

Starters

Calamares Fritos

chile dusted crispy calamari, chile
mayonaise \$12

Guacamole (for 2)

avocado, tomato, cilantro, onion,
jalapeño; prepared tableside \$12

Mexican Street Corn

roasted corn, sweet cream, cotija
cheese, chile powder \$4

Picada Mexicana (for 2)

assorted appetizer platter: nachos, chimichangas, quesados, flautas & guacamole
\$22

Nachos Classico

corn tortilla chips, melted muenster
cheese, refried beans & jalapeño
peppers \$9

chicken \$11 • steak \$12 • chorizo \$12

Empanadas

baked beef turnovers, salsa verde \$10

Flautas

crispy corn tortillas stuffed with
shredded chicken w/guacamole, pico de
gallo, queso fresco & sour cream \$12

Quesados

soft flour tortillas w/muenster cheese,
salsa ranchera, sour cream & guacamole
\$11

vegetable \$12 • chicken \$12 • steak \$13
chorizo \$13 • shrimp \$14

Queso Fundido

Mexican style cheese fondue, served in a cast iron skillet with corn tortillas

just the cheese \$11 / broccoli \$12 / sauté onions & poblano peppers \$12
mixed mushrooms \$12 / housemade chorizo \$13

Nacho Tejaño

corn tortilla chips, black beans, ground beef, melted cheese, lettuce, pico de
gallo, sour cream, lettuce, avocado & jalapeño \$14

Soups

Sopa de Pollo

chicken & vegetable soup
\$5

Sopa de Tortilla

epazoté-tomato broth,
avocado, queso blanco,
crispy tortilla strips \$6

Sopa de Frijol Negro

black bean soup, onions
& cilantro \$5

Salads

Ensalada de Casa

mixed greens, tomato, cucumber,
avocado, red onion, queso fresco &
house vinaigrette \$10

Ensalada de Taco

crisp tortilla basket with lettuce,
queso fresco, pico de gallo, sour cream
\$15 ground beef or chicken

Ensalada de Cesar

cesar salad, tomato, croutons, olives,
grated cheese \$12
w/chicken \$14 w/shrimp \$16

Ensalada Tequila Sunrise

mixed greens, roasted corn, guacamole,
crispy calamari & creamy avocado
dressing \$16

Before placing your order, please alert the manager or your server to your food allergy or dietary need

Tacos

all Tacos served with Mexican rice & refried beans

Camarones Fritos \$17

fried shrimp, Mexican slaw, red onions, chipotle mayo

Chorizo y Papa \$16

spanish sausage, potatoes, onions, cilantro, salsa verde

Machaca \$16

shredded steak, sautéed onions, egg, queso fresco, lettuce, cilantro, avocado & salsa de arbol

Classic \$14

crisp corn tortillas, ground beef or chicken, sour cream, lettuce, pico de gallo

De Mignon \$18

chile pasilla marinated filet mignon, onions, poblano peppers, salsa verde

al Carbon \$16

soft flour tortillas, grilled steak, scallions, guacamole, black beans, pico de gallo, queso blanco

Mahi Mahi \$17

mahi mahi, pineapple, chipotle mayo, pico de gallo, queso fresco & salsa verde

Tinga de Pato \$18

braised duck legs, salsa verde

Baja Fish \$16

beer battered tilapia, avocado, Mexican slaw, creamy salsa verde

Al Pastor \$15

achiote pork, pineapple, avocado & cilantro

Pollo Pibil \$15

braised achiote chicken, pickled red onions & guacamole

Burritos

all Burritos served with Mexican rice & refried beans

Ahogado \$18

chipotle marinated hangar steak, pico de gallo, corn, salsa Ranchera, sour cream & guacamole

Traditional \$15

3 flour tortillas with shredded beef or chicken

California \$17

chili con carne, pinto beans, cheddar cheese, lettuce, Mexican rice, sour cream, salsa verde and roja

Combos

served with Mexican rice & refried beans

Combination \$16

beef burrito, chicken enchilada ranchera & beef taco

Plato Vegetariano \$16

cheese enchilada, bean burrito & guacamole tostada

Tequila Combo \$16

chicken enchilada suiza, cheese quesadilla & beef chimichanga with sour cream & guacamole

El Jefe \$19

chile relleno, al carbon taco, chicken mole enchilada

Add a little more

Chipotle Sauce \$1.50

Avocado Sauce \$2.50

Guacamole \$4.00

Chile de Arbol Salsa \$1.50

Sour Cream \$1.50

Jalapeños \$1.50

Mole \$1.50

Pico de Gallo \$1.50

Maduros \$4.50

Enchiladas

choice of chicken \$14 cheese \$15 or beef \$16 Served with Mexican rice & refried beans

Suizas (served w/white rice)

creamy sauce of tomatillos, green chiles & spices topped with melted swiss cheese & sour cream

Mole Poblano

Puebla's exotic mole, made with a blend of chiles, spices, tortillas, nuts, tomatoes & chocolate

Ranchera

a savory sauce of roasted tomatoes, chiles, garlic & spices

Fiesta de Enchiladas (add \$1)

chicken mole, beef suiza & cheese ranchera enchiladas with lettuce, red onions, cilanto, radish & cotija cheese

Mole Colaridito

Oaxaca's signature red mole made with a blend of roasted chiles, garlic, tomatoes & spices topped with Mexican slaw & cotija cheese

Entrees

Fajitas

served with sauté onions, peppers, mushrooms, sour cream, pico de gallo, lettuce, flour tortillas & guacamole

veggie \$17 • chicken \$19 • steak \$21 • duck \$22 • pork \$19 • shrimp \$22 • mixed \$22

Camarones \$22

house specialty jumbo shrimp prepared 1 of 2 ways

Mojo de Ajo

w/garlic sauce, white rice & seasonal vegetables

Diabla

w/chipotle sauce, Mexican rice & refried beans

Alambres \$25/\$22

skewered steak or chicken w/chorizo, peppers, onion, tomato, white rice, salsa verde y ranchero

Churrasco Sonora \$32

grilled skirt steak, seasonal vegetables, potatoes, chimichurri

Paella (for 2) \$56

lobster, shellfish & chicken paella (allow 25 minutes)

Chiles Relleno \$18

queso blanco stuffed poblanos, salsa ranchera, Mexican rice, refried beans, warm corn tortillas

Chimichangas \$16/15

crisp Mexican rolls filled with beef or chicken, w/guacamole, sour cream, Mexican rice, refried beans

Salmon Estillo Cancun \$22

filet of salmon, clams, shrimp, white rice, white wine-parsley sauce

Puntas de Filet Mignon O Pollo en Salsa Chipotle \$26/\$19

filet mignon tips or chicken breast, chipotle-tomato sauce, Mexican rice, refried beans, fresh corn tortillas

Pollo en Salsa Aguacate \$22

chicken breast, creamy avocado sauce, avocado, lettuce, queso blanco, Mexican rice, refried beans

Pollo Parilla \$18

grilled half chicken topped with any of our Enchilada sauces with fried plantains & choice of Mexican rice & refried beans or roasted potatoes & seasonal vegetables

Mignon Chipotle BBQ \$35

grilled butterflied filet mignon, chipotle-bbq sauce, mashed potatoes, sauté vegetables

a 20% gratuity will be added to all parties of 6 or more guests

Kids Menu

choice of 1 served with French fries or Mexican rice & refried beans \$9

Burrito (beef, bean, cheese) Taco (beef, chicken)
Quesado (beef, cheese, chicken) Chimichanga (beef, chicken)
Enchilada (beef, cheese, chicken)
Breaded or Grilled Chicken Tenders (add \$2)

Taco Tuesday

All Tacos \$3 Ea.

4pm - 11pm

(dine in only)

\$25 buckets of Coronas

\$32 Pitchers of House Margaritas

Wines by the Glass

White

Verdejo \$10

Sauvignon Blanc \$10

Pinot Grigio \$10

Chardonnay \$10

Red

Pinto Noir \$11

Malbec \$11

Merlot \$11

Cab Sauvignon \$11

Bottled Beer

Amstel Lite \$6

Corona \$6

Dos XX Lager \$6

Miller Lite \$6

Negra Modelo \$6

Tecate \$6

Coor Lite \$6

Dos XX Amber \$6

Heinekin \$6

Modelo Especial \$6

Pacifico \$6

Victoria \$6

Weekly Specials

Sangria & Margaritas

Fruit Punch White Sangria \$13

Mango White Sangria \$13

Blackberry Red Sangria \$13

Señora de la Flor \$13

sauza hornitos silver, elderflower liqueur, fresh lime & coconut margarita

Draft Beers

Lagunitas IPA • Lagunitas Sumpin Easy Ale

• Yonkers Wheat • Austin Eastciders Grapefruit Cider

• Corona Light • Blue Point

Starters

Quesadilla de Hongos y Rajas

flour tortilla quesadilla with mozzarella cheese, sauté mushrooms, onions & poblano peppers. Topped with sour cream & salsa verde \$10

Main Course

Salmon al Cilantro

roasted salmon in a creamy cilantro sauce with white rice & seasonal vegetables
\$20

Pollo Azteca

pan seared chicken breast, guajillo chile sauce, melted mozzarella, scallions, Mexican rice & beans. \$20

Dessert

Coconut Chocolate Truffle \$9

Raspberry Cheesecake \$9

Now Accepting Reservations for Easter & Mothers Day

Desserts

Pastel de Chocolate \$12

warm Belgium chocolate molten cake
(please allow 10 minutes for service)

Tres Leches \$12

traditional Mexican style ultra light 3 milk soaked cake with whipped cream

Brownie de Chocolate \$8

warm chocolate brownie served with vanilla ice cream
(nut free)

Helado Frito \$7

house specialty fried ice cream - choice of vanilla or chocolate

Flan \$7

traditional Spanish caramel custard

Platanitos Tequila \$8

pan fried bananas topped with caramel sauce & vanilla ice cream

Churros con Champurrado \$8

crisp housemade churros served with traditional Mexican hot chocolate

Sopapillas \$6/\$12

single or double order of crisp pastry pillows with vanilla ice cream & peaches

Seleccion de Helados y Sorbets \$2.50/scoop

ask you server about our selections

Coffee & Tea

Diablo Coffee \$14

a fire show right at your table with coffee, 151, Coffee Liqueur,
Irish Cream & Dark Rum

Mexican Coffee \$11

coffee infused with tequila, Kahlua cream & cinnamon

Coffee \$2.50

Tea \$3.00

Espresso \$3.50

Cappucino \$4.50

Private Stock Tequila

Reserva de Familia

Cuervo's exclusive small batch tequilas made using only the flavorful inner portion of hand-selected blue agave plants.

Platinum Extra Añejo

KAH

the award winning Day of the Dead tequila, Its bottle and spirit are reflective of the Day of the Dead, the 3,000 year old Meso-American ritual honoring deceased loved ones,

Blanco Reposado Añejo

Clase Azul

100% authentic from the tequila to the unique, handmade bottles. Made from 100% organic Tequilana Weber Blue agaves. It is produced in the town of Jesús María which is one of the highest points in the state of Jalisco which lends very unique flavor profiles to the tequila.

Don Julio 1942

Produced in small batches and aged for a minimum of two and a half years, is handcrafted in tribute to the year that Don Julio González began his tequila-making journey.

Patron ??

100% authentic from the tequila to the unique, handmade bottles. Made from 100%

Herradura Seleccion Suprema

AGED FOR 49 MONTHS. EXTREMELY CREAMY WITH A LONG, SATISFYING AFTERTASTE.

Qui Extra Añejo

Made in small batches in the highlands of Jalisco, Mexico. Aged for 3.5 years in hand-selected American Whiskey and French Bordeaux barrels, QUI is filtered and redistilled to create the world's first platinum extra-añejo tequila.

Tequila Instituiconal Texano

made in the hand crsfted hand blown Texano style boot this reposado matches the craftsmanship of the bottle it is served in.