

MARGARITAS

"MB" Margarita

House Tequila, Triple Sec, and House Sour Mix

Grande 7.95 Jumbo 11.25

Award-Winning "Zapata" Margarita

1800 Reposado, Gran Gala, Agave & Lime

Grande 13.00 Jumbo 16.50

"Oro de Mi Tierra" Margarita

Jose Cuervo Tradicional Reposado, Gran Gala, Agave & Lime

Grande 11.95 Jumbo 14.95

"Skinny" Margarita

Cuervo Traditional Blanco, Cointreau, Lime & Agave Nectar

13.25

Mezcal Margarita

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

12.50

Spicy Pepino Margarita

1800 Silver, Gran Gala, Fresh Cucumber, Jalapeño, Agave, and Fresh Lime

Grande 12.00 Jumbo 14.00

Fruit Margarita

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

Grande 12.00 Jumbo 14.00



BEERS

"MB" Beer Rita

Frozen Margarita with your favorite Beer

15.00

Domestic Draft

Bud Light, Miller Light, Michelob Ultra, Yuengling

7.25

Import & Specialty Draft

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

7.75

Domestic Bottled

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

6.25

Import & Specialty Bottled

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

6.95

Michelada

Your favorite Bottled Beer with Clamato, Tabasco and Fresh Limes

+3.50

COCTELES CLÁSICOS

Paloma

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

11.00

Mojito

Rum, Fresh Mint, Lime Juice and Simple Syrup

10.00

Aztec Old Fashioned

Gran Centenario Anejo, Simple Syrup, Chocolate Bitters and Garnished with an Orange Slice

12.50

Horchata Colada

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

13.00

Mexican Martini

Maestro Dobel Diamante Tequila, Cointreau, Fresh Limes, Splash of Orange Juice and Olive Juice

14.00

Mexican Candy Shot

Cuervo Traditioanl Blanco, Watermelon Pucker, Lime juice, Chamoy, and Tajín

9.00

NON-ALCOHOLIC DRINKS

Fountain Soft Drinks

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

3.95

Iced Tea

3.95

Flavored Iced Tea

Sweet, Raspberry or Peach

4.95

Aguas Frescas

Limonada, Horchata, Sabor del Día

4.95

Roy Rogers or Shirley Temple

4.95

Coffee

3.50



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.

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BOTANAS

Botana Platter 19.95

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

Nachos Mi Tierra 17.95

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

Guacamole Nachos 14.95

[8] Bean and Cheese Nachos topped with Guacamole.

Quesadillas de Pollo 14.25

[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 12.95

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

Shrimp Campechana 19.75

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

BOTANA PLATTER



SOPAS Y ENSALADAS

MENUDO



Guacamole Salad 12.25

Spring Mix, Tomato, Queso Fresco, and Guacamole.

Mi Tierra Taco Salad 17.25

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

Chef's Salad 15.95

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 14.75

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

PLATILLOS MEXICANOS

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 27.95

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

Michoacan 23.75

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

Monterrey Special 34.95

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

El Rancho Special 16.75

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* 16.95

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 14.95

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

Soft Tacos 14.95

[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 16.95

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

Tacos Callejeros 16.95

[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 17.50

[2] Flour Tortillas filled with your choice of Carnitas, Beef Fajitas, Chicken Fajitas, Carne Asada, Carne Guisada, or Purco en chile Cascabel. Served with Spanish Rice, Frijoles a la Charra, Guacamole & Pico de Gallo

Flautas de Pollo 15.95

Chicken "flutes". Two rolled Corn Tortillas filled with Chicken seasoned with poblano peppers and onions. Served with Guacamole, Crema Mexicana, 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 in contact with other food products. Therefore, we cannot guarantee that our menu items are completely free of allergens.



CAFÉ Y PANADERÍA

TEX MEX FAVORITOS

Deluxe Mexican Dinner 25.25
Beef Fajitas, Cheese Enchilada, Crispy Beef Taco, Tamal, Guacamole, Spanish Rice and Refried Beans.

Special Mexican Dinner 20.75
Cheese Enchilada, Crispy Beef Taco, Tamal, Guacamole, Chile con Queso, Spanish Rice and Refried Beans.

Mexican Dinner 15.75
Cheese Enchilada, Crispy Beef Taco, Tamal, Spanish Rice and Refried Beans.

George's Special 15.75
Cheese Enchilada, Crispy Beef Taco, Guacamole, Spanish Rice and Refried Beans.

David's Special 15.75
[3] Bean and Cheese Nachos, Crispy Beef Taco, Cheese Enchilada and Guacamole.

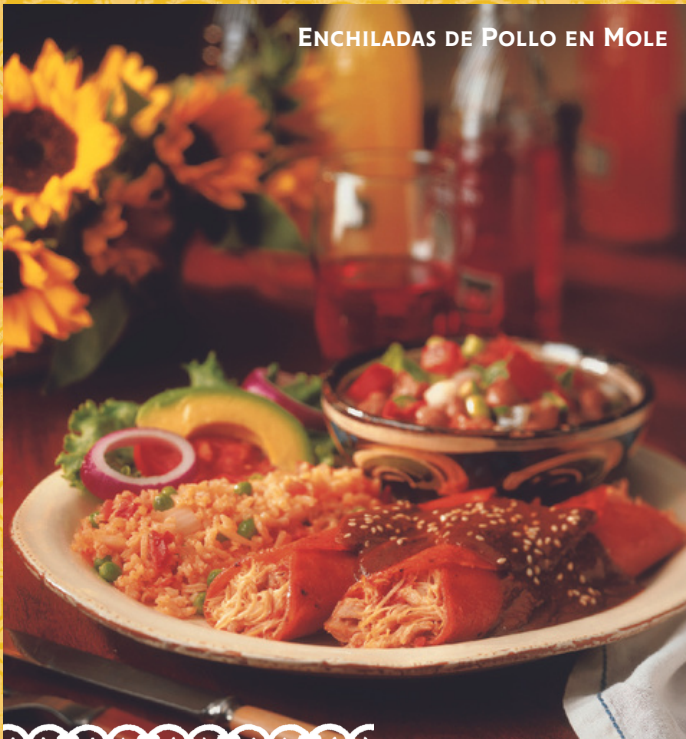
Chalupa Combo 15.95
Beef or Chicken Chalupa topped with Lettuce, Tomato, Cheddar Cheese and Guacamole. Served with Cheese Enchilada, Spanish Rice and Refried Beans.

Tamales de Casa 14.95
[3] Pork Tamales topped with Chili Meat Gravy. Served with Spanish Rice and Refried Beans.



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

*This entrée contains Peanuts



ENCHILADAS

Enchiladas en Mole* 16.25
[2] Chicken Enchiladas topped with rich, savory Mole Sauce. Served with Spanish Rice and Refried Beans.

Enchiladas Verdes 15.95
[2] Chicken Enchiladas topped with Green Tomatillo Sauce, Monterrey Jack Cheese and Crema Mexicana. Served with Guacamole, Spanish Rice and Refried Beans.

Enchiladas Poblanos 16.25
[3] Chicken Enchiladas topped Creamy Poblano Sauce, Mexican Cheese Blend and Crema Mexicana. Served with White Rice and Frijoles a la Charra

Beef Enchilada Dinner 16.95
[2] Beef Enchiladas topped with Chili Meat Gravy and Cheddar Cheese. Served with Spanish Rice and Refried Beans.

Cheese Enchilada Dinner 14.95
[2] Cheese Enchiladas topped with Chili Meat Gravy and Cheddar Cheese. Served with Spanish Rice and Refried Beans.

Enchiladas Verduras 14.95
[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.

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	55.95
Chicken	42.95
Mixed	49.95

Steak a la Tampiqueña 29.95

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

Carne Asada 29.95

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

Mexican Fajita Plate 23.95

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

Steak & Enchilada 29.95

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

Charbroiled Chicken Breast 20.50

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

Milanesa de Res 23.95

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.



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)	122.95
Chica (Serves 2-3)	67.95

PLATILLOS AMERICANOS

Fried Fish 17.95

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

Hand-Breaded Fried Shrimp 18.75

[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 12.50

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 11.75

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



FAJITAS FOR TWO



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

MI TIERRA BREAKFAST

Huevos Rancheros 13.50
Two eggs any style with salsa ranchera, your choice of bacon, ham, pork chop, smokettes, or pork patties. Served with refried beans, breakfast potatoes & tortillas.

Chorizo Mexicano con Huevo 12.95
Fresh eggs scrambled with our homemade Mexican sausage. Served with refried beans & Tortillas.

Chilaquiles Famosos 15.50
Crisp corn tortilla strips scrambled with eggs, topped with salsa ranchera and aged melted cheddar cheese. Served with refried beans, tortillas and your choice of:
Carne de Res
Savory carne guisada simmered in rich gravy
Puerco en Chile Cascabel
Red Chile Pork

Mexico City Chilaquiles 12.25
Two eggs any style atop crispy tostadas with roasted tomatillo salsa, pickled red onions, queso fresco, crema Mexicana & cilantro. Served with refried beans.
Shredded Chicken 14.75
Carne de res or Puerco en Chile Cascabel 16.75



CAFÉ Y PANADERÍA

Mi Tierra Special Breakfast 14.25
Two Eggs, refried beans, breakfast potatoes, tortillas and your choice of:
Carne de Res
Savory carne guisada simmered in rich gravy
Puerco en Chile Cascabel
Red Chile Pork

Machacado 13.50
Our famous Mexican scramble, tender, shredded beef jerky, tomatoes, onions and jalapeños. Served with refried beans & tortillas.



CHILAQUILES FAMOSOS



POSTRES

Vanilla Flan 8.95

Mexican Ice Cream* 10.95
Vanilla Ice Cream, rolled in Nuts, Coconut and Corn Flakes served in a Buñuelo Shell and topped with Cajeta.

Sopapilla Cheesecake 10.95
Cheesecake made with Mexican Vanilla and Honey in a Marranitos Cookie Crust and Sopapilla Topping

Homemade Sopapillas 8.50

Pastel de Tres Leches 7.95

Pastel de Tres Leches con Fruta 8.50

*This entrée contains nuts