

Happy Hour

MONDAY - FRIDAY 3:30 - 6:30 P.M.

Bebidas

House Margarita	\$6.00
Fruit Margarita	\$7.00
Well Drinks	\$5.00
Domestic Drafts	\$4.00
Import Drafts	\$5.00
Sangria	\$6.00

Comida

Oysters [3]	\$10.00
Chile con Queso	\$8.00
Flautitas Mexicanas [4]	\$7.00
Nachos [6]	\$7.00
Papas Bravas	\$8.00
Quesadillas [4]	\$5.00

Margaritas

House Margarita

Regular \$7.50 Jumbo \$10.50

Magnifica

Jose Cuervo Especial, Gran gala, lime juice & sour mix

Regular \$10.75 Jumbo \$13.75

La Platina

Hornitos Silver, orange liqueur, orange juice, lime juice & agave nectar

Regular \$10.95 Jumbo \$13.95

El Picoso

1800 Silver, gran gala, jalapeños, lime juice & agave nectar

Regular \$10.00 Jumbo \$13.00

Fruit Margarita

Blue coco, mango, peach, raspberry, prickly pear, strawberry, watermelon

Regular \$11.00 Jumbo \$13.00

Señorita Margarita

\$10.95

Patron Silver, agave nectar, lime juice

Mezcal Margarita

\$10.95

400 Conejos Mezcal, orange liqueur, lime juice & agave nectar

Beer Rita

\$13.75

Your favorite beer & our famous house margarita

Big Red Margarita

\$13.50

A San Antonio Favorite - Big Red soda & our house margarita



Premium Margaritas

Oaxacafeller Rita

\$27.95

Clase Azul, Cointreau Noir, lime juice, agave nectar dash of bitters

Emiliano

Herradura Silver, gran gala, lime & sour mix

Regular \$12.25 Jumbo \$16.00

El Don

Don Julio, gran gala, lime & sour mix

Regular \$12.25 Jumbo \$16.00

Mexology

Mexican Martini \$11.00
Cuervo Tradicional, gran gala, lime juice, olive juice

Mojito \$9.00
Rum, fresh mint, simple syrup & fresh lime

Piña Colada \$10.00
Light rum, pineapple juice & coconut cream

Smokey Jarrito \$10.00
400 Conejos Mezcal, mango or strawberry puree, & fresh lime juice

Paloma \$10.00
Espolón Silver Tequila, fresh lime & grapefruit soda on the rocks

Espresso Cold Brew Martini \$11.25
Cold brewed espresso, Kahlúa & vodka

Carajillo \$10.50
Espresso coffee & Licor 43

Cervezas

Domestic Draft \$5.50
Bud Light, Miller Light

Import & Specialty Draft \$6.00
Dos Equis Lager, Modelo Especial, Shiner Bock, Negra Modelo

Domestic Bottled \$5.25
Bud Light, Budweiser, Coors Light, Lone Star, Miller Light, Michelob Ultra

Import & Specialty Bottled \$5.75
Blue Moon, Carta Blanca, Bohemia, Dos Equis Lager, Heineken, Negra Modelo, Tecate, Modelo Especial, Corona

La Brava Michelada + \$2.00
Your favorite beer & our award-winning michelada mix, fresh lime & a cucumber spear

Vino

Bubbly

Cava Gran Selection \$9.00
Freixenet, Spain

Prosecco \$10.00
Maschio, Italy

White

Sauvignon Blanc \$10.00
Joel Gott, California

Chardonnay \$6.75
Frontera, Chile

Moscato \$9.25
Cupcake, Italy

Red

Red Blend \$9.75
Rolling Smoke, Texas

Merlot Cabernet Blend \$6.75
Frontera, Chile

Cabernet Sauvignon \$6.75
Sutter Home, California

Red Sangria \$7.25
Bodega de San Antonio, Texas

Rosé

White Zinfandel \$7.50
Sutter Home, California



Shots

Mexican Candy \$10.00
Patron silver, watermelon pucker, chamoy

SAT to MEX Flight \$16.00
Herradura silver, 1800 reposado & Centenario añejo

Oyster Shooter \$16.00
Altos Silver, house cocktail sauce, lemon & a gulf oyster

Banderita Flight \$14.00
Sangrita, Hornitos silver & fresh lime juice



Botanas del Mar

Campechana Cocktail **\$18.75**

Fresh shrimp combined with our special cocktail sauce, pico de gallo & avocado

Ceviche de Camarón **\$16.25**

Fresh shrimp, red onions, jalapeños, jicama, cilantro, marinated in fresh lime juice & a hint of habanero pepper. Topped with sliced avocado & served with homemade tostadas

Fresh Oysters

On the half-shell over ice with our special cocktail sauce

Dozen **\$27.95** Half Dozen **\$15.95**

Oysters La Margarita (9) **\$23.95**

Fresh oysters on the half-shell, baked with delicious sauce, topped with Monterey jack cheese & served hot with pico de gallo & guacamole

Oysters Preparados **\$27.95**

Fresh oysters on the half-shell over ice, topped with lime, ceviche & signature sauce

Camarones a la Diabla **\$15.25**

Five bacon wrapped shrimp with Monterey jack cheese, jalapeño & a poblano crema sauce

Seafood Tower **\$49.95**

Nine fresh oysters, shrimp ceviche, fish ceviche, five shrimp & shrimp cocktail

Tres Mares **\$19.95**

Ceviche de camarón, seasonal ceviche & campechana cocktail

There is a risk associated with consuming raw oysters or raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult your physician.

Please, no separate checks • We accept all major credit cards • Additional charge for substitutions • For parties of 6 or more, an 18% suggested tip has been added. Please feel free to raise / lower or remove the suggested tip based on your service experience. The payment and amount of the tip is always discretionary.

Tex-Mex Botanas

Fiesta San Antonio **\$25.95**

Beef & chicken fajita nachos, shrimp fajitas, chicken flautas, country sausage, oysters La Margarita, cheese quesadillas & sliced avocado

Quesadillas (8)

Lightly grilled flour tortillas filled with Monterey jack cheese. Served with guacamole, pico de gallo & sour cream

Beef or Shrimp **\$17.25** Chicken **\$14.95**

Nachos Rancheros **\$17.50**

Nachos topped with refried beans, beef or chicken fajitas and cheese. Accompanied by guacamole, sour cream & pico de gallo

Chile con Queso **\$11.25**

A blend of melted cheeses and jalapeños

Queso Flameado **\$11.95**

A combination of melted Monterey Jack Cheese topped with Mexican sausage

Guacamole Salad **\$11.25**

Fresh avocado mixed with pico de gallo & served with corn tortilla chips

Botana Trio **\$12.95**

Appetizer trio of chile con queso, guacamole & frijoles con chorizo

Rajas con Crema y Queso **\$12.95**

Roasted poblano peppers in a blend of melted cheeses cream sauce, roasted corn & onion

Mariscos

✱ Pairs well with Joel Gott Sauvignon Blanc Wine

Tacos de Pescado \$16.95

✱ Two soft corn tortillas filled with pan-grilled seasoned white fish, chile de arbol crema, topped with a savory cabbage cilantro lime avocado salad & served with white rice & black beans a la charra

Filete Acapulco \$22.95

✱ Grilled fish filet and shrimp, topped with garlic-butter sauce. Served with a seafood enchilada, white rice & black beans a la charra

Camarones al Mojo de Ajo \$22.95

✱ Fresh shrimp, broiled in a creamy garlic- butter sauce & served with Acapulco-style white rice, black beans a la charra, avocado salad & a bolillo

Chile Ancho Salmon \$22.95

✱ Chile ancho blackened salmon, served on a bed of esquites, queso fresco, chipotle mayo, bell peppers & cilantro

FRIED SEAFOOD DINNERS

Our seafood dinners are lightly breaded and fried. Served with french fries & garden salad

Seafood Platter \$24.75

Fried fish, shrimp and oysters

Fried Fish \$16.75

Fried Jumbo Shrimp \$17.75

Fried Oysters \$18.25



Sopas y Ensaladas

Caldo Maya \$11.25

Traditional tortilla soup with chicken, cheese, avocado & cilantro

Menudo* \$11.25

A regional favorite! Served in the traditional style with lemon wedges, chopped onions, peppers & tortillas

*Available weekends only

Taco Salad

Multi-grain taco basket filled with your choice of beef fajitas, chicken fajitas or chile ancho blackened salmon, fresh lettuce, tomatoes, cheddar cheese & sliced avocado & topped with your choice of dressing: cilantro lime vinaigrette, jalapeño ranch or ranch

Beef \$15.50 Chicken \$15.50 Salmon \$19.50

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Parrilladas

OUR SPECIALTY

A generous family-style serving of: beef fajita, pollo al carbon, carnitas, sausage, poblano pepper stuffed with Monterey jack cheese & Mexican chorizo, round potatoes & grilled onions. Accompanied by frijoles a la charra, Spanish rice, guacamole, pico de gallo & homemade flour tortillas

For 2 **\$59.95** For 4 **\$112.95**

Add esquites **+\$8.95**

Fajitas y Mas

Fajitas Para Dos

Para dos is a family-style serving for two on a sizzling fajitas served with frijoles a la charra, Spanish rice, guacamole, pico de gallo, grilled onions & flour tortillas.

* Beef	\$52.25
Chicken	\$39.95
Beef & Chicken	\$46.25
Shrimp	\$46.25
Primavera	\$28.95

Pollo al Carbón **\$17.95**

One-half chicken marinated & chargrilled. Served with frijoles a la charra, papas, cebollitas asadas, guacamole, pico de gallo & Spanish rice

Costillas de Res **\$26.95**

* Beef short ribs, marinated & slow roasted for flavor & tenderness. Served with Spanish rice, frijoles a la charra, guacamole, pico de gallo & salsa ranchera

Mexican Fajita Plate **\$21.95**

Beef or chicken fajitas, enchilada ranchera de queso, guacamole, pico de gallo, Spanish rice & refried beans

Our priority is the health and safety of all our guests. If you have food allergies or special needs, please consult with a manager before you order so we can do our best to accommodate your needs. Like all kitchens, ours has shared cooking and preparation areas, including common fryer oil, so occasionally food items come into contact with other food products. Therefore, we cannot guarantee that our menu is completely free of allergens.

Steaks

Steak Tampiqueña **\$28.25**

* Charbroiled 8 oz. Certified Angus Beef ribeye served with a chicken enchilada topped with green tomatillo sauce, guacamole, Spanish rice & refried beans

Mar y Tierra **\$32.95**

Charbroiled 8 oz. Certified Angus Beef ribeye & [3] grilled shrimp. Served with guacamole, pico de gallo, frijoles a la charra & Spanish rice

Steak and Enchilada **\$27.95**

* 8 oz. Certified Angus Beef ribeye steak ranchero served with a cheese enchilada, guacamole, Spanish rice & refried beans

* *Pairs well with Rolling Smoke Red Blend Wine*





Platillos Mexicanos

Deluxe Mexican Dinner

Beef fajitas al carbón served with grilled onions, cheese enchilada, tamale, crispy taco, refried beans, Spanish rice & guacamole salad

\$22.75

Mole Casero

\$18.95

A tender chicken breast topped with an authentic red mole sauce & served with guacamole, white rice & frijoles a la charra

El Favorito

\$18.25

Chile con queso, cheese enchilada, tamale, crispy beef taco, guacamole, Spanish rice & refried beans

Cabrito al Horno

\$32.95

Young goat, slow roasted & seasoned. Served with Spanish rice, frijoles a la charra, guacamole & chile de arbol salsa

George's Special

\$14.25

Cheese enchilada, crispy beef taco, guacamole, Spanish rice & refried beans

Chile Relleno

\$18.25

Poblano pepper stuffed with our specially prepared beef, then dipped in egg batter & fried lightly. Topped with salsa ranchera. Served with a cheese enchilada, Spanish rice, refried beans & guacamole

El Vaquero

\$15.25

Choice of carne guisada de res or puerco en chile cascabel. Served with guacamole, Spanish rice & refried beans

Carnitas Estilo Michoacan

\$21.75

Pork marinated in orange juice estilo Michoacán & served with Spanish rice, frijoles a la charra & guacamole. Accompanied with marinated onions, carrots & salsa molcajete

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Favoritos del Mercado

Tex-Mex Burrito **\$15.95**

Large flour tortilla filled with refried beans & beef or chicken fajita, topped with chile meat gravy & cheddar cheese. Served with Spanish rice & guacamole

Flautas de Pollo **\$14.75**

[2] "flute-like" rolled corn tortillas filled with seasoned chicken, grilled & topped with guacamole & sour cream. Served with Spanish rice & refried beans

Crispy Tacos **\$13.50**

[2] Beef or chicken crispy tacos topped with lettuce, tomato & cheese. Served with Spanish rice & refried beans

Soft Tacos **\$13.50**

[2] Beef or chicken soft corn tortilla tacos topped with salsa ranchera & garnished with lettuce, tomato & cheese. Served with Spanish rice & refried beans

Chalupas Supremas **\$14.25**

[2] crispy corn tortillas topped with refried beans, cheddar & Monterey jack cheese, lettuce, tomatoes, shredded chicken breast, slices of avocado & garnished with cilantro & sour cream. Served with Spanish rice



Enchiladas

Enchiladas Tres Colores **\$15.50**

A sampling of our enchilada verde, sour cream enchilada & ranchera enchilada served with guacamole, Spanish rice & frijoles a la charra

Enchiladas Acapulco **\$17.25**

[2] seafood enchiladas filled with shrimp, crab & fish, topped with a creamy tomato sauce & Monterey jack cheese. Served with Acapulco white rice, black beans a la charra, salad & avocado

Enchiladas Primavera **\$13.25**

[2] enchiladas filled with sautéed vegetables & topped with a salsa ranchera & Monterey jack cheese. Served with Acapulco white rice, black beans & charbroiled vegetables

Sour Cream Enchiladas **\$13.95**

[2] chicken enchiladas topped with sour cream & Monterey jack cheese. Served with guacamole, Spanish rice & refried beans

Enchiladas Verdes **\$14.50**

[2] chicken enchiladas topped with green tomatillo sauce, Monterey jack cheese & sour cream. Served with guacamole, Spanish rice & refried beans

Tex-Mex Enchilada Dinner **\$13.50**

[2] cheese enchiladas topped with chile meat gravy & cheddar cheese. Served with guacamole, Spanish rice & refried beans

Beef/Chicken \$14.75

Enchiladas de Pollo en Mole **\$14.50**

[2] chicken enchiladas topped with a rich savory mole sauce, topped with Monterey cheese. Served with guacamole, Spanish rice & refried beans