



# Happy Hour MONDAY - FRIDAY 3:30 - 6:30 P.M.

HOUSE MARGARITA.....	6.00	DOMESTIC DRAFTS.....	4.50
FRUIT MARGARITA.....	7.00	IMPORT DRAFTS.....	5.00
WELL DRINKS.....	5.00	SANGRIA.....	5.00

## Margaritas

- HOUSE MARGARITA.....7.25 | 10.95**
- EL DON.....15.95**  
Don Julio Reposado, Gran Gala, agave nectar & house sour mix
- EL REY.....26.95**  
Clase Azul Reposado, Cointreau Noir, agave nectar & fresh lime juice
- ORO.....10.95 | 14.95**  
Jose Cuervo Tradicional Reposado, Gran Gala & house sour mix
- SOL Y SOMBRA.....10.50**  
Hornitos Plata, signature jalapeño agave, fresh lime & orange with a salt & pepper rim
- DIVA MARGARITA.....12.00**  
Patrón Silver, orange liqueur, agave nectar & fresh lime juice
- CUCUMBER MARGARITA.....11.00**  
1800 Silver, orange liqueur, fresh cucumber, agave nectar & fresh lime juice
- FRUIT MARGARITA.....11.50 | 13.50**  
Mango, mangonada (chamoy), peach, strawberry, sangria, blue coco, prickly pear, watermelon or raspberry
- BIG RED RITA.....13.25**  
Two San Antonio classics: Big Red & a frozen margarita

## Mexology

- ROJO REFRESCO.....11.00**  
El Silencio Mezcal, Aperol, grapefruit cordial, fresh lime & Tajín
- GOLPE DE BURRO.....10.00**  
Tito's Handmade Vodka, signature jalapeño agave, fresh lime & ginger beer
- COLADA COMPUESTA.....10.00**  
Sailor Jerry Rum, RumHaven Coconut Water, pineapple, coconut cream & fresh lime
- RANCH WATER.....11.25**  
Hornitos Plata, Topo Chico & fresh lime juice
- PALOMA.....10.00**  
Jose Cuervo Tradicional Reposado, grapefruit juice & a splash of Squirt Soda
- PEPINO GIMLET.....11.00**  
Gin, Ketel One Cucumber & Mint Vodka, St. Germain, fresh lime & cucumber
- MOJITO.....10.50**  
Bacardi Rum, simple syrup & fresh lime
- ADD STRAWBERRY +1.00**



### Planning an event?

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## Cervezas

**DOMESTIC DRAFT BEER (18 OUNCE).....5.95**  
Bud Light, Michelob ULTRA

**IMPORT DRAFT BEER (18 OUNCE).....6.50**  
Negra Modelo, Modelo Especial, Dos XX, Shiner Bock

**DOMESTIC BOTTLES.....5.75**  
Bud Light, Budweiser, Miller Lite, Coors Light, Michelob ULTRA

**IMPORT BOTTLES.....6.25**  
Tecate, Tecate Light, Corona, Corona Premier, Dos XX, Modelo Especial, Negra Modelo, Bohemia

**LA BRAVA MICHELADA.....+4.25**  
Your favorite beer + our award-winning michelada mix, fresh lime & a cucumber spear

**BEER-RITA.....13.95**

## Vinos

### Bubbly

BY THE GLASS

**MIMOSA.....7.00**

**PROSECCO.....9.50**  
La Marca, Italy

### White

**MOSCATO.....7.25**  
Barefoot, California

**GRAN RESERVA SAUVIGNON BLANC.....10.00**  
Conch y Toro, Chile

**PINOT GRIGIO.....8.00**  
Barone Fini, Italy

**CHARDONNAY.....8.00**  
Chateau Ste Michelle. Washington

**CHARDONNAY.....7.00**  
Frontera, Chile

**WHITE ZINFANDEL.....7.00**  
Barefoot, California

### Red

**RED SANGRIA.....7.25**  
Madria Sangria, California

**PINOT NOIR.....12.00**  
Meiomi, California

**CABERNET SAUVIGNON.....7.00**  
Frontera, Chile

**815 CABERNET.....12.00**  
Joel Gott, California

**MERLOT.....7.00**  
Barefoot, California



We advise our guests to drink responsibly. It is our policy to I.D. anyone who appears under 30-years old and to restrict the sale of alcohol to anyone, who, in our opinion, may present a danger to themselves or others.

## CHICHARRÓN DE RIBEYE



**CHICHARRÓN DE RIBEYE.....21.75**  
Seasoned chicharrón de ribeye served with avocado, sliced radish and chicharrónes & topped with cebolla morada en escabeche, queso fresco & warm salsa molcajete

**SHRIMP CAMPECHANA COCKTAIL**  
Gulf shrimp combined with our famous cocktail sauce, pico de gallo & avocado  
**CHICA.....15.95      GRANDE.....19.25**

*Ask your server about our seasonal ceviche!*



## Antojitos

**BOTANA TRIO.....13.25**  
Appetizer trio of chile con queso, guacamole, and frijoles con chorizo

**BOTANA PLATTER.....16.95**  
An assortment of miniature flautitas de pollo, cheese quesadillas and chalupitas de picadillo, served with guacamole and sour cream

**CHILE CON QUESO.....11.75**  
ADD PICADILLO +2.25

**QUESO FLAMEADO.....12.50**  
A combination of melted Monterey jack cheese topped with homemade Mexican chorizo

**GUACAMOLE SALAD.....12.50**  
Fresh-made guacamole with red onion, tomato & spices

**FAJITA NACHOS**  
Your choice of fajita topped with frijoles refritos & aged cheddar cheese, served with guacamole, pico de gallo, sour cream & jalapeños  
**BEEF.....17.25    CHICKEN.....15.75    SHRIMP.....17.25**

**GUACAMOLE NACHOS.....13.25**  
Bean and cheese nachos served with guacamole

**FAJITA QUESADILLAS**  
Grilled flour tortilla filled with queso chihuahua & Monterey jack cheese, served with guacamole, pico de gallo & sour cream  
**BEEF.....17.25    CHICKEN.....15.50    SHRIMP.....17.95**

## Sopas y Ensaladas

**YOUR CHOICE OF DRESSING: CLASSIC RANCH, CHIPOTLE RANCH, CREAMY JALAPEÑO CAESAR, OIL & VINEGAR OR CILANTRO LIME VINAIGRETTE**

**JALAPEÑO CAESAR SALAD.....13.75**  
Romaine lettuce tossed in jalapeño caesar dressing & topped with croutons, avocado, sundried tomatoes & queso fresco  
**BEEF.....17.55    CHICKEN.....15.75    SHRIMP.....17.55**

**TACO SALAD**  
Multigrain taco shell filled with spring mix, tomatoes, cheddar & Monterey jack cheese & guacamole  
**BEEF.....17.75    CHICKEN.....15.75    SHRIMP.....17.75**

**CALDO MAYA.....11.50**  
Tortilla soup with chicken, Monterey jack cheese, avocado, cilantro & topped with tortilla strips

**MENUDO.....11.50**  
Served in the traditional style with lemon, oregano, chopped onion & jalapeño



**MENUDO**

**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. CHICKEN, FISH, TAMAL & OYSTER DISHES MAY CONTAIN BONES.**





**PARRILLADA MI FAMIIA**

# *Parrilladas* FAMILY STYLE

YOUR ORDER IS ACCOMPANIED BY TORTILLAS, GUACAMOLE, PICO DE GALLO, GRILLED ONIONS, FRIJOLE A LA CHARRA & SPANISH RICE

**PARRILLADA MI FAMIIA**

Beef fajitas, pollo al carbon, carnitas de puerco, country sausage & chile relleno flameado

- |                      |                            |
|----------------------|----------------------------|
| (Serves 2-3) 57.95   | (Serves 4-5) 102.95        |
| + CARNITAS.....15.95 | + SHRIMP FAJITAS.....15.95 |
| + CABRITO.....22.95  |                            |

# *Sizzling Fajitas*

YOUR ORDER IS ACCOMPANIED BY TORTILLAS, GUACAMOLE, PICO DE GALLO, GRILLED ONIONS, FRIJOLE A LA CHARRA & SPANISH RICE

**SERVES 2-3**

- |                          |                     |
|--------------------------|---------------------|
| CHICKEN.....39.95        | CARNITAS.....42.25  |
| BEEF.....52.25           | SHRIMP.....48.95    |
| BEEF & CHICKEN.....46.25 | PRIMAVERA.....29.95 |

# *De la Parrilla*

**RIBEYE A LA TAMPIQUEÑA.....28.75**  
Charbroiled ribeye steak with a chicken enchilada & topped with our tomatillo salsa, served with guacamole, pico de gallo, frijoles refritos & Spanish rice

**STEAK & ENCHILADA.....28.75**  
Ribeye steak ranchero, served with a cheese enchilada, frijoles refritos & Spanish rice

**POLLO AL CARBON.....17.95**  
½ Charbroiled chicken, served with guacamole, pico de gallo, seasoned round potatoes & frijoles a la charra

**MEXICAN FAJITA PLATE.....22.95**  
Beef or chicken fajitas, enchilada ranchera de queso, guacamole, pico de gallo, Spanish rice & frijoles refritos



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DELUXE MEXICAN DINNER

# Especialidades

**MONTERREY SPECIAL.....32.95**  
Tender goat, slow roasted & seasoned to perfection, served with a cheese enchilada, guacamole, salsa ranchera, frijoles a la charra, Spanish rice & chile de arbol

**MICHOACÁN.....21.95**  
Carnitas de puerco marinated with oranges & spices, served with pickled carrots & onions, guacamole, frijoles a la charra & Spanish rice

**SONORA.....25.95**  
Marinated & slow-roasted beef short ribs, served with guacamole, pico de gallo, salsa ranchera, frijoles a la charra & Spanish rice

**POBLANO DINNER.....18.95**  
Poblano pepper stuffed with spicy beef, served with guacamole, cheese enchilada, Spanish rice & frijoles refritos

**EL VAQUERO.....15.95**  
Your choice of carne guisada or puerco en chile cascabel, served with guacamole, frijoles refritos & Spanish rice

## Favoritos del Mercado

**DELUXE MEXICAN DINNER.....22.95**  
Beef fajitas, cheese enchilada, tamal & a crispy beef taco, served with guacamole, frijoles refritos & Spanish rice

**EL FAVORITO.....18.95**  
Cheese enchilada, crispy beef taco, tamal, guacamole, chile con queso, Spanish rice & frijoles refritos

**MEXICAN DINNER.....14.95**  
Cheese enchilada, crispy beef taco, tamal, Spanish rice & frijoles refritos

**DAVID'S SPECIAL.....14.95**  
Three bean and cheese nachos, crispy beef taco, cheese enchilada & guacamole

**GEORGE'S SPECIAL.....14.95**  
Cheese enchilada & a crispy beef taco, served with guacamole, frijoles refritos & Spanish rice

**FLAUTAS DE POLLO.....14.95**  
Two rolled corn tortillas filled with seasoned chicken & topped with guacamole & sour cream, served with frijoles refritos & Spanish rice

**TAMALES DE CASA.....14.50**  
Three pork tamales topped with chili meat gravy, served with Spanish rice & frijoles refritos

**CHALUPAS COMPUESTAS .....14.95**  
Two bean and cheese chalupas with your choice of beef or chicken, topped with lettuce, tomato & guacamole



MICHOACÁN

**CRISPY TACO PLATE.....13.95**  
Two beef or chicken crispy tacos topped with lettuce, tomato & cheese. Served with Spanish rice and frijoles refritos

**SOFT TACO PLATE.....13.95**  
Two beef or chicken soft corn tortilla tacos topped with salsa ranchera, and garnished with lettuce, tomato & cheese. Served with Spanish rice and frijoles refritos

Please, no separate checks · We accept all major credit cards · Additional charge for substitutions  
An 18% suggested tip has been added to parties of 6 or more · No personal checks





FILETE ACAPULCO

# Mariscos

**ENCHILADAS ACAPULCO.....18.50**  
Two seafood enchiladas topped with a marisco sauce, shrimp, scallops & Monterey jack cheese, served with garden salad, black beans a la charra & Acapulco-style white rice

**FILETE ACAPULCO.....22.75**  
Grilled cod & shrimp topped with a garlic-butter sauce, served with a seafood enchilada, avocado salad, black beans a la charra, Acapulco-style white rice & a bolillo

**CAMARONES AL MOJO DE AJO.....19.25**  
Fresh shrimp in garlic-butter sauce, served with black beans a la charra, Acapulco-style white rice & a bolillo

**TACOS DE PESCADO.....17.50**  
Two grilled fish tacos topped with creamy chipotle sauce and Mexican avocado slaw. Served with Acapulco white rice and black beans a la charra

**SHRIMP CAMPECHANA COCKTAIL**  
Gulf shrimp combined with our famous cocktail sauce, pico de gallo & avocado

**CHICA.....15.75 GRANDE.....19.25**

*Ask your server about our seasonal ceviche!*



SHRIMP CAMPECHANA COCKTAIL

# Enchiladas

**ENCHILADAS SOUR CREAM.....14.50**  
Two chicken enchiladas smothered in sour cream sauce & Monterey jack cheese, served with frijoles refritos & Spanish rice

**MOLE ENCHILADAS\*.....15.25**  
Two savory chicken enchiladas topped with our mole sauce & toasted sesame seeds, served with frijoles refritos & Spanish rice

**ENCHILADAS VERDES.....15.25**  
Two shredded chicken enchiladas topped with tomatillo salsa, Monterey jack cheese & a light drizzle of sour cream, served with guacamole, frijoles refritos & Spanish rice

**BEEF ENCHILADA DINNER.....15.75**  
Two beef enchiladas topped with chili meat gravy and cheddar cheese. Served with Spanish rice & frijoles refritos

**CHEESE ENCHILADA DINNER.....13.95**  
Two cheese enchiladas topped with chili meat gravy and cheddar cheese. Served with Spanish rice & frijoles refritos

**ENCHILADAS VERDURAS.....13.95**  
Two enchiladas filled with sautéed zucchini, yellow squash, corn, carrots, onions and topped with a mild ranchero sauce & Monterey jack cheese. Served with white rice and black beans a la charra

\*CONTAINS PEANUTS



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## Breakfast Favorites

### HUEVOS RANCHEROS.....12.95

Two eggs (any style) topped with salsa ranchera, served with breakfast potatoes, frijoles refritos & your choice of bacon, ham, smokettes, pork chop or pork patties

### CHORIZO MEXICANO CON HUEVO.....12.95

Two eggs scrambled with our house-made Mexican chorizo, served with breakfast potatoes & frijoles refritos

### MEXICO CITY CHILAQUILES.....11.95

Roasted tomatillo salsa simmered with crispy corn tortilla strips, garnished with red onions, queso fresco, crema mexicana & cilantro. Topped with eggs (any style) & served with frijoles refritos

### ADD BARBACOA, CHICKEN, CARNE GUISADA, OR PUERCO EN CHILE CASCABEL.....15.25

### CHILAQUILES FAMOSOS.....14.95

Crispy corn tortilla strips scrambled with two eggs, topped with salsa ranchera, aged cheddar & Monterey jack cheese, served with frijoles refritos & your choice of bacon, carne guisada or puerco en chile cascabel

### MACHACADO.....12.95

Fresh egg with tender house-made Mexican-style beef jerky, tomatoes, onions & jalapeños served with frijoles refritos, breakfast potatoes & tortillas

### CAMPESINO ESPECIAL.....14.95

Two eggs (any style) topped with salsa ranchera, served with pico de gallo, breakfast potatoes, frijoles refritos & your choice of barbacoa or lengua

### STEAK & EGGS.....17.95

Two eggs (any style) topped with salsa ranchera, served with grilled skirt steak, breakfast potatoes & frijoles refritos

### CAFÉ LATTE, CORTADO & CARAMEL MACCHIATO



## Coffee Bar

### CAFÉ AMERICANO.....3.50

### CORTADO.....3.50

### CARAMEL MACCHIATO.....4.50

### CAFÉ LATTE.....4.25

### FLAVORED LATTE.....4.50

French vanilla, mocha or caramel

### SPIKED MEXICAN HOT CHOCOLATE.....9.95

Mexican Hot Chocolate, St. George Nola Coffee Liqueur, Whip Cream and Cinnamon

### CARAJILLO.....9.50

Espresso coffee & licor 43

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