



APPETIZERS

SHRIMP COCKTAIL Whole shrimp, orange based marinade \$9.95

GUACAMOLE DIP \$5.95

QUESO DIP With or without jalapenos \$3.95

MANGO SALSA Mangos, onions, cilantro, red peppers, jalapenos, lemon & lime juice \$3.50

QUESO FUNDIDO Chihuahua cheese, poblano peppers & chorizo, flour tortillas \$7.95

PARMESAN SHRIMP Whole shrimp, parmesan cheese & poblano sauce \$8.95

SWEET POTATO FRIES Served with poblano sauce \$3.50

NACHOS Corn tortillas, beans, queso, pico de gallo, guacamole, & sour cream \$6.95 Beef or Chicken \$7.95 Steak or Shrimp \$9.95

SALADS

(house dressing or red pepper ranch)

HOUSE Green leaf lettuce, tomatoes, onions, avocado, & Mexican grated cheese \$6.95 Chicken \$9.95 Steak or Shrimp \$10.95

TACO Fried flour tortilla bowl, lettuce, Mexican cheese, beans, pico de gallo, tomatoes, avocado, sour cream \$6.95 Chicken \$8.95 Steak or Shrimp \$10.95

CEVICHE Green leaf lettuce topped with your favorite Ceviche. Add \$1.00 to the price of Ceviche

SOUPS

(served with corn tortillas; jalapeno corn bread for .25¢)

POBLANO SHRIMP & CRAB Cream based soup, poblano peppers, cilantro, onions, tomatoes, mushrooms, crab meat & shrimp \$5.25 / \$7.95

CHICKEN TORTILLA Chicken broth, shredded chicken, rice, corn, spices. Topped with fresh pico de gallo, & avocado \$4.50 / \$6.50

ACAPULCO BEEF STEW (seasonal) Tomato broth, potatoes, carrots, steak, cabbage, special Mexican herbs \$4.95 / \$6.95

TEQUITOS CON AUTHENTIC SOUP Shredded chicken in corn tortillas, deep fried. Chicken broth soup, lettuce, onions, tomatoes, avocado, cotija cheese, sour cream. Spicy avocado sauce on side \$5.25 / \$7.95

SIDE ORDERS

SALAD (lettuce, onion, tomato.) \$2.50

GUACAMOLE \$2.50

POBLANO SAUCE \$1.25

PICO DE GALLO \$1.25

CHICKEN OR BEEF TACO \$2.50

PORK TACO \$3.50

AVOCADO \$1.25

JALAPENOS 50¢

FLOUR OR CORN TORTILLAS \$1.00

RICE .95¢

BEANS \$1.25

SOUR CREAM .75¢

MEXICAN GRATED CHEESE .50¢

TAQUITAS (3) - \$2.95

CEVICHE

TILAPIA Tilapia, lime juice, tomatoes, cilantro, onions, & jalapenos \$10.15

GROUPER Grouper, lime juice, onions, jalapenos, green pepper, garlic, & tomatoes \$11.95

PERUVIAN CORVINA Corvina, lemon & orange juice, cilantro, garlic, onion, jalapenos, parsley, & cayenne pepper \$10.95

SCALLOP Scallops, lime juice, vinegar apple cider, onions, jalapenos, oregano, & garlic \$11.95

SHRIMP Whole shrimp, lemon juice, onions & jalapenos peppers \$10.95

ENTREES

(served with rice and beans, substitute side salad or sweet potato fries for \$1.00)

MIGUEL'S SPECIAL One hard shell beef taco, one sour cream chicken enchilada, & one cheese enchilada with spicy red chile sauce \$8.95

TOSTADAS Shredded chicken or ground beef, two crispy fried corn tostadas, lettuce, pico de gallo, avocado, & sour cream \$8.15

ELSA'S CHICKEN ENCHILADAS VERDE Shredded chicken in three corn tortillas, smothered in green tomatilla sauce, shredded Mexican cheese, sour cream, lettuce, tomato, onions, avocado, & cotija cheese. (not served with rice and beans.) \$9.95

BURRITO SUPREME Sautéed onions, green & red peppers, & beans wrapped in a flour tortilla, authentic red mole sauce, lettuce, tomatoes, Mexican cheese, sour cream, & avocados; Veggie \$6.95 chicken \$9.95 or steak \$10.95

SHRIMP A LA DIABLO Sautéed shrimp, Mexican chiles, onions, garlic, ranchero mole sauce. Served with flour tortillas \$11.95

TILAPIA VERA CRUZ Grilled tilapia filet, tomato based Vera Cruz sauce, lettuce, tomato, & sour cream \$11.95

CHIMICHANGA Shredded chicken or ground beef wrapped in a flour tortilla & deep fried. Covered in cheese dip, lettuce, tomato, & sour cream; \$9.15 steak or shrimp \$10.95

QUESADILLAS Sautéed poblano peppers, onions, & Mexican cheese in a large flour tortilla, lettuce, pico de gallo, & sour cream; Veggie \$6.95 Chicken \$9.95, Steak or Shrimp \$10.95

CHICKEN MANGO Grilled chicken breast, Mexican cheese, mango salsa, lettuce, pico de gallo, & sour cream \$11.95

PORK RANCHERO Seasoned bone in pork chopped, flash fried & slow cooked with authentic ranchero sauce. Served with tomato, onions, avocados, lettuce & flour tortillas \$9.95

FAJITAS Sautéed onion, red & green peppers served on a hot skillet. Served with lettuce, guacamole, tomato, Mexican cheese & flour tortilla Veggie \$7.95 Grilled Chicken \$10.95 Steak \$12.95 Shrimp \$12.95 Grouper \$13.95 Any Two \$16.95

GARLIC SHRIMP Whole shrimp sauteed with garlic & onions. Garnished with lettuce, tomato, sour cream, & guacamole \$10.95

TACOS

(3 tacos served with rice and beans, substitute side salad or sweet potato fries for \$1.00)

FISH Grilled tilapia, cole slaw, Mexican cheese, poblano cream sauce, corn tortillas, pico de gallo \$10.15

SHRIMP Shrimp sautéed with onions, green & red peppers, corn tortillas, lettuce, Mexican cheese, pico de gallo & avocado sauce \$10.15

FRESCA Grilled Tilapia, tomatoes, onions, jalapenos, lettuce, pico de gallo, cotija cheese, hard shell corn tortillas \$11.15

STEAK Seasoned steak sautéed with onions, corn tortillas, topped with Mexican cheese, spicy tomatillo, onion, cilantro, & avocado sauce \$10.15

PORK Pulled pork, corn tortillas, lettuce, pico de gallo, side of tres chiles sauce \$10.15

CHICKEN Shredded chicken, flour tortillas, lettuce, Mexican cheese, pico de gallo, & red pepper sour cream sauce \$9.15

BEEF Seasoned ground beef, flour tortillas, lettuce, tomatoes, Mexican cheese, & sour cream \$9.15

HOT SANDWICHES

(served with sweet potato fries)

HAMBURGER Fresh ground beef, toasted French bread, Mexican cheese, lettuce, tomatoes, onions, jalapenos, & guacamole \$8.95

CHICKEN POBLANO Grilled chicken, sautéed poblano peppers, onions, poblano sauce, toasted French bread \$8.95

KID'S MENU

(for children 11 & under; served with rice, beans or sweet potato fries)

CHEESE QUESADILLA \$4.00 Chicken \$5.50

TAQUITAS Shredded chicken rolled in three corn tortillas, fried \$4.00

MINIBURGER Fresh ground beef grilled, Mexican cheese, toasted French bread. Ketchup & mustard on the side \$5

CHICKEN OR BEEF TACOS Shredded chicken or ground beef, two flour tortillas, Mexican cheese \$4

STEAK TACOS Steak, two flour tortillas, Mexican cheese \$6

DESSERTS

Flan \$4.50 Sopapia \$3.50 Key Lime Pie \$4.50 Mango Pie \$4.50



MARGARITAS

Choose Your Tequila

CEVICHE HOUSE - El Pobre 100% Blue Agave Gold, Triple Sec, Sweet & Sour

FLAVORED MARGARITAS - Real Fruit Puree, Triple Sec, Sweet & Sour (Strawberry, Mango, Peach, Raspberry, Blue Raspberry, Tangerine, Watermelon)

TEXAS - Grand Marnier, O.J., Sweet & Sour

TABASCO - Tabasco Infused Tequila, Sweet & Sour

POMEGRANATE - POM Juice, Triple Sec, Sweet & Sour

COCONUT - Coconut Milk, Triple Sec, Sweet & Sour

CHAMBOR-ITA - Chambord Black Raspberry Liqueur, Triple Sec, Sweet & Sour

PREMIUM PATRON - Fresh Lime Juice, Sweet & Sour, Patron Citronage

SKINNY - Organic Agave Nectar, Fresh Lime

MONKEY JUICE - Fresh Mango Puree, Coconut Milk, Triple Sec, Sweet & Sour

ORGANIC - Tierras Organic Tequila, Organic Agave Nectar, Fresh Lime Juice

PALOMA - Fresh Lime Juice, Grapefruit Soda, Sprite

SPICY MANGO - Spicy Tequila, Triple Sec, Mango Puree, Sweet & Sour

SPECIALTY DRINKS

MOJITO HOUSE - Fresh Mint Leaves, Lime Juice, Raw Sugar, Cruzan Rum

POMEGRANATE MOJITO - Cruzan Rum, Fresh Mint Leaves,

Lime Juice, Raw Sugar, POM Pomegranate Juice

MOJITO MARGARITA - Fresh Mint Leaves, Lime Juice, Raw Sugar,

Triple Sec, Sweet & Sour, Cruzan Rum

FLAVORED MOJITO - Fresh Mint Leaves, Lime Juice, Raw Sugar, Cruzan

Rum, choice of flavor (Mango, Guava, Pineapple, Citrus, Vanilla, Coconut, Strawberry)

FROZEN FLAVORED MOJITO - Mint Leaves, Lime Juice, Raw Sugar,

Cruzan Rum, choice of flavor (Strawberry, Mango, Raspberry, Blue Raspberry, Peach,

Tangerine, Watermelon)

SANGRIA - Fruit Infused Red Wine, Ground Cinnamon

WHITE SANGRIA - Fruit Infused White Wine, Ground Cinnamon Garnish

PIÑA COLADA - Fresh Coconut Puree, Triple Sec, Lime Juice, Cruzan Rum

FLIPPY FLOPPY - POM Pomegranate Juice, Pineapple Juice, Cruzan

Coconut Rum

ANEJO ALEXANDER - Patron Anejo, Patron XO Cafe, Milk ice

TEQUILA SUICIDE - The Secret Is In The Sauce...

TEQUILAS

BLANCO / SILVER

tequila unaged & bottled immediately after distillation

Jose Cuervo	Don Julio	1800	Partida	Hornitos
El Jimador	Don Eduardo	Corzo	Sauza	Tres Generaciones
Lunazul	Herradura	Azul	Corazon	Milagro
Gran Patron Platinum	Patron	901 by JT		

REPOSADO

tequila aged a minimum of 2 months but less than 1 year in oak barrels

Jose Cuervo Gold	Cuervo Traditional	Cuervo Tabasco	1800	El Jimador
Lunazul	Patron	Don Julio	Partida	Tres Generaciones
Don Eduardo	Herradura	Hornitos Corazon		

AÑEJO

tequila aged a minimum of 1 year but less than 3 years in oak barrels

Conmemorativo	El Jimador	Patron	Don Julio	Hornitos
Partida	Don Eduardo	Herradura	Corazon	

CERVEZA

IMPORTED

Corona	Corona Light	Modelo Especial	Negro Modelo	Tecate
Dos XX Lager	Dos XX Amber	Pacifico	Sol	

DOMESTIC

Bud Light	Miller Lite	Coors Light	Michelob Ultra	Yuengling
Blue Moon	Sweetwater 420 Pale Ale			

NON ALCOHOLIC

Coke, Diet Coke, Sprite, Coke Zero, Mr. Pibb, Lemonade, Tea, Milk