

We're gonna GUAC your World!

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APPETIZER

SPECIAL GUACAMOLES: MADERIGHT IN

FRONT OF YOU!

\$10,79 TRADITIONAL GUAC

EL GRANJERO

\$11.99

\$11.99

\$14.99

FRESH GUACAMOLE WITH BACON, CHEESE

& CHIPOTLE.

THE CORN-GUAC

FRESH GUACAMOLE WITH CORN ESQUITE.

CEVIGUAC MARINO Fresh guacamole with shrimp ceviche.

JC FAJITA NACHOS ORIGINAL \$13.99

TOPPED WITH GRILLED CHICKEN OR STEAK AND CHORIZO W/ SCALLIONS. REFRIED BEANS, MELTED CHEESE, TOMATOES, SOUR CREAM, JAPENOS & QUESO

FRESH FAJITA QUESADILLA \$12.99 CHOOSE FROM GRILLED CHICKEN OR STEAK WITH PEPPERS, ONIONS AND TOMATOES.

SERVED WITH LETTUCE, TOMATOES & SOUR CREAM.

CHEESE DIP \$6.99

CHORI-QUESO \$9 MELTED CHEESE W/ MEXICAN CHORIZO.

TOCINO POPPERS \$10.99 GRILLED FRESH JALAPENOS, WRAPPED IN BACON FILLED WITH CHEESE.

CEVICHE PINEAPPLE BOWL TRADITIONAL SHRIMP CEVICHE W/ PINEAPPLE CHUNKS & CARROTS.

LOADED NACHOS \$11.99

TOPPED WITH REFRIED BEANS, QUESO SAUCE, JALAPENOS, TOMATOES, LETTUCE & SOUR CREAM. AND YOUR CHOICE OF PROTEIN: GROUND BEEF, BARBACOA, CHICKEN TINGA OR CARNITAS.

TAQUITOS \$9.99

DEEP FRIED FLOUR OR CORN TORTILLAS STUFFED WITH CHICKEN, PORK OR BARBACOA.

FRESH CEVICHE \$12.99 TRADITIONAL OR TROPICAL.

CARIBBEAN NACHOS \$13.99 TOPPED WITH BLACK BEANS, SLOW ROASTED PORK, SWEET PLANTAINS, GREEN PLANTAINS, OAXACA CHEESE, LETTUCE, PICO DE GALLO & SOUR CREAM.

SALADS

AVOCADO CARIBBEAN SALAD

FRESH ROMAINE, SPINACH, AVOCADO SLICES, RED ONIONS, CHERRY TOMATOES, CUCUMBER, ROASTED CORN, QUESO FRESCO OR FETA CHEESE. FINISHED WITH **HOUSE VINAIGRETTE.**

- GRILLED CHICKEN \$13.99
- GRILLED STEAK \$14.99
- SHRIMP OR SALMON \$16.99

BURRITO BOWL \$12.99

LETTUCE, TOMATOES, SHREDDED CHEESE, SOUR CREAM, RICE & BEANS AND YOUR CHOICE OF MEAT: GROUND BEEF, SHREDDED CHICKEN, BARBACOA, PORK CARNITAS OR **GRILLED VEGGIES.**

RICE BOWL

RICE, BLACK BEANS, LETTUCE, CHEESE, SPINACH, PICO DE GALLO & GRILLED CORN.

 VEGGIES \$11.99 CHICKEN \$13.99 • STEAK \$14.99 SHRIMP \$16.99

TACO SALAD (BLK BEANS) \$10.99 SERVED IN A TACO SHELL & YOUR CHOICE OF MEAT.

 Chicken Tinga • Ground Beef • Pork or · Barbacoa

FAJITA SALAD (BLK BEANS) \$12.99

ROMAINE LETTUCE, TOMATOES, AVOCADO, RED ONIONS, QUESO FRESCO. SERVED IN A TACO SHELL WITH GREEN PEPPERS AND ONIONS AND YOUR CHOICE OF GRILLED CHICKEN OR STEAK.

SIDE SALAD

LETTUCE, TOMATOES, RED ONIONS, CHEESE, AVOCADO SLICES AND CUCUMBERS.

WARNING

CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SOUP & COCKTAILS

CHICKEN SOUP

(Caldo de Pollo)

• Cup \$7.79 Bowl

\$9.99

SHRIMP SOUP (Caldo de Camaron)

\$15.99

COCKTAIL DE CAMARONES \$14.99

(Shrimp Cocktail)

\$17.99 CAMPECHANA

(Shrimp & Octopus Cocktail)

CREATE YOUR OWN COMBO LUNCH

SERVED FROM 11:00AM TO 3:00PM

(MOST SERVED W/ RICE & REFRIED BEANS)

2 ITEMS \$11.99 3 ITEMS \$12.99

SERVED W/ SPANISH JASMINE RICE & REFRIED BEANS. MAKE IT CARIBBEAN STYLE FOR \$1.99 (WHITE RICE, BLACK BEANS, GREEN PLANTAINS, **SWEET PLANTAINS OR YUCA)**

- **.BURRITO**
- **.ENCHILADA**
- .TACO
- CHILE RELLENO
- - (ONE PER COMBO)

TAQUITO

TAMAL

QUESADILLA

.TOSTADA

SERVED FROM 11:00AM TO 3:00PM

YOUR CLASSICS:

 ENCHILADA \$8.99 • BURRITO \$8.99 SUPREMO BURRITO \$10.99 CHIMICHANGA \$9.99 \$9.99 CHILE RELLENO QUESADILLA \$9.99 CHORIZO con HUEVO \$9.99 HUEVOS RANCHEROS \$9.99

HUEVOS MACHACA

TACO SALAD (NO BEANS)

FAJITA SALAD (BLACK BEANS)

MUCHO BURRITO

CHIPOTLE FAJITA BURRITO

\$11.99 \$10.99 CALI BURRITO

RICE BOWL

RICE, BLACK BEANS, LETTUCE, CHEESE, SPINACH, PICO DE GALLO & GRILLED CORN.

 VEGGIES \$10.99 CHICKEN \$11.99 STEAK \$12.99

YOUR SPECIALS

\$9.99

\$11.99

\$11.99

\$13.99

POLLO CON MOLE

\$11.99 **WARNING: THIS DISH IS COOKED WITH NUTS**

CARNITAS MICHOACAN

LECHON ASADO

\$11.99

\$11.99

\$11.99

 COCHINITA PIBIL CARNE ASADA

\$12.99

FAJITAS STEAK OR CHICKEN

\$11.99

FAJITA QUESADILLA

\$11.79

 FAJITA BURRITO SPINACH QUESADILLA \$11.99 \$10.49

ARROZ CON POLLO

\$10.99

THE CLASSICS from THE

\$9.99

SERVED W/ SPANISH JASMINE RICE, REFRIED BEANS & YOUR CHOICE OF PROTEIN: GROUND BEEF,

BARBACOA, CHICKEN TINGA, PORK CARNITAS

OR SPINACH & MUSHROOMS. MAKE IT CARIBBEAN FOR \$1.99: BLACK BEANS, WHITE RICE. YOUR CHOICE OF YUCA, SWEET PLANTAINS OR TOSTONES.

MAMAS FAVORITE ENCHILADAS

TWO CORN TORTILLAS FILLED WITH YOUR CHOICE OF MEAT, TOPPED W/ GUAJILLO SAUCE, MELTED OAXACA CHEESE, LETTUCE, TOMATOES, ONIONS, QUESO FRESCO, CREMA MEXICANA, AND OREGANO.

ENCHILADAS SUIZAS \$13.99

TWO CORN TORTILLAS FILLED WITH OAXACA CHEESE & YOUR CHOICE OF MEAT. TOPPED WITH GREEN TOMATILLO SAUCE, LETTUCE, TOMATOES, ONIONS, QUESO FRESCO, CREMA MEXICANA, AND OREGANO.

MOLE ENCHILADAS

TWO CORN TORTILLAS FILLED WITH YOUR CHOICE OF MEAT. TOPPED WITH MOLE SAUCE (CHOCOLATE AND SPICES), AND SESAME SEEDS. SERVED WITH LETTUCE, TOMATOES, AND SOUR CREAM. WARNING: THIS DISH IS COOKED WITH NUTS

TAQUITOS \$13.99

THREE ROLLED UP, DEEP FRIED CORN OR FLOUR TORTILLAS. FILLED WITH CHICKEN OR BARBACOA BRISKET. TOPPED WITH LETTUCE, TOMATOES, QUESO FRESCO & CREMA MEXICANA.

CHIMICHANGA \$12.99

LARGE ROLLED UP DEEP FRIED FLOUR TORTILLA, TOPPED WITH QUESO SAUCE. FILLED WITH YOUR CHOICE OF MEAT.

FAJITA CHIMICHANGA \$14.99

CHOOSE FROM, GRILLED CHICKEN, STEAK OR SHRIMP; WITH PEPPERS, TOMATOES AND ONIONS.TOPPED WITH QUESO SAUCE.

ENCHILADAS AL GUSTO \$13.99 GET THEM THE WAY YOU LIKE THEM!

CHOOSE FROM: RANCHERO SAUCE, TOMATILLO, SAUCE, MOLE SAUCE, CREAMY CHIPOTLE, OR CREAMY POBLANO SAUCE. FILLED WITH YOUR CHOICE OF MEAT. TOPPED WITH MELTED OAXACA CHEESE.

WE'RE NOT RESPONSIBLE FOR ANY LEFT ITEMS ON THE TABLE **18% GRATUITY WILL BE ADDED TO BILLS OVER \$80**

STEAK

ALL STEAK DINNERS ARE SERVED WITH YOUR CHOICE OF TWO SIDES. (SPANISH JASMINE RICE, REFRIED BEANS, WHITE JASMINE RICE, BLACK BEANS, MEXICAN DINNER POTATOES, BROCCOLI, SWEET PLANTAINS, TOSTONES, YUCA OR GRILLED VEGGIES)

CARNE ASADA **GRILLED SKIRT STEAK.**

THE NEW YORKER \$20.99 10 OZ NEW YORK STEAK, TOPPED WITH **GRILLED MUSHROOMS AND ONIONS.**

STEAK TAMPIQUENO \$20.99 GRILLED SKIRT STEAK. SERVED W/A CHEESE ENCHILADA.

ASADA POBLANA \$21.99 **GRILLED RIBEYE STEAK. SERVED W/A** CHILE RELLENO.

FILETE de COSTILLA \$17.99 GRILLED SPANISH STYLE RIBEYE WITH OUR **SPECIAL STEAK MARINADE & MUSHROOMS**

CHURRASCO \$20.99 **GRILLED CHURRASCO SERVED WITH** CHIMICHURRI SAUCE.

ASADA y MAS (COMBO) \$21.99 **COMBINE YOUR SKIRT STEAK WITH A** • ENCHILADA • TAMAL • SOPE OR • BURRITO ADD • SHRIMP (DIABLA OR GARLIC \$3.99)

STEAK RANCHERO \$18.99 **GRILLED RIBEYE STEAK WITH ONIONS, JALAPEÑOS,** TOMATOES, BACON AND CHORIZO.

CARNE de CORDERO \$22.99 TENDER LAMB CHOPS GRILLED TO PERFECTION WITH OUR SPECIAL MARINADE.

STEAK MAZATLAN "CHEF'S SPECIALTY" \$22.99 THICK CUT SKIRT STEAK, TOPPED WITH GRILLED SHRIMP, CREAMY POBLANO SAUCE, CILANTRO & PICO DE GALLO.

CHICKEN

ALL CHICKEN DINNERS ARE SERVED WITH YOUR CHOICE OF TWO SIDES, (SPANISH JASMINE RICE, REFRIED BEANS, WHITE JASMINE RICE, BLACK BEANS, MEXICAN DINNER POTATOES, BROCCOLI, SWEET PLANTAINS, TOSTONES, YUCA OR GRILLED VEGGIES.

POLLO CON MOLE \$17.49

GRILLED CHICKEN BREAST, SMOTHERED IN MOLE SAUCE (CHOCOLATE AND SPICES) AND SESAME SEEDS.

POLLO AL PASTOR \$17.99 **GRILLED CHICKEN BREAST, TOPPED WITH CHORIZO,** PINEAPPLE, AND MELTED OAXACA CHEESE.

POLLO AL CHIPOTLE \$17.49 GRILLED CHICKEN BREAST, SMOTHERED IN A CREAMY CHIPOTLE SAUCE.

POLLO FRAMBUESA \$17.49 **GRILLED CHICKEN BREAST, SMOTHERED IN** RASPBERRY CHIPOTLE SAUCE.

POLLO POBLANO

GRILLED CHICKEN BREAST, SMOTHERED IN A CREAMY POBLANO SAUCE.

POLLO ALOHA \$17.99

GRILLED CHICKEN BREAST TOPPED WITH HAM, BACON, PINEAPPLE, ONIONS, AND CHIPOTLE SAUCE.

POLLO Y MAS \$19.49

COMBINE YOUR GRILLED CHICKEN WITH A • ENCHILADA • TAMAL • SOPE OR • BURRITO ADD • SHRIMP (DIABLA OR GARLIC \$3.99)

ARROZ CON POLLO \$16.99 GRILLED CHICKEN STRIPS SERVED OVER A BED OF RICE, AND TOPPED WITH QUESO DIP. SERVED WITH LETTUCE, TOMATOES AND SOUR CREAM.

CREATE YOUR OWN **COMBO DINNER**

SERVED W/ SPANISH JASMINE RICE & REFRIED BEANS. MAKE IT CARIBBEAN STYLE FOR \$1.99 (WHITE RICE, BLACK BEANS, GREEN PLANTAINS, SWEET PLANTAINS OR YUCA)

1 ITEM \$11.99 | 2 ITEMS \$13.99 3 ITEMS \$14.99

TAQUITO

(ONE PER COMBO)

CHILE RELLENO

TAMAL

- BURRITO
- · ENCHILADA · QUESADILLA
- · TACO
- CHIMI

(ONE PER COMBO)

Burritos

MUCHO BURRITO \$14.99

HUGE FLOUR TORTILLA, FILLED WITH GRILLED STEAK OR SHRIMP, RICE, BEANS, LETTUCE, PICO DE GALLO, SOUR CREAM, GUACAMOLE AND SALSA VERDE. **TOPPED WITH QUESO SAUCE.**

CALI BURRITO \$13.99

CALIFORNIA STYLE WRAP, FILLED WITH GRILLED STEAK OR GRILLED CHICKEN, FRENCH FRIES, OAXACA CHEESE, REFRIED BEANS, GUACAMOLE AND SALSA VERDE.

BURRITOS MONTERREY \$13.99

2 STEAKS BURRITOS WITH CHEESE DIP AND GREEN SAUCE ON TOP WITH RICE & BEANS ON THE SIDE.

PASTOR BURRITO \$13.99

FLOUR TORTILLA, FILLED WITH MARINATED PORK, PINE-APPLE CHUNKS, SOUR CREAM, PICO DE GALLO, RICE AND **BEANS. TOPPED WITH CREAMY CHIPOTLE SAUCE AND** OAXACA CHEESE.

BURRITO YUCATECO \$13.99

FLOUR TORTILLA, FILLED WITH COCHINITA PIBIL (CITRUS MARINATED SLOW ROASTED YUCATECA STYLE PORK) SPANISH RICE AND BLACK BEANS. TOPPED WITH **OUESO SAUCE, RED ONIONS & A HINT OF RANCHERO.**

ALL PORK DINNERS ARE SERVED WITH YOUR CHOICE OF TWO SIDES. (SPANISH JASMINE RICE, REFRIED BEANS, WHITE JASMINE RICE, BLACK BEANS, MEXICAN DINNER POTATOES, BROCCOLI, SWEET PLANTAINS, TOSTONES, YUCA OR GRILLED VEGGIES)

CARNITAS MICHOACAN \$16.99 FRIED CHUNKS OF PORK, SERVED W/ SAUTEED ONIONS, LETTUCE AND PICO DE GALLO.

GREEN SAUCE CARNITAS \$16.99 FRIED CHUNKS OF PORK COOKED IN GREEN SAUCE. SERVED W/ LETTUCE & PICO DE GALLO.

LECHON ASADO \$16.99 CUBAN STYLE SLOW ROASTED PORK. TOPPED W/ CILANTRO.

MEXICAN CHULETAS \$17.99

GRILLED PORK CHOPS, SMOTHERED IN MOLE SAUCE AND TOPPED WITH SESAME SEEDS. **REGULAR** OR MOLE POBLANO SAUCE

COCHINITA PIBIL \$16.99

YUCATECA STYLE SLOW ROASTED PORK, MARINATED WITH CITRUS JUICES AND ACHIOTE. TOPPED W/ PICKLED RED ONIONS.

Veggie Lovers

ALL VEGGIE DINNERS ARE SERVED WITH YOUR CHOICE OF TWO SIDES. (SPANISH JASMINE RICE, REFRIED BEANS, WHITE JASMINE RICE, BLACK BEANS, MEXICAN DINNER POTATOES, ROCCOLI, SWEET PLANTAINS, TOSTONES, YUCA OR **GRILLED VEGGIES)**

VEGGIE FAJITAS \$14.99 BROCCOLI, CAULIFLOWER, CARROTS, **ZUCCHINI, SQUASH, MUSHROOMS, ONIONS, PEPPERS.**

VEGGIE TACOS \$13.99 THREE TACOS WITH ZUCCHINI, **MUSHROOMS AND PEPPERS. TOPPED** WITH CABBAGE, ONIONS, CILANTRO AND AVOCADO.

ENCHILADAS VERDES \$13.99 SPINACH & MUSHROOM FILLED ENCHILADAS TOPPED WITH GREEN TOMATILLO SAUCE.

IMPOSSIBLE TACOS \$14.99 **GRILLED VEGGIE PATTY WITH ONION,** MUSHROOMS. SERVED IN TO BLUE CORN TORTILLAS WITH PICO DE GALLO & AVOCADO.

MEX IMPOSSIBLE BURGER \$14.99 **VEGGIE PATTY, LETTUCE, TOMATOES, ONIONS,** JALAPENOS, SLICED AVOCADO.

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VEGGIE POBLANO \$13.99 POBLANO PEPPER STUFFED WITH GRILLED MIXED VEGGIES AND KERNEL CORN.

VEGGIE BOWL \$12.99 **ZUCCHINI OR MIXED VEGGIES, BLACK BEANS, POBLANO CILANTRO** WHITE RICE, CHOPPED POBLANO PEPPERS,PICO DE GALLO & AVOCADO.

IMPOSSIBLE QUESA 14.99 GRILLED VEGGIE PATTY WITH ONIONS, MUSHROOMS, AVOCADO SLICES AND **OXACA QUESO.**

ALL SEAFOOD DINNERS ARE SERVED WITH YOUR CHOICE OF TWO SIDES. (SPANISH JASMINE RICE, REFRIED BEANS, WHITE JASMINE RICE, BLACK BEANS, MEXICAN DINNER POTATOES, BROCCOLI, SWEET PLANTAINS, TOSTONES, YUCA OR GRILLED VEGGIES)

CAMARONES A LA DIABLA \$17.99 SAUTEED SHRIMP WITH ONIONS AND MUSHROOMS, FINISHED WITH A SPICY RED SAUCE.

CAMARONES AL MOJO DE AJO \$17.99 SAUTEED SHRIMP WITH ONIONS AND MUSHROOMS, FINISHED WITH A WHITE WINE AND GARLIC SAUCE.

CAMARONES AL CHIPOTLE \$17.99 SAUTEED SHRIMP WITH ONIONS AND MUSHROOMS, SMOTHERED IN OUR CREAMY CHIPOTLE SAUCE.

CAMARONES POBLANO \$17.99 SAUTEED SHRIMP WITH ONIONS AND MUSHROOMS, SMOTHERED IN OUR CREAMY POBLANO SAUCE.

HUACHINANGO FRITO FRIED RED SNAPPER.

\$25.99

HUACHINANGO VERACRUZ \$16.99 RED SNAPPER FILLET, SAUTEED IN BUTTER, WHITE WINE, PEPPERS, ONIONS, TOMATOES, GREEN PEAS AND TOMATO SAUCE.

SPICY MOJARRA FRITA \$17.99 MEXICAN STYLE, WHOLE FRIED TILAPIA.

PINEAPPLE SHRIMP SHRIMP AND SPANISH SAUSAGE, SAUTEED WITH ONIONS, PEPPERS, TOMATOES & PINEAPPLE.

SALMON FRAMBUESA \$17.99 GRILLED SALMON FILLET SMOTHERED IN OUR RASPBERRY

CHIPOTLE SAUCE.

CAMARONES ESPANOLES SAUTEED SHRIMP WITH SPANISH SAUSAGE, ONIONS, RED PEPPERS, POTATOES & MUSHROOMS. FINISHED WITH A FRIED EGG ON TOP.

SALMON VALLARTA \$17.99 **GRILLED SALMON FILLET SEASONED WITH OUR SPECIAL SAUCE.**

CAMARONES RANCHEROS \$17.99 SHRIMP AND MEXICAN SAUSAGE, SAUTEED WITH ONIONS, PEPPERS & TOMATOES WITH A TOUCH OF CHIPOTLE PEPPER. TOPPED WITH CILANTRO.

Taqueria

PICK YOUR SALSA: HABANERO, SALSA VERDE OR CREAMY JALAPENO SAUCE

TACOS GRINGOS (single taco) \$2.99 SOFT FLOUR OR HARD CORN TORTILLA SHELL FILLED WITH LETTUCE, TOMATOES, CHEESE, SOUR CREAM & YOUR CHOICE OF MEAT: GROUND BEEF, BARBACOA, SHREDDED CHICKEN OR PORK CARNITAS.

TACOS CALIFORNIA \$3.99

SOFT CORN OR FLOUR TORTILLA FILLED W/CABBAGE SALAD, TOMATOES, QUESO FRESCO, ONIONS, AVOCADO, CILANTRO & YOUR CHOICE OF MEAT: CARNE ASADA, GRILLED CHICKEN, CHICKEN TINGA, BARBACOA, CARNITAS, AL PASTOR OR COCHINITA.

TACOS MEXICANOS \$3.99

SOFT CORN TORTILLAS WITH YOUR CHOICE OF MEAT: CARNE ASADA, GRILLED CHICKEN, CHICKEN TINGA, BARBACOA, CARNITAS, OR AL PASTOR WITH ONIONS & CILANTRO.

2 TACOS WITH RICE & BEANS 3 TACOS WITH RICE & BEANS

SOFT FLOUR TORTILLA FILLED W/ LETTUCE, TOMATOES, QUESO FRESCO, CREAMY CHIPOTLE SAUCE, & YOUR CHOICE OF GRILLED OR BREADED FISH OR SHRIMP.

FISH or SHRIMP TACOS \$3.99

QUESA TACOS \$3.99

IT'S A TACO SIZE QUESADILLA STUFFED W/ PINTO BEANS, LETTUCE, TOMATOES, ONIONS, CILANTRO, QUESO FRESCO, AND AVOCADO SLICES. CHOICE OF MEAT: CARNE ASADA, GRILLED CHICKEN, BARBACOA, CARNITAS, AL PASTOR, OR COCHINITA.

TACOS FLACOS \$3.99

SKINNY TACOS FOR ALL MY AMIGOS ON A DIET. ROMAINE LETTUCE SHELL, STUFFED W/ CABBAGE SALAD, TOMATOES, AND QUESO FRESCO CHOICE OF MEAT: CARNE ASADA, COCHINITA, GRILLED CHICKEN, BARBACOA, CHICKEN TINGA, CARNITAS OR AL PASTOR.

TACOS WITH RICE & BEANS TACOS WITH RICE & BEANS

\$14.99

Charolas

FAMILY STYLE MEALS. SERVED W/ SPANISH JASMINE RICE, REFRIED BEANS & TORTILLAS.

PERFECT FOR 2

LA JEFA

CARNE ASADA, POLLO EN MOLE, PORK CARNITAS, CHORIZO, GRILLED ONIONS, SCALLIONS AND CACTUS.

\$25.99 LA GUERA

GRILLED CHICKEN BREAST, CAMARONES AL MOJO DE AJO, CHORIZO, GRILLED ONIONS, **SCALLIONS AND CACTUS.**

LA MARINA \$29.99

WHOLE FRIED MOJARRA, DIABLA OR GARLIC SHRIMP, CHORIZO, GRILLED ONIONS, **SCALLIONS AND CACTUS.**

QUESADILLAS

10 IN FLOUR TORTILLA FOLDED IN HALF

ALL QUESADILLAS SERVED WITH RICE & BEANS

SINCRONISADA GRILLED ONIONS, PINEAPPLE, HAM & AVOCADO SLICES INSIDE.

SEAFOOD QUESADILLA \$14.99 GRILLED SHRIMP OR SCALLOPS, ONIONS, PEPPERS, **TOMATOES & MUSHROOMS.**

MEGA QUESATACO

\$14.99 STUFFED WITH PINTO BEANS, LETTUCE, TOMATOES, ONIONS, CILANTRO, QUESO FRESCO, AND AVOCADO SLICES. PICK YOUR MEAT: CARNE ASADA, GRILLED CHICKEN, BARBACOA, CARNITAS, AL PASTOR, OR

Create Your Own Mucho Healthy

ALL QUESADILLAS SERVED W/RICE, BEANS, LETTUCE, SOUR CREAM & TOMATOES.

PICK 1 FROM THE FOLLING:

- SPINACH & MUSHROOMS
- ZUCCHINI & MUSHROOMS
- MIX VEGGIES
- POBLANO PEPPERS, ONIONS & TOMATOES
- GREEN PEPPERS, ONIONS, MUSHROOMS & TOMATOES

NAUGHTY CHEESECAKE CHIMICHANGA CHEESECAKE FILLED CHIMICHANGA, FINISHED W/ ■ NUTELLA & ICE CREAM.

FRIED ICE CREAM

CORNFLAKE CRUSTED VANILLA ICE CREAM, FLASH FRIED AND FINISHED WITH CARAMEL AND **■ CHOCOLATE SAUCE.**

FLAN \$6.99

CREAMY MEXICAN CUSTARD WITH CARAMEL.

CHURRO SUNDAE MEXICAN CHURROS SERVED WITH VANILLA ICE CREAM, WHIPPED CREAM, CHOCOLATE SAUCE AND CARAMEL.

SOPAPILLAS \$5.99

SERVED WITH ICE CREAM.

ALL FAJITAS ARE SERVED OVER A BED OF GRILLED PEPPERS, TOMATOES AND ONIONS, AND A SIDE DISH WITH SPANISH RICE, REFRIED BEANS, LETTUCE, SOUR CREAM AND GUACAMOLE.

THE CLASSIC FAJITA (STEAK OR CHICKEN) FOR 1 \$17.99 | FOR 2 \$25.99

SHRIMP FOR 1 \$18.99 | FOR 2 \$29.99

COMBO FAJITAS (STEAK AND CHICKEN) FOR 1 \$18.99 | FOR 2 \$25.99

TRIO FIESTA (STEAK, CHICKEN AND SHRIMP) FOR 1 \$21.99 | FOR 2 \$29.99

CHORIZO-CARNITAS FAJITA \$17.99 MEXICAN CHORIZO AND PORK CARNITAS COOKED WITH ONIONS, PEPPERS, TOMATOES & MUSHROOMS. MACHO FAJITA \$28.99

NEW YORK STEAK, SCALLOPS, AND SPANISH CHORIZO.

\$23.99 MOLCAJETE

MEXICAN STYLE STEW OF CHICKEN, STEAK & SHRIMP W/ MUSHROOMS, ONIONS, TOMATOES, MEXICAN SAUSAGE, TOPPED W/ QUESO FRESCO, GRILLED ONIONS, JALAPENO PEPPERS & CACTUS.

FRESH PARILLA FAJITA FOR 1 \$24.99 STEAK, GRILLED CHICKEN, PORK CARNITAS, CHORIZO, SCALLOPS, SHRIMP & MUSHROOMS. FOR 2 \$30.99

ARRACHERA FAJITA \$22.99 **BROILED THICK CUT SKIRT STEAK, SERVED W/ SPANISH** CHORIZO.

MOLCAJETE ESPECIAL \$28.99 GRILLED RIBEYE STEAK, GRILLED CHICKEN, GRILLED SHRIMP, MEXICAN CHORIZO, GRILLED CACTUS, GRILLED ONIONS, TOMATOES, MUSHROOMS, GRILLED PEPPERS. TOPPED WITHQUESO FRESCO AND FRIED JALAPENO.

PHILLY FAJITAS \$18.99 STEAK OR CHICKEN WITH ONIONS, PEPPER, TOMATOES, MUSHROOMS & MELTED OXACA CHEESE.

MONTERREY DISCADA \$25.99 PORK CARNITAS, STEAK, SPANISH SAUSAGE, MEXICAN SAUSAGE, SHRIMP, BACON, GREEN PEPPERS, ONIONS, JALAPENOS, SCALLIONS, TOMATOES, CHIPOTLE PEPPER & SPLASH OF BEER.

PINEAPPLE FAJITAS \$18.99 GRILLED CHICKEN OR SHRIMP COOKED WITH ONIONS, PEPPERS, TOMATOES, CHUNKS OF PINEAPPLE, MUSHROOMS.

PINEAPPLE FAJITA BOWL \$19.99 **GRILLED CHICKEN, SHRIMP & SCALLOPS COOKED** WITH ONIONS, PEPPERS, TOMATOES, CHUNKS OF PINEAPPLE AND MUSHROOMS.

CHEPE'S Favorites

ASADO DE STEAK \$17.99

GRILLED RIBEYE STRIPS WITH ONIONS, PEPPERS, TOMATOES, MUSHROOMS & JALAPENOS. SERVED WITH RICE AND BEANS.

TRIO AMIGOS

\$25.99 **GRILLED CHICKEN, GRILLED STEAK, SHRIMP OR** SCALLOPS. SERVED WITH RICE AND BEANS, PICO DE GALLO & GUACAMOLE.

CHORIPOLLO \$17.99

GRILLED CHICKEN BREAST TOPPED WITH MEXICAN SAUSAGE & QUESO SAUCE. SERVED WITH RICE & BEANS.

POLLO GRANJERO \$17.99

CHICKEN BREAST WITH GRILLED ONIONS, TOMATOES, PEPPERS, MUSHROOMS, SPINACH & QUESO SAUCE ON TOP. SERVED WITH RICE AND **BEANS**

CHIPOTLE ASADA STEAK \$22.99 SKIRT STEAK & SHRIMP TOPPED WITH OUR **HOMEMADE CHIPOTLE SAUCE WITH ONIONS &** MUSHROOMS.

MEXICAN STIR FRY \$18.99 STEAK AND CHICKEN. SERVED ON A BED OF RICE WITH GRILLED VEGGIES & OAXACA CHEESE ON TOP. MAKE IT A TRIO FIESTA (WITH SHRIMP) FOR \$19.99

MUCHO LOCO

GRILLED STRIPS OF YOUR CHOICE OF MEAT, ONIONS & MUSHROOMS OVER A BED OF SPANISH JASMIN RICE & TOPPED WITH QUESO SAUCE.

• POLLO LOCO \$16.99

 TRIO LOCO \$19.99 • STEAK LOCO \$17.99 **BURRITO QUESADILLA TACO**

CHICKEN FINGERS MAC & CHEESE **MEXICAN PIZZA CHEESE BURGER**

MIGOS \$6<u>.99</u>

ALL KIDS MEALS ARE SERVED W/ RICE & BEANS OR FRENCH FRIES

ENCHILADA CHIMICHANGA

Fresh Guac Daily Specials

LOCO MONDAYS

- HOUSE MARGARITAS (ROCKS) \$2.99 EACH
- HOUSE MARGARITAS (FROZEN) \$4.99 EACH
- JC FAJITA NACHOS \$10.99
- POLLO CHIPOTLE \$10.99
- ARROZ CON POLLO \$10.99
- LOADED NACHOS \$9.99
- FAJITA QUESADILLA \$10.99
- FAJITA (CHICKEN, STEAK OR COMBO) \$13.99 • MUCHO BURRITO \$12.99

CHICKEN, GROUND BEEF, GRILLED CHICKEN, PORK CARNITAS, BARBACOA OR STEAK.

TACO TUESDAY

MUST PURCHASE A DRINK FOR TACO SPECIALS

ALL DAY

- FISH OR SHRIMP TACOS (3) \$9.99 GRILLED OR BREADED / RICE OR BEANS
- TACOS, FLAUTAS & QUESADILLA \$1.49
- GRILLED CHICKEN, STEAK OR PASTOR \$2.49
- **ARROZ CON POLLO \$10.99**
- POLLO CHIPOTLE \$10.99
- CARNITAS MICHOACAN \$13.99
- FAJITA \$13.99 CHICKEN, STEAK OR COMBO
- MUCHO BURRITO \$12.99

LOCO WEDNESDAYS

- JC FAJITA NACHOS \$10.99
- LOADED NACHOS \$9.99
- FAJITA QUESADILLA \$10.99

Senorita Nights (3pm to Close)

- SKINNY MARGARITA \$5.99
- MARTINIS \$5.99 **TAKE \$2 OFF ON ALL COCKTAILS**
- DINNER SPECIAL (BAR ONLY)
- **TAKE \$2 OFF ON COMBO DINNERS**
- 3-3-3 SPECIAL

\$3 BEER BOTTLE & DRAFTS (STELLA & IPA EXCLUDED)

\$3 HOUSE MARGARITA (ROCKS) \$3 HOUSE SANGRIA

THIRSTY THURSDAY

\$13.49

\$13.49

\$13.49

\$13.49

- ANY PREMIUM MARGARITA \$2 OFF
- ALL BURRITOS (DINNER ONLY) \$2 OFF
- ALL CHIMICHANGAS (DINNER ONLY) \$2 OFF



Available All The Time

Pick Your Combo

6 WINGS FOR \$8.99 6 WINGS & FRIES \$9.99 6 WINGS, FRIES, SODA OR 160Z DOMESTIC DRAFT \$11.99

Pick Your Flavor

HOT, MEDIUM, MILD, RASPBERRY CHIPOTLE, **MANGO HABANERO, GARLIC PARESAN & BBQ**

Drink Special FRI | SAT | SUN

- MIMOSAS \$2.99
- DOMESTIC BEER BUCKET \$17.5
- IMPORTED BEER BUCKET \$20
- JIMADOR MARGARITA \$11.99
- JOSE CUERVO TRADICIONAL MARG \$11.99
- DIAMANTE MARGARITA \$11.99
- WATERMELON MARGARITA \$11.99



MARGARITAS COCKTAILS

- HOUSE MARGARITA (2x1) \$11.99 **MONTE ALBAN REPOSADO, GRAN GALA,** A SPLASH OF ORANGE JUICE, FRESH LIME JUICE AND AGAVE NECTAR.
- WATERMELON MARGARITA **LOS VECINOS MEZCAL, NARANJA LIQUEUR,** THREE OLIVES WATERMELON LIQUEUR, FRESH LIME JUICE, AGAVE NECTAR AND WATERMELON PUREE.
- MANGO PINA MARGARITA **CUERVO TRADICIONAL**, NARANJA LIQUEUR, FRESH LIME JUICE, AGAVE NECTAR, MANGO **NECTAR & FRESH PINEAPPLE PUREE.**
- PEPINO JALAPENO MARGARITA \$13.49 **MAESTRO DOBEL, NARANJA LIQUEUR,** THREE OLIVES CUCUMBER LIQUEUR, FRESH LIME JUICE, AGAVE NECTAR,
- TRIPLE BERRY MARGARITA **CUERVO TRADICIONAL REPOSADO** NARANJA LIQUEUR, TRIPLE BERRY PUREE,

FRESH JALAPENOS & CUCUMBER.

 MANGO PASION MARGARITA **CUERVO TRADICIONAL**, NARANJA LIQUEUR. MANGO NECTAR, PASSION FRUIT NECTAR, FRESH LIME JUICE AND AGAVE NECTAR.

FRESH LIME JUICE AND AGAVE NECTAR.

- SUNRISE MARGARITA \$13.49 CUERVO TRADICIONAL, NARANJA LIQUEUR, PEACH SCHNAPPS, FRESH LIME JUICE, AGAVE NECTAR & A SPLASH OF CRANBERRY.
- GITANA MARGARITA \$13.99 **HIBISCUS INFUSED TEQUILA,** NARANJA LIOUEUR, FRESH LIME JUICE, **AGAVE ORGANIC NECTAR &** POMEGRANATE PUREE.
- EL PATRON MARGARITA \$13.49 **PATRON SILVER, NARANJA LIQUEUR,** FRESH LIME JUICE AND AGAVE NECTAR.
- \$13.99 CLASSIC CADILLAC MARGARITA 1800 GOLD, NARANJA LIQUEUR, FRESH LIME JUICE, AGAVE NECTAR, AND A FLOATER OF GRAND MARNIER.
- EL PRESIDENTE MARGARITA 1800 GOLD, NARANJA LIQUEUR, FRESH LIME JUICE, AGAVE **NECTAR & A FLOATER OF PRESIDENTE BRANDY.**
- LA FLACA MARGARITA \$13.49 **CUERVO TRADICIONAL, NARANJA LIQUEUR,** FRESH LIME JUICE AND LIGHT AGAVE NECTAR.
- CROWN MARGARITA **CUERVO TRADICIONAL REPOSADO** NARANJA LIQUEUR, FRESH LIME JUICE, AGAVE NECTAR & A FLOATER OF CROWN ROYAL.
- ELECTRIC CORONARITA **CUERVO TRADICIONAL, BACARDI SILVER, NARANJA LIQUEUR** & AN UPSIDE DOWN CORONITA.

- CLASSIC TEQUILA SUNRISE **CUERVO TRADICIONAL, ORANGE JUICE,** AND GRENADINE.
- STRAWBERRY SUNRISE \$8.99 **CUERVO TRADICIONAL**, ORANGE JUICE & STRAWBERRY PUREE.
- TROPICAL FRUIT LONG ISLAND \$10.99 **CUERVO TRADICIONAL, RUM, VODKA, GIN,** NARANJA LIQUEUR, TROPICAL FRUIT PUREE, AND A SPLASH OF LEMON/LIME SODA.
- MOJITO CUBANO RUM, MUDDLED MINT, FRESH LIME JUICE, AGAVE NECTAR, AND A SPLASH OF CLUB SODA.
- CAIPIRINHA BRASILERA PIRAS CACHACA (BRAZILIAN RUM), MUDDLED LIMES, AND CANE SUGAR.
- PINA COLADA \$10.99 COCONUT RUM, FRESHLY HOMEMADE PINA COLADA MIX.
- PALOMA \$10.99 **MAESTRO DOBEL, FRESH LIME JUICE,** GRAPEFRUIT SODA, AND A PINCH OF SALT.
- CANTARITO \$12.99 **1800 SILVER, FRESHLY SQUEEZED GRAPEFRUIT,** FRESH LIME JUICE, AGAVE NECTAR, GRAPEFRUIT SODA, SPLASH OF OJ. SERVED WITH A TAJIN/SALT RIM.
- MEXICAN MULE \$10.99 MAESTRO DOBEL, FRESH LIME JUICE, CUCUMBER SLICES, AGAVE NECTAR, MINT, AND GINGER BEER.
- CLASSIC MOSCOW MULE \$10.99 THREE OLIVES VODKA, FRESH LIME JUICE, GINGER BEER, AND MINT.
- MEZCAL MULE \$11.99 LOS VECINOS MEZCAL, FRESH LIME JUICE, **GINGER BEER AND MINT.**
- GINGER MEZCALINI \$11.99 LOS VECINOS MEZCAL, NARANJA LIQUEUR AND GINGER BEER.

SANGRIA ESPANOLA (2 X 1) \$10.99 WHITE SANGRIA (2 X 1) \$10.99 HOUSE RED WINE (2 X 1) \$9.99

HOUSE WHITE WINE (2 X 1) \$9.99 **CHARDONNAY, PINOT GRIGIO,** MOSCATO AND WHITE ZINFANDEL.

KENDAL JACKSON \$7.49

• **BOTTLE** \$20

\$6.99 CASILLERO DEL DIABLO

• **BOTTLE** \$18

CERVEZAS

Draft Beer

IMPORTED 16oz

- XX LARGER
- XX AMBER
- MODELO ESPECIAL
- NEGRA MODELO
- CORONA
- PACIFICO
- CORONA PREMIER

DOMESTIC 16oz

- BUD LIGHT
- MILLER LIGHT
- JAI ALAI CIGAR CITY IPA (NO 2X1) COORS LIGHT
- YUENGLING
- MICHELOB ULTRA
- 420 G13 (NO 2X1)
- GUINNESS (NO 2X1)
- STELLA (NO 2X1)

Bottled Beer

IMPORTED

- CORONA
- CORONA LIGHT
- MODELO ESPECIAL
- NEGRA MODELO
- **PACIFICO**
- TECATE
- STELLA ARTOIS
- IMPERIAL
- ANGRY ORCHARD
- YUENGLING

DOMESTIC

- BUD LIGHT
- BUD LIGHT LIME COORS LIGHT MILLER LIGHT
- BUDWEISER
- O'DOULS HEINEKEN (NON-ALCOHOLIC)
- MICHELOB ULTRA WHITE CLAW

SOFT DRINKS

- PEPSI BRANDS \$2.99
- AGUAS FRESCAS \$3.50 HORCHATA, JAMAICA OR TAMARINDO
- BREW HOUSE ICED TEA \$2.99
- FLAVORED ICED TEA \$3.99 PEACH, MANGO, STRAWBERRY, RASPBERRY, BLUEBERRY, GUAVA, PASSION FRUIT.



