



APPETIZERS & TAPAS

Tableside Guacamole

Made especially for you!

\$3.50 per avocado

Chips & Dips

Queso or Queso Blanco **\$5**

Loaded Queso, Brisket or Ground Beef **\$8**

TRIO DIP: Queso, Queso Blanco, Guacamole **\$12**

Nachos

Topped with your choice of protein, refried beans, Monterey cheese, jalapeños, and tomatoes. Drizzled with crema Mexicana. Served with guacamole.

STEAK \$9

BRISKET \$9

PULLED PORK \$9

GROUND BEEF \$8

CHICKEN FAJITA \$8

Cóctel

A 10 oz shrimp cocktail filled with our special tangy tomato sauce, shrimp, pico de gallo, and avocados. Served with Valentina salsa, limes, and crackers. **\$8**

Bacon Wrapped Shrimp

Five (5) bacon wrapped shrimp served with ranch, jalapeño toreado, and a chipotle-mayo salsa. **\$9**

Mexican Sampler

Four (4) chicken quesadilla pieces, four (4) beef flauta pieces, one (1) pork tamale, two (2) bacon wrapped shrimp, one (1) queso, and one (1) guacamole scoop. **\$14**

SOUP & SALADS

Chicken Tortilla Soup

Traditional tomato-based tortilla soup made with pulled chicken, fresh bell peppers, onions, and tomatoes. Served with avocado slices, tortilla strips, and Monterey cheese.

Small \$6 Large \$8

Taco Salad

Fried flour tortilla bowl filled with choice of protein, beans, lettuce, queso, tomatoes, and shredded cheese. Topped with guacamole and sour cream.

GROUND BEEF \$8

PULLED CHICKEN \$8

BRISKET \$10

CHICKEN FAJITA \$9

STEAK \$10

Milpa Salad

Made with grilled chicken, lettuce, tomatoes, spinach, red cabbage, carrots, and avocado slices. Topped with shredded cheese and fried tortilla strips. Served with a side of lemon vinaigrette. **\$9**

SPECIALTIES

All of our specialties are prepared daily and served until we are all out.

Mar y Tierra

Mexican surf and turf! A 12 oz rib-eye steak and three (3) jumbo grilled shrimp topped with sautéed onions, jalapeños, and tomatoes. Served with rice, charro beans, and handmade tortillas. **\$25**

Steak a la Mexicana

Steak tips cooked with fire-roasted salsa Mexicana and a mix of sautéed onions and jalapeños. Prepared spicy or mild. Served over a bed of rice with a side of charro beans and handmade tortillas. **\$13**

Guiso Rojo

Pork tips and baby cactus cooked in our spicy red dried chile salsa. Served over a bed of white rice with a side of charro beans and handmade tortillas. **\$12**

El Presidente Plate

An 8 oz grilled chicken breast topped with rajas con queso (poblano peppers, jalapeños, and melted Monterey cheese). Served with two (2) bacon wrapped shrimp, rice, charro beans, and handmade tortillas. **\$12.50**

Pollo Asado

Al carbon-marinated grilled chicken served over a bed of white rice and topped with pico de gallo. Served with a side of charro beans and handmade tortillas. **\$12.50**

Torta

Lightly toasted Mexican sub filled with beans, cheese, avocado, and onions. Your choice of chicken, brisket, or asada style. Served with fries and a jalapeño toreado. **\$12**

Tamales

Made in house. Your choice of three (3) red pork, vegan jalapeño cheese, or chicken poblano tamales. Served with a side of salsa verde, queso, rice, and refried beans. **\$11**

Cochinita Pipil

Traditional slow roasted pork marinated in a dried red chile sauce and served on a banana leaf, topped with pickled red onions. Served with avocados, rice, charro beans, and handmade tortillas. **\$13**

Plato de Molé

Traditional Mexican molé made with red chile ancho peppers and fifteen other special ingredients. Your choice of:

GRILLED CHICKEN BREAST: Chicken fajita served over a bed of white rice, with charro beans and handmade tortillas. **\$12.50**

CHICKEN ENCHILADAS: Three (3) enchiladas filled with pulled chicken. Served with rice and charro beans. **\$11**

Alambre Skillet

Hot skillet filled with a combination of chicken, beef, onions, and bell peppers. Topped with Monterey cheese and two (2) bacon wrapped shrimp. Served with guacamole, spicy salsa, shredded cheese, rice, charro beans, and handmade tortillas. **\$14**

Mexican Volcano

Serves two. Served in a molcajete bowl. Steak fajita strips, chicken fajita strips, sausage, bacon wrapped shrimp, grilled baby cactus, and chorizo melted cheese. Served with double sides of rice, charro beans, and handmade tortillas. **\$32**

Cóctel de Camaron

A 20 oz shrimp cocktail filled with our special tangy tomato sauce, shrimp, fresh pico de gallo, and avocado. Served with Valentina, crackers, and limes. **\$12**

Diablo Shrimp

Nine (9) jumbo shrimp cooked with our diablo sauce served over a bed of white rice, with an avocado Milpa salad. **\$15**

Salmon al Ajo

Grilled salmon on a bed of steamed veggies (green bell peppers, red bell peppers, zucchini, squash, and corn) and drizzled with our house made white wine garlic sauce. Served with white rice, a Milpa side salad, and garlic Mexican bread. **\$14**

TEX - MEX

Build Your Own Combo Plate

Served with rice and refried beans.

Two Items \$9 Three Items \$11

CHILE RELLENO: Ground beef, pulled chicken, or cheese. Topped with salsa ranchera or queso. ***\$2 extra***

EMPANADAS: Ground beef, pulled chicken, or black bean & cheese. Topped with queso.

TAMALES: Red pork, vegan jalapeño cheese, or poblano chicken. Topped with ranchero, tomatillo, or queso.

ENCHILADAS: Veggie, ground beef, pulled chicken, or cheese. Topped with sour cream sauce, chili, or queso.

CRISPY TACOS: Ground beef or pulled chicken. Topped with lettuce, tomatoes, and shredded cheese.

Chimichanga

Topped with queso, queso blanco, sour cream sauce, or chili. Served with rice, refried beans, and guacamole. Drizzled with crema Mexicana.

GROUND BEEF \$9

PULLED CHICKEN \$9

BRISKET \$10

STEAK \$11

Tex-Mex Burrito

Filled with black beans, rice, cheese, and crema Mexicana. Served with queso.

GROUND BEEF \$9

PULLED CHICKEN \$9

BRISKET \$10

STEAK \$11

Quesadillas

Filled with your choice of meat and cheese. Drizzled with crema Mexicana. Served with guacamole, rice, and refried beans.

CHICKEN FAJITA \$10

STEAK \$11

BRISKET \$12

SHRIMP \$12

VEGGIE \$11

Fajita Enchiladas

Three (3) enchiladas filled with cheese and your choice of chicken or beef fajita. Topped with queso and avocado. Served with rice and refried beans. ***\$11***

Shrimp Enchiladas

Three (3) enchiladas filled with small shrimp and cheese. Topped with tomatillo or ranchero sauce and avocado slices. Served with rice and refried beans. ***\$12***

Flautas

Served with three (3) flour flautas. Your choice of chicken bacon, jalapeño & cheese, or brisket & cheese. Topped with guacamole and crema Mexicana. Served with rice and refried beans. ***\$11***

FAJITAS

Your choice of protein over a bed of sautéed onions and bell peppers. Served with a side of rice, refried beans, guacamole, shredded cheese, salsa verde, and handmade tortillas.

Chipotle and cheese style: add \$2

CHICKEN \$12

STEAK \$14

STEAK & CHICKEN \$13

JUMBO GRILLED SHRIMP (9) \$17



DENTON VEGANOS
MEXICANOS

Portobello Fajitas

Grilled Portobello mushrooms, zucchini, and squash over a bed of sautéed onions and bell peppers served on a hot skillet. Served with a side of black refried beans, guacamole, vegan cheese, corn tortillas, and salsa verde. ***\$13***

Vegan Enchiladas

Three (3) enchiladas filled with grilled zucchini, squash, and vegan cheese. Topped with tomatillo or ranchero sauce and avocado slices. Served with black refried beans. ***\$11***

Add a grilled Portobello mushroom for an additional \$2.

Vegan Quesadillas

Corn tortilla filled with vegan cheese and your choice of veggies or spinach and caramelized onions. Served with a side of black beans & guacamole. ***\$12***

TACOS

Your choice of three (3) tacos, served with guacamole, rice, and charro beans. \$11

FISH: Corn tortillas filled with grilled tilapia, red cabbage, cilantro, and Mexican cheese. Topped with our chipotle-mayo salsa.

SHRIMP: Corn tortillas filled with beer battered shrimp, red cabbage, cilantro, and Mexican cheese. Topped with our chipotle-mayo salsa.

ASADA: Corn tortillas filled with steak chunks sautéed with onions. Mixed with cilantro and avocados.

AL PASTOR: Corn tortillas filled with traditional pork and pineapple chunks, cooked in a red chile al pastor marinade with sautéed onions. Topped with cilantro.

BRISKET: Flour tortillas filled with slow cooked brisket, onions, and poblano peppers. Topped with Monterey cheese.

AL CARBON: Flour tortillas filled with chicken or steak chunks cooked in a red dried chile marinade.

PULLED PORK: Corn tortillas filled with slow cooked pork tips, onions, and cilantro.

SOFT DRINKS \$2

Coke

Diet Coke

Sprite

Dr. Pepper

Orange Fanta

Lemonade

Unsweet Tea

Sweet Tea

Coffee

SPECIALTY DRINKS \$3

Mexican Coke

Flavored Tea

(peach, mango, raspberry, or strawberry)

Flavored Lemonade

(peach, mango, raspberry, or strawberry)

Housemade Horchata

SIDES

Spanish Rice \$2

White Rice \$2

Refried Beans \$2

Black Beans \$2

Charro Beans \$2

Queso (5 oz) \$2

Side Salad \$2

Guacamole \$2

Sour Cream \$1

Pico de Gallo \$1

DESSERTS

Sopapilla

Single fluffy sopapilla tossed in cinnamon sugar and drizzled with honey. \$2

Churro

Cinnamon stick filled with Mexican caramel cajeta (syrup). Tossed in cinnamon sugar and drizzled with chocolate. \$2

Sweet Basket

Choice of sopapillas, churros, or a combo. 12 bites. \$9

Tres Leches Cake

Baked in house with traditional three milks. \$5

Mexican Chocolate Cake

Baked in house with pecans. Topped with coconut, pecans, and warm Mexican chocolate syrup. \$5

Flan

Best in town. Traditional Mexican caramel custard. \$5

Pecan Praline

Just like abuela used to make. \$2

Ice Cream Scoop

Vanilla or chocolate. Order alone or add to any dessert! \$2