

MARGARITAS



BLUE OCEAN MARGARITA

Tequila Cazadores 100% blue agave, House margarita mix, Blue curacao and Grand marnier.
Silver \$10.50 Reposado \$11.50 Añejo \$12.50



CUCUMBER- JALAPEÑO MARGARITA (HOUSE SIGNATURE)

Tequila Cazadores 100% Blue agave, Refreshing Mashed cucumber and jalapeño slices, with Fresh squeezed lime juice, Organic agave nectar and Grand marnier.

More fruit flavors available: Ask to your server
Silver \$10.50 Reposado \$11.50 Añejo \$12.50



AGAVE MARGARITA (HOUSE SIGNATURE)

Tequila Cazadores 100% blue agave, Fresh squeezed lime juice, Organic agave nectar and Grand marnier.

Silver \$10.50 Reposado \$11.50 Añejo \$12.50



FLAVORED MARGARITAS

Tequila 100% blue agave triple sec and your choice of flavor served frozen or on the rocks \$8.49

Flavors: Strawberry, Mango, Guava



HOUSE MARGARITA

Tequila 100% blue agave and grand Marnier mixed with our beautiful golden house recipe margarita mix served on the rocks.

\$7.25

MARTINIS

HAWAIIAN

Smirnoff Vodka, dry vermouth, coconut and pineapple juice. \$9.00

CHOCOLATE

Smirnoff Vodka, chocolate Liquor and dry vermouth. \$9.00

APPLE

Smirnoff Green Apple Vodka, dry vermouth and apple liquor. \$9.00

MICHELADA

Beer of your preference with lime juice, spicy tomato juice, Worcestershire sauce and salsa valentina, served on ice in a mug with tajin and chamoy on the rim \$8.50

SANGRIA CON FRUTAS

Refreshing red wine punch, made with Burgundy, peach schnapps and brandy presidente. Served with a blend of oranges, and limes
Glass \$9.00

MOJITO

Rum Bacardi, fresh mint leaves, lime slices, sweetened lime juice and splash of soda \$8.00

Flavors Available: strawberry, mango or guava
\$9.00

BEER

IMPORTED BOTTLES \$4.25

Corona, Corona Premier, Modelo Especial, Negra Modelo, Victoria, Pacifico, Tecate, XX lager, XX ambar

DOMESTIC BOTTLES \$3.79

Miller lite, Bud Light, Michelob Ultra, Coors Light, Blue Moon, Heineken 0 (non alcohol),

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TORTILLA EXPRESS

BEVERAGES

SOFTDRINKS (free refills) \$2.99

Pepsi, Diet Pepsi, Cherry Pepsi, Orange Crush, Sierra Mist, Mountain Dew, Doc, Lemonade, Iced Tea, Raspberry Iced Tea, Root Beer

BOTTLED DRINKS (no refills) \$2.99

Coca Cola, Sangria, Sidral Apple

JARRITOS (no refills) \$2.99

Strawberry, Mandarin, Lime, Pineapple, Tamarind

HORCHATA \$2.99

Horchata Refill \$1.99

BOTTLED WATER \$1.99



Tres Leches \$6.99



DESSERTS

Flan \$5.99



Choco-flan \$6.99



APPETIZERS



GUACAMOLE V*

Abuelita's recipe made with fresh avocados, minced garlic, onions, tomatoes, cilantro, jalapeño, queso fresco, salt, and fresh squeezed lime. \$7.99

CARNE ASADA FRIES

Sweet potato fries, covered with diced grilled steak, cheese dip and pico de gallo. \$14.99

ESPINACA DIP V*

Sauteed spinach with roasted corn, melted cheese and a touch of jalapeños, served with chips. \$8.99

CHEESE DIP V*

Traditional Mexican creamy cheese sauce. \$4.49

SALADS



RANCHERO SALAD

Fresh mixed greens, (your choice of meat), topped with mango, queso fresco, roasted red peppers, sliced radish, drizzled with guajillo raspberry vinaigrette. Wood Fire Grilled Chicken \$13.99 Wood Fire Grilled Steak \$15.99, Grilled Shrimp \$16.99

SALAD BOWL

Fresh mixed greens, (your choice of meat), rice, black beans, roasted corn, pico de gallo and sour cream Wood Fire Grilled Chicken \$13.99 Wood Fire Grilled Steak \$15.99, Grilled Shrimp \$16.99

HOUSE SPECIALTIES

CARNITAS

Pork tips cooked in a secret recipe, served with rice, beans, lettuce, guacamole, sour cream, pico de gallo and tortillas. \$16.99

CHILES RELLENOS V*

Two chiles poblanos stuffed with chihuahua cheese buttered on egg covered with reds sauce. served with rice, beans, and tortillas. \$16.99

ACP

Bed of rice topped with your choice of meat cooked with sautéed mixed onions, tomatoes, poblano and red bell peppers and cheese dip.

Wood Fire Grilled Chicken \$13.99

Wood Fire Grilled Steak \$14.99

50/50 (Grilled Chicken and Steak) \$15.99

Sautéed Gulf Shrimp (12) \$16.99

Trio (Grilled Chicken, Steak and Shrimp) \$17.99

VEGGIE \$11.99 V* Grilled sliced red potatoes, mushrooms, onions, mixed onions, tomatoes, poblano and red bell peppers

POLLO CHIHUAHUA

Grilled chicken breast topped with grilled onions, mushrooms, house chorizo and melted chihuahua cheese. served with rice, black beans and tortillas. \$16.99

POLLO CON MOLE

Bone-in half grilled chicken breast, topped with abuelita's recipe mole sauce, queso fresco, toasted sesame seeds, jalapeños, rice, beans and tortillas. \$16.99



FAJITAS

Your choice of meat cooked with sautéed mixed onions, tomatoes, poblano and red bell peppers, served with rice, beans, lettuce, guacamole, sour cream, pico de gallo and tortillas.

Wood Fire Grilled Chicken \$16.99

Wood Fire Grilled Steak \$18.99

Fajitas 50/50 (Grilled Chicken and Steak) \$18.99

Sautéed Gulf Shrimp (12) \$21.99

Fajitas Trio (Grilled Chicken, Steak and Shrimp) \$21.99

VEGGIE \$14.99 V*

Grilled sliced red potatoes, mushrooms, onions, mixed onions, tomatoes, poblano and red bell peppers

CARNE ASADA

Grilled 8oz skirt steak accompanied with chorizo, grilled onions, sliced red potatoes, jalapeño, rice, beans, and tortillas. \$21.99



BURRITOS



PHILLY STEAK BURRITO

Grilled Steak, caramelized onion, sautéed mushrooms, Mexican rice and black beans. all wrapped in a flour tortilla smother with cheese dip and pico de gallo. \$15.99

STREET BURRITO

Your choice of meat plus: rice, beans, lettuce, cheese, sour cream and pico de gallo, all wrapped in a flour tortilla.

Ground Beef, Pastor, Carnitas or Grilled Chicken \$12.99

Steak \$14.99 Shrimp \$15.99

BURRITO FAJITA

Your Choice of meat cooked with sautéed mixed onions, tomatoes poblano and red peppers, rice and beans, all wrapped in a flour tortilla topped with cheese dip, accompanied with lettuce, guacamole, sour cream and pico de gallo. Wood fire grilled chicken \$13.99 Wood fire grilled steak \$15.99 Shrimp \$16.99

TORTA

Mexican bread filled with your choice of meat, plus beans, lettuce, queso fresco, crema fresca and jalapeños.

Ground Beef, Pastor, Carnitas or Grilled Chicken \$12.99

Steak \$14.99 Shrimp \$15.99

QUESADILLAS

QUESADILLA RELLENA

Flour tortilla filled with chihuahua cheese, rice, beans and your choice of meat, served with lettuce, pico de gallo and sour cream.

Ground Beef, Pastor, Carnitas or Grilled Chicken \$13.99

Steak \$14.99

Shrimp \$15.99

QUESADILLA FAJITA

Flour tortilla filled with chihuahua cheese and (your meat choice), cooked with sautéed mixed onions, tomatoes, poblanos and red bell peppers. topped with cheese dip. served with lettuce, guacamole, sour cream and pico de gallo. Grilled Chicken \$14.99 Steak \$15.99, Shrimp (8) \$16.99

B. B. Q. QUESADILLA

Flour tortilla filled with chihuahua cheese, carnitas (slow braised pork), onions and mushrooms everything with a touch of B.B.Q. sauce. served with rice, lettuce, and sour cream. \$13.99



CHIMICHANGAS



CHIMICHANGA FAJITA

Deep fried rolled flour tortilla filled with (your choice of meat) cooked with sautéed mixed onions, tomatoes, poblanos and red bell peppers. topped with cheese dip. served with rice, beans, lettuce, guacamoles sour cream and pico de gallo. Grilled chicken \$15.99 Steak \$16.99 Shrimp (8) \$17.99

CHIMICHANGAS

Two deep fried rolled flour tortilla filled with your choice of meat, topped with cheese dip. Served with rice, beans, lettuce, guacamole, sour cream and pico de gallo. Ground Beef, Pastor, Carnitas or Grilled Chicken \$14.99 Steak \$15.99 Shrimp \$16.99

ENCHILADAS



ENCHILADAS VERDES

(GREEN SAUCE) or ROJAS (RED SAUCE)

3 Rolled corn tortillas with your choice of meat, topped with your choice of sauce and cheese. served with rice, beans, lettuce, and sour cream.

Cheese Only \$13.99 V*

Ground Beef, Pastor, Carnitas or Grilled Chicken \$15.99

Steak \$16.99 Shrimp \$17.99

ENCHILADAS CON MOLE (3)

Carnitas (Slow Braised Pork) and cheese wrapped in corn tortillas, smothered with Abuelita's recipe mole sauce, topped with queso fresco, and pickled jalapeños, accompanied with rice and beans. \$15.99

STREET TACOS

All Tacos Are Served In Corn Tortilla Topped with Onions and Cilantro (Dinner Comes With 3 Tacos, Mexican Rice and Re-Fried Beans)

Ground Beef, Pastor, Carnitas or Grilled Chicken \$14.99

Steak \$15.99

Shrimp \$16.99

GARDEN TACOS (3) V*

Grilled sliced red potatoes, mushrooms, onions, tomatoes and spinach, topped with radishes and cilantro, \$13.99

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