

STARTERS

CHILE CON QUESO Medium \$6.49 Large \$9.79

With ground beef or shredded chicken add \$1

With chicken fajita add \$2 With beef fajita add \$3

GULF COAST SHRIMP COCKTAIL

Texas Gulf shrimp, pico de gallo, homemade citrus-tomato sauce with sliced avocado. \$11.29

SOUTHWEST EGG ROLLS

Shredded chicken, black beans, corn, spinach and mozzarella cheese with jalapeño-ranch dip. \$9.79

SIGNATURE QUESO

Beef fajita, shrimp, bacon and pork in our large chile con queso. \$12.79

GUACAMOLE SALAD Medium \$8.49 Large \$11.49

Avocados blended with tomatoes, onions, cilantro and lime juice atop shredded lettuce.

LA BRISA SAMPLER

4 chicken fajita quesadillas, 4 shrimp brochette, 4 chicken flautas and 2 seafood stuffed jalapeños. \$16.49

NACHOS AL SUPREME

Your choice of meat with refried beans, shredded cheese, guacamole, sour cream and sliced jalapeños.

Ground beef or shredded chicken \$9.49

Chicken fajita \$11.49 Combo \$12.49 Beef fajita \$13.49

FAJITA QUESADILLAS

Served with guacamole, sour cream and jalapeños.

Chicken \$12.99 Combo \$13.99 Beef \$14.99

FLAUTA STACK

Beef or chicken flautas stacked and topped with chile con queso, refried beans, guacamole and pico de gallo. \$11.29

SEAFOOD STUFFED JALAPEÑOS

Four deep-fried jalapeños stuffed with Gulf shrimp, lump crab, crawfish and mozzarella cheese. \$12.29

PAPA NACHOS

Handmade potato skins with chicken fajita, queso, bacon, guacamole, sour cream and sliced jalapeños. \$12.29

With beef fajita add \$2

SOUPS & SALADS

Ranch - Italian - Balsamic Vinaigrette - Thousand Island - Chile Con Queso \$1.79

FAJITA TACO SALAD

Fresh mixed greens topped with chicken fajita, pico de gallo, shredded cheese and guacamole.

With chicken fajita \$11.29 With beef fajita \$13.29

SHRIMP SALAD

Grilled Texas Gulf shrimp atop a bed of mixed greens, mozzarella cheese and sliced avocado. \$14.99

SOUP & SALAD COMBO

A small chicken fajita taco salad served with our traditional tortilla soup. \$11.29

With combo add \$1 With beef add \$2

CHICKEN FAJITA LETTUCE WRAPS

Romaine lettuce, sliced chicken fajita, charro black beans, rice, guacamole and pico de gallo. \$11.79

Substitute for beef fajita add \$2

COBB SALAD

Chicken fajita, tomatoes, black olives, shredded cheese, avocado, crumbled bacon and sliced hardboiled egg atop a mix of fresh greens. \$12.99

Beef fajita add \$2

STRAWBERRY & AVOCADO SALAD

Diced strawberries and avocado atop mixed greens with chopped pecans and a balsamic vinaigrette. \$11.49

With chicken fajita add \$3 With beef fajita add \$4

CHICKEN SOUP

A traditional recipe of caldo de pollo with shredded chicken thigh, potatoes, corn, carrots, zucchini and squash mixed with a blend of spices. \$9.29

TORTILLA SOUP

Our traditional tortilla soup is topped with sliced avocado, pico de gallo, shredded chicken, cheese and crispy tortilla strips. Served with Mexican rice. \$8.79

PLATOS DE POLLO

Pick Two: Mexican Rice - Cilantro White Rice - Refried Beans - Charro Beans - Black Beans

All plates served with pico de gallo and guacamole.

POLLO PLATTER

Grilled chicken breast topped with chile con queso. \$13.99

STUFFED CHICKEN

Grilled chicken breast stuffed with fresh spinach, mozzarella cheese, creamy cilantro sauce and mushrooms. \$14.99

Add 4 Grilled Shrimp \$3

PECHUGA MONTERREY

Grilled chicken breast topped with onions, bell peppers, mushrooms and melted mozzarella cheese. \$12.99

POLLO MARISCO

Grilled chicken breast topped with Texas Gulf shrimp, crawfish tails and our seafood cream sauce. \$14.99

FAJITAS DE LA CASA

Pick Two: Mexican Rice - Cilantro White Rice - Refried Beans - Charro Beans - Black Beans

GRILLED FAJITAS

Our traditional fajitas served with grilled onions on a hot sizzling platter.

For One: Chicken \$15.99 Combo \$16.99 Beef \$17.99 Shrimp \$16.99

For Two: Chicken \$29.99 Combo \$31.99 Beef \$33.99 Shrimp \$31.99

FAJITA DEL MAR

Classic fajitas with 3 shrimp brochette

Chicken \$19.99 Combo - \$20.99 Beef - \$21.99

CARNE FLAMEADA

Fajita skirt steak topped with chorizo and mozzarella cheese. \$19.99

CARNITA PLATER

Roasted pork shoulder served with tomatillo sauce, sour cream, pico de gallo and guacamole. \$15.49

IXTAPA

Classic fajitas, two shrimp brochette, a chicken stuffed avocado and our cilantro sauce.

Chicken \$22.99 Combo \$23.99 Beef \$24.99

CARNE TAMPIQUENA

Fajita skirt steak topped with onions, bell peppers, mushrooms and mozzarella cheese. \$18.99

PARRILADA FAMILIAR

Serves 4-5. Classic fajitas, four shrimp brochettes, one stuffed avocado, two seafood stuffed jalapeños \$79.99

GREAT ADDITIONS

3 Grilled Shrimp \$7.29

3 Shrimp Brochette \$8.29

2 Seafood Stuffed Jalapeños \$5.99

Chicken Fajita Stuffed Avocado \$6.99

1/4lb Carnitas \$5.99

Sour Cream & Shredded Cheese \$2.99

Join us on Monday's for \$10 off all Fajitas for Two when you use your La Brisa Rewards Card!

ENCHILADAS

TRADITIONAL ENCHILADAS

Chile gravy and cheese. Ground beef or Cheese (3) \$10.29

Shredded chicken (3) \$9.79 Chicken fajita (2) \$13.29

Combo fajita (2) \$14.29 Beef fajita (2) \$15.29

CHICKEN ENCHILADAS VERDE

Three shredded chicken enchiladas topped with salsa verde and mozzarella. \$10.79

SHRIMP ENCHILADAS

Two enchiladas topped with ranchero sauce and mozzarella. \$13.99

STUFFED ENCHILADAS

Two grilled chicken fajita and fresh spinach topped with creamy cilantro sauce, mushrooms. \$13.49

Add 4 Shrimp for \$3

JUAN PLATTER

Two cheese enchiladas topped with ranchero sauce. Served with a chile con queso puff and guacamole. \$10.79

SPINACH ENCHILADAS

Corn tortillas stuffed with fresh spinach, mushrooms and vegetables topped with verde sauce and cheese. \$10.79

SEAFOOD ENCHILADAS

Two Gulf shrimp and crawfish enchiladas in corn tortillas topped with our creamy del mar sauce and mozzarella. \$13.79

SOUR CREAM ENCHILADAS

Two chicken fajita enchiladas wrapped in corn tortillas topped with our homemade sour cream sauce. \$13.49

COMBINATIONS

SUMMER PLATTER

A crispy taco, cheese tostada and a bean chalupa. \$9.49

EL JEFE

Two chicken enchiladas, pork tamale and a chicken fajita taco al carbon. \$13.29 All beef add \$2

ACAPULCO PLATTER

Fajita enchilada of your choice, tamale and a crispy taco. Served with a chili con queso puff and guacamole.

Chicken \$11.99 Beef \$13.99

EL MATADOR

Chicken fajita taco al carbon and a stuffed avocado served with a chili con queso puff and guacamole. \$13.99

LIGHT EATERS' PLATTER

Pick Two: Beef, chicken or cheese enchilada, crispy taco, chalupa, chili con queso puff or a tamale. \$9.29

Additional item for \$2.49

LA NIÑA

One shredded chicken or ground beef enchilada, crispy taco and a hand-rolled crispy flauta. \$10.79

EL SUPERIOR

Two chicken fajita enchiladas topped with chile con queso and a chicken taco al carbon. \$14.99

All beef add \$2

EL PATRON

One beef or chicken enchilada, tamale, taco, chalupa and a chile con queso puff. \$13.29

Pick Two: Mexican Rice - Cilantro White Rice - Refried Beans - Charro Beans - Black Beans

MEXICAN SPECIALTIES

Pick Two: Mexican Rice - Cilantro White Rice - Refried Beans - Charro Beans - Black Beans

BURRITO GRANDE

Stuffed with your choice of ground beef or shredded chicken and topped with chili gravy and cheese. \$10.29

With chicken fajita add \$2 With beef fajita add \$4

STREET TACOS

Three tacos, all styles topped with cilantro, onions, sliced avocado, and served with a spicy jalapeño salsa. \$13.29

PASTOR

Diced pork with pineapple and a cascabel chile sauce.

CAMPECHANOS

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

CHIPOTLE CHICKEN

Diced chicken breast sauteed with a chipotle sauce.

FAJITA TEX-MEX BOWL

Chicken fajita, charro beans, mexican rice, pico de gallo, avocado, tortilla chips and mozzarella cheese. \$9.79

TOSTADA PLATTER

Two ground beef, shredded chicken or bean tostadas topped with lettuce, tomatoes and cheese. \$8.79

With chicken fajita add \$2 With beef fajita add \$4

TACOS AL CARBON

Two flour tortillas stuffed with chicken fajita. Served with guacamole and pico de gallo. \$14.29

Combo \$15.29 Beef fajita \$16.29

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. \$9.99

TAMALE DINNER

Three traditional pork tamales topped with chile gravy and cheese. \$11.79

TACO PLATTER

Three spicy ground beef or shredded chicken crispy tacos topped with lettuce, tomatoes and cheese. \$9.29

CHIMICHANGA PLATTER

Large flour tortilla deep fried and stuffed with ground beef or shredded chicken topped with chile con queso. Served with guacamole and sour cream. \$10.29

With chicken fajita add \$2 With beef fajita add \$4

CHILE RELLENO

A poblano pepper stuffed with your choice of filling, topped with ranchero sauce and mozzarella cheese. Served with pico de gallo and guacamole. Cheese, Shredded chicken or Ground beef \$11.29

Chicken fajita \$13.29 Beef fajita \$15.29

FAJITA QUESADILLAS DINNER

Served with guacamole, sour cream and jalapeños.

Chicken fajita \$11.99 Combo \$12.99 Beef fajita \$13.99

SEAFOOD

Pick Two: Mexican Rice - Cilantro White Rice - Refried Beans - Charro Beans - Black Beans

CANCUN

Grilled red snapper topped with Gulf shrimp, diced avocado and pico de gallo and melted cheeses. \$19.99

SHRIMP BROCHETTE

Eight Gulf shrimp stuffed with fresh jalapeños, mozzarella cheese and wrapped in hickory smoked bacon. \$19.99

CRUSTED TUNA

Hand battered with crushed tortilla chips, grilled and topped with grilled shrimp, mushrooms and our creamy cilantro sauce. \$17.99

CAMARONES A LA PLANCHA

Eight grilled Gulf shrimp served atop a bed of rice with pico de gallo. \$18.99

YUCATAN TACOS

Your choice of seafood placed atop two flour tortillas, shredded lettuce and topped with sliced avocado.

Gulf Shrimp \$13.99 Grilled Tilapia \$13.49

VERACRUZANO

Grilled red snapper topped with Gulf shrimp, sautéed vegetables and our homemade ranchero salsa. \$19.99

HUATULCO

Grilled red snapper topped with Gulf shrimp and sautéed vegetables with a creamy cilantro sauce. \$19.99

DESSERTS

SOPAPILLAS

Light pastries sprinkled with cinnamon and powdered sugar, finished with a drizzle of honey.

Medium (4) \$6.99 Large (8) \$10.99

FLAN

A classic homemade flan. \$6.99

TRES LECHE DE LA CASA

A homemade moist three milk cake topped with whipped cream. \$7.29

*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.

For your convenience, on parties of 8 or more, we add a suggested gratuity to your check. If you would like to change it, scratch through it and edit the amount. All tips are up to guest's discretion.

LA BRISA
MEXICAN BAR + GRILL