

TACOS

(2) Served with Southwestern Rice & Beans. All Tacos Served on Fresh, Locally-Made Soft Flour Tortillas.

CARNE ASADA

Grilled Marinated Sirloin Steak, Southwestern Slaw, Monterey Jack Cheese, Avocado, Chimichurri, Crema Fresca. 16.99

BEEF SHORT RIBS

Braised Beef Short Ribs, Southwestern Slaw, Cayenne Dusted Onion Rings, Mexican Cola-BBQ Sauce, Crema Fresca. 17.99

PORK CARNITAS

Slow Roasted Pork, Southwestern Slaw, Monterey Jack Cheese, Mexican Cola-BBQ Sauce, Crema Fresca. 15.99

SANTA FE CHICKEN

Southwestern Seasoned Chicken, Southwestern Slaw, Monterey Jack Cheese, Fajita Peppers & Onions, Avocado, Crema Fresca. 15.99

CHICKEN MOLE

Roasted Chicken in Our Famous Mole Sauce, Shredded Lettuce, Cojita Cheese, Cayenne Dusted Onion Rings, Crema Fresca. 16.99

ROASTED VEGETABLES & GRILLED AVOCADO

Fajita Roasted Seasonal Vegetables, Peppers & Onions, Grilled Avocado & a Creamy Cilantro Sauce. 15.99

ERICA'S BUFFALO CHICKEN

Crispy Buffalo Chicken Tenders served over a Bleu Cheese Chopped Salad topped with a Crumbled Bleu Cheese Dressing. 15.99

CRISPY BAJA FISH

Fried Local Cod, Southwestern Slaw, Lime, Avocado, Pineapple, Chipotle Baja White Sauce. 16.99

BLACKENED SWORDFISH

Pan Blackened Swordfish, New Orleans Slaw, Mango Salsa, Cajun Aioli. 17.99

SPICY FRIED CAMARONES "SHRIMP"

Fried Shrimp, Southwestern Slaw, Sweet & Spicy Rojo Sauce, Crema Fresca. 16.99

TOMMY THE GREEK GYRO

Beef-Lamb Gyro Meat, Shredded Lettuce, Red Onions, Tomato, Feta Cheese, Tzatziki Sauce. 14.99

GENERAL TSAO'S CHICKEN

Orange Sesame Chicken, Vegetable Fried Rice, Pineapple Slaw, Asian Aioli. 15.99

KOREAN BBQ BEEF

Braised Beef Short Ribs tossed in a Korean Sesame Soy BBQ Sauce with a Mandarin Orange Slaw & Jasmine Sticky Rice. 17.99

SESAME TUNA "LETTUCE WRAPS"

Sesame Seared Ahi Tuna, Lemon-Scented Sticky Rice, Soy Glaze & Wasabi Aioli. 17.99

HOUSE SPECIALTIES

CLASSIC PORK CARNITAS

Crispy Southwestern Seasoned "All Day" Braised Pork. Served with Cilantro Pesto Mashed Potatoes, Southwestern Beans, Roasted Poblanos & Onions, Soft White Corn Tortilla. 22.99

ADOBO BRAISED BEEF SHORT RIBS

Served with Cilantro Pesto Mashed Potatoes & Cayenne Dusted Onion Rings. 24.99

CHICKEN MOLE ENCHILADA

Traditional Flour Tortilla Enchilada filled with Roasted Chicken Simmered in Our Famous Sesame & Mexican Chocolate Mole Sauce, Jack Cheese, Sour Cream. Served with Southwestern Rice & Beans. 19.99

MUSHROOM & GOAT CHEESE ENCHILADA

Flour Tortilla Rolled & Stuffed with Wild Mushrooms, Roasted Corn, Monterey Jack & Crumbled Goat Cheese. Baked then finished with a Roasted Corn & Toasted Cumin Cream Sauce. Served with Southwestern Rice & Beans. 18.99

CARNE ASADA CHIMICHANGA

Flour Tortilla Rolled & Stuffed with Southwestern Marinated Sirloin Steak, Jack Cheese, Fajita Peppers & Onions, & Beans then Deep Fried. Finished with a Spicy Rojo Sauce & Cojita Cheese. Served with Southwestern Rice, Sour Cream, Pico de Gallo. 19.99

CHICKEN VERDE CHIMICHANGA

Flour Tortilla Rolled & Stuffed with Braised Chicken, Southwestern Cheeses, Southwestern Rice & Beans. Deep Fried & finished with a Tomatillo Salsa & Cojita Cheese. 19.99

Tomatillos Burger

10oz. Angus Steak Burger with Pepper Jack Cheese, Bacon, Fried Onions, Mild Jalapeño Cream Cheese & a Sweet Chipotle Ketchup. Served with Fries. 14.99

SIDES

5.99

GRILLED ACAPULCO STREET CORN

SOUTHWESTERN CHIPOTLE FRIES

CILANTRO PESTO MASHED

SPICY SPINACH

SOUTHWESTERN RICE

CRISPY PLANTAINS

SOUTHWESTERN BEANS

CANTINA CHICKEN

Southwestern Seasoned Chicken Simmered in a Monterey Jack Cream Sauce with Roasted Corn & Bell Peppers. Tossed with Homemade Smoked Mozzarella Raviolis. 22.99

LOBSTER POBLANO MAC N' CHEESE

Fresh Lobster Meat Simmered in a Chipotle Lobster Cream Sauce with Chorizo & Gemelli Pasta then Baked with a Blend of Southwestern Cheeses & Jalapeno Cornbread Crumbs. 26.99

CHIPOTLE GLAZED BBQ SALMON

Fresh Atlantic Salmon Grilled then finished with a House Made Honey Chipotle BBQ Sauce. Served with Southwestern Rice & Spicy Spinach. 24.99

DON JULIO'S GRILLED SWORDFISH

Tequila-Lime Marinated Swordfish Steak Grilled then finished with a Tequila-Lime Butter Sauce with fresh Cilantro. Served with Southwestern Rice & Spicy Spinach. 27.99

SHRIMP DIABLO *DEVIL'S SAUCE*

Fresh Jumbo Shrimp Simmered in a Traditional 'Spicy' Southwestern Rojo Sauce with Garlic, Chipotle, Mushrooms & Cilantro. Served over Black Pepper Fettuccine. 24.99

CARNE STEAK

(Certified Angus Beef)

CARNE ASADA SIRLOIN

Traditional Marinated & Grilled Sirloin Steak Topped with House-made Chimichurri Sauce. Served with Southwestern Rice, Beans, Pico de Gallo, Jack Cheese, Sour Cream, Flour Tortillas. 26.99

CHIPOTLE GLAZED RIB EYE

16oz. Boneless Rib Eye Steak Pan-roasted with a Honey Chipotle Glaze. Served with Southwestern Chipotle Fries & Grilled Acapulco Street Corn. 28.99

KAHLUA BEEF TENDERLOIN

9oz. Filet of Beef Pan-roasted with a Mexican Coffee-Brown Sugar Crust. Topped with Caramelized Onions & a Kahlua Liqueur Cream Sauce. Served with Cilantro Pesto Mashed Potatoes & Grilled Acapulco Street Corn. 32.99