Margaritas

HOUSE MARGARITA
REGULAR $7.95 JUMBO $11.25

MAGNIFICA
Jose Cuervo Especial, Gran gala, lime juice & sour mix
REGULAR $11.95 JUMBO $14.95

LA PLATINA
Hornitos Silver, orange liqueur, orange juice, lime juice & agave nectar
REGULAR $11.75 JUMBO $13.95

EL PICOSO
1800 Silver, gran gala, jalapeños, lime juice & agave nectar
REGULAR $11.50 JUMBO $14.50

FRUIT MARGARITA
Blue coco, mango, peach, raspberry, prickly pear, strawberry, watermelon
REGULAR $12.00 JUMBO $14.00

SEÑORITA MARGARITA $13.00
Cuervo Blanco, agave nectar, lime juice

MEZCAL MARGARITA $12.50
400 Conejos Mezcal, orange liqueur, lime juice & agave nectar

BEER RITA $15.00
Your favorite beer & our famous house margarita



Premium Margaritas

EMILIANO
Gran Centenario Reposado, gran gala, lime & sour mix
REGULAR $13.25 JUMBO $16.50

EL DON
Don Julio, gran gala, lime & sour mix
REGULAR $13.95 JUMBO $17.00

Cervezas

DOMESTIC DRAFT $7.25
Bud Light, Miller Light

DOMESTIC BOTTLED $6.25
Bud Light, Budweiser, Coors Light, Lone Star, Miller Light, Michelob Ultra

IMPORT & SPECIALTY DRAFT $7.75
Dos Equis Lager, Modelo Especial, Shiner Bock, Negra Modelo

IMPORT & SPECIALTY BOTTLED $6.95
Blue Moon, Carta Blanca, Bohemia, Dos Equis Lager, Heineken, Negra Modelo, Tecate, Modelo Especial, Corona

LA BRAVA MICHELADA + $3.50
Your favorite beer & our award-winning michelada mix, fresh lime & a cucumber spear

Mexology

MEXICAN MARTINI $11.00
Cuervo Tradicional, gran gala, lime juice, olive juice

MOJITO $10.00
Rum, fresh mint, simple syrup & fresh lime

PIÑA COLADA $10.00
Light rum, pineapple juice & coconut cream

PALOMA $11.00
Espolón Silver Tequila, fresh lime & grapefruit soda on the rocks

ESPRESSO COLD BREW MARTINI $12.00
Cold brewed espresso, Kahlúa & vodka

MEXICAN CANDY SHOT $10.00
Cuervo Blanco, watermelon pucker & chamoy

Vino



PROSECCO $10.00
Maschio, Italy

SAUVIGNON BLANC $10.00
Joel Gott, California

CHARDONNAY $6.75
Frontera, Chile

MOSCATO $9.25
Cupcake, Italy

MERLOT CABERNET BLEND $6.75
Frontera, Chile

CABERNET SAUVIGNON $6.75
Sutter Home, California

RED SANGRIA $7.25
Bodega de San Antonio, Texas

WHITE ZINFANDEL $7.50

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Tex-Mex Botanas

FIESTA SAN ANTONIO $27.95
Beef & chicken fajita nachos, shrimp fajitas, chicken flautas, country sausage, Oysters Gratinados, cheese quesadillas & sliced avocado

BOTANA TRIO $13.95
Appetizer trio of chile con queso, guacamole & frijoles con chorizo

NACHOS RANCHEROS $18.95
Nachos topped with refried beans, beef or chicken fajitas & cheese. Accompanied by guacamole, sour cream & pico de gallo

QUESO FLAMEADO GF $12.95
Melted Mexican cheese blend, topped with our homemade Mexican sausage. Served with warm tortillas

CHILE CON QUESO GF $12.50
A blend of three melted cheeses & jalapeños. Served with corn tortilla chips

GUACAMOLE SALAD GF $12.25
Spring mix, guacamole, queso fresco & corn tortilla chips

Botanas del Mar

CHORIQUESO DE CAMARÓN GF $14.50
Shrimp and marinated pork in chile ancho & spices, melted Mexican cheese blend & flour tortillas

CAMARONES A LA DIABLA $15.95
Five bacon wrapped shrimp stuffed with Mexican cheese blend, jalapeño & a poblano crema sauce

TRES MARES $19.95
Ceviche de camarón, seasonal ceviche & campechana cocktail

CEVICHE DE CAMARÓN GF $17.25
Fresh shrimp, red onions, jalapeños, jicama, cilantro, marinated in fresh lime juice & a hint of habanero pepper. Topped with sliced avocado & served with homemade tostadas

CAMPECHANA COCKTAIL $19.75
Fresh shrimp combined with our signature cocktail sauce, pico de gallo & avocado



Oysters

FRESH OYSTERS GF
On the half-shell over ice. Served with a Xnipec Mignonette (Habanero & pickled onions) on the side
Dozen $27.95 Half Dozen $15.95

OYSTERS GRATINADOS GF $24.95
(9) Grilled oysters on the half shell, marinated with chipotle aioli & garlic, with melted Mexican cheese blend

OYSTERS MONTADOS $28.95
(9) Fresh oysters on the half-shell over ice, topped with lime, ceviche & signature cocktail sauce

There is a risk associated with consuming raw oysters or raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of illness from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult your physician. Chicken, Fish, Tamal & Oyster dishes may contain bones.

Please, no separate checks • We accept all major credit cards • Additional charge for substitutions • For parties of 6 or more, an 18% suggested tip has been added. Please feel free to raise / lower or remove the suggested tip based on your service experience. The payment & amount of the tip is always discretionary.

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Sopas y Ensaladas

CALDO MAYA $12.50
Traditional tortilla soup with chicken, cheese, avocado & cilantro

MENUDO* GF $14.75
A regional favorite! Served in the traditional style with lemon wedges, chopped onions, peppers & tortillas

*Available weekends only

TACO SALAD
Multi-grain taco shell filled with your choice of beef fajitas, chicken fajitas or grilled shrimp, fresh lettuce, tomatoes, cheddar cheese & sliced avocado

Your choice of dressing:
cilantro lime vinaigrette, jalapeño ranch or ranch

BEEF OR CHICKEN	**$17.25**
GRILLED SHRIMP	**$17.95**

Mariscos

CHALUPA DE CAMARÓN $18.95
(2) Chalupas with chipotle glazed fried shrimp served atop a guacamole chalupa & finished with Mexican coleslaw carrots & cilantro

TACOS DE PESCADO $16.95
(2) Blue corn tortilla tacos filled with pan-seared seasoned white fish, chipotle crema, topped with a savory cabbage cilantro lime avocado salad & served with Acapulco-style white rice & black beans a la charra

CAMARONES AL MOJO DE AJO $22.95
Fresh shrimp, broiled in a creamy garlic- butter sauce & served with Acapulco-style white rice, black beans a la charra, avocado salad & a bolillo

FILETE ACAPULCO $22.95
Grilled fish filet & shrimp, topped with garlic-butter sauce. Served with a seafood enchilada, Acapulco-style white rice & black beans a la charra

TACOS GOBERNADOR $18.95
(2) Sautéed shrimp tacos with onions, bell peppers, garlic, spices, & melted Mexican cheese blend on blue corn tortillas served with Acapulco-style white rice & black beans a la charra

Fried Seafood Dinners

Our seafood dinners are lightly breaded & fried. Served with french fries & garden salad

SEAFOOD PLATTER (Fried fish, shrimp & oysters)	**$24.75**
FRIED FISH	**$17.95**
FRIED JUMBO SHRIMP	**$18.75**
FRIED OYSTERS	**$19.50**



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De la Parrilla

FAJITAS PARA DOS

Sizzling fajitas para dos is a family-style serving for two on a sizzling platter served with frijoles a la charra, Spanish rice, guacamole, pico de gallo, grilled onions & flour tortillas

BEEF	**$55.95**
CHICKEN	**$42.95**
BEEF & CHICKEN	**$49.95**
SHRIMP	**$49.95**
PRIMAVERA	**$30.95**

MEXICAN FAJITA PLATE — $23.95

Beef or chicken fajitas, enchilada ranchera de queso, guacamole, pico de gallo, Spanish rice & refried beans

POLLO AL CARBON — $18.25

One-half chicken marinated & chargrilled. Served with frijoles a la charra, papas, cebollitas asadas, guacamole, pico de gallo & Spanish rice

COSTILLAS DE RES — $27.95

Beef short ribs, marinated & slow roasted for flavor & tenderness. Served with Spanish rice, frijoles a la charra, guacamole, pico de gallo & salsa ranchera

Home of the Sizzling Fajitas

La Margarita is known for being the first American restaurant to serve family-style Sizzling Fajitas. In the late 1970s, Jorge Cortez traveled Mexico in search of unique & different cuisine to bring to San Antonio. Coming upon a regional specialty that was once only familiar to vaqueros, butchers & their families, Jorge thought a dish of sizzling skirt-steak served on cast-iron plates would be popular... & he was right. More than 4 decades later La Margarita's menu still features our now-famous "Sizzling Fajitas."

Steaks

STEAK TAMPIQUEÑA — $29.95

Charbroiled 8 oz. ribeye served with a chicken enchilada topped with green tomatillo sauce, guacamole, Spanish rice & refried beans

MAR Y TIERRA — $34.95

Charbroiled 8 oz. ribeye & [3] grilled shrimp. Served with guacamole, pico de gallo, frijoles a la charra & Spanish rice

STEAK CON ENCHILADA — $29.95

8 oz. ribeye steak ranchero served with a cheese enchilada, guacamole, Spanish rice & refried beans

Parrilladas

A generous family-style serving of: beef fajita, pollo al carbon, carnitas, sausage, poblano pepper stuffed with Mexican cheese blend & Mexican chorizo, round potatoes & grilled onions. Accompanied by frijoles a la charra, Spanish rice, guacamole, pico de gallo & homemade flour tortillas

Serves 2 **$64.95** *Serves 4* **$119.95**

Our priority is the health & 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 & 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.

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Platillos Mexicanos

CABRITO AL HORNO $34.95
Young goat, slow roasted & seasoned. Served with Spanish rice, frijoles a la charra, guacamole & chile de arbol salsa

CARNITAS ESTILO MICHOACAN $23.75
Pork tips marinated in fresh orange juice & spices. Served with Spanish rice, frijoles a la charra & guacamole. Accompanied with marinated onions, carrots & salsa molcajete

MOLE CASERO $18.95
A tender one-quarter bone-in chicken topped with an authentic mole sauce & served with guacamole, white rice & frijoles a la charra

CHILE RELLENO $19.95
Poblano pepper stuffed with our specially prepared beef, then dipped in egg batter & fried lightly. Topped with salsa ranchera. Served with a cheese enchilada, Spanish rice, refried beans & guacamole

POLLO CON CREMA POBLANA $16.95
One-quarter bone-in chicken topped with creamy poblano salsa & roasted corn. Served with Acapulco-style white rice & black beans a la charra

Favoritos del Mercado

TEX-MEX BURRITO $15.95
Large flour tortilla filled with refried beans & beef or chicken fajita, topped with chile meat gravy & cheddar cheese. Served with Spanish rice & guacamole

QUESADILLAS (8)
Lightly grilled flour tortillas filled with Mexican cheese blend. Served with guacamole, pico de gallo & sour cream

Beef or Shrimp **$18.25**
Chicken **$15.95**

Platillos Tex-Mex

DELUXE MEXICAN DINNER $24.95
Beef fajitas al carbon served with grilled onions, cheese enchilada, tamale, crispy taco, refried beans, Spanish rice & guacamole salad

EL FAVORITO $19.95
Chile con queso, cheese enchilada, tamale, crispy beef taco, guacamole, Spanish rice & refried beans

GEORGE'S SPECIAL $15.75
Cheese enchilada, crispy beef taco, guacamole, Spanish rice & refried beans

EL VAQUERO $16.75
Choice of carne guisada de res or puerco en chile cascabel. Served with guacamole, Spanish rice & refried beans



Mariachi Groups
Trios are a long-standing tradition in El Mercado. Mariachi groups will be happy to play your favorite song, but please remember they are independent & do charge for their performance.

FLAUTAS DE POLLO $15.95
[2] "flute-like" rolled corn tortillas filled with seasoned chicken, grilled & topped with guacamole & sour cream. Served with Spanish rice & refried beans

PUFFY TACOS $15.95
[2] Beef or chicken puffy tacos topped with lettuce, tomato & cheese. Served with Spanish rice & refried beans

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Enchiladas

ENCHILADAS TRES COLORES $17.25
A sampling of our enchilada verde, sour cream enchilada & ranchera enchilada served with guacamole, Spanish rice & frijoles a la charra

ENCHILADAS ACAPULCO $18.25
[2] seafood enchiladas filled with shrimp, crab & fish, topped with a creamy tomato sauce & Mexican cheese blend. Served with Acapulco-style white rice, black beans a la charra, salad & avocado

MOLE ENCHILADAS $15.50
[2] chicken enchiladas topped with a rich savory mole sauce, topped with Mexican cheese blend. Served with guacamole, Spanish rice & refried beans

ENCHILADAS POBLANAS $15.95
[3] enchiladas filled with chicken & with a creamy poblano sauce & Mexican cheese blend. Served with Acapulco-style white rice, black beans & charbroiled vegetables

SOUR CREAM ENCHILADAS $15.50
[2] chicken enchiladas topped with sour cream & Mexican cheese blend. Served with guacamole, Spanish rice & refried beans

ENCHILADAS VERDES $15.50
[2] chicken enchiladas topped with green tomatillo sauce, Mexican cheese blend & sour cream. Served with guacamole, Spanish rice & refried beans

TEX-MEX ENCHILADA DINNER $14.50
[2] cheese enchiladas topped with chile meat gravy & cheddar cheese. Served with guacamole, Spanish rice & refried beans

BEEF/CHICKEN $16.25

ENCHILADAS PRIMAVERA GF $15.50
[2] enchiladas filled with sautéed vegetables & topped with a salsa ranchera & Mexican cheese blend. Served with Acapulco-style white rice, black beans & charbroiled vegetables

Postres

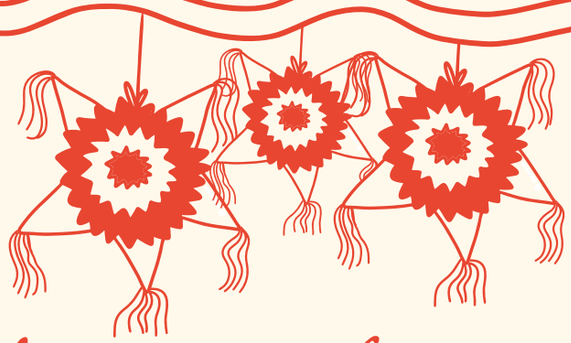
CHURRO SUNDAE $11.95
Warm, golden cinnamon-sugar churros served with creamy vanilla ice cream, drizzled with rich chocolate & caramel sauces. Topped with whipped cream, a cherry

MEXICAN FLAN $8.95
Creamy, sweet vanilla egg custard accented with a caramalized Grand Marnier-flavored sugar topping

PASTEL DE TRES LECHES $7.95

FRIED ICE CREAM $11.95
Vanilla Ice Cream, rolled in Nuts, Coconut and Corn Flakes served in a Buñuelo Shell and topped with Cajeta.

SOPAPILLAS $8.50
(4) Lightly fried puff pastries topped with powdered sugar & cinnamon, served with honey



Book your next fiesta with us!

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REHEARSAL DINNERS · BRIDAL SHOWERS · CELEBRATIONS OF LIFE

Ask to speak to a manager or scan the QR code for information about our special event spaces & off-premise catering.

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