



# 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, manganada (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**



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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**

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**PARRILLADA MI FAMIIA**

# *Parrilladas* FAMILY STYLE

YOUR ORDER IS ACCOMPANIED BY TORTILLAS, GUACAMOLE, PICO DE GALLO, GRILLED ONIONS, FRIJOLAS 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, FRIJOLAS 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

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

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

**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*







# 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**



**FILETE ACAPULCO**

# 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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