

STARTERS



Elotes

Roasted sweet corn kernels, topped with mayo, queso fresco, cilantro, and chile piquin. **\$8**

Nachos

Crisp corn tortilla chips topped with beans, tomatoes, & melted cheese. Served with a side of homemade guacamole, sour cream, & jalapeños. **\$14** | Add chicken, beef, chorizo, or pork for **\$2** | Add steak for **\$2** | Add shrimp for **\$4**

Queso Fundido

Make your own quesadillas with melted Chihuahua cheese. Served with tortillas, sour cream, & pico de gallo on the side. **\$11** | Add mushrooms and poblano peppers for **\$2** | Add chicken or chorizo for **\$2**

ENTRÉES

Choice of Filling: Chicken, Beef, Pork, Barbacoa or Veggie Mix | All Entrées are Served with Rice & Beans | Add Sizzling Steak **\$2** | Add a Chicken Breast **\$2**

Enchiladas Suizas

Corn tortillas with your choice of filling topped with melted cheese, sour cream, and spicy green or red salsa. **\$17**

Chile Relleno Dinner

Egg battered poblano peppers stuffed with cheese. Topped with zesty tomato sauce, cilantro & sour cream. **\$16**

Pechuga Suiza

A juicy, charbroiled chicken breast topped with melted cheese and your choice of spicy green or red salsa. **\$16** | Add dark rich red mole for **\$2**

Pollo Azteca

Lean, juicy chicken breast steamed on a bed of cornhusks, topped with veggies, cheese, and fresh epazote. **\$17**

Carne Asada

A tender juicy skirt steak charbroiled to perfection. Served with scrumptious grilled veggies. **\$26** | Add melted cheese & salsa for only **\$2**

HOUSE SPECIALTIES

Choice of Filling: Chicken, Beef, Pork, Barbacoa or Veggie Mix | Add Sizzling Steak **\$2** | Add a Chicken Breast **\$2**

Taco Dinner

A Mexican favorite. Three soft or hard-shell tacos loaded with your choice of filling, topped with lettuce, tomatoes, and shredded cheese. Served with rice and beans. **\$15**

Tostadas

Two crispy, flat tortillas topped with beans, lettuce, cheese, sour cream, tomatoes, & your choice of filling. Served with a side of rice & beans. **\$13**

Flautas

Crispy, flute-shaped tortillas filled with chicken, steak, or pork. Topped with lettuce, ripe tomatoes, Añejo cheese, sour cream and guacamole. Served with rice and beans. **\$15** | Add chicken, pork, barbacoa, or potato for **\$2**

LIGHT SIDE

Spinach Enchiladas

Tortillas filled with sautéed spinach, mushrooms, onions, and tomatoes. Topped with melted cheese, sour cream, and choice of spicy green or red salsa. Served with rice and beans. **\$16** | Add chicken for **\$2**

Chicken Salad

Juicy, marinated chicken breast on a bed of romaine lettuce and fresh veggies. Served with warm bread and homemade Italian, ranch, or balsamic dressing. **\$13**

Fish Tacos

Three lightly breaded or grilled tilapia tacos topped with fresh mango-cucumber pico de gallo. Served with a side of white rice & black beans. **\$15**

Bare-It-All-Rito

Same great taste as our traditional burrito, but without the tortilla. Piled in a large bowl with rice, black beans, lettuce, sour cream, cheese, & your choice of filling. Topped with fresh pico de gallo. **\$14**

Chicken "A La Lulu"

A lean, juicy charbroiled chicken breast served with rice and sautéed seasonal mixed veggies. **\$16**

HOMEMADE SOUPS

Sopa De Fideo

Angel hair pasta simmered in a light chicken & tomato broth, topped with cilantro. Cup **\$4** | Small bowl **\$5** | Large bowl **\$6**

Sopa Azteca

Strips of corn tortilla sautéed in a tomato base broth, seasoned with epazote. Served with sour cream & Añejo cheese. Cup **\$5** | Small bowl **\$6** | Large bowl **\$7**

DESSERTS

Donas

Made to order beignets, sprinkled with cinnamon sugar and sauces for dipping: vanilla anglaise and caramel pecan. **\$7**

Churros

Handmade bite sized beignets rolled in cinnamon sugar & served with flavored sauces. Ideal for sharing. **\$7**

Dessert Nachos

Crisp flour tortilla chips, sprinkled with powdered sugar & cinnamon; served with chocolate syrup and whipped cream. **\$7**

Fried Ice Cream

Vanilla or Strawberry Ice cream rolled in a delicate mixture of cereal & graham crackers. Served on a bed of raspberry coulis topped with whipped cream. **\$5**

SIDES

Rice & Beans **\$3** | Rice **\$2** | Beans **\$2** | Basket Of Chips & Salsa **\$3** | Mole Sauce **\$2** | Chipotle Sauce **50¢** | Avocado **\$2** | Sour Cream **50¢**

Fresh Guacamole & Chips

Our guacamole is homemade with only the ripest avocados and the freshest ingredients. Small (8 oz.) **\$6** | Large (16 oz.) **\$12**

Torti Pizza

A flour tortilla layered with beans, melted cheese, ripe tomatoes, onions, and fresh cilantro. Served with a side of sour cream & jalapeños. **\$12** | Add chicken, beef, or pork for **\$2**

Quesadilla Basket

Three corn or flour tortillas filled with melted cheese. Served with bean dip and sour cream. **\$10** | Add chicken, beef, chorizo or pork for **\$2** | Add shrimp for **\$4**

Enchiladas En Mole Poblano

Corn tortillas with your choice of tasty filling. Topped with queso fresco, onions, and a dark rich mole sauce. **\$17**

Costillas En Salsa Verde

A half slab of melt-in-your-mouth baby back pork ribs simmered in our zesty green sauce. Topped with onions and fresh cilantro. **\$18**

Fajitas

Succulent white wine marinade with onions, peppers, & tomatoes. Served with tortillas, guacamole, cilantro, & sour cream. **\$18**

- Steak and Chicken Fajitas. **\$22**

- Steak Fajitas. **\$22**

- Shrimp Fajitas. **\$21**

- Steak, Shrimp, and Chicken Fajitas. **\$24**

- Veggie Fajitas. **\$17**

- Suizas: Add melted cheese, spicy chorizo, & mushrooms to any fajita. **\$2**

Mini Burritos

Three mini-sized burritos filled with beans, cheese, tomatoes, and choice of savory filling. Served with a side of guacamole, sour cream, rice, and beans. **\$14** | Add melted cheese and salsa on top. **\$2**

Burrito

A traditional Mexican treat stuffed with beans, melted cheese, lettuce, tomatoes, & choice of savory filling. Served with a side of homemade guacamole, and sour cream. **\$13** | Add melted cheese and salsa on top **\$2**

Spinach Quesadillas

Chihuahua cheese melted to perfection with sautéed spinach, mushrooms, onions, and tomatoes. Served on corn or flour tortillas with a side of creamy chipotle sauce. **\$11** | Add grilled chicken for **\$2**

Shrimp Tacos

Three sautéed chipotle shrimp tacos with an avocado and cilantro blend. Served with black beans, rice and a side of spicy morita sauce for an extra kick. **\$16**

Cesar's Wrap

A spinach tortilla stuffed with chicken breast or turkey. Loaded with cauliflower, broccoli, carrots, mushrooms, spinach, tomatoes, cheese, & onions. **\$13**

Mini Wraps

Spinach tortillas filled with grilled chicken or turkey. Stuffed with spinach, mushrooms, onions, cheese, and tomatoes. Served with guacamole and creamy chipotle sauce. **\$13**

Black Bean

Hearty black beans, simmered with fresh epazote, topped with spicy chipotle sauce, sour cream, onions, cilantro & tomato. Cup **\$5** | Small bowl **\$6** | Large bowl **\$7**

Handmade Flan

Vanilla infused custard, drizzled with caramel sauce. Ask about our seasonal flavors! **\$4**

Mexican Hot Chocolate

Mexican Chocolate Abuelita, stirred with steamed milk, topped with whipped cream & cinnamon. **\$3**

Volcan Lava Cake

Decadent chocolate cake, with a creamy molten middle, served with vanilla bean ice cream. **\$7**

*No substitutions please. Thanks!

◀ KILLER MARGARITAS ▶

SMALL \$10 LARGE \$14 MEGA \$18 PITCHER \$34

Add \$2 for Mango, Chamoy, or Orange Passion Pommarita Pitchers

- Strawberry
 - Orange Passion Pommarita
 - Mango
 - Lime
- Raspberry
 - Guava
 - Tamarindo
 - Peach
- Chamoy
 - Blue Curacao
 - Banana
 - Cadillac

(Add Grand Marnier \$2)



Served frozen or on the rocks. Choose salt, chile salt, no salt, or sugar rims! Be sure to ask about our seasonal flavors!

NEW KILLER MARGARITA FLIGHTS!

Choose up to 4 flavors! \$24
34 oz. TOTAL!

BEER

| | | | |
|--------------|-----|-----------------|-----|
| Budweiser | \$5 | Dos XX Amber | \$6 |
| Bud Light | \$5 | Dos XX Lager | \$6 |
| Miller Lite | \$5 | Heineken | \$6 |
| Amstel Light | \$6 | Modelo Especial | \$6 |
| Bohemia | \$6 | Negra Especial | \$6 |
| Corona | \$6 | Pacifico | \$6 |
| Corona Light | \$6 | Tecate | \$6 |
| | | Victoria | \$6 |

COCKTAILS

| | |
|----------------------|------|
| Piña Colada | \$10 |
| Rum & Coke | \$10 |
| Bloody Mary | \$10 |
| Screwdriver | \$10 |
| Tequila Sunrise | \$10 |
| Long Island Iced Tea | \$10 |
| Sangria | \$10 |

SOFT & NON-ALCOHOLIC DRINKS

| | |
|--|-----|
| Coke Bottle | \$3 |
| Sangria Soda | \$3 |
| Sidral | \$3 |
| Jarritos Flavors | \$3 |
| • Mandarin, Pineapple, Fruit Punch, Tamarindo and Lime | |

TEQUILA

Añejo

(Aged 1 Year or More)

| | |
|-------------------------------|------|
| Herradura Suprema..... | \$50 |
| Herradura Ultra Añejo | \$10 |
| Patron Añejo | \$10 |
| Tres Generaciones Añejo | \$10 |
| Don Julio Añejo..... | \$10 |
| Cazadores Añejo | \$10 |
| Corralejo Añejo | \$9 |
| Herradura Añejo | \$9 |
| Sauza Hornitos Añejo..... | \$9 |
| El Jimador Añejo..... | \$9 |
| Milagro Añejo..... | \$9 |
| 1800 Añejo | \$8 |
| Milagro Reposado..... | \$8 |
| Milagro Silver | \$7 |

Reposado

(Rested 2-11 Months)

| | |
|--------------------------------------|------|
| Cesar's Hand-Selected Double Barrel. | \$12 |
| Patron Reposado | \$9 |
| Tres Generaciones Reposado | \$9 |
| Don Julio Reposado | \$9 |
| Cazadores Reposado | \$9 |
| Corralejo Reposado | \$8 |
| Herradura Reposado..... | \$8 |
| 1800 Reposado | \$8 |
| El Jimador Reposado | \$8 |
| Sauza Hornitos Reposado | \$8 |

Plata; Silver, Blanco & Flavored

(Bottled in 4 weeks or less)

| | |
|----------------------------------|-----|
| Patron Silver | \$8 |
| Tres Generaciones Plata..... | \$8 |
| Cazadores Blanco..... | \$8 |
| Don Julio Blanco or Silver | \$8 |
| Mescal | \$8 |
| Sauza Hornitos | \$7 |
| Herradura Silver | \$7 |
| Corralejo Blanco or Silver | \$7 |
| 1800 Silver or Coconut | \$7 |
| Jose Cuervo Especial..... | \$7 |
| Patron Café | \$7 |
| Tequila Rose | \$7 |
| El Jimador Silver | \$7 |
| Chila Orchata Cordials | \$6 |
| Sauza Blanco | \$6 |

TEQUILA FLIGHTS

Choose 1 From Each Category, 3 Shots Total. Añejo, Reposado and Silver or Flavored.

Standard and Flavored \$16

1800, Herradura, Corralejo, Sauza and Flavored

Traditional \$18

Cazadores and Tres Generaciones

Premium \$22

Patron and Don Julio

