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jalapenos Mexican restaurant



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www.jalapenoskellerparkway.com

Authentic Mexican Food and More

901 Keller Parkway suite B Keller Texas 76248



Aperitivos



- **Queso.** *Cup \$3.99 Bowl \$4.99*
Spicy blended of cheeses
- **Queso Texano** **\$5.99**
Topped with ground beef, guacamole and sour cream .
- **Table Side Guacamole** Made fresh at your table **\$7.29**
- **El Grande Appetizer** **\$9.99**
Cheese quesadilla, Cheese & Beans nachos topped with chicken fajita and steak fajita, two chicken flautitas, two cheese stuffed jalapenos, guacamole, sour cream and jalapenos.
- **Half Moon Nachos** *Half order \$4.99 Full Order \$8.99*
Eight Half Moon nachos cover with refried beans and cheese, your choice of Fajita chicken, fajita beef, ground beef or spice chicken, served with guacamole, sour cream and jalapenos.
- **Fiesta Nachos** *Half Order \$4.99 Full Order \$8.99*
Green, White and Red mountain of Nacho chips, cover with beans and cheese, choice of fajita beef or grilled chicken, served with guacamole, sour cream and jalapenos.
- **Quesadillas** **\$6.99**
10" flour tortilla with melted jack cheese and choice of grilled chicken or fajita beef, served with pico de gallo and sour cream add small guacamole for \$1.50.
- **Besitos Calientes** *Half Order \$4.99 Full Order \$8.99*
Stuffed cheese jalapenos breaded and fried until golden brown served with ranch dressing.



Sopas y Ensaladas

- **Grilled Fajita Salad** **\$8.99**
Bowl Filled with mix lettuce, topped with Jack cheese, diced tomatoes, and your choice of grilled chicken or fajita steak, served on small fajita skillet with fajita onions and poblano peppers, ranch or italian dressing on the side.
- **Taco Salad** **\$7.99**
Fresh fried tortilla bowl with salad mix, ranchero sauce, tomatoes, cheddar and jack cheese, choice of spicy chicken or ground beef, guacamole and sour cream.
- **Chicken Tortilla Soup** **Cup \$4.29** **Bowl \$5.99**
The perfect beginning for any meal, made with fresh carrots, tomatoes, onions, diced peppers, topped with cheese, avocado slices and tortilla strips.
- **Menudo** **Cup \$4.49** **Bowl \$6.99**
Champions soup, beef tripe with hominy and Mexican spices, served with onions, cilantro, diced jalapenos, limes and choice of fresh flour or home made corn tortillas.
- **Sopa De Mariscos** **\$11.99**
Traditional seafood soup with vegetables, shrimp, fish and other seafood ingredients, served with onions, cilantro, limes and diced jalapenos on the side and choice of tortillas or toasted bread.



18% Gratuity will be add for parties of 6 or more

Tacos, Tortas, Burritos

- **Taqueria Tacos \$7.50**

Four small soft corn tortilla tacos, served with a cup of charro beans and topped with cilantro, onions and limes. Choice of any meat.

Al Pastor -----Spicy diced pork

Barbacoa-----beef brisket

Carne Asada----Chopped steak

Pollo a la mexicana-----Spicy chicken

Carnitas----- Roasted Pork

Chorizo-----Spicy Mexican Sausage

Picadillo-----Ground beef

Pollo picado -----Chicken fajita

Milaneza -Slice breaded Steak (Tortas Only) Jamon Slice----Ham (Tortas Only)

All Tortas are served with Toasted Mexican Bread with beans, lettuce, tomatoes, onions, queso fresco, sour cream, guacamole and Mayonnaise, served with French fries and jalapenos on the side

- **Tortas sencillas \$6.25** Served with any single meat
- **Torta La Mexicana \$7.75** Milaneza, Chorizo and Ham.
- **Torta La Cubana \$7.75** Milaneza, Beef franks and Ham.
- **Torta La Texana \$7.75** Carne Asada, Carnitas and Ham
- **Giant California Burrito \$7.25**

Choice of any meat from the right side, served with rice, beans, lettuce, tomatoes, onions, cheese, small portion of guacamole and sour cream, all wrapped inside the burrito.

- **Angelicas Burrito \$9.49**

Spicy Pork giant Giant Burrito. Loaded with cheese, cilantro and onions, topped with a choice of Sauce and served with rice and beans on the side, guacamole and sour cream.

- **Giant Chimichanga \$10.99**

Giant beef fajita or grilled chicken chimichanga, loaded with ranchero sauce, pico de gallo and cheese inside, deep fried until golden brown and cover with a choice of sauce and served with Rice and beans on the side and a small salad with avocado slices.





Mariscos



- **Shrimp Enchiladas** **\$9.99**

Two enchiladas filled with sautéed shrimp and pico de gallo, cover with Sour Cream sauce and served with rice and beans.

- **Grilled Tilapia** **\$11.99**

Garlic and Herbs seasoned grilled Tilapia, served with Rice, Cup of charro beans, Fresh grilled Vegetables, and Pico de Gallo.

- **Coctel De Camarones** **\$10.99**

Delicious cocktail shrimp with spicy sauce, tomatoes onions and jalapenos and topped with avocado slices, cilantro and limes.



- **Fish Tacos** **\$11.99**

Two large fish Pollock tacos, breaded and deep fried until golden brown, cover with White creamy sauce, cilantro, fresh red and white cabbage, limes avocado slices, and pico de Gallo, served with rice and choice of charro or refried beans.

- **Camarones Al Mojo De Ajo** **\$14.99**

Six Large sautéed Shrimp with garlic lime butter, scampi style, served with Mexican Rice and Grilled Vegetables.

Platos de Combinaciones

New

Served with Mexican Rice and choice of Charro or Refried Beans

- **Guacamole Enchiladas** **\$9.99**
Two Enchiladas filled with Grilled Chicken or Beef Fajita Steak and Topped with a Guacamole Sauce.
- **Veggie Enchiladas** **\$ 9.99**
Three Cheese enchiladas cover with a choice of Ranchero Sauce or Salsa Verde, topped with Fresh grilled Vegetables and jack cheese, served only with Mexican rice.
- **Enchiladas De Mole** **\$9.49**
Three Enchiladas Filled with grilled chicken and cheese and cover with a sweet and spicy Mole Sauce, sprinkle with sesame seed and fresh onion rings.
- **Tamales Plate** **\$9.99**
Three Pork Tamales cover with chili con carne sauce and cheese.
- **Andy's Flautitas Plate.** **\$9.49**
Six small Ground beef or chicken and cheese Flautitas topped with melted cheese, served with guacamole and sour cream.
- **Created Your own** **Choose Two \$7.99** **Choose Three \$9.99**
Make your own combination from any enchilada, Flautitas, crispy or soft taco, Tamales or tostadas.
Sub a Puff Taco or a Guacamole Enchilada extra \$1.00
- **Dallas Cheese Enchiladas** **\$8.99**
Three Cheese enchiladas with a choice of queso sauce or chili sauce.
- **Keller Chicken Enchiladas** **\$9.49**
Three Chicken enchiladas with a choice of Sour Cream or Salsa Verde.
- **Fort worth Beef Enchiladas** **\$9.49**
Three Beef Enchiladas with a choice of queso sauce or chili sauce.
- **Tacos Gringos** **\$9.49**
Three Soft Flour Tacos or Crispy Tacos, Ground beef or Shredded chicken topped with lettuce, tomatoes and mix cheese.



House Specials

New

- **Steak Ranchero \$14.99**

New York Strip steak, Black Angus, grade Choice, cooked to order, served with Mexican rice and refried beans, Cheese enchilada with ranchero sauce, side of Pico De Gallo.

New

- **T Bone Steak \$16.99 (Gary's Favorite)**

10 oz T-Bone steak, cooked to order, served with a small bean burrito cover with queso sauce, served with Rice and Refried Beans.

- **Paloma Blanca \$11.99**

Grilled Chicken Brest cover with a sautéed onions, Poblano peppers and Mushrooms on a Cream Cheesy Sauce, served with Mexican Rice and Beans.

- **Tacos Al Carbon. \$10.49**

Three Steak Beef Fajita or Grilled Chicken rolled on a Flour Tortilla, served with Guacamole and Pico de Gallo, Rice and choice of refried or charro beans.

- **Oaxaca Chile Relleno Combo \$12.99**

Poblano Pepper egg battered and stuffed with cheese and choice of ground beef or shredded chicken, cover with ranchero Sauce and melted Jack cheese, served with chicken enchilada, rice, beans and guacamole.

- **Puff Tacos \$9.99**

Crispy puff tacos stuffed with a choice of ground beef or spicy chicken, cover with queso sauce and salsa Verde, topped with lettuce, tomatoes, cheese and avocados. Rice and refried or charro beans.

GRILLED FAJITAS

- **Grilled Fajitas Dinner \$13.99 Double \$26.99**

Steak Beef Fajitas or grilled chicken, served on a Iron Skillet, with Grilled Onions and Poblano Peppers, guacamole, sour cream and Pico de Gallo, rice, beans and choice of home made corn tortillas or Fresh Flour tortillas.

Add 3 grilled Shrimp for \$3.99

- **Comal De Carnitas or Barbacoa Single \$13.99 Double \$26.99**

A Generous Portion of Carnitas-slow cooked roast pork- or Barbacoa –Slow roasted Brisket- served with Rice, beans, Guacamole, Pico de Gallo and sour cream. home made corn tortillas or Fresh Flour tortillas.



Sweet Ends

New

- Churros (Memin's Favorite) \$4.99

Golden strips deep fried pastry sprinkle with sugar and cinnamon, strawberry sauce on the side for Dipping and caramel.



- Sopapillas \$3.99

Four Sopapillas sprinkle with cinnamon and powder sugar, served with honey and butter.



- Coffee Flan \$2.99

Home made Flan with caramel and coffee flavor.



- Cheesecake Chimichanga \$4.99

Cheesecake wrapped on flour tortilla and deep fried, sprinkle with cinnamon and powder sugar, topped with caramel and strawberry sauce.

- Fried IceCream \$4.99

ice cream cover with Cocunut and deep fried, topped with whipped cream and chocolate.





La Cantina

TEQUILA IS A DISTILLED ALCOHOLIC BEVERAGE MADE PRIMARILY IN THE AREA SURROUNDING TEQUILA.(65KM FROM GUADALAJARA)IT IS MADE FROM THE BLUE AGAVES TEQUILA WEBER PLANT ALSO CALLED MAGUEY BY LOCALS.MOST TEQUILAS ARE 35% TO 55% ALCOHOL. Here in Texas are 40% alcohol.

Happy Hour

Every Day from 3 pm to 7 pm

\$1.00 Off on Any House or Premium Margaritas, Draft Beers or Well Drinks

House Lemon-Lime Margaritas	\$5.99	Mango Margarita	\$6.49
Strawberry Margaritas	\$6.49	Sangria Swirl	\$6.49
Swirl Black Berry	\$6.49	Swirl Apple Pucker	\$6.49
Well Drinks	\$2.99		
Micheladas (any Beer)	\$6.50		



All our margaritas are made with Jose Cuervo Tequila, Sweet and Sour Gran Gala, Triple Sec and House tequila.

Margaritas Meltdowns 16 oz rim Glass.

Patron Silver	\$9.49	1800 Silver	\$8.99	Jose Cuervo	\$6.99
Patron Anejo	\$9.99	1800 Reposado	\$9.49	Cazadores	\$7.99
Don Julio Silver	\$9.49	Hornitos Silver	\$8.49	Herradura Silver	\$8.49
Don Julio Anejo	9.99	Hornitos Reposado	\$8.99	Herradura Anejo	\$8.99

Skinny Azuñia Organic Margarita \$7.50

Made with Organic Platinum Azuñia Tequila and Organic Agave Nectar, made fresh to order.

Ivette's Margarita (serves minimum TWO person)

48 oz Martini glass Fill up with a House Margarita and Hornitos silver Tequila and Raspberry liquor.

Enjoy all our Premium Tequilas and all our Rare Unique Tequilas by the shoot.

Silvers

Aged less than 2 months

Don Julio
Patron
1800 Silver
Azuñia Platinum
Herradura

Reposados

aged minimum 2 months
but less than a year

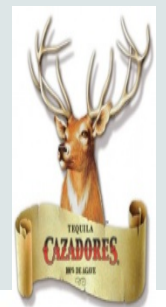
Jose Cuervo
Azuñia
1800 reposado
Herradura
Hornitos

Anejos

aged minimum 1 year
but less than 3 years

Don Julio Anejo
Azuñia
Patron Anejo
Don Julio Anejo
Herradura Anejo

Milagro Barrel reposado select reserve



TEQUILA
AVIÓN





Cervezas and Wines

Happy Hour Domestic Draft Beers Schooners \$3.50 Glass \$2.50

Happy Hour Import Beers Schooners \$4.00 Glass \$3.00

Dos XX Amber Negra Modelo Modelo Especial Miller

Dos XX Lager Coors Light



Bottle Beers

Imports \$3.75



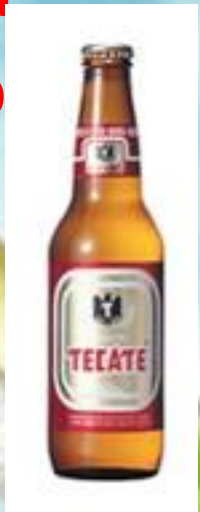
Dos XX Lager Modelo Special Corona

Dos XX Amber Negra Modelo

Corona Light

Victoria Bohemia Tecate

Pacifico Heineken



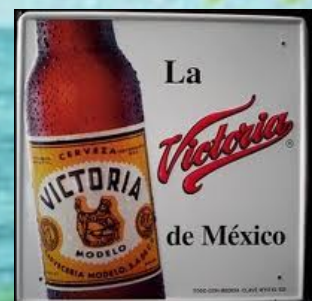
Domestic \$3.50

Miller Lite Coors Light Bud Light

Budweiser Michelob Ultra

Bud Light Lime

Bud 55 Shiner Bock



Wines \$4.99

Cabernet Merlot Chardonnay

-oak leaf vineyards-

White Zinfandel -Sutter Home-

