



## BREAKFAST

**HUEVOS DIA** Soft corn, crunchy corn, or flour tortillas filled with scrambled eggs, choice of bacon or chorizo, shredded cheese and choice of salsa.

**\$8.95**

**HUEVOS A LA MEXICANA** Scrambled eggs, chorizo, shredded cheese and enchilada sauce on a bed of house made tortilla chips.

**\$6**

**BREAKFAST BURRITO** 13" tortilla filled with scrambled eggs, potatoes, choice of bacon or chorizo, and cheese.

**\$9.99**

**BREAKFAST QUESADILLA** 13" tortilla filled with cheese, scrambled eggs, and choice of chorizo or bacon. Grilled crisp and served with salsa.

**\$7**

## APPS/SALADS

**NACHOS** Home-made lime and salt tortilla chips topped with cheese, guacamole & choice of vegetarian black beans or ranchero beans.

Chicken, Steak, or Barbacoa **\$10.97**

Cheese Nachos **\$8.99**

**TORTILLA CHIPS** House-made lime and salt tortilla chips with:

Salsa **\$3** | Guacamole or Queso **\$7**

**TACO SALAD** Fresh romaine hearts served in a crispy tortilla bowl topped with beans, salsa, sour cream and your choice of meat.

**\$10.99**

**CAESAR SALAD** Crisp romaine hearts tossed with our southwest Caesar dressing, topped with croutons and Monterey Jack cheese.

**\$8.95**

Add Chicken for an extra **\$1.99**

**SIDES** Guacamole or Queso **\$2** | Sour Cream **\$1** | Salsa **\$0.75**

## LUNCH/DINNER

**TACOS** 3 Soft corn, soft flour or crispy corn tortillas filled with choice of meat and served with cheese, lettuce and choice of salsa. **\$11.76**

**BURRITO** 13" flour tortilla filled with cilantro-lime rice, vegetarian black beans or ranchero beans, cheese lettuce, choice of meat, and salsa. **\$12.45 (Steak +\$0.50)**

**QUESADILLA** 13" flour tortilla filled with a blend of cheeses and choice of meat and salsa. Served with guacamole. **\$10**

**ENCHILADA** Three soft corn tortillas, filled with a blend of cheese, covered in house made enchilada sauce, and served with a side of rice and beans. **\$13.96**

Add shredded chicken, grilled steak, slow-cooked barbacoa, grilled vegetables or cod for an extra **\$1.99**

**CHILE RELLENO PLATE** Two egg battered Poblano chiles stuffed with chicken or cheese served with green chile, and choice of beans and rice. **Cheese - \$11.46 | Chicken - \$13.45**

**TAMALE PLATE** Two house made chile tamales filled with pork or beef. Served with rice, beans and your choice of red or green chile. **\$9.99**

**POZOLE SOUP** Hominy and pork soup, garnished with cabbage, chile peppers, onion, garlic, radishes and limes **\$7.95**

## MEAT CHOICES

**Grilled Vegetables** zucchini, yellow squash, mushrooms and red peppers.

**Grilled Chicken Thigh** hint of citrus and chipotle.

**Grilled Steak** marinated in our authentic blend of spices.

**Barbacoa** shredded and seasoned, slow-cooked sirloin.

**Cod** grilled fish in a fresh tomato salpica.

**Carnitas** delicious marinated pork tips slow roasted to perfection

## A LA CARTE

**1 CHILE RELLENO**  
**\$3.79**

**1 TACO**  
**\$4.17**

**BEANS AND RICE SIDE**  
**\$3.99**

**1 CHEESE ENCHILADA**  
**\$3.79**

**CHOICE OF 1 TAMALE**  
**\$3.79**

# ALCOHOLIC DRINKS AVAILABLE TO GO

## DESSERTS

**SOPAPILLAS** Fried Mexican puff pastry, dusted with powdered sugar and served with honey. **\$3.49**

**CHURROS** Fried, sweet dough, cream filled sticks with cinnamon sugar. **\$3.49**

**FRUIT CUP** **\$4.99**

## DRAFT BEER

**COORS LIGHT**  
**\$7**

**BUD LIGHT**  
**\$7**

**DOS EQUIS LAGER**  
**\$8**

**IPA**  
**\$8**

**ROTATING HANDLES**  
Ask your server for this week's selections

## COCKTAILS

**HOUSE MARGARITA** Tequila, triple sec and organic cold pressed ripe sour mix. Served on the rocks with or without salt.  
**\$9**

**CLASSIC MARGARITA** Patron Silver tequila, with fresh lime juice and agave nectar.  
**\$12**

**AGAVE COIN MARGARITA** Patron Silver tequila, Cointreau, with fresh squeezed lime juice and agave nectar, shaken on the rocks.  
**\$12**

**ITALIAN MARGARITA** Sauza Hornitos Reposado tequila with DiSaronno amaretto and a float of Cointreau.  
**\$12**

**FRESH JALAPENO MARGARITA** Patron Reposado tequila, triple sec, muddled jalapeño peppers, agave nectar, fresh squeezed lime juice.  
**\$12**

**TEQUILA SUNRISE** Fresh orange juice mixed with Jose Silver Especial tequila with a drizzle of grenadine.  
**\$11**

**BLOODY MARIA** Spicy bloody mary mix, Jose Silver Especial, Chipotle Cholula hot sauce, garnished with olives.  
**\$11**

**TOP SHELF LONG ISLAND ICED TEA** Absolut vodka, Tanqueray gin, Jose Silver Especial Tequila and Bacardi rum shaken with and a splash of cola.  
**\$12**

**HORCHATA MARTINI** Vanilla Absolut vodka, RumChata liqueur, shaken, served up.  
**\$12**

**MEXICAN COFFEE** Patron XO Cafe Incendio tequila and coffee. Tone down the spice, try Patron XO Cafe.  
**\$11v**

**QUE BUENO DOES NOT ACCEPT VERTICAL I.D.s**  
**WE APOLOGIZE FOR THE INCONVENIENCE.**