

Red onion

MEXICAN GRILL

DAILY LUNCH MENU

SOUPS

	<u>cup</u>	<u>bowl</u>
Cream of Cilantro with Coconut Croutons	\$4.25	5.75
Chicken Tortilla	\$4.50	7.50

APPETIZERS

FUNDIDO CHORIZO OR VEGETARIAN \$6.50

Melted cheese with a lean chorizo or vegetables. Served with corn tortillas and roasted corn and black beans.

TAQUITOS OF BEEF \$9.95

5 per order Rolled and deep fried to a crispy golden brown.

CEVICHE MIXMEX \$8.50

Our version of mixed Ceviche with large shrimp, avocado, snapper and tomato.

TAMALES-priced per each

Rajas Poblano Queso	\$1.75
Chicken	\$1.95
Pork	\$1.80
Beef	\$1.95

NACHOS \$6.50

Beans, chicken or beef fajita or plain cheese. Served with salsa verde.

CHILI CON QUESO

Small	\$3.95
Large	\$5.25
with Ground Beef	\$5.95

SOPECITOS \$6.50

Fresh corn dough boats filled with refried beans and your choice of pork, chicken, beef or vegetarian. Topped with fresh guacamole, pico de gallo, queso fresco and sour cream.

OUR SAMPLER PLATTER \$22.00

Try all of the appetizers listed above!

SALADS

House Salad and Soup \$6.50

Baby spring mix with tomatoes, oranges, onions, cucumber slices, hard boiled egg and topped with a vinaigrette dressing. Served with your choice of soup.

Southwest Baby Spinach \$7.95

Spinach, hard boiled eggs, prosciutto and sesame seeds with a side of guava vinaigrette dressing. Garnished with tumbleweed tortillas.

Add shrimp, chicken or beef \$2.00

Chipotle Steak Salad \$10.50

Marinated flank in soy pineapple sauce. Grilled to your request and served over baby mixed greens, avocados, tomatoes, sliced red onions, cucumbers, black olives. Comes with papaya ranch dressing.

Shrimp Skewered Salad \$12.50

Large jumbo shrimp grilled with onions and red peppers. Served over mixed greens with diced panela cheese, hearts of palm, raisins, Monterrey jack cheese, tomatoes and balsamic vinaigrette.

Tuna Pineapple Boat \$10.95

Fresh pineapple wedge filled with white albacore tuna tossed in a light mayo dressing

Chicken Pineapple Boat \$10.95

Chunks of chicken breast tossed with sliced water chestnuts, diced celery, orange segments and a light soy mayo. Served with veggie crudité.

ENTREES

BEEF FAJITA BURRITO \$8.50 VEGETARIAN BURRITO \$6.95 CHICKEN BURRITO \$7.95

Large flour tortilla filled with your choice of beef, vegetables or chicken, rice and beans. Topped with chili con queso, quacamole, pico de gallo and sour cream.

CARNE GUISADA \$8.50 Made Fresh Daily

Mexican beef stew with onions, peppers, tomatoes, cilantro and jalapeños. Served with refried beans and rice.

CARNE ASADA \$11.50

Our Carne Asada is lean skirt marinated in a pineapple soy sauce. Grilled to perfection. Served over pineapple, tequila onions and roasted Poblano strips. Side of beans, rice, queso fresco, guacamole and pineapple pico de gallo. Comes with flour or corn tortillas.

ROAST PORK ADOBADO \$8.50

Pork Tenderloin slow baked to bring out the natural flavors. Served sliced with fresh cinnamon apples and Poblano rice.

GORDITAS DE SONORA \$8.50

Two homemade corn tortillas stuffed with your choice of chicken, pork or beef, queso fresco and refried beans. Garnished with lettuce and sour cream.

SIZZLING FAJITAS \$9.75

½ pound beef or chicken strips, grilled onions and green peppers served on a hot skillet. Comes with beans, rice, quacamole, pico de gallo, sour cream, cheese and corn or flour tortillas.

FRIED TILAPIA \$9.95

Tilapia pan fried to a golden brown. Garnished with our pineapple cilantro relish. Served with rice and beans.

PORK STEAK \$9.95

Marinated pork leg grilled with fresh Achiote, pineapple juice and Caribbean spices. Served over green salsa, Poblano rice, black beans and red onion relish.

CHILE RELLENO PUEBLA \$8.50

A Chile stuffed with panela and topped with Crema Fresca. Served with black beans and salsa margarita over a red tomato basil sauce.

CHICKEN CHINO \$8.00

Grilled chicken breast with a peanut sauce. Garnished with grilled shrimp and topped with a fresh melon mint relish. Served with rice and beans.

BACON WRAPPED SHRIMP \$14.50

Five bacon wrapped shrimp, monterrey jack and jalapeno cheese. Served with black rice and Charro beans.

PECAN CRUSTED FILET \$16.00

Filet of snapper crusted with crushed pecans, pan fried to a golden brown. Garnished with pineapple relish. Served with rice and vegetables.

ENCHILADAS

ORIGINAL \$9.00

Queso, chicken or beef fajita enchiladas. Served with beans and rice.

ROJA \$9.00

Filled with panela cheese covered with enchilada red sauce. Garnished with queso fresco, rice and beans.

RED ENCHILADA AND POLLO MIXTO \$9.00

One cheese enchilada and one chicken enchilada

ASADA WITH ONIONS TOMATILLO \$9.00

Chunks of Carne Asada topped with our salsa verde sauce. Comes with rice and beans.

TACOS

TACOS DE ASADA \$7.95

3 tacos filled with carne asada, fresh diced onions and cilantro. Comes with side of guacamole, pico de gallo, beans and rice.

TACOS DE PASTOR \$7.95

Our marinated pork in Achiote, pineapple and our secret seasonings served with fresh diced onions and cilantro. Comes with side of guacamole, pico de gallo, rice and beans.

TACOS DE CHICKEN \$7.95

3 corn tortillas filled with shredded chicken, fresh diced onions and cilantro. Comes with guacamole, pico de gallo, beans and rice.

TACOS DE FAJITA \$7.95

Your choice of chicken or beef fajita meat seasoned with Rafa's secret ingredients, fresh diced onions and cilantro. Comes with rice and beans.

TACOS DE GUISADA \$7.95

3 tacos filled with carne guisada, fresh diced onions and cilantro. Comes with guacamole, pico de gallo, rice and beans.

PROUD TO BE MICROWAVE FREE!!!

BEVERAGES

Coke★ Diet Coke★ Dr Pepper★
Sprite \$2.25

Fresh Brewed Tea \$2.25

Bottled water-S Pellegrino
or Fiji \$3.50

Coffee-regular or decaf \$2.50

Green Tea \$2.75

Fresh Fruit Juices-Lunch Only \$2.25
Tamarind Pineapple
Horchata

B E E R

DOMESTIC \$3.25

BUD LIGHT

BUD LIGHT LIME

BUDWEISER

MILLER LITE

MICHELOB

COORS LIGHT

IMPORTED \$4.00

NEGRA MODELO

MODELO ESPECIAL

XX LAGER

XX AMBER

CARTA BLANCA

TECATE

CORONA

CORONA LITE

PACIFICO

HEINEKEN

COME AND ENJOY OUR

HAPPY HOUR

Monday thru Thursday from

4pm to 7pm

Fridays from

4pm to 7pm with complimentary
hors d'oeuvres

House Ritas-\$3.⁵⁰

House Wine-\$3.⁰⁰

House Rum-\$3.⁷⁵

House Vodka-\$4.⁰⁰

Imported Beer-\$2.⁵⁰

Domestic Beer-\$2.⁰⁰

Mojitos-\$5.⁰⁰

Martini-\$5.⁰⁰