

# San Marcos Special

## 🔥 LAVA ROCK MOLCAJETE FOR 2

A fire rested lava stone molcajete bowl filled with mouth watering goodness and served with two side plates containing pico de gallo, sour cream, guacamole, rice, refried pinto beans, and choice of corn or flour tortillas.

*\*Option to add Mexican chorizo for \$5 or chopped ribeye for \$9*

### SEAFOOD MIX.....44.99

Halved Alaskan king crab legs, green lip mussels, fresh water white fish, blackened shrimp, baby scallop, island lobster, clams, and a wedge of melting queso fresco at the bottom. Cooked in a blend of salsas and topped with scallions, fire roasted jalapeño, and spring onions

### MEAT TRIO.....35.99

Seasoned carne asada, grilled chicken breast, blackened shrimp and a wedge of melting queso fresco at the bottom. Cooked in a blend of salsas and topped with scallions, fire roasted jalapeño and spring onions

## APPETIZERS

Enjoy one complementary round of chips and dips. After the first basket an **automatic charge of 4.99** for bottomless chips and dips will be applied to your check.

### 🔥 FISH & SHRIMP CEVICHE.....16.99

Lime cured shrimp and freshwater white fish that is mixed with fresh jalapenos, cilantro, tomato, cucumber, our special spice blend, and topped with fresh avocado slices. Bottomless chips included

### CALAMARI.....16.99

Panko breaded and fried calamari steak strips, sprinkled with cotija cheese and served with red bell pepper remoulade for dipping

### 🔥🔥 HABANERO CRAB & SHRIMP FRITTERS.....16.99

Golden crisp and spicy fritters covered in a light panko crust and made from wild caught crabmeat, baby bay shrimp, fresh golden corn kernels, black beans and green onion. Served with a red bell pepper remoulade and a sweet & tangy tamarindo sauce

### MACHO QUESADILLAS.....13.99

Large quesadilla loaded with melted jack and cheddar cheeses and your choice of meat, grilled veggies or just cheese. Served with pico de gallo, guacamole, and sour cream. **\*Upgrade to spinach flour tortilla for additional cost**

*Options include*

CHEESE • ASADA STEAK • MIXED VEGGIE • SHRIMP •  
CARNITAS • MUSHROOM GARLIC • SHREDDED BEAF •  
SHREDDED CHICKEN • TEQUILA CHICKEN BREAST

### SAN MARCOS ARTICHOKE DIP.....13.99

Creamy artichoke dip with a Mexican twist, mozzarella, and cream cheese with chopped green chilies, crushed red pepper and garlic. Bottomless chips included

### 🔥🔥 SAN MARCOS CHICKEN WINGS.....16.99 DZ.....10.99 1/2 DZ

One dozen traditional bone-in chicken wings tossed in one of our mouth-watering wing sauces and served with ranch or carrot habanero ranch

*Options include*

TRADITIONAL WINGS • MOLE WINGS • SWEET AND SPICY  
TARMARINDO WINGS

### TABLESIDE GUACAMOLE.....13.99

Our famous table side guacamole is made to impress with the freshest cut ingredients and prepared at your table. Choose from fresh cilantro, jalapeño, onion, tomato, fresh squeezed lime juice and our special variety of dry spices. Bottomless chips included

### COCONUT FLAKED SHRIMP.....16.99

Ten large shrimp tossed in crispy coconut flake and fried to perfection, served with a sweet & spicy crushed pepper pineapple sauce for dipping

### TAQUITOS.....9.99

Four corn tortillas rolled and deep-fried taquitos, stuffed with shredded beef or shredded chipotle chicken. topped with cheese and served with pico de gallo, sour cream, guacamole, and tomatillo salsa

### 🔥 SAN MARCOS PLATTER.....17.99

Our oversized sampler is served with a mix of quesadillas, taquitos, flautas, and chicken wings. Enjoy with pico de gallo, sour cream, guacamole, and ranch. Meat options include shredded beef or shredded chipotle chicken

### SAN MARCOS NACHOS.....14.99

A mountain of corn tortilla chips prepared with your choice of meat or just cheese. Topped with refried pinto beans, enchilada sauce, melted jack & cheddar cheeses, cotija cheese, pico de gallo, guacamole, sour cream and pickled jalapenos

*Options include*

CHEESE • ASADA STEAK • CARNITAS • SHREDDED BEAF  
• SHREDDED CHICKEN • TEQUILA CHICKEN BREAST

### FLAUTAS.....9.99

Two rolled and fried flour tortillas stuffed with shredded beef, shredded chipotle chicken or carnitas. Topped with and served with pico de gallo, sour cream, guacamole, and tomatillo salsa. **\*Upgrade to spinach flour tortilla for additional cost**

# SOUPS & SALADS

Dressings offered are ranch, cotija cheese, cilantro pumpkin seed, toasted cumin cranberry, mango champagne vinaigrette, or blood orange shallot vinaigrette

## SIERRA FISH SALAD.....14.99

Blackened swai fish fillet served over our crisp salad, cilantro, and cabbage mix. Drizzled on top are roasted red bell pepper, chipotle, and Mexican crema sauces. Topped with roasted sesame and pumpkin seeds, avocado slices, and fresh citrus wedges

## CRANBERRY FISH SALAD.....14.99

Blackened swai fish fillet served over crisp salad mix and topped with avocado slices, grated cotija cheese, jack & cheddar cheeses, and dried cranberries. Paired with our toasted cumin cranberry dressing

## CHICKEN TORTILLA SOUP..... Cup 5.99 Bowl 10.99

Savory soup with grilled chicken cuts, corn kernels, tomato, topped with crunchy tortilla strips and green onion

## ALBONDIGA SOUP..... Cup 5.99 Bowl 10.99

Hearty meatball soup with carrots, celery and tomatoes topped with a cabbage and cilantro mix.

## MANGO SEAFOOD ROMANA.....16.99

Choose to top your salad with pan seared baby scallops or blackened shrimp cooked with our fresh mango puree and mango slices. Salad topped with avocado slices, cilantro, pico de gallo, and grated cotija cheese. Paired with our mango champagne vinaigrette

## CHICKEN MILANESA SALAD.....16.99

Lightly seasoned, panko-crusted, fried chicken breast served over our crisp salad, mixed with a cilantro and cabbage mix. Topped with fresh squeezed lemon juice, tomato, cucumber, and a queso fresco crumble. Paired with our homemade creamy ranch

## COTIJA ROMANA.....9.99

Crisp salad mix, topped with pico de gallo, fresh avocado slices, and grated cotija cheese and three cheese blend. Paired with our cotija cheese dressing (Side Salad 5.99)

## TEQUILA CHICKEN BREAST.....14.99

## BLACKENED SHRIMP .....14.99

## ASADA STEAK .....14.99

# HUEVOS

## CHORIZO CON HUEVOS.....15.99

Mexican style chorizo and egg scramble. Served with refried pinto beans, rice, and choice of tortillas

## CHILAQUILES CON HUEVOS.....15.99

Crunchy fried tortilla strips tossed in warm green tomatillo salsa and topped with eggs cooked your way. Then topped with shredded lettuce, fresh diced white onion, Mexican crema, and queso fresco **\*Add Asada Steak, Tequila Chicken Breast, Pastor, or Carnitas add \$5**

## MACHACA CON HUEVOS.....15.99

Egg scramble with shredded beef, fresh red and green bell pepper, and chopped yellow onion. Served with refried pinto beans, rice, and your choice of tortillas

## HUEVOS RANCHEROS.....14.99

These are traditional huevos rancheros beginning with a layered crunchy corn tortilla shell. Topped with chorizo black beans, eggs cooked your way, ranchera sauce, and melted cheese. Served with chorizo black beans and rice

## SANTA FE ENCHILADAS.....16.99

Three layered Enchiladas with your choice of shredded beef, shredded chipotle chicken, or slow roasted carnitas. Topped with eggs cooked your way, ranchera or tomatillo sauce, and melted cheese. Served with pico de gallo, guacamole, sour cream, refried pinto beans, and rice

# BURRITOS

All Burritos are served à la carte with pico de gallo, guacamole, and sour cream on the side. They are prepared with your choice of meat, rice, refried pinto beans, cheese, and mild salsa

**\*Get any burrito smothered with one of our enchilada sauces and topped with melted cheese or substitute for a Spinach flour tortilla for additional cost.**

## Regular Burritos 12.99

*Options include*

- MIXED VEGGIE • SHREDDED BEEF • PASTOR • CARNITAS •
- SHREDDED CHICKEN • TEQUILA CHICKEN BREAST •
- CHORIZO CON HUEVOS • PORK CHILE VERDE •
- PORK CHILE COLORADO • ASADA STEAK • CHILE RELLENO •
- LENGUA • SWAI FISH FILLET • BLACKENED SHRIMP

## Seaside Burritos 19.99

Prepared with choice of fish, chorizo black beans, mixed cabbage & cilantro mix, avocado slices, pico de gallo, green onions, cotija cheese and a sweet & spicy chipotle cream

*Options include*

- WILD SALMON • WILD HALIBUT • SPICY ROCKFISH • MAHI •
- ORANGE ROUGHY • GROUPER

# TORTAS

Mexican style hot sandwich is prepared on a personal size Mexican telera bread loaf lightly browned over the grill. Made with choice of meat, refried pinto beans, lettuce, tomato, onions, avocado, cheese, and jalapeños. Served with side of french fries

**16.99**

*Options include*

- TEQUILA CHICKEN BREAST • PASTOR • ASADA STEAK •
- ASADA MILANESA • CHICKEN MILANESA •
- CHORIZO CON HUEVOS • CARNITAS • LENGUA



## TACOS

Platters are served with two tacos on double soft corn tortillas per taco and served with rice and refried pinto beans. à la carte tacos come as one single taco

	PLATTER	A LA CARTE
<b>ASADA STEAK</b> .....	15.99	5.99
Cilantro, onions, and salsa		
<b>CARNITAS</b> .....	15.99	4.99
Cilantro, onions, and salsa		
<b>TEQUILA CHICKEN BREAST</b> .....	15.99	4.99
Cilantro, onions, and salsa		
<b>LENGUA</b> .....	15.99	5.99
Cilantro, onions, and salsa		
<b>PASTOR</b> .....	15.99	4.99
Cilantro, onions, and salsa		
<b>CHORIZO</b> .....	14.99	4.99
Cilantro, onions, and salsa		
<b>QUESABIRRIA</b> .....	16.99	4.99
Melted cheese, cilantro, and onions. Served with broth and platters include 3 street quesabirria tacos		
<b>RIBEYE</b> .....	19.99	7.99
Cilantro, onions, tomatillo salsa, and queso fresco		
<b>CALIFORNIA CHICKEN</b> .....	15.99	4.99
Cabbage & cilantro mix, pico de gallo, avocado, and Mexican crema. Platter served with chorizo black beans		
<b>SHREDDED CHICKEN</b> .....	13.99	3.99
Crunchy shell, lettuce, cheese, and pico de gallo		
<b>SHREDDED BEEF</b> .....	13.99	3.99
Crunchy shell, lettuce, cheese, and pico de gallo		

## TOSTADAS

### TOSTADAS DE CAMARONES.....16.99

Two flat crispy corn tostadas with everything layered on top, beginning with chorizo black beans, crisp shredded iceberg lettuce and large garlic shrimp cooked in a zesty tomatillo salsa. Finished with a Mexican crema drizzle, pico de gallo, and cotija cheese

### TINGA TOSTADAS.....13.99

Two flat crispy corn tostadas with everything layered on top beginning with chorizo black beans, crisp shredded iceberg lettuce, our slow stewed shredded chicken breast cooked with chipotle, tomato, and onions. Finished with Mexican crema drizzle, pico de gallo, and cotija cheese

### SAN MARCOS TOSTADAS.....15.99

Two flat crispy corn tostadas with everything layered on top beginning with chorizo black beans, crisp shredded iceberg lettuce, and topped with your choice of grilled asada steak or tequila chicken breast. Finished with a Mexican crema drizzle, pico de gallo, and cotija cheese

### LA TOSTADA GRANDE.....14.99

A large golden crisp flour tortilla shell filled with refried pinto beans, crisp iceberg lettuce, choice of meat and topped with our 3 cheese-blend, pico de gallo, fresh guacamole, and sour cream

TEQUILA CHICKEN BREAST • PASTOR • ASADA STEAK\*add \$2

• BLACKENED SHRIMP\*add \$2 • SHREDDED BEEF • CARNITAS

• SHREDDED CHICKEN • GARLIC VEGGIES

## FISH TACOS

Our famous fish tacos come on double soft corn tortillas per taco and the fish blackened by default or grilled or fried if preferred. Platters come with rice and chorizo black beans

	PLATTER	A LA CARTE
<b>FRESH WATER SWAI</b> .....	15.99	6.50
Cabbage & cilantro mix, roasted red bell pepper sauce, chipotle cream, Mexican Crema, and avocado		
<b>BLACKENED SHRIMP</b> .....	15.99	6.50
Cabbage & cilantro mix, roasted red bell pepper sauce, chipotle cream, Mexican Crema, and avocado		
<b>WILD SALMON</b> .....	21.99	8.50
Cabbage & cilantro mix, sweet & spicy agave chipotle cream, green onion, and cilantro		
<b>WILD HALIBUT</b> .....	22.99	8.99
Cabbage & cilantro mix, sweet & spicy agave chipotle cream, green onion, and cilantro		
<b>SPICY ROCKFISH</b> .....	18.99	6.99
Cabbage & cilantro mix, sweet & spicy agave chipotle cream, cilantro, green onion, tomato, and cheddar cheese		
<b>MAHI MAHI</b> .....	19.99	7.99
Cabbage & cilantro mix, sweet & spicy agave chipotle cream, cilantro, green onion, tomato, and cheddar cheese		
<b>ORANGE ROUGHY</b> .....	21.99	8.50
Cabbage & cilantro mix, sweet & spicy agave chipotle cream, cilantro, green onion, tomato, and cheddar cheese		
<b>GROUPE</b> .....	21.99	8.50
Cabbage & cilantro mix, sweet & spicy agave chipotle cream, cilantro, green onion, tomato, and cheddar cheese		

## MACHO COMBOS

All combination variations are served with rice and your choice of refried pinto or chorizo black beans. Your meat options include shredded chipotle chicken or shredded beef.

**\*Upgrade any meat option to asada-steak, carnitas, tequila chicken or pastor for an additional \$1 per item**

1 ITEM COMBO 9.99

2 ITEM COMBO 13.99

3 ITEM COMBO 17.99

*Options include*

TACO (crunchy or soft) • CHILE RELLENO • PORK TAMALES  
• ENCHILADA • MINI CHIMICHANGA • FLAUTA  
• TAQUITOS • MINI TOSTADA • MINI BURRITO  
• BIRRIA TACO



# ESPECIALIDADES DE LA CASA

\*Substitute rice and beans for side salad or cup of soup or add to any entrée for additional cost

## ARROZ CON POLLO.....16.99

Pan seared tequila marinated chicken breast served over a bed of rice, smothered with our tasty ranchera sauce, melted cheese and choice of tortillas

## POLLO CON MANGO.....18.99

Two Juicy grilled chicken breast fillets, glazed with our delicious mango nectar puree and topped with yellow squash and mango slices. Served with chorizo black beans, rice and choice of tortillas

## POLLO CON NOPALES.....15.99

Grilled chicken breast and fresh chopped baby cactus sautéed in our special blend of tomatillo salsas, herbs, and spices. Served with refried pinto beans, rice, and choice of tortillas

## BISTEC CON NOPALES.....16.99

Grilled skirt steak and fresh chopped baby cactus sautéed in our special blend of tomatillo salsas, herbs, and spices. Served with refried pinto beans, rice, and choice of tortillas

## SAN MARCOS CHIMICHANGA.....15.99

Deep fried burrito stuffed with beans, lots of cheese, and choice of shredded chipotle chicken, shredded beef or carnitas. Served with pico de gallo, guacamole, sour cream, rice, and refried pinto beans *\*Substitute with spinach flour tortilla for an additional cost*

## RIBEYE CON NOPALES.....33.99

16 oz of juicy ribeye goodness cooked to your liking and topped with a sauté prepared with nopales and a special blend of our mild tomatillo salsas. Select two sides from the following; garlic chorizo squash, chorizo black beans or rice

## RIBEYE CON SHRIMP.....36.99

16 oz of juicy ribeye goodness cooked to your liking and topped with garlic pan seared shrimp. Select two sides from the following; garlic chorizo squash, chorizo black beans or rice

## EL PLATO COLORADO.....15.99

Braised and roasted pork chunks cooked in our tasty Colorado sauce, made with roasted red guajillo chilis. Served with refried pinto beans, rice, and choice of tortillas

## SPINACH AND MUSHROOM ENCHILADAS.....16.99

Two enchiladas stuffed with a spinach, mushroom, and garlic sauté, smothered with our green tomatillo enchilada sauce. Served with rice, refried pinto beans, pico de gallo, guacamole, and sour cream

## FLAUTAS.....13.99

Two large flour tortillas tightly rolled and deep fried, filled with shredded chipotle chicken or shredded beef. Served with a mild tomatillo salsa, rice and refried beans. Topped with mixed cheese, fresh guacamole, pico de gallo and sour cream *\*Substitute a spinach flour tortilla for additional cost*

## EL PLATO VERDE.....15.99

A mouth-watering Mexican style pork stew cooked with slowly braised and roasted pork chunks that melt in your mouth. Sauce is made with fresh tomatillos, jalapeños, and our special blend of spices. Served refried pinto beans, rice and choice of tortillas

## MOLE POBLANO CON POLLO.....19.99

Mole is an incredibly old and sophisticated dish containing over 30 different ingredients. Our Mole recipe is made with a blend of dried peppers, nuts, seeds, cocoa and more. Served over two juicy grilled chicken fillets, and topped with toasted sesame seeds. Includes rice, chorizo black beans and choice of tortillas

## FISH TACO & CHILE RELLENO.....17.99

Two popular items, one dish. A blackened swai fish taco and a pasilla chile relleno, served with chorizo black beans and garlic chorizo squash

## PLATO DE ASADA.....20.99

One of the most cherished Mexican dishes, traditional carne asada. Served with a generous portion of thin sliced angus skirt steak, served with pico de gallo, guacamole, sour cream, refried pinto beans, rice, and choice of tortillas

## MILANESA.....20.99

Panko breaded and fried skirt steak or chicken breast, sprinkled with queso fresco and served with pico de gallo, guacamole, and sour cream, refried pinto beans, rice, and choice of tortillas

## PLATO DE CARNITAS.....17.99

Mouthwatering, slow cooked pork shoulder roasted with oranges, onions, and a secret blend of herbs. Served with pico de gallo, guacamole, sour cream, refried pinto beans, rice, and choice of tortillas

## ENCHILADAS GORDAS.....16.99

Two Loaded enchiladas stuffed with choice of carnitas, shredded chipotle chicken, or shredded beef. Served with pico de gallo, guacamole, sour cream, refried pinto beans, and rice *\*Substitute meat option or mole sauce for additional cost*

## SIZZLING ENCHILADAS.....19.99

Two enchiladas filled with your choice of tequila chicken breast, asada steak, pastor, or carnitas. Served on a sizzling skillet and side plate that includes rice, refried pinto beans, sour cream, pico de gallo, and guacamole

## TAQUITOS.....13.99

Four corn tortillas tightly rolled and deep fried, filled with shredded chipotle chicken or shredded beef. Served with a mild tomatillo salsa and topped with mixed cheese. Served with refried pinto beans, rice, guacamole, sour cream, and pico de gallo



**FREE  
TEQUILA  
TASTING**

Join us on the last friday of every month for our festive **FREE** tequila tasting event.

*Must be at least 21 years old. For paying customers only.*

## SIZZLING FAJITAS

All fajitas cooked with a green and red bell peppers and fresh onion mix and seasoned the San Marcos way! Includes a side plate with rice, refried pinto beans, pico de gallo, guacamole, sour cream, Choice of tortillas.

**\*Add shrimp to any fajita skillet for \$6 or add an additional fajitas side plate for and tortillas \$4.99 for sharing**

TEQUILA CHICKEN BREAST.....	18.99	SHRIMP.....	19.99
RIBEYE 16oz.....	33.99	CARNITAS.....	18.99
ASADA STEAK.....	20.99	GARLIC VEGGIE.....	17.99
MANGO OR PINEAPPLE SHRIMP.....	22.99	MANGO OR PINEAPPLE CHICKEN.....	21.99
COMBO FAJITAS (Steak and Chicken).....	20.99	SUPREME (Chicken, Steak and Shrimp)...	23.99

## SEAFOOD

### **PESCADO ACAPULQUEÑO.....19.99**

Blackened swai fish fillet topped with pan seared garlic shrimp and our delicious tomato and curry yogurt sauce. Served with chorizo black beans and garlic veggies

### **SALMON ATLANTICO.....23.99**

8oz Coho salmon fillet grilled to delicious finish. Topped with a sweet guajillo chile, butter, and caper sauce. Served over bed of rice with a blend of garlic yellow squash and broccoli sauté

### **CAMARONES A LA DIABLA.....19.99**

10 shrimp sautéed in butter, then sauced with our diablo sauce, made with a blend of spicy dried Mexican chilies. Served with rice, refried pinto beans and choice of tortillas

### **CAMARONES AL MOJO DE AJO.....19.99**

Perfect for any garlic lover! 10 shrimp cooked in a chardonnay and garlic butter sauce. Served with rice, refried pinto beans and choice of tortillas

### **ARROZ CON CAMARONES.....19.99**

10 pan seared shrimp and served over a bed of rice. Topped with our tasty ranchera sauce and melted cheese and topped and a green onion and tomato garnish. Served with choice of tortillas

### **FILETE DE PESCADO.....16.99**

Fresh water swai fish fillet lightly seasoned with salt and pepper and pan seared blackened. Served with chorizo black beans and a garlic veggie mix

### **CAMARONES RANCHEROS.....20.99**

Served in a ranchera sauce with Bell peppers and onions. Black Beans, Rice and Tortillas.

### **LOBSTER ENCHILADAS.....24.99**

Two lobster stuffed enchiladas smothered with a tomatillo and garlic wine suiza sauce. Served with chorizo black beans, a mix of sautéed butter-garlic cauliflower and broccoli, pico de gallo, guacamole and sour cream

### **COCTEL DE CAMARONES.....18.99**

Our take on a shrimp cocktail, made with fresh tomato, onion, avocado, jalapeno and cucumber. Mixed in our house made Sangrita blend and served in a 20oz goblet

### **CAMPECHANA.....22.99**

Traditional seafood cocktail with a mix of seafood including shrimp, clams, tender octopus, white fish, baby scallops and mussels. Prepared in our Sangrita blend with avocados, tomato, and citrus juices, served in a 20 oz goblet

### **MARISCOS GUERRERO.....26.99**

Fresh water white fish, baby octopus, shrimp, clams, mussels, scallops, Alaskan king crab and island lobster cooked in olive oil, garlic, and a blend of tomatillo salsas. Served over a bed of rice

### **CALDO DE CAMARON Y PESCADO.....19.99**

Freshwater swai fish and shrimp cooked in fish and tomato stock. Served with diced onion, cilantro, limes, avocado, shredded cabbage for toppings and choice of tortillas

### **CALDO 7 MARES.....26.99**

Mixed seafood medley soup prepared with tomato stock, fresh water white fish, baby octopus, shrimp, clams, mussels, scallops, Alaskan king crab and lobster. Served with diced onion, cilantro, limes, avocado, and shredded cabbage on the side. Choice of tortillas

## A LA CARTE

PORK TAMALE.....	5.99	BEAN & CHEESE BURRITO.....	5.99
CHILE RELLENO.....	6.99	CHEESE ENCHILADA.....	4.99
TAQUITOS.....	6.99	ENCHILADA.....	5.99
(Shredded Beef or Chicken)		(Shredded Beef, Chicken or Carnitas)	
MINI TOSTADA.....	6.99	FLAUTA.....	6.99
(Shredded Beef, Chicken or Carnitas)		(Shredded Beef, Chicken or Carnitas)	

## SIDES

RICE.....	3.99	JALAPEÑOS TORRIADOS.....	4.99
REFRIED PINTO BEANS.....	4.99	BOTTOMLESS CHIPS AND SALSA.....	4.99
CHORIZO BLACK BEANS.....	4.99	FRENCH FRIES.....	5.99
PICO DE GALLO.....	1.99	SOUR CREAM.....	.99
CORN or FLOUR TORTILLAS.....	2.99	GARLIC CHORIZO SQUASH.....	5.99
GUACAMOLE.....	4.50		

## CHILDREN'S MENU

*(For ages 12 or younger. Kids eat free on Tuesdays, one child per adult, Entrée purchase per adult required)*  
**All entrees from children's menu served with one side, choice of rice, beans, veggies or French fries**

6.99

- BEAN AND CHEESE BURRITO
- TACO (Chicken or Beef)
- TAQUITOS (Chicken or Beef)
- FLAUTA (Chicken or Beef)
- CHEESE QUESADILLA
- CHICKEN TENDERS
- ENCHILADA (Cheese, Chicken or Beef)

## BEVERAGES

*\*Free refills on fountain drinks only*

SODAS.....	3.99
PEPSI • DIET PEPSI • DR. PEPPER • RASPBERRY ICED TEA • SIERRA MIST • LEMONADE • MUG ROOT BEER	
MEXICAN COCA-COLA GLASS BOTTLE.....	4.99
SMOOTHIES.....	5.99
BANANA • GUAVA • STRAWBERRY • WILD BERRY • PIÑA COLADA • MANGO • PEACH • PASSION FRUIT	
JUICES BY GLASS.....	4.50
ORANGE • PINEAPPLE • CRANBERRY • GRAPEFRUIT • APPLE	
HORCHATA.....	3.99
(Served Friday-Sunday only. Contains milk, rice, and cinnamon)	
JARRITOS.....	4.50
(Mexican bottled soda, various flavors available)	
PASSION FRUIT ICED TEA.....	3.99
HOT TEA.....	3.99
COFFEE.....	3.99

## CERVEZAS

*\*Availability subject to change*

### DRAFT

REGULAR.....	16oz \$5 / 20oz \$7
DOS X AMBER • PACIFICO • NEGRA MODELO • MODELO ESPECIAL • CORONA PREMIER	
PREMIUM.....	16oz \$6 / 20oz \$8
BALLAST POINT SCULPIN IPA • 805	

### BOTTLED

IMPORTED.....	4.99
DOS EQUIS LAGER • DOS X AMBER • PACIFICO • VICTORIA • TECATE • CORONA • CORONA LIGHT • CORONA FAMILIAR • CORONA PREMIER • NEGRA MODELO • MODELO ESPECIAL • CARTA BLANCA • BOHEMIA • INDIO • ESTRELLA DE JALISCO • SOL • STELLA ARTOIS	
DOMESTICS.....	3.99
GB' ICKY IPA • GB' WILD HORSE • BUDWEISER • BUD LIGHT • MICHELOB ULTRA • O'DOULS • ANCHOR STREAM • BLUE MOON • MIRROR POND PALE ALE • WOODCHUCK HARD CIDER • SN' IPA • SN' SIDECAR • SN' PALE ALE • FAT TIRE • SN' WONDERLAND • LAGUNITAS • LAGUNITAS NA • HEINIKIN • HEINIKIN NA • ST PAULI NA • ANCHOR STREAM CALIFORNIA LAGER	



**PARTIES OF SIX OR MORE MAY BE SUBJECT TO AUTO GRATUITY**