

Pa Comenzar - (To Start)

Holy Mole Guacamole 11.95

Fresh avocado, cilantro, onion & tomato gently blended together with a hint of lime juice.

Add fresh sliced jalapeños for an extra BITE! 2.00

Smoked Pork Nachos 14.95

Crispy corn tortilla chips loaded with our house smoked slowly braised pork and topped with pico de gallo, guacamole and sour cream.

Bean Dip

Creamy refried beans mixed with our jalapeño cheese dip and served with crispy tortilla chips. 5.50

Queso Dip

A bowl of rich melted cheese with jalapeños, served with crispy tortilla chips for dipping. 5.50

Quesadillas

(A Quesadilla is a large grilled flour tortilla stuffed with melted Chihuahua cheese, green peppers and onions.) Served with guacamole and sour cream. We offer a variety of Quesadillas to choose from...

Cheese 11.95

Grilled Chicken..... 14.95

Spinach & Mushrooms.... 13.95

*** Grilled Steak**..... 15.95

*** Steak & Mushrooms** 16.95

Grilled Gulf Shrimp 16.95

Salsas

Your choice 3.00

Moderate **Jalapeño:** Jalapeños, tomatoes, garlic, cilantro & onions.

Hot **Chipotle:** Piloncillo pickled chipotle peppers & cilantro.

Hot **Chile de Arbol:** Toasted chile de Arbol, roasted tomatoes & garlic.

Very Hot, but really good **Habañero:** Roasted habañero peppers, tomatillos & garlic.

Hot to Very Hot, depends on how they woke up!

Chiles Toreados: (Mexican Candies) Grilled jalapeños, & onions in lime juice.

(The first round of chips and salsa is complimentary for dining guests, additional baskets and/or salsa will be charged as side items.)

Sides

Rice \$2.00

Guacamole s/o \$4.50

Mole Sauce..... \$5.00

Jalapeños \$2.00

Black Beans..... \$2.00

Refried Beans \$2.00

Pico de Gallo \$3.00

Salsa Warm \$2.50

Basket of Chips \$2.50

Tortillas..... \$2.00

Sour Cream \$1.00

Mango Pico de Gallo \$5.00

Chiles Toreados \$3.00

Del Corral (From the Corral)

* **Molcajete**

For One 26.95 / For Two 44.95

A sizzling VOLCANO STONE bowl overflowing with grilled Gulf Shrimp, Steak, Chicken & Pork with nopalitos, roasted jalapeños & green onions, drenched in a mild Tomatillo salsa and topped with queso fresco. Served with rice, beans, pico de gallo, guacamole and warm tortillas.

Fajitas

Our Fajitas arrive at your table on a sizzling skillet with grilled bell peppers, tomatoes, onions and your selection from the list below. Served with rice, beans, guacamole, pico de gallo and warm tortillas.

Each Fajita entree serves one person. Choose from...

Grilled Veggies - 18.95 Grilled Chicken - 20.95

*** Grilled Steak - 22.95 Grilled Gulf Shrimp - 23.95**

Carnitas 18.95

A generous portion of savory pork slowly cooked in oranges, cinnamon & brandy and topped with grilled pineapple. Served with rice, beans, guacamole, and warm tortillas.

* **Carne (Steak) Asada 21.95**

Tender skirt steak grilled to your liking and served with grilled green onions, rice, beans, warm tortillas and a side of guacamole.

Try it "Tampiquena style" with roasted Poblano pepper strips, melted Oaxaca cheese and cheese enchilada. **22.95**

Try it "El Chipotle style" with grilled mushrooms, onions, melted Oaxaca cheese and drenched in a spicy, smoky Chipotle sauce. **22.95**

Pechuga en Mole Poblano 18.95

Grilled boneless chicken breast smothered in traditional mole Poblano made with various seeds, nuts, herbs, spices and a touch of Mexican chocolate. Served with rice, beans and warm corn or flour tortillas.

(The first round of chips and salsa is complimentary for dining guests, additional baskets and/or salsa will be charged as side items.)

* A \$5 plate charge will be assessed on shared entrees. Substitutions will incur additional charges.

Del Mar (From the Sea)

* **Salmon Mango Salad 18.95**

Baby spinach tossed in a chile Morita dressing and topped with sliced fresh mango, sliced avocado, roasted pumpkin seeds and charbroiled Atlantic Salmon.

* **Salmon Asado 23.95**

A fresh fillet of charbroiled Atlantic Salmon resting on a bed of white rice and covered in a creamy poblano sauce. Served with seasonal vegetables & mango pico de gallo.

Seafood Chimichangas 20.95

3 flour tortillas stuffed with Gulf Shrimp, Grouper, Atlantic Salmon & tomatoes, deep fried to a golden brown and covered in our jalapeño cheese sauce. Served with rice, beans, guacamole & sour cream.

Seafood Enchiladas 19.95

3 corn tortillas stuffed with grilled Gulf Shrimp, Grouper & Atlantic Salmon and covered in a creamy poblano sauce. Served with white rice and mango pico de gallo.

Tacos Del Golfo 21.95

3 corn or flour tortillas filled with grilled Grouper topped with fresh cabbage and a side of creamy spicy salsa. Served with white rice.

*Please Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized juice may increase your risk of food borne illness, especially if you have certain medical conditions.

Comida de la Calle (Street Food)

Tamales 13.95

3 handmade pork Tamales slowly baked inside of corn husks, topped with mild salsa and sprinkled with grated queso fresco. Served with rice and beans.

*** Combinacion Un Poco de Todo 20.95**

An enormous platter with a "little bit of everything" including a handmade pork tamal, a cheese enchilada in a rich Mole sauce, a crispy taco with shredded chicken and a ½ portion of our Carne Asada (grilled skirt steak). Served with rice, beans and guacamole.

Chimichangas 14.95

A large flour tortilla filled with your choice of chicken, ground beef, cheese or grilled vegetables, deep fried to a golden brown and covered in our jalapeño cheese sauce. Served with rice, beans and sour cream.

Enchiladas 14.95

Our Enchiladas dinner consists of 3 corn tortillas covered in the sauce of your choice, stuffed with your choice of ground beef, shredded chicken, or cheese and smothered in melted white cheese. Served with rice and beans.

We offer a variety of unique sauces to choose from...

Salsa Verde (green), Salsa Roja (red), Salsa Blanca (white).

Enchiladas con Mole Poblano 17.95

3 corn tortillas stuffed with braised chicken breast, smothered in a rich mole poblano made from various seeds, herbs, nuts, chiles, spices and a hint of Mexican chocolate. Then we add a second layer of chicken breast & mole poblano and top it of with sliced onions & Mexican crema. Served with tender black beans.

(The first round of chips and salsa is complimentary for dining guests, additional baskets and/or salsa will be charged as side items.)

*A \$5 plate charge will be assessed on shared entrees. Substitutions will incur additional charges.

Mexico City Tacos de la Calle

3 tacos per order with fresh corn or flour tortillas, served with rice and beans (no substitutions)

*** Carne Asada Grilled skirt steak offered in 3 varieties**

Gringos Lettuce, tomatoes & cheese **18.95**

Al Carbon Grilled pico de gallo & queso fresco **18.95**

Mexicano Cilantro, onions & avocado **18.95**

Campechanos 19.95

*Grilled skirt steak, chorizo, Oaxaca cheese, cilantro, onions, lime wedges & spicy jalapeño salsa.

Tacos Gringos

3 tacos per order with fresh flour tortillas, rice and beans. (NO SUBSTITUTIONS)

Carne Molida Ground beef, lettuce, tomatoes & cheese **13.95**

Pollo Shredded chicken, lettuce, tomatoes & cheese **13.95**

*** Burritos de Carne Asada 18.95**

3 soft flour tortillas stuffed with grilled skirt steak & beans, covered in melted Chihuahua cheese, mild salsa and sour cream. Served with rice and beans.

Burrito Grande 15.95

A large flour tortilla stuffed with your choice of ground beef, shredded chicken, or grilled vegetables with lettuce, tomatoes, beans and cheese all inside! This GIANT burrito is folded over and is covered in melted Chihuahua cheese and mild salsa. Served with rice, beans, guacamole and sour cream.

***With grilled steak 18.95**