



El Jefe

MEXICAN BAR & GRILL

AUTHENTIC MEXICAN CUISINE

M E N U

LUNCH ONLY

MONDAY - SATURDAY ONLY, UNTIL 3:00 p.m.

LUNCH 1 \$13.25

Chile relleno, beans, guacamole salad and taco.

LUNCH 2 \$11.25

Burrito, rice and beans.

LUNCH 3 \$11.25

Enchilada, rice and beans.

LUNCH 4 \$11.25

Chile relleno, rice and beans.

LUNCH 5 \$11.25

Burrito, taco and rice.

SPEEDY GONZÁLEZ \$11.25

Taco, enchilada, rice or beans.

VEGETARIAN SPECIAL \$11.25

One bean burrito, cheese enchilada and rice.

HUEVOS CON CHORIZO \$13.25

Two scrambled eggs with mexican sausage, rice beans and totillas.

HUEVOS RANCHEROS \$13.25

Two eggs cooked sunny side up served over soft corn tortillas, one covered with green tomatillo sauce and the other with red ranchero sauce, served with rice and beans.

1/2 ENCHILADA SUPREME \$11.25

Two enchiladas (one cheese, one chicken) with rice, lettuce, tomatoes and sour cream.

CHIMICHANGA \$12.25

Soft or fried flour tortilla with ground beef or chicken and cheese dip. Served with lettuce, tomatoes, sour cream, guacamole, rice and beans.

VEGETABLE FAJITAS \$12.25

Grilled vegetables with onions, tomatoes and bell peppers, served with guacamole salad, sour cream, rice, beans and two tortillas.

A.C.P. \$12.25

Rice with grilled chicken and vegetables, lettuce with cheese dip on top.

QUESADILLA RELLENA \$11.25

A grilled flour tortilla with a choice of chicken or ground Beef melted cheese served with guacamole salad, beans or rice.

POLLO CON HONGOS \$13.25

Chicken with grilled onions, mushrooms and cheese sauce, served with rice, beans and two tortillas.

EL BURRITO RANCHERO \$13.25

Soft flour tortilla filled with grilled chicken and topped with cheese dip, ranchero sauce, pico de gallo and choice of rice or beans.

CHEESE STEAK QUESADILLA \$13.25

Flour tortilla stuffed with beef cooked with onions, served with lettuce, tomatoes, sour cream and rice.

FAJITA BURRITO \$13.25

Burrito filled with tender slices of beef or grilled chicken plus bell peppers, onions, tomatoes and special cheese sauce and burrito sauce served with rice and beans.

BURRITO VERDE \$13.25

One burrito filled with pork, grilled onions and green sauce. Served with rice and beans.

PRIMO SPECIAL \$13.25

One burrito with chicken and chorizo topped with cheese sauce and burrito sauce with rice and beans.

FAJITAS \$14.25

Tender sliced grilled beef or grilled chicken with tomatoes, onion, and bell peppers, served with rice, beans, lettuce, guacamole, sour cream and two tortillas.

**CATERING AVAILABLE!
GRATUITY OF 20% MAYBE
ADDED TO PARTY'S OF
SIX OR MORE**

SIDE ORDERS

ORDER OF RICE	\$4.25
ORDER OF BEANS	\$4.25
ORDER OF BLACK BEANS	\$4.25
ENCHILADA (1) Beef, chicken or cheese	\$4.25
CHALUPAS (1)	\$4.25
BEEF TOSTADAS (1)	\$5.25
CHILE RELLENO (1)	\$5.25
TAMALES (1)	\$5.25

TACOS

HARD TACO (1)	\$3.25
SOFT TACO (1)	\$3.50
TACO LOCO (1) Double layered taco filled with beans, sour cream, beef, lettuce and cheese.	\$4.25

QUESADILLAS

CHEESE (1)	\$4.25
CHICKEN (1)	\$5.25
GROUND BEEF (1)	\$5.25

BURRITOS (SINGLE)

BEAN (1)	\$5.25
CHICKEN OR BEEF (1)	\$5.50

ADD

ADD GRILLED-CHICKEN	\$6.25
GRILLED-STEAK	\$7.25
GRILLED-SHRIMP	\$8.25

APPETIZERS

QUESO FUNDIDO	\$13.25
Mexican sausage with cheese sauce.	

GUACAMOLE AZTECA	\$12.25
Diced avocados with onions, tomatoes, cilantro, jalapeño peppers and lime.	



CEVICHE	\$17.25
Shrimp cured in fresh lime juice mixed with chopped avocado tomato, onion, cilantro and jalapeño.	

MEXICAN STREET FRIES	\$16.25
French fries loaded with cheese, choice of chorizo, steak or carnitas, topped with pico de gallo and sour cream.	

TAQUITOS MEXICANOS	\$15.25
Four fried corn taquitos with chicken, lettuce, guacamole, tomatoes and sour cream.	

CHILD'S PLATE

TACO AND ENCHILADA	\$9.25
TACO AND BURRITO	\$9.25
QUESADILLA AND FRIES OR RICE	\$9.25
ADD CHICKEN OR BEEF	\$2.00
CHICKEN FINGERS	\$9.25

NACHOS & DIPS

All Nachos are served with our famous queso sauce. Nachos with choice of one topping.

CHEESE, BEANS, BEEF OR CHICKEN OR MIX \$11.25

NACHOS SUPREME \$14.25
Loaded nachos with beef, chicken, beans topped with lettuce sour cream and tomatoes.

NACHOS CARNITAS \$16.25
Pork Carnitas on a bed of tortilla chips, topped with pico de gallo and queso.

NACHOS AL PASTOR \$16.25
Creamy cheese sauce, beans marinated pork, pineapple chunks, jalapeños, guacamole and pico de gallo.

FAJITAS NACHOS \$16.25
Sautéed with onions and bell peppers. **CHICKEN OR STEAK**

POBLANO DIP \$8.25

BEAN DIP \$7.25

GUACAMOLE DIP **SM** \$7.25 **LG** \$14.25

CHEESE DIP \$7.25 \$14.25

SALAD

TACO SALAD \$14.25
Fried tortilla shell filled with ground beef or chicken, beans, shredded cheese and topped with lettuce, tomatoes, guacamole and sour cream.

CHICKEN SALAD \$14.25
Grilled chicken served with lettuce, corn, black beans, cheese, onions, tomatoes, bell peppers and sour cream.

SANTA FE SALAD  \$14.25
Grilled chicken cooked with chipotle, lettuce, guacamole, sour cream, pico de gallo and cheese.

TACO SALAD FAJITA \$16.25
Tortilla bowl filled with chicken or beef and topped with lettuce, sautéed vegetables, cheese and served with sour cream guacamole and beans.

CAMARONES SALAD \$16.25
A bed of lettuce with onions, tomatoes, green peppers, avocado and grilled shrimp.

HOMEMADE SOUP

SOPA DE POLLO \$13.25
Chicken, avocado, tomato, cilantro, onion and rice.

TORTILLA SOUP \$13.25
Tomato based soup with chicken, crispy tortilla strips and cheese topped with fresh avocado and sour cream.

SOPA DE CAMARÓN \$14.25
With pico de gallo, rice, avocado and shrimp.

BIRRIA RAMEN SOUP \$19.25
A delicious combination of our homemade Birria beef served in a broth, japanese ramen, topped with cilantro and onions.



FAJITAS

All Fajitas are cooked with sauteed onions, green bell peppers and tomatoes. Served with rice, beans, lettuce, sour cream, guacamole, and two tortillas on the side.

	SINGLE	DOUBLE
Vegetable	\$17.75	 \$32.75
Steak	\$22.75	 \$40.75
Chicken	\$21.75	 \$38.75
Mix(Chicken-Steak)	\$23.75	 \$44.75
Shrimp	\$25.75	 \$47.75

SPECIAL FAJITAS

	SINGLE	DOUBLE
TEXAS	\$25.75	 \$47.75
Steak, chicken and shrimp.		
EL JEFE	\$26.75	 \$48.75
Mexican sausage, chicken, shrimp and Steak.		
HOUSE SPECIAL	\$25.75	 \$47.75
Camitas, Steak and Chicken.		
HAWAIIAN FAJITAS	\$23.75	
Chicken grilled with pineapple.		
ADD SHRIMP		\$ 3.00

BOWLS

All bowls served with rice, refried beans (or black beans), lettuce, guacamole, sour cream, pico de gallo and shredded cheese.
(Additional toppings subject to charge).

CHICKEN	\$15.25
STEAK	\$16.25
CARNITAS	\$17.25
SHRIMP	\$18.25

VEGETARIAN

SPINACH ENCHILADAS **\$14.25**
Two corn enchiladas filled with a mix of spinach, onion and tomatoes, topped with tomatillo sauce and cheese, served with rice and beans.

ENCHILADAS DE RAJAS **\$14.25**
Two corn enchiladas filled with a mix of poblano pepper, onion and corn. Topped with enchilada sauce and cheese, served with rice and beans.

ENCHILADAS FUNDIDAS **\$ 14.25**
Three cheese enchiladas stuffed with vegan chorizo covered with cheese sauce and grilled onions on top, served with rice and beans.

CHORIZO VEGAN TACOS **\$ 15.25**
Three tacos with chorizo Beyond Meat, choice corn or flour tortillas served with rice and beans, hot sauce and pico de gallo.

TACOS DE HUITLACOCHÉ **\$ 15.25**
Three tacos with mexican truffle, corn, avocado and queso fresco choice corn or flour tortillas served with rice and beans, hot sauce and pico de gallo.

VEGGIE CHIMICHANGAS **\$ 15.25**
Two fried flour tortillas filled with, grilled peppers and onions, topped with cheese sauce, lettuce, tomatoes, sour cream, guacamole and served with beans.

FAJITA QUESADILLA **\$ 15.25**
Flour tortilla with bell peppers, onions, tomatoes and cheese. Served with sour cream, guacamole, pico de gallo, rice and beans.

ADD VEGAN CHORIZO \$3.00

SIGNATURE PLATES

CHICKEN FLAUTAS \$16.25

Three fried corn tortillas filled with chicken, topped with cheese sauce and served with rice and sour cream salad.

CHIMICHANGAS \$16.25

Two fried flour tortillas filled with chicken or ground beef, topped with cheese sauce and served with beans and salad.

MOLE POBLANO \$18.25

Grilled chicken with mole sauce served with tortillas, rice and beans.

CHILES RELLENOS \$17.25

Two cheese filled poblano peppers (contains egg), topped with ranchera sauce served with refried beans and rice.

CHILAQUILES MEXICANOS \$20.25

Homemade corn tortilla chips cooked with red sauce, chihuahua cheese, one piece carne asada, two eggs cooked sunny side up on top, avocado slices and garnished with sour cream served with rice and beans.



**GRATUITY OF 20%
MAYBE ADDED TO PARTY'S
OF SIX OR MORE**

VAQUERO SPECIAL TO SHARE \$ 27.00

Grilled chicken breast and grilled steak cooked with onions, mushrooms, topped with cheese sauce, served with rice, beans, pico de gallo and tortillas.

MOLCAJETE (VOLCANIC BOWL) MIX \$ 32.50

Mixture Steak, chicken, shrimp and tilapia with sautéed vegetables and topped with red sauce, chile toreado and avocado, fresh cheese and tortillas.



PARRILLADA MEXICANA \$ 47.75

Grilled chicken, steak, chorizo, shrimp and tender pork served on a large sizzling skillet served with rice, beans and guacamole salad and flour or corn tortillas.

CHILE COLORADO 🌶️🌶️🌶️ \$18.25

Sliced steak with red hot sauce, served with two tortillas, rice and beans.

GRANDE SPECIAL \$22.25

Chalupa, chile relleno, taco, enchilada, burrito, rice and beans.

QUESADILLAS

QUESADILLA ROJA \$15.25

Our stuffed cheese quesadilla with your choice of ground beef, or chicken, or beans with lettuce, sour cream and our supreme sauce. Served with rice.

QUESADILLA VERDE \$15.25

Same choice of stuffings as above, topped with green sauce. Served with lettuce, sour cream, guacamole and rice.

CHEESE STEAK QUESADILLA \$18.75

Steak and onion quesadilla covered with cheese sauce, served with rice and guacamole salad.

QUESADILLA RANCHERA \$18.75

One quesadilla with carnitas and grilled onions topped with ranchero salsa and queso dip served with rice, beans and salad.

QUESADILLA AL PASTOR \$18.75

One quesadilla with marinated pork, pineapple chunks, served with rice and beans and salad.

QUESABIRRIA \$20.75

One quesadilla stuffed with beef Birria, queso chihuahua, chopped onions and cilantro, served with rice and beans and Birria style beef broth.

FAJITA QUESADILLA \$19.75

CHOICE: Steak, Chicken, Chorizo or Shrimp.

Flour tortilla with bell peppers, onions, tomatoes and cheese. Served with sour cream, guacamole, pico de gallo, rice and beans.



BURRITOS

BURRITOS DELUXE \$16.75

One chicken with bean and one beef and bean burrito, topped with lettuce, sour cream and tomatoes and our supreme sauce.

BURRITOS POBLANOS \$16.75

Two fried chicken burritos topped with our mole poblano sauce, sour cream, with a side of rice, tomatoes and lettuce. **(Contains nuts)**

EL BURRITO RANCHERO \$18.75

Two burritos, soft flour tortilla filled with grilled chicken and cheese, topped with cheese dip, burrito sauce, pico de gallo and choice of rice or beans.

BURRITO VERDE \$18.25

Burrito filled with pork, grilled onions and green sauce. Served with rice and beans.

BURRITO AL PASTOR \$18.25

Burrito filled with marinated pork, pineapple chunks topped with cheese sauce, pico de gallo, served with rice and beans.

PRIMO SPECIAL \$19.75

Burrito filled with grilled chicken, mexican sausage, rice and beans, topped with burrito sauce and cheese dip.

FAJITA BURRITO \$19.75

One big burrito filled with your choice of grilled chicken or steak cooked with onions, tomatoes, bell peppers, served with rice, beans, sour cream and lettuce with cheese dip and burrito sauce.

BURRITO SANTA FE \$19.75

Grilled chicken with chipotle sauce, rice and beans, wrapped in a tortilla topped with cheese sauce, pico de gallo, sour cream and guacamole.

PANCHO VILLA BURRITO \$20.25

Big deep fried burrito with ground beef, chicken, rice and beans inside. Topped with red sauce, cheese sauce, pico de gallo and served with pieces of carne asada, chicken taquitos and cheese quesadillas.



ENCHILADAS

ENCHILADAS SUPREME \$16.75

Four enchiladas: 1 beef, 1 chicken, 1 cheese and 1 bean, covered with enchilada sauce topped with lettuce, tomatoes and sour cream.

LA BANDERA \$16.75

Consist of three enchiladas, 1 chicken with cheese sauce, 1 beef with green sauce and 1 cheese with red sauce. Served with rice and guacamole salad.

ENCHILADAS VERDES \$16.75

Three chicken enchiladas topped with shredded cheese and green tomatillo salsa, served with rice and beans.

ENCHILADAS POBLANAS \$16.75

Three chicken enchiladas covered in mole sauce and cheese. Served with rice and sour cream salad. **(CONTAINS NUTS)**

ENCHILADAS FUNDIDAS \$16.75

Three cheese enchiladas stuffed with chorizo covered with cheese sauce and grilled onions on top, served with rice and beans.

YOLANDAS \$16.75

Three chicken enchiladas with special sauce, served with rice and guacamole.

COMBINATIONS

ALL COMBOS ARE SERVED WITH RICE AND BEANS. CHOICE OF BEEF OR CHICKEN (EXCEPT TAMALES)

PICK 2: \$15.75

(PICK ANY TWO ITEMS LISTED BELOW)

PICK 3: \$17.75

(PICK ANY THREE ITEMS LISTED).

BURRITO

TAMALE

ENCHILADA

QUESADILLA

TACO

CHALUPA

TACOS

All tacos come three, per order. Served with rice, beans, onions, cilantro and salsa.

Bistek/Steak \$16.75

Pollo Asado/Grilled Chicken \$16.75

Carnitas/ Pork \$16.75

Chorizo/Mexican Sausage \$16.75

AL PASTOR/Pork \$ 17.25

Marinated with Pineapple.

TACOS BAJA \$ 17.75

Choice of shrimp or fish, topped with lettuce, shredded cheese, pico de gallo and our house creamy chipotle sauce.

TACOS DIABLA  \$ 17.75

Choice: Steak or Chicken, with Mexican sausage and jalapeños.

TACOS CHIHUAHUA \$ 17.75

Grilled steak topped with sautéed spinach, melted Chihuahua cheese and tomatillo sauce.

TACOS BIRRIA \$20.75

3 corn tortillas dipped in Birria style beef broth cooked to perfection on the grill, stuffed with beef birria, queso chihuahua, chopped onions and cilantro. Accompanied by tradicional Mexican birria style beef soup broth.



STEAK

All steak plates are served with a side of rice, beans and two tortillas.

CARNE ASADA \$20.75

Tender beef served with rice and beans, guacamole salad and two tortillas.

STEAK CHILOTLE \$26.00

Grilled rib eye steak covered with chipotle sauce, served with rice beans and guacamole salad.

CHORI STEAK \$26.00

Grilled rib eye steak, mexican sausage-drizzled cheese sauce, served with rice and beans and two tortillas.

HOUSE SPECIAL \$26.00

12 Oz. Rib-eye topped with sauteed shrimp and vegetables and a side of guacamole salad.

STEAK A LA MEXICANA \$26.00

Grilled rib-eye with grilled vegetables and a side of guacamole salad.

EL POBLANO \$26.00

Tender rib-eye paired up with chile relleno topped with our house made salsa, and a side of guacamole salad.

STEAK "EL JEFE" \$26.00

Grilled rib-eye steak cooked with onions and shrimp, topped with cheese sauce, pineapple and pico de gallo. Served with rice, beans and tortillas.

CHICKEN

ARROZ CON POLLO \$18.75

Rice with grilled chicken, lettuce and vegetables with cheese dip on top.

POLLO CON CREMA \$18.75

Grilled chicken with our special cream sauce and corn, served with rice, beans and tortillas.

EL POLLO LOCO \$19.75

Grilled chicken topped with cheese and pico de gallo, served with rice, beans and two tortillas.

POLLO DIABLA \$19.75

Grilled chicken breast cooked with tomatillo sauce (HOT), served with rice, beans, guacamole salad and tortillas.

CHORI POLLO \$20.75

Mexican sausage, grilled chicken breast with cheese dip, rice, beans and two tortillas.

EL FANTÁSTICO \$20.75

Grilled chicken cooked with onions and topped special sauce and pico de gallo served with rice, beans and two tortillas.

POLLO NORTEÑO \$21.75

Grilled chicken breast with shrimp, topped with pineapple, pico de gallo and cheese sauce, served with rice and beans.

PORK

All carnitas (Pork Plates) are slow cooked with fresh orange and cerveza.

PORK CHIMICHANGAS \$16.75

Two flour tortillas, soft or fried, filled with tender pork tips, topped with cheese sauce, lettuce, guacamole, sour cream and tomatoes served with beans.

CARNITAS \$17.75

Tender pork tips, served with a side of rice, beans, pico de gallo, pickle jalapeños and two tortillas.

CARNITAS RANCHERAS \$18.75

Slow roasted pork topped with our famous ranchero sauce paired up with pico de gallo, beans, rice and two tortillas.

CARNITAS MEXICANAS \$18.75

Mouthwatering pork cooked in tomatillo sauce plated with beans, pico de gallo, rice and two tortillas.

SEAFOOD

CAMARONES AL CHIPOTLE \$ 20.75

Shrimp cooked with chipotle cream sauce, served with rice, guacamole salad and two tortillas.

CAMARONES AL MOJO DE AJO \$20.75

Grilled shrimp cooked in garlic sauce, onions and tomatoes served with lettuce, tomatoes, guacamole, rice and tortillas.

COCTEL DE CAMARÓN \$18.75

Mexican style shrimp cocktail.

CAMARONES A LA DIABLA (HOT) \$20.75

Shrimp sautéed in our extra spicy sauce, served with rice, guacamole salad and tortillas.

SHRIMP CHIMICHANGA \$20.75

Two fried shrimp burritos covered in queso, lettuce, sour cream, guacamole and tomato. Served with beans.

TILAPIA & SHRIMP \$20.75

Grilled tilapia and shrimp pineapple chunks and sautéed onions, served with rice and guacamole salad.

DRINKS MENU



El Jefe

MEXICAN BAR & GRILL

AUTHENTIC MEXICAN CUISINE

HANDCRAFTED COCKTAILS

LA PATRONA \$18.99
Our homemade citrus juice, Patron tequila, Grand Marnier topped with a mini Patron bottle.

COCONUT MARGARITA \$9.99
Coconut puree, our homemade citrus juice and 1800 Coconut tequila.

BLUEBERRY MARGARITA \$10.99
Milagro tequila, muddle blueberries, our homemade citrus juice and agave nectar.

PIÑA MARGARITA \$9.99
Dulce Vida pineapple jalapeño infused tequila, our homemade citrus juice and agave nectar with Tajin rim.

PASSION MARGARITA \$10.99
Our homemade citrus juice, Corralejo Tequila and passion fruit puree.

MEXICAN MULE \$10.99
Espolón tequila, our homemade citrus juice and ginger beer.

SPICY MAMACITA \$10.99
Casa Amigos tequila, muddle strawberries and jalapeños, orange blood, our homemade citrus juice and triple sec.



MOJITOS \$13.99
Muddle mint, lime juice, simple syrup, white Rum topped with soda water.

Available Flavors:

Traditional
Strawberry
Mango
Coconut
Passion fruit

PALOMA \$10.99
Hornitos tequila, grapefruit jarrito and our homemade citrus juice.

SKINNY MARGARITA \$10.99
Silver Hornitos tequila, our homemade citrus juice.



MARGARITAS

Available in Small, Medium, Large, Pitcher or Tower.

HOUSE MARGARITA

Made with El Toro Tequila.

PREMIUM MARGARITA

Made with Jose Cuervo Tequila.

TOP SHELF MARGARITA

Made with your choice of any top shelf tequila.

MARGARONA

A wickedly tasty mix of margarita and coronarita.

ONLY ONE SIZE

SANGRIA MARGARITA

Lime margarita mixed with our sangria. ONLY ONE SIZE

SPECIALTY MARGARITA

Available in Small, Medium, Large or Pitcher.

CILANTRO-JALAPEÑO MARGARITA

Made with Tanteo Jalapeño Tequila infused with Jalapeño and Cilantro.

COSMO MARGARITA

Made with Corralejo Tequila, triple sec and splash of Cranberry juice.

TRUE BLUE MARGARITA

Made with Jose Cuervo Tequila and Blue Curacao.

TEXAS MARGARITA

Made with Jose Cuervo Gold Tequila, Grand Marnier and triple sec.

GREEN IGUANA MARGARITA

Made with Sauza Hornitos Tequila and Melon Liqueur.

HORNI MARGARITA

Made with Sauza Hornitos Tequila.

MARGARITA TRADITIONAL

Made with Jose Cuervo Traditional.

FLAVORED FROZEN MARGARITAS & DAIQUIRIS

Made with your choice:

Mango

Peach

Raspberry

Strawberry



SHOTS

MARGARITAS

\$6.99

Available flavors:

- Traditional
- Mango
- Strawberry
- Blueberry

TRUE BLUE MARGARITA

\$6.99

MOJITOS

\$7.99

Available flavors:

- Traditional
- Mango
- Strawberry
- Coconut



TEQUILAS

EL TORO

TEQUILA JIMADOR

JOSE CUERVO

JOSE CUERVO TRADITIONAL

CASA AMIGOS

SAUZA HORNITOS

ESPOLÓN

CAZADORES

CORRALEJO

DULCE VIDA JALAPEÑO PINEAPPLE

DULCE VIDA GRAPEFRUIT

MILAGRO SILVER

PATRON SILVER

1800 REPOSADO

1800 BLANCO

1800 COCONUT

DON JULIO REPOSADO

DON JULIO 70

DON JULIO 1942

HERRADURA SILVER

HERRADURA REPOSADO

MI CAMPO



BEER

MEXICAN BEER

Corona
Corona Light
Modelo Especial
Negra Modelo
Dos Equis (XX) Amber
Dos Equis (XX) Lager
Pacifico
Victoria
Tecate

DRAFT BEER

16oz, 32oz, Pitcher or Tower

Modelo Especial
Pacifico
negra modelo
xx ambar
xx lager
Michelob Ultra

DOMESTIC BEER

Budweiser
Bud Light
Coors Light
Labatt Blue
Labatt Blue Light
Michelob Ultra
Molson Canadian
Samuel Adams



WINES

Chardonnay
Pinot grigio
white zinfadel
Cabernet Sauvignon
merlot
prosecco
Sangria

SOFT DRINKS

FREE REFILLS

(No Free refills on Juices)

Coke - Diet Coke - SPRITE - Root

Beer - Yellow Lemonade

Raspberry - ICED Tea - Apple Juice -

Orange Juice - Iced Tea - Coffee

TRADITIONAL MEXICAN DRINKS

JARRITOS

(choice of mandarine, pineapple, orange, grapefruit & many more)



DESSERTS

FLAN

Mexican Custard.

\$6.99

CHURROS

\$5.50

FRIED ICE CREAM

\$7.99

XANGOS

Cheesecake wrapped in tortilla, fried and dusted with cinnamon and sugar.

\$5.99

