

Main Menu



DIPS

TOP SHELF GUACAMOLE [^]	\$10.29
<i>#1 Hoos avocados, jalapeño, tomato, red onion, cilantro and lime juice prepared fresh tableside</i>	
<i>gluten-free, vegetarian</i>	
CHILI CON QUESO	Cup \$7.29
<i>With chopped tomato</i>	Bowl \$8.29
<i>gluten-free</i>	
QUESO LAREDO	\$9.99
<i>Queso with seasoned ground sirloin and pico de gallo</i>	
<i>gluten-free</i>	
QUESO BLANCO	Cup \$8.49
<i>White queso with poblano peppers, spinach and artichokes</i>	
<i>gluten-free</i>	
QUESO Y GUACAMOLE COMBINACIÓN	\$9.49
<i>Chili con Queso and guacamole topped with diced tomato and queso fresco</i>	
<i>gluten-free</i>	

SOPAS

SOPA DE TORTILLA	Cup \$4.99
<i>Poured tableside over shredded chicken and sliced avocado</i>	
<i>gluten-free</i>	
ARROZ CON POLLO	Cup \$4.99
<i>Blend of fresh vegetables, savory herbs with pulled chicken breast over cilantro</i>	
<i>lime rice</i>	
<i>Bowl \$7.29</i>	

ENSALADAS

ENSALADA DE CILANTRO	\$9.99
<i>Mesclun salad mix, cilantro lime vinaigrette with black beans, roasted red bell pepper, Monterey Jack, avocado and Veracruz vegetables</i>	
<i>gluten-free</i>	
ENSALADA DE MANGO Y POLLO	\$13.49
<i>Ginger marinated chicken breast strips over mesclun salad mix with mint leaves, jicama, red grapes, mango, spicy pumpkin seeds and queso fresco with honey</i>	
<i>vinaigrette</i>	
<i>gluten-free</i>	
ENSALADA DE CAMARON Y FRESA	\$14.29
<i>Grilled shrimp over mesclun salad mix tossed with ginger vinaigrette, fresh pineapple, jicama, fresh strawberries, sugar roasted walnuts and queso fresco</i>	
<i>gluten-free</i>	

TAPAS

FLAUTITAS	\$7.99
<i>Chicken tinga flautas drizzled with poblano sauce, under shredded lettuce, diced tomato, fresh jalapeño, red onion, avocado, chopped cilantro and queso fresco</i>	
TAMALES	\$8.29
<i>Two spiced seasoned pulled beef tamales topped with roasted red bell pepper, tomatillo sauce, micro cilantro, queso fresco and roasted chorizo corn</i>	
CAMARON Y CHORIZO EMPANADAS	\$7.99
<i>Filled with chorizo, shrimp, jack cheese and queso fresco, served with chipotle wine sauce</i>	
<i>gluten-free</i>	
CARNITAS SLIDERS	\$8.49
<i>Two sliders of seasoned pulled pork with goat cheese and apricot jam. Served with jalapeño laced Mexican fries</i>	
SOPES DE BARBACOA	\$8.99
<i>Three sopescitos crowned with seasoned shredded brisket and black beans, topped with roasted red bell pepper, chopped cilantro, queso fresco and chipotle wine sauce. Served with roasted jalapeño</i>	
<i>gluten-free</i>	
QUESADILLAS	Vegetarian \$8.99
<i>Monterey Jack, green onions and tomato.</i>	
<i>vegetarian</i>	
NACHOS	\$8.99
<i>Tostada shells topped with cheddar and refried beans</i>	
CEVICHE	\$10.49
<i>Marinated fish and shrimp with a fresh vegetable blend in lime juice and a touch of Cholula, topped with sliced avocado</i>	
<i>gluten-free</i>	
AHI TUNA TACOS [^]	\$10.29
<i>Three crisp mini tacos filled with sushi grade tuna, jicama ginger slaw, guacamole and pickled red onion, drizzled with chipotle aioli</i>	
<i>gluten-free</i>	

ESPECIALIDADES

RELLENO DE CAMARONES	\$16.99
<i>Roasted poblano pepper filled with shrimp, Monterey Jack, mushrooms, corn, spinach and zucchini, topped with sliced avocado, roasted red bell pepper and drizzled with poblano sauce. Served over a bed of cilantro lime rice</i>	
<i>gluten-free</i>	
CAMARONES ESCONDIDOS [^]	\$19.29
<i>Grilled chicken breast with shrimp, topped with sautéed spinach and chipotle wine sauce. Served with seasonal vegetables and Mexican rice</i>	
<i>gluten-free</i>	
CARNITAS [^]	\$19.99
<i>Braised pork shanks topped with chipotle wine sauce. With seasonal vegetables and Mexican rice</i>	
<i>gluten-free</i>	
CARNE ASADA	\$20.99
<i>Grilled skirt steak with house marinated onions on a bed of chimichurri sauce. With whole roasted jalapeno, avocado, black beans and cilantro lime rice</i>	
CAMARON POBLANO ASADA	\$24.99
<i>Grilled skirt steak around a poblano pepper filled with shrimp, mushrooms, onions and Monterey Jack on a bed of chimichurri. With seasonal vegetables and cilantro lime rice</i>	
CASCABEL RIBEYE	\$29.99
<i>16 oz. Certified Angus Beef [™] bone in ribeye aged 21 days then brushed with Cascabel sauce</i>	
PESCADO DEL DÍA [^]	\$25.99
<i>Featuring a special fresh fish each evening. Ask us about tonight's feature</i>	

FAJITAS

On a bed of onion and green bell pepper, topped with roasted red bell pepper and chopped cilantro. Served with guacamole, sour cream, pico de gallo, Mexican rice, ranchero beans and fresh flour tortillas.

CHICKEN	\$17.29
<i>Grilled seasoned chicken breast</i>	
<i>gluten-free</i>	
STEAK	\$20.79
<i>Grilled hand trimmed skirt steak</i>	
COMBINACIÓN	\$18.99
<i>Grilled seasoned chicken and skirt steak</i>	
PORTOBELLO	\$17.49
<i>Thick cut mushroom, artichoke hearts, zucchini, spinach, asparagus and corn with chimichurri sauce</i>	
<i>vegetarian</i>	
CHIPOTLE POLLO	\$18.49
<i>Chicken fajitas topped with chipotle wine sauce, bacon, mushrooms and Monterey Jack</i>	
<i>gluten-free</i>	
CAMARONES	\$19.79
<i>Bacon wrapped shrimp filled with Monterey Jack cheese and jalapeño, with grilled pineapple</i>	
<i>gluten-free</i>	
FAJITA TRES	\$22.99
<i>Grilled skirt steak, grilled seasoned chicken and bacon wrapped shrimp filled with Monterey Jack and jalapeño</i>	

TACOS

Served with beans and rice

TRADICIONAL	Two \$8.99
<i>Crispy or soft tacos filled with a choice of ground sirloin or chicken tinga, shredded lettuce, cheddar and tomato</i>	
<i>gluten-free</i>	
FLAUTAS DE POLLO TINGA	\$9.49
<i>Three chicken tinga flautas drizzled with poblano sauce, under shredded lettuce, diced tomato, fresh jalapeno, red onion, avocado, chopped cilantro and queso fresco</i>	
FAJITA	Chicken \$13.49
<i>Three corn tortillas with choice of Certified Angus Beef [™] skirt steak or chicken topped with avocado, pico de gallo, chopped cilantro and queso fresco</i>	
<i>Certified Angus Beef [™]</i>	
<i>Skirt Steak \$14.79</i>	
CARNITAS	\$14.49
<i>Three corn tortillas filled with braised and pulled pork shank topped with chipotle wine sauce, Monterey Jack, roasted red bell peppers, queso fresco and chopped cilantro</i>	
<i>gluten-free</i>	
BARBACOA	\$14.79
<i>Three corn tortillas filled with braised and pulled Certified Angus Beef [™] brisket, with house marinated red onion, chopped cilantro, roasted tomatillo sauce and Monterey Jack</i>	
<i>gluten-free</i>	
PESCADO [^]	\$14.79
<i>Three corn tortillas filled with sautéed mahi mahi topped with chipotle aioli, Veracruz vegetables, roasted red bell pepper, Monterey Jack, chopped cilantro and queso fresco</i>	
<i>gluten-free</i>	
AL CARBON	\$19.99
<i>Three flour tortillas brushed with cascabel sauce and filled with fajita chicken or skirt steak, with guacamole, sour cream and chili con queso for dipping</i>	

COMBINACIONES

Served with beans and rice

CANCUN	\$11.99
<i>Seasoned ground sirloin enchilada topped with chili con carne and cheddar, chicken enchilada with poblano sour cream sauce and poblano drizzle, and a crispy beef taco with shredded lettuce, tomato and cheddar</i>	
ACAPULCO	\$13.99
<i>Spiced seasoned pulled beef tamale topped with chili con carne, onion and cheddar, chicken enchilada with sour cream sauce and poblano drizzle, cheese enchilada topped with chili con carne and cheddar and a crispy beef taco with shredded lettuce, tomato and cheddar</i>	
COZUMEL	\$14.99
<i>Cheese chili rolleno topped with ranchera sauce and sour cream drizzle, chicken enchilada with sour cream sauce and poblano drizzle and seasoned ground sirloin enchilada topped with chili con carne and cheddar</i>	
PUERTA VALLARTA	\$15.49
<i>Taco al carbon with Certified Angus Beef [™] skirt steak, chicken enchilada with poblano sour cream sauce and poblano drizzle and cheese enchilada topped with chili con carne and cheddar</i>	

ENCHILADAS

Served with beans and rice

CHEESE, CHICKEN OR BEEF	Two \$9.99
<i>Three \$12.49</i>	
ESPINACA	\$10.49
<i>Two sautéed spinach, Monterey Jack and mushrooms enchiladas topped with sour cream poblano sauce</i>	
<i>vegetarian</i>	
AVOCADO	\$10.79
<i>Two enchiladas filled with sliced avocado and artichoke hearts, topped with tomatillo sauce</i>	
<i>gluten-free, vegetarian</i>	
MOLE [^]	\$12.49
<i>Two enchiladas filled with pulled chicken, topped with a sauce from a sweet, spicy blend of dried Mexican peppers</i>	
VERACRUZ	\$12.79
<i>Two enchiladas filled with pulled chicken, spinach and Monterey Jack, topped with tomatillo sauce, marinated vegetables and queso fresco</i>	

BURRITOS

Served with beans and rice

POLLO TINGA	\$9.99
<i>Flour tortilla filled with chicken tinga, roasted poblano, refried beans and chipotle wine sauce, topped with sour cream sauce and poblano drizzle</i>	
GROUND SIRLOIN	\$9.99
<i>Flour tortilla filled with ground sirloin, chipotle wine sauce, roasted poblano and refried beans, topped with chili con queso, tomato and chopped cilantro</i>	
CHICKEN FAJITA	\$12.49
<i>Flour tortilla filled with fajita chicken, roasted poblano pepper, refried beans and chipotle wine sauce, topped with sour cream sauce and poblano drizzle</i>	
CHIMICHANGA DE POLLO	\$12.49
<i>Flour tortilla filled with fajita chicken, poblano pepper, chipotle wine sauce and cheese, flash fried and topped with choice of ranchera sauce or chili con queso ranchera sauce and queso fresco</i>	
STEAK FAJITA	\$12.99
<i>Flour tortilla filled with Certified Angus Beef [™] skirt steak, refried beans roasted poblano pepper and chipotle wine sauce, topped with chili con queso, tomato and cilantro</i>	

SIDES

Rice	\$1.99
<i>Mexican or cilantro lime</i>	
Beans	\$1.99
<i>black, refried or ranchero</i>	
Taco	\$2.99
<i>chicken tinga or ground sirloin</i>	
Seasonal vegetables	\$1.99
Cheese enchilada	\$2.99
Tamale	\$2.99

POSTRES

MEXICAN APPLE PIE [^]	\$7.29
<i>Sizzled in Mexican Brandy Butter and topped with your choice of cinnamon or vanilla ice cream</i>	
FLAN	\$6.79
<i>Mexican custard with caramel sauce and a hint of Cointreau</i>	
<i>gluten-free</i>	
MANGO TRES LECHES	\$7.29
<i>Creamy mango vanilla cake with mango cream sauce</i>	
MEXICAN BROWNIE [^]	\$7.29
<i>With pecans and walnuts on a sizzling skillet with Mexican Brandy Butter and vanilla or cinnamon ice cream</i>	

[^] Signature Dish. Ask About Our Gluten-free Versions. Steak, Eggs & Seafood Are Available

Cooked To Order And May Be Served Undercooked. Ceviche Is Served Raw. Please Direct Any

Food Allergy Concerns To The Manager Prior To Placing Your Order.

Disclaimer: Always check with the business for pricing and availability of menu items. SinglePlatform

is not responsible for menu or pricing changes, but the information is believed to be accurate when

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