

Alcoholic Beverages

Available Sizes

16oz., 22oz. and Pitchers.



PIÑA COLADA or STRAWBERRY COLADA

Our house blend colada mix made with fresh pineapple, coconut cream and rum.



PRESIDENTE MARGARITA

Fresh orange and lime juice, triple sec, orange curacao, Jose Cuervo tequila and a splash of our house margarita.



MICHELADA

Mexican version of a Bloody Mary, Tomato juice, fresh squeezed lime, salt, pepper, blend of spices and your choice of beer. Great for Hangovers.

CADILLAC MARGARITA

House margarita, triple sec, gold tequila and a floater of Grand Marnier.

BLACKJACK MARGARITA

House margarita, Jose Cuervo tequila and splash of Chambord Liquor.



TEQUILA SUNRISE

Tequila, orange juice and a floater of grenadine.

ULTIMATE MARGARITA

Fresh orange and lime juice, triple sec, orange liquor, choice of top shelf tequila and a splash of our house margarita.

JALEPEÑO MARGARITA

Fresh orange and lime juice, triple sec, orange curacao, Jose Cuervo tequila, splash of house margarita and slices of fresh jalapeño.

HOUSE MARGARITA

Our own blend of juices and tequila
12 flavors to choose from:

Strawberry	Pomogranate
Blackberry	Mango
Blueberry	Banana
Raspberry	Watermelon
Kiwi	Peach
Guava	Passionfruit



HOUSE SANGRIA

Homemade red sangria, made with red wine, rum, cinnamon tequila, brandy, pineapple juice and apple juice.



ROSARITA MARGARITA

House margarita, Jose Cuervo tequila and a splash of cranberry juice.



BLUE MOONLIGHT MARGARITA

House margarita, triple sec, gold tequila and a floater of Blue Curacao.



Before placing your order, please inform your server if a person in your party has a food allergy.

Beer & Wine

IMPORTS

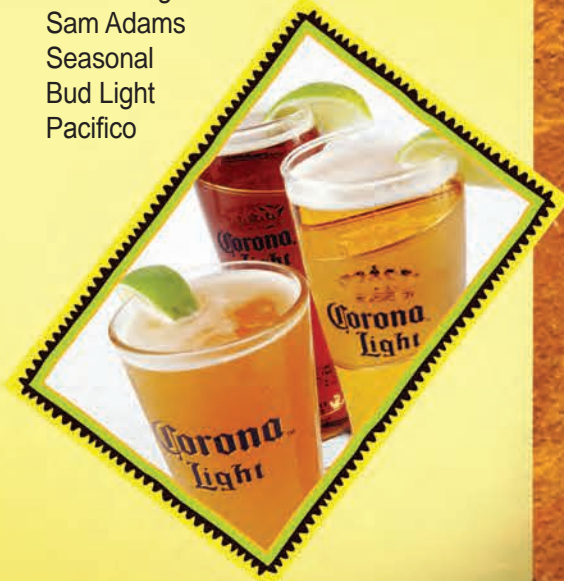
Corona
Corona light
Pacifico
Modelo Special
Negra Modelo
Dos XX Amber
Dos XX Lager
Tecate
Sol
Heineken
Heineken Light
Amstel Light
Stella
Blue Moon

DRAFTS

Dos XX Amber
Dos XX Lager
Modelo Special
Negra Modelo
Corona Light
Sam Adams
Seasonal
Bud Light
Pacifico

DOMESTIC

Bud Light
Miller Light
Coors Light
Budweiser
Sam Adams



WINE

White Zinfandel
Chardonnay
Pinot Grigio
Merlot
Cabernet



Beverages

Non-Alcoholic Beverages. No refill except for Coffee and Iced Tea.

SODAS

Coca-Cola • Diet Coke • Sprite • Ginger Ale • Fanta
Orange • Barq's Root Beer • Minute Maid Lemonade

OTHER DRINKS

Milk • Chocolate Milk • Iced Tea • Shirley Temple • Roy
Rogers • Orange Juice • Pineapple Juice • Cranberry
Juice • Apple Juice

HOT DRINKS

Coffee • Tea • Hot Cocoa

NON-ALCOHOLIC MARGARITAS

10 flavors to choose from:

Strawberry	Pomogranate
Blackberry	Mango
Blueberry	Banana
Raspberry	Watermelon
Kiwi	Peach



Side Dishes

Beans	\$2.50
Rice	\$3.50
French Fries	\$2.99
Pico De Gallo	\$2.50
Guacamole	\$3.99
Avocado Slices	\$2.50

Sour Cream	\$1.25
Cheese	\$1.75
Lettuce	\$0.75
Tomatoes	\$1.25
Tortillas	\$1.00



Appetizers



IDAHO POTATOES

Potato skins with melted jack and cheddar cheeses, your choice of chicken, ground beef, or shredded beef and topped with pico de gallo. \$10.99



TAQUITO BITES

Rolled and deep fried corn tortilla filled with your choice of chicken or shredded beef. Topped with a savory salsa roja and cotija cheese. \$8.25



CHICKEN WINGS

Buffalo Wings with bone, Ranch dressing with hot salsa on the side. \$7.99

FAJITA NACHOS (not pictured)

House made tortilla chips melted cheese, marinated peppers and onions with your choice of chicken or steak. Topped with pico de gallo \$11.99

CANCUN CALAMARI

Battered and deep fried calamari topped with pico de gallo and jalapeños \$13.99



SUPER NACHOS

House made tortilla chips, melted jack cheese with your choice chicken, ground beef, or shredded beef. Topped with pico de gallo \$9.99



QUESO DIP

Our creamy rich cheese sauce with a little kick of jalapeños. \$4.99

BEAN DIP (not pictured)

Bean dip with pico de gallo and queso blanco. \$3.50

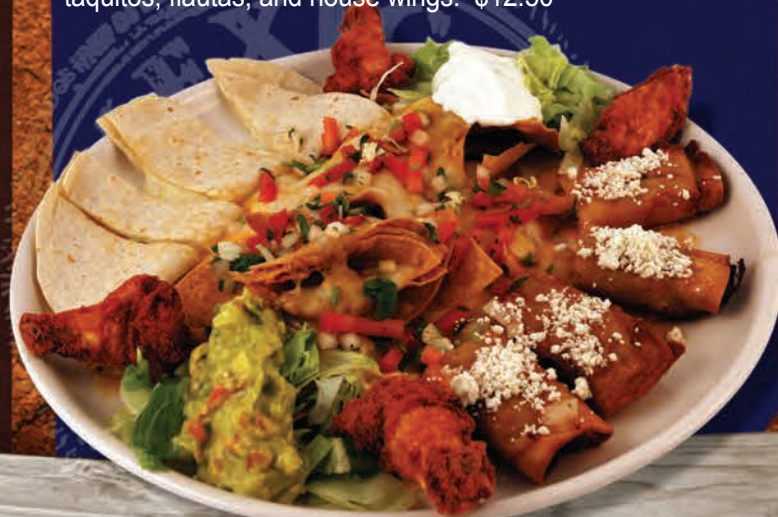
CAMARONES DE AJO

Sauteed shrimp with mushrooms and crushed garlic. Served with a side salad and avocado slices. \$12.75



FIESTA PLATTER

Try a sample of everything. Cheese quesadillas, nachos, taquitos, flautas, and house wings. \$12.50



Soups & Salads



CHICKEN AVOCADO SALAD

Sliced grilled chicken in a taco bowl over a bed of fresh lettuce, topped with tomatoes, cheese, sour cream, and avocado slices. \$11.50

TACO SALAD

Taco Bowl with your choice of chicken, ground beef, shredded beef or pork over a bed of fresh lettuce topped with tomatoes, American cheese and sour cream \$10.99



FAJITA SALAD

A choice of fajitas-style chicken, steak or shrimp in a taco bowl served over a bed of fresh lettuce, topped with tomatoes, marinated peppers, and onions. \$12.75 W/Shrimp \$13.25

TORTILLA SOUP

A Mexican chicken soup with tortilla strips, avocado slices, and jack cheese. \$6.99



SHRIMP CAESAR SALAD

Grilled shrimp served over black beans and romaine lettuce, topped with ranchero cheese, tomatoes, and avocado slices. \$11.99



CHICKEN CAESAR SALAD

Romaine lettuce, tomatoes, ranchero cheese, sliced grilled chicken, and croutons. \$11.50

7 MARES

Authentic Mexican cuisine, this spicy soup is a medley of shrimp, scallops, octopus, clams, calamari, mussels, crab legs and mixed vegetables. \$21.99



SOPA DE ALBONDIGAS

A classic Mexican meatball soup made with house made pork and beef meatballs, mint, rice, and served in a vegetable broth with slices of fresh carrots, potatoes, and zucchini. \$9.99



BLACK BEAN SOUP

Healthy black bean soup with pico de gallo and ranchero cheese. \$4.99



CAMPECHANA

A perfect blend of shrimp cocktail mixed with avacados, diced tomatoes and onions. \$15.99

With Octopus \$16.99



Burritos



CANCUN BURRITO

Your choice of chicken, ground beef, shredded beef or pork with rice and refried beans wrapped together in a large flour tortilla. Topped with our savory salsa roja, shredded cheese, lettuce, tomatoes, guacamole and sour cream. \$12.95



ASADO BURRITO

Choice of Marinated steak or chicken wrapped in a flour tortilla, topped with our salsa roja, pico de gallo, cotija cheese, sour cream, and guacamole. Served with black beans and rice. \$13.50



FAJITA WRAP BURRITO

Your choice of grilled steak, chicken, or shrimp. Wrapped in a flour tortilla with marinated peppers and onions. Served with lettuce, tomato, cheddar cheese, guacamole, sour cream, rice, and refried beans. \$13.99 With Shrimp \$14.99

LOCO BURRITO

Carne asada prepared with our house made seasoning, wrapped in a flour tortilla with black beans and rice, topped with cotija cheese, salsa roja, and guacamole. \$15.99



CHICKEN PARRILA BURRITO

Grilled chicken, black beans, white rice, and mixed vegetables wrapped in a flour tortilla. Topped with our salsa verde, pico de gallo, cheese, and sour cream. \$13.50



MOLE BURRITO

A shredded chicken burrito smothered in our special mole sauce made with Tia Maria, a dash of sesame seeds and served with rice and beans. \$12.95



OCEANO BURRITO

A seafood medley of crab meat, scallops, shrimp, and white fish wrapped in a flour tortilla, topped with our tomatillo sauce and melted jack cheese. Served with refried beans, rice, sour cream, and avocado slices. \$14.50



COLORADO BURRITO

Savory braised beef cooked in a salsa roja with a blend of Mexican herbs and spices. Wrapped in a flour tortilla with rice and refried beans, topped with scallions, lettuce, cheese, and sour cream. \$13.99

Tacos

All taco dishes are served with a choice of refried or black beans.



PORK CARNITAS TACOS

Tender pork cooked in salsa verde topped with pico de gallo in soft corn tortillas. Served with rice, black beans, guacamole, lettuce, and tomato. \$13.99

BACON SHRIMP TACOS

Shrimp wrapped in bacon topped with caramelized onions, jack cheese, cabbage, and pico de gallo in soft corn tortillas. Served with a chipotle aioli, black beans, and rice. \$14.50



MEXICO TACOS

Fajita steak or chicken in soft corn tortillas topped with chopped mangos and cojita cheese. \$14.50



TACOS AL PASTOR

Your choice of marinated pork loin, steak, or chicken, topped with pico de gallo and fresh cabbage in soft corn tortillas. Served with salsa roja, black beans, and rice. \$14.25



FISH TACOS

Fresh pan seared cod with shredded cabbage in flour tortillas. Served with our house made salsa de pescado, black beans, and rice. \$14.50

AMERICAN TACOS

Choice of hard or soft tacos. Ground beef or chicken with lettuce, tomato, cheese and sour cream. Served with refried beans and rice. \$12.50



FAJITA TACOS

Your choice of grilled steak or chicken with marinated peppers and onions served in flour tortillas. Served with black beans, rice, lettuce, tomato, and sour cream. \$14.25 with shrimp \$14.99

Enchiladas



ENCHILADAS TAPATIAS

Three enchiladas, one chicken, one cheese, one shredded beef, served in a corn tortilla each with their own signature sauce. Accompanied by rice and refried beans. \$14.50

ENCHILADAS CANCUN

A seafood medley of crab meat, scallops, shrimp, and white fish, wrapped in corn tortillas, topped with our mild tomatillo sauce and melted jack cheese. Served with refried beans, rice, sour, and avocado slices. \$14.99



MOLE ENCHILADAS

Two chicken enchiladas smothered in our special mole sauce made with Tia Maria, a dash of sesame seeds and served with rice and beans. \$12.99



ENCHILADAS SUIZAS

Your choice of chicken, ground beef, shredded beef, or pork wrapped in soft corn tortillas topped with melted jack cheese and tomatillo sauce, served with refried beans and rice. \$12.99

SHRIMP ENCHILADAS

Sautéed shrimp, tomatoes, and onions wrapped in a corn tortilla. Topped with mild tomatillo sauce and melted jack cheese. Served with lettuce, tomatoes, avocado slices, sour cream, refried beans, and rice. \$15.99

Quesadillas

FAJITA QUESADILLA

Grilled flour tortilla with melted jack cheese, onions and peppers. Served with lettuce, tomato, sour cream and guacamole on the side.

Grilled chicken or steak \$12.50
Shrimp \$12.99

CANCUN QUESADILLA

Grilled flour tortilla with melted jack cheese served with lettuce, tomato, sour cream and guacamole on the side.

Shredded chicken, Ground beef or Shredded beef \$10.99
Grilled chicken or Grilled steak \$11.99
Shrimp \$12.50
Vegetarian \$10.50



Combinations

Choose Your Filling: cheese, chicken, ground beef, shredded beef or pork.

Make It A Deluxe – Add sour cream and guacamole \$2.99

Make It A Super Deluxe – Add sour cream, guacamole, lettuce, tomatoes, and onions \$3.50



COMBO UNO

Taco, Tamale, Enchilada, Burrito, Tostada, or Chili Relleno \$8.50



COMBO DOS

Taco, Tamale, Enchilada, Burrito, Tostada, Chili Relleno, Chimichanga \$12.50



COMBO TRES

Taco, Tamale, Enchilada, Burrito, Tostada, Chili Relleno, Chimichanga \$14.50

Chimichangas

PACIFICO CHIMICHANGA

A seafood medley of crab meat, scallops, shrimp, and white fish wrapped in a flour tortilla and fried to perfection, topped with our tomatillo sauce and melted jack cheese. Served with refried beans, rice, sour cream, and avocado slices. \$14.50



FAJITA CHIMICHANGA

Your choice of marinated steak, grilled chicken, or shrimp wrapped in a flour tortilla and fried to perfection. Topped with tomatillo sauce, melted cheese, and marinated peppers and onions. Served with rice, refried beans, lettuce, tomatoes, sour cream, and guacamole. \$13.50



CANCUN CHIMICHANGA

Your choice of chicken, ground beef, shredded beef, or pork wrapped in a flour tortilla and fried to perfection. Topped with lettuce, tomatoes, sour cream, and guacamole. Served with rice and beans. \$13.25

TEXANA CHIMICHANGA

Your choice of chicken, ground beef, shredded beef, or pork wrapped in a flour tortilla fried to perfection. Topped with melted cheese and salsa roja. Served with lettuce, tomatoes, sour cream, refried beans and rice. \$12.99



Fajitas

Sizzling tender pieces of marinated steak, chicken or shrimp sauteed with fresh bell peppers and onions. Served with rice, beans, warm tortillas, sour cream and guacamole.



Veggie Fajita



Chicken, Steak
& Shrimp
Fajita

FAJITAS

Vegetable Fajita. \$14.99

Steak or Chicken or Shrimp. \$15.99

Fajias for Two - Chicken or Shrimp. \$31.99

Mixed Combo - Choice of 2. \$16.99

Mixed Combo for Two - Chicken, Beef, Shrimp or Vegetable.
\$32.99

Combo 3 Fajitas - Chicken, Steak and Shrimp. \$21.99

Combo 3 for Two. \$39.99

FAJITAS TACOS

Three soft flour tortillas with your choice of chicken breast or steak served with fresh bell peppers, onions, rice and beans. Garnished with sour cream, guacamole and cheese. \$14.25 with shrimp \$14.99

Pork Dishes

PUERCO ADOVADO

Pork loin marinated in our salsa roja and grilled to perfection. Served with rice, beans, and guacamole. \$13.50



PORK CARNITAS

Slow cooked pork braised in our home made carnitas salsa roja served with rice, beans, and guacamole. A classic Mexican dish. \$13.99

CHILE VERDE

Slow Cooked pork braised in our home made salsa tomatillo served with rice, beans and guacamole. \$13.99



NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Chicken



POLLO A LA PARILLA

Savory marinated and grilled chicken served rice, beans, and sour cream. \$14.99



ARROZ CON POLLO

Sautéed Chicken and a medley of vegetables in a house made salsa roja served over a bed of Mexican rice and cheese. Accompanied with sour cream. \$14.99



POLLO EMPANIZADO

Two breaded chicken breasts. Garnished with lettuce and tomatoes. \$15.99



POLLO A LA CREMA

Tender pieces of chicken served in a creamy sauce with mushrooms. Served with rice and beans. \$14.50

CHICKEN FLAUTAS

Seasoned shredded chicken wrapped in a corn tortilla and deep fried until crispy. Served with rice and beans and topped with a savory salsa roja and cotija cheese. \$12.50



POLLO MOLE

Tender pieces of chicken smothered in our special mole sauce made with Tia Maria, a dash of sesame seeds and served with rice and beans. \$14.50



Seafood



ARROZ CON CAMARONES

Sautéed shrimp and a medley of vegetables in a house made salsa roja served over a bed of Mexican rice and cheese. Accompanied by avocado slices and sour cream. \$14.99



CANCUN SPECIAL

Tilapia, grilled shrimp, and a shellfish medley cooked in a garlic sauce and accompanied by pico de gallo, avocado slices, and Mexican rice. \$22.99

TRES AMIGOS

One of Each. Grilled chicken, steak and shrimp served with rice, beans, sour cream, and guacamole. \$22.99



CAZUELA

Tilapia along with a medley of shellfish slow cooked in a sweet and savory house made red sauce. \$21.99



CAMARONES A LA MEXICANA

Sautéed Shrimp cooked in a mild salsa roja with cilantro. Served with rice, beans, lettuce and avocado slices. \$14.99



STEAK AND SHRIMP

A Mexican surf and turf. Grilled shrimp and steak with rice, beans, and guacamole. \$18.99

Seafood



CAMARONES A LA DIABLA

Shrimp cooked in a spicy salsa roja with mushrooms, served with rice, beans, lettuce, tomato, and avocado slices. \$14.99



PESCADO VERACRUZ

Grilled Halibut accompanied with mixed vegetables cooked in a special house sauce. Served with rice, beans and avocado slices. \$17.95



MOJARRA FRITA

An entire grilled fish covered in citrus, onions, and tomato. Served with vegetable rice, beans, and avocado slices. \$18.99



CEVICHE

A refreshing seafood dish made with shrimp, onions, cilantro, tomato, and lime juice. Served with hard corn tortillas, tomato, and avocado slices. \$16.99



CAMARONES DE AJO

Grilled shrimp served in a flavorful garlic sauce accompanied by rice and beans. \$13.99



Beef & Steak



CARNE ASADA

Marinated and grilled skirt steak accompanied by fried green onions. Served with rice, beans, and guacamole. \$16.50

TAMPIQUENA

Marinated and grilled skirt steak and a mole enchilada smothered in our house made Tia Maria Mole sauce, accompanied by green onions and avocado slices and served with rice and beans. \$18.50



CHILE COLORADO

Savory braised beef cooked in a salsa roja with a blend of Mexican herbs and spices and accompanied by rice and beans. \$13.99



TRES AMIGOS

Grilled steak, grilled chicken, Mexican shrimp with vegetables, lettuce, tomatoes, and guacamole. \$20.99



STEAK AND SHRIMP

New York Strip grilled to your liking topped with peppers, onions, mushrooms, and grilled shrimp. Served with rice, beans, guacamole and diced tomato. \$18.99

STEAK PICADO

Marinated steak tips served in a savory red homemade red sauce with peppers and onions and accompanied by rice and beans. \$14.50



Vegetarian Dishes



VEGGIE CHIMICHANGA

Onions, peppers, and mushrooms all wrapped in a flour tortilla and fried to perfection. Topped with salsa verde and jack cheese, served with rice and beans. \$11.99

VEGGIE FAJITAS

Mixed steamed vegetables over a bed of peppers and onions. Served with rice, beans, sour cream, guacamole, jack cheese, lettuce, and tomato. \$14.99



VEGGIE QUESADILLA

Grilled flour tortilla with melted jack cheese, lettuce, tomato, sour cream and guacamole on the side. \$10.50



VEGGIE FIESTA

One enchilada, one burrito, and one chili relleno, all filled with cheese and served with black beans. \$11.99

VEGGIE GREEN BURRITO

Onions, peppers, mushrooms, rice and lettuce wrapped in a flour tortilla, topped with pico de gallo, ranchero cheese and salsa verde. \$11.50



SPINACH ENCHILADAS

Two enchiladas filled with sautéed spinach served with white rice and black beans. \$10.99

Huevos



HUEVOS A LA MACHACA

A traditional Mexican breakfast of scrambled eggs with seasoned shredded beef, served with rice, beans, and avocado slices. \$8.99



HUEVOS A LA MEXICANA

A traditional Mexican breakfast of scrambled eggs with onions, peppers, and fresh sliced jalapeño for an added kick. Served with rice, beans, and fresh avocado slices. \$8.99



HUEVOS CON CHORIZO

A traditional Mexican breakfast of scrambled eggs with spicy Mexican sausage and served with rice and beans. \$8.99



HUEVOS RACHEROS

Fried eggs smothered in ranchero cheese and salsa roja served with rice and beans. \$8.99

American Dishes

GRILLED CHICKEN TORTA

Savory grilled chicken with melted jack cheese, lettuce, tomato and avocado served on a toasted bun with french fries. \$9.99



TORTA UNION

Filled with shredded beef and refried beans, topped with lettuce tomato and avocado slices served on a toasted bun with french fries. \$9.99



FAJITA MELT

Your choice of marinated chicken or steak with melted jack cheese and peppers and onions. Served on a toasted bun with french fries. \$10.99



BIG BURGER

Two quarter pound patties customizable with your choice: Served with french fries \$7.50 Toppings \$.50 each



Desserts

All our desserts are homemade and prepared with care. We invite you to indulge and enjoy these authentic Mexican postres.



BROWNIE SUNDAE

A warm fudge brownie topped with vanilla ice cream chocolate sauce. \$5.95



BURRITO DESSERT

Choices of apple cinnamon rolled in a flour tortilla, lightly fried, then covered with a caramel sauce and whipped cream. \$5.95

SOPAPILLAS

A warm Mexican pastry dusted with cinnamon sugar, whipped cream with a drizzle of chocolate sauce. \$5.95
With Ice Cream add \$1.50



FLAN WITH WHIP CREAM

Homemade caramel custard made with eggs, milk, and coffee liquor. Glazed with a hint of caramel. Served with whipped cream. \$5.95

DESSERT PLATTER

A mix of our favorites, churros, sopapillas and Fried Ice Cream. \$12.99



CHURROS RELLENOS

A traditional Mexican crispy pastry coated with cinnamon sugar with a drizzle of chocolate sauce. \$5.95
With Ice Cream add \$1.50



DEEP FRIED ICE CREAM

Vanilla ice cream in a crispy coating topped with chocolate sauce and whipped cream. \$5.95

