

TONIGHTS DINNER MENU

LOS AMIGOS MARGARITAS

100% BLUE AGAVE TEQUILA

LA MIRACLE MARGARITA \$12

Milagro Silver Select Barrel Reserva, Orange Liquor, Fresh Lime, & Organic Agave Nectar

LA ULTIMATE MARGARITA \$12

Milagro Silver, Orange Liquor, Gran Marnier, & House Sour

BLOOD ORANGE MARGARITA \$11

Espolon Reposado, Blood Orange Puree, Orange Liquor & Fresh Lime

LA SKINNY MARGARITA \$10

Milagro Silver, Organic Agave Nectar, & Fresh lime juice

POMEGRANATE MARGARITA \$11

1800 Silver, Pomegranate, Triple Sec & House Sour

LA JALAPENO MARGARITA \$10

Jalapeno Infused Milagro Tequila, Orange Liquor, Fresh Lime & Simple Syrup

THE FRESHEST MARGARITA \$10

Espolon Tequila, Orange Liquor, Fresh Lime & Simple Syrup

HOUSE MARGARITA

Milagro Tequila, Triple Sec and House Sour

Glass \$9, Liter \$26

SANGRIA-RITA \$9

Our Own Frozen Margarita Topped with Sangria

FROZEN MARGARITA

Glass \$9, Liter \$26

FROZEN FRUIT MARGARITA

CHOICE OF:

-Strawberry - Mango -

Glass \$9.50, Liter \$27.50

MONTELOBOS MEZCAL MARGARITA \$10

Add Jalapeno \$10.50

PINEAPPLE MONTELOBOS MEZCAL MARGARITA \$11

COCTAILS

MEXICAN MULE \$10

Milagro Tequila, Ginger Beer, Lime Juice
Add Some Jalapeno for Some Extra Heat if you Wish!

MICHELADA \$7

Modelo Especial Beer, Cholula, Tomato Juice,
Fresh Lime, with a Spiced Rim

CLASSIC MARTINI OR COSMOPOLITAN

Your Choice of Vodka or Gin

BLOOD ORANGE COSMO \$10

Svedka Clementine, Blood Orange Puree,
Orange Liquor & Fresh Lime

BULLEIT OR MAKER'S MARK MANHATTAN \$11

Sweet Vermouth, Cherry Garnish

WASHINGTON APPLE \$10

Crown Royal, Apple Pucker, and Cranberry

LONG ISLAND ICE TEA \$10

Vodka, Gin, Rum, Tequila, Triple Sec,
House Sour & Coke

TITO'S CILANTRO LEMONADE \$9

Tito's Handmade Vodka, Mixed
with Cilantro Lemonade

MOJITO \$9.25

Bacardi Rum, Fresh Mint, Lime, Simple Syrup & Soda

FRUIT FLAVORED MOJITO \$9.75

TOASTED COLADA \$10

1800 Coconut Tequila, Toasted Coconut Rum,
Coconut Cream, Pineapple Juice

SANGRIA

GLASS \$9

BEERS

DRAFT

MODELO ESPECIAL \$5

BOTTLES

CORONA, CORONA LITE \$5

DOS XX \$5

NEGRO MODELO \$5

COORS LITE \$3.50

MILLER LITE \$3.50

Non Alcoholic Beverages

JARRITOS MEXICAN SODA \$3
Mandarine, Pineapple or Tamarindo

MEXICAN COKE \$3.75

FIJI WATER \$3

PELGRINO SPARKLING WATER \$2.75

SNACKS

CHIPS & HOUSE SALSA \$4

GUACAMOLE & CHIPS \$10

CHIPOTLE SHRIMP TACOS

Spicy, Filled with Guacamole, Cheese, Pico de Gallo, & Crema in 2
Flour Tortillas, (Soft Corn or Flour) \$10.50

WINGS \$12

NACHO GRANDE

Cheese, Guacamole, Sour Cream, Beans, Jalapenos \$11
Add Chicken \$3, Add Steak \$4.50

LOS AMIGOS TEQUILA MUSSELS

P.E.I Mussels, Cilantro & Garlic, Fired with Gold Tequila &
Finished with Spicy Tabasco, & Herb Butter. Served with
Artesian Bread \$14

RANCH HOUSE CHEESE DIP

A Spicy Tomato-Jalapeño & Cheese Dip. With Warm Tortilla
Chips. \$8

DINNER SPECIALS

RED CHILE SALMON

Blackened Salmon Filet with Chipotle Crema, Served with
Mexican Rice, Black Beans, & Guacamole \$23

CARNE ASADA

Steak, Melted Jack Cheese. Cheese Enchilada, Rice, Black Beans,
Guacamole, Tortillas \$23

COLORADO BURRITO PLATE

Braised Beef, Chiles & Spices, Rolled Into a Flour Tortilla with
Cheese. Served with Sour Cream, Cheese Enchilada, Rice &
Beans. (can not be prepared gf) \$18

STEAK TACOS

Grilled Steak, 3 Corn Tortillas, Guacamole, Sautéed Onions & Poblano Rajas. Rice, & Black Beans \$21

TABASCO TEQUILA SHRIMP

Jumbo Shrimp, Cilantro, Garlic, in Our Special Tequila Tabasco Sauce, over Flour Tortillas, finished with Herb Butter. Served with Mexican Rice, & Black Beans \$21

CHILE RELLENO PLATE (AVAILABLE UNTIL SOLD OUT)

A Chile Poblano Stuffed with Cheese and Fried in Egg Batter, then covered with Mild Red Sauce. Served with Sour Cream, Mexican Rice & Refried Beans \$15

TRADITIONAL FAJITAS

Served over Onion & Pepper Rajas, with Sour Cream, Pico De Gallo, Cheese, Salsa, Three Tortillas, (Soft Corn or Flour), Mexican Rice & Refried Beans

Grilled Chicken , or Carnitas Pork \$17, Steak \$21, Shrimp \$21, Salmon \$23, Blackened Add \$1

MACHA FAJITAS– Shrimp, Steak, Chicken \$26.50

ENCHILADAS

CHICKEN ENCHILADAS VERDES

Pulled Chicken, rolled into 3 Corn Tortillas, Topped with Verdes Sauce, Onions, & Cheese. With Mexican Rice & Refried Beans \$16

BEEF ENCHILADA ROJAS

Seasoned Ground Beef rolled into 3 Corn Tortillas Topped with Mild Rojo Sauce, Onions, & Cheese. With Mexican Rice & Refried Beans \$16

CHEESE ENCHILADA PLATE

3 Corn Tortillas filled with Cheese, Fried Crispy, Topped with Mild Rojo Sauce, Onions, and Cheese. With Mexican Rice & Refried Beans \$16

VEGAN STARTERS

BLACK BEAN SOUP \$5

ALBONDIGAS (VEGAN MEATBALLS)

Quinoa, Cauliflower, Chipotle Marinara \$10

POTATO CHORIZO FLAUTAS

Two Corn Tortillas Fried Crispy with Soy Chorizo & Potatoes, Topped with Lettuce, Coconut Crema, Pickled Onions, & Tomatillo Salsa \$10

VEGAN MAINS

SPICY VEGAN BANH MI BURRITO

Flour Tortilla filled with Fried Portabellas, Avocado, Carrot & Radish Noodles, French Fries, Jalapenos, and Herbs, Drizzled with a Chili Sweet & Sour Reduction. Served with Rice & Black Beans \$17.50

DRUNKEN MUSHROOM TACOS

Chili-Beer Marinated Portobello's Floured & Fried, Guacamole, Cilantro, Onions, Ancho Chili Relish, Salsa Verde on 2 Corn Tortillas. Served with Rice & Black Beans \$16.75

ROASTED SWEET POTATO BURRITO

Chile Roasted Sweet Potato, Black Beans, Chiles & Onion Raja, With Cranberry Reduction & Coconut Cream. Served with Mexican Rice \$16

BAJA VEGAN TACOS

Plantain Tortilla Crusted Cauliflower & Broccoli Fried Crispy, Cabbage, Chili Sweet & Sour Reduction, Scallions, Toasted Sesame Seeds, on 2 Flour Tortillas. Served with Rice & Black Beans \$16.75

SHITAKE MUSHROOM TACO PLATE

Two Corn Tortillas with Pan Seared Mushrooms in an Orange Guajillo Salsa, Guacamole, Pickled Onions, Cilantro with Mexican Rice & Black Beans \$16

BURRITOS & CHIMICHANGAS

LOADED GRILLED CHICKEN OR STEAK BURRITO

A Hot Flour Tortilla with Jack & Cheddar Cheese, Rice, Black Beans, Pico de Gallo, Crema, & Guacamole. - Chicken \$14, Steak \$17

CALIFORNIA BURRITO

Grilled Chicken, or Steak, French Fries, Guacamole, Sour Cream, Jack & Cheddar Cheese, & Pico De Gallo Rolled up in a Warm Flour Tortilla. - Chicken \$14, Steak \$17

GREEN PIGGY BURRITO

Carnitas Pulled Pork Rolled in a Flour Tortilla with Jack & Cheddar Cheese, Guacamole, & Sour Cream, \$12

BEEF BURRITO

Seasoned Ground Beef, Jack & Cheddar Cheese, Refried Beans, Lettuce, & Pico de Gallo, Rolled into a Warm Flour Tortilla. \$12

CHICKEN BURRITO

Pulled Chicken, Onions, Tomatoes, & Chile Chipotle, with Jack & Cheddar Cheese, Refried Beans, Lettuce, & Pico de Gallo, Rolled into a Hot Flour Tortilla. \$12

BEEF, OR CHICKEN, CHIMICHANGA

Beef or Chicken with Refried Beans & Cheese, Rolled into a Flour Tortilla & Fried. Served with Poblano Cheese Sauce \$12

BBQ PORK CHIMICHANGA

Slow Cooked Pulled Pork, rolled into a flour Tortilla & Fried. With Our Homemade BBQ Sauce \$12

QUESDAILLAS

GRILLED CHICKEN, OR STEAK QUESADILLA

Grilled Flour Tortilla with Jack Cheese, Pico De Gallo & Sour Cream on the Side. Chicken \$12.50, or Steak \$15.50

TACO PLATES

BAJA FISH TACO PLATE

Panko Crusted Mahi Mahi, Fried Crisp & Served over Southwest Slaw with Chipotle Aioli and Pico de Gallo in 2 Tortillas (Soft Corn or Flour) Served with Mexican Rice & Refried Beans \$14

TINGA CHICKEN TACO PLATE

Spicy Pulled Chicken Simmered with Tomatoes, Onions & Chile Chipotle. in 3 Tortillas, (Soft Corn or Flour), with Jack & Cheddar Cheese. Sour Cream, & Pico De Gallo. Served with Mexican Rice & Refried Beans \$16

CARNITAS PORK TACO PLATE

Slow Roasted Achiote Pork. in 3 Tortillas, (Soft Corn or Flour), with Jack & Cheddar Cheese. Sour Cream, & Pico De Gallo. Served with Mexican Rice & Refried Beans \$16

GRILLED CHICKEN TACO PLATE

In 3 Tortillas, (Soft Corn or Flour), with Jack & Cheddar Cheese. Sour Cream, & Pico De Gallo. Served with Mexican Rice & Refried Beans \$16

GROUND BEEF TACO PLATE

Seasoned Ground Beef, in 3 Tortillas, (Soft Corn, Hard Shell Corn or Flour), with Jack & Cheddar Cheese. Lettuce, Sour Cream, & Pico De Gallo. Served with Mexican Rice & Refried Beans \$16

SIDES

MEXICAN RICE \$4

REFRIED BEANS \$4

BLACK BEANS \$4

HABANERO SALSA \$3.50

PICO DE GALLO \$3

FRENCH FRIES \$5
FRIED PLANTAINS \$5
PICKLED JALAPENOS \$2
SOUR CREAM \$.50
FRESH JALAPENO \$2

KIDS MENU (10 & UNDER)

FRIED CHICKEN TENDERS
with Fries \$7.75

LOCO POLLO
Grilled Chicken Breast, Mexican Rice & Refried Beans \$ 7.75

TORTILLA MELT
Grilled Cheese Filled Flour Tortilla, Served with Fries \$7.75 (add
Grilled Chicken—\$3)

DESSERT

Chef Famous Flan \$5
Tres Leches Cake \$6.50
Churros Mexicanos \$5.50
Bread Pudding Vegan \$7
(Made with Soy Milk)
Patron XO Café Coffee \$8.25

NOTICE IMORTANTES

- ALL ITEMS & PRICES SUBJECT TO CHANGE WITHOUT NOTICE
- A SERVICE CHARGE OF 18% WILL BE ADDED TO PARTIES OF SIX OR MORE