

MENU

— WE ARE TEX-MEX —



APPETIZERS

Salsa Sampler

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

Chile Con Queso

A blend of cheese with fire-roasted chiles and tomatoes. \$7.99

Chile Con Queso Deluxe

Chile Con Queso topped with seasoned ground beef, pico de gallo and queso fresco. \$9.99

Guacamole

Mashed avocados, onion, lime juice and salt. \$9.99

Shrimp Ceviche

Tomato, cucumber, jalapeno, red onion, avocado, cilantro, lime, and tostadas \$13.99

Chicken Taquitos

Five crispy corn tortillas rolled with hand-pulled chicken. Topped with red chile sauce, shredded lettuce, queso fresco and cilantro. Served with chile con queso. \$9.99

Quesadillas

Flour 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.

Cheese *Monterey Jack and cheddar cheeses.* \$12.49

Especiales *your choice of seasoned ground beef, chipotle pork or hand-pulled chicken* \$14.99

Fajita Chicken \$18.49

Pork Sopes

Crispy flour tortillas topped with slow-roasted chipotle pork, mashed black beans, chipotle honey mustard, pico de gallo, avocado slices, cilantro and queso fresco. \$11.99

Shrimp Alambres

Five skewered and grilled shrimp wrapped in bacon and stuffed with fresh jalapeño and Monterey Jack cheese. Served with chipotle aioli. \$13.99

Nachos Tejanos

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

Bean *your choice of refried or mashed black beans.* \$12.49

Especiales *your choice of seasoned ground beef, chipotle pork or hand-pulled chicken.* \$14.99

Fajita Chicken \$18.99

Roja Sampler

Chicken Taquitos, Quesadillas and Nachos Tejanos. Served with chile con queso, sour cream, guacamole, pico de gallo and pickled jalapeño. \$20.99

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 and cheddar cheeses, red radish, tomato, cucumber, red onion, tortilla strips and queso fresco.

Regular \$5.99 Large \$9.99

Taco Salad

Crispy tortilla bowl, iceberg and romaine lettuce topped with Monterey Jack and cheddar cheeses, guacamole, pico de gallo and queso fresco. \$12.99

Tex-Mex Cobb

Crispy tortilla bowl, 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. \$13.99

Tortilla Soup


Spiced chicken broth, hand-pulled chicken, queso fresco, red radish, avocado, cilantro, hominy, fresh jalapeño and tortilla strips. Cup. \$4.99 Bowl \$7.99

Salad & Soup

Regular Ensalada de Casa with a cup of Tortilla Soup. \$10.99


Add to any salad

Seasoned ground beef or hand-pulled chicken \$3.99

Vegan taco meat or vegan green chile chick'n  \$3.99

Fajita chicken or seared shrimp \$4.99

VEGETARIAN

 Can be made vegan by removing cheese, queso, and/or sour cream. Served with green chile rice and mashed black beans

Antonio Combination

Grilled Veggie Enchilada with chile verde sauce and a Veggie Taco. Served with mashed black beans. \$12.99

Corazón Combination

Chick'n Enchilada with chile verde sauce and a Crispy Vegan Meat Taco. \$12.99

Tex-Mex Tacos

Homemade flour tortillas with lettuce, cheddar cheese, pickled jalapeño and pico de gallo. Your choice of vegan taco meat, vegan green chile chick'n or guacamole. \$12.99

Crispy Tacos

Three crispy corn tortilla shells with lettuce, cheddar cheese, tomato and pickled jalapeño. Your choice of vegan taco meat or vegan green chile chick'n. \$12.99

Veggie Tacos

Homemade flour tortillas with mashed black beans, cornmeal fried avocado, pico de gallo, fresh jalapeño, red radish and Monterey Jack cheese. Served with mashed black beans. \$11.99

Veggie Fajitas

Caramelized onions and green & red peppers, fire-roasted chile, corn, zucchini, yellow squash, spinach, soy sizzle, cheddar cheese, guacamole, sour cream, pico de gallo, corn or homemade flour tortillas

plenty for 1 \$11.99
plenty for 2 \$23.99

Enchiladas Verdes

Two corn tortillas rolled with vegan taco meat or vegan green chile chick'n and cheddar cheese with chile verde sauce. \$11.99

Grilled Veggie Enchiladas

Two blue corn tortillas rolled with fire-roasted chile, corn, grilled onion, zucchini, yellow squash, spinach and Monterey Jack cheese with chile verde sauce. \$11.99

Grilled Veggie and Chick'n Burrito

Homemade flour tortilla stuffed with mashed black beans, Monterey Jack and cheddar cheeses, vegan green chile chick'n, fire-roasted chile, corn, grilled onion, zucchini, yellow squash and spinach. Topped with chile verde sauce, queso, pico de gallo and queso fresco. Served with pickled jalapeño \$13.99

Tostada Compuesta

Two crispy corn tortillas layered with black beans, Monterey Jack and cheddar cheese, lettuce, tomato, queso fresco, pickled jalapeño and pico de gallo.

Black Beans \$10.99

Vegan Taco Meat \$12.99

Vegan Green Chile Chick'n \$12.99

ENCHILADAS

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.

Beef

Seasoned ground beef and cheddar cheese, your choice of sauce: chile con carne, red chile or chile con queso. \$13.99

Chicken

Hand-pulled chicken and Monterey Jack cheese, your choice of sauce: chile verde, green chili deluxe or chile con queso. \$13.99

Pork


Slow-roasted chipotle pork, cilantro and onion, your choice of sauce: chile verde, green chile deluxe or chile con queso. \$13.99


Cheese & Onion

Cheddar cheese and onion, your choice of sauce: chile con carne, red chile, chile verde or chile con queso. \$12.49

Enchilada Trio


Beef with chile con carne sauce, Chicken with chile verde sauce, and Cheese & Onion with red chile sauce. \$16.49


 **Vegan** (upon request)

 **Gluten Free** (Menu upon request)


 **Certified Angus Beef®**

*Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness.

 These items can be made meat-free, and in some cases can be made vegan.

 These items can be made gluten-free upon request. Our suppliers certify these ingredients are gluten-free. Our kitchen is not flour-free, and cross-contamination is possible.

Please notify your server of food allergies prior to ordering. We are not responsible for allergic reactions to ingredients used in our menu items.

 Our Certified Angus Beef® is the best Angus brand available. It's a cut above USDA Prime, Choice and Select. It meets 10 quality standards, including abundant marbling, ensuring every bite is exceptionally flavorful, tender and naturally juicy.

We reserve the right to add 18% gratuity to parties of 6 or more.

SMOTHERED BURRITOS

Flour tortilla stuffed with refried beans, Monterey Jack and cheddar cheeses and your choice of filling. Topped with sauce, chile con queso, pico de gallo and queso fresco. Served with green chile rice, sour cream, pickled jalapeño and pico de gallo.

Beef Seasoned ground beef with chile con carne sauce. \$15.49	Pork Slow-roasted chipotle pork with chilé verde sauce. \$15.49	Mini Chimichangas Two crispy flour tortillas with your choice meat.
Chicken Hand-pulled chicken with red chile sauce. \$15.49	Bean & Cheese Choice of refried beans or mashed black beans, fire-roasted chiles, grilled onion with chile verde sauce. \$12.49	Beef <i>seasoned ground beef with chile con carne sauce</i> \$15.99 Chicken <i>hand-pulled chicken with red chile sauce</i> \$15.99

TEX-MEX SPECIALS

Served with green chile rice and choice of refried or mashed black beans.

COMBINATIONS

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

Chile Rellenos Two fire-roasted, stuffed, breaded and fried Anaheim peppers with your choice of filling. Topped with queso fresco and drizzled with sour cream. Served with pico de gallo and pickled jalapeño. Cheese <i>Monterey Jack and cheddar cheeses with your choice of sauce: red chile or chile verde.</i> \$13.99 Beef <i>seasoned ground beef, Monterey Jack and cheddar cheeses with your choice of sauce: red chile or chile con carne.</i> \$14.99 Chicken <i>hand-pulled chicken and Monterey Jack cheese with your choice of sauce: chile verde or green chile deluxe.</i> \$14.99

Chicken Taquitos Deluxe Five crispy corn tortillas rolled with hand-pulled chicken. Topped with red chile sauce, shredded lettuce, queso fresco and cilantro. Served with chile con queso. \$12.49 Quesadillas Deluxe Plate Served with sour cream, guacamole, pico de gallo and pickled jalapeño. Especiales <i>your choice of seasoned ground beef, chipotle pork, or hand-pulled chicken.</i> \$13.49 Fajita Chicken \$15.99
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Tostada Compuesta Two crispy corn tortillas layered with refried beans, Monterey Jack and cheddar cheeses, lettuce, tomato, queso fresco, sour cream. Served with pickled jalapeño and pico de gallo. Bean <i>your choice of refried or mashed black beans.</i> \$10.99 Especiales <i>your choice of seasoned ground beef or hand-pulled chicken.</i> \$12.99

Chipotle Pork Slow-Roasted pork with your choice of corn or flour tortillas, Served with pickled jalapeno and pico de gallo. \$13.99 *Stacked Shrimp Enchilada Two blue corn tortillas layered with shrimp, fire-roasted chiles, grilled onion, queso fresco, avocado slices, Monterey Jack cheese and an over-easy egg. Topped with your choice of chile verde or green chile deluxe sauce. Served with pico de gallo and pickled jalapeño. \$15.99

TACOS

Two tacos served with green chile rice and choice of refried or mashed black beans.

Tex-Mex Tacos Homemade flour tortillas with lettuce, cheddar cheese, pickled jalapeño and pico de gallo. Your choice of seasoned ground beef or hand-pulled chicken. \$12.99 Crispy Tacos Three crispy corn tortilla shells with lettuce, cheddar cheese, tomato and pickled jalapeño. Your choice of seasoned ground beef or hand-pulled chicken. \$12.99 Tacos Al Carbon Homemade flour tortillas with grilled onion, pickled jalapeño and pico de gallo. Your choice of fajita chicken, Certified Angus fajita *beef or slow-roasted chipotle pork. Served with chile con queso. Beef <i>*fajita *beef.</i> \$17.99 Chicken <i>fajita chicken.</i> \$14.99 Pork <i>slow-roasted chipotle pork</i> \$14.99 Baja Tacos Corn or homemade flour tortillas with cilantro cabbage slaw, pico de gallo, fresh jalapeno and chipotle aioli. Mahi Mahi <i>grilled or lightly battered</i> \$15.99 Shrimp <i>grilled or lightly battered</i> \$14.99
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Carne Asada Tacos  Mini corn or homemade flour tortillas, seared Certified Angus fajita* beef, caramelized onions, creamy salsa verde, cilantro, queso fresco and avocado. \$18.99 Flautas Crispy flour tortillas, rolled with your choice of meat, seasoned ground beef with pico de gallo and Monterey Jack cheddar cheeses, or hand-pulled chicken with fire-roasted chiles, grilled onion and Monterey Jack cheese. Served with chile con queso, pickled jalapeño and pico de gallo. \$12.99 Beef <i>seasoned ground beef with pico de gallo and Monterey Jack cheeses.</i> Chicken <i>hand-pulled chicken with fire-roasted chiles, grilled onion and Monterey Jack cheese.</i> Surf and Turf Tacos  Mini corn or homemade flour tortillas, seared Certified Angus fajita beef* and shrimp, fire roasted chiles, grilled onion, red pepper, chipotle aioli, cilantro, queso fresco. Served with lettuce, pico de gallo, red radish. \$17.99
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Rico Chicken Enchilada with chile verde sauce, Crispy Beef Taco and a Bean Tostada. \$14.99 Tex-Mex Cheese & Onion Enchilada with chile con carne sauce and a Crispy Beef Taco. \$12.99 Vaca Real Beef Enchilada with chile con carne, beef chile relleno with red chile sauce and beef tostada. \$16.99 Pollo Loco Chicken Enchilada with chile verde sauce, Chicken Relleno with green chile deluxe sauce and a Crispy Chicken Taco. \$16.99 Del Mar Shrimp Alambres, Shrimp Enchilada with green chile deluxe sauce and a grilled Mahi Mahi Taco served with a corn tortilla. \$18.99
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FAJITAS

Marinated and grilled, served with caramelized onions and green & red peppers, cheddar cheese, guacamole, sour cream, pico de gallo, corn or homemade flour tortillas. Served with green chile rice and choice of refried or mashed black beans. No other substitutions, please.


Chicken plenty for 1 \$19.99 plenty for 2 \$38.99 *Beef  plenty for 1 \$23.99 plenty for 2 \$46.99 Shrimp plenty for 1 \$19.99 plenty for 2 \$39.99	Chicken & *Beef  plenty for 2 \$42.99 Chicken & Shrimp plenty for 2 \$39.99 *Beef  & Shrimp plenty for 2 \$43.99
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EXTRA

TOPPINGS, SAUCES & SIDES


Tortillas <i>1 for \$.50 or 3 for \$1.49</i> \$.59 each <i>fresh jalapeño, pickled jalapeño, cilantro, lettuce, tomato</i> \$.99 each <i>chile con queso, pico de gallo, creamy salsa verde, sour cream</i>	\$1.49 each <i>Monterey Jack and cheddar cheese blend, avocado slices, jalapeño ranch, guacamole</i> \$1.79 each <i>green chile rice, refried beans, mashed black beans, caramelized onions and green & red peppers</i>
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Scan for Drinks,
Happy Hour and
Gluten Free menus

ABOUT OUR SAUCES

-  **Chile Verde** Fire-roasted, smokey New Mexican green chiles, tomatillos and vegetable stock combine in this spicy, vegetarian sauce.
- Red Chile** Smokey and sweet with a hint of spice, pasilla and ancho peppers combine with a rich chicken and tomato-based sauce.
- Chile Con Carne** Seared ground sirloin, red chile and spices make this sauce the ultimate Tex-Mex gravy.
- Green Chile Deluxe** A rich and creamy green chile made with caramelized onions, sour cream and tomatillos.
- Chile Con Queso** A blend of cheese with fire-roasted chiles and tomatoes.