TORTAS

WE MADE ALL THE TORTAS WITH REFRIED BEANS, MEXICAN CREAM, MAYO, LETTUCE, TOMATO, AVOCADO, AND ONIONS. SERVED WITH TORNADO SERRANO PEPPERS AND A LARGE SIDE OF FRIES.

MEAT CHOICES: $10.99
Milanesa Empanizada | Pastor | Desebrada | Barbacoa | Grill Chicken | Carnitas | Chorizo | Tinga | Asada | Birria | Lengua

ADD: HAM, SALCHICHA, EGG $2.50

ADD: HAM, SALCHICHA, EGG, CHORIZO $3.50

PARRILLADAS

ALL COMBINATIONS ARE GARNISHED WITH GUACAMOLE, RICE, CHARRO BEANS, GRILLED CACTUS, CHEESE QUESADILLAS, PICO DE GALLO, CEBOLLA ASADA, TOREADO PEPPERS AND YOUR CHOICE OF HOMEADE FLOUR OR CORN TORTILLAS. (PRICE PER POUND).

COSTILLA DE RES 3 HUESOS	$15.49
ARRACHERA	$16.50
AGUJA NORTEÑA	$12.50
RIBEYE STEAK	$14.99
T- BONE	$12.99
DIEZMILLO SIN HUESO	$12.99
BISTEK DEL SIETE	$12.50
FLECHA	$9.95
CESINA DE RES	$10.99
BISTEK DEL ZERO	$12.50
CHULETON	$12.50
HUESO TUETANO	$5.99
COSTILLA DE RES	$15.49
CHICKEN BREAST JALAPENO	$7.99
CHICKEN BREAST HABANERO	$7.99
CHICKEN BREAST POLLO LOCO	$7.99
CHICKEN BREAST ADOBO MILD	$7.99
PIERNA Y MUSLO CON HUESO	$5.99
PIERNA Y MUSLO SIN HUESO	$6.99
COSTILLA DE PUERCO TIRAS	$8.99
SALCHICHA ROJA	$4.99
SALCHICHA QUESO Y JALAPENO	$4.99
SALCHICHA POLAKA	$4.99
EMPALME DE ASADO DE PUERCO (EA)	$5.99
EMPALME DE CHICHARRON (EA)	$5.99

DINNER

ENCHILADAS POTOSINAS $13.25
(4) Chicken or Fresco Cheese enchiladas topped with our special tomato sauce and fresco cheese, served with rice and beans, garnished with grilled Cecina, onions, and toreado serrano peppers.

ENCHILADAS SUIZAS $13.25
(3) Chicken enchiladas topped with mozzarella cheese and tomatillo sauce. Served with rice and beans.

ENCHILADAS TRICOLOR $13.25
(3) Enchiladas: One Chicken, One Cheese, and One filled with Ground Beef topped with cheese sauce and a special sauce. Served with rice and beans.

TACOS DE DISCADA NORTEÑA $14.99
(5) Soft tortillas of your choice corn or flour, filled with mixed chicken, pork and steak, cooked with diced green bell pepper, red peppers, onions, bacon, sausage, ham and topped with Oaxaca cheese. Garnish with asada onions and charro beans.

BROCHETAS $16.50
CHOICE OF: CHICKEN OR BEEF
(2) Tender pieces seasoned with chopped ribeye or grilled chicken with bacon, bell peppers, red onions, and mushrooms. Served with rice, green salad, guacamole, and charro beans.

FAJITAS DINNER $14.99
Chicken, steak, or mix. Served with rice, beans, lettuce, guacamole, sour cream, pico de gallo, and choice of flour or corn tortillas.

FAJITA NACHOS MEXICANOS DINNER $13.25
Crispy corn tortilla chips topped with refried beans, your choice of grilled chicken, steak, or mixed fajitas. Cooked with sautéed onions, bell peppers, and tomatoes and smothered with cheese dip.

NACHOS DE ALAMBRES $13.25
CHOICE OF: CHICKEN, BEEF OR MIX
A mix of chicken, steak, or both cooked with diced green bell pepper, red peppers, onions, bacon, and ham topped with a side of cheese nachos and covered with white melted cheese.

TACO SALAD $9.95
CHOICE OF: CHICKEN OR GROUND BEEF
A crispy, deep-fried tortilla bowl filled with your choice of shredded chicken, ground beef, or both. Topped with cheese dip, lettuce, guacamole, sour cream, pico de gallo and shredded cheese..

FAJITA TACO SALAD $12.99
A crispy, deep-fried tortilla bowl filled with refried beans and your choice of grilled chicken, steak, or mixed fajita. Cooked with sautéed onions, bell peppers, and tomatoes. Topped with cheese dip, lettuce, guacamole, sour cream, pico de gallo, and shredded cheese.

CHIMICHANGA DINNER $9.95
A flour tortilla stuffed with your choice of chunks, ground beef, or spicy chicken, deep-fried until golden brown and topped with cheese sauce, lettuce, tomatoes, guacamole, and sour cream. Served with rice and beans.

FAJITA CHIMICHANGA $12.99
A flour tortilla stuffed with your choice of steak fajita, chicken fajita, or mixed fajita, deep fried until golden brown and topped with cheese sauce, lettuce, tomatoes, guacamole, and sour cream. Served with rice and beans.

BURRITO DELUXE $12.99
(2) Flour tortillas wrapped around with beans and chicken breast fajita or beans and steak fajita, topped with cheese, lettuce, tomatoes, special sauce, and sour cream.

CHILE RELLENO DINNER $14.99
(2) Mild green chiles stuffed with Monterrey Jack cheese, shredded beef, or ground beef lightly battered and deep-fried. Topped with traditional red sauce. Served with rice and beans.

QUESADILLA RELLENA $11.75
A large flour tortilla filled with melted cheese, your choice of shredded chicken, shredded beef, ground beef, or mix. Served with lettuce, guacamole, sour cream, and pico de gallo.

FAJITA QUESADILLA RELLENA $14.99
Large flour tortilla stuffed with cheese and your choice of chicken or beef fajita. Served with rice, lettuce, guacamole, sour cream, and pico de gallo.

TAQUITOS MEXICANOS $10.99
(4) Corn tortillas wrapped around with your favorite filling, deep-fried to a golden brown. Served with lettuce, tomatoes, guacamole, sour cream, rice, and beans.

PAPA ASADA DINNER $13.25
A baked potato with beef steak, chicken or pastor mix. Topped with bacon, cheese butter, sour cream, and green onion.

TAMALES DINNER $14.99
(2) Two beef tamales topped with cheese sauce and served with rice and green salad.

MILANESA EMPANIZADA $14.99
CHOICE OF: CHICKEN OR STEAK
A large breaded thin sliced chicken or steak dip fried until golden brown, garnish with a side of rice and beans, green salad with pico de gallo, avocado sliced, sour cream, choice of flour or corn tortillas.

GARRITAS DE LEON $17.99
(5) Soft tortillas of your choice, corn or flour. Filled with a sliced grilled chuck roll meat and melted mozzarella cheese. Garnish with charro beans and grill onion.

T-BONE $16.99
CHOICE OF: TAMPIQUENA, CHEESE, MEXICANA OR RANCHERO
Served with veggies, loaded potato, pico de gallo, choice flour, or corn tortillas.

CARNE ASADA MOLCAJETE $20.50
Grill chicken, inside skirt (arrachera), beef ribs, and Mexican sausage, all served in a volcanic rock pot (molcajete), garnished with grilled onions and peppers, queso fresco, rice, beans and a salad. Choice of flour or corn tortillas.

CESINA RANCHERA $18.99
Large cesina beef cooked in a special ranchero salsa and served with rice, beans, salad, guacamole, and pico de gallo. Choice of flour or corn tortillas.

RIBEYE $18.99
CHOICE OF: TAMPIQUENA, CHEESE, MEXICANA, RANCHERO, SHRIMP
Served with veggies, loaded potato, pico de gallo. Choice of flour or corn tortillas.

POLLO MONTERREY DINNER $14.99
8oz Grill chicken topped with mushrooms, onions, and mozzarella cheese garnished with rice, beans, lettuce, guacamole, pico de gallo, and sour cream.

POLLO $15.99
CHOICE OF: TAMPIQUENA, CHEESE, MEXICANA, RANCHERO
8oz Grill chicken of your choice. Served in a hot skillet, garnish with rice and beans, lettuce, guacamole, pico de gallo, and sour cream.

PINEAPPLE BRASAS $17.49
Grill steak and chicken cooked with pineapple chunks and vegetables and served in a pineapple skin with mozzarella cheese on top, garnished with rice and steamed veggies.

POLLO EN MOLE DINNER $15.99
(2) Chicken quarter leg cooked with our mole special recipe and served with rice, beans, toreado serrano peppers, and your choice of homemade flour or corn tortillas.

DEL RANCHO SPECIAL DINNER $9.25
Grilled chicken and shrimp served on a bed of rice,cooked with sautéed bell peppers and onions and topped with cheese sauce. Garnish with guacamole, pico de gallo, and sour cream.

TACOS INFIERNITO $17.99
(5) Soft tortillas of your choice, corn or flour. Filled with a sliced grilled chuck roll meat topped with melted mozzarella cheese. Garnish with charro beans and grill onion.

PAPA ASADA DINNER $14.99
A baked potato with beef steak, chicken, or pastor mix and topped with bacon, white cheese, butter, sour cream, avocado, and green onion.

STREET TACOS $14.99
(5) Only cooked on corn tortillas with your choice of chicken, asada, chorizo, beef tripa, carnitas, or pastor mix. Served with asada onions and charro beans.

BURRITO GIGANTE DINNER $16.50
14" Flour tortilla filled with grilled chicken or steak, rice, charro beans, lettuce, guacamole, and pico de gallo.

COSTILLA EN SALSA MORITA $12.49
Marinated pork chunks simmered in a delicious special red sauce. Served with rice, beans, and three fresh flour tortillas.

VEGETARIAN

VEGGIE ENCHILADA (3)	$12.99
VEGGIE FAJITA	$12.49
VEGGIE QUESADILLA	$12.49
VEGGIE WITH RICE CHEESE	$12.49

FIESTA TIME

PIZZA GRINGA PARTY $18.99
14" Flour tortilla cooked with butter until golden brown, stuffed with mozzarella cheese and your choice of birria, pastor, or asada. Served with guacamole, pico de gallo, and sour cream

SINGLE GRINGA $8.99
8" Flour tortilla cooked with butter until golden brown stuffed with mozzarella cheese and your choice of birria, pastor, or asada. Served with guacamole, pico de gallo, and sour cream

TACO PARTY $55.99
CHORIZO | PASTOR | ASADA | CARNITAS | BARBACOA | CHICHARRON SALSA VERDE | ASADO PUERCO | BIRRIA | BORREGO | LENGUA
Choose (5) meats to build your large order of 25 party tacos served with diced onion and cilantro, hot sauce, grilled onions, and pico de gallo.

SIDES

LARGE CHEESE DIP 20 OZ	$11.75
LARGE SALSA 8 OZ	$3.49
TORTILLAS FLOUR OR CORN (3)	$1.75
PICO DE GALLO 8 OZ	$1.49
SOUR CREAM 6 OZ	$1.25
SHREDDED CHEESE 6 OZ	$1.99
RICE AND CHEESE 8 OZ	$4.50
RICE	$2.75
BEANS	$2.75
FRENCH FRIES	$2.49
JALAPENOS SLICED	$1.49
JALAPENO TOREADO	$1.99
HOT SAUCE 6 OZ	$1.25
STEAM VEGGIES	$3.99
CHARRO BEANS 8 OZ	$3.99
SALSA TLAQUEPAQUE 16 OZ	$6.99

A LA CARTA

STUFFED POBLANO PEPPER	$3.99
CHICKEN CHIMICHANGA	$4.25
STUFFED JALAPEÑO	$2.99
SOFT TACO FAJITA	$3.25
BEEF BURRITO	$4.25
BEAN BURRITO	$3.75
ENCHILADA	$2.99
SOFT TACO GROUND BEEF	$2.49
GROUND BEEF, CHICKEN TACO	$1.99
TAMALE	$3.99
SHRIMP CHIMICHANGA	$4.99
VOLCAN	$3.99
BEEF CHIMICHANGA	$4.25
TACO DORADO	$1.99
HOMEMADE EMPANADAS	$2.99

POSTRES

ASK YOUR WAITER ABOUT THE DELICIOUS DESSERT OPTIONS OF THE DAY.
[PREGUNTE A SU MESERO DE LAS DELICIOSAS OPCIONES DE POSTRES DEL DIA]

CHURROS / CAJETA	$5.99
FLAN / CARAMELO	$5.99
PAN ELOTE / NIEVE	$7.99
ELOTES ASADOS (4)	$5.49
ELOTE EN VASO 8 OZ	$5.49
NIEVE: CHOCOLATE / VAINILLA / MIX	$1.99

KIDS MENU

CHEESE BURGER WITH FRIES	$5.99
CHICKEN STRIPS WITH FRIES	$5.99
CHICKEN NUGGETS WITH FRIES	$5.99
TAMALE, RICE & BEANS	$5.99
CHICKEN, CHEESE & RICE	$6.99
CHICKEN, VEGGIE & RICE	$6.99
TACO ASADA, RICE & BEANS	$4.99
CHIMI RICE & BEANS	$5.99
GRILL BREAST RICE & BEANS	$5.99

DRINKS

HOUSE DRINKS 24 OZ	$3.99
JARRITOS SABORES	$1.99
12 OZ GLASS MEXICAN DRINK	$3.25
16 OZ GLASS MEXICAN DRINK	$3.99
24 OZ FOUNTAIN DRINKS	$3.15
24 OZ ICED TEA	$3.25
12 OZ CAN SODA DRINK	$0.89

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APPETIZERS

CHICKEN BONE-IN WINGS $7.99
Tossed in your choice of two sauce hot or mild and served with ranch or honey mustard.

CHORIQUEZO NORTEÑO $9.95
Chorizo (spicy Mexican sausage) with Oaxaca cheese melted in a traditional Mexican style with onions and bell peppers. Served on hot skillet. Choice flour or corn tortillas.

CHORIQUEZO CHEESE DIP $8.99
Chorizo (spicy Mexican sausage) with cheese melted (cheese sauce or cheese dip) in a traditional Mexican style with onions and bell peppers. Served on hot skillet. Choice of flour or corn tortillas.

CHEESE DIP 6 oz $4.49 8 oz $9.49
A creamy blend of melted cheese served as a dip.

GUACAMOLE 6 oz$ 4.49 8 oz $9.49
Fresh scooped ripe avocados smashed into a smooth dip.

EMPANADAS MEXICANAS $8.99
(3) Homemade corn tortillas deep-fried until golden brown. Choice of shredded beef, ground beef, or mozzarella cheese served with cabbage and carrot salad.

RIBEYE CHICHARRON $13.99
Crunchy fried ribeye tips are served on our delicious house guacamole, and pico de gallo. Choice of flour or corn tortillas.

PORK CHICHARRON $12.99
Crunchy fried pork chicharrón tips are served on our delicious house guacamole and pico de gallo garnish. Choice of flour or corn tortillas.

FIDEO CON TUETANO
CUP $6.99 | BOWL $10.99
Warm vermicelli noodles prepared in a delicious chicken broth also come with a beef bone soup (tuétano). Choice of flour or corn tortillas.

CHARROS BEANS WITH MEAT $7.99
(PREPARADOS) Traditional old-fashioned recipe, delicious Pinto beans complemented with hints of bacon, tomato, Jalapeño, cilantro, and onion. Choice of asada or pastor meat with mozzarella cheese melted on top. Simply delicious! Ask for chipotle pepper.

CHARRO BEANS $4.99
Traditional old-fashioned recipe, delicious Pinto beans complemented with hints of bacon, tomato, Jalapeño, cilantro, and onion. Ask for chipotle pepper.

STUFFED JALAPEÑO PEPPER $11.95
(CHOICE OF GROUND, SHREDDED BEEF OR CHEESE)
(3) Green chile jalapeño peppers stuffed with Monterey Jack cheese, ground, or shredded beef lightly battered and deep-fried. Topped with traditional mild red sauce and served with a side of rice.

ELOTES BOTANEROS $6.99
(4) Pieces of grilled corn on the cob covered in a tangy cream sauce, queso fresco, Cheetos, Doritos, Cacahuates con Chile, green Ruffles, and mild or spicy homemade chili powder.

VOLCANES $11.99
(4) Crunchy tostadas with our delicious refried beans and inside skirt (arrachera) beef topped with melted cheese, cabbage salad, and fresh avocado.

SEAFOOD APPETIZERS

SEAFOOD COCKTAILS:
Traditional homemade cocktail sauce with tomato, onions, cilantro, lemon juice, and avocado.
- TILAPIA FILLET $10.99
- SHRIMP $12.99
- OCTOPUS $12.99

CEVICHE:
Marinated in our homemade exceptional juice, tomato, onions, cilantro, and avocado cubes.
- TILAPIA FILLET $10.95
- SHRIMP $12.95
- OCTOPUS $14.95

CUCARACHA SHRIMPS $14.95
(10) Piece of fried shrimp with head on cooked with butter and paprika pepper served in a bed of romaine lettuce garnished with mango, orange, and sliced cucumbers.

LANGOSTINOS A LA BRASA $11.95
(6) Pieces of big shrimp topped with garlic sauce and butter, cocked in a grill and garnished with a house special sauce, served in a bed of romaine lettuce with mango, orange, and sliced cucumber.

BREAKFAST

CHOICE OF BREAKFAST $7.99
WE SERVED AS YOUR LIKE IT, GARNISHED WITH REFRIED BEANS AND A RED CHILAQUILES

HUEVOS DIVORCIADOS
Two eggs. Choice of our special sauces.

HUEVOS CON TOCINO
Eggs and bacon.

HUEVOS CON JAMON
Ham and eggs.

HUEVOS CON PAPA
Potato and eggs.

EMPALME DE ASADO DE PUERCO
Choice of (2) flour or corn tortillas stuffed with diced pork cooked in our special sauce.

HUEVOS CON CHORIZO
Mexican sausage and eggs.

EMPALME DE CHICHARRON
Choice of (2) flour or corn tortillas stuffed with pork chicharrón (pork rinds) cocked in our special sauce.

TACOS

*ALL TACOS ARE GARNISH WITH DICED ONION AND CILANTRO.

BREAKFAST TACOS $2.49
CHORIZO
MACHACADO
BARBACOA
BORREGO
BIRRIA
DESEBRADA
CARNITAS
CHICHARRON SALSA VERDE
JALAPEÑOS RELLENOS
NOPALES
LENGUA
PASTOR
ASADA
ASADO DE PUERCO
MOLLEJAS DE RES

TACOS DINNER $3.49
CHORIZO
ASADA
BARBACOA
BORREGO
CARNITAS
TRIPA RES
CHICHARRON SALSA VERDE
JALAPEÑOS RELLENOS
BIRRIA
LENGUA
NOPALES
TROMPO
ASADO DE PUERCO
MOLLEJAS DE RES

SOPES

THICK CORN TORTILLA PINCHED BY THE EDGES AND DEEP FRIED UNTIL GOLDEN BROWN.
Please select your favorite choice from the Tacos list above.

SOPES LUNCH 5" $3.49
SOPES DINNER 5" $4.49

QUESADILLA MATAMOROS $12.49
Delicious large quesadilla made with 12" flour tortilla filled with inside skirt meat (Arrachera), and melted mozzarella cheese cooked in butter until golden brown. Garnish with guacamole, rice, beans, and salad.

SOUPS

ALL SOUPS ARE SERVED WITH RICE, AVOCADO CUBES, PICO DE GALLO, OAXACA CHEESE. ASK FOR CHIPOTLE PEPPER.

- PESCADO (TILAPIA) $10.99
- CAMARON (SHRIMP) $14.95
- SIETE MARES (MIX SEAFOOD) $14.95
- CALDO DE POLLO (CHICKEN SOUP) $9.95
- CALDO TLALPENO (SOUP W/ RICE) $9.95
- MENUDO (TRIPE SOUP W/BEEF FT CUT) $9.95
- CALDO DE RES (BEEF SOUP) $12.99

LUNCH COMBINATIONS

CHOICE OF 3 MEALS $8.99
CHOICE OF 2 MEALS WITH RICE AND BEANS $6.99
ALL LUNCH SPECIAL COMBINATIONS ARE SERVED WITH RICE AND BEANS.

TACO CRISPY
A crispy tortilla stuffed with chicken or beef, lettuce, and cheese.

BURRITO
A soft flour tortilla stuffed with chicken, beef, or beans covered with salsa.

CHILE POBLANO RELLENO
Green chile stuffed with cheese, chicken, or beef.

CHILE JALAPEÑO RELLENO
Green chile stuffed with cheese, chicken, or beef.

ENCHILADA
A soft corn tortilla stuffed with chicken, cheese, or beef and red sauce.

CHIMICHANGA
Golden brown flour tortilla stuffed with chicken or beef and cheese.

TAMALE
Tender beef wrapped in an authentic corn husk and topped with sauce.

TOSTADA
A flat, crispy tortilla covered with beef, lettuce, cheese, and sour cream.

FLAUTA
Corn wrapped around the tortilla, your favorite filling, and deep fried.

QUESADILLA
Large flour tortilla 8" filled with chicken or beef and cock in butter.

LUNCH SPECIALS

PAPA ASADA $9.75
CHOICE OF: BISTECK, CHICKEN, OR PASTOR
A baked potato with your choice of beef steak, chicken or pastor meat mix. Topped with bacon, cheese butter, sour cream, green onion, and sliced avocado.

STREET TACOS $12.99
(4) Only cooked on corn tortillas. Choose chicken, asada, chorizo, beef tripa, carnitas, or pastor meat mix. Served with asada onions and charro beans.

TACOS TLAQUEPAQUE $12.99
(4) Cooked on corn tortillas and stuffed with barbacoa meat and a spicy or mild Tlaquepaque sauce on top. Garnished with onion, cilantro, and charro beans.

TACOS DORADOS $10.99
(4) Only cooked on corn tortillas, and stuffed with your choice of shredded beef, carnitas, asada, or ground beef. Garnished with asada onions, charro beans and cabbage salad.

TACO SALAD $8.95
A crispy fried tortilla bowl filled with shredded chicken, ground beef, or mixed. Topped with cheese dip, lettuce, guacamole, sour cream, pico de gallo, and shredded cheese.

FAJITA TACO SALAD $10.99
A crispy, deep-fried tortilla bowl filled with refried beans and your choice of grilled chicken, steak, or mixed fajita meat. Cooked with sautéed onions, bell pepper, and tomatoes. Topped with cheese dip, lettuce, guacamole, sour cream, pico de gallo, and shredded cheese.

CHIMICHANGA $8.99
A flour tortilla stuffed with meat chunks, ground beef, or spicy chicken. Deep fried until golden brown. Topped with cheese sauce, lettuce, tomatoes, guacamole, and sour cream. Served with rice and beans.

FAJITA CHIMICHANGA $10.99
A flour tortilla stuffed with your choice of steak, chicken, or mixed fajita. Deep fried until golden brown. Topped with cheese sauce, lettuce, tomatoes, guacamole, and sour cream. Served with rice and beans.

BURRITOS DELUXE $8.99
ADD $2.00 FAJITA CHICKEN OR BEEF STEAK
Choice of (2) flour tortillas wrapped around with beans and chicken breast or beans and ground beef. Topped with cheese, lettuce, tomatoes, a special sauce, and sour cream.

CHILE RELLENO (POBLANO PEPPER) $9.95
A mild green chile stuffed with Monterrey jack cheese, shredded beef, or ground beef. Then, lightly battered and deep fried. Topped with traditional red sauce. Served with rice and beans.

CHILE RELLENO (JALAPENO PEPPER) $9.95
(3) Green chile jalapeno stuffed with Monterrey jack cheese, shredded beef, or ground beef. Then, lightly battered and deep fried. Topped with our traditional red sauce. Served with rice and beans.

FAJITA NACHOS MEXICANOS LUNCH $10.99
Crispy corn tortilla chips topped with refried beans, your choice of grilled chicken, steak, or mixed fajitas. Cooked with sautéed onions, bell pepper, and tomatoes. Smothered with cheese dip.

FAJITAS $9.25
CHOICE OF: BEEF, CHICKEN, OR MIX
Chicken, steak, or mixed. Served with rice, beans, lettuce, guacamole, sour cream, pico de gallo, and flour or corn tortillas.

QUESADILLA RELLENA $8.25
Large flour tortilla filled with melted cheese and your choice of shredded chicken, beef, ground beef, or mix. Served with lettuce salad, guacamole, sour cream, and pico de gallo.

FAJITA QUESADILLA RELLENA $10.75
Large flour tortilla stuffed with cheese and your choice of chicken, or beef fajita. Served with rice, lettuce, guacamole, sour cream, and pico de gallo.

ENMOLADAS $10.25
(3) Enchiladas covered in mole sauce. Fried tortillas dipped into our mole special recipe sauce, then filled with chicken and crumbled cheese. Garnished with sliced onions and chopped cilantro. Served with rice and beans, Choose between homemade flour or corn tortillas.

TAQUITOS MEXICANOS $7.25
Choose (2) of your favorite fillings wrapped in corn tortillas. Deep fried to a golden brown. Served with lettuce, tomatoes, guacamole, sour cream, rice, and beans.

TACOS INFIERNITO $12.99
(4) Soft tortillas, corn or flour, filled with sliced grill chuck roll meat and topped with melted mozzarella cheese. Garnish with charro beans and grill onion.

NACHOS SUPREMOS $7.25
A plate of tortilla chips topped with cheese dip, refried beans, and your choice of shredded chicken, ground beef, or mixed meat. Topped with lettuce, sour cream, guacamole, and pico de gallo.

MILANESA EMPANIZADA $10.99
A large piece of chicken or steak, breaded and thin sliced, dip fried until golden brown, garnish with rice and beans, green salad with pico de gallo, sliced avocado, sour cream, choice of flour or corn tortillas.

ASADO DE PUERCO ALLENDE $11.75
Pork tips cooked with a unique pepper sauce, garnish with rice and beans, and grill serrano peppers with corn or flour tortillas.

HAMBURGUESA MEXICANA $7.99
Delicious grilled steak Hamburger with melted white cheese, sliced red sausage, ham, bacon, mushrooms, and onions, garnished with romaine lettuce, tomatoes, red onions, sliced avocado, and a side of fries.

TACOS DE DISCADA NORTEÑA $10.99
(4) Soft tortillas of your choice corn or flour, filled with mixed chicken, pork and steak, cooked with diced green bell pepper, red peppers, onions, bacon, sausage, ham and topped with Oaxaca cheese. Garnish with asada onions and charro beans.

POLLO MONTERREY $9.95
4 oz Grill chicken topped with mushrooms, onions, and mozzarella cheese, garnished with rice and beans, lettuce, guacamole, pico de gallo, and sour cream.

BROCHETA A LAS BRASAS LUNCH $10.99
Tender seasoned chopped rib-eye or grilled chicken with bacon, bell peppers, red onions, and mushrooms. Served in a bed of grilled vegetables, as well as rice, green salad, guacamole, and charro beans.

POLLO-FRIES $8.99
Grill chicken served in a bed of French fries, topped with cheese dip, pico de gallo, sour cream, and pickled jalapeño.

DEL RANCHO SPECIAL $9.25
Grilled chicken and shrimp served on a bed of rice, cooked with sautéed bell peppers and onions. Topped with cheese sauce and garnished with guacamole, pico de gallo, and sour cream.

POLLO BRASAS $11.95
CHOICE OF: TAMPIQUEÑA, MEXICANO, CHEESE, OR RANCHERO
4oz Grill chicken breast of your choice of Tampiqueña, Mexicano, Cheese or Ranchero, served in a hot skillet. Garnish with rice, beans, lettuce, guacamole, pico de gallo, and sour cream.

NOPALITOS CON CAMARON LUNCH $12.50
Diced cactus cooked with shrimp in our special red sauce. Garnish with rice and beans, choice of corn or flour tortilla.

ENCHILADAS SUIZAS $10.25
Three chicken enchiladas topped with mozzarella cheese and tomatillo sauce served with rice and beans.

ENCHILADAS TRICOLOR $10.25
(3) Enchiladas: one chicken, one cheese, and one filled with ground beef. Topped with cheese sauce and a special sauce. Served with rice and beans.

ENCHILADAS POTOSINAS LUNCH $10.25
Two chicken or fresco cheese enchiladas topped with our special tomato sauce and panela cheese. Served with rice and beans. Garnish with a grilled Cecina with onions and chile serrano toreado.

POLLO EN MOLE $9.95
Quarter leg of chicken cooked with our mole special recipe sauce and served with rice and beans, toreado (blistered or fried in oil) serrano peppers. Choose between homemade flour or corn tortillas.

SEAFOOD

CABBAGE SALAD: A MIXTURE OF SHREDDED CABBAGE, CARROTS, AND SLICED RED ONIONS MARINATED IN LIME JUICE AND HOUSE SPICES.
RED CABBAGE SLAW: A MIXTURE OF RED SHREDDED CABBAGE AND A MEXICAN DRESSING.
GREEN SALAD: A MIXTURE OF ROMAINE LETTUCE, SLICES OF AVOCADO, TOMATO, RED ONION, ORANGE AND CUCUMBER.

TACOS GOBERNADOR $14.99
(4) Corn tortillas stuffed with shrimp. Cooked in a special sauce with onions, red bell peppers, and mozzarella cheese and garnish with pico de gallo, guacamole, cabbage salad and a special dressing.

SEAFOOD ENCHILADAS $ 11.95
(3) Soft corn tortillas filled with your choice of tilapia fillet, shrimp, scallops or mixed. Cooked with diced tomatoes, onions, and peppers. Topped with cheese and a special tomato sauce. Garnished with rice and Green Salad.

FILETE MAZATLAN $15.99
CHOICE OF: EMPANIZADO, AJILLO, DIABLA, OR VERACRUZANA
Large fish fillet cooked with your choice of Empanizado, Ajillo, Diabla, or Veracruzana styles and served with rice, green salad, steamed veggies, red cabbage slaw, fries and onion rings.

CAMARONES MAZATLAN $17.99
CHOICE OF: EMPANIZADO, AJILLO, OR VERACRUZANA
Large shrimp cooked with your choice of Empanizado, Ajillo, or Veracruzana styles and served with rice, green salad, steamed veggies, red cabbage slaw, fries and onion rings.

TACOS DE PESCADO $13.99
CHOICE OF: CHICHARRON, EMPANIZADO, OR A LA PLANCHA
Four corn tortillas filled with fillet and your choice of chicharrón, breaded or grilled tilapia fillet, and garnish with pico de gallo, guacamole, cabbage salad and a special dressing.

SHRIMP TACO SALAD $12.99
A crispy deep fried tortilla bowl filled with refried beans and shrimp fajita meat. Cooked with sautéed onions, bell peppers, and tomatoes. Topped with cheese dip, green salad, sour cream, pico de gallo, and shredded cheese.

SEAFOOD MOLCAJETE $19.95
Shrimp, octopus, scallops, and black mussel cooked in a garlic and pepper sauce and served with The traditional sizzling volcanic rock "molcajete" garnished with crab legs, cambray onions, head-on shrimp, green salad and onion rings.

SHRIMP NOPALES DINNER $16.99
Diced cactus cooked with shrimp in a special red sauce. Garnished with rice, green salad, guacamole, pico de gallo, and choice flour or corn tortilla.

CEVICHE OF PESCADO, CAMARON OR PULPO
Raw seafood marinated and cooked in lime juice and spices and served with tomatoes, cucumbers, onions, jalapeños, cilantro, mango, and orange slices.
- FISH $14
- SHRIMP $17
- COMBINATION $18
- MIXED W/OCTOPUS, FISH & SHRIMP $19.99

BROCHETAS DE CAMARON $15.99
(2) Tale-on Shrimp, and fresh vegetables marinated and grilled. Served with rice, green salad, red cabbage slaw, steamed veggies, fries, and onion rings.

TILAPIA FRITA $16.99
Whole deep-fried tilapia with bones, marinated in Mexican spices and cooked to perfection. Your choice of Fried, A La Diabla, or Mojo De Ajo. Served with rice, green salad, red cabbage slaw, steamed veggies, fries, onion rings and tortillas.

RED SNAPPER FRITO $18.99
Whole deep-fried red snapper with bones. Marinated in Mexican spices and cooked to perfection. Your choice of Fried, A La Diabla, or Mojo De Ajo. Served with rice, green salad, red cabbage slaw, steamed veggies, fries and onion rings and tortillas.

SEAFOOD NACHOS $15.99
Shrimp, scallops, and crab meat grilled with vegetables and served on the nachos with cheese sauce.

CAMARONES A LA TOCINETA $15.99
(6) Tale- on Shrimp stuffed with jalapeños and cheese, wrapped in bacon, served with rice, green salad, red cabbage slaw, steamed veggies, fries and onion rings.

GRILLED OCTOPUS $19.50
Grilled octopus served in a bed of onions, carrots, and peppers in a hot skillet with guajillo-garlic sauce. Served with rice, pico de gallo, green salad and corn tostadas.

PINEAPPLE SEAFOOD $16.50
Shrimp, octopus, scallops, crab, and pineapple chunks grilled and cooked with veggies. Served in a pineapple skin with melted mozzarella, rice, pico de gallo, and green salad.

SHRIMP NACHOS $16.50
Cheese nachos topped with shrimp, sautéed onions, tomatoes, and bell peppers.

SEAFOOD VEGETABLES $20.50
Tilapia fillet, shrimp, octopus, and scallops cooked with green squash, yellow squash, broccoli, and mushrooms. Served in a hot skillet garnished with rice.

SALMON A LA BRASA $16.99
6oz salmon grilled and topped with our special sauce. Served with rice, steamed vegetables, and baked potatoes loaded with sour cream, butter, green onion, and bacon.

SHRIMP CHIMICHANGA $13.99
A flour tortilla stuffed with grilled and deep-fried until golden brown shrimp. Topped with cheese sauce, lettuce, tomatoes, guacamole, and sour cream. Served with rice and beans.

SHRIMP FAJITA $16.99
Grilled shrimp cooked with vegetables, served with rice, beans, lettuce, guacamole, sour cream, pico de gallo, and flour or corn tortillas.

RED OR GREEN AGUACHILE $17.99
(10) Large shrimp cooked in lime juice and chile piquin. Garnished with mango, cucumber, and orange sliced.

COSTA AZUL SHRIMPS $16.99
Stuffed with mozzarella cheese, wrapped with bacon, and breaded, served with green salad, rice, red cabbage slaw, steamed veggies, fries, and onion rings.

CAMARONES A LA DIABLA $16.25
Sauteéd shrimp with butter. Prepared with a spicy Chile de Arbol garlic sauce. Served with rice, green salad, red cabbage slaw, fries, and onion rings.

CAMARONES SARANDEADOS $16.99
Butterflied shrimp skin, cooked on the griddle in a tangy and spicy red sauce. Served with rice, green salad, red cabbage slaw, fries, and onion rings.

BRASAS
Mexican Grill

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