

Bebidas (Beverages)

Hot Coffee or Tea (reg./decaff)...	\$ 2.50
Iced Coffee or Tea (Regular or Decaf)...	\$ 2.50
Sodas.....	\$2.25
Juice.....	\$2.25
Milk.....	\$2.25
Regular or Skim	
Bottled Water	
Pellegrino or spring water liter.....	\$6.95
Mexican Coffee.....	\$ 7.95
Tequila, Coffee Liqueur, Coffee, Whipped Cream & Cinamon	
Mexican Special.....	\$9.75
A House Special flambé Coffe Margaritas, beers, sangria, wine	

appetizers

FIESTA PLATTER	\$18.95
a mix of the MEXICAN FAVORITES tacos, chimichangas, quesados, nachos, w/guaca, sour cr. pico de gallo.	
Guacamole en Molcajete...	\$11.95
Avocado Dip, prepared at your table.	
Nachos Plain.....	\$ 7.95
With Chicken or Beef...	\$ 9.95
With Chorizo.....	\$10.95
Quesados Cheese only.....	\$10.95
With Chicken.....	\$12.95
With steak (Quesafajitas)	\$16.95
Quesa Nachos.....	\$11.95
Chicken or Beef.....	\$12.95
Queso Fundido.....	\$ 9.95
Melted Cheese with Tomato Sauce, Chorizo (Spanish Sausage) and Pimientos (Roasted Peppers) Served with warm Tortilla	
Jalapenos Poppers.....	\$ 8.95
Pollo Tabasco (chick.wings)...	\$10.95
Tender Chicken Wings in a Special Sauce, served with Celery, Carrots and Blue Cheese Dressing	
Chilaquiles (red or green).....	\$ 7.95
Coctel de Camarones...	\$ 9.95
Aguate Relleno.....	\$ 10.95

Sopas (Soups)

Sopa de Frijol (Black Bean Soup)...	\$5.50
A thick Black Bean Soup, topped with Onions and Cilantro	
Sopa de Pollo (Chicken Soup).....	\$5.50
Sopa de Elote (Creamy Corn Soup)	\$ 7.95
A Fresh Creamy Corn Soup.	
Sopa de Camarones (Shrimp Soup)	
(Small).....	\$ 7.95
(Large)...	\$10.95
Gazpacho soup (summer).....	\$5.50
Sopa azteca (tortilla soup).....	\$5.50

Ensaladas (Salads)

Choice of dressings: House balsamic vinegar,
Blue Cheese, or Cesar

Ensalada de la Casa (House Salad)...	\$6.95
Ensalada Cesar.....	\$8.95
Cesar with chicken (Con Pollo).....	\$11.95
Ensalada de jicama	\$8.95
Fiesta Salad.....	\$11.95
Mixture of Chicken, Shrimp and Cheese with Black Olives, Avocado, Cucumber, Tomatoes, Romaine Lettuce served with our Special Diet Dressing	
Farmer's salad).....	\$10.95
(almonds, dry cherries, feta cheese, vinaigrette dressing	
Grill Chicken Salad.....	\$10.95
Fajita Salad.....	\$12.95
Beef or Chicken	

Touch of Texas

The Duke's Texas Brisket.....	\$15.95
A Texas size portion of tender Brisket with our Honey and Molasses Barbeque Sauce. With Potato Wedges	
Wild Bill's Baby Back Ribs:	
Half rack....	\$14.95
full rack	\$24.95
Our Famous Baby Back Ribs slowly cooked in our Honey and Molasses Barbeque Sauce,	

Chef Jose's Best Fajitas

Make your own Taco ,served with Rice,
Guacamole, Pico de Gallo, refried beans, and
Warm Flour or Corn Tortillas

Fajitas de Carne(skirt steak)	\$21.95
Fajitas de Pollo.....	\$18.95
Fajitas de Camaron.....	\$23.95
The 3 amigos: Beef, Chicken and Shrimp	\$24.95
Fajita de Puerco (pork).....	\$17.95
Fajita de Vegetales.....	\$17.94

Eggplant, Portobello Mushrooms, Broccoli,
Zucchini, Carrots, Onions and Peppers

Barbacoa Mexicana..... \$18.95

Brisket over sautéed vegetables served on a
Sizzling Platter

Carne (beef) and pork

Carne Asada.....	\$18.95
Grill Skirt Steak served with Rice, Beans and Pickled Onions	
Carne a la Tampiquena.....	\$21.95
Char-Broiled Skirt Steak, with sautéed Peppers, Onions with Cheese Enchilada, Rice and Banderilla Cozumel.....	\$27.95
Cubed Filet Mignon with Shrimp, Char-Broiled to perfection on a Skewer with Onions, Bell Peppers, Tomatoes, bedded on Rice	
Steak c a la mexicana.....	\$24.95
Juice Shell Steak, broiled to Order and served with a mixture of Onions, Tomatoes, Poblano Peppers, Sauted in a Whine Sauce	
Filete Chipotle.....	\$24.95
Cube of Filet Mignon sautéed with Onions, mushrooms in Chipotle Sauce with Rice and Beans, Refried Beans	
Chiles Rellenos.....	\$17.95
Two Roasted Poblano Peppers, packed full of your choice of either Ground Beef or Chese Carnitas Michoacan...	\$17.95
Chunks of succulent Pork, simmered in a traditional regional sauce, then roasted carefully and served with Avocado Sauce and warm Corn Tortillas	
Puerco en chile verde.....	\$ 17.95

(Fish and Seafood)

Salmon a la Parrilla.....	\$22.95
A tick Salmon Steak broiled over an open flame bedded on Rice, topped w/a Special Mango Sauce	
Huachinango a la Veracruzana...	\$22.95
Filet of Red Snapper, baked in this unique Veracruz Style, with Onions, Tomatoes, Olives, Capers, served with Rice	
Huachinango Oaxaca.....	\$20.95
Our Chef's Special Red Snapper steamed with Bay Leaves, Oregano, Tomatoes, Onions, Garlic Sauce with Rice	
Camarones al Mojo de Ajo.....	\$23.95
Shrimp Sauteed in Fresh Garlic Sauce	
Camarones Yucatan.....	\$23.95
Plum Juice Shrimp, marinated in Achiote Paste and Special spices served on a Skewer with Salad	
Camaron Akumal.....	\$23.95
Shrimp sautéed in White Wine, Onions Tomatoes, Bell Peppers. Served over Rice in a shell made from Flour Tortilla	
Camaron Campeche.....	\$23.95
Jumbo Shrimp in White Wine Sauce and Scallions	
Camarones en Salsa Verde.....	\$23.95
Suculent Shrimp in a Special Green Sauce made from Cilantro, tomatillo and fresh Jalapeno	

Chicken (pollo)

Pollo Acapulco.....	\$16.95
Tender Chicken & Shrimp in Chef Jose Special Browne Sauce, served with Asparagus and Rice	
Pollo Toluca.....	\$15.95
A Half Chicken sautéed with fresh Onions, Tomatoes and Bell Peppers	
Pollo Mole Poblano...	\$15.95
A Chicken Dish from the traditions of the State of Puebla, simmered in its own Special Sauce (Chocolate and Species)	
Enchilada Poblanas.....	\$16.95
Three Soft Corn Tortillas filled with Chicken and topped with special Mole Poblano Sauce, Lettuce, Onions and Sesame Seeds	

Platillos Mexicanos

Your Mexican Favorite combos

served with Rice, Beans, and guarnicion
choice of chicken, shredded or ground beef, ,
vegetables, cheese, guacamole or beans (except for
the chimichanga and flauta that can not be
guacamole, cheese or beans)

	lunch	dinner
select one	\$6.95	\$8.95
Select any Two	\$8.95	\$11.95
Select any Three	\$11.95	\$14.95

Burrito, warm flour tortilla with filling of
your choice

Enchilada: Soft Corn Tortilla filled with
your choice, and cover with Melted Cheese
& red Sauce

Enchilada Suiza: Soft Corn Tortilla filled
with Chicken topped w/Green Sauce and
Sour Cream

Taco: Hard or Soft Shell Corn Tortilla filled
with Ground Beef, Chicken or Guacamole

Tostada: Flat, Fried Corn Tortilla with
Shredded Beef, Lettuce and Tomatoes

Quesadilla: Grilled Corn or Flour Tortilla
filled with Cheese or Chicken served with
Guacamole

Chimichanga: Deep-Fried Flour Tortilla
filled with shredded Beef or Chicken served
with Guacamole and Sour Cream

Flauta: Deep-Fried Corn Tortilla filled with
shredded Beef or Chicken served with
Guacamole and Sour Cream

Tamal: Pork mixed with Special Spices
rolled in a Shell of Corn Meal and then
steamed in a Corn Husk with a topping of
Tomato Sauce

Vegetarian Combination: Make your own
Vegetarian Combination

TACO BAR

(soft warm corn tortilla tacos, served with
finely chopped onion and cilantro);

PRICE IS FOR ONLY ONE TACO

Order as many as you like.

Add \$3.00 for rice&beans

	Lunch	Dinner
TACO DE POLLO	\$2.95	\$ 3.95
TACO DE CARNITAS.....	\$2.95	\$ 3.95
TACO DE CHORIZO	\$2.95	\$ 3.95
TACO DE CARNE ASADA.....	\$3.50	\$ 4.25
TACO DE CARNE ENCHILADA.	\$3.50	\$ 4.25
TACO AL PASTOR.....	\$3.50	\$ 4.25
(pork w/pineapple chunks)		
TACO ALAMBRE.....	\$2.25	\$ 3.75
TACO DE BARBACOA.....	\$2.95	\$ 3.95
TACO DE PESCADO (FISH)	\$3.50	\$ 4.50
TACO DE CAMARON (SHRMP)	\$4.00	\$ 5.25
CALIFORNIA BURRO.....	\$3.95	\$4,25

SANDWICHES

MEXICAN SANDWICH.....	\$ 9.95
(steak or grilled chicken)with refried beans,, avocado, white cheese,lettuce & tomatoe	
GRILLED CHICKEN SANDWICH..	\$8.95
SKIRT STEAK SANDWICH.....	\$9.95
BRISKET SANDWICH.....	\$8.95

Side Orders.....\$3.00

Sour Cream , Pico de Gallo Cheese
French Fries Jalapenos Black Beans
Refried Beans Corn Tortillas Tortillas
Guarnicion Rice & Beans Guacamole
Chips and salsa *We offer up to two
complementary portions"

WEEKEND SPECIAL Ask server for specials

Lunch serve Monday to Friday with the exemption of holidays from 11:30 until 3:00 P.M.

