Appetizer

Potatoes skin \$6.95

four half potatoes skin stuffed with chicken or beef topped with monterrey cheese bacon and sour cream

empanadas \$6.95

two hand made flour tortilla filled with your choice of chicken or or beef with a side order of guacamole and sour cream

gorditas \$5.95

one hand made flour tortilla stuffed with lettuce tomato and fresh mossarela cheese with the side order of pico de gallo and sour cream

jalapeno French fries \$5.95

loaded with melted cheese toped with bacon jalapenos and sour cream side

crispy taquitos

crispy corn tortillas filled with your choice of meat topped with shredded lettuce queso fresco side pico de gallo guacamole and sour cream chicken \$6.95 shredded steak \$8.95

Nachos :

Crispy corn tortilla topped with cheese pico de gallo guacamole sour cream and shredded lettuce with your choice of : cheese\$ 5.95

Chicken :\$7.95 beans:\$6.95

Chorizo:\$8.95 steak\$9.95

Rajas con queso \$6.95

Melted cheese with pickled jalapeno,chorizo serve with warm corn tortillas and guacamole.

Crazy guacamole \$7.95

This guacamole is made at your table with tomato , onion avocado salt and spacy pepper to taste.

Jalapenos toreados \$8.95

fresh jalapenos stuffed with cheese and chorizo dipped in our fluffy beer butter and quick fried served with lettuce carrot and blue cheese dip

Chicken wines Cholula\$6.96

crispy chicken wings tossed with Cholula Mexican hot sauce serve side blue cheese

salad

taco salad grille

salads are served on a bed of lettuce topped with tomato avocado black olives cheese and bacon topped with your choice

chicken \$8.95 steak \$9.95 shirmp \$14.95

cesar salad:

chicken\$8.95 steak \$9.95 shrimp \$14.95

Ensalada de nopal

traditional salad of mexico with fresh cactus leaves pickled onion tomatoe topped with avocado slices and queso fresco over a bed of lettuce tossed with cilantro lime vinaigrette

grilled chicken \$8.85 steak \$10.95 shrimp \$14.95

roasted pepita salad

chilled lettuce crumbled queso fresco tomatoes roasted pumpkin seed and crispy tortilla strips tossed in our unique cilantro dressing

grilled chicken \$8.95 steak \$10.95 shrimp \$14.95

Burritos:

Chile rojo: \$9.95

flour tortillas stuffed with marinated pork in a tradicional mild red sauce with rice and beans topped with red sauce melted cheese and sour cream

Chile verde \$9.95flourtortillas stuffed with marinated pork in atradicional mild green sauce with riceand beans topped with green saucemelted cheese and sour cream

Burrito ranchero : ranchero sauce

Chicken\$8.95 steak \$10.95

beef \$7.95

Quesadillas:

Grilled tortilla filled with cheese ,topped with with pico de gallo guacamole sour cream and our traditional touch:

Cheese \$ 6.95 chicken \$8.95 vegetables \$6.95 bacon and mushrooms \$7.95

littles amigos For the

Soup:

tortilla soup traditional Mexican soup made with roasted chile pasilla carrots and tomatoe chicken broth carnished with avocado slices tortilla strips and queso fresco

Cup: \$3.95 bowl \$5.95

and also ask for the soup of the day

side orders:

guacamole \$1.25 beans\$1.75 salsa \$0.50 sour cream \$0.50 rice \$1.75 chips .95

Fajitas:

marinated strips of meat grilled with freh bell peppers onion tomatoes and spices served with rice and beans guacamole sour cream and tortilla in the side.

Steak \$13.95 shrimp \$14.95 VEGETABLE \$9.95 GRILLED CHICKEN \$12.95

Chicken fingers with fries \$4.95	
One taco with rice	\$3.95
One enchilada with rice \$3.95	
Burrito with beef and beans \$4.95	
Quesadilla with fries \$6.95	

GRILEED CHEESE WITH FRIES \$4.50

Amigos platter \$12.95

Steak tacos chiken chalupas cheese nachos

,quesadillas and chicken wings side of

guacamole pico de gallo and sour cream.

Chimichanga \$10.95

A flour tortilla stuffed with your choice of

chicken steak or ground beef rice and beans

Special house

Camarones a la diabla \$14.95

Sautéed shrimp with fresh garlic with mushroom spinachin a chipotle with wine sauce spice served on a bed of rice

Fish en escaveche \$13.95

Mild fish sautéed with wine lemon ,black olives mushrooms tomatoes pico de gallo in garlic lemon sauce

Hasta la vista callitos \$15.95

Scallops sauted with onions, mushrooms bacon andtomatoes in a chipotle cream sauce served on a bed of rice

pollo poblano \$13.95

grilled chicken with sautted mushrooms tomatoes onions in a roasted poblano pepper cream sauce served over a bed of rice

shrimp a la amigo \$14.95

grilled shrimp with sautted mushrooms tomatoes onions in a roasted poblano pepper cream sauce served a bed of rice

chile relleno \$11.95

roasted poblano pepper stuffed with cheese and diced onions dipped in egg butter and fried served with rice and beans.

Durango fish \$12.95

Mild white fish sautted with tomatoes manzanilla olives onion jalapeno in a rich with wine sauce served with rice

Carne asada \$12.95

Marinated grilled steak with Mexican spicys and herb served with cheese enchilada refried beans rice guacamole pico de gallo and corn tortillas

Steak tips a la Mexicana \$12.95

Bq sirloin steak tips with our traditional chorimash potato pepper and onion in

Carnitas \$13.95

Made with slowly pork cooked with spices topped with pico degallo fresh cilantro served with rice guacamole and corn tortillas

Flautas ala Mexicana \$11.95

Two flour tortillas filled with shredded beef and fried ,topped with ranchero sauce melted cheese and sour cream served with rice and beans

Desserts

fried ice cream \$4.25

vanilla ice cream rolled in crispy topping and deep fried served in a flour tortilla, shell topped with chocolate sauce and whipped cream

flan \$3.95

traditional Mexican egg custard topped with caramel sauce

burrito pineapple \$3.95

sautéed pineapple cinnamon sauce in a flour tortilla and deep fried and served with ice cream

churros \$4.00

traditional dessert made withfried dough sticks tossed with cinnamon and sugar serve with ice

Drinks:

Free refill sodas \$2.49

Pepsi ,crush ,diet pepsi ,ginger ale, sierra mist.

Mexican sodas \$1.75

Tamarindo, orange, pineapple, lime, strawberry, fruitpunch.

Mexican coca-cola \$1.99

Fresh natural juice \$2.49

Horchata,pina, watermelon,ice tea, Jamaica ,melon

Hot beverage:

Hot chocolate \$1.99

Tea \$1.50

Coffe \$1.50

Kids juice \$1.50

Orange juice , apple pepsi products 8oz

Enchiladas:

Corn tortilla filled with cheese and diced onion, side of rice and beans

Cheese enchilada combo\$6.96 double cheese enchilada \$7.95 enchilada and one taco \$7.95

Chipotle fish enchilada \$11.95

Two corn tortillas filled with grilled white fish and pico de gallo topped with our chipotle cream sauce and melted cheese served with rice and beans.

Veggie enchilada \$9.95

Two corn tortillas filled with mushrooms summer squash zucchini and spinach topped with tomatillo sauce melted mozzarella cheese served with riceand beans.

Enchilada verde \$10.95

Two corn tortillas filled with shredded chicken and topped with a mild green sauce with rice and beans ,sour cream

Avocado enchilada \$10.95

Corn tortilla filled with shredded chicken topped with Chihuahua cheeses smothered with our unique creamy avocado and tomatillo sauce

Mole enchilada \$10.95

Two corn tortillas filled with sheredded chicken and topped with

Tacos:

Asada tacos: \$8.95

two corn tortillas filled with tender grilled steak topped with dice onion ,cilantro serve with rice and beans

Tacos al pastor : \$ 8.95

two corn tortillas filled with Mexican style adobo and pineapple marinate pork topped with cilantro and onion serve with rice beans.

Tacos adobada: \$8.95

two tortillas filled with smoky chipotle adobo pork topped with avocado slice cilantro and onion rice and beans.

Combos:

Hard corn tortilla shell filled with ground beef lettuce cheese and tomatoes served with rice and beans. One taco \$5.95 two tacos \$7.95

Ala carte order:

Ground beef taco\$2.50 chicken taco \$2.50 steak taco \$3.50 cheese enchilada \$2.50 chile relleno \$3.00

Please note:before placing your order,please inform your sever if a person in your party has a food allergy. *Consuming raw or undercooked meats poultry,seafood shellfish,or eggs may increase your risk of foodborne illness.*

mole sauce served with rice and beans.