



We're gonna GUAC your World!

www.freshguacmex.com

APPETIZER

SPECIAL GUACAMOLES: MADE RIGHT IN FRONT OF YOU!

- TRADITIONAL GUAC** \$11.99
FRESH GUACAMOLE WITH BACON, CHEESE & CHIPOTLE.
- EL GRANJERO** \$12.99
FRESH GUACAMOLE WITH CORN ESQUITE.
- THE CORN-GUAC** \$12.99
FRESH GUACAMOLE WITH CORN ESQUITE.
- CEVIGUAC MARINO** \$16.99
Fresh guacamole with shrimp ceviche.
- JC FAJITA NACHOS ORIGINAL** \$14.99
TOPPED WITH GRILLED CHICKEN OR STEAK AND CHORIZO W/ SCALLIONS, REFRIED BEANS, MELTED CHEESE, TOMATOES, SOUR CREAM, JAPENOS & QUESO DIP.
- FRESH FAJITA QUESADILLA** \$14.99
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 \$12.99
GRILLED FRESH JALAPENOS, WRAPPED IN BACON FILLED WITH CHEESE.

CEVICHE PINEAPPLE BOWL \$14.99
TRADITIONAL SHRIMP CEVICHE W/ PINEAPPLE CHUNKS & CARROTS.

LOADED NACHOS \$13.99
TOPPED WITH REFRIED BEANS, QUESO SAUCE, JALAPENOS, TOMATOES, LETTUCE & SOUR CREAM. AND YOUR CHOICE OF PROTEIN: GROUND BEEF, BARBACOA, CHICKEN TINGA OR CARNITAS.

TAQUITOS \$10.99
DEEP FRIED FLOUR OR CORN TORTILLAS STUFFED WITH CHICKEN, PORK OR BARBACOA.

FRESH CEVICHE \$13.99
TRADITIONAL OR TROPICAL.

CARIBBEAN NACHOS \$14.99
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 \$14.99
- GRILLED STEAK \$15.99
- SHRIMP OR SALMON \$17.99

BURRITO BOWL \$13.99
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 \$12.99
- CHICKEN \$14.99
- STEAK \$15.99
- SHRIMP \$17.99

TACO SALAD (BLK BEANS) \$11.99
SERVED IN A TACO SHELL & YOUR CHOICE OF MEAT.
• Chicken Tinga • Ground Beef • Pork or • Barbacoa

FAJITA SALAD (BLK BEANS) \$13.99
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 \$7
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 \$16.99
(Caldo de Camaron)

7 MARES SOUP \$25.99
(Seafood Mix Soup)

COCKTAIL DE CAMARONES \$16.99
(Shrimp Cocktail)

CAMPECHANA \$19.99
(Shrimp & Octopus Cocktail)

CREATE YOUR OWN COMBO LUNCH

SERVED FROM 11:00AM TO 3:00PM

(MOST SERVED W/ RICE & REFRIED BEANS)

2 ITEMS \$12.99 | 3 ITEMS \$13.99

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
- TOSTADA
- TAQUITO
- QUESADILLA
- TAMAL
- CHILE RELLENO (ONE PER COMBO)

SPEEDY LUNCH

SERVED MONDAY TO FRIDAY FROM 11:00AM TO 3:00PM
SATURDAY & SUNDAY (\$1 UP CHARGE)

YOUR CLASSICS:

- ENCHILADA \$9.99
- BURRITO \$9.99
- SUPREMO BURRITO \$11.99
- CHIMICHANGA \$10.99
- CHILE RELLENO \$10.99
- QUESADILLA \$10.99
- CHORIZO con HUEVO \$10.99
- HUEVOS RANCHEROS \$10.99
- HUEVOS MACHACA \$10.99

YOUR SPECIALS

- TACO SALAD (NO BEANS) \$10.99
- FAJITA SALAD (BLACK BEANS) \$12.99
- MUCHO BURRITO \$12.99
- CHIPOTLE FAJITA BURRITO \$12.99
- CALI BURRITO \$11.99

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

- VEGGIES \$10.99
- CHICKEN \$12.99
- STEAK \$13.99

- POLLO CON MOLE \$12.99
WARNING: THIS DISH IS COOKED WITH NUTS
- CARNITAS MICHOACAN \$12.99
- LECHON ASADO \$12.99
- COCHINITA PIBIL \$12.99
- CARNE ASADA \$13.99
- FAJITAS STEAK OR CHICKEN \$12.99
- FAJITA QUESADILLA \$12.79
- FAJITA BURRITO \$12.99
- SPINACH QUESADILLA \$11.49
- ARROZ CON POLLO \$11.99

THE CLASSICS from THE SOUTH

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 \$15.99
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 \$15.99
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 \$15.99
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 \$14.99
THREE ROLLED UP, DEEP FRIED CORN OR FLOUR TORTILLAS. FILLED WITH CHICKEN OR BARBACOA BRISKET. TOPPED WITH LETTUCE, TOMATOES, QUESO FRESCO & CREMA MEXICANA.

GREEN SAUCE SHRIMP ENCHILADAS 17.99

CHIMICHANGA \$15.99
LARGE ROLLED UP DEEP FRIED FLOUR TORTILLA, TOPPED WITH QUESO SAUCE. FILLED WITH YOUR CHOICE OF MEAT.

FAJITA CHIMICHANGA \$16.99
CHOOSE FROM, GRILLED CHICKEN, STEAK OR SHRIMP; WITH PEPPERS, TOMATOES AND ONIONS. TOPPED WITH QUESO SAUCE.

ENCHILADAS AL GUSTO \$15.99
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

Lovers

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 \$20.99
GRILLED SKIRT STEAK.

THE NEW YORKER \$23.99
10 OZ NEW YORK STEAK, TOPPED WITH GRILLED MUSHROOMS AND ONIONS.

STEAK TAMPIQUEÑO \$23.99
GRILLED SKIRT STEAK. SERVED W/ A CHEESE ENCHILADA.

ASADA POBLANA \$25.99
GRILLED RIBEYE STEAK. SERVED W/ A CHILE RELLENO.

FILETE de COSTILLA \$21.99
GRILLED SPANISH STYLE RIBEYE WITH OUR SPECIAL STEAK MARINADE & MUSHROOMS ON TOP.

CHURRASCO \$21.99
GRILLED CHURRASCO SERVED WITH CHIMICHURRI SAUCE.

ASADA y MAS (COMBO) \$23.99
COMBINE YOUR SKIRT STEAK WITH A
• ENCHILADA • TAMAL OR • BURRITO
ADD • SHRIMP (DIABLA OR GARLIC \$4.99)

STEAK RANCHERO \$20.99
GRILLED RIBEYE STEAK WITH ONIONS, JALAPEÑOS, TOMATOES, BACON AND CHORIZO.

CARNE de CORDERO \$25.99
TENDER LAMB CHOPS GRILLED TO PERFECTION WITH OUR SPECIAL MARINADE.

STEAK MAZATLAN "CHEF'S SPECIALTY" \$25.99
THICK CUT SKIRT STEAK, TOPPED WITH GRILLED SHRIMP, CREAMY POBLANO SAUCE, CILANTRO & PICO DE GALLO.

CHICKEN

Lovers

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 \$18.99
GRILLED CHICKEN BREAST, SMOTHERED IN MOLE SAUCE (CHOCOLATE AND SPICES) AND SESAME SEEDS.

POLLO AL PASTOR \$19.99
GRILLED CHICKEN BREAST, TOPPED WITH CHORIZO, PINEAPPLE, AND MELTED OAXACA CHEESE.

POLLO AL CHIPOTLE \$18.99
GRILLED CHICKEN BREAST, SMOTHERED IN A CREAMY CHIPOTLE SAUCE.

POLLO FRAMBUESA \$18.99
GRILLED CHICKEN BREAST, SMOTHERED IN RASPBERRY CHIPOTLE SAUCE.

POLLO POBLANO \$19.99
GRILLED CHICKEN BREAST, SMOTHERED IN A CREAMY POBLANO SAUCE.

POLLO ALOHA \$19.99
GRILLED CHICKEN BREAST TOPPED WITH HAM, BACON, PINEAPPLE, ONIONS, AND CHIPOTLE SAUCE.

POLLO Y MAS \$22.99
COMBINE YOUR GRILLED CHICKEN WITH A
• ENCHILADA • TAMAL OR • BURRITO
ADD • SHRIMP (DIABLA OR GARLIC \$4.99)

ARROZ CON POLLO \$17.99
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 \$12.99 | 2 ITEMS \$14.99
3 ITEMS \$15.99

- BURRITO
 - ENCHILADA
 - TACO
 - CHIMI
 - TAQUITO
 - QUESADILLA
 - TAMAL
 - CHILE RELLENO
- (ONE PER COMBO)

Burritos

MUCHO BURRITO \$17.99
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 \$16.99
CALIFORNIA STYLE WRAP, FILLED WITH GRILLED STEAK OR GRILLED CHICKEN, FRENCH FRIES, OAXACA CHEESE, REFRIED BEANS, GUACAMOLE AND SALSA VERDE.

BURRITOS MONTERREY \$16.99
2 STEAKS BURRITOS WITH CHEESE DIP AND GREEN SAUCE ON TOP WITH RICE & BEANS ON THE SIDE.

PASTOR BURRITO \$15.99
FLOUR TORTILLA, FILLED WITH MARINATED PORK, PINEAPPLE CHUNKS, SOUR CREAM, PICO DE GALLO, RICE AND BEANS. TOPPED WITH CREAMY CHIPOTLE SAUCE AND OAXACA CHEESE.

BURRITO YUCATECO \$15.99
FLOUR TORTILLA, FILLED WITH COCHINITA PIBIL (CITRUS MARINATED SLOW ROASTED YUCATECA STYLE PORK) SPANISH RICE AND BLACK BEANS. TOPPED WITH QUESO SAUCE, RED ONIONS & A HINT OF RANCHERO.

Pork

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 MICHOCAN \$17.99
FRIED CHUNKS OF PORK, SERVED W/ SAUTEED ONIONS, LETTUCE AND PICO DE GALLO.

GREEN SAUCE CARNITAS \$17.99
FRIED CHUNKS OF PORK COOKED IN GREEN SAUCE. SERVED W/ LETTUCE & PICO DE GALLO.

LECHON ASADO \$17.99
CUBAN STYLE SLOW ROASTED PORK. TOPPED W/ CILANTRO.

MEXICAN CHULETAS \$18.99
GRILLED PORK CHOPS, SMOTHERED IN MOLE SAUCE AND TOPPED WITH SESAME SEEDS.
REGULAR OR MOLE POBLANO SAUCE

COCHINITA PIBIL \$17.99
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, BROCCOLI, SWEET PLANTAINS, TOSTONES, YUCA OR GRILLED VEGGIES)

VEGGIE FAJITAS \$16.99
BROCCOLI, CAULIFLOWER, CARROTS, ZUCCHINI, SQUASH, MUSHROOMS, ONIONS, PEPPERS.

VEGGIE TACOS \$14.99
THREE TACOS WITH ZUCCHINI, MUSHROOMS AND PEPPERS. TOPPED WITH CABBAGE, ONIONS, CILANTRO AND AVOCADO.

ENCHILADAS VERDES \$14.99
SPINACH & MUSHROOM FILLED ENCHILADAS TOPPED WITH GREEN TOMATILLO SAUCE.

IMPOSSIBLE TACOS \$16.99
GRILLED VEGGIE PATTY WITH ONION, MUSHROOMS. SERVED IN TO BLUE CORN TORTILLAS WITH PICO DE GALLO & AVOCADO.

MEX IMPOSSIBLE BURGER \$15.99
VEGGIE PATTY, LETTUCE, TOMATOES, ONIONS, JALAPEÑOS, SLICED AVOCADO.

VEGGIE POBLANO \$14.99
POBLANO PEPPER STUFFED WITH GRILLED MIXED VEGGIES AND KERNEL CORN.

VEGGIE BOWL \$14.99
ZUCCHINI OR MIXED VEGGIES, BLACK BEANS, POBLANO CILANTRO WHITE RICE, CHOPPED POBLANO PEPPERS, PICO DE GALLO & AVOCADO.

IMPOSSIBLE QUESA \$15.99
GRILLED VEGGIE PATTY WITH ONIONS, MUSHROOMS, AVOCADO SLICES AND OXACA QUESO.

Seafood

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 \$18.99
SAUTEED SHRIMP WITH ONIONS AND MUSHROOMS, FINISHED WITH A SPICY RED SAUCE.

CAMARONES AL MOJO DE AJO \$18.99
SAUTEED SHRIMP WITH ONIONS AND MUSHROOMS, FINISHED WITH A WHITE WINE AND GARLIC SAUCE.

CAMARONES AL CHIPOTLE \$18.99
SAUTEED SHRIMP WITH ONIONS AND MUSHROOMS, SMOTHERED IN OUR CREAMY CHIPOTLE SAUCE.

CAMARONES POBLANO \$19.99
SAUTEED SHRIMP WITH ONIONS AND MUSHROOMS, SMOTHERED IN OUR CREAMY POBLANO SAUCE.

HUACHINANGO FRITO MARKET PRICE
FRIED RED SNAPPER.

HUACHINANGO VERACRUZ \$18.99
RED SNAPPER FILLET, SAUTEED IN BUTTER, WHITE WINE, PEPPERS, ONIONS, TOMATOES, GREEN PEAS AND TOMATO SAUCE.

SPICY MOJARRA FRITA \$18.99
MEXICAN STYLE, WHOLE FRIED TILAPIA.

PINEAPPLE SHRIMP \$19.99
SHRIMP AND SPANISH SAUSAGE, SAUTEED WITH ONIONS, PEPPERS, TOMATOES & PINEAPPLE.

SALMON FRAMBUESA \$18.99
GRILLED SALMON FILLET SMOTHERED IN OUR RASPBERRY CHIPOTLE SAUCE.

CAMARONES ESPANOLAS \$20.99
SAUTEED SHRIMP WITH SPANISH SAUSAGE, ONIONS, RED PEPPERS, POTATOES & MUSHROOMS. FINISHED WITH A FRIED EGG ON TOP.

SALMON VALLARTA \$18.99
GRILLED SALMON FILLET SEASONED WITH OUR SPECIAL SAUCE.

CAMARONES RANCHEROS \$19.99
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) \$3.49

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 \$4.99

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.

FISH or SHRIMP TACOS \$4.99

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

QUESA TACOS \$4.99

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 \$4.99

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.

2 TACOS WITH RICE & BEANS \$14.99
3 TACOS WITH RICE & BEANS \$15.99

2 TACOS WITH RICE & BEANS \$14.99
3 TACOS WITH RICE & BEANS \$15.99

Charolas

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

****PERFECT FOR 2****

LA JEFA \$40.99

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

LA GUERA \$32.99

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

LA MARINA \$32.99

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

Las QUESADILLAS

10 IN FLOUR TORTILLA FOLDED IN HALF

ALL QUESADILLAS SERVED WITH RICE & BEANS

SINCRONISADA \$14.99

GRILLED ONIONS, PINEAPPLE, HAM & AVOCADO SLICES INSIDE.

SEAFOOD QUESADILLA \$17.99

GRILLED SHRIMP OR SCALLOPS, ONIONS, PEPPERS, TOMATOES & MUSHROOMS.

MEGA QUESATACO \$17.99

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 COCHINITA.

Create Your Own Mucho Healthy QUESADILLAS ANY \$14.99

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

PICK 1 FROM THE FOLLOWING:

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

Los POSTRES

THERE IS ALWAYS ROOM FOR SOMETHING DULCE

NAUGHTY CHEESECAKE CHIMICHANGA \$7.99

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

FRIED ICE CREAM \$7.99

CORNFLEAK CRUSTED VANILLA ICE CREAM, FLASH FRIED AND FINISHED WITH CARAMEL AND CHOCOLATE SAUCE.

FLAN \$6.99

CREAMY MEXICAN CUSTARD WITH CARAMEL.

CHURRO SUNDAE \$7.99

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

SOPAPILLAS \$6.99

SERVED WITH ICE CREAM.

Fajitas

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 \$19.99 | FOR 2 \$29.99

SHRIMP FOR 1 \$21.99 | FOR 2 \$33.99

COMBO FAJITAS (STEAK AND CHICKEN) FOR 1 \$21.99 | FOR 2 \$32.99

TRIO FIESTA (STEAK, CHICKEN AND SHRIMP) FOR 1 \$26.99 | FOR 2 \$38.99

MACHO FAJITA \$34.99

NEW YORK STEAK, SCALLOPS, AND SPANISH CHORIZO.

FRESH PARILLA FAJITA SERVES UP TO 2 \$35.99

STEAK, GRILLED CHICKEN, PORK CARNITAS, CHORIZO, SCALLOPS, SHRIMP & MUSHROOMS.

MOLCAJETE SERVES UP TO 2 \$28.99

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

MOLCAJETE ESPECIAL SERVES UP TO 2 \$35.99

GRILLED RIBEYE STEAK, GRILLED CHICKEN, GRILLED SHRIMP, MEXICAN CHORIZO, GRILLED CACTUS, GRILLED ONIONS, TOMATOES, MUSHROOMS, GRILLED PEPPERS. TOPPED WITH QUESO FRESCO AND FRIED JALAPENO.

PINEAPPLE FAJITAS \$21.99

GRILLED CHICKEN OR SHRIMP COOKED WITH ONIONS, PEPPERS, TOMATOES, CHUNKS OF PINEAPPLE, MUSHROOMS.

PHILLY FAJITAS \$21.99

STEAK OR CHICKEN WITH ONIONS, PEPPER, TOMATOES MUSHROOMS & MELTED OXACA CHEESE.



CHEPE'S Favorites

ASADO DE STEAK \$21.99

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

CHORIPOLLO \$19.99

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

POLLO GRANJERO \$19.99

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

CHIPOTLE ASADA STEAK \$25.99

SKIRT STEAK & SHRIMP TOPPED WITH OUR HOMEMADE CHIPOTLE SAUCE WITH ONIONS & MUSHROOMS.

MUCHO LOCO

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

- POLLO LOCO \$17.99
- TRIO LOCO \$22.99
- STEAK LOCO \$18.99

Little AMIGOS \$7.99

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

BURRITO
QUESADILLA
TACO
ENCHILADA
CHIMICHANGA

CHICKEN FINGERS
MAC & CHEESE
MEXICAN PIZZA
CHEESE BURGER

Fresh Guac

Daily Specials

LOCO MONDAYS

- HOUSE MARGARITAS (ROCKS) \$3.99 EACH

- JC FAJITA NACHOS \$12.99
 - POLLO CHIPOTLE \$15.99
 - ARROZ CON POLLO \$15.99
 - LOADED NACHOS \$11.99
 - FAJITA QUESADILLA \$12.99
 - FAJITA (CHICKEN, STEAK OR COMBO) \$15.99
 - MUCHO BURRITO \$13.99
- 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) \$12.99
- GRILLED OR BREADED / RICE OR BEANS

- TACOS, FLAUTAS & QUESADILLA \$1.49
 - GRILLED CHICKEN, STEAK OR PASTOR \$2.49
 - ARROZ CON POLLO \$15.99
 - POLLO CHIPOTLE \$15.99
 - CARNITAS MICHIOCAN \$14.99
 - FAJITA \$15.99
- CHICKEN, STEAK OR COMBO

- MUCHO BURRITO \$13.99

LOCO WEDNESDAYS

- JC FAJITA NACHOS \$12.99
- LOADED NACHOS \$1.99
- FAJITA QUESADILLA \$12.99

Senorita Nights (3pm to Close)

- SKINNY MARGARITA \$6.99
 - MARTINIS \$6.99
- TAKE \$2 OFF ON ALL COCKTAILS

- 3-4 SPECIAL \$3 BEER BOTTLE & DRAFTS (STELLA & IPA EXCLUDED)

- \$4 HOUSE MARGARITA (ROCKS)
- \$4 HOUSE SANGRIA

THIRSTY THURSDAY

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



Available
All
The Time

Pick Your Combo

- 6 WINGS FOR \$13.99
- 6 WINGS & FRIES \$14.99
- 6 WINGS, FRIES, SODA OR 16OZ DOMESTIC DRAFT \$16.99

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



Mimosa!

Las MARGARITAS COCKTAILS & Mas

- HOUSE MARGARITA (2x1) \$12.99
- MONTE ALBAN REPOSADO, GRAN GALA, A SPLASH OF ORANGE JUICE, FRESH LIME JUICE AND AGAVE NECTAR.

- WATERMELON RITA 22 oz \$14.99
- LOS VECINOS MEZCAL, NARANJA LIQUEUR, THREE OLIVES WATERMELON LIQUEUR, FRESH LIME JUICE, AGAVE NECTAR AND WATERMELON PUREE.

- MANGO PINA RITA 22 oz \$14.99
- CUERVO TRADICIONAL, NARANJA LIQUEUR, FRESH LIME JUICE, AGAVE NECTAR, MANGO NECTAR & FRESH PINEAPPLE PUREE.

- PEPINO JALAPENO RITA 22 oz \$14.99
- MAESTRO DOBEL, NARANJA LIQUEUR, THREE OLIVES CUCUMBER LIQUEUR, FRESH LIME JUICE, AGAVE NECTAR, FRESH JALAPENOS & CUCUMBER.

- TRIPLE BERRY RITA 22 oz \$14.99
- CUERVO TRADICIONAL REPOSADO, NARANJA LIQUEUR, TRIPLE BERRY PUREE, FRESH LIME JUICE AND AGAVE NECTAR.

- MANGO PASION RITA 22 oz \$14.99
- CUERVO TRADICIONAL, NARANJA LIQUEUR, MANGO NECTAR, PASSION FRUIT NECTAR, FRESH LIME JUICE AND AGAVE NECTAR.

- SUNRISE RITA 22 oz \$14.99
- CUERVO TRADICIONAL, NARANJA LIQUEUR, PEACH SCHNAPPS, FRESH LIME JUICE, AGAVE NECTAR & A SPLASH OF CRANBERRY.

- GITANA RITA 22 oz \$14.99
- HIBISCUS INFUSED TEQUILA, NARANJA LIQUEUR, FRESH LIME JUICE, AGAVE ORGANIC NECTAR & POMEGRANATE PUREE.

- EL PATRON RITA 22 oz \$14.99
- PATRON SILVER, NARANJA LIQUEUR, FRESH LIME JUICE AND AGAVE NECTAR.

- CLASSIC CADILLAC RITA 22 oz \$15.99
- 1800 GOLD, NARANJA LIQUEUR, FRESH LIME JUICE, AGAVE NECTAR, AND A FLOATER OF GRAND MARNIER.

- EL PRESIDENTE RITA 22 oz \$15.99
- 1800 GOLD, NARANJA LIQUEUR, FRESH LIME JUICE, AGAVE NECTAR & A FLOATER OF PRESIDENTE BRANDY.

- LA FLACA RITA 22 oz \$14.99
- CUERVO TRADICIONAL, NARANJA LIQUEUR, FRESH LIME JUICE AND LIGHT AGAVE NECTAR.

- CROWN RITA 22 oz \$15.99
- CUERVO TRADICIONAL REPOSADO, NARANJA LIQUEUR, FRESH LIME JUICE, AGAVE NECTAR & A FLOATER OF CROWN ROYAL.

- ELECTRIC RITA 22 oz \$18.99
- CUERVO TRADICIONAL, BACARDI SILVER, NARANJA LIQUEUR & AN UPSIDE DOWN CORONITA.

- CLASSIC TEQUILA SUNRISE \$9.99
- CUERVO TRADICIONAL, ORANGE JUICE, AND GRENADINE.

- STRAWBERRY SUNRISE \$9.99
- CUERVO TRADICIONAL, ORANGE JUICE & STRAWBERRY PUREE.

- TROPICAL FRUIT LONG ISLAND \$11.99
- CUERVO TRADICIONAL, RUM, VODKA, GIN, NARANJA LIQUEUR, TROPICAL FRUIT PUREE, AND A SPLASH OF LEMON/LIME SODA.

- MOJITO CUBANO \$10.99
- RUM, MUDDLED MINT, FRESH LIME JUICE, AGAVE NECTAR, AND A SPLASH OF CLUB SODA.

- CAIPIRINHA BRASILEIRA \$10.99
- PIRAS CACHACA (BRAZILIAN RUM), MUDDLED LIMES, AND CANE SUGAR.

- PINA COLADA \$10.99
- COCONUT RUM, FRESHLY HOMEMADE PINA COLADA MIX.

- PALOMA \$11.99
- MAESTRO DOBEL, FRESH LIME JUICE, GRAPEFRUIT SODA, AND A PINCH OF SALT.

- CANTARITO \$13.99
- 1800 SILVER, FRESHLY SQUEEZED GRAPEFRUIT, FRESH LIME JUICE, AGAVE NECTAR, GRAPEFRUIT SODA, SPLASH OF OJ. SERVED WITH A TAJIN/SALT RIM.

- MEXICAN MULE \$11.99
- MAESTRO DOBEL, FRESH LIME JUICE, CUCUMBER SLICES, AGAVE NECTAR, MINT, AND GINGER BEER.

- CLASSIC MOSCOW MULE \$11.99
- THREE OLIVES VODKA, FRESH LIME JUICE, GINGER BEER, AND MINT.

- MEZCAL MULE \$12.99
- LOS VECINOS MEZCAL, FRESH LIME JUICE, GINGER BEER AND MINT.

- PINEAPPLE TAMARIND RITA \$14.99
- LOS VECINOS MEZCAL, SMIRNOFF TAMARIND, FRESH LIME JUICE, AGAVE NECTAR AND TAJIM ON THE RIM.

VINOS

- SANGRIA ESPANOLA (2 x 1) \$11.99

- WHITE SANGRIA (2 x 1) \$11.99

- HOUSE RED WINE (2 x 1) \$11.99

- HOUSE WHITE WINE (2 x 1) \$11.99

- CHARDONNAY, PINOT GRIGIO, MOSCATO AND WHITE ZINFANDEL.

- KENDAL JACKSON \$7.49

- BOTTLE \$22

- CASILLERO DEL DIABLO \$6.99

- BOTTLE \$18

CERVEZAS

Draft Beer

IMPORTED 16oz

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

2x1
ALL DAY

DOMESTIC 16oz

- BUD LIGHT
- MILLER LIGHT
- JAI ALAI CIGAR CITY IPA (NO 2X1)
- COORS LIGHT
- YUENGLING
- BLUE MOON (NO 2X1)
- MICHELOB ULTRA
- 420 G13 (NO 2X1)
- GUINNESS (NO 2X1)
- MARGO CART (NO 2X1)
- GOOSE ISLAND (NO 2X1)
- STELLA (NO 2X1)

Bottled Beer

IMPORTED \$4.49

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

DOMESTIC \$3.99

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



SOFT DRINKS

- PEPSI BRANDS \$3.50

- AGUAS FRESCAS \$4.50
- HORCHATA, JAMAICA OR TAMARINDO

- BREW HOUSE ICED TEA \$3.50

- FLAVORED ICED TEA \$4.99

- PEACH, MANGO, STRAWBERRY, RASPBERRY, BLUEBERRY, GUAVA, PASSION FRUIT.