

MARGARITAS



BLUE OCEAN MARGARITA
Tequila Cazadores 100% blue agave, House mar-garita mix, Blue curacao and Grand marnier.
Silver \$11.00
Reposado \$12.00
Añejo \$13.00



CUCUMBER- JALAPEÑO MARGARITA (HOUSE SIGNATURE)
Tequila Cazadores 100% Blue agave, Refreshing Mushed cucumber and jalapeño slices, with Fresh squeezed lime juice, Organic agave nectar and Grand marnier.
More fruit flavors available: Ask to your server
Silver \$11.00
Reposado \$12.00
Añejo \$13.00



AGAVE MARGARITA (HOUSE SIGNATURE)
Tequila Cazadores 100% blue agave, Fresh squeezed lime juice, Organic agave nectar and Grand marnier.
Silver \$11.00
Reposado \$12.00
Añejo \$13.00



FLAVORED MARGARITAS
Tequila 100% blue agave triple sec and your choice of flavor served frozen or on the rocks
Regular \$9.50 Grande \$17.50
Flavors: Strawberry, Mango, Guava



HOUSE MARGARITA
Tequila 100% blue agave and grand Marnier mixed with our beautiful golden house margarita mix served on the rocks.
Regular \$8.25 Grande \$15.50

MARTINIS

HAWAIIAN
Smirnoff Vodka, dry vermouth, coconut and pine-apple juice. \$10.00

CHOCOLATE
Smirnoff Vodka, chocolate Liquor and dry ver-mouth. \$10.00

APPLE
Smirnoff Green Apple Vodka, dry vermouth and apple liquor. \$10.00

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 \$9.00

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 \$9.00
Flavors Available: strawberry, mango or guava \$10.00

BEER
IMPORTED BOTTLES \$5.00
Corona, Corona Premier, Modelo Especial, Negra Modelo, Victoria, Pacifico, Tecate, XX lager, XX ambar

DOMESTIC BOTTLES \$4.25
Miller lite, Bud Light, Michelob Ultra, Coors Light, Blue Moon, Heineiken 0 (non alcohol),

*PRICES MAY BE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE



TORTILLA EXPRESS



BEVERAGES
SOFTDRINKS (free refills) MEDIUM \$2.50 LARGE \$3.50
Pepsi, Diet Pepsi, Cherry Pepsi, Orange Crush, Starry, Mountain Dew, Lemonade, Iced Tea, Raspberry Iced Tea, Root Beer
BOTTLED DRINKS (no refills) \$3.50
Coca Cola, Sangria, Sidral Apple
JARRITOS:
Strawberry, Mandarin, Lime, Pineapple, Fruit Punch
HORCHATA \$3.50
Horchata Refill **\$2.50**
BOTTLED WATER \$2.00



APPETIZERS



GUACAMOLE V*
Abuelita’s recipe made with fresh avocados, minced garlic, onions, tomatoes, cilantro, jalapeño, queso fresco, salt, and fresh squeezed lime. \$9.00

CARNE ASADA FRIES
Sweet potato fries, covered with diced grilled steak, cheese dip and pico de gallo. \$16.00

ESPINACA DIP V*
Sauteed spinach with roasted corn, melted cheese and a touch of jalapeños, served with chips. \$10.00

CHEESE DIP V*
Traditional Mexican creamy cheese sauce. \$5.50

SALADS



RANCHERO SALAD
Fresh mixed greens, (your choice of protein) , topped with mango, queso fresco, roasted red peppers, sliced radish, avocado and drizzled with guajillo raspberry vinaigrette.
Grilled Chicken \$15.00 Grilled Steak \$17.00 Grilled Shrimp \$18.00

SALAD BOWL
Fresh mixed greens, (your choice of meat , rice, black beans, roasted corn, pico de gallo and sour cream)
Grilled Chicken \$15.00 Grilled Steak \$17.00 Grilled Shrimp \$18.00

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. \$17.00

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 \$14.00
Steak \$16.00 Shrimp \$17.00

BURRITO FAJITA
Your Choice of meat cooked with sautéed mixed onions, tomatoes poblano and red peppers, rice and beans, all wrapped in a flo r tortilla topped with cheese dip, accompanied with lettuce, guacamole, sour cream and pico de gallo. Grilled chicken \$15.00 Grilled steak \$17.00 Shrimp (10) \$18.00

TORTA

Mexican bread filled with your choice of meat, plus beans, lettuce, queso fresco, crema fresca and jalapeños. (Served with sweet potato fries)
Ground Beef, Pastor, Carnitas or Grilled Chicken \$14.00
Steak \$16.00 Shrimp \$17.00

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 \$15.00
Steak \$16.00
Shrimp \$17.00

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 \$16.00 Grilled Steak \$17.00 Shrimp (10) \$18.00

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. \$15.00



CHIMICHANGAS



CHIMICHANGA FAJITA
Deep fried rolled flo r tortilla fill d 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 \$17.00 Steak \$18.00 Shrimp (10) \$19.00

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 \$17.00
Steak \$18.00 Shrimp \$19.00

ENCHILADAS



ENCHILADAS
VERDES (GREEN SAUCE)
ROJAS (RED SAUCE)
3 Rolled corn tortillas filled with your choice of protein, topped with your choice of sauce and cheese. served with rice, beans, lettuce, and sour cream.
Cheese Only \$15.00 V*
Ground Beef, Pastor, Carnitas or Grilled Chicken \$17.00
Steak \$18.00 Shrimp \$19.00
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. \$17.00

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 \$16.00
Steak \$17.00
Shrimp \$18.00

GARDEN TACOS (3) V*
Grilled sliced red potatoes, mushrooms, onions, tomatoes and spinach, topped with radishes and cilantro, \$15.00

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HOUSE SPECIALTIES

CARNITAS
Pork tips cooked in a secret recipe, served with rice, beans, lettuce, guacamo-le, sour cream, pico de gallo and tortillas. \$18.00

CHILES RELLENOS V*
Two chiles poblanos stuffed with chihuahua cheese buttered on egg covered with reds sauce. served with rice, beans, and tortillas. \$18.00

ACP
Bed of rice topped with your choice of meat cooked with sautéed mixed onions, tomatoes, poblano and red bell peppers and cheese dip.
Grilled Chicken \$15.00
Grilled Steak \$16.00
50/50 (Grilled Chicken and Steak) \$17.00
Sautéed Gulf Shrimp \$18.00
Trio (Grilled Chicken, Steak and Shrimp \$19.00
VEGGIE \$13.00 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. \$18.00

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. \$18.00



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.
Grilled Chicken \$18.00
Grilled Steak \$20.00
Fajitas 50/50 (Grilled Chicken and Steak \$20.00
Sautéed Gulf Shrimp \$22.00
Fajitas Trio (Grilled Chicken, Steak and Shrimp) \$23.00
VEGGIE \$16.00 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. \$23.00

