



TACOS

Choose Flour or Corn Tortillas

TACO AL GUERO - \$4.95

Choose: Ground beef, Carne Asada*, chicken, shrimp, pork, grilled fish*, or fried fish. Topped with cilantro, lettuce, cheese, onion, and crema

STREET TACO - \$4.95

Choose: Carne Asada*, Chicken, or Shrimp. Topped with cilantro, and onion

FISH TACO - \$4.95

Choose spicy tuna*, fried or grilled fish* with lettuce, Pico De Gallo, and Chipotle Spicy Mayo

TACO AL PASTOR - \$4.95

TACO DINNER - \$15.90

Choose any 3 tacos* with refried beans and rice

BIRRIA TACOS (2) - \$14.30

Stewed beef topped with melted cheese, cilantro, onion, and lime. Served with a side of Au Jus, beans, and rice

NINOS

Kids Menu

CHEESE EMPANADA (2) - \$5.90

BEEF & CHEESE TACOS (2) - \$6.98

CHEESE QUESADILLA - \$6.98

CHEESE NACHOS - \$5.90

CHICKEN TENDERS - \$7.50

BEBIDAS

Drinks

MTN.DEW

DIET PEPSI

DR.PEPPER

SIERRA MIST

PEPSI

GINGER ALE

PINK LEMONADE

SWEET TEA

UNSWEET TEA

HORCHATA

JAMAICA

JARRITOS

APERITIVOS

Appetizers

CEVICHE - \$8.90

Tostada topped with fresh shrimp and fish*, cooked in lime juice, mixed with onion, cilantro, and our house seasoning blend

TRIO DIP - \$11.90

Queso, bean, and guacamole, served with chips and salsa

GUACAMOLE - \$10.90

Guacamole served with chips and salsa

EMPANADAS (2) - \$7.90

Fried dough filled with onions, peppers, & your choice of chicken or beef

QUESO DIP - \$8.90

Hot cheese with onions and peppers, served with chips and salsa

FLAUTAS - \$12.90

Three deep fried chicken Flautas, served with warm queso dipping sauce and salsa

SOPEES (2) - \$4.50

Handmade corn tortilla with beans, lettuce, cheese, topped with avocado and sour cream



COCTEL DE CAMARON - \$16.50

Shrimp, served with a mix of fresh avocado, onions, jalapenos, and cilantro, in a tomato-based sauce. Served with crackers and lime

ENCHILADAS

ENCHILADAS ROJAS -

Corn tortillas filled with YOUR CHOICE OF PROTEIN, topped with rich enchilada sauce and cheese. Served with refried beans and rice

Cheese \$11.90;

Beef \$14.90; Chicken \$14.90;

Pork \$15.90; Steak* \$15.90

ENCHILADAS VERDES -

Corn tortillas filled with YOUR CHOICE OF PROTEIN, topped with onions, cilantro, and tomatillo sauce. Served with refried beans and rice

Cheese \$11.90;

Beef \$14.90; Chicken \$14.90;

Pork \$15.90; Steak* \$15.90

ENCHILADAS POBLANAS - \$15.50

Corn tortillas filled with seasoned, grilled chicken, topped with queso, roasted poblano peppers, and a special house poblano sauce. Served with refried beans and rice

ENCHILADAS VEGETARIANAS CON SALSA VERDE - \$13.95

Corn tortillas filled with Monterey Jack cheese, zucchini, spinach, and corn, topped with tomatillo salsa verde. Served with rice and beans

CHIMICHANGAS

CARNITAS CHIMICHANGA - \$15.95

Fried Flour tortillas filled with pork and cheese, topped with spicy green chili queso.

Served with Mexican salad, refried beans, and rice

CHIPOTLE CHIMICHANGA - \$14.95

Flour tortilla, filled with cheese and shredded chipotle chicken. Deep-fried, topped with spicy green chili queso and sour cream. Served with mexican salad, refried beans and rice

CHIMICHANGA LOCA - \$17.95

Fried flour tortillas, filled with Carne Asada*, Shrimp, cheese, peppers, onions, and black beans. Topped with spicy green chili queso, served with Mexican salad, refried beans, and rice

POSTRES

Desserts

FLAN - \$4.99

Sweet custard, oozing with caramel sauce

PLATANO FRITO - \$5.98

Deep fried plantain

ARROZ CON LECHE - \$3.98

Sweet Mexican rice pudding, topped with cinnamon

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES. SOME RECIPES CONTAIN PEANUTS AND OTHER DISHES MAY BE PREPARED IN AREAS WHERE NUTS ARE USED. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR CONCERNS.



PLATILLOS

HOUSE PLATTERS

TACO SALAD – \$12.00
 Fried tortilla shell, beans, yellow rice, lettuce, cheese, Pico De Gallo, and sour cream
 Add Chicken \$4;
 Add Ground Beef \$4;
 Add Shrimp, Steak*, or Pork \$5

CHEESE QUESADILLA – \$8.90
 Flour tortilla filled with 3 cheeses and chipotle mayo
 Add Chicken \$4;
 Add Ground Beef \$4;
 Add Shrimp, Steak* or Pork \$5

MILANESA DE RES. – \$15.79
 Refried, breaded Steak*, onions, lettuce, fried jalapeno, fresh avocado and tomato slice. Served with refried beans and rice

TACOS DORADOS – \$14.90
 Five fried Flautas, stuffed with chicken, lettuce, sour cream, cheese, and fresh avocado. Served with refried beans and rice

BEAN BOWL – \$11.90
 Bowl filled with rice, beans, cheese, Pico de Gallo, and sour cream
 Add Chicken \$4;
 Add Ground Beef \$4;
 Add Shrimp, Steak*, or Pork \$5

CHILAQUILES – \$8.98
 Corn tortilla chips and tomatillo sauce. Served with onions, sour cream, cheese, and refried beans

MILANESA DE POLLO – \$14.90
 Crispy, breaded chicken breasts, onions, lettuce, fried jalapeno, fresh avocado, tomato slice, and cilantro. Served with refried beans and rice

ARROZ CON POLLO (ACP) – \$13.98
 Seasoned chicken breasts sliced on a bed of Mexican rice, topped with queso



FAJITAS

Served with 3 flour tortillas

Onions, red peppers, and green peppers. Served with refried beans and rice
 Vegetable 11.90; Chicken \$14.90;
 Steak* \$15.90; Shrimp \$15.90;

•COMBO (ANY 2) \$17.90; •TRIO (ANY 3) \$21.90

•FAJITAS DEL MAR

Tilapia*, shrimp, onions, red peppers, and green peppers. Served with refried beans, and rice
\$19.98



EXTRAS

MEXICAN RICE – \$3.50

REFRIED BEANS – \$3.50

BLACK BEANS – \$3.50

TORTILLAS (3) – \$2.00

ENSALADA – \$4.15

STREET CORN – \$4.50

BURRITOS

Served with Chips and Salsa

CLASSIC BURRITO – \$11.90

Tortilla filled with rice, beans, cheese, Pico De Gallo, and sour cream
 Ground Beef \$13.90
 Chicken \$13.90
 Pork \$14.90
 Steak* \$15.90

CHIPOTLE SHRIMP BURRITO – \$14.25

Plump shrimp in adobo chipotle sauce, cheese, homemade Mexican avocado crema, and Mexican rice inside

SPECIALTY ENTREES

ALL SPECIALTY ENTREES SERVED WITH BEANS AND RICE

CHICKEN CHILES RELLENOS – \$14.29

Roasted poblano peppers, stuffed with shredded chicken and cheese, covered in a savory red sauce

CAMARONES A LA DIABLA – \$22.90

Shrimp cooked with onions and hot salsa

POLLO DE CARRETERA – \$26.98

Half chicken, cooked with our special blend of seasonings

MOJARRA – \$19.00

Whole, fried Tilapia, lightly seasoned with salt, pepper, garlic, and lime



ALAMBRE – \$16.98

Shredded chicken, beef, shrimp, onions, tomatoes and peppers, smothered with queso

CAMARONES A LA MEXICANA – \$19.78

Jumbo shrimp, sauteed in garlic and spices, tossed in a flavorful sauce, topped with onion, jalapeno, and tomato

POLLO LOCO – \$14.00

Rotisserie chicken, finished off with pineapple juice, tequila, and lime marinade. Served with Chimichurri

CARNE ASADA \$22.90

Grilled steak*, topped with onions, lettuce, fried jalapeno, fresh avocado, tomato slice, and cilantro

POLLO ASADO \$18.90

Grilled chicken breasts, topped with onions, lettuce, fried jalapeno, fresh avocado, tomato slice, and cilantro



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