

ENCHILADAS Served with Two Sides

TRADITIONAL ENCHILADAS Chile gravy and cheese.

Ground beef, shredded chicken or cheese (3) \$13.99

Fajita (2) - Chicken \$14.49 Combo \$15.49 Beef \$16.99

CHICKEN ENCHILADAS VERDE Three shredded chicken enchiladas topped with salsa verde and mozzarella. \$14.49

SPINACH ENCHILADAS Corn tortillas stuffed with fresh spinach, mushrooms and vegetables topped with verde sauce and cheese. \$14.49

SEAFOOD ENCHILADAS Two Gulf shrimp and crawfish enchiladas in corn tortillas topped with our creamy del mar sauce and mozzarella. \$17.49

SOUR CREAM ENCHILADAS Two chicken fajita enchiladas topped with sour cream sauce. \$15.49

POBLANO ENCHILADAS Two chicken fajita enchiladas topped with our creamy poblano sauce & mozzarella. \$15.49

BOWLS & TACOS

STREET TACOS Three tacos topped with cilantro, onions, sliced avocado, and served with a spicy jalapeño salsa. Please, one style per order. \$15.49

PASTOR Diced pork with pineapple and a cascabel chile sauce.

CAMPECHANOS A mix of diced beef fajita, carnitas, and chorizo.

CHIPOTLE CHICKEN Diced chicken sauteed with a chipotle sauce.

STREET TACO BOWL Your choice of one meat from above mixed with Mexican rice, charro beans, tortilla strips, cilantro, onions, sliced avocado and our spicy jalapeño salsa. \$15.49

FAJITA TEX-MEX BOWL Charro beans, Mexican rice, pico de gallo, avocado, tortilla chips and mozzarella cheese.

Chicken fajita \$14.49 Combo \$15.49 Beef fajita \$16.49

CARNITA BOWL Chopped carnitas, black beans, white rice, avocado, tortilla chips and salsa verde. \$14.79

POLLO MARISCO BOWL Diced chicken fajita, white rice, black beans, pico, avocado and tortilla strips topped with shrimp, crawfish, del mar sauce and mozzarella cheese. \$17.79

MEXICAN SPECIALTIES

Served with Two Sides

BURRITO GRANDE Stuffed with your choice of ground beef or shredded chicken, topped with chili gravy and cheese. \$14.29
Chicken fajita add \$2 Beef fajita add \$4

TOSTADA PLATTER Two ground beef, shredded chicken or bean tostadas topped with lettuce, tomatoes and cheese. \$12.99
Chicken fajita add \$2 Beef fajita add \$4

TACOS AL CARBON Two flour tortillas stuffed with chicken fajita. Served with guacamole and pico de gallo. \$16.99
Combo \$18.99 Beef fajita \$20.99

FLAUTAS CON QUESO Three corn tortillas deep fried and stuffed with your choice of ground beef or shredded chicken, served with chile con queso and guacamole. \$13.89

FAJITA QUESADILLAS DINNER

Served with guacamole, sour cream and jalapeños. Chicken \$15.29 Combo \$16.29
Beef fajita \$17.29

TACO PLATTER Three spicy ground beef or shredded chicken crispy tacos topped with lettuce, tomatoes and cheese. \$12.99

CHIMICHANGA PLATTER Large flour tortilla deep fried and stuffed with ground beef or shredded chicken topped with chili con queso. Served with guacamole and sour cream. \$14.79 Chicken fajita add \$2
Beef fajita add \$4

ACAPULCO PLATTER Fajita enchilada of your choice, tamale and a crispy taco. Served with a chili con queso puff and guacamole. Chicken \$15.99 Beef \$17.99

SUMMER PLATTER A crispy taco, cheese tostada and a bean chalupa. \$12.79

JUAN PLATTER Two cheese enchiladas topped with ranchero sauce. Served with a chile con queso puff and guacamole. \$13.99
Chicken fajita \$15.99 Beef fajita \$17.99

LIGHT EATERS' PLATTER Pick Two: Beef, chicken or cheese enchilada, crispy taco, chalupa, chili con queso puff, flauta or a tamale. \$12.79 Additional item for \$2.49

SIDES Cilantro White Rice, Mexican Rice, Refried Beans, Charro Beans, Black Refried, Black Charro

GULF SEAFOOD Served with Two Sides

TROPICAL SHRIMP COCKTAIL Gulf Shrimp, pico de gallo, homemade citrus-tomato sauce with sliced avocado. \$14.99

YUCATAN TACOS Grilled Redfish or shrimp, placed atop two flour tortillas, shredded lettuce, sliced avocado and chipotle-mayo drizzle. \$15.99

CAMARONES A LA PLANCHA Eight grilled Gulf shrimp served atop a bed of rice with pico de gallo. \$22.99

SHRIMP BROCHETTE Eight Gulf shrimp stuffed with fresh jalapeños, mozzarella cheese and wrapped in hickory smoked bacon. \$24.99

CANCUN Grilled Redfish topped with Gulf shrimp, diced avocado, ranchero sauce, pico de gallo, and melted cheeses. \$25.99

VERACRUZANO Grilled Redfish topped with Gulf shrimp, sautéed vegetables and our homemade ranchero salsa. \$25.99

REDFISH POBLANA Grilled Redfish topped with a creamy poblano sauce, mozzarella, and shrimp. \$25.99

100% Gulf caught Shrimp. 100% Fresh, Never Frozen Fish.
To ensure quality, availability may be limited.

DESSERTS

SOPAPILLAS Light pastries sprinkled with cinnamon and powdered sugar, finished with a drizzle of honey. Small (2) \$4.99 Large (4) \$7.99

TRES LECHES DE LA CASA A homemade moist three milk cake topped with whipped cream. \$7.79

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Optional 18% gratuity added to parties of 8 or more.

LA BRISA
MEXICAN BAR + GRILL