

Botanas

AM1	Nachos Compuestos Crisp corn tortilla chips beans, cheese, jalapenos & guacamole w. beef or chicken	6.95
AM2	Chile Con Queso 100% real cheese chili con queso ("the way it should be")	5.95
AM3	Popper Cheddar & jalapeños poppers. 6 pieces	5.95
AM4	Quesadillas Soft flour tort w. jack and cheddar with chicken or beef. add \$2.95	4.95
AM5	Spinach Artichoke Dip Homemade & classic dish.	6.95
AM6	Guacamole (Seasonal) Make daily fresh, served w. corn tort chips	6.95
AM7	Chips & Salsa Upon your request, a bowl of chips will served to you party when seated for dinner	2.50

Ensaladas y Sopas

SM1	Ensalada de Taco Crisp flour tortilla "Bowl" filled with lettuce, tomato, marinated onions, avocado slices, black olive, Mexican cheese. Top with cilantro. With beef 9.95. chicken 9.95. shrimp 10.95	7.95
SM2	Nacho Salad Crisp corn tortilla chips served with pinto beans, shredded lettuce, marinated onions, jalapeno peppers, tomatoes, black olive, cheddar cheese, mexican cheese and guacamole	7.95
SM3	Sopa de Frijoles Negros A tradition black bean soup served w. sour cream and cilantro	5.95
SM4	Sopa de Tortilla Our version of a Mexican favorite	5.95

Fajitas

Fajitas are sauteed w. onion bell pepper and mushrooms and served w. beans, lettuce, pico de gallo, cheddar cheese, sour cream, and served w. 4 piece flour tortillas.

F1	Fajitas o Pollo al Carbón Tequila lime marinated chicken	15.95
F2	Fajitas o Bistec NY trip marinated in our own tenderizing seasoning that makes our fajitas the best in town. Grilled and finished w. lime	16.95
F3	Camarones a la parrilla (8) Sizzling charcoal broiled jumbo gulf prawns	18.95
F4	Trio de Fajitas Sizzling charcoal broiled combination of NY steak, chicken and jumbo gulf prawns	18.95
F5	Prime Rib Fajitas Tender cuts of prime rib char coaled and prepared to our desired tenderness for the juiciest fajitas yet.	18.95
F6	Filet Mignon Fajitas Select soft and tender cuts of meat marinated in our own tenderizing seasoning that makes these fajitas the king of all fajitas	24.95

Especialidades Mexicanos

SS1	Pollo en Mole Poblano Chicken cooked in a tasty mole poblano sauce sprinkled w. sesame seeds	12.95
SS2	Pollo Paraíso Grilled tequila lime chicken breast top w. pineapple mango salsa, served w. spanish rice & black beans	12.95
SS3	Camarones al Mojo de Ajo Jumbo gulf shrimp sauteed in garlic oil & sprinkled w. garlic chips	14.95
SS4	Crispy Taco or Soft Taco 3 Piece texas style ground beef or chicken tacos served w. rice & refried beans	9.95
SS5	Chimichanga (Bake or Fried) Choice of chicken or beef w. black beans, Spanish rice and black beans, onion, jalapenos, chili con queso and sour cream	9.95
SS6	Adobo Pork Ribs 6p. Baby Back Ribs with house special sauce	15.95
SS7	NY Steak 12/OZ	16.95
SS8	Prime Rib 12/OZ	17.95
SS9	Filet Mignon	\$23.95

For our steak lovers we now offer the choice of the Filet Mignon Fajitas N.Y. strip steak or the prime rib plated with Mexican rice, french fries and sauteed veg.

Menú de Enchiladas Tradicionales

E1	Enchiladas Suizas Tradicionales Authentic enchiladas w. green sauce of special fresh Mexican tomatillos and spices. Topped w. jack cheese and sour cream. Beef or chicken	9.99
E2	Enchiladas Super Rancheras 4 Different enchiladas - one beef, one chicken, one cheese, one & one pinto bean topped with cheese, lettuce, tomatoes, sour cream & red chili sauce	13.99
E3	Enchiladas de Mariscos Sauteed shrimp a crab meat enchiladas w. poblano cream sauce & Mexican cheese	11.95
E4	Enchiladas Con Maiz Suave Tortillass Stuffed cheese, beef or chicken, topped w. red chili sauce jack cheese and sour cream	9.95
E5	Prime Rib or NY Steak 3 pieces enchiladas top with our house made red chili sauce, shredded cheese, and served with sour cream	13.95

Add Refried Bean for \$ 1.⁰⁰ each

with parties of 6 or more, an 18% gratuity will be added.

Special Burritos Menu

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| B1 | Burrito de Lujo (Deluxe) | 11.95 |
| | Fill with ground beef, chicken, shrimp, chile con queso, pinto beans, onions, peppers, tomato, and sour cream. Rolled in a flour tortilla. top with cheese, cilantro and scallion | |
| B2 | Burrito Regular | 9.99 |
| | Chile con queso, pinto beans, onions, peppers, tomato, and sour cream with veggie 8.95, beef 9.95, chicken 9.95, shrimp 11.95 | |
| B3 | Fajita Burrito Grande de Lujo | 12.99 |
| | Marinated strips of steak, chicken and shrimp, w. onions, peppers & pinto beans rolled in a flour tortilla, topped w. sauce & sour cream on top | |

Especialidades de la Casa:

Cena de Alitas

(1 Dozen of chicken wings)

Served with celery, carrot and roasted poblano ranch

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| W1 | House Chicken Wings | 9.95 |
| W2 | Lemon Pepper Wings | 9.95 |
| W3 | Buffalo Wings | 9.95 |
| W4 | Honey Wings | 9.95 |

Mucho Lunch

Wen.-Sat. 11:30am-3:00pm Except Holidays

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| L1 | 2 Chicken or Beef Tacos w. Rico | 7.95 |
| L2 | 2 Chicken Enchiladas Mexico City w. Rice | 7.95 |
| L3 | Nacho Salad | 7.95 |
| L4 | Chicken Tako Salad | 7.95 |
| L5 | Chicken or Beef Burrito w. Rice | 7.95 |
| L6 | 5 Chicken Wings w. Rice | 7.95 |
| L8 | Chicken or Vegetable Quesadilla w. Rice | 7.95 |
| L9 | 2 Enchiladas de Mariscos w. Rice | 9.95 |

Menu de Niños (Children)

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| CH1 | Burrito, Beef or Chicken | 6.95 |
| CH2 | 2 Soft Taco, Beef or Chicken | 6.95 |
| CH3 | Chicken Tenders | 6.95 |
| | Served w. chile con queso and french fries | |
| CH4 | Enchilada Mexico City | 6.95 |
| | One chicken, cheese or beef topped w. chile con queso served w. rice | |

Quesadillas Mexico City Menu

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| Q1 | Quesadilla Roja | 8.95 |
| | Stuff our cheese quesadilla with your choice of ground beef, or chicken. Top it with fresh lettuce, sour cream, sliced tomatoes, our own supreme sauce | |
| Q2 | Quesadilla Fajita Grande | 13.95 |
| | Large flour tortilla w. cheese, marinated strips of steak or chicken w. onion, bell pepper w. sour cream | |
| Q3 | Mushroom Quesadilla de Hongos | 10.95 |
| | Large flour tortilla w. onions, bell peppers, mushrooms, lettuce, cheese, tomatoes & sour cream | |

Combinaciones

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| CM1 | Combo #A | 8.95 |
| | Soft beef taco, beef enchilada | |
| CM2 | Combo #B | 8.95 |
| | Soft chicken taco, chicken enchilada | |
| CM3 | Combo #C | 8.95 |
| | Soft beef taco, cheese enchilada | |
| CM4 | Combo #D | 8.95 |
| | Chicken quesadilla, cheese enchilada | |

Guarniciones (Side Dishes)

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| **1 | Mexican Rice | 1.95 |
| **2 | Refried Beans | 1.95 |
| **4 | Homemade Chips with Salsa | 2.50 |
| **5 | Black Beans | 2.95 |
| **6 | Sauteed Vegetables | 3.95 |
| **7 | Homemade Guacamole | 4.95 |
| **8 | Tortillas (Each) | 0.50 |
| **9 | French Fried | 3.50 |

Postres (Dessert)

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| **9 | Cheese Cake | 5.95 |
| **10 | Ice Cream | 2.25 |
| **11 | Please Ask Server for Daily Dessert | |

Mexican Rice served with entrees (add refried bean for \$1.00 each) with parties of 6 or more, an 18% gratuity will be added.

Champagne

Bin#		Glass	Bottle
1	Domaine Ste. Michelle Brut (Washington)		30.00
2	Mumm Napa Blanc de Blanc (California)		50.00
3	Laurent Perrier Brut (France)		65.00

White Wines

4	Barone Fini Pinot Grigio (Italy) Offers bright citrus aromas w. flavors of grapefruit, apricot & hints of vanilla.	7.00	25.00
5	Torre Rosazza Pinot Grigio (Italy) Extremely aromatic notes of citrus & tropical fruits; full flavored & rich on the palate.		35.00
6	Menage a Trois White (California) Citrus & tropical fruit flavors w. crispy acidity.	8.00	29.00
7	Brancott Sauvignon Blanc "Marlborough" (New Zealand) Gooseberry & stonefruit, coupled w. hints of tropical fruits & a subtle oak spice.	8.00	29.00
8	Dr. Konstantin Frank Riesling Semi Dry (New York) The bouquet is dominated by ripe fruity aromas of melon, pear & pineapple.		35.00
9	Kendall- Jackson Chardonnay "Vintner's Reserve" (California)	8.50	33.00

Red Wines

10	Ruffino Chianti, DOCG (Italy) Intense notes of violet, small red & black berries, ripe plum & cherry jam.	7.50	25.00
11	Cono Sur Pinot Noir (Chile) Red currant, cranberry, plum, strawberry flavors. Light bodied w. light spicy smoky notes.		25.00
12	Columbia Crest Merlot "Grand Estates" (Washington) This seductive Shiraz displays a rich perfume of raspberries, honeysuckle & rose petals.	7.75	28.00
13	Francis Ford Coppola Merlot "Diamond" (California) Layers of well-oaked plum, wild berry, cherry & spice flavors.		39.00
14	Santa Rita "120" Cabernet Sauvignon (Chile) Cherry red w. ripe berry notes, including raspberries, blueberries, blackberries & plums.	8.00	29.00
15	Simi Cabernet Sauvignon (California) Blackberry & plum flavors are accented w. cocoa & spice.		47.00
16	Jacob's Creek Shiraz Reserve (Barossa Valley, Australia) The wine displays intense blackberry & cherry w. lively black pepper notes.		28.00
17	Ravenswood Zinfandel "Vintner's Blend" (California) Raspberry-and-spice character, backed by enough oak to lend it presence & structure.		27.00

Mexico City Drink Especialidades

\$8.95

Proudly serves these specialty margaritas

- 19 **Blue Margarita**
Patron silver tequila, de kuyper blue curacao, sour mix & lime juice.
- 20 **Cadillac Margarita**
Sauza hornitos plafa gran gala, sour mix & lime juice.
- 21 **Macarena Margarita**
Cabo wavo rposta tequila, cruzan cocomut rum, sour mix, splash of pineapple juice, orange juice & cranberry juice garnished w. a cherry.
- 22 **Dama Rita**
Corazon reposado tequila, pomegranate, gaetano triple sec & sour mix.
- 23 **Sunny Margarita**
Patron Silver Tequila, Patron Citronge, Orange Juice & Sour Mix
- 24 **Rojo Strawberry Margarita**
Sauza hornitos reposado tequila, dekuyper strawberry pucker, gaetano triple sec & sour mix.
- 25 **Pink Margarita**
El tesoro platinum tequila, gaetano triple sec, sour mix & a splash of grenadine.
- 26 **Cantina Sunrise**
luna blanco tequila, orange juice & a splash of grenadine w. a lime.

72 Different Kinds Tequids

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| 27 House Margarita | 6.95 |
| 28 Rolls Royce | 9.95 |
| 29 Golden Margarita | 8.95 |

Hora Feliz (Happy Hour)

House Maigarite

Everyday from 4pm-5pm \$4.00

5pm-6pm \$4.50 / 6pm-7pm \$5.00

Sake

Since sake is made only from rice and water, it is rich in amino acids. Unlike many drinks, it is mild on the stomach and its aroma can be savored when served cold or over ice.

Thanks to its acidic content, it makes an ideal companion for deep-fried foods like "Tempura", but Japanese also drink it with "Sushi" and many other kinds of dishes.

Japanese Plum Wine

By the glass \$7.00 / By the bottle \$25.00

Ozeki House Sake (Warm)

Small \$6.00 / Regular \$11.95

Japanese Rice Wine (Cold)

Nigori (375ml) \$12.95 / Haiku (750ml) \$23.95

We Proudly Serve These Fine Wines From NATHANSON CREEK

Pinot Grigio Chardonnay White Zinfandel Merlot Cabernet Sauvignon
Glass \$6.00 1/2 Carafe \$14.00 Full Carafe \$26.00