

BOWLS

Pastor Bowl

A bed of lettuce, black beans, cheese, pico de gallo and guacamole with pastor (marinated pork with pineapple) – 12.00

ACP with Vegetables

A bed of rice with grilled chicken, grilled broccoli and grilled zucchini covered with cheese sauce – 15.00

Pollo con Vegetales

A fresh veggie spaghetti (zucchini and carrots) sautéed with fresh garlic flakes and almonds, topped with grilled chicken breast – 15.00

Fajita Bowl

A bed of rice, lettuce, whole black beans and corn topped with chicken fajitas, sour cream and cheese – 16.00

Taquitos Bowl

Four chicken taquitos, served with ranchero sauce, sour cream, Cotija cheese and lettuce – 14.00

Esquite Bowl

Corn, served warm with Mexican cream, Cotija cheese, mayonnaise, lime and chili powder – 12.00

TRADICIONALES PARA LOS FINES DE SEMANA

Traditionals for the Weekends Only

Pozole Verde

A green Mexican stew made with tomatillo green chilies, shredded chicken breast and pork hominy. Topped with lettuce, radish and dried oregano. Served with two tostadas. One size only – 20.00

Consomé de Birria

A traditional Mexican beef stew loaded with tender meat, onions and cilantro. Served with three corn tortillas. One size only – 20.00

Huaraches

Masa dough with fried smashed black beans, topped with chorizo or steak, green salsa, lettuce, sour cream, cheese and radishes – 20.00

Tamales

Masa dough with shredded chicken, pork, cheese or veggies on a bed of sour cream. Served with corn salad and salsa. An order for two – 20.00

Cóctel de Camarón

It's a delightful fresh combination of shrimp and chopped tomato, raw onions, tomato sauce and avocado. It's cool, refreshing, and full of classic Mexican flavor – 20.00

POSTRES Desserts

Mexican Flan – 8.00

Rompope Flan
Mexican eggnog flan – 10.00

Deep-Fried Ice Cream with Cheesecake

Topped with a goat milk caramel – 10.00

Churros

Served with ice cream and goat milk caramel – 9.10

Strawberry Cheesecake Chimichanga

Topped with ice cream and strawberry – 8.25

ALMUERZO *Lunch*

Only available Monday through Friday from 11:00 AM until 3:00 PM.

FAJITAS

Fajita Pita

Flat Bread with your choice of grilled chicken or steak with grilled onions, grilled peppers and avocado slices – 11.25

Two Pita Tacos

Flat Bread with grilled chicken, grilled onions, red cabbage, corn and cheese, served with creamy habanero sauce – 14.00

Poblano Fajita

A poblano pepper filled with chicken fajitas topped with cheese and sour cream. Served with rice on the side – 11.00

Traditional Fajitas

Choose from grilled chicken or steak. Served with rice, beans and three tortillas – 12.20

Texanitas Fajitas

Grilled chicken, steak and shrimp, grilled onions and grilled peppers. Served with rice, beans and three tortillas – 13.50

Fajita Quesadilla

A flour tortilla with grilled chicken or steak, grilled onions and peppers. Served with rice and a salad – 16.95

Gringa Quesadilla

A flour tortilla with pastor and chorizo (Mexican sausage). Served with rice and a salad – 11.55

BURRITOS

Pastor Burrito

Seasoned pork with grilled pineapple, grilled onions and cheese, topped with cheese sauce – 10.00

Fajita Burrito

Your choice of grilled chicken, pork or steak with grilled onions, peppers and cheese sauce on top. Served with rice and beans on the side – 10.95

Birria Burrito

A flour tortilla filled with birria and cheese and topped with onions and cilantro. Served with a consommé – 11.00

Asada Burrito

A flour tortilla with steak, rice, beans, lettuce guacamole and cheese. Topped with sour cream – 11.25

DE LAS FAVORITAS

Two Chicken Flautas

Two deep-fried flour tortillas filled with shredded chicken and cheese. Served with rice, lettuce, red cabbage, radishes and corn – 10.99

Enchiladas Suizas

Two corn tortillas with shredded chicken covered with our delicious green creamy sauce. Served with rice and a salad – 11.50

Enmoladas

Two chicken enchiladas covered with mole sauce and cheese and topped with sesame seeds. Served with rice and a salad – 11.50

Enchiladas Verdes

Two enchiladas with your choice shredded chicken or pork, topped with tomatillo sauce and cheese. Served with rice and salad – 11.25

Chimichanga

A flour tortilla filled with your choice of pork tinga or beef tips, deep fried and topped with cheese sauce. Served with rice, a salad and covered with cheese sauce – 11.25

Pollo al Pastor

Grilled chicken marinated with pastor sauce and grilled pineapple. Served with rice, black beans and three tortillas – 13.00



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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TOTOPPOS

Mexican Grill

716-680-8130

3771 E Main Street
Fredonia, NY 14763

BOTANAS

Appetizers

Guacamole Monterrey

Choose steak or pork with fresh avocado served in a volcanic stone - 15.00

Traditional Guacamole - 7.90

Spinach Dip - 9.95

Queso Ranchero

Spicy and smoky Brie cheese wheel with roasted cashews and peppers served with totopos - 14.00

Queso Dip - 6.99

Birria Egg Rolls

Three crispy rolls filled with birria meat and cheese, served with birria consommé and limes - 16.00



California Eggrolls

Three eggrolls filled with a homemade chipotle sauce and a corn bean salsa - 13.00

Mexican Crab Cakes

Three crab cakes topped with chipotle aioli and a corn bean salsa - 17.00

3 Queso Dip

A combination of goat cheese, Chihuahua cheese and Monterrey Jack topped with chorizo and corn - 14.00

Fiesta Fries

A mountain of carne asada fries topped with home made cheese sauce and Cotija, pico de gallo and guacamole - 20.00

TOTOPOS

Nachos

Totopos Fajitas

Choose steak or grill chicken on a bed of tortilla chips with grilled onions and peppers covered with cheese sauce - 18.95

Tinga Totopos

Shredded chicken seasoned with chipotle adobo sauce and served with sour cream, guacamole and pico de gallo - 18.00

STREET TACOS

Three tacos served with rice, beans or cambray potatoes.

Asada Tacos - 14.00

Carnitas

Pork - 14.00

Pastor

Seasoned pork with roasted pineapple - 14.00

Chorizo

Mexican sausage - 14.00



ENSALADAS

Salads

Shrimp Salad

Shrimp marinated with our delicious mango sauce served on a bed of fresh mixed vegetables (lettuce, spinach, red cabbage) with peppers, onions, cucumber, diced mango and corn - 16.50

Border Salad

Grilled chicken breast on a bed of mixed vegetables with tortilla strips, black beans, cheese and chipotle sauce dressing - 14.90

Fajita Taco Salad

A flour tortilla bowl stuffed with grilled chicken strips, spinach, lettuce, red cabbage, black beans, pico de gallo and sour cream - 15.00

CHIMI CHANGAS

Chorichanga

A flour tortilla filled with grilled chicken, chorizo and mozzarella cheese then deep fried. Served with rice, black beans and a salad - 20.00

Birria Chimichanga

Beef-style birria served with rice and consommé, covered with cheese sauce, cilantro and onions - 20.00

MARISCOS

Seafood

Camarones a la Diabla

Grilled shrimp seasoned with homemade spicy sauce and served with rice and a salad - 19.00

Camarones al Ajo

Shrimp seasoned with garlic and served with rice and a salad - 18.30

Camarones Louisiana Style

Louisiana-style Cajun shrimp with a touch of special Huichol spicy sauce - 19.00

Shrimp Ceviche

Cooked in lime juice topped with jalapeños, pico de gallo, avocado and served with two flat crispy tortillas - 25.00

BISTEC

Steak

Arrachera

A grilled flank steak cooked with grilled onions, served with rice, beans, cambray potatoes, guacamole salad and three tortillas - 20.00

Steak Monterrey

Rib-eye steak with grilled onions and poblano pepper. Served with a baked potato, guacamole and three tortillas - 22.00

Chihuahua Steak

Rib-eye steak covered with Chihuahua cheese and served with black beans, cambray potatoes and three tortillas - 24.00

Durango Steak

A 16 oz. T-bone steak served with chorizo, potatoes, poblano peppers, sautéed onions and adobo compound butter. Served with rice, beans and tortilla - 38.00

POLLO

Chicken

Tiras de Pollo

Grilled chicken strips seasoned with creamy chipotle sauce and corn. Served with black beans, rice and three tortillas - 16.00

Pollo Fiesta

Grilled chicken breast and chorizo served with grilled mushrooms, grilled onions, poblano pepper and cambray potatoes - 22.00

Milanesa de Pollo

Breaded chicken breast served with rice, guacamole salad and three tortillas - 16.50

Mole Poblano

Quartered oven-roasted chicken topped with white sesame seeds, homemade mole on a bed of white or Spanish rice and black beans - 25.00

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FAJITAS

All of our fajitas are served with rice, beans and three tortillas.

Steak Fajitas - 24.00

Chicken Fajitas - 22.00

Shrimp Fajitas - 25.00

Pork Fajitas - 22.00

Veggie Fajitas

Mushrooms, spinach, broccoli, zucchini, tomatoes and cabbage - 24.00

Alambre Fajitas

A combination of grilled rib-eye strips with bacon, bell peppers and onions, allcovered with Chihuahua cheese - 28.00

BURGERS

Made with a houseblend of burger meat containing both pork and beef.

Roasted Poblano Burger

Chipotle aoli, lettuce, Pepper Jack cheese, roasted poblano and sautéed onions - 16.50

Sante Fe Burger

Guacamole, pico de gallo and tortilla strips, topped with our home made cheese sauce - 16.50



MOLCAJETES

Aguachile de Camarón

The origin of aguachile lies in the coast of Sinaloa. Shrimp marinated with lime juice, chilpetin pepper, salt, slices of cucumber and red onions. Served with avocado slices and three tostadas. - 19.00

El Paso Molcajete

A hot volcanic stone bowl filled with arrachera, chicken breast, Mexican sausage, slices of poblano pepper, onions, strips of fresh cheese, two quesadillas and ranchero sauce - 30.00

Mi Molcajete

Chunky deep-fried pork and strips of rib-eye steak with our ranchero sauce. Served with four corn taquitos and sour cream - 28.00

Molcajete Mexicano

Strips of flank steak, grilled chicken, chorizo and onions smothered in a homemade ranchero spicy sauce and Chihuahua cheese. Served with sliced avocado and black beans on the side - 28.00

Chile Verde

A hot volcanic stone bowl with deep-fried pork carnitas on a bed of green sauce, rice and black beans on the side and three tortillas - 18.00

Ultimate Seafood Ceviche

Shrimp, scallops and squid ceviche cooked in lime juice topped with jalapeños, pico de gallo and avocado. Served with two flat crispy tortillas - 35.00



BURRITOS

Arrachera Burrito

An extra-big burrito with rice, beans, guacamole, cheese and sour crema. Covered with green tomatillo sauce and topped with a piece of arrachera - 18.00

Asada Burrito

A big burrito with asada, lettuce, guacamole, sour cream and cheese. Covered with our delicious whole-bean ranchero sauce - 17.00

Burrito Farm

A spinach tortilla filled with grilled onions, peppers, mushrooms and spinach. Served with black beans and a guacamole salad - 17.30

Super Wow Burrito

A burrito with steak, bacon, French fries, mozzarella, grilled onions, poblano peppers, guacamole and sour cream - 17.60



QUESADILLAS

Quesabirria

A big quesadilla with cheese, onions and cilantro. Served with rice and consommé - 18.00

Fajita Quesadilla

Choose steak, chicken or shrimp, with grilled onions, peppers and mozzarella cheese. Served with rice and a salad - 17.00

Veggie Fajita Quesadilla

A spinach tortilla with cheese, mushrooms, spinach, onions and peppers. Served with rice and black beans - 16.15

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ENCHILADAS

Enchiladas Suizas

Four enchiladas with shredded chicken seasoned with our delicious green creamy sauce, topped with cheese and cilantro - 19.95

Enmoladas

Three corn tortillas with shredded chicken covered with homemade mole sauce and cheese. Served with radish and corn salad - 19.95

Enchiladas Placeras

Three corn tortillas filled with cheese and raw onions cooked Michoacán plaza-style, covered with a guajillo red sauce and sour cream. Served with a piece of steak, chopped potato and carrots seasoned with the sauce, radishes, and a salad - 20.00

Enfrijoladas

Four corn tortillas filled with cheese covered with a bean sauce, served with cabbage salad and sour cream on top - 16.95

Enchiladas Verdes

Three chicken enchiladas covered with tomatillo sauce and topped with a piece of steak, pico de gallo and cheese. Served with black beans - 17.50