

LUNCH SPECIAL

11:00 AM - 3:00 PM
MONDAY - FRIDAY ONLY

LUNCH 1

\$ 11.49

Rellenito anaheim pepper stuffed with ground beef cheese topped with red sauce, cheese beans and taco.

LUNCH 2

\$ 11.49

Burrito, rice and beans.

LUNCH 3

\$ 10.49

Enchilada, rice and beans.

LUNCH 4

\$ 11.49

Rellenito anaheim pepper stuffed with ground beef cheese topped with red sauce, cheese, rice and beans.

LUNCH 5

\$ 11.49

Burrito, taco and rice.

SPEEDY GONZALES

\$ 11.49

Enchilada, taco with rice or beans.

VEGETARIAN SPECIAL

\$ 11.49

Cheese enchilada, bean burrito and rice.

QUESADILLA RELLENA

\$ 11.49

Choice of ground beef or chicken un a flour tortilla with melted sheredded cheese and beans.

POLLO CON HONGOS

\$ 12.00

Chicken breast with sauteed onions and mushrooms topped with queso souce, served with a side of rice, beans and two tortillas.

EL BURRITO RANCHERO

\$ 12.00

Soft flour tortilla filled with grilled chicken sheredded cheese, topped with queso and ranchero souce, with a side of pico de gallo and choice of rice or beans.



LUNCH 5



RELLENITO

CHEESE STEAK

\$ 13.49

Flour tortilla strufed with beef, souteed onions, served with lettuce tomatoes, sour cream and rice.

FAJITA BURRITO

\$ 12.00

Burrito filled with choice of tender slice of beef or grilled chicken, sauteed vegetables, topped with our queso sauce and burrito souce served with a side of rice and beans.

BURRITO VERDE

\$ 12.00

One burrito strufed with pork, grilled onions and green salsa, served with rice and beans.

PRIMO SPECIAL

\$ 12.25

Burrito strufed with chorizo and chicken, topped with queso sauce and red sauce, Served with a side of rice and beans.

FAJITAS

\$ 13.50

Tender slice grilled beef or grilled chicken slice with sauteed vegetables, served with rice, beans, lettuce, sour cream and tortillas.

SIDE ORDERS

Order of rice	\$ 3.75
Order of beans	\$ 3.75
Enchiladas Choice of beef, chicken or cheese	(1) \$ 3.75
Chalupas	(1) \$ 3.80
Beef tostada	(1) \$ 4.15
Chile relleno	(1) \$ 4.75
Rellenito	(1) \$ 4.50
Guacamole Dip	\$ 5.50
Guacamole Azteca	\$ 7.99

Refreshing mixture of freshly diced onions, avocado, tomatoes, jalapenos peppers, cilantro and lime.

Esquites \$ 5.00

Made with corn. Queso fresco, sour cream and chipotle dressing.

GUACAMOLE AZTECA



ESQUITES



GUACAMOLE

TACOS:

Soft taco	(1) \$ 3.00
Hard taco	(1) \$ 2.50

QUESADILLAS:

Cheese	(1) \$ 3.40
Ground beef	(1) \$ 3.99
Shredded chicken	(1) \$ 4.50
Shrimp	(1) \$ 5.25

BURRITOS:

Bean	(1) \$ 3.99
Chicken or beef	(1) \$ 4.25

LUNCH SPECIAL

\$ 11.49

HUEVOS CON CHORIZO

Two scrambled eggs with chorizo (Mexican sausage), served with rice, beans and tortillas.

HUEVOS RANCHERS

Two eggs cooked with ranchero sause served with rice, beans and tortillas.

HUEVOS DIVORCIADOS

Two eggs cooked one with ranchero sauce, one with green sauce served with rice, beans and tortillas.

1/2 ENCHILADA SUPREME

Two enchiladas (one cheese, one chicken), served with rice, lettuce, tomatoes and sour cream.

TACO SALAD

Tortilla bowl with ground beef or chicken, topped with cheese, lettuce, tomatoes and sour cream.



POLLO CON HONGOS

HUEVOS DIVORCIADOS



CHIMICHANGA

Soft or fried tortilla filled with ground beef or chicken, topped with queso sauce, lettuce, sour cream and guacamole, served with a side of rice and beans.

VEGETABLE FAJITAS

Sauteed vegetables served with a guacamole salad, sour cream, rice, beans and two tortillas.

A.C.P.

Grilled chicken, rice and vegetables topped with our queso sauce.

APPETIZERS

PICK TWO \$ 16.99

PICK TREE \$ 20.99

POBLANO DIP

\$ 8.99

Charred poblano peppers, house made red salsa and queso for that perfect dip.

RELLENITOS

\$ 11.99

Three anaheim peppers stuffed with a blend of cheese and ground beef topped with our red salsa.

QUESO FRESCO

\$ 9.99

Four different cheeses, a touch of cream and topped with pico de gallo.

QUESO FLAMEADO

\$ 9.99

Oaxaca cheese from southern Mexico melted at high temperatures.

SPINACH DIP

\$ 9.99

Our famous house queso blended with baby spinach.

QUESO FUNDIDO

\$ 10.99

Spice up your day with our queso and Mexican sausage dip.

GUACAMOLE AZTECA

\$ 11.99

Refreshing mixture of freshly diced onions, avocado, tomatoes, jalapenos peppers, cilantro and lime.

HOMIE FRIES

\$15.99

Fries covered with house made cheese carne asada, cilantro, onions, sour cream and chipotle sauce.

HOMIE FRIES



TORTILLA SOUP



GUACAMOLE
AZTECA

NACHOS & DIPS

ALL NACHOS ARE SERVED WITH OUR FAMOUS QUESO SAUCE.

NACHOS WITH CHOICE OF ONE TOPPING.

\$ 12.99

Topping choice of beans, beef, chicken or mix.

NACHOS SUPRIME

\$ 16.99

Loaded nachos with beef, chicken, beans and jalapenos topped with lettuce, sour cream and tomatoes.

GUACAMOLE DIP

\$ 5.50

HOMEMADE QUESO DIP

\$ 5.50

BEAN DIP

\$ 7.50

Homemade refried beans topped with our queso sauce.

HOMEMADE SOUPS

TORITILLA SOUP

\$10.99

Tomato based with tortilla, queso, sour cream, pico de gallo and avocado.

SHRIMP SOUP

\$13.99

With pico de gallo, rice, avocado and shrimp.

CHICKEN SOUP

\$12.99

Pico de gallo, rice, avocado and chicken.

\$ 19.99

BURRITOS

FAJITA BURRITO

\$ 20.99

One big burrito filled with your choice of steak or chicken with sauteed tomatoes, onions and bell peppers topped with burrito sauce and queso sauce, and a side of rice, beans, lettuce and sour cream.

BURRITO CALIFORNIA

14" inch tortilla choose your protein carnitas, al pastor, chorizo, chicken or steak served stuffed with black beans, Mexican rice or white rice, lettuce, cheese, sour cream wrapped.

BURRITO AZTECA

12" Flour tortilla with a choice of protein, carnitas, beef or chicken, stuffed with whole pinto beans and rice, covered with two creamy sauces, one green roasted poblano pepper, the second sauce made with roasted tomatoes garnished with sour cream and pico de gallo.

BURRITO LOCO

14-Inch tortilla with chicken milanesa, black beans, Mexican rice or white rice, lettuce and guacamole garnished with sour cream, chipotle sauce and pico de gallo.

BURRITOS RANCHEROS

Two flour burrito filled with chicken and shredded cheese, topped with burrito sauce, queso sauce, pico de gallo and a side of rice or beans.

BURRITOS DELUXE

Two flour burrito filled with chicken and shredded cheese, topped with burrito sauce, queso sauce, pico de gallo and a side of rice or beans.

SANTA FE BURRITO

Burrito stuffed with grilled chicken, chipotle peppers, pinto beans and Mexican rice or white rice, topped with queso sauce, pico de gallo and sour cream.

PRIMO SPECIAL

12" burrito stuffed with grillen chicken, homemade chorizo sausage, rice and beans, topped with queso sauce and burrito souce.

SEÑOR BURRITO

14" Tortilla filled with pinto beans or black beans, Mexican rice or white rice, chile poblano, carne asada, lettuce, topped with sour cream, chipotle sauce and pico de gallo.

QUESADILLAS

QUESABIRRIA

\$ 20.99

Three 6" tortillas quesadillas filled with Birria (lamb or beef) cilantro, onions served with consome and rice.

FAJITA QUESADILLA

\$ 19.99

Your choice of protein Chicken, Steak, Carnitas, Shrimp or Mexican sausage with sauteed vegetables and melted shredded cheese in a flour tortilla topped with sour cream and pico de gallo, with a side rice and beans.

QUESADILLA DELUXE

\$ 17.99

12" tortilla stuffed with your choice chicken or beef topped with your choice of creamy green or red sauce served with rice, beans, lettuce, sour cream and tomatoes.

CHEESE STEAK QUESADILLA

\$ 18.99

Tender sliced Steak and sauteed onions served in a flour tortilla smothered with our homemade cheese sauce.

PASTOR QUESADILLA

\$ 18.99

12-Inch tortilla filled with al pastor meat cut into 4 parts on a bed of black beans garnished with cilantro, onion radishes, sour cream and chipotle sauce.



PASTOR QUESADILLA

CHICKEN PLATES

All Chicken plates are served with a side of rice, beans and two tortillas.

POLLO ADOVE

\$ 19.99

Grilled chicken breast topped with onion, tomato, green peppers, mushrooms and spinach cheese sauce.

ARROZ CON POLLO

\$ 18.99

Chicken breast cooked with bell peppers onion chipotle, mushrooms, on bed rice (no beans) and cheese with hispanic salad.

POLLO A LA PARRILLA

\$ 18.99

Grilled chicken breast with your choice of sauce: Diabla, Ranchero sauce or plain and guacamole salad.

VIEJO ARROZ CON POLLO

\$ 18.99

Tender chicken breast served over rice with sauteed vegetables and topped with queso sauce. (no beans)

CRORI POLLO

\$ 19.99

Chicken breast with Mexican chorizo, with melted cheese and pico de gallo.

POLLO LOCO

\$ 18.99

Perfectly grilled chicken breast topped with our house queso sauce and pico de gallo .

POLLO CON CREMA

\$ 18.99

Chicken breast with creamy cheese sauce.



ARROZ CON POLLO

\$ 19.99

PORK PLATES

CARNITAS

Tender pork tips cooked with onions, served with a side of rice, beans, pico de gallo and two tortillas.

CARNITAS RANCHERAS

Slow roasted pork topped with our famous ranchero sauce paired up with pico de gallo, beans, rice and two tortillas.

CHILE VERDE

Authentic Mexican pork dish cooked with green salsa, accompanied with pico de gallo, rice, beans and two tortillas.

All Carnitas (Pork plates) are slow cooked with fresh oranges and cerveza.



CARNITAS RANCHERAS

CAMARONES A LA DIABLA

\$ 22.99



CAMARONES OR TILAPIA AL MOJO DE AJO.

Grilled shrimp or tilapia in garlic sauce, served with tomatoes, rice, guacamole salad and two tortillas.

CAMARONES MEXICANOS

Sauteed shrimp, tomatoes, onions and peppers. Served with rice, guacamole salad and two tortillas.

SEAFOOD PLATES

CAMARONES AL CHIPOTLE

Sauteed shrimp in a creamy chipotle sauce, served with rice, guacamole salad and two tortillas.

CAMARONES A LA DIABLA

Shrimp sauteed in our spicy house sauce, paired up with rice, guacamole salad and two tortillas.

FAJITAS

All fajitas are cooked with sauteed onions, green bell peppers and tomatoes.
Served with rice, beans, lettuce, sour cream and two tortillas on the side.

	SINGLE	DOUBLE
VEGETABLE	\$ 18.99	\$ 33.99
BISTECK / STEAK	\$ 21.99	\$ 39.99
POLLO / CHICKEN	\$ 21.99	\$ 39.99
MIX (STEAK AND CHICKEN)	\$ 22.99	\$ 41.99
SHRIMP	\$ 23.99	\$ 42.99

SPECIALTY FAJITAS

	SINGLE	DOUBLE
TEXAS (Steak, Chicken and Shrimp)	\$ 23.99	\$ 42.99
PARRILLADA MEXICANA (Mexican Sausage, Chicken, Shrimp and Steak)	\$ 22.99	\$ 41.99
HOUSE FAJITA (Carnitas, Steak and Chicken)	\$ 22.99	\$ 41.99
FAJITA HAWAIIANA (Chicken fajita topped with fresh pineapple and mexican cheese and Mozarella cheese. Served in a pineapple.)	\$ 23.99	

TACOS (NO FLIGHTS)

All tacos come three per order.
Served with rice, beans, onions, cilantro and salsa.

- BISTECK / STEAK
- POLLO/ASADO / GRILLED CHCKEN
- CARNITAS / PORK
- CHORIZO / MEXICAN SAUSAGE
- AL PASTOR / PORK MARINATED W / PINEAPPLE
- AL CARBON / BEEF AND MEXICAN SAUSAGE



\$ 15.99

SIGNATURE TACOS

TACOS DE BIRRIA

TACOS BAJA

Choice of Shrimp or Fish, topped with lettuce, shredded cheese, pico de gallo and our house creamy chipotle sauce.

TACOS CHIHUAHUA

Grilled Steak topped with sauteed spinach, melted cheddar cheese and tomatillo sauce.

\$ 18.50

SALAD PLATES

SANTA FE SALAD

\$ 15.99

Grilled chicken cooked with sweet and smoky chipotle peppers, sauteed spinach and served with sour cream, pico de gallo and shredded cheese.

SANTA FE SALAD

TACO SALAD

\$ 15.99

Crispy tortilla shell layered with beef or chicken, beans, queso sauce, lettuce, black olives, red onions, tomatoes, sour cream and guacamole.

TACO SALAD FAJITA

\$ 17.99

Tortilla bowl filled with chicken or beef and topped with lettuce, sauteed vegetables and shredded cheese, and served with sour cream and beans.

SOUTHERN SALAD



SOUTHERN SALAD

\$ 15.99

Grilled Chicken sauteed with spinach or corn on a bed of lettuce with tomatoes and purple onions.

CHICKEN SALAD

\$ 15.99

Tender Chicken breast served with lettuce, green bell peppers, onions, and shredded cheese.

MAKE YOUR OWN COMBO

All combos served with rice and beans. choice of beef or chicken (except tamale and chile relleno)

PICK 2 : \$ 14.99

PICK 3 : \$ 15.99

Burrito
Enchilada
Tamale

Rellenito
Cheese quesadilla
Chalupa

Tostada
Tostaguac
Hard or soft taco

KID'S PLATES

\$ 8.99

- A. Taco and enchilada.
- B. Taco and burrito.
- C. Cheese quesadilla, rice or fries.
- D. Chicken fingers and fries.



CHICKEN FINGERS AND FRIES

SIGNATURE PLATES



CHIMICHANGAS POBLANAS

CHILES RELLENOS

\$ 16.99

Two egg battered poblano peppers fried and topped with mama's homemade tomato sauce and a dollop of sour cream.

MOLE POBLANO

\$ 17.99

Tender chicken topped with Grandmas homemade semi sweet mole sauce made with Mexican chocolate garnished with sesame seeds and served with lettuce, sour cream rice and tortilla.

SEÑOR MOLCAJETE

On a volcano stone grilled chicken breast with carne asada, mexican chorizo, shrimp, spring onion, chile toreado on a bed of Mexican beans and a cloud of fresh cheese and tortillas.



FOR 1 \$ 30.99

FOR 2 \$ 57.99

SEÑOR MOLCAJETE

LA BANDERA

Enjoy three tasty enchiladas one beef, one chicken, one cheese, each topped with red sauce, queso sauce and creamy green sauce, served with rice.

MAGDALENAS

Three enchiladas, one chicken, one beef, one cheese, served with rice, lettuce, sour cream and tomatoes.

ENMOLADAS

Three chicken enchiladas, smothered with mole ranchero garnished with sesame seeds served with rice, lettuce, sour cream and tomatoes.

ENCHILADAS POBLANAS

Three tender chicken enchiladas, topped with a mole poblano sauce, fresco cheese and sour cream, with a side of rice and lettuce.

CHIMICHANGAS

\$ 16.99

Two soft or fried tortilla filled with a choice of chicken, beef or pork topped with queso sauce, lettuce, guacamole, sour cream, sliced tomato and served with a side beans.

CHIMICHANGAS POBLANAS

\$ 16.99

Two fried Chimichanga topped with our mole poblano sauce, queso fresco, sour cream, with a side of rice, tomatoes and lettuce.

MOLE RANCHERO

\$ 17.99

Tender chicken smothered in our famous mole sauce, served with a side of beans, rice and tortillas.

FLAUTAS MEXICANAS

\$ 15.25

Fried corn tortillas filled with chicken topped with lettuce, sour cream, tomato and fresco cheese.

GRANDE SPECIAL

\$ 23.99

Chalupa, taco, burrito, rellenito and enchilada served with beans and rice.

ENCHILADAS PLATES

\$ 17.50



ENMOLADAS

LA BANDERA



ENCHILADAS SUIZAS

Three chicken enchiladas topped with a creamy poblano pepper sauce, served with rice.

ENCHILADAS RANCHERAS

Three chicken enchiladas bathed in Ranchero sauce, served with rice and pico de gallo.

STEAK PLATES

\$ 29.99

All Steak plates are served with a side of Mexican rice, refried beans and two tortillas.

EL RANCHERO STEAK

Aged T-bone steak topped with our homemade salsa.

BISTEC CON MOMIAS

Ribeye steak with bacon wrapped shrimp served with white rice, black beans and captus salad.

CHORI STEAK

12 oz. rib eye steak, mexican sausage, cheese and tortillas.



**BISTEC
CON
MOMIAS**

STEAK HOUSE SPECIAL

12 oz. rib-eye topped with sauteed shrimp, vegetables and tortilla.

STEAK SANTA FE

Tender T-bone steak topped with sauteed mushrooms, jalapeno peppers and our house queso sauce.

CARNE ASADA

Aged rib-eye topped with sauteed onions, one grilled jalapeno pepper.

(ADD Chorizo \$ 5.00)



**SANTA
FE
STEAK**

BOWLS

All Bowls served with Mexican rice our white rice, whole pinto beans or black beans your choice of protein, lettuce, pico de gallo and shredded cheese.
(Additional toppings subject to charge)

**CHICKEN
STEACK
CARNITAS
AL PASTOR**

\$ 18.99

SHRIMP

\$ 19.99

Shrimp, steak and chicken cooked whit vegetables

DESSERTS

SOPAPILLAS

\$ 3.25

XANGO

Cheesecake fried in a tortilla and dusted with cinnamon and sugar.

\$ 7.99

FLAN

Mexican Custard

\$ 6.99

CHURRO

one churro with ice cream.

\$ 7.99

FRIED ICE CREAM

\$ 6.99

HOMEMADE CHEESECAKE

\$ 6.99



FLAN

CHURROS



MARGARITAS & MORE

AVAILABLE IN SMALL, MEDIUM, LARGE OR PITCHER

HOUSE MARGARITA

Made with El Toro Tequila

PREMIUM MARGARITA

Made with Jose Cuervo Tequila

TOP SHELF MARGARITA

Made with your choice of any top shelf Tequila



SPECIALTY MARGARITAS



CILANTRO JALAPENO MARGARITA

Made with Corralejo Tequila infuse with Jalapeno and cilantro.

PINK CADILLAC MARGARITA

Made with Corralejo Tequila, triple sec and a splash of Cranberry Juice.

BLUE CADILLAC MARGARITA

Made with Jose Cuervo Tequila and blue curacao.

FLAVORED FROZEN MARGARITAS & DAIKIRIS

Made with your choice of Mango, Peach, Raspberry, Strawberry or Watermelon

FAMOUS DRINKS IN MEXICO

RUMCHATA
MICHELADA
MANGONADA



TEXAS MARGARITA

Made Cuervo Gold Tequila, Grand Marnier and triple sec.

MARGARONA

A wickedly tasting blend of our house margarita and Coronita (one size only)

GREEN IGUANA MARGARITA

Made with El Toro Tequila

HORNI MARGARITA

Made with Sauza Hornitos Tequila.

MARGARITA TRADICIONAL

Made with Jose Cuervo Tradicional Tequila



PINA COLADA

CERVEZAS (BEER)

DOMESTIC BEER

Budweiser Samuel Adams

Bud Light Miller Light

Coor Light Lobatt Blue

Molsen Lobatt Blue Light

Michelob Light Michelob Ultra

Golden O'doul's (non Alcoholic)

IMPORTED BEER

Stella Artois Heineken



DRAFT BEER

Big Diche

XX Amber

Pacifico

Sour Rasbebbby

Hayburner



AVAILABLE
16OZ 22OZ 32OZ

Modelo Especial

Negra Modelo

Ipa



SOFT DRINK

FREE REFILLS (EXCEPT IN MEXICAN DRINKS AND JUICE)

Coke Orange Fanta

Diet Coke Yellow lemonade

Sprite Raspberry ice tea

Root Beer Unsweetened ice tea

\$ 3.10

JUICE Y AGUAS FRESCAS

JUICES: Cranberry, Orange, Apple

AGUAS FRESCAS: Tamarindo, Horchata, Jamaica (Hibiscus)

WINE

By the glass

WHITE WINES

Chardonnay

Pinot Grigio

White Zinfandel

Riesling

Moscato

RED WINES

Pino Noir

Merlot

Sangria

Cabernet Sauvignon

MEXICAN DRINKS



JARRITOS:

Mandarine, Pineapple, Lime, Grapefruit, Mango, Guava and more...