APPETIZERS

THE "ILLUSTRIOUS" GREEN CORN TAMALES | 9

Authentic old world recipe - two tamales made with sweet white corn masa, folded around a blend of Mexican cheeses and green chiles; steamed in the husk for amazing flavor.

"BEST OF PHOENIX" Award Winner!

SONORAN GRILLED QUESADILLA | 9

Crispy flour tortillas topped with shredded Mexican cheese and green chiles, sour cream and guacamole; grilled and folded.

Add grilled chicken or steak* + 3

"OLD GRINGO" QUESO CRISP | 7

Large, crisp, flour tortilla topped with jack and cheddar cheeses.

CHUNKY GUACAMOLE DE LA CASA | 9

Fresh, ripe avocados tossed with tomatoes, fresh lemon juice, onions, chiles and cilantro.

ESPINACA CON QUESO | 9

A savory blend of fresh spinach, pepper-jack cheese, tomatoes and onions.

"TOP SHELF" CEVICHE | 12

Fresh lime marinated Mexican shrimp with a clam-tomato broth, fresh jalapeńos, cucumber and onion.

MINI FUNDIDOS | 10

Everyone's favorite! Five mini flour tortillas stuffed with shredded chicken & topped with jalapeńo cream cheese.

CALAMARI "RANCHERO" | 12

A generous portion of flash fried calamari with our secret fry dust and spicy dippin' sauce.

"MONSTER" NACHOS | 13

Your choice of chicken or steak* with hot, crispy corn tortilla chips layered with cheese, refried beans, jalapeńos, tomatoes, garnished with sour cream and guacamole.

"SOUTH OF THE BORDER" SAMPLER PLATTER | 14

A sampling of our customer favorites: quesadilla, green corn tamale, mini red and green chile burros, mini chicken fundidos, espinaca con queso, guacamole and beans. (No Substitutions Please)

SOUPS | SALADS

Dressings: Anejo-Mango Vinaigrette, Lite Creamy Italian, Garlicky Creamy Caesar, Farmhouse Ranch, Vinegar & Oil, Chipotle Ranch, BBQ Vinaigrette

GREEN CHILE CORN CHOWDER | 8

Spicy roasted corn and green chile soup served in a large bowl with fresh chorizo and tortilla confetti.

ARROZ POLLO SOUP | 7

Spicy chicken broth with Mexican rice and shredded chicken, jack cheese, avocado and flour tortillas.

"THE GREEN" TACO SALAD | 12

Fresh greens topped with all your favorites! Seasoned ground beef, cheese, tomatoes, green onions, guacamole and sour cream, served in a crunchy chalupa shell.

TIJUANA SHRIMP CAESAR SALAD | 17

We blend crispy romaine lettuce, 4 jumbo tequila-lime shrimp and garlicky Caesar dressing with crunchy tortilla confetti.

FAJITA CHICKEN SALAD | 12

Grilled chicken strips, cheese, tomatoes, onion and peppers; served on crispy greens with pico de gallo.

THE "BACKYARD" BBQ SALAD | 12

Grilled chicken and fresh greens tossed with black beans, tomatoes, corn, cilantro, crunchy tortilla strips and smoky BBQ vinaigrette.

THE QUESADILLA "COBB" SALAD | 12

Mixed field greens topped with avocado, chopped bacon, diced grilled chicken, Mexican cheeses, fresh pico de gallo, hard cooked egg and cucumber; garnished with quesadilla bites.

"SUPER FOOD" QUINOA SALAD | 13

Garlic poached quinoa, slivered almonds, diced red onion, corn, cilantro, avocado, black beans, cotija cheese and grilled chicken tossed lightly with your choice of dressing.

"BLACK AND BLEU" SALAD | 12

Your choice of blackened strips of char-grilled steak* or chicken, on top of field greens with crumbles of bleu cheese, diced bacon, avocado and crunchy onion strips.

* CONSUMING RAW OR UNDER COOKED MEATS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. *OUR CARNE ASADA MEXICAN STEAK AND BURGERS ARE COOKED TO ORDER.

JALAPEÑO INFERNO

A species of full service restaurant originating in Scottsdale, Arizona known primarily for its phenomenal food, terrific margaritas, and outstanding service. A place to recommend to others for lasting memories.

SOUTHWESTERN TACOS

Served with rice and refried beans.

TACOS "AL CARBON" | 13.5

Flour tortillas filled with char-grilled marinated chicken breast or grilled steak*, Monterey jack and cheddar cheeses, onion, cilantro, tomatillo salsa.

TEQUILA LIME SHRIMP TACOS | 15

Mexican shrimp marinated & sautéed with fresh lime, Altos tequila and pico de gallo, topped with cheese in three warm flour tortillas.

"WEST TEXAS" TACOS BARBACOA | 12.5

From our friends in "the BIGGEST state", grilled chicken simmered in mango-chipotle barbecue sauce, wrapped in soft flour tortillas, topped with cheese and cilantro.

BAJA-STYLE FISH TACOS | 13

Crunchy batter fried white cod stuffed into soft flour tortillas, topped with red and green cabbage and creamy tomatillo tartar sauce.

ASK ABOUT OUR A LA CARTE TACOS!

SOME LIKE IT HOT!

Served with rice and black beans.

CAST IRON "SKILLET" CHICKEN | 14.5

A skillet with char-grilled chicken, cheesy spicy salsa, caramelized peppers and onions with fresh flour tortillas and sour cream on the side.

ENCHILADAS "NUEVO MEXICO" | 14.5

Char-grilled breast of chicken wrapped in two red-corn tortillas smothered in red enchilada and "INFERNO" sauces.

COURTNEY'S BURRITO | 14.5

Grilled chicken stuffed into a giant flour tortilla loaded with "INFERNO" and red enchilada sauces, black beans, cilantro, and onions topped with chile "rajas."

Add grilled steak* + 1

"JUAN-IN-A-MILLION" BURGER* | 11.5

Choice ground beef patty, diced green chiles, jalapenos, bacon and espinaca conqueso, a side of "Mean Green" sauce served on a bun with fries.

THE SMALL PRINT

SPICE-UP! any of your entrées with a side of our "INFERNO" sauce for only + 2

Trade your refried beans for low-fat whole black beans for only + 1

STREET TACOS

3 each, mini tacos, served with rice and "fat burning" cole slaw, choice of corn or wheat tortillas or butter lettuce shells.

SCHREINER'S CHORIZO STREET TACOS | 13

Local made spicy Mexican sausage, topped with cilantro onion mixture.

FRESH MAHI-MAHI STREET TACOS | 15

Sonoran spiced, boneless, mild mahi-mahi fillets seasoned and quick seared, with pineapple-mango pico.

HATCH GREEN CHILI STREET TACOS | 14

Our famous green chile shredded pork, with spicy Hatch chiles, cilantro and onion.

LOBSTER STREET TACOS | 16

Three double-lined mini corn tortillas stuffed with lightly sautéed sweet lobster meat, topped with cilantro, onion and White Mexican cheese.

CHIMICHURRI STEAK* TACOS | 13

Stolen from our Argentinian friends, garlicky-parsley olive oil based sauce on top of charred carne asada steak* with cilantro, onion and jack cheese.

SOME LIKE IT LITE!

"EAT MEXICAN, LOSE WEIGHT!"

THE "NAKED" POBLANO APPETIZER | 9.5

Roasted (not fried) poblano chile stuffed with grilled chicken breast, black beans, topped with pomegranate seeds, corn sauce and red cabbage.

SPICY HATCH GREEN CHILE BOWL | 12

Our famous shredded green chile pork topped with spicy Hatch chiles, cilantro and onion. Served with butter lettuce wraps.

GRILLED TOMATILLO CHICKEN | 13

Char-grilled gluten free chicken breast topped with homemade tomatillo-avocado sauce and cotija cheese. Served with "fat burning" coleslaw and black beans.

SONORAN SPICED MAHI-MAHI ENTREE | 15.5

Boneless mild mahi-mahi fillets, quick seared and topped with mango-pineapple pico. Served with "fat burning" coleslaw and black beans.

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FABULOUS FAJITAS

All fajita ingredients spend time in our gluten free marinade and are chosen from the highest quality products available. They are served sizzling hot & include warm flour tortillas, sautéed peppers and onions, shredded cheese, sour cream, guacamole, rice, refried beans and fresh cilantro garnish.

Choose black beans + 1

- SAUTÉED FRESH VEGETABLE MEDLEY | 14
- MARINATED & GRILLED STEAK* (CARNE ASADA) | 17
- MARINATED & GRILLED CHICKEN BREAST (POLLO ASADO) | 16
- GIANT MEXICAN SHRIMP* | 20
- SEA OF CORTEZ | 22 Savory morsels of lobster meat paired with Mexican rock shrimp cooked in mango pico de gallo.
- FAJITAS FOR TWO (CHOOSE ANY TWO FROM ABOVE) | 32 (No Double Shrimp Please)

"SIGNATURE" SURF 'N' TURF FAJITAS | 25

Savory morsels of lobster meat paired with Mexican rock shrimp and grilled carne asada steak, mango pico de gallo.

ENCHILADAS

Served with rice and black beans

"VERDE VALLEY" SPINACH ENCHILADAS | 13.5

Fresh-from-the-garden spinach mixed with creamy sauce rolled in two corn tortillas and topped with red enchilada sauce, espinaca con queso sauce and toasted almonds.

TOMATILLO CHICKEN ENCHILADAS | 14.5

Our famous home-made garlicky tomatillo salsa is slathered over two yellow corn shredded chicken enchiladas and topped with Mexican cotija cheese.

COMBO CREATIONS

Served with rice and refried beans.

Choose:

TWO FAVORITES | 13 THREE FAVORITES | 15

- Green Corn Tamale
- 10" Burro (choice of filling)
- Bean Tostada
- Soft Beef Taco
- Hard Shell Beef Taco
- Hard Shell Chicken Taco
- Soft Chicken Taco
- Soft Red Chile Beef Taco
- Soft Green Chile Pork Taco
- Cheese Enchilada
- Chicken Enchilada
- Beef Enchilada
- Spinach Enchilada with Almonds

RYAN'S "ROCKIN" SHRIMP ENCHILADAS | 16

Shrimp marinated and sautéed with fresh lime and pico de gallo, rolled into two fresh flour tortillas topped with red and spicy cream cheese sauces.

"HATCH" GREEN CHILE ENCHILADAS | 14.5

Fresh shredded pork slow-simmered in a Hatch green chile sauce rolled in two corn tortillas topped with cheese and green enchilada sauce.

PREMIUM CREATIONS

Served with rice and black beans.

Choose:

TWO FAVORITES | 15 THREE FAVORITES | 17

- Smokey BBQ Chicken Taco
- BBQ Steak Taco*
- Anaheim Chili Relleno
- Tequila Lime Shrimp Taco
- Pollo Asado Taco
- Carne Asada Taco*
- Mahi-Mahi Street Taco
- Shrimp Enchilada
- 10" Pollo Fundido

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CUSTOMER FAVORITES

GRANDE BURRO PLATTER | 13

(This ain't no burr-ito!) A giant 13" flour tortilla stuffed with your choice of filling. Choose from red chile beef, green chile pork, shredded chicken or shredded beef; served enchilada-style, rice and refried beans.

Make it a fajita chicken + 2 or steak* + 3

THE CHIMICHANGA THAT ATE NOGALES! | 13.5

(Thanks Lee!) A large flour tortilla stuffed with your choice of shredded chicken or beef, deep fried and garnished with sour cream; served with rice and refried beans.

Add espinaca con queso sauce + 2

PIZZA FUNDIDA MEXICANA | SM 10 LG 14

Double flour tortilla topped with refried beans and fundido sauce with jack and cheddar cheeses, jalapeńos, tomatoes, and grilled chicken breast.

CARNE ASADA MEXICAN STEAK* | 22

Classically prepared choice, top sirloin steak, seasoned and grilled to order with tomatoes, cilantro and chiles, whole wheat tortilla, rice and corn.

SIGNATURE FUNDIDO | 15

A local favorite - grilled chicken rolled in a huge flour tortilla with sautéed onions and peppers, golden-fried, topped with a generous portion of jalapeño cream cheese topping; served with rice and refried beans.

Add grilled steak* + 1

ANAHEIM CHILE RELLENO PLATTER | 13.5 Limited Availability! Get 'em while they last!

Two fresh Anaheim Chiles roasted and stuffed with Monterey Jack Cheese, battered and fried golden brown, topped with green sauce; served with rice and refried beans.

Make it a machaca beef, shredded chicken, red chile beef or green chile pork + 3

ANEJO LIME SHRIMP | 23

Plump, oversized white shrimp sautéed in a mixture of Altos 100% Blue Agave Tequila, fresh lime juice, pico de gallo and olive oil; served with fresh seasonal vegetables, a warm whole wheat tortilla, corn and black beans.

TEX MEX T-BONE STEAK* DINNER | 30

Char-grilled, full pound choice T-Bone steak, charro beans, corn, "fat burning" coleslaw with onion string garnish

DESSERTS \$7

"TA-CO"OKIE

A huge cookie, cooked-to-order in a cast iron skillet, slathered in vanilla bean ice cream, chocolate chips and chocolate sauce.

Worth the wait!

DEEP FRIED ICE CREAM

Vanilla bean ice cream flash fried with a crunchy crust, smothered in whipped cream, strawberry puree and chocolate.

BURNT SUGAR CARAMEL FLAN

Sweet cream, golden honey and whole eggs, slow-baked to an amazing custard; served with whipped cream and caramel.

KEY LIME PIE

Lime juice from the Florida Keys, paired with a creamy filling in a graham cracker crust, drizzled with raspberry melba sauce and whipped cream.

NEW MEXICO STYLE SOPAPILLAS

Fluffy and pillowy, fresh from the fryer. Sweet pastry dough dusted with confectioners sugar, local honey and chocolate sauce.

WE HAVE THE ABILITY TO ACCOMMODATE CERTAIN DIETARY REQUESTS.
FOR EXAMPLE, ASK YOUR SERVER FOR OUR GLUTEN-FREE AND VEGETARIAN OPTIONS.

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