

MARGARITAS

Our house margaritas are made with Reposado tequila, triple sec, and sweet & sour. Served blended or on the rocks into a salt-rimmed glass, and garnished with a lime wedge. PERFECTO!

Take these easy steps and create your own masterpiece!

Pick Your Size:

Regular 6.00
Grande 32 oz. 12.00

Pick Your Flavor:

Original lime, strawberry, raspberry, peach, banana, kiwi, blackberry, mango, watermelon, wild berry, or coconut

SPECIALTY MARGARITAS

All specialty margaritas are made from scratch and served on the rocks with a salted rim unless otherwise requested

Sunset Margarita

You gotta try this one! We muddle fresh oranges, add Cuervo Gold, Orange Curacao, Triple Sec, orange liqueur, and our house margarita mix. Perfect!
12 oz. 11.00 32 oz. 20.00

Santa Fe Margarita

Cuervo Gold Tequila, Triple Sec, our house margarita mix, and a splash of tangy cranberry juice.
12 oz. 10.00 32 oz. 18.00

Xaphire Margarita

Cuervo Gold Margarita, Triple Sec, our house margarita mix, and Blue Curacao liqueur float.
12 oz. 10.00 32 oz. 18.00

Purple Passion Margarita

Cuervo Gold Tequila, Triple Sec, our house margarita mix, and raspberry liqueur float.
12 oz. 11.50 32 oz. 19.00

Cadillac Margarita

Cuervo Gold, Triple Sec, our house margarita mix, and orange liqueur float.
12oz. 11.50 32 oz. 20.00

Pink Cadillac Margarita

Cuervo Gold, Triple Sec, our house margarita mix, and orange liqueur, with a splash of cranberry juice.
12 oz. 11.50 32 oz. 20.00

Iguana Margarita

Cuervo Gold Tequila, Triple Sec, our house margarita mix, and Midori Melon liqueur float.
12 oz. 9.00 32 oz. 18.00

Italian Margarita

Cuervo Gold, Triple Sec, our house margarita mix, and Amaretto float.
12 oz. 10.00 32 oz. 19.00

CERVEZAS

Tap selection may change.
Please confirm with your server.

MEXICAN

Corona
Corona Light
XX Amber
XX Lager
Tecate
Modelo Especial
Negra Modelo
Sol
Pacifico
Carta Blanca
Bohemia
Victoria

AMERICAN

Budweiser
Bud Light
Rainier
Miller Light
MGD
Coors Light
Michelob Ultra
Heineken
Angry Orchard
O'Douls NA

ON TAP

Budweiser
Bud Light
Coors Light
Space Dust IPA
Blue Moon
XX Amber
Negra Modelo
Manny's
Rotating Handle
Modelo Especial
Beers on tap may change. Please ask your server!

Michelada

Your favorite Mexican beer served in a salt rimmed glass, filled with ice, spices, fresh squeezed lime, clamato or tomato juice. 9.50

Mojitos

All of our premium mojitos are made with Bacardi Superior Rum, muddled with fresh mint leaves, fresh limes, sugar, and a splash of soda. Also available in apple, melon, mango, pomegranate, raspberry, watermelon, and strawberry. 9.00

Sangria

A refreshing Mexican cocktail made with red wine, peach brandy, fruit juices, and garnished with fresh fruit. 8.50

NON-ALCOHOLIC

Complimentary refills on coffee, iced tea, lemonade, agua fresca, and soft drinks.

Soft Drinks - Coke, Diet Coke, Sprite, Fanta Orange, Barqs Rootbeer

Jarritos - Mexican Soda, Please ask your server for available flavors

Agua Fresca - Horchata

Fruit Juice - Apple, Cranberry, Orange, Pineapple

Other - Milk, Iced Tea, Coffee, Hot Tea, Hot Chocolate, Lemonade, Flavored Lemonade

WINE



CANYON ROAD

Merlot • Cabernet

Chardonnay • Riesling

White Zinfandel

6.00 Glass



APERITIVOS

Fiesta Platter

For a little bit of everything—nachos, cheese quesadilla, picadillo taquitos, chicken taquitos, Vallarta special, guacamole and sour cream completes this delicious combination. 17.99

Super Nachos

Homemade corn chips with refried beans or cholesterol free “frijoles de la olla” and Cheddar cheese, topped with our savory guacamole, sour cream, green onions and fresh diced tomatoes. 11.50

With Carne Asada, Chicken, or Chorizo. 14.99

Mexican Pizza

Deep-fried flour tortilla, topped with beans, choice of meat (beef, chicken, or picadillo), melted cheese, green onions, tomatoes and garnished with sour cream, guacamole, and black olives. 13.99 Cheese Only 10.99

Camarones Al Gusto

Succulent shrimp sautéed with mushrooms and your choice of our delicious sauces: Mojo de Ajo, Chipotle, or Diabla. Half Pound 15.99 Full Pound 24.99

Vallarta Special

Rolled crispy flour tortilla filled with fresh tasty chicken served on a bed of lettuce and garnished with guacamole, sour cream, tomatoes and green onions. 11.99

Mexican Taquitos

Rolled corn tortillas filled with chicken or picadillo. Served with guacamole, sour cream, and tomatoes. 11.50

Bacon Wrapped Jalapeños

Stuffed with a blend of cheeses. 11.50

Cocktail Campechana

Shrimp, scallops, & octopus in a lightly spiced tomato broth, then we add chopped tomatoes, onions, cilantro, cucumbers, and avocado 16.99 Shrimp only 14.99

Ceviche de Camaron

Shrimp, onions, tomatoes, cilantro marinated in fresh lime juice. Garnished with avocado slices. Small 16.75 Large 25.99

Queso Dip

Dip into a warm blend of selected cheeses, jalapenos, fire roasted peppers and onions, all baked together and served with fresh corn tortilla chips. 7.50 With Chorizo 8.99

SIGNATURE QUESADILLAS

All quesadillas are garnished with lettuce, fresh guacamole, sour cream, and pico de gallo salsa.

Quesadilla Traditional

Flour tortillas stuffed with melted cheese, topped with fresh diced tomatoes and green onions. 10.99 w/meat 13.99

Fajita Quesadilla

Flour tortillas filled with cheese, sautéed onions, bell peppers, and your choice of chicken or steak. Topped with green onions, and fresh diced tomatoes. 16.50 Substitute shrimp for 18.50

Vegetarian Quesadilla

A giant spinach flour tortilla stuffed with melted cheeses, sautéed zucchini, squash, mushrooms, carrots, onions, and bell peppers. 14.99

Grilled Chicken, Steak, or Chorizo Quesadilla

A giant spinach flour tortilla with melted cheeses and stuffed with pico de gallo and your choice of grilled chicken, steak Chorizo, or Pork Carnitas. 16.99

Shrimp and Mushroom Quesadilla

A giant chipotle flour tortilla smothered with melted cheeses, succulent garlic shrimp, mushrooms, and cilantro. 16.99

Spinach Quesadilla

Flour tortillas filled with sautéed fresh spinach, Cheddar and Jack cheese, garnished with fresh diced tomatoes and green onions. 14.99

BURRITOS

All burritos are served with Mexican rice or cilantro-lime rice, and refried beans, cholesterol-free “frijoles de la olla,” or black beans. Add 1.25 for sour cream on top of any burrito, and 1.50 for guacamole.

Super Burrito Manadero

“El Burro Mas Grande” a huge flour tortilla stuffed with chunks of beef, chicken or pork, Mexican rice and beans, topped with our house burrito sauce, Cheddar cheese, onions, tomatoes, guacamole and ranchero salsa. 13.99

Ultimate Fajita Burrito

A large flour tortilla rolled with a generous portion of sautéed onions, bell peppers, tomatoes and choice of steak or chicken with our house burrito sauce, melted Cheddar cheese, guacamole and sour cream. 16.50 Substitute shrimp 17.50

Vegetarian Burrito

A flour tortilla stuffed with sautéed zucchini, squash, mushrooms, carrots, onions, and bell peppers, cilantro lime rice and black beans. Topped with salsa verde, Monterey Jack cheese, lettuce, sour cream and avocado slice. 15.99

Seafood Burrito

A seafood mixture of crab, shrimp, scallops and cod fish with mildly seasoned vegetable smothered with a creamy sauce. Served with rice and beans. 18.99

Vallarta Burrito

Giant flour tortilla rolled around strips of carne asada, pollo asado, or pork carnitas, frijoles de la olla (whole beans) and Mexican rice. Topped with salsa verde and Monterey Jack cheese. Garnished with sour cream, avocado & pico de gallo. 17.99

Burrito Tradicional

A flour tortilla stuffed with choice of ground beef, chicken, picadillo, chile verde (pork), chile colorado (chunks of beef), beans or bean and beef. Topped with melted cheese and ranchero salsa. 12.99 Add Sour Cream 1.00 Add Guacamole 1.75

 HOUSE FAVORITE

 NEW ITEM

 VEGETARIAN

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FAJITAS

Your choice of steak, chicken strips or shrimp marinated in our own special sauce with onions, bell peppers and tomatoes. Served with sour cream, guacamole, Mexican rice or cilantro-lime rice, refried beans, black beans or cholesterol free "frijoles de la olla" and corn or flour tortillas

Steak 17.50 **Chicken** 16.99 **Shrimp** 17.99

Fajita Combination

Steak • Chicken • Shrimp, combination of any two 17.99
Fajitas for Two 32.99

Sizzling Fajitas *Served on a sizzling skillet!*

Your choice of Carne Asada Steak or our marinated Pollo Asada grilled to perfection and served over a bed of our fajita seasoned vegetables. 19.99

Fajita Supremas

Steak, chicken and shrimp. The ultimate fajitas 19.99
Fajitas for Two 38.99

Vegetable Fajitas

You got have it! Garden-fresh zucchini, squash, mushrooms, carrots, onions, and bell peppers sautéed in our fajita seasoning and served with sour cream, guacamole, and your choice of flour or corn tortillas. 16.99

TACOS

All taco dinners are served with Mexican rice or cilantro-lime rice, black beans, refried beans, or "frijoles de la olla." Made with your choice of full size corn tortillas or full size soft HOMEMADE tortillas.

Authentic Street Tacos

Your choice of meat. Garnished with onions, cilantro, radishes, lime, and roasted tomatillo sauce. Choice of meats: Steak, Chicken, Pork Carnitas, Barbacoa, Al Pastor.

Served Al a carte 4.00

2 Tacos, served with rice and beans. 11.99
3 Tacos, served with rice and beans. 13.99

Tacos Supremos

Three soft tortillas grilled with our dried red chili pepper sauce, stuffed with your choice of carne asada or grilled adobo chicken, tomatoes, onions, and cilantro. Served with melted Monterey Jack cheese. Garnished with lettuce and guacamole. 18.99

Grilled Chicken Tacos

Three tortillas stuffed with marinated grilled chicken, served with lettuce, pico de gallo salsa, and guacamole. 17.50

Carne Asada Tacos

Grilled strips of skirt steak stuffed into three flour tortillas and topped with pico de gallo salsa and avocado slices. 18.99

Fish Tacos

Two flour or corn tortillas filled with lightly battered or grilled fish, topped with a tangy coleslaw, pico de gallo salsa, avocado. 16.99

Shrimp Tacos

Two flour or corn tortillas filled with succulent seasoned shrimp and topped with a tangy coleslaw, pico de gallo and avocado. 17.99

FAVORITOS

All favoritos are served with Mexican rice or cilantro-lime rice, and refried beans, cholesterol-free "frijoles de al olla," or black beans, and served with your choice of corn or HOMEMADE flour tortillas.

Molcajete Mixto

You get it all in this succulent dish! Carne Asada, grilled chicken breast, shrimp, hot chorizo link and a grilled cactus leaf (Nopales); dipped in a red tasty sauce and queso fundido, served on a hot molcajete dish. **Oh, and we will throw in a fried jalapeno for an extra kick!!!**

Served with rice and beans and homemade tortillas.

It cannot get more authentic than this!!! 34.99

Cancun Platter

Real crab meat, fresh prawns and chicken sautéed in wine, With onions and cilantro, then topped with Monterey Jack and Cheddar cheeses and baked. Served with Mexican rice and flour or corn tortillas. 18.99

Asada Y Mas

Your choice of our delicious Carne Asada or Pollo Asado, grilled to perfection. Served with your choice of pasilla chile relleno, enchilada, or burrito garnished with lettuce, sour cream, guacamole and pico de gallo. 19.99

Los Tres Compadres

We've combined three all time favorites to complete this tasty platter. Chile verde (pork), chile colorado (beef), and a pasilla traditional chile relleno. 19.99

Mar Y Tierra (Land & Sea)

A great combination of two of our best! Prawns and mushrooms sautéed in butter with our delicious garlic sauce teamed up with our grilled carne asada, garnished with fresh guacamole, Muy Bueno! 20.99 Add Pollo Asado 6.99

Puerto Vallarta Special *For much more Bueno!*

Hold on to your sombrero! This is for those with mucho appetite. A juicy broiled steak, cooked to perfection, a chile relleno, a crispy chicken burrito with sour cream and guacamole. 20.99

Steak Vallarta

10 oz. New York Steak marinated in a chipotle rub, grilled to order, topped with mushrooms sautéed in a Garlic-Chipotle sauce. 17.99

Borrego al Pastor

A lamb shank that has been marinated in a combination of chile pods and spices! Then slow cooked until tender. 1 Shank 18.99

 HOUSE FAVORITE

 NEW ITEM

 VEGETARIAN

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TRADITIONAL COMBOS

ADD

SOUR CREAM 1.25
GUACAMOLE 1.50

Our traditional red enchilada sauce contains peanut products.

All Combinations are served with Mexican or cilantro-lime rice, and refried beans, cholesterol-free "frijoles de la olla," or black beans. Choice of stuffing: cheese, ground beef, chicken or picadillo.

SUBSTITUTE SAUTEED FRESH VEGETABLES FOR RICE & BEANS 2.99

1. **Three tacos** (Soft or hard shell) 13.50
2. **Three enchiladas** 13.50
3. **Two enchiladas, one taco** 13.50
4. **One enchilada, one taco and one bean tostada** 13.99
5. **One enchilada, one taco, and one pork tamale** 13.99
6. **One enchilada, two tacos** 13.99
7. **Chicken or beef quesadilla** 13.99 *Topped with sour cream, Guacamole, tomatoes and green onions. Served with rice and beans*
8. **Two burritos** 15.50 *Your choice of ground beef, shredded beef "picadillo", chicken, pork (chili verde) or chile Colorado and topped with melted cheese.*
9. **One chile relleno, one tamale** 13.99
10. **One enchilada, one chalupa** 15.50
11. **One enchilada, one burrito** 13.99
12. **One enchilada, one taco, one chile relleno, and one bean tostada.** *No rice or beans* 14.50
13. **One enchilada, one chile relleno** 13.99
14. **Flautas** 15.50 *traditional Mexican Taquitos!! Four crisp corn tortillas filled with shredded beef "picadillo" or chicken. Served with sour cream, guacamole, and mild sauce*
15. **Two crispy chicken burritos** 16.50 *Two burritos fried crispy and topped with guacamole, sour cream and mild tomato sauce*
16. **Chimichanga** 14.50 *Your choice of meat or veggie, topped with guacamole, sour cream and mild sauce.*

MUCHA HAMBRE

For those with a Grande Appetite

17. **Two chile rellenos** 15.99 *Add 1.50 for Pasilla*
18. **Chile relleno and burrito manadero** 16.99 *Burrito topped with guacamole, onions, tomatoes and mild tomato sauce. (rice and beans inside burrito)*
19. **One enchilada, one taco, one chile relleno and one bean tostada** 17.99
20. **Chalupa and chile relleno** 15.50
21. **One enchilada, one chile relleno and one tamale** 17.99
22. **Chimichanga y Mas** 17.50 *One Chimichanga topped with guacamole sour cream and mild sauce. Served with your choice of one taco, enchilada or bean tostada.*
23. **One enchilada, one burrito and one taco** 17.99
24. **One enchilada, one burrito and one pork tamale** 17.99
25. **Two chimichangas** 20.99 *Topped with guacamole, sour cream, and mild ranchero sauce.*

ENCHILADAS

All enchiladas are served with Mexican or cilantro-lime rice, and refried beans, cholesterol-free "frijoles de la olla," or black beans. Add 1.25 for sour cream and 1.50 for guacamole . Our traditional red enchilada sauce contains peanut products.

Enchiladas Tradicionales

Two corn tortillas stuffed with your choice of filling (picadillo, chicken, ground beef or cheese) and smothered with our traditional Red Enchilada salsa and topped with melted Cheddar cheese. 12.99

Enchilada Verdes

Two corn tortillas stuffed with your choice of filling (picadillo, chicken, ground beef or cheese) topped with a delicious green tomatillo sauce and melted Monterey Jack cheese. Garnished with sour cream 13.99

Mole Enchiladas

Two corn tortillas stuff with your choice of meat smothered with our tasty mole sauce and melted Monterey Jack cheese. Garnished with sour cream and green onions. Served with rice and your choice of refried beans or "frijoles de la olla." 13.99

Enchiladas En Crema

Two corn tortillas stuffed with your choice of filling picadillo, chicken, ground beef or cheese and smothered with a tasty sour cream-cheese sauce. 14.75

Shrimp and Spinach Enchiladas

Shrimp and spinach sauteed with onions, tomatoes and mushrooms, stuffed inside two corn tortillas, topped with our salsa verde, Monterey Jack cheese, sour cream and avocado. 16.50

Tres Amigas

One verde chicken enchilada, one mole chicken enchilada and one a la crema chicken enchilada. Served with Mexican rice and refried beans. Garnished with sour cream 18.50

Crab or Shrimp Enchiladas

REAL Crab or shrimp sautéed with onions and tomatoes stuffed into two corn tortillas, topped with your choice of traditional red sauce or green tomatillo sauce, then smothered with melted Monterey Jack cheese. Garnished with sour cream, avocado slice and olives. 17.50

Enchiladas Rancheras

Your choice of grilled chicken or steak stuffed inside two corn tortillas, topped with your choice of our traditional red enchilada sauce or salsa verde. Garnished with lettuce, sour cream, fresh guacamole and pico de gallo. 16.50

Vegetable Enchiladas


Two corn tortillas stuffed with grilled zucchini, squash, mushrooms, carrots, onions, and bell peppers topped with enchilada verde sauce and melted Monterey Jack cheese. Garnished with sour cream olives and avocado slice. 15.50

Spinach Enchiladas

Garden fresh spinach sautéed with onions, tomatoes, and mushrooms wrapped inside two corn tortillas. Topped with salsa verde and melted Monterey Jack cheese. Garnished with sour cream, olive, and avocado slice. 15.50

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MARISCOS

All seafood dishes are served with Mexican rice or cilantro-lime rice, and refried beans, cholesterol-free "frijoles de al olla," or black beans. Seafood dishes served with corn or HOMEMADE flour tortillas upon request.

 **Arroz con Camarones**
Prawns sautéed with mushrooms, onions and bell peppers in our ranchero sauce, then served over a bed of Mexican Rice and garnished with fresh tomatoes and green onions. 17.99 Add melted cheese 1.50

 **Camarones En Crema**
Succulent prawns sautéed with onions and bell peppers in a rich sour cream-cheese sauce. 18.99

Camarones Especiales
Deep-fried prawns filled with Monterey jack cheese, then wrapped with bacon. 18.99

Camarones Mojo de Ajo
A house specialty! Prawns and mushrooms sautéed in butter with a delicious garlic sauce. 17.99

 **Camarones a la Diabla**
Prawns and mushrooms sautéed in butter and our own Tasty, spicy red sauce. 17.99

Mojarra Frita
A whole tilapia fish, seasoned and fried until golden brown. Served with pico de gallo, rice and beans. 16.99


 **Camarones al Chipotle**
Succulent shrimp seasoned and sautéed with mushrooms in our creamy chipotle sauce. 18.99

Filete al Ajillo
A broiled cod filet, topped with sautéed mushrooms and a garlic pasilla butter sauce. 14.99

Seafood Chimichanga
A seafood mixture of shrimp, scallops, and white fish with mildly seasoned vegetables and smothered with our salsa verde, melted cheese, and green onion garnish. 18.99

ENSALADAS Y SOPAS


Dressings: Chipotle Caesar, Avocado Ranch, Cilantro Lime Dressing, Ranch, Thousand Island or Bleu Cheese

 **Fajita Salad**
Muy Bueno! We take a fresh Garden Salad and generously top it with sautéed onions, bell peppers, tomatoes and your choice of steak or chicken fajita. Garnished with tomatoes, mushrooms, avocado, olives and a sliced egg. 15.99 Substitute shrimp. 15.99

Mexican Caesar Salad
Crisp romaine lettuce tossed in our homemade Chipotle Caesar dressing. Topped with grilled chicken, diced tomatoes, Parmesan cheese and crispy tortilla strips. 12.99 Substitute garlic shrimp. 16.50

Ensalada de Pollo
Tender pieces of charbroiled chicken served over fresh salad greens with sliced tomato, mushrooms and avocado. 13.99

Taco Salad
Our traditional taco salad is served on a crisp flour tortilla shell with cheese melted over the meat, topped with lettuce, cheese, tomato, sour cream and ranchero sauce. 12.99 Add guacamole for 1.50
Ground Beef • Picadillo • Pollo (Chicken) • Bean

 **Garden Salad**
Fresh salad greens topped with cheese and tomatoes. Served with choice of dressing. 6.99

Santa Fe Salad
Crisp romaine lettuce, corn, black beans, Monterey Jack and Cheddar cheese, tomatoes, onions, and crispy tortilla strips., topped with choice of grilled chicken or carne asada. 15.99 Substitute shrimp. 17.50

Traditional Tostadas
"The Classic Tostada" Crispy corn tortilla shell topped with your choice of beans or "frijoles de la olla" your choice of delicious meat, fresh lettuce, cheese, tomato, guacamole and sour cream. 12.50
Ground Beef • Pollo (Chicken) • Picadillo • Beans

Avocado Tostada
Served similar to our traditional tostada, except for fresh slices of avocado rather than guacamole. 12.50
Ground Beef • Pollo (Chicken) • Picadillo • Beans

Sopa de Mariscos
A combination of shrimp, scallops, fish, clams, crab legs, and vegetables in a seasoned tomato broth. 22.50

Sopa de Tortilla
Hot and hearty shredded chicken breast and fresh avocado are teamed up with tortilla strips and Monterey Jack cheese in a rich chicken broth.
Cup 6.50 Bowl 10.75


HUEVOS

All egg dishes are served with Mexican rice or cilantro-lime rice, and refried beans, cholesterol-free "frijoles de al olla," or black beans, and corn or HOMEMADE flour tortillas.

Chorizo con Huevos
Mexican sausage blended with eggs. 13.50

Machaca Burrito
Flour tortilla wrapped around seasoned string beef blended with eggs, onions, tomatoes and bell peppers. 13.50


Machaca con Huevos
Seasoned string beef blended with eggs, onions, tomatoes and bell peppers. 13.50

 **Huevos Rancheros**
Three eggs served over easy and topped with Ranchero salsa and melted Monterey Jack cheese. 13.50

Huevos Con Chilaquiles
Eggs of your choice served with chilaquiles. Thick corn chips cooked in spicy tomato sauce or green tomatillo sauce and topped with onions, sour cream and cotija cheese. 14.50

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POLLO

All chicken dishes are served with Mexican rice or cilantro-lime rice, and refried beans, cholesterol-free "frijoles de olla," or black beans, and corn or **HOMEMADE** flour tortillas upon request.

Arroz con Pollo

A house specialty! Boneless chicken breast sautéed with mushrooms & onions in our special sauce, served over a bed of rice. Topped with tomatoes and green onions. (Not served with beans.) 16.50 Add melted cheese 1.75

Pollo en Mole

Strips of boneless chicken breast sautéed in our sweet authentic Mexican mole sauce. 15.50

Pollo En Chipotle

Seasoned chicken breast sautéed with mushrooms in our creamy chipotle sauce. 16.50

Pollo Carnitas

Chunks of boneless chicken breast prepared in our own special sauce with mushrooms, onions, bell peppers and tomatoes. 16.50

Pollo Asado

Marinated lean breast of chicken, charbroiled to perfection and covered with ranchero sauce. 16.50

Pollo En Crema

Boneless strips of chicken sautéed in onions, bell peppers and spices with a tasty sour cream-cheese sauce. 16.50

CARNES

All meat dishes are served with Mexican rice or cilantro-lime rice, and refried beans, cholesterol-free "frijoles de olla," or black beans, and corn or **HOMEMADE** flour tortillas upon request. We use only **USDA Choice** steak and lean pork.

La Tampiquena

Deliciously grilled Carne Asada, served with a mole Enchilada (choice of chicken, beef, cheese, or picadillo), rice, & beans. Garnished with sour cream, guacamole, and green onions. 20.99

Carne Asada

Choice tender filets of skirt steak charbroiled to perfection, served with grilled green onion and jalapeno. Garnished with guacamole. 19.99

Barbacoa de Res

Slow cooked roast beef, spiced and marinated overnight with a spiced chile marinade. 16.99

Steak Picado

Choice sirloin steak sliced and sautéed with onions, mushrooms and tomatoes in our ranchero sauce. 17.99

Carnitas de Puerco

Juicy tender braised pork served with fresh guacamole and pico de gallo. Served with our signature tomatillo salsa verde. 17.99

Carnitas de Res

Strips of choice sirloin steak sautéed with onions, bell peppers and tomatoes. Garnished with guacamole. 17.99

Chile Colorado

Chunks of beef cooked in a mild red chile sauce. 15.99

Chile Verde

Chunks of lean pork cooked with a mild tomatillo sauce and seasoned with our spices. 15.99

Picadillo

Our very own spiced, shredded beef served as a delicious meal. 15.99

NORTH OF THE BORDER

New York Steak

Juicy tender broiled to perfection. Served with French fries and a dinner salad. 16.99

Grilled Chicken Burger

Marinated chicken breast charbroiled and garnished with mayonnaise, tomato, shredded lettuce. Served with French fries. 10.99

Gringo Cheeseburger

Lean all-beef cheeseburger garnished with mayonnaise, tomato, leaf lettuce and French fries. 11.99
Add avocado 1.00 Add bacon 1.00

Grilled Cheese Sandwich

Served with French fries 7.99

Side of French Fries 4.99

SIDES

Taco or Soft Taco	3.25	Side of Burrito	8.99
Chile Relleno Pasilla	6.50	Side of Rice or Beans	5.99
Tamale	5.99	Side of Pico de gallo	4.50
Enchilada	5.25	Side of Guacamole	Market Price
Side of Chimichanga	11.99	Side of Sour Cream	2.50
Chalupa Soft or Deep-fried	11.99	Side of Tortillas	2.00
<i>Served with guacamole and sour cream</i>			

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