



CAFÉ Y PANADERÍA



MARGARITAS

"MB" Margarita

House Tequila, Triple Sec, and House Sour Mix

Grande 7.75 Jumbo 10.95

"Oro de Mi Tierra" Margarita

Jose Cuervo Tradicional Reposado, Gran Gala, and Lime

Grande 10.95 Jumbo 14.50

Award-Winning "Zapata" Margarita

Don Julio Reposado, Grand Marnier, and Lime

Grande 12.50 Jumbo 16.00

Double Barrel Margarita



14.00

Double Barrel Aged Herradura, Cointreau Noir, Agave Nectar, Fresh Lime, and a Dash of Orange Bitters

"Skinny" Margarita

13.00

LALO Blanco, Cointreau, Lime and Agave Nectar

Mezcal Margarita

12.00

400 Conejos Joven, St. George Spiced Pear Liqueur, Agave Nectar, Fresh Lime

Fruit Margarita

Mango · Pomegranate · Peach · Raspberry ·
Strawberry · Watermelon · Prickly Pear ·
Mangonada · Sangria Swirl, Pineapple

Grande 11.50 Jumbo 13.50

Big Red Margarita

14.25

Frozen Margarita with Big Red

COCTELES CLÁSICOS

Paloma

10.50

Jose Cuervo Tradicional Blanco, Fresh Lime and
Grapefruit Soda on the rocks

Mojito

10.00

Rum, Fresh Mint, Lime Juice and Simple Syrup

Mexican Mule

11.00

LALO Blanco, Fresh Limes and Ginger
Beer

Horchata Colada

12.00

1800 Coconut, Agua de Horchata, Pineapple Juice
and Coconut Cream

Mexican Martini



13.00

Maestro Dobel Diamante Tequila, Cointreau,
Fresh Limes, splash of O.J., and Olive Juice

Mexican Candy Shot

9.00

Centenario Silver, Watermelon Pucker, Lime juice,
Chamoy, and Tajín

BEERS

"MB" Beer Rita

14.50

Frozen Margarita with your favorite Beer

Domestic Draft

6.50

Bud Light, Miller Light, Michelob Ultra, Yuengling

Import & Specialty Draft

7.25

Dos Equis Lager, Modelo Especial, Shiner
Bock, Negra Modelo, Pacifico, Estrella Jalisco

Domestic Bottled

6.00

Bud Light, Budweiser, Coors Light, Lone Star,
Miller Light, Michelob Ultra

Import & Specialty Bottled

6.50

Blue Moon, Carta Blanca, Bohemia, Dos Equis
Lager, Heineken, Negra Modelo, Tecate, Tecate
Light Modelo Especial, Corona, Heineken Zero

Michelada

+3.00

Your favorite Bottled Beer with Clamato,
Tabasco and Fresh Limes

NON-ALCOHOLIC DRINKS

Fountain Soft Drinks

3.65

Coke, Diet Coke, Coke Zero, Dr. Pepper,
Sprite, 7-Up, Red Flash, Root Beer, Orange

Iced Tea

3.35

Sweet, Raspberry
& Peach Iced Tea

Aguas Frescas

4.25

Limonada, Horchata, Sabor del Día

Roy Rogers or Shirley Temple

3.95

Coffee

3.25



Made with La Familia Cortez's Signature Barrel Tequila

We advise our guests to drink responsibly. It is our policy to restrict the sale of alcohol to anyone who, in our opinion, may present a danger to themselves or others.

BOTANAS**Botana Platter**

18.95

An assortment of miniature Flautitas de Pollo, Cheese Quesadillas and Chalupitas de Picadillo, served with Guacamole and Sour Cream.

Nachos Mi Tierra

16.75

[8] Bean and Cheese Nachos topped with Guacamole and Beef.

Guacamole Nachos

14.25

[8] Bean and Cheese Nachos topped with Guacamole.

Quesadillas de Pollo

13.95

[8] Chicken Quesadillas served with Guacamole and Pico de Gallo.

Quesadillas Mexicanas

12.75

[8] Cheese Quesadillas served with Guacamole and Pico de Gallo.

Chile con Queso

12.50

Queso Flameado

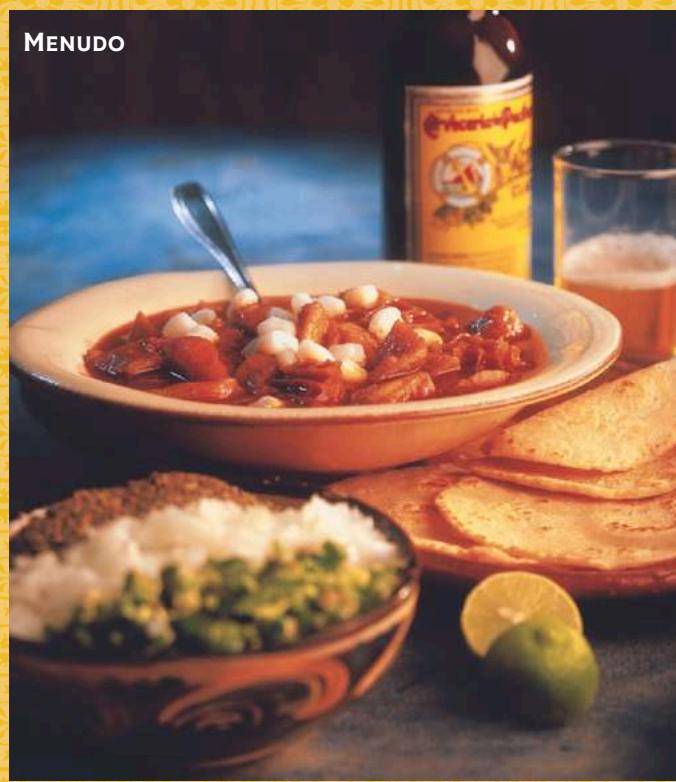
12.50

Monterrey Jack Cheese, melted and topped with our homemade Mexican Sausage. Served with Tortillas.

Shrimp Campechana

19.25

Gulf shrimp combined with our famous cocktail sauce, pico de gallo & avocado

BOTANA PLATTER**SOPAS Y ENSALADAS****MENUDO****Guacamole Salad**

11.75

Spring Mix, Tomato, Queso Fresco, and Guacamole.

Mi Tierra Taco Salad

16.25

Beef or Chicken Fajitas and your choice of Ranch, Chipotle Ranch, Cilantro Vinaigrette or Oil and Vinegar dressing.

Chef's Salad

14.95

Fresh green salad with Cheese, Ham, Chicken, Tomatoes, Avocados and your choice of Ranch, Chipotle Ranch, Cilantro Vinaigrette or Oil and Vinegar dressing.

Caldo del Mercado

12.50

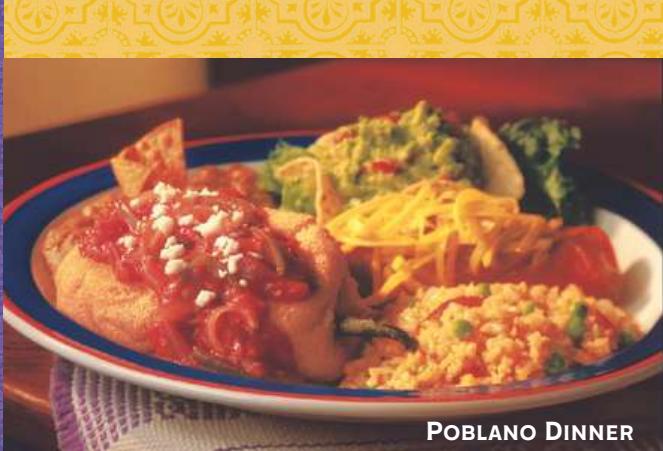
Mi Tierra's Special Tortilla Soup with Chicken, Avocado and two Cheeses.

Menudo

13.95

A regional favorite! Served in the traditional style with Lemon Wedges, Chopped Onions, Peppers and Tortillas.

*Musicians are
freelance and charge
a fee per song*



POBLANO DINNER

ESPECIALIDADES

Poblano Dinner 19.95

Chile Relleno. Roasted Poblano Pepper stuffed with spicy Beef and served with Guacamole, Cheese Enchilada, Spanish Rice and Refried Beans.

Sonora Special 26.95

Costillas de Res Asadas. Baked Beef Ribs served with Guacamole, Spanish Rice and Refried Beans.

Michoacan 22.75

Carnitas de Puerco. Baked Pork Tips marinated with Oranges and Spices. Served with Guacamole, Pico De Gallo, Spanish Rice and Refried Beans.

Monterrey Special 32.95

Cabrito – tender young Goat baked to perfection. Served with Guacamole, Cheese Enchilada, Spanish Rice and Refried Beans.

El Rancho Special 15.95

A Mi Tierra Specialty! Succulent Beef Tips simmered in Peppers, Onions and Tomatoes [or]

Pork Tips in our delicious Cascabel Pepper Sauce. Served with Guacamole, Spanish Rice and Refried Beans.

Puebla* 15.95

Pollo en Mole Poblano. Quarter Chicken topped with our delicious Mole Sauce. Served with Spanish Rice and Refried Beans.

MONTERREY SPECIAL



TACOS AND CHALUPAS

Crispy Tacos 13.95

[2] Beef or Chicken Crispy Tacos topped with Lettuce, Tomato and Cheese. Served with Spanish Rice and Refried Beans.

Soft Tacos 13.95

[2] Beef or Chicken Soft Corn Tortilla Tacos topped with Salsa Ranchera and garnished with Lettuce, Tomato and Cheese. Served with Spanish Rice and Refried Beans.

Chalupas Compuestas 15.25

[2] Bean and Cheese Chalupas with your choice of Beef or Chicken, topped with Lettuce, Tomato and Guacamole.

Tacos Callejeros 15.95

[4] Mini Tacos de Bistec or Carnitas, topped with Red Onions, Cilantro and Queso Fresco. Served with Frijoles a la Charra.

BEEF OR CHICKEN TACOS



Tacos del Mercado 17.25

[2] Flour Tortillas filled with your choice of Carnitas Michoacan [Pork Tips marinated in Oranges and Spices] Beef Fajitas, Chicken Fajitas or Carne Asada [Charbroiled Beef]. Served with Guacamole, Pico de Gallo and Frijoles a la Charra.

Flautas de Pollo 15.75

Chicken "flutes". Two rolled Corn Tortillas filled with seasoned grilled Chicken. Served with Guacamole, Sour Cream, Spanish Rice and Refried Beans.

*This entrée contains Peanuts

Our priority is the health and safety of our guests. If you have food allergies or special dietary 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 can not guarantee that our menu items are completely free of allergens.

TEX MEX FAVORITOS

Deluxe Mexican Dinner 24.75

Beef Fajitas, Cheese Enchilada, Crispy Beef Taco, Tamal, Guacamole, Spanish Rice and Refried Beans.

Special Mexican Dinner 19.95

Cheese Enchilada, Crispy Beef Taco, Tamal, Guacamole, Chile con Queso, Spanish Rice and Refried Beans.

Mexican Dinner 15.25

Cheese Enchilada, Crispy Beef Taco, Tamal, Spanish Rice and Refried Beans.

George's Special 15.25

Cheese Enchilada, Crispy Beef Taco, Guacamole, Spanish Rice and Refried Beans.

David's Special 15.25

[3] Bean and Cheese Nachos, Crispy Beef Taco, Cheese Enchilada and Guacamole.

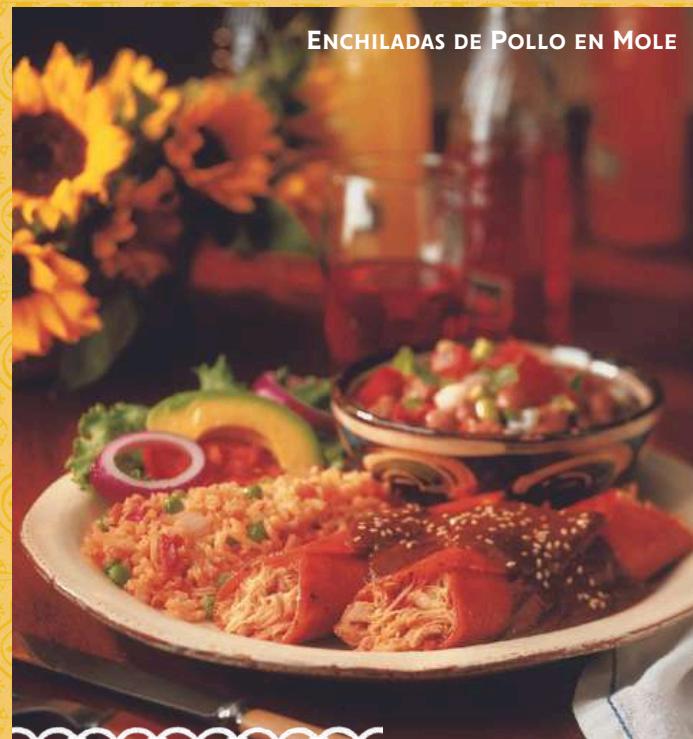
Chalupa Combo 15.25

Beef or Chicken Chalupa topped with Lettuce, Tomato, Cheddar Cheese and Guacamole. Served with Cheese Enchilada, Spanish Rice and Refried Beans.

Tamales de Casa 14.50

[3] Pork Tamales topped with Chili Meat Gravy. Served with Spanish Rice and Refried Beans.

DELUXE MEXICAN DINNER



ENCHILADAS

Enchiladas en Mole* 15.75

[2] Chicken Enchiladas topped with rich, savory Mole Sauce. Served with Spanish Rice and Refried Beans.

Enchiladas Verdes 15.75

[2] Chicken Enchiladas topped with Green Tomatillo Sauce, Monterrey Jack Cheese and Sour Cream. Served with Guacamole, Spanish Rice and Refried Beans.

Beef Enchilada Dinner 16.25

[2] Beef Enchiladas topped with Chili Meat Gravy and Cheddar Cheese. Served with Spanish Rice and Refried Beans.

Cheese Enchilada Dinner 14.25

[2] Cheese Enchiladas topped with Chili Meat Gravy and Cheddar Cheese. Served with Spanish Rice and Refried Beans.

Enchiladas Verduras 14.25

[2] Enchiladas filled with sautéed Zucchini, Yellow Squash, Corn, Carrots, Onions and topped with a mild Ranchero Sauce & Monterrey Jack Cheese. Served with White Rice and Black Beans a la Charra

Barbacoa, chicken, fish and tamale dishes may contain bones.

*This entrée contains Peanuts

AL CARBON

Fajitas for Two

Beef or Chicken Fajitas served with Grilled Onions, Guacamole, Pico de Gallo, Frijoles a la Charra, Spanish Rice and Homemade Flour Tortillas.

Beef	52.25
Chicken	39.95
Mixed	47.25

Steak a la Tampiqueña 28.75

Charbroiled Ribeye Steak with Chicken Enchilada topped with green tomatillo sauce. Served with Guacamole, Spanish Rice and Refried Beans.

Carne Asada 28.25

Charbroiled Ribeye Steak served with Guacamole, Pico de Gallo, Frijoles a la Charra, Potatoes and Tortillas.

Mexican Fajita Plate 22.95

Beef or Chicken Fajitas, Enchilada Ranchera de Queso, Guacamole, Pico de Gallo, Spanish Rice and Refried Beans.

Steak & Enchilada 28.75

Ribeye Steak Ranchero served with Cheese Enchilada, Spanish Rice and Refried Beans.

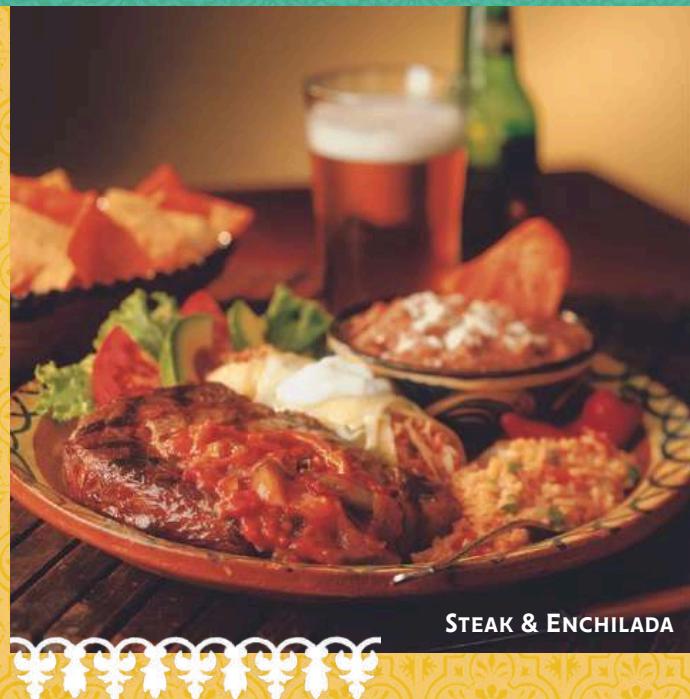
Charbroiled Chicken Breast 19.95

Marinated Boneless Breast of Chicken served with Guacamole, Pico de Gallo, Frijoles a la Charra, Potatoes and Tortillas.

Milanesa de Res 23.65

A lightly hand-breaded Ribeye Steak pan fried. Served with a Cheese Enchilada topped with our Ranchero Sauce and fresh Monterrey Jack cheese, served with Refried Beans and Guacamole.

FAJITAS FOR TWO



STEAK & ENCHILADA

PARRILLADA

Parrillada

Grilled Beef & Chicken Fajitas, Costillas de Res al Horno & tender Carnitas served with Spanish Rice, Frijoles a la Charra, Guacamole and Pico de Gallo.

Grande (Serves 4-5)	119.95
Chica (Serves 2-3)	64.95

PLATILLOS AMERICANOS

Fried Fish 17.50

[3] mild white Cod, hand-breaded and lightly fried. Served with a House Salad and French Fries.

Hand-Breaded Fried Shrimp 18.50

[6] Hand-breaded, lightly fried shrimp and a Jalapeño and Corn Croquette. Served with House Salad and French Fries.

Seafood Platter 24.95

A combination platter of [2] lightly fried Cod, [4] Shrimp, and a Jalapeño & Corn Croquette, served with a Green Salad and French Fries.

Cheeseburger 12.25

Classic Hamburger with American Cheese and Lettuce, Tomato and Pickles on the side. Served with French Fries.

Add Bacon +2.50

Add Grilled Onions +.50

Old Fashion Hamburger 11.50

Classic Hamburger with Lettuce, Tomato and Pickles on the side. Served with French Fries.



CAFÉ Y PANADERÍA

*We serve our
world-famous
breakfast all day!*

MI TIERRA SPECIAL BREAKFAST

Huevos Rancheros 12.95

Two Eggs [any style] topped with Ranchero Sauce. Enjoy with your choice of Bacon, Ham, Pork Chop, Smokets or Pork Patties. Served with Refried Beans, Breakfast Potatoes and Tortillas.

Chorizo Mexicano con Huevo 12.95

Fresh Eggs scrambled with our homemade Mexican Sausage. Served with Refried Beans, Lettuce, Tomato and Tortillas.

Mi Tierra Special Breakfast 13.95

Two Eggs [any style], Refried Beans, Tortillas and your choice of:

Carne de Res

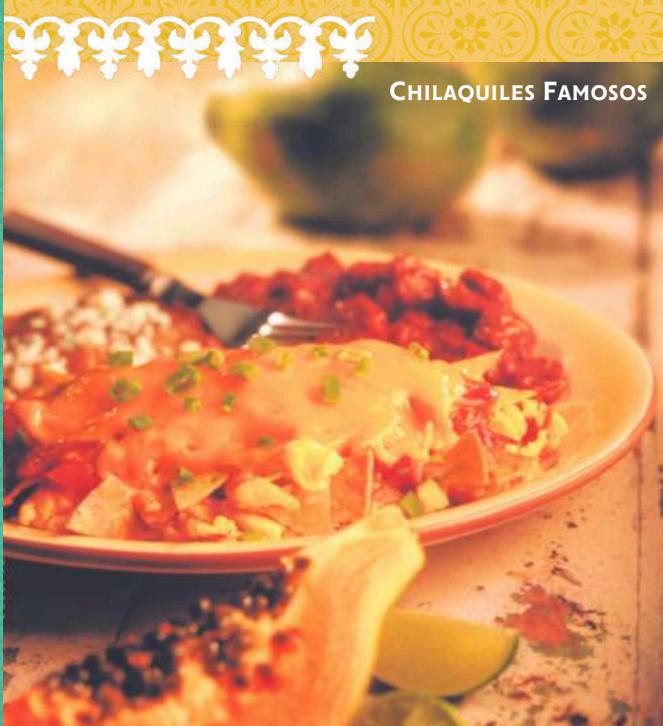
Beef Tips sauteed in Tomatoes and Peppers [or]

Carne de Puerco en Chile Cascabel

Savory Pork Tips in a rich Red Sauce.

Machacado 12.95

Our famous Mexican Omelette, made with tender, shredded Beef Jerky, Tomatoes, Onions and Jalapeños. Served with Refried Beans and Tortillas.



CHILAQUILES FAMOSOS

Chilaquiles Famosos 14.95

Crisp Corn Tortilla Strips scrambled with Eggs, topped with Ranchero Sauce and aged melted Cheddar Cheese. Served with Refried Beans, Tortillas and your choice of:

Carne de Res

Beef Tips sauteed in Tomatoes and Peppers [or]

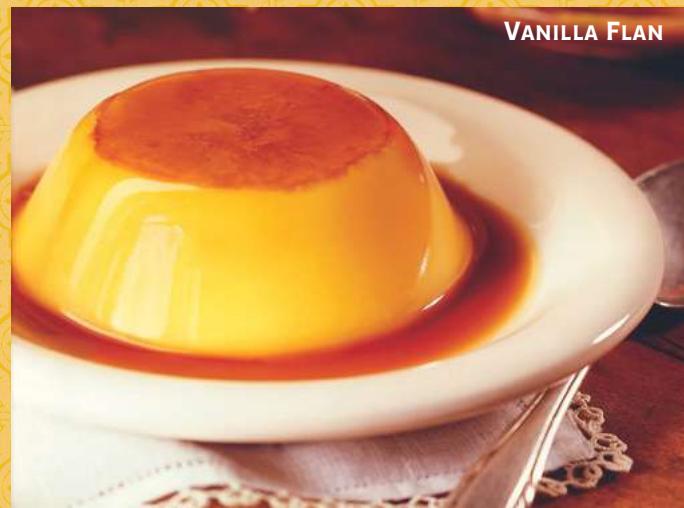
Carne de Puerco en Chile Cascabel

Savory Pork Tips in a rich Red Sauce.

Mexico City Chilaquiles 11.95

Roasted Tomatillo Salsa and Tostadas topped with two Eggs [any style]. Garnished with Pickled Red Onions, Queso Fresco, Crema Mexicana and Cilantro. Served with Refried Beans.

Add Shredded Chicken 14.25



VANILLA FLAN

POSTRES

Vanilla Flan 6.95

Mexican Ice Cream* 8.95

Vanilla Ice Cream, rolled in Nuts, Coconut and Corn Flakes served in a Buñuelo Shell and topped with Cajeta.

Sopapilla Cheesecake 8.50

Cheesecake made with Mexican Vanilla and Honey in a Marranitos Cookie Crust and Sopapilla Topping

Homemade Sopapillas 6.50

Pastel de Tres Leches 7.25

Pastel de Tres Leches con Fruta 7.75