



Happy Hour

MONDAY - THURSDAY AVAILABLE ALL DAY

EXCLUDING SPECIAL EVENTS AND HOLIDAYS

HOUSE MARGARITA.....	\$6/9	DOMESTIC DRAFTS.....	\$5
FRUIT MARGARITA.....	\$7/10	IMPORT DRAFTS.....	\$6
ORO MARGARITA.....	\$8	SANGRIA.....	\$6
PINEAPPLE RANCH WATER.....	\$9	HOUSE WHITE/RED WINE.....	\$6
PALOMA.....	\$9	WELL DRINKS	\$6

Margaritas

- HOUSE MARGARITA.....7.95 | 11.25**
- EL DON.....16.25**
Don Julio Reposado, Gran Gala, agave nectar & house sour mix
- LA MAESTRA.....14.25**
Mijenta Reposado, Cointreau Noir, lime, agave & orange bitters. Crafted by one of Mexico's most respected female distillers. Additive-free with dark orange notes for a sophisticated twist on a legacy spirit
- ORO.....11.25 | 14.95**
Jose Cuervo Tradicional Reposado, Gran Gala & house sour mix
- SOL Y SOMBRA.....11.00**
Hornitos Plata, signature jalapeño agave, fresh lime & orange with a salt & pepper rim
- DIVA MARGARITA.....13.25**
Mijenta Blanco, Cointreau, agave nectar & fresh lime juice
- MEZCAL MARGARITA.....13.00**
400 Connejos, St. George spiced pear liqueur, agave nectar & fresh lime
- CUCUMBER MARGARITA.....11.50**
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.....14.75**
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.....11.00**
Tito's Handmade Vodka, signature jalapeño agave, fresh lime & ginger beer
- COLADA COMPUESTA.....12.00**
Sailor Jerry Rum, RumHaven Coconut Water, pineapple, coconut cream & fresh lime
- PINEAPPLE RANCH WATER.....11.25**
Jose Cuervo Traditional Blanco, Pineapple juice, & topo chico
- PALOMA.....10.00**
Jose Cuervo Tradicional Reposado, grapefruit juice & a splash of Squirt Soda
- PEPINO GIMLET.....12.00**
Gin, Ketel One Cucumber & Mint Vodka, St. Germain, fresh lime & cucumber
- MOJITO.....11.00**
Bacardi Rum, simple syrup & fresh lime
- ADD STRAWBERRY +1.00**

Planning an event?



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Cervezas

DOMESTIC DRAFT BEER (18 OUNCE).....6.50
Bud Light, Michelob ULTRA

IMPORT DRAFT BEER (18 OUNCE).....7.25
Negra Modelo, Modelo Especial, Dos XX, Shiner Bock

DOMESTIC BOTTLES.....6.00
Bud Light, Budweiser, Miller Lite, Coors Light, Michelob ULTRA

IMPORT BOTTLES.....6.50
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.....14.95

Vinos

Bubbly

BY THE GLASS

MIMOSA.....7.00

PROSECCO.....12.00
La Marca, Italy

White

MOSCATO.....8.00
Barefoot, California

GRAN RESERVA SAUVIGNON BLANC.....12.00
Conch y Toro, Chile

PINOT GRIGIO.....9.00
Barone Fini, Italy

CHARDONNAY.....9.00
Chateau Ste Michelle. Washington

CHARDONNAY.....7.75
Frontera, Chile

WHITE ZINFANDEL.....7.75
Barefoot, California

Red

RED SANGRIA.....7.50
Madria Sangria, California

PINOT NOIR.....13.00
Meiomi, California

CABERNET SAUVIGNON.....8.00
Frontera, Chile

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

MERLOT.....8.00
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.....22.75
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.....13.75
Appetizer trio of chile con queso, guacamole, and frijoles con chorizo

BOTANA PLATTER.....18.75
An assortment of miniature flautitas de pollo, cheese quesadillas and chalupitas de picadillo, served with guacamole and sour cream

CHILE CON QUESO.....12.50
ADD PICADILLO +2.25

QUESO FLAMEADO.....12.95
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.....17.95 CHICKEN.....15.75 SHRIMP.....17.95

GUACAMOLE NACHOS.....13.95
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.....17.95 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.....14.25
Romaine lettuce tossed in jalapeño caesar dressing & topped with croutons, avocado, sundried tomatoes & queso fresco
BEEF.....17.95 CHICKEN.....15.95 SHRIMP.....17.95

TACO SALAD
Multigrain taco shell filled with spring mix, tomatoes, cheddar & Monterey jack cheese & guacamole
BEEF.....17.95 CHICKEN.....15.95 SHRIMP.....17.95

CALDO MAYA.....12.50
Tortilla soup with chicken, Monterey jack cheese, avocado, cilantro & topped with tortilla strips

MENUDO.....13.95
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.



DELUXE MEXICAN DINNER

Especialidades

MONTERREY SPECIAL.....34.95
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.....22.95
Carnitas de puerco marinated with oranges & spices, served with pickled carrots & onions, guacamole, frijoles a la charra & Spanish rice

SONORA.....26.95
Marinated & slow-roasted beef short ribs, served with guacamole, pico de gallo, salsa ranchera, frijoles a la charra & Spanish rice

POBLANO DINNER.....19.95
Poblano pepper stuffed with spicy beef, served with guacamole, cheese enchilada, Spanish rice & frijoles refritos

EL VAQUERO.....16.25
Your choice of carne guisada or puerco en chile cascabel, served with guacamole, frijoles refritos & Spanish rice

Favoritos del Mercado

DELUXE MEXICAN DINNER.....23.95
Beef fajitas, cheese enchilada, tamal & a crispy beef taco, served with guacamole, frijoles refritos & Spanish rice

EL FAVORITO.....19.95
Cheese enchilada, crispy beef taco, tamal, guacamole, chile con queso, Spanish rice & frijoles refritos

MEXICAN DINNER.....15.75
Cheese enchilada, crispy beef taco, tamal, Spanish rice & frijoles refritos

DAVID'S SPECIAL.....15.75
Three bean and cheese nachos, crispy beef taco, cheese enchilada & guacamole

GEORGE'S SPECIAL.....15.75
Cheese enchilada & a crispy beef taco, served with guacamole, frijoles refritos & Spanish rice

FLAUTAS DE POLLO.....15.95
Two rolled corn tortillas filled with seasoned chicken & topped with guacamole & sour cream, served with frijoles refritos & Spanish rice

TAMALES DE CASA.....14.95
Three pork tamales topped with chili meat gravy, served with Spanish rice & frijoles refritos

CHALUPAS COMPUESTAS15.75
Two bean and cheese chalupas with your choice of beef or chicken, topped with lettuce, tomato & guacamole



MICHOACÁN

CRISPY TACO PLATE.....14.75
Two beef or chicken crispy tacos topped with lettuce, tomato & cheese. Served with Spanish rice and frijoles refritos

SOFT TACO PLATE.....14.75
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.....19.50

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.....23.75

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.....20.95

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

TACOS DE PESCADO.....17.95

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!

Enchiladas

ENCHILADAS SOUR CREAM.....15.95

Two chicken enchiladas smothered in sour cream sauce & Monterey jack cheese, served with frijoles refritos & Spanish rice

MOLE ENCHILADAS*.....15.95

Two savory chicken enchiladas topped with our mole sauce & toasted sesame seeds, served with frijoles refritos & Spanish rice

ENCHILADAS VERDES.....15.95

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.....16.95

Two beef enchiladas topped with chili meat gravy and cheddar cheese. Served with Spanish rice & frijoles refritos

CHEESE ENCHILADA DINNER.....14.95

Two cheese enchiladas topped with chili meat gravy and cheddar cheese. Served with Spanish rice & frijoles refritos

ENCHILADAS VERDURAS.....14.95

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

SHRIMP CAMPECHANA COCKTAIL



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Breakfast Favorites

HUEVOS RANCHEROS.....13.25

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.....12.75

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.....15.95

CHILAQUILES FAMOSOS.....15.75

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.....13.25

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

CAMPESINO ESPECIAL.....15.75

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

Lattes available hot or iced

CINNAMON CHURRO LATTE.....6.00

TRES LECHE LATTE.....6.00

PECAN PRALINE LATTE.....6.00

CAFÉ LATTE.....5.00

AMERICANO.....4.50

ESPRESSO SHOT.....4.00

COLD BREW COFFEE6.00

SPIKED MEXICAN HOT CHOCOLATE.....10.00

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

CARAJILLO.....10.00

Espresso coffee & licor 43

FLAVORED SYRUPS..... .75

Salted Caramel, Brown Sugar Cinnamon, French Vanilla, Hazelnut, Sugar Free options

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