

Desayunos

All served with Beans and our homemade tortilla
(Served ALL day)

*Huevos Rancheros Served on top of a fried tortilla and topped with our green and red sauce.	\$7.95
Huevos ala Mexicana Fresh scramble eggs mixed with tomato, onion and cilantro.	\$7.95
Huevos con Chorizo Fresh scramble eggs with Chorizo.	\$8.95
*Huevos Estrellados Fresh egg served sunny side up	\$7.95
Chillaquiles (Verde/Rojos) Our homemade tortilla chips covered with your choice of our red or green sauce. Topped with 2 over easy eggs.	\$9.85
Burito con Chorizo Scramble eggs with onions, peppers and potatoes Con Bacon 8.75 Ham 8.75	\$8.95

*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.



Lunch Specials

(Served Monday thru Friday 11:00am to 2:30pm)

Chimichanga Deep fried to a golden brown. Your choice of Chicken, Ground Beef or Cheese serve with Rice, Beans and a side of sour cream. (Add Steak \$1.50)	\$6.95
Tacos Two chicken tacos on your choice of corn or flour tortilla, topped with cilantro and onions. Served with a side Rice and Beans. (Add Steak \$1.50)	\$6.95
Tostada One Crunchy corn tortilla with choice of beans, chicken. Served with a side of Rice and Beans. (Add Steak \$1.50)	\$6.95
Burrito Choice of Chicken, Ground Beef or Shredded Pork, with Rice & Beans, cilantro, onion and choice of Red/Green Salsa. (Add Steak \$1.50)	\$6.95



Botanas

Guacamole with Tortilla Chips (*HH)	\$8.95
Ripe avocado, diced tomato, onion, cilantro and special seasonings, served with homemade tortilla chips or our homemade tortillas	
Quesadillas 3 Marias (*HH)	\$7.95
Homemade con tortilla filled with Chihuahua cheese and your choice of mushrooms, zucchini flower or chorizo, deep friend to a perfect golden brown .	
Shrimp Cazuelas	\$8.95
Shrimp sautéed in a garlic and Guajillo pepper sauce.	
Camaron Frito	\$8.95
5 Fried shrimp served with our house dipping sauce	
Chipotle, BB & Goat Cheese Nachos (*HH)	\$8.95
Black beans, slightly sweetened by caramelized onions, poured over homemade tortilla chips and topped off with crumbled Goat cheese. (Add Steak 1.50)	
Queso Fundido (*HH)	\$6.95
Melted combination of Chihuahua and Oaxaca cheeses, served with our homemade tortillas (Add Chorizo for \$1.25)	
Ceviche	\$8.95
Specialty Pico!!! Fresh diced tomato, onion, cilantro and cucumber, mixed with your choice of fish or shrimp, topped with avocado slices and served with our homemade tortilla chips. (Combinations Add \$1.00)	
Flautas(*HH)	\$6.95
Fried tortilla rolls stuffed with Chicken with side of guacamole and sour cream.	

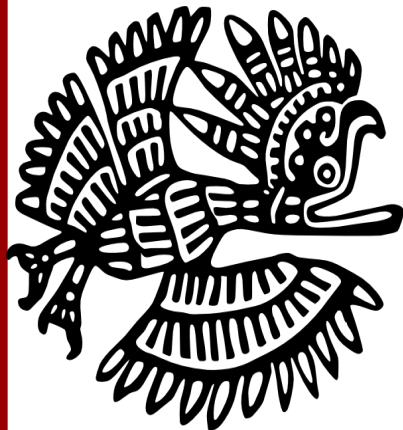
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(*HH Half portion, Dine-in only, 3pm-6pm)

Sopas

Sopa de Camaron (Shrimp) **\$8.75**
Shrimp, potatoes, green and orange peppers and onion in a tomato based soup.

Tortilla Soup **Cup \$ 2.95 Bowl \$ \$5.95**
Fresh Tomato and cumin broth, served with tortilla strips, sour cream, avocado and Añejo cheese.

Codet De Camaron
Classic cocktail mixed Cucumber, onions, avocado and shrimp



Sandwiches

Millanesa de Pollo **\$8.95**
Breaded Chicken on a torta bread with mayo, onions, tomato, sliced avocado and beans.
Served with crispy French Fries.

Fajita Sandwich **\$ 7.95**
Choice of Pastor, Chicken or Shredded Pork, served with Chipotle sauce, avocado and Black beans. Side of French Fries.

Salads

Taco Salad **\$8.95**
Ground beef, lettuce, tomato, pico de gallo, sour cream, Monterrey jack, topped with crispy tortilla chips.

Caesar Salad **\$7.95**
Romaine lettuce, Monterrey jack, topped with tortilla chips. & our house dressing(Add

Fajitas

Served with rice, black beans, sour cream, Pico de Gallo and our homemade tortillas.

Chicken Fajitas	\$15.95
Grilled chicken sautéed with onion, green and red peppers with special seasoning	
Steak Fajitas	\$16.95
Grilled steak sautéed with onions, mushrooms, green peppers and special seasonings	
Pork Fajitas	\$15.95
Chunks of pork and roasted pineapple sautéed with onions, garlic, green peppers and special seasonings.	
Fajitas Suizas	\$16.95
Your choice of grilled steak or chicken sautéed with onions, mushrooms, green and red peppers, topped with melted Chihuahua cheese.	
Veggie Fajitas	\$15.95
Combination of zucchini, onions, mushrooms, asparagus, red, green and yellow peppers sautéed with garlic and olive oil.	
Shrimp Fajitas	\$16.95
Shrimp sautéed with onions, green and yellow peppers in special seasonings	
Fish Fajitas	\$16.95
Grilled Haddock fillet served on top of sautéed onions, zucchini and orange peppers with a hits of lemon and cilantro	
Chorizo Fajitas	\$15.95
Homemade sausage with green peppers, onions, potatoes chunks.	
*Bacon Fajitas	\$15.95
Bacon sautéed with your choice of chicken or steak, onions and green peppers in special seasonings	
Combination of 2	\$19.95
Your choice of any (2) Fajitas combine together.	

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Platillos

Includes: Choice of Mexican rice, White Rice with lime juice & Cilantro, Black beans .

Tacos	\$11.85
Three Ground Beef, Chicken, Chorizo or Pork tacos on your choice of Home corn or flour tortillas, topped with cilantro and onion. (Add Steak \$1.50)	
Quesadillas	\$9.85
Three quesadillas on either flour or corn tortilla . Your choice of Chicken, Mushroom, or Bacon and a side of sour cream. (Add Steak \$1.50)	
Burrito	\$8.95
Choice of Chicken or Pork, with Rice & Beans, cilantro, onion and choice of Red/Green Salsa. Serve with a side salad. (Add Steak \$1.50)	
Enchiladas (Mole, Verde, Naranja)	\$11.95
Your choice of Chicken, Pastor or Cheese & Onion rolled in a corn tortilla, topped with your choice of salsa, topped with onion, cilantro and Chihuahua cheese. Side of sour cream. (Add Steak \$1.50)	
Sopes	\$12.95
Three thick homemade tortillas, topped with black beans, Chicken, Ground Beef, or Shredded Pork, sour cream, Anejo cheese, cilantro and onion. (Add Steak for \$1.50)	
Chimi Dinner	\$12.95
Deep fried to a perfect golden brown. Choice of Chicken, Shredded Pork or Cheese. Serve with Rice & Beans. (Add Steak \$1.50)	
Pollo en Mole	\$12.95
Tender Chicken topped with chocolate and peanut sauce with blended pasilla and ancho peppers and our homemade tortillas.	
Fajita's Fish Fry (Fridays Only)	\$11.95
Breaded Perched fish, served with your choice of Rice, cole slaw and our plantains chips.	

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A La Carte

Tacos \$3.45
Your choice of meat Steak, Pastor, Chicken or Chorizo

Sopes \$4.25
Fried masa with black beans, onions, your choice of Chicken, Chorizo, or Steak. Topped with queso Fresco and sour cream.

Tostadas \$4.25
Crunchy corn tortilla with refried beans, choice of meat (Steak, Pastor or Chicken) sour cream and queso Freso.

Side orders

Sour cream	\$ 1.00
Side of Cheese	\$ 1.00
Small Guacamole	\$ 2.00
Side of Beans	\$ 3.75
Side of Rice	\$3.00
Small Pico De Gallo	\$ 1.75
Homemade Corn Tortillas	\$3.00

Bebidas

Pellegrino Water	\$5.25
Aguas Fresca	\$2.50
(Horchata, Jamaica, Tamarindo)	
Coca-Cola Products *	\$2.25
(Coke, Diet, Sprite, Lemonade)	
Ice Tea Regular*	\$2.25
Ice Tea Flavored	\$2.50
(Raspberry, Strawberry, Mango, Peach)	
Arnold Palmer	\$2.25
Juice	\$2.50
(Cranberry, Orange or Pineapple)	
Coffee	\$2.00
Milk	\$2.25

(* One Free Refill)



MOJITOS

Regular	\$ 7.00
Strawberry	\$ 7.50
Pineapple	\$ 7.50
Raspberry	\$ 7.50
Blueberry	\$ 7.50

SANGRIAS

Spanish	\$7.75
Berry	\$8.50



Wines

Pinot Grigio

Albertoni	\$6.75/glass
Terra D Ora	\$7.50/glass

Malbec

Terrazas	\$7.75/glass
Trapiche	\$8.50/glass

Chardonnay

Columbia Crest	\$7.25/glass
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Postres

Flan \$4.95

Baked caramel custard

Fried Ice Cream \$ 5.95

Breaded scoop of ice cream that is quickly deep-fried creating a warm, crispy shell around the still-cold ice cream. Topped with Strawberry, Chocalate or Caramel dressing.

Drink Menu

a few recommendations...

Import Beer	\$4.25
Domestic Beers	\$3.75

CUSTOM MARGARITAS

Select your favorite Tequila and will take care of the rest!!

Reposados:

Rested tequila in oak barrels for a least 60 days giving the tequila a smooth taste.

Jose Cuervo	\$ 8.00
Hornitos	\$ 8.50
Milagro	\$ 8.75
Patron	\$ 11.50
Don Julio	\$ 11.75

Añejo:

Tequila aged for a least one year in small oak barrels resulting in the smoothest tequila

Hornitos	\$ 8.75
Milagro	\$ 10.00
Don Julio	\$ 13.00

Patron	\$ 13.00
Don Julio 1942	\$ 16.00



House Margaritas

Rocks	\$7.50
Blended	\$7.75