

Catrina's

tequila & taco bar



APPETIZERS

QUESO DIP

Cheese sauce, perfect with our crispy chips – 7

QUESO CON CARNE

Our signature queso dip kicked up a notch with your choice of seasoned ground beef or chorizo. Served with crispy tortilla chips – 12

QUESO CON HONGOS

Earthy and delicious! Creamy queso infused with sautéed mushrooms and served with chips – 11

CHICHARRONES CON GUACAMOLE Y PICO

Delicious, crunchy and meaty pork rinds served with pico de gallo and guacamole – 16

GORDOS

Spice up your night with 6 bacon-wrapped, mozzarella-stuffed, pickled jalapeños – 12

FUNDIDO

Melted Mexican cheeses with chorizo, poblano peppers and salsa verde. Served bubbling hot with warm tortillas – 15

EMPANADAS

A trio of **savory** pastries: 1 tinga, 1 barbacoa and 1 spinach and potato. Served with a chunky salsa – 15

GUACAMOLE

Avocado, onion, cilantro, jalapeño, lime juice and love! – 9

TAQUITOS

Crispy rolled tortillas (2 tinga & 2 barbacoa), topped with lettuce, crema, avocado, pico de gallo, cheese and a drizzle of chipotle aioli – 14

ALAMBRES

Your choice of 3 CT steak or chicken served with bacon, onion, tomatoes, jalapeños, melted cheese and tortillas for building your own mini tacos – 16

SUREÑO CHICKEN ROLLS

2 Fried chicken tinga rolls served with black beans, corn, grated cheese and a side of ranch dressing – 14

2 TAMALES

1 Chicken and 1 pork tamale served with salsa verde and pickled onions – 10

LOADED FRIES

Fries loaded up with all the fixings! Cheese, bacon, onions, jalapeños, cilantro and a side of ranch dressing – 11

PAPAS Y STEAK

Fries, steak strips, cheese, bacon, queso, pico de gallo and guacamole and crema – 15



SOUPS

SOPA DE TORTILLA

Shredded chicken, crispy tortilla strips, zucchini, pico de gallo, rice, avocado and lime in a rich broth – 16

POZOLITO VERDE

Traditional hominy stew with shredded chicken, lime, tomatillo, cabbage and radish – 17

CALDO DE RES

A hearty beef broth with beef short ribs, brisket chunks, carrots, green cabbage, elote and potatoes. Served with corn tortillas, onions, cilantro and lime – 22

BIRRIA DE RES

Slow-cooked spicy brisket stew. Served with rice, tortillas, onions, cilantro, lime and hot salsa on the side – 20

SIETE MARES

A flavorful seafood medley including crab legs, shrimp, mussels and veggies in a zesty broth. Served with corn tortillas, onions, cilantro and lime – 26

MUSSEL MILK

Black mussels and seafood mix simmered in a creamy coconut milk broth with cilantro and a hint of spice. We are not responsible for the consequences! – 26

CALDO DE CAMARÓN

A comforting Mexican shrimp soup simmered in a flavorful broth with vegetables and spices – 18

MAKE ANY SOUP “MEXICAN RAMEN” + 5

Includes:

- Fresh Ramen Noodles
- Hard-Boiled Egg
- Extra Fresh Toppings

WINGS

Served with fries and your choice of ranch or blue cheese on the side.

Flavor Choices: Mild Buffalo, BBQ Chipotle, Sweet Chili, Kickin’ Bourbon, Caribbean Jerk, Buffalo, Mango Habanero, Lemon Pepper (dry) or Korean Chili-Garlic.

6 PC / 1 FLAVOR – 12

12 PC / 2 FLAVORS – 20

18 PC / 3 FLAVORS – 28



**Warning: Consuming raw or undercooked foods such as meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

SALADS

Dressings: Cilantro Lime, Ranch, Blue Cheese, Balsamic

MORADO

Romaine mix, protein, cucumbers, tomatoes, carrots, avocado, red cabbage, corn and beets. Your choice of dressing – 10

FRES-COBB

Romaine mix, protein, avocado, bacon, corn, crunchy corn tortilla strips, tomatoes, red onion, boiled egg, black beans and queso fresco. Your choice of dressing – 10

TACO SALAD

Your choice of protein served in a crispy taco bowl with pinto beans, cheese sauce, lettuce, guacamole and crema pico de gallo, pickled jalapeño and grated cheese – 10

NACHO SALAD

Pinto beans, protein, lettuce, pico de gallo, avocado, sour cream, corn, Tajín and grated cheese. Served over crispy tortilla chips and your choice of dressing – 10

PICK YOUR PROTEIN:

- | | |
|----------------------------|--------------------------------|
| • Picadillo / Tinga + 4 | • Fried or Blackened Mahi* + 8 |
| • Carnitas / Barbacoa + 5 | • Trio* + 10 |
| • Chargrilled Chicken* + 6 | • Salmon Zarandeado + 16 |
| • Steak* / Camarones* + 8 | • 3 Huge Prawns + 16 |

TEX-MEX FAVORITES

CHIMICHANGA

A generously stuffed flour tortilla with your choice of protein, fried to golden perfection and smothered in queso sauce, guacamole and crema and pico de gallo. Served with rice and beans.

CHILE RELLENO

A mild poblano pepper stuffed with beans, your choice of protein and pico de gallo. Topped with queso sauce, avocado, crema and beets. Served over rice with sweet fried plantains.

QUESADILLA GRANDE

An oversized flour tortilla stuffed with your choice of protein and cheese. Served with guacamole, crema, pico de gallo, rice and beans on the side.

PLATANOTE

A whole, sweet plantain loaded with your choice of protein, pico de gallo, cheese, queso sauce, queso fresco, guacamole and crema. Served with rice and beans.

NACHOS

A mountain of our famous tortilla chips topped with your choice of protein, beans, queso sauce, lettuce, pico de gallo, jalapeños, guacamole and crema.

BURRITO GIGANTE

An extra-large flour tortilla stuffed with rice, beans, your choice of protein, queso sauce, salsa verde, lettuce, crema, pico de gallo, pickled jalapeño and grated cheese.

BURRITO DUNKY

A large flour tortilla filled with rice, beans, protein, cheese, avocado, corn pico de gallo and crema. Comes with a side salad and fried plantains. Dunk it in queso and verde sauce for an extra +1

PICK YOUR PROTEIN/VEGGIE:

- | | |
|-----------------------------|-----------------------------|
| • Picadillo – 15 | • Pollo Pastor – 20 |
| • Tinga – 16 | • Camarones* – 21 |
| • Barbacoa – 18 | • Scallops – 20 |
| • Carnitas – 18 | • Trio – 22 |
| • Charbroiled Chicken* – 19 | (Chicken + steak + shrimp)* |
| • Chorizo – 17 | • Zucchini & Broccoli – 15 |
| • Pastor* – 18 | • Cactus – 15 |
| • Grilled Skirt Steak* – 20 | |



CRONCHO-WRAPS

A hand-held, all-in-one meal with a satisfying combination of soft tortillas, crunchy tostada, savory meat, creamy cheese and fresh vegetables. Served with fries. It's a symphony of textures and flavors in every bite!

CHUPACABRAS

Pinto beans, steak, chicken, chorizo, salsa verde, crema, queso sauce and salsa picosa – 20

PHILLY STEAK OR CHICKEN PHILLY

Your choice of steak or chicken with onion, pepper, mushroom, queso, tomatoes and lettuce – 20

BBQ CARNITAS

Juicy pork carnitas, caramelized onions, chipotle BBQ sauce, cabbage, queso sauce and avocado sauce – 20

QUESO-BIRRIA

Delicious barbacoa beef, cheese, sour cream, onions, cilantro, avocado, salsa verde, salsa picosa and lettuce – 20

ENCHILADAS

Substitute Grilled Chicken, Steak or Shrimp + 1 each

MOLE POBLANO, SUIZAS OR GRAVY

4 Enchiladas filled with cheese, your choice of protein or vegetable, crema, onion and cilantro. Served with rice and beans. Topped with lettuce by request. Filling Choices: Tinga, Barbacoa, Carnitas, Zucchini and Broccoli or Cheese only – 17

ENCHILADAS SUPREME

4 Enchiladas: 1 tinga, 1 ground beef, 1 barbacoa and 1 carnitas. Served with gravy sauce, lettuce, sour cream, shredded cheese and tomatoes – 16

TAZÓN FAMOUS BOWLS!

Your choice of protein, lettuce, rice, pinto and black beans, corn, pico de gallo, crema, queso fresco and avocado. Make it a taco bowl + 2

- | | |
|----------------------------|------------------------|
| • Picadillo – 14 | • Pork Pastor – 18 |
| • Tinga – 15 | • Grilled Chicken – 17 |
| • Barbacoa – 18 | • Pollo pastor – 18 |
| • Carnitas – 18 | • Steak – 18 |
| • Zucchini & Broccoli – 15 | • Camarones – 20 |
| • Cactus – 14 | • Mahi – 23 |
| • Chorizo – 17 | • Trio – 21 |

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FAJITAS

Served sizzling with grilled peppers, onions and tomatoes. Make them cheesy + 3 Loaded (cheese and bacon) + 4

SKILLET FAJITAS Sizzling, savory fajitas served alongside rice, beans, a dollop of guacamole and sour cream, spicy hot salsa and warm, soft tortillas

FAJITA NACHOS A mountain of crispy, famous chips topped with rich, savory beans, melted queso, fresh pico de gallo, cool guacamole, a drizzle of crema and zesty jalapeños.

QUESADILLA FAJITA A large, warm flour tortilla filled with a generous helping of melted cheese, fresh pico de gallo, guacamole and sour cream. Served with a side of fluffy rice or savory beans.

FAJITA BURRITO An extra-large flour tortilla, bursting with hearty beans, melted cheese, vibrant red mild salsa, fresh pico de gallo, fluffy rice and a dollop of guacamole and sour cream.

PICK YOUR PROTEIN:

- Zucchini and Broccoli - 17
- Chicken - 20
- Skirt Steak - 23
- Shrimp - 26
- Trio - 25

SPECIALITY FAJITAS

Served sizzling with grilled peppers, onions and tomatoes. Served with rice, beans, guacamole, crema, hot salsa and tortillas.

FAJITAS CANCÚN Shrimp, scallops, blue crabs, mussels, seafood mix and veggies - 30

FAJITAS DEL CAMPO Skirt steak, chorizo, elote, nopales and queso fresco - 27

FAJITAS AL PASTOR Pollo pastor, bacon, cheese and pineapple - 26



STREET TACOS

3 per order. Your choice of soft flour, soft corn or crunchy corn tortillas. Served with one side.

MIXED ORDER INCLUDES 3 MIXED TACOS AND ONE SIDE TOPPED AS DESCRIBED (NO SUBSTITUTIONS) PRICE IS A 1/3 OF ORDER EACH + 2

PICADILLO Lean ground beef, lettuce, cheese and crema - 13

TINGA Shredded chicken with onion and chipotle. Topped with onion, cilantro, crema, cheese and salsa verde - 15

POLLO A LA BRASA Charbroiled chicken, avocado, tomatillo salsa, corn pico and cheese - 16

POLLO PASTOR Adobo-marinated chicken with onion, cilantro, pineapple and avocado salsa verde - 18

CHORIZO Spicy Mexican sausage with onion, cilantro, radish, crema and salsa verde - 15

CHORIPOLLO Combo of chorizo and charbroiled chicken with queso sauce, pico de gallo, crema and avocado - 18

CHORIZO CON PAPAS Chorizo and potatoes with onion, cilantro, crema and salsa verde - 16

BARBACOA Slow-braised beef brisket with onion, cilantro, avocado and crema - 16

COSTILLITA Roast beef spare rib with onion, cilantro, avocado tomatillo salsa and radish - 17

DIABLA* Skirt steak, hot salsa and chorizo with grilled onions and chipotle aioli - 18

LENGUA Tender beef tongue with onion, cilantro, avocado tomatillo salsa and radish - 16

TRIPA Beef small intestine topped with onion, cilantro, avocado tomatillo salsa and radish - 16

CARNE ASADA* Grilled skirt steak with onion, cilantro, avocado tomatillo salsa and radish - 18

PASTOR Adobo-marinated pork with pineapple, onion, cilantro, avocado and salsa verde.

COCHINITA PIBIL Slow-cooked pork marinated in vinegar and orange with pickled red onion, cilantro and radish - 16

CARNITAS Tender, slow-cooked pork with onion, cilantro, avocado tomatillo salsa and radish - 17

CHICHARRÓN Crispy pork rinds with green salsa, onion and cilantro - 17

FRIED MAHI* Beer-battered mahi with cabbage mix, avocado, pico and chipotle aioli - 20

BLACKENED MAHI* Grilled mahi with cabbage mix, pico de gallo and chimichurri aioli - 20

CAMARONES* Marinated shrimp with cabbage mix, avocado, pico de gallo and chipotle aioli - 18

CALLO DE HACHA* Scallops with onion, cucumber, avocado and chimichurri aioli - 18

VERDURITA Zucchini, broccoli, corn, avocado, pico de gallo and salsa verde - 15

NOPALES CON FRIJOL Cactus and beans with onions, radish and queso fresco - 15

GUARNICIÓN SIDES - \$4

RICE
PINTO
BLACK
POTATO FRIES
WHOLE ELOTE (ON THE COB)

MADUROS
SIDE SALAD
GUACAMOLE & CREMA
SMALL QUESO
YUCCA FRIES

ESQUITES (CORN IN A CUP)
SMALL GUACAMOLE
SWEET POTATO FRIES
NOPALES (CACTUS)
BROCCOLI

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FROM THE GRILL

Served with rice, beans, elote, hot salsa, guacamole and crema and tortillas.

- ARRACHERA**
Chargrilled outside skirt steak – 24
- 12 OZ. RIB-EYE STEAK**
Chargrilled – 24
- THIN-SLICED RIB-EYE**
Flat grilled – 26
- 12 OZ. NEW YORK STEAK**
Pan fried – 26
- 2 CHICKEN BREAST** – 20
- POLLO PASTOR** – 20

- ADD ONS
- 8 oz. Lobster Tail (Garlic) + 20
 - 8 oz. Creamy Seafood + 20
 - 3 Prawns (Zarandeado) + 20
 - 9 shrimp + 10
 - 6 oz. Chorizo Dip + 10
 - 8 oz. Carnitas + 12
 - 6 Bacon-Wrapped Shrimp + 12

STEAK PLATTERS

Served with rice, beans, hot salsa, guacamole and crema and tortillas.

- STEAK RANCHERO**
Delicious thin-sliced rib-eye steaks topped with a mild tomato pepper sauce – 26
- STEAK TAMPIQUEÑO**
Thick rib-eye sautéed with grilled onions, jalapeños, and tomatoes. Topped with queso fresco – 24
- STEAK MEXICANO**
Juicy arrachera grilled and topped with chipotle sauce and onions – 24
- MAR Y TIERRA**
12 oz. rib-eye topped with 6 grilled shrimp – 28
- NY STRIP AGUACHILE**
Best in town! NY Strip pan fried to perfection, sliced and finished in our aguachile negro with red onion, cucumber and avocados. Truly delicious! – 28

#50'S EVERYONE'S FAVORITE

Peppers, tomatoes, onions and mushrooms.
Fluffy rice, corn, pico de gallo, crema and delicious queso sauce.
Make it a taco bowl + 2

- | | |
|----------------------------|---|
| ACP Chicken – 18 | ACTRIO Chicken, steak and shrimp – 22 |
| ACS Steak – 20 | EL FAVORITO Chicken, scallops and shrimp – 22 |
| ACC Shrimp – 20 | ACV Zucchini and broccoli – 18 |

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SPECIALTIES

MOLCAJETE

Sizzling skirt steak, grilled chicken and shrimp in a spicy chipotle broth with nopales and queso fresco. Served with rice, beans, guacamole, crema, chile de árbol salsa and tortillas. A shareable taste of authentic Mexico – 36

LA PARILLADA [TO SHARE]

A grilled feast! Skirt steak, chicken, carnitas and shrimp with grilled veggies, street corn and queso fresco. Served with rice, beans, guacamole, crema, chile de árbol salsa and tortillas for build-your-own deliciousness – 38

QUESA-BIRRIA

3 Golden-griddled quesadillas bursting with tender, slow-cooked beef barbacoa, fresh onions, cilantro and melty cheese. Served with a side of rice, vibrant salsa verde and barbacoa broth for dipping. Savory perfection – 18

CHILAQUILES CON HUEVO*

Crispy tortilla chips simmered in tangy salsa verde, crowned with tender charbroiled chicken, melting cheese, red onion, cool crema and creamy avocado. A perfectly fried egg completes this vibrant Mexican classic, served with rice and beans – 18

POTATO & STEAK DIABLA SKILLET

Steak strips and spicy chorizo tossed with crispy fries in a molten cheese blend, all doused in fiery hot salsa and tangy onions. Topped with a fried egg, avocado and sour cream. Served with a side of rice, beans and warm tortillas for scooping. A hot and unforgettable flavor explosion! – 21

EL PASTOR’S WAKE-UP HASH

Crispy potato fries with succulent pollo al pastor, sweet pineapple, bacon, bell peppers and onions cooked in a cast-iron skillet. Topped with a fried egg, avocado and crema. Served with a side of rice, beans and warm tortillas. A taste of Mexico! – 21

CARNITAS

Slow-fried pork chunks, crispy on the outside, melt-in-your-mouth on the inside. Served with fluffy rice, smoky beans, fresh guacamole and crema, zesty street corn, vibrant salsa verde and warm tortillas – 18

PIÑA LOCA*

A crazy-delicious pineapple piled high with savory steak, succulent shrimp, tender chicken, spicy chorizo, melted cheese and a drizzle of queso sauce. Served with rice and salad. It’s a fiesta in a fruit! – 24

PASTALAYA

A delightful twist on the classic jambalaya, featuring hearty fettuccine pasta, Cajun-spiced sausage, tender chicken and Gulf shrimp – 25

CHILE COLORADO

Tender pork chunks in a rich chile guajillo stew. Served with rice, beans and warm tortillas – 19

COCHINITA PIBIL

Pork marinated in vinegar and orange. Slow cooked and topped with pickled red onion. Served with rice, beans and warm tortillas – 19

POLLO EN MOLE POBLANO

Juicy chicken breast chunks in mole poblano. Served with rice, beans and warm tortillas – 17

STEAK PICADO*

Skirt steak strips grilled with onions in salsa verde. Served with rice, beans and warm tortillas – 19



CHICKEN \$20

Served with tortillas and 2 sides of your choice.

BUTTER CREMA

Mild butter-crema sauce

MOJO DE AJO

Citrus and garlic marinated

CHIPOTLE

Topped with cheesy chipotle creamy sauce

POPEYE

Creamy spinach and cheese sauce

CHORIPOLLO

Strips with chorizo and queso sauce

TROPICAL

Grilled with onions, pineapple, queso sauce, cheese and bacon

SIDES:

Rice

Pinto

Black

Fries

Elote

Maduros

Side Salad

Guacamole and Crema

Small Queso

Yucca Fries

Esquites

Small Guacamole

Sweet Potato Fries

Nopales

Broccoli

SHRIMP \$22

Served with tortillas and 2 sides of your choice.

MEXICANOS

Grilled with onions and tomato-chipotle sauce

CHIPOTLE

Grilled and topped with cheesy chipotle sauce

DIABLO

Grilled with onions and hot salsa (hot)

AJILLO

Grilled with onions and citrus-garlic sauce

BUTTER-CREMA

Mild butter-crema sauce

TROPICAL

Grilled with onions, pineapple, queso sauce, cheese and bacon

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COLD SEAFOOD

Served with crunchy tostadas or crackers by request.



CEVICHE

Fresh seafood marinated in lime juice, mixed with pico de gallo, cucumber and avocado. Served with chips.
Shrimp – 18
Tuna Steak – 22
Mixto (shrimp, octopus and scallops) – 26

AGUACHILE VERDE

Your choice of sea goodness marinated in a vibrant green sauce made with Serrano peppers, cilantro, lime and cucumber. Served with avocado slices and crispy tortilla strips for a refreshing yet spicy dish.
Shrimp – 22
Tuna Steak – 24
Mixto (shrimp, octopus and scallops) – 28

AGUACHILE NEGRO

A bold twist on a classic. Plump seafood swimming in a striking black mild aguachile and zesty lime, finished with refreshing cucumber, avocado and red onion.
Shrimp – 22 Tuna Steak – 24
Mixto (shrimp, octopus and scallops) – 28

TUNA SALPICÓN TOSTADAS WITH AVOCADO

Zesty tuna salpicón and avocado, served with crisp tostadas on the side – 22

GRILLED OCTOPUS SALPICÓN

Tender octopus marinated in sweet lime sauce. Served with crisp tostadas on the side – 22

SEAFOOD COCKTAIL

Sweet Mexican cocktail sauce with your choice of seafood, zesty broth of lime, tomatoes, onion, jalapeños and cilantro. Topped with avocado and served with crisp tortilla chips. A spicy and refreshing taste of Mexico!
Shrimp – 18 Pulpo and Shrimp – 24



HOT SEAFOOD

CAMARONES COBIJADOS

12 bacon-wrapped shrimp served with a delicious honey-mango sauce – 20

CREAMY SEAFOOD FETTUCCINI

Dive into a creamy, indulgent ocean of flavors with our rich and savory fettuccini featuring a medley of succulent seafood – 30

MOJARRA

Whole tilapia, crispy-fried to perfection and sautéed in garlic butter, served with fluffy yellow rice, a vibrant avocado salad and warm tortillas. Get ready to savor every flaky bite! – 24

TILAPIA ZARANDEADA

Fresh tilapia, butterflied and marinated in a vibrant blend of achiote, citrus and spices, then grilled to perfection. Served with fluffy yellow rice, a vibrant avocado salad and warm tortillas – 26

SEAFOOD ENCHILADAS WITH GRAVY CREAM SAUCE

Luxurious seafood mix smothered in a rich saffron-infused cream sauce. Topped with our gravy sauce, sour cream and cilantro. Served with rice and beans – 20

SEAFOOD-STUFFED POBLANO PEPPER

Roasted poblano pepper stuffed with a mix of crab, shrimp, mussels, scallops and black beans in a creamy poblano sauce, topped with melted cheese, avocado, crema and beets. Served over rice with sweet fried plantains – 20

SALMON ZARANDEADO

Salmon fillet coated in a Zarandeado and pan sautéed. Served with rice, avocado salad, tortillas and elote – 24

SALMON IN MUSHROOM SAUCE

Pan-fried salmon topped with a mushroom spinach sauce. Served with rice, avocado salad, tortillas and elote – 24

CHARGRILLED CRAB LEGS (3 CLUSTERS)

Indulge in wild-caught crab legs, kissed with garlic butter and grilled to smoky perfection. A true seafood delicacy! – 45

LOBSTER TAIL AL AJILLO WITH GARLIC BUTTER

Succulent 8 oz. lobster tail grilled and basted in a rich garlic butter sauce. Served with broccoli and a side of shrimp for a luxurious yet approachable dish. Served with warm tortillas, rice, beans, guacamole and crema and hot salsa – 45

SEAFOOD MOLCAJETE

A sizzling stone molcajete bowl filled with shrimp, scallops, mussels and large prawns in a spicy tomato-chipotle broth with nopales and queso fresco. Served with warm tortillas, rice, beans, guacamole and crema and hot salsa for a shareable experience – 45

CAJUN SEAFOOD BOIL WITH CHILE-LIME BUTTER**

A hearty boil featuring large prawns, shrimp, snow crab legs, blue crabs and green and black mussels in a Cajun-lemon broth with garlic-butter. Add corn on the cob, baby potatoes and Andouille sausage – 50

MEXICAN SPICY SEAFOOD BOIL WITH AVOCADO CREMA

A bold and smoky boil with large prawn, shrimp, black and green mussels, blue crab and snow crab in a spicy chipotle broth and butter-garlic. Includes grilled elote, sweet plantains and chorizo. Served with cooling avocado crema for dipping – 50



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DINNER COMBOS

2 + 1 = \$13
Choose 2 entrée + 1 side

2 + 2 = \$15
Choose 2 entrée + 2 sides

3 + 2 = \$17
Choose 3 entrée + 2 sides

ENTRÉES

SOFT FLOUR TACO
Lettuce and cheese

HARD CORN TACO
Lettuce and cheese

SOFT CORN TACO
Lettuce and cheese

BURRITO
Protein, cheese and red sauce

QUESADILLA
Cheese and protein

ENCHILADA GRAVY
Topped with crema

ENCHILADA SUIZAS
Topped with crema

ENCHILADA POBLANA
Topped with crema

CHILE RELLENO
Black beans and protein

TOSTADA
Pinto and protein

FILLINGS: 1 per item

- Ground Beef
- Tinga
- Carnitas
- Zucchini & Broccoli
- Pinto Beans
- Black Beans
- Cheese
- Grilled Chicken +1
- Barbacoa +1
- Chorizo +1
- Steak +2
- Shrimp +2

SIDES:

- Rice
- Pinto
- Black
- Elote
- Maduros
- Side Salad
- Crema only
- Guacamole & Crema
- Small Guacamole
- Small Queso
- Esquites
- Sweet Potato Fries
- Yucca Fries
- Potato Fries
- Nopales
- Broccoli



RICE PLATTERS

AGUADITO DE MARISCOS

A luscious blend of soupy rice, bountiful selection of fresh seafood and creamy coconut milk. A comforting sea of flavors in each spoonful – 30

FUSION STIR-FRIED RICE

A unique blend of diverse culinary influences, combining savory stir-fried rice with a medley of bold, global flavors, tender trio of meats and fresh vegetables – 25

MEXICAN PAELLA

A vibrant twist on the classic Spanish dish. Abundant saffron-infused rice, fresh shrimp, chicken, chorizo and Mexican spices, creating a captivating medley of flavors in every bite – 24

JAMBALAYA

A taste of New Orleans in every spoonful. Our hearty jambalaya combines Cajun-spiced sausage, tender chicken and shrimp with a medley of aromatic herbs and spices – 25



BEVERAGES

FRESH BREWED

Iced Tea (sweet or unsweet), Coffee (free refills) – 3.5

FOUNTAIN DRINKS

Coca-Cola, Diet Coke, Sprite, Schweppes
Ginger Ale, Dr Pepper, Fanta, Mello Yello,
Pink Lemonade (free refills) – 3.5

BOTTLES

Mexican Coke, Cidral (apple), Sangria (grape), Dasani – 5

BOTTLED JARRITOS

Strawberry, grapefruit, pineapple, tamarind, tangerine – 5

AGUAS FRESCAS

Horchata, strawberry-milk, pineapple. 32 oz. bottles made in house – 6

18% Gratuity added to parties of 6 adults automatically.

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