

Appetizers

Guacomole \$5

Fresh avocado dip

Cheese Dip \$5

Mexican fondue cheese dip with a touch of jalapeño

Queso Fundido \$5

Cheese pull served with tortillas -**Add ground beef or chorizo \$2**

Quesadillas \$7

Flour tortilla, mozzarella cheese -**Add shredded chicken, ground beef, soft beef or chorizo \$2**

Habanero Combo \$9

Quesadillas, chicken flautas, nachos, chorizo taquitos, guacamole, pico de gallo

Ceviche \$12

Shrimp, tilapia, pico de gallo, avocado, lime juice

Flautitas de Pollo \$7

Six crispy chicken flautitas, avocado cream sauce, sour cream

Besos de Camaron \$9

Four medium shrimp with pepper jack cheese and crispy bacon bits

Nachos \$9

Tortilla chips, beans, cheese, guacamole, sour cream-**Add shredded chicken, ground beef, soft beef or chorizo \$2**



Soups & Salads

Sopa Azteca \$7

Tomato base soup, tortilla strips, avocado, and sour cream

Sopa de Frijol \$6

Black bean soup, bacon, cheese and sour cream

Habanero Grill Home Salad \$9

Lettuce, mushrooms, banana peppers, parmesan cheese, red onion, pumpkin seeds, vinaigrette

Taco Salad \$8

Flour tortilla shell, beans, lettuce, pico de gallo, sour cream, guacamole and cheese

Add shredded chicken, ground beef, chorizo or soft beef \$2

***Add grilled chicken, shrimp, or steak to all salads \$5**



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please let you server know if you have any food allergies.

From our Grill

All served with cilantro lime rice, black beans, corn salsa, papas con chorizo, lettuce and pico de gallo

***Parrillada Habanero-(parrillada for two) \$30 (parrillada for four) \$55**

Skirt steak, chicken, chorizo and shrimp

***Arrachera Habanero \$17**

Skirt steak, home salad and chimichurri

***Matrimonio \$16**

Skirt steak, grilled chicken, and chimichurri

Pollo a la Parrilla \$14

Grilled chicken with chimichurri

Camarones a la Parrilla \$17

Grilled shrimp with chile ancho cream sauce on the side

***Salmon a la Parrilla \$17**

Grilled salmon, lettuce, and pico de gallo

Tilapia a la Parrilla \$15

Grilled Tilapia, lettuce and pico de gallo



Signature Dishes

All served with cilantro lime rice, black beans, corn salsa, lettuce and pico de gallo

Mar y Tierra \$16

Marinated beef and sautéed garlic shrimp

Fajitas- (Chicken) \$14 (Steak) \$15 (Mixed chicken and steak) \$17 (Shrimp) \$17 (Veggie) \$12

Your choice of grilled chicken, steak, shrimp or veggie, served on a hot iron skillet with green peppers, onion and tomatoes

***Carne Tampiqueña \$17**

Grilled skirt steak, norteña cheese enchilada, and sour cream

***Oaxaqueña \$17**

Grilled skirt steak, salsa suiza, melted mozzarella



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Favorites

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Camarones a la Española \$17

Shrimp sautéed with garlic, cilantro, and white wine

Camarones a la Diabla \$17

Shrimp sautéed with chipotle tomato cream sauce

Pollo Campero \$16

Sautéed chicken breast, creamy salsa suiza, and melted mozzarella

Besos de Camarones \$17

Seven medium shrimp with pepper jack cheese and crispy bacon bits



Tacos

All served with cilantro lime rice, black beans and corn salsa

Chicharron de Calamar Tacos \$12

Three corn tortilla tacos with crispy fried calamari and pico de gallo

Tilapia Tacos \$12

Three corn tortillas with blackened tilapia, pico de gallo and avocado

Pollo Tacos \$11

Three corn tortillas with our marinated shredded chicken, lettuce, pico de gallo and shredded mozzarella

Barbacoa Adobada Tacos \$11

Three corn tortilla tacos with marinated soft beef, onion, cilantro and lime wedges

Asada Tacos \$12

Three corn tortillas with seasoned steak, lettuce, pico de gallo and shredded mozzarella

Chorizo Tacos \$11

Three corn tortillas with chorizo, lettuce, pico de gallo and shredded mozzarella



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Classics

All served with cilantro lime rice, corn salsa, black beans, lettuce and pico de gallo

Beef Tamales \$12

Two beef tamales with Norteña sauce

Chicken Tamales \$12

Two chicken tamales with India sauce

Chile Relleno \$12

One egg battered poblano pepper, stuffed with cheese, topped with salsa and sour cream

Enchiladas \$12

Three enchiladas your choice of shredded chicken, ground beef, soft beef, chorizo, veggie or cheese. Choose between salsa Norteña, India, Suiza or Mole

Burritos \$11

Three burritos with refried beans and your choice of shredded chicken, ground beef, soft beef, chorizo, veggie or cheese-**Make them suizos for \$2 (salsa suiza, cheese and sour cream)**

Chimichangas \$11

Two chimichangas with refried beans and your choice of shredded chicken, ground beef, soft beef, chorizo, veggie or cheese

Flautas \$11

Three flautas with shredded chicken or soft beef, topped with avocado cream sauce and sour cream

Tostadas \$10

Two tostadas with refried beans and your choice of shredded chicken, ground beef, soft beef, chorizo or veggie. Topped of with lettuce, pico de gallo, cheese and sour cream



Sides

Truffle Fries \$4

Papas con Chorizo \$4

Cilantro Lime Rice \$3

Black Beans \$3

Corn Salsa \$3

Kids Menu

Quesadillas & Fries \$6

***Steak & Fries \$8**

Chicken & Fries \$7

Shrimp & Fries \$8



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Lunch

Served Daily 11am-2pm

Favorites

Huevos a la Mexicana \$9

Scrambled eggs with tomato, and onion. Served with cilantro lime rice, corn salsa, and black beans.

Huevos Revueltos \$8

Scrambled eggs served with cilantro lime rice, corn salsa, and black beans.

Huevos con Chorizo \$9

Scrambled eggs with chorizo served with cilantro lime rice, corn salsa, and black beans.

Chilaquiles (verdes o rojos) \$8

Crispy tortilla strips sautéed with your choice of sauce, sour cream and cheese. Served with lime rice, corn salsa, and black beans. ***Add chorizo, shredded chicken or ground beef \$2**

Hamburguesa Habanero \$11

Beef patty, american cheese, lettuce, tomato, grilled onion, habanero pesto. Served with truffle fries.

Torta de Pollo \$11

Grilled chicken breast, pesto, lettuce, tomato and onion. Served with truffle fries.

Torta Habanero \$12

Grilled 4 oz rib eye steak, habanero pesto, lettuce, tomato and onion. Served with truffle fries.



Build Your Own Combo

Choose two for \$9

All come with cilantro lime rice, black beans, corn salsa, and pico de gallo.

Taco

Shredded chicken, chorizo, or barbacoa (soft beef).

Enchilada

Shredded chicken, ground beef, soft beef, chorizo, veggie or cheese. Choose between salsa Norteña, India, Suiza or Mole.

Burrito

Shredded chicken, ground beef, soft beef, chorizo, veggie or cheese.

Chimichanga

Shredded chicken, ground beef, soft beef, chorizo, veggie or cheese.

Flauta

Shredded chicken or soft beef.

Tostada

Shredded chicken, ground beef, soft beef, chorizo, or veggie.



Desserts

Peras al Vino Tinto \$5

Pears in red wine, with cinnamon, and vanilla ice cream

Flan de Coco \$6

Caramalized Mexican coconut custard

Pan de Elote \$6

Sweet warm corn bread with vanilla ice cream

Sopapillas \$5

Fried flour tortilla topped off with honey, powdered sugar, and whip cream

Fried Ice Cream \$5

Fried vanilla ice cream scoop with whip cream and chocolate glaze

Tamal de Chocolate \$6

Chocolate Tamale topped off with vanilla ice cream

Chimichanga de Guayaba \$6

Chimichanga stuffed with cream cheese and guava



Drinks

Signature Drinks

Habanero Old Fashion \$8
Sangria (white, red or pink) \$7
Cantarito \$8
Michelada \$7
Vampiro \$7
Bloody Mary \$8
Piña Colada \$8
Paloma \$7

Mexican Beer

Corona Extra \$4.75
Dos Equis Lager \$4.75
Dos Equis Amber \$4.75
Modelo Especial \$4.75
Negra Modelo \$4.75
Pacífico \$4.75
Sol \$4.75
Tecate \$4.75
Victoria \$4.75

Beer

Coors Light \$4
Miller Lite \$4
Stella Artois \$5
Lagunitas IPA \$5
Yazoo Dos Perros \$5

Margaritas

House Margarita \$7
Mango Habanero Margarita \$8
Strawberry Margarita \$8
Habanero Margarita \$8
Tamarindo Margarita \$8
Guayaba Margarita \$8
Blueberry Margarita \$8
Cucumber Habanero Margarita \$8
Top Shelf Margarita \$9
Pitcher House Margarita \$19
Pitcher Flavor Margarita \$23
Pitcher Top Shelf \$29

Tequila

Casa Noble, Centenario, Cielo,
Corralejo, Don Julio, Milagro, Patron

Silver \$7
Reposado \$8
Añejo \$9

Mojitos

Mojito \$6
Habanero Mojito \$7
Strawberry Mojito \$7
Mango Mojito \$7
Tamarindo Mojito \$7
Blueberry Mojito \$7

Red Wines

Cabernet Sauvignon \$6
Merlot \$6

White Wines

Pinot Grigio \$6
Chardonnay \$6
Sauvignon Blanc \$6
Champagne \$6



Non Alcoholic Beverages

Soft Drinks \$2.50- Coca Cola, Diet Coke, Fanta, Sprite, Dr. Pepper, Ginger Ale, Club Soda
Other NA beverages \$3- Hot Tea, Iced Tea, Lemonade
Coffee \$2- Regular or Decaf
Bottled Water \$2
Juice \$3- Apple, Orange, Cranberry, Pineapple, Grapefruit
Milk \$3- Regular

Please note a 15% LBD Tax and Sales Tax will be included on your final bill.