

Aperitivos, Sopas y Ensaladas

TOP SHELF GUACAMOLE • • • #1 Haas avocados, jalapeño, tomato, red onion, cilantro and lime juice 11.73 390cal

CHILI CON QUESO A
With chopped tomato Bowl 9.35 Cup 7.98 390/650cal

QUESO LAREDO A
Queso with seasoned ground sirloin and pico de gallo 11.00 610cal

TACO SALAD

Crispy flour tortilla shell filled with choice of seasoned ground sirloin or shredded chicken refried beans, mesclun salad mix, tomato and cheddar. Served with cilantro vinaigrette dressing 10.27 840cal

ENSALADA DE CILANTRO Y POLLO

Fajita chicken with mesclun salad mix, cilantro lime vinaigrette with black beans, roasted red bell pepper, monterey jack, avocado and Veracruz vegetables 14.48 1050cal

Platillos MEXICANOS

FAIITAS

Chicken \$\text{ 20.35 Beef 24.75 Combination 22.55} \\ 1230/1340/1290cal

CARNE ASADA*

Fire-charred skirt steak with chimichurri sauce, lime marinated onions, avocado, black beans and cilantro lime rice 23.65 830cal

POLLO CHIPOTLE

Grilled chicken breast topped with chipotle wine sauce and monterey jack. Served with black beans and Mexican rice 16.23 930cal

ENCHILADAS

Cheese and onion three 13.75 two 11.00 790/990CAL Beef or Chicken three 14.67 two 12.10 890/1150CAL 1100/1470CAL

ENCHILADAS DE ESPINACA

Two sautéed spinach, Monterey Jack and mushroom enchiladas topped with sour cream poblano sauce. With black beans and cilantro lime rice 12.47 940cal

TACOS TRADICIONAL

Three crispy tacos filled with a choice of seasoned ground sirloin or shredded chicken, lettuce, cheddar and tomato 12.83 1000/840cal

TACOS DE FAJITA

Certified Angus Beef $^{\infty}$ skirt steak in three corn tortillas with avocado, pico de gallo, chopped cilantro, monterey jack and sour cream drizzle 16.31 920cal

TACOS DE POLLO A

Fajita chicken in three corn tortillas with avocado, pico de gallo, chopped cilantro, monterey jack and poblano drizzle 15.21 830cal

POSTRES

MANGO TRES LECHES
Creamy vanilla cake with mango cream sauce 7.29

BEBIDAS

ICED TEA SOFT DRINKS COFFEE

• SIGNATURE dish

■ VEGETARIAN dish

▲ ask about GLUTEN-FREE version