



G A B R I E L S

Aperitivos

Fajita Stick

Served with a side of guacamole 8.95

BBQ Skewer

Chicken or Beef skewer, mesquite grilled and brushed with our homemade BBQ sauce..... 8.95

Combinacione

Nachos, quesadillas, taquitos and guacamole (for two)..... 10.50

Crab Taquitos

Two deep-fried corn tortillas filled with sauteed lump crab 9.25

Quesadillas

Cheese..... 9.95
Mesquite Chicken sauteed with peppers, tomatoes, and onions..... 12.95
Topped with guacamole & sour cream.

Guacamole Especial

Prepared fresh at your table and presented in a Molcajete Bowl..... 11.95

Vegetarian Quesadilla

A large flour tortilla filled with mixed baby squashes and melted cheeses..... 11.50

Chile Con Queso

Our own special blend of queso blanco and chile blended to perfection. Served with housemade tortilla chips.....8.95

Soups

Green Chile Stew

Lean tender chunks of pork & potatoes stewed in New Mexican green chile. Served with a side of flour tortillas.....9.95

Tortilla Soup

A light broth, overflowing w/fresh vegetables and tortilla strips, topped with avocado slices7.95

Posole

Traditional hearty Mexican tender pork & hominy stew.....8.50

Salads

Caesar

The traditional way. (Trivia: This salad was invented in 1924 by Chef Caesar Cardini, in Tijuana, Mexico).....8.95

Garden Salad

A tossed salad of mixed baby greens, tomatoes, jicama & carrots. Your choice of dressing..... 8.95

Spinach Salad

Baby spinach, goat cheese & pepitas tossed in a chipotle balsamic dressing.....9.95

Taco Salad

Mexican rice, corn and black beans topped with your choice of grilled chicken, steak or veggies w/ mixed baby greens in a cilantro lime dressing. Served in a tostada shell.

Chicken.....12.50

Steak.....13.50

Veggie.....11.50

Vegetarian Entrees

Grilled Vegetable Fajitas

Fresh zucchini, red & green peppers, onions, corn and tofu served on a sizzling platter with housemade tortillas, rice and refried beans..... 15.50

Black Bean Enchiladas

Two corn tortillas filled with southwestern style Black Beans. Served with rice and corn..... 11.50

Enchiladas Verduras

Two soft corn tortillas rolled with pan roasted garnet yam and poblano chile, topped with green tomatillo sauce, cheese and avocado slices. Served with corn and black beans..... 12.95

Tamale

Made the traditional way, 2 tamales wrapped in husks, filled with corn and roasted poblano chile, garlic & onions, and topped with chile. Served with rice and beans..... 12.50

Chile Relleno

Two roasted poblano chiles stuffed with jack cheese. Served with rice and beans.....14.95
One Relleno with rice and beans.....11.95

Combinacione

One each: bean burrito • cheese enchilada • guacamole taco
Served with rice and beans..... 13.50

We use fresh free-range chicken. Our chiles are Mesquite roasted. All our cooking oil is high grade cholesterol free canola.

18% gratuity will be added to parties of 6 or more.

a la Mexicana

Pollo en Mole Poblano

A boneless breast of chicken, mesquite grilled and smothered in mole sauce, topped with fresh onion rings and sesame seeds. Served with rice & beans 15.50

***Our Mole Contains Peanuts*

Arroz con Pollo

Fresh boneless breast of chicken sauteed with tomatoes, bell peppers and Mexican oregano. Served over rice & topped with avocado slices 14.50

Puerto Vallarta

A rich combination of lump crab, tiger prawns and chicken breast, sauteed in a fresh tomato and white wine sauce, topped with melted cheese. Served with rice & beans 15.95

Crab Enchiladas

Two corn tortillas filled w/sauteed jumbo lump crab topped with a green tomatillo sauce and sour cream. Served with black beans & corn 16.50

Burrito de Carnitas

Flour tortilla filled with seasoned Jalisco pork & refried beans, and topped with guacamole & sour cream. Served with rice & pico de gallo salsa 14.95

Plato de Carnitas

A sizzling combination of pico de gallo & Jalisco shredded pork. Served with whole beans, guacamole & fresh corn tortillas 16.25

Cochínita Píbil

Slow roasted achiote-marinated pork with pickled onions and salsa verde. Served with refried beans, rice & fresh housemade corn tortillas..... 16.25

Southwest Platters

Lone Star Ribs

Fresh baby back ribs baked until tender, and then mesquite smoked and basted with our own special barbecue sauce..... 15.95

Carne Adovada

Lean chunks of pork stewed in a Chile Caribe sauce
A New Mexican Favorite 14.50

San Diego Fish Tacos

Two housemade corn tortillas, filled with red snapper and spicy seasonings. Served with corn and black beans 14.50

Taos Combination

One blue corn taco and one blue corn enchilada. Your choice of chicken, beef or cheese, topped with roasted green or red chile. Served with rice & beans..... 12.95

Arizona Chimichangas

Two deep-fried burritos. Choose: chicken or beef. Served with guacamole, rice & beans..... 13.25

Rellenos de Santa Fe

Two fresh roasted poblano chiles filled with mesquite grilled chicken, jack cheese & cilantro, served with guacamole, whole beans & corn 16.50

Combinaciones

Hard Taco

Corn tortilla filled with your choice of chicken, beef or guacamole.

Enchilada

Soft corn tortilla rolled with cheese, shredded beef or chicken, topped with red or green chile.

Tamale

A housemade specialty, the best of the best, made fresh here daily.

Burrito

Soft flour tortilla filled with refried beans, beef or chicken & topped with choice of red or green chile.

One item	Two items	Three items
9.50	12.50	14.50

Includes Mexican rice and beans
Sopapilla served on request

**We can accommodate separate checks for parties up to 8.
Please request at the start of your meal.**

Most entrees can be prepared gluten free upon request.

Sizzling Fajitas

All fajita platters are served with a side dish of charro beans, rice, pico de gallo salsa, guacamole and fresh housemade corn or flour tortillas.

Steak

Tender strips of seasoned skirt steak grilled just right
20.95

Chicken

Tender perfectly grilled strips of fresh seasoned chicken breast
17.95

Los Cabos

A tasty combination of tiger prawns and strips of seasoned chicken breast
19.95

Fresh Seafood Fajitas

A flavorful combination of tiger prawns, red snapper and jumbo scallops, seasoned and grilled to perfection
20.95

Fajita Combination

Make your own by choosing (3) of the following items:
Beef | Chicken | Jumbo Scallops | Red Snapper | Tiger prawns | Vegetables
20.95

WARNING: FAJITA PLATTERS ARE EXTREMELY HOT.

Mesquite Grill Platters

Pollo Al Mesquite

A split free-range chicken, marinated with Southwestern spices and mesquite broiled.
Served with Mexican rice and charro beans..... 15.50

Brochette Mar y Tierra

Skewered steak cubes, chicken breast, sea scallops and tiger prawns.
Served with Mexican rice and grilled veggies..... 18.95

Cowboy Steak

Roswell Ranch steak, N.Y. Strip topped with roasted New Mexican green chiles and melted jack cheese on request. Served with grilled vegetables and whole beans..... 35.95

Soft Tacos Al Carbon

Two house made corn tortillas filled with tender grilled fajita steak, onions, cilantro and bell pepper salsa.
Served with grilled vegetables, charro beans and guacamole 15.95

Brochette de Mariscos

Tiger prawns and sea scallops, skewered, basted and served with our house seafood sauce, Mexican rice and sauteed corn..... 18.95

Burrito de Carne Asada

A flour tortilla filled with grilled fajita steak and whole charro beans.
Served with rice and sauteed corn..... 14.95

Beverages

Dark French Roast Coffee2.50
Brewed Tea (Iced or Hot)2.50
Coca-Cola and other Soft Drinks1.95
Refills.....1.00
San Pellegrino.....3.50
Bottled Spring Water.....1.50
Agua de Jamaica2.95
Agua Fresca del Dia.....2.95

All our Margaritas are made with Gold Tequila and Fresh Squeezed Limes