

Queso and QUESADILLAS

CHILE CON QUESO

TRADITIONAL TEX-MEX DIP 10 / ADD PICADILLO 3

QUESADILLAS SURTIDAS

ASSORTMENT OF QUESADILLAS - CHICKEN FAJITA, RAJAS CHORIZO, & SHRIMP. CABBAGE ONION CREAMY CHIPOTLE SAUCE 18

QUESADILLAS DE CAMARONES [2]

GRILLED CORN TORTILLA FILLED WITH QUESO OAXACA & SHRIMP. SERVED WITH MEXICAN RICE 13

QUESADILLA DE FLOR DE CALABAZA [3]

PUMPKIN BLOSSOMS FILLED ON A THICK MASA TORTILLA. TOPPED WITH QUESO FRESCO & SOUR CREAM. SERVED WITH CABBAGE, TOMATOES & CREAMY CHIPOTLE SAUCE 12

RAJAS DE CHILE POBLANO

SLICED POBLANO PEPPERS & ONIONS, COOKED WITH OAXACA CHEESE & CREAM CHEESE. SERVED WITH FLOUR TORTILLAS 14

QUESO FLAMEADO

HOMEMADE CHORIZO, MIXED WITH CHIHUAHUA CHEESE, SERVED WITH FLOUR TORTILLAS. FLAMED TABLE SIDE 14

Ensaladas & SOPAS

SOPA DE TORTILLA

TRADITIONAL SOUP GARNISHED WITH CRISPY TORTILLA STRIPS CHIHUAHUA CHEESE, AVOCADO, SOUR CREAM & CRISPY PORK SKINS

BOWL 13 / CUP 9

CALDO DE POLLO

DELICIOUS SOUP SERVED WITH CHICKEN MEXICAN RICE, TOMATOES, CARROTS, POTATOES & AVOCADO. GARNISH WITH ONIONS & CILANTRO

BOWL 12 / CUP 8

POZOLE ROJO

DELICIOUS & HEARTY MEXICAN STEW, MADE WITH HOMINY & PORK. SERVED WITH RADISHES, ONIONS, TOSTADAS, CABBAGE LIME WEDGES - MICHOACÁN STYLE

BOWL 16 / CUP 12

AGUACATE RELLENO

AVOCADO, SHRIMP, LUMP CRAB MEAT, SALSA ROJA 16

ENSALADA PARAISO

GRILLED CHICKEN BREAST ON A BED OF SPRING SALAD HEART OF PALM, CUCUMBER, GREEN OLIVES, CELERY SLICED AVOCADO, & TOMATOES. SERVED WITH OUR HOMEMADE CILANTRO VINAIGRETTE OR RANCH DRESSING 14

SUBSTITUTE GRILLED SHRIMP, INSTEAD OF CHICKEN 19

GUACAMOLE A MANO

PERSONALLY PREPARED AT YOUR TABLE USING FRESH HAS AVOCADOS, PICO DE GALLO, LIME JUICE, SALT & PEPPER. GARNISHED WITH CHILES TOPEADOS. ONE OF OUR FAVORITES! 12

GUACAMOLE TEQUILEADO A MANO

A TRIP TO MEXICO! ASK YOUR SERVER FOR DETAILS 15
ADD BEEF CHICHARRON 3

Enchiladas FAMOSAS

CHEESE ENCHILADAS [3]

MADE WITH OAXACA CHEESE, & COVERED WITH GRAVY SAUCE 13

ENCHILADAS CAMPESINAS [2]

CARNE ARRACHERA MIXED WITH CEBOLLAS AL CARBON. TOPPED WITH OAXACA CHEESE & COVERED WITH GRAVY SAUCE 15

ENCHILADAS MIXTAS [3]

1 BEEF, 1 CHEESE, 1 CHICKEN ENCHILADA COVERED WITH GRAVY SAUCE & SALSA VERDE DE TOMATILLO 15

ENCHILADAS DE MOLE POBLANO [2]

CORN TORTILLAS FILLED WITH CHICKEN BREAST TOPPED WITH OUR HOMEMADE MOLE SAUCE QUESO FRESCO, SOUR CREAM 14

ENCHILADAS VERDES [3]

CORN TORTILLAS FILLED WITH CHICKEN BREAST TOPPED WITH OUR OWN SALSA VERDE DE TOMATILLO QUESO FRESCO, & SOUR CREAM 15

Above served with Mexican Rice, Frijoles Refritos, Lettuce and Tomatoes.

Add a side of Guacamole \$1.50

La PARRILLA

STEAK RANCHERO

12OZ RIB EYE STEAK, SERVED WITH MEXICAN RICE & FRIJOLAS CHARROS CEBOLLAS AL CARBÓN GRILLED POTATOES & SALSA RANCHERA 28

POLLO LOCO

CHICKEN THIGHS MARINATED AL MOJO DE AJO & COOKED ON THE GRILL. FRIJOLAS CHARROS MEXICAN RICE & PICO DE GALLO 16

COSTILLAS [BABY BACK RIBS]

A POPULAR DISH FROM THE NORTHERN REGION OF MEXICO PREPARED WITH OUR OWN SPECIAL SAUCE. MEXICAN RICE & FRIJOLAS CHARROS 22

FAJITAS

CHARBROILED CHICKEN, SERVED ON A SIZZLING COMAL, MEXICAN RICE, FRIJOLAS REFRITOS, PICO DE GALLO YELLOW CHEESE, SOUR CREAM & GUACAMOLE SALAD 19

SUBSTITUTE BEEF INSTEAD OF CHICKEN 24

ORDER BY THE POUND AVAILABLE, ASK YOUR SERVER FOR DETAILS!

CHILE POBLANO AL CARBON

POBLANO PEPPER STUFFED WITH SHREDDED CHICKEN & OAXACA CHEESE COOKED ON THE GRILL. MEXICAN RICE & FRIJOLAS REFRITOS 17

POLLO A LA MEXICANA

CHICKEN BREAST COOKED ON THE GRILL, TOPPED WITH GREEN ONIONS. MEXICAN RICE MUSHROOMS & FRIJOLAS REFRITOS 16

PARRILLADA PARA DOS

COMBINATION OF GRILLED ITEMS ON A LARGE SIZZLING PLATE. TAMPIQUEÑA STEAK, BABY BACK RIB, TWO POLLO LOCOS, POBLANO PEPPERS & FOUR JUMBO SHRIMP. MEXICAN RICE, FRIJOLAS CHARROS & GRILLED VEGETABLES 55

TAMPIQUEÑA & SHRIMP

JUICY TENDER FAJITA STEAK, & 3 SPICY JUMBO SHRIMP SAUTÉED IN OLIVE OIL GARLIC SAUCE [AL AJILLO] ON A BED OF RICE. FRIJOLAS CHARROS & PICO DE GALLO 26

POBLANO TAMPIQUEÑA

JUICY TENDER FAJITA STEAK, & A POBLANO PEPPER STUFFED WITH CHICKEN & CHEESES, MEXICAN RICE, FRIJOLAS CHARROS & PICO DE GALLO 25

ALAMBRE MIXTO

LARGE GULF JUMBO SHRIMP, TENDER BEEF & CHICKEN SKEWERED WITH FRESH VEGETABLES COOKED ON THE GRILL. MEXICAN RICE & FRIJOLAS CHARROS 26

Tacos and PLATILLOS

TACOS CAMPESINOS [3]

ROLLED CRISPY CORN TORTILLAS FILLED WITH SHREDDED CHICKEN, OAXACA CHEESE, & FRIJOLAS REFRITOS. TOPPED WITH SOUR CREAM & QUESO FRESCO, GARNISHED WITH CABBAGE TOMATOES, & AVOCADO SLICES MEXICAN RICE & FRIJOLAS REFRITOS 14

SOFT ROLLED TACOS [2]

CORN OR FLOUR TORTILLAS FILLED WITH SHREDDED CHICKEN ROLLED & TOPPED WITH OUR OWN HOMEMADE SALSA RANCHERA. LETTUCE, TOMATOES, MEXICAN RICE & FRIJOLAS REFRITOS 12
SUBSTITUTE FOR PICADILLO 13

TACOS AL PASTOR [3]

CORN TORTILLAS FILLED WITH SEASONED LEAN PORK STEAK GARNISHED WITH FRESH ONIONS, CILANTRO, LIME WEDGE & PINEAPPLE. SERVED WITH FRIJOLAS CHARROS 16

TACOS DE COCHINITA [3]

DELICIOUS MARINATED PORK SLOW ROASTED, INSPIRED FROM A YUCATAN RECIPE. SERVED WITH FRIJOLAS NEGROS GARNISH WITH RED ONIONS 16

TACOS DE DISCADA [3]

CORN TORTILLAS FILLED WITH A COMBINATION OF LEAN BEEF PORK STEAK, & SAUSAGE. GARNISHED WITH FRESH ONIONS & CILANTRO. SERVED WITH FRIJOLAS CHARROS 16

TACOS HUERFANITOS [3]

CRISPY CORN TORTILLAS, FILLED WITH FRIJOLAS REFRITOS CABBAGE, ONIONS, & SLICED AVOCADO. SERVED WITH MEXICAN RICE & FRIJOLAS REFRITOS 12

Featured on Chef's Secret Recipe section in the SA Express-News

TACOS AL CARBON [2]

CHICKEN BREAST COOKED ON THE GRILL. MEXICAN RICE, FRIJOLAS CHARROS & PICO DE GALLO 16

SUBSTITUTE BEEF INSTEAD OF CHICKEN 20

TACOS AGACHADOS [3]

CORN TORTILLAS FILLED WITH MARINATED BEEF ONIONS RED & GREEN PEPPERS, COVERED WITH MELTED OAXACA CHEESE. GARNISHED WITH FRESH ONIONS, CILANTRO & SERVED WITH FRIJOLAS CHARROS 16

TACOS NORTEÑOS

CRISPY CORN TORTILLAS FILLED WITH TENDER CHARBROILED FAJITA MEAT, OAXACA CHEESE, FRIJOLAS REFRITOS, CABBAGE AVOCADO & QUESO FRESCO. SERVED WITH MEXICAN RICE AND FRIJOLAS CHARROS 16

CARNE GUISADA

LEAN BEEF SAUTÉED IN GRAVY SAUCE. SERVED WITH GUACAMOLE SALAD, MEXICAN RICE & FRIJOLAS REFRITOS 16

3 FLAUTAS & CHICKEN SOUP

CRISPY CORN TORTILLA FILLED WITH SHREDDED CHICKEN BREAST TOPPED WITH GUACAMOLE, SOUR CREAM & OAXACA CHEESE. SERVED WITH A SMALL CUP OF CHICKEN SOUP & MEXICAN RICE 14

CALABACITA CON CARNE DE PUERCO

MARINATED PORK, SQUASH & GOLDEN CORN. SERVED WITH MEXICAN RICE & FRIJOLAS REFRITOS 15

CARNE ADOBADA

PORK MARINATED WITH BAY LEAVES & RED PEPPERS [CHILE ANCHO] SAUCE. SERVED WITH MEXICAN RICE & FRIJOLAS REFRITOS 16

Especialidades DE LA CASA & DEL MAR

UN POQUITO DE TODO

A LITTLE BIT OF EVERYTHING! 1 BEEF TACO AL CARBON 1 CHICKEN FLAUTA WITH GUACAMOLE, SOUR CREAM & CHEESE ON TOP & PICO DE GALLO ON THE SIDE 1 QUESADILLA 1 CHEESE ENCHILADA. SERVED WITH MEXICAN RICE & FRIJOLAS CHARROS 16

CHILE RELLENO

POBLANO PEPPER STUFFED WITH CHEESE, LIGHTLY BATTERED & FRIED. TOPPED WITH OAXACA MELTED CHEESE & SALSA RANCHERA. SERVED WITH MEXICAN RICE & FRIJOLAS REFRITOS 13

SUBSTITUTE FOR PICADILLO 15

CHILE EN NOGADA

POBLANO PEPPER STUFFED WITH PICADILLO, ALMONDS PECANS & APPLES, COVERED WITH OUR DELICIOUS PECAN SAUCE. SERVED WITH FRIJOLAS NEGROS & MEXICAN RICE 17

ARRACHERA A LA MEXICANA

TENDER FAJITA MEAT SAUTÉED WITH ONIONS, BELL PEPPER & TOMATOES. SERVED WITH MEXICAN RICE, FRIJOLAS CHARROS 17

CHICKEN MOLE

BONELESS CHICKEN BREAST TOPPED WITH OUR OWN MOLE SAUCE RECIPE. SERVED WITH MEXICAN RICE & FRIJOLAS REFRITOS 15

MOLE VERDE

BONELESS PORK, COOKED IN OUR OWN SPECIAL MOLE VERDE SAUCE. SERVED WITH WHITE RICE, & FRIJOLAS NEGROS 18

BIRRIA

[JALISCO STYLE]

BEEF STEW, MADE WITH CHILE ANCHO & GUAJILLO SAUCE GARNISHED WITH ONIONS & CILANTRO 17

MIXIOTE

[CENTRAL MEXICO]

PORK OR CHICKEN, MARINATED IN OUR SECRET RECIPE SAUCE. WRAPPED IN A BANANA LEAF. SERVED ON A BED OF WHITE RICE 18

CARNITAS

JUICY TENDER PORK, SIMMERED UNTIL CRISP SERVED ON A SIZZLING COMAL, WITH MEXICAN RICE FRIJOLAS CHARROS & ONIONS & CILANTRO 21

HUACHINANGO IN EPAZOTE & GARLIC SAUCE

SAUTÉED SNAPPER IN EPAZOTE GARLIC SAUCE SERVED WITH GRILLED VEGETABLES & WHITE RICE 18

TACOS DE PESCADO [3]

MAHI MAHI FISH COOKED IN OLIVE OIL, GARLIC, CABBAGE TOMATOES & ONIONS. SERVED WITH WHITE RICE, GRILLED VEGETABLES & CREAMY CHIPOTLE SAUCE ON THE SIDE 18

CAMARONES ENCHILADOS

[SPICY SHRIMP]

SIX LARGE SHRIMP SAUTÉED IN OLIVE OIL & GARLIC CHILE ANCHO SAUCE. SERVED WITH GRILLED VEGETABLES WHITE RICE, FRIJOLAS CHARROS, & SPRING SALAD 24

Antojitos

NACHOS COMPUESTOS [12]

WITH CHEDDAR CHEESE, FRIJOLES REFritos GUACAMOLE & JALAPEÑO PEPPERS 12

ADD CHICKEN FAJITA 14 / ADD BEEF FAJITA 16

PICADAS VERACRUZANAS [3]

FRESH THICK MASA TORTILLA TOPPED WITH FRIJOLES REFritos, SHREDDED CHICKEN LETTUCE, CHOPPED TOMATOES, SOUR CREAM & QUESO FRESCO 12

CHALUPAS NORTEÑAS

CRISPY CORN TORTILLA TOPPED WITH FRIJOLES REFritos, SHREDDED CHICKEN BREAST, AVOCADO SLICES LETTUCE, TOMATOES, & QUESO FRESCO 12

CAMARONES AGUACHILE

SHRIMP MARINATED IN LIME JUICE MIX WITH SERRANO PEPPERS, PREPARED WITH CUCUMBER, JICAMA & RED ONIONS 16

COCKTAIL DE CAMARONES A LA MARINERA

SHRIMP COCKTAIL MADE WITH OUR VERY OWN SPECIAL RECIPE. SERVED WITH ONIONS CILANTRO, & AVOCADO SLICES 15

CEVICHE

OUR OWN SPECIAL RECIPE OF MARINATED FISH IN A LIGHT DELICIOUS CITRUS DRESSING 14

CAMPECHANA GRANDE

A COMBINATION OF SHRIMP COCKTAIL, & CEVICHE SERVED IN A LARGE SCHOONER GLASS 22

La Cantina

OUR FULL SERVICE BAR OFFERS TRADITIONAL COCKTAILS, OR CALL FOR YOUR FAVORITE PREMIUM BRAND. TRY ONE OF OUR SIGNATURE REFRESHING BEVERAGES - **CORONA RITA** - A PERFECT COMBINATION OF BEER & MARGARITA!

OUR COOL & TANGY MARGARITAS WON FIRST PRIZE FOR FIVE CONSECUTIVE YEARS AT THE SAN ANTONIO POUR-OFF CONTEST & ARE PROUDLY MADE WITH 100% BLUE AGAVE TEQUILA.

AWARD WINNING MARGARITA
SANGRIA MARGARITA
BLUE MARGARITA
STRAWBERRY MARGARITA
MANGO MARGARITA
SKINNY MARGARITA

COCO LOCO
STRAWBERRY DAIQUIRI
PIÑA COLADA
MANGO DAIQUIRI



Premium Tequila

TOP SHELF MARGARITAS MADE WITH THE PREMIUM TEQUILA OF YOUR CHOICE!



Beer

CORONA EXTRA
CORONA LIGHT
PACIFICO
MODELO ESPECIAL
NEGRA MODELO
DOS XX AMBER
DOS XX LAGER

TECATE SOL
VICTORIA
BUDWEISER
BUD LIGHT
COORS LIGHT
MILLER LIGHT

MICHELOB ULTRA
SHINER BOCK
SHINER BLONDE
O'DOUL'S
BOHEMIA
INDIO
CARTA BLANCA

Un Poquito de Todo

241 TUESDAYS:
AFTER FIVE



Dine-in only. Not to be combined with Happy Hour.

Bebidas



ICED TEA

ARRITOS [MEXICAN SOFT DRINK] 3

TOPO CHICO [MEXICAN MINERAL WATER] 3

ORANGE JUICE 3

FRESH LEMONADE 3

MEXICAN COKE 3.5

COFFEE, CAFÉ EXPRESSO, OR CAPPUCCINO

Desserts

DULCE DE LECHE CHEESECAKE

CARAMEL CHEESECAKE, A LAYER OF CARAMEL MOUSSE & CARAMEL SWIRLS ON A VANILLA CRUST

FUDGE CAKE

OUR MOIST FUDGE CAKE WITH CHEWY CHOCOLATE FUDGE ICING & CHOCOLATE CRUNCH ON THE SIDES

LA FOGATA EMPANADAS

PASTRY DOUGH FILLED WITH CREAM CHEESE & GUAYABA OR MANGO FRUIT, WITH A SCOOP OF VANILLA ICE CREAM

LA FOGATA TRES LECHE CAKE

TRADITIONAL MEXICAN THREE LAYERED CAKE

SOPAPILLAS

"LITTLE PILLOW" OF SWEET, LIGHT DOUGH FRIED & DRIZZLED WITH HONEY, CINNAMON & SUGAR

CHURROS

"MEXICAN DONUTS" SPRINKLED WITH SUGAR & CINNAMON

LA FOGATA FLAN

HOMEMADE COCONUT FLAN

HELADOS / ICE CREAM

[VANILLA OR DULCE DE LECHE]

Los Niños

CHOICE OF CHEESE ENCHILADA OR CRISPY TACO SERVED WITH RICE & BEANS 6

CHICKEN OR BEEF FAJITA QUESADILLA, RICE & BEANS 6

CHICKEN TENDERS WITH FRIES 6

Vegetarian

TWO ENCHILADAS

FILLED WITH MIXED VEGETABLES, TOPPED WITH SALSA RANCHERA, WHITE RICE, FRIJOLES NEGROS, & SALAD 15

POBLANO PEPPER

STUFFED WITH MIX VEGETABLES WHITE RICE & FRIJOLES NEGROS 16

Now Offering
CURBSIDE & TO-GO!

MARGARITAS & COMIDA!
 : CALL AHEAD!
 WE'LL BRING IT OUT!: