

Pa Comenzar - (To Start)

Holy Mole Guacamole 9.95

Fresh avocado, cilantro, onion & tomato gently blended together with a hint of lime juice. Served with our crispy plantains.
Add fresh sliced jalapeños for an extra BITE! 2.00

Pico Shrimpo 13.95

Jumbo Gulf Shrimp marinated in lime, orange & lemon juices and gently tossed with jalapeños, tomatoes, onions, cilantro and mangos.
Topped with fresh sliced avocado and served with crispy plantains.

Smoked Pork Nachos 12.95

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. 3.50

Queso Dip

A bowl of rich melted cheese with jalapeños, served with crispy tortilla chips for dipping. 3.50

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	9.95	Spinach & Mushrooms	11.95	Steak & Mushrooms	14.95
Grilled Chicken	12.95	Grilled Steak	14.95	Grilled Gulf Shrimp	15.95

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	Refried Beans \$2.00	Sour Cream \$1.00
Guacamole s/o \$4.50	Pico de Gallo \$3.00	Mango Pico de Gallo \$5.00
Mole Sauce..... \$5.00	Salsa Warm \$2.50	Chiles Toreados \$3.00
Jalapeños \$2.00	Basket of Chips \$2.50	Plantain Chips \$5.00
Black Beans..... \$2.00	Tortillas..... \$2.00	

Sopas y Ensaladas (Soups & Salads)

Caldo de Pollo 14.95

An enormous bowl of homemade soup filled with 1/4 chicken on the bone and fresh zucchini, broccoli, carrots & onions with a cilantro garnish. Served with rice or beans and warm tortillas. IT'S A MEAL!

Salmon Mango Salad 15.95

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

Classic Taco Salad 12.95

A crispy flour tortilla bowl stuffed with ground beef and topped with beans, cheese, lettuce, tomatoes, red onions, sour cream & guacamole.

With grilled Chicken 13.95

With grilled Steak 14.95

With grilled Shrimp 15.95

*Doy Gracias a Dios por permitirme realizar este sueño y que Dios bendiga a todos los
que me ayudaron a realizarlo.*

I thank God for letting me realize this dream and God bless all who help me.

Del Corral (From the Corral)

Molcajete

For One 24.95 / For Two 32.95

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 - 14.95 Grilled Chicken - 16.95
Grilled Steak - 18.95 Grilled Gulf Shrimp - 19.95

Carnitas Fajita 17.95

A sizzling skillet loaded with tender slow cooked pork marinated in cinnamon & brandy and topped with grilled pineapple. Served with rice, beans, pico de gallo, guacamole and warm tortillas.

Combinacion Fajita for 2 28.95

A sizzling skillet with your "choice of two" of the following selections... grilled Gulf Shrimp, Steak or Chicken with bell peppers, tomatoes and onions. Served with rice, beans, pico de gallo, guacamole and warm tortillas.

Carnitas 15.95

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 18.95

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. **18.95**

Try it "El Chipotle style" with grilled mushrooms, onions, melted Oaxaca cheese and drenched in a spicy, smoky Chipotle sauce. **18.95**

Pechuga en Mole Poblano 16.95

2 grilled boneless chicken breasts smothered in traditional mole poblano made with various seeds, nuts, herbs, spices and a touch of Mexican chocolate. Served with rice, beans, warm corn or flour tortillas and guacamole.

Guisado 13.95

Juicy pieces of pork sautéed with zucchini, onions, tomatoes and mushrooms and smothered in your choice of a mild green tomatillo salsa or a smoky, spicy Chipotle sauce. Served with rice, beans and warm 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 Asado 20.95

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 Molcajete

For One 26.95 / For Two 36.95

A sizzling VOLCANO STONE bowl overflowing with grilled Gulf Shrimp, Grouper, Mussels & Salmon with nopalitos, roasted jalapeños & green onions, drenched in a mild tomatillo salsa and topped with queso fresco. Served with white rice, mango pico de gallo, guacamole and warm tortillas.

Seafood Chimichangas 17.95

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

Seafood Enchiladas 17.95

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

Tacos Del Golfo 18.95

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

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 18.95

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 1/2 portion of our Carne Asada (grilled skirt steak). Served with rice, beans and guacamole.

Chimichangas 13.95

3 flour tortillas stuffed with your choice of ground beef, shredded chicken, grilled vegetables or cheese, deep fried to a golden brown and covered in our jalapeño cheese sauce. Served with rice, beans, and sour cream.

Chimichangas con Puerco 13.95

3 flour tortillas stuffed with our BBQ pulled pork, deep fried to a golden brown and covered in melted cheddar cheese. Served with rice, beans, and sour cream.

Enchiladas 13.95

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 14.95

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.

Chiles Rellenos Zacatecas 14.95

2 roasted poblano peppers stuffed with Chihuahua cheese, battered in egg whites and lightly deep fried. Covered with your choice of mild or spicy salsa and served with rice, beans and guacamole.

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

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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 **16.95**
Al Carbon Grilled pico de gallo & queso fresco **17.95**
Mexicano Cilantro, onions & avocado **17.95**

Campechanos 18.95

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

Tacos Gringos

3 tacos per order with fresh flour tortillas, rice and beans.

Carne Molida Ground beef, lettuce, tomatoes & cheese **11.95**

Pollo Shredded chicken, lettuce, tomatoes & cheese **11.95**

Simplemente Burritos 12.95

3 soft flour tortillas stuffed with your choice of ground beef, shredded chicken or cheese and beans and covered in melted Chihuahua cheese, mild salsa and sour cream. Served with rice and beans.

With BBQ Pork & BBQ sauce 13.95

Burritos de Carne Asada 15.95

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 14.95

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 BBQ pork & BBQ sauce 15.95

With grilled steak 16.95

Postres (Desserts)

Flan 6.50

A homemade creamy custard baked with a touch of Kahlúa and topped with whipped cream, Chocolate & cherries.

Fried Ice Cream 6.50

A jumbo scoop of vanilla ice cream rolled in crispy corn flakes, coconut & raisins and lightly fried. Served inside of an edible tortilla bowl and topped with whipped cream, chocolate, honey, cinnamon sugar and cherries.

Llegaron los Churros 6.95

Deep fried churros rolled in cinnamon sugar, drizzled in dulce de leche caramel and served with butter pecan ice cream topped with strawberry puree.

Chimichanga Cheesecake 7.50

A giant flour tortilla filled with a slice of cheesecake and gently fried to a golden brown. Served with vanilla ice cream, whipped cream and your choice of...

Strawberries & Chocolate

or

Apples and Mexican style caramel sauce.

Ask your server for our featured dessert.