GLUTEN FREER

APPETIZERS

Salsa Sampler **(V)**

A trio of creamy salsa verde, habañero salsa and pico de gallo. \$4.99

Chile Con Queso

A blend of cheese with fire-roasted chiles and tomatoes. \$5,99

Chile Con Queso Deluxe

Chile con queso, topped with seasoned ground beef, pico de gallo, and queso fresco. \$7.99

Guacamole (V)

Mashed avocados, onion, lime juice and salt. Made fresh twice daily. \$6.49

Quesadillas

Corn tortillas filled with fire-roasted chiles, grilled onion and Monterey Jack and cheddar cheeses. Served with sour cream, guacamole, pico de gallo and pickled jalapeño. \$9.99

Quesadillas Deluxe

Corn Quesadillas with your choice of seasoned ground beef or hand-pulled chicken. \$11.49

Shrimp Alambres

Five skewered and grilled shrimp wrapped in bacon and stuffed with fresh jalapeño and Monterey Jack cheese. Served with chipotle aioli. \$11.99

Nachos Tejanos

Tostada chips topped with refried beans, cheddar cheese and pickled jalapeño. Served with sour cream, guacamole and pico de gallo. \$10.99

Nachos Especiales

Nachos Tejanos with your choice of seasoned ground beef or hand-pulled chicken. \$12.49

SALADS & SOUP

Salad dressings: cilantro lime vinaigrette , ranch, jalapeño ranch and chipotle honey mustard

Ensalada de Casa

Mixed salad greens, romaine lettuce and red cabbage topped with Monterey Jack cheese, red radish, tomato, cucumber, red onion, tortilla strips and queso fresco. Regular \$4.99 Large \$7,99

Taco Salad

Iceberg and romaine lettuce topped with Monterey Jack and cheddar cheeses, guacamole and pico de gallo. \$9.99

Tex-Mex Cobb

Mixed salad greens and romaine lettuce, topped with fire-roasted chiles, grilled onion, roasted corn, black beans, bacon, hard-boiled egg, avocado, tomato and queso fresco. \$10.99

Tortilla Soup

Spiced chicken broth, hand-pulled chicken, queso fresco, red radish, avocado, cilantro, hominy, fresh jalapeño and tortilla strips. Cup \$4.99 Bowl \$6.99

Salad & Soup

Regular Ensalada de Casa with a cup of Tortilla Soup. \$8.99

Add to any salad

Seasoned ground beef, hand-pulled chicken, vegan taco meat \$2.99
Seared shrimp \$4.99



Served with green chile rice and choice of refried or mashed black beans. No other substitutions, please.

Shrimp Grilled shrimp served with carmelized onions and green & red peppers, cheddar cheese, guacamole, sour cream, pico de gallo and corn tortillas. plenty for 1 \$16.99 plenty for 2 \$33.99

TACOS

Two tacos served with green chile rice and choice of refried or mashed black beans. This item can be made vegan by removing cheese and served with mashed black beans.

Tex-Mex Tacos (V)

Corn tortillas with lettuce, cheddar cheese, guacamole and pico de gallo. Your choice of seasoned ground beef, hand-pulled chicken, vegan taco meat or guacamole. \$10.49

Crispy Tacos (1)

Three crispy corn tortilla shells with lettuce, cheddar cheese, tomato and pickled jalapeño. Your choice of seasoned ground beef, hand-pulled chicken or vegan taco meat. \$10.49

Baja Tacos

Corn tortillas with cilantro cabbage slaw, pico de gallo, fresh jalapeño and chipotle aioli. Your choice of grilled shrimp or Mahi Mahi. \$12.99

SPECIA

Two tacos served with green chile rice and choice of refried or mashed black beans. This item can be made vegan by removing cheese, sour cream and served with mashed black beans.

Tostada Compuesta 🕔

Two crispy corn tortillas layered with choice of refried or mashed black beans, Monterey Jack and cheddar cheeses, lettuce, tomato, queso fresco and sour cream. Served with guacamole and pickled jalapeño.

Bean your choice of refried beans or black beans. \$8.99

Beef seasoned ground beef. \$10.49

Chicken hand-pulled chicken. \$10.49

Vegetarian Taco Meat \$10.49

Quesadillas Deluxe Plate

Quesadillas with your choice of seasoned ground beef or hand-pulled chicken. Served with sour cream, guacamole, pico de gallo and pickled jalapeño. \$9.99

Two corn tortillas rolled with your choice of filling. Served with green chile rice, choice of refried or mashed black beans, pico de gallo and pickled jalapeño. No other substitutions, please. This item can be made vegan by removing cheese and served with mashed black beans.

Beef

Seasoned ground beef and cheddar cheese. Your choice of gueso or without sauce. \$10.99

Chicken

Hand-pulled chicken and Monterey Jack cheese. Your choice of gueso or without sauce. \$10.99

Cheese & Onion

Cheddar cheese and onion. Your choice of queso or without sauce. \$10.99

VegetarianBeef 🔻

Vegan taco meat and cheddar cheese. Your choice of gueso or without sauce. \$10.99

COMBINATION

Served with green chile rice, choice of refried or mashed black beans, pico de gallo and pickled jalapeño.

#9 Mariscos Mixtos

Three Shrimp Alambres and a Grilled Mahi Mahi

Baja Taco. \$14.99

SAUCE Chile Con Queso A blend of cheese with fire-roasted chiles and tomatoes.

Corn Tortillas 1 for \$.35 or 3 for \$.99

\$.59 each

fresh jalapeño, pickled jalapeño, cilantro, lettuce, tomato

chile con queso, pico de gallo, creamy salsa verde, sour cream, jalapeño ranch, guacamole

\$1.49 each

Monterey Jack and cheddar cheese blend, avocado slices, caramelized onions and green & red peppers

\$1.79 each

green chile rice (V), refried beans, mashed black beans (V)