

APPETIZERS

WINGS

TRADITIONAL OR BONELESS WINGS:

SWEET CHILI – SMOKEY BBQ – SPICY BBQ – BUFFALO

BUFFALO LEMON PEPPER – MANGO HABANERO

8 CT – \$16.00 / 14 CT – \$21.00

4T NACHOS **\$ 13.00**

SHAREABLE: TORTILLA CHIPS PILED HIGH WITH QUESO

BLANCO, OLIVES, PICKLED JALAPEÑOS, SOUR CREAM AND

PICO. ADD GROUND BEEF \$3 – CHICKEN \$3 – ASADA \$4

GUAC AND CHIPS **\$ 14.00**

SHAREABLE: HOUSE MADE GUACAMOLE SERVED WITH

TORTILLA CHIPS. CHOOSE MILD, MEDIUM, OR SPICY.

MOZZARELLA STICKS **\$ 12.00**

CRISPY AND MELTY CHEESE STICKS SERVED WITH

MARINARA OR RANCH FOR DIPPING.

QUESADILLA **\$ 5.00**

MELTED CHEDDAR/JACK CHEESE ON A FLOUR TORTILLA

SERVED WITH A SIDE OF PICO AND SOUR CREAM.

ADD GROUND BEEF \$3 – CHICKEN \$3 – ASADA \$4

BIRRIA \$4

ONION RINGS **\$ 7.00**

GIANT, BEER BATTERED AND DEEP FRIED.

BASKET OF FRIES **\$ 5.00**

ADD CHILI AND CHEESE FOR \$5

4T BUFFALO FRIES **\$ 9.00**

HOUSE FRIES LOADED WITH CHEESE, GREEN

ONION AND TOPPED WITH BUFFALO SAUCE.

COCONUT PRAWNS **\$ 12.00**

JUMBO COCONUT BATTERED PRAWNS SERVED

WITH SWEET CHILI SAUCE.

CALAMARI **\$ 15.00**

LIGHTLY BREADED AND DEEP FRIED CALAMARI SERVED

WITH FRESH LEMON AIOLI AND FRIED JALAPEÑOS.

SOUPS

MENUDO **\$16.00**

A TRADITIONAL MEXICAN SOUP, MADE WITH TRIPE IN RED

CHILI PEPPER BASE BROTH. SERVED WINTER TIME ONLY.

CALDO DE RES **\$16.00**

A HEARTY MEXICAN BEEF AND VEGETABLE SOUP.

GARNISH WITH ONION, CILANTRO, JALAPEÑOS AND LIME.

ALBONDIGAS **\$16.00**

MEXICAN STYLE BEEF MEATBALLS, MADE WITH OUR

SPECIAL INGREDIENTS SIMMERED IN A GENTLY SEASONED

BROTH WITH CARROTS AND ZUCCHINI.

CHILI **\$10.00**

HEARTY CHILI TOPPED WITH SHREDDED CHEESE AND ONION.

SALADS

CAESAR SALAD **\$7.00**

CRISP ROMAINE TOPPED WITH CROUTONS, PARMESAN CHEESE

AND HOUSEMADE CAESAR DRESSING. ADD CHICKEN \$3

HOUSE SALAD **\$ 7.00**

MIXED GREENS TOPPED WITH TOMATO, CUCUMBER,

CARROTS, CROUTONS, AND SHREDDED CHEESE. ADD

CHICKEN \$3 – STEAK \$4

TACO SALAD **\$10.00**

FRIED YELLOW CORN TORTILLAS AND GROUND BEEF WITH

SHREDDED LETTUCE AND TOPPED WITH TOMATOES, CHEDDAR

CHEESE, SOUR CREAM, GUACAMOLE AND SALSA.

SANDWICHES

PRIME RIB DIP **\$ 15.00**

PRIME RIB WITH MELTED SWISS CHEESE ON A HOAGIE BUN

AND SERVED WITH AU JUS FOR DIPPING.

CHICKEN CLUB **\$ 15.00**

GRILLED CHICKEN BREAST WITH MAYO, SWISS, BACON,

LETTUCE AND TOMATO ON YOUR CHOICE OF BREAD.

JALISCO CHEESESTEAK **\$ 15.00**

PRIME RIB WITH BELL PEPPERS, CARMELIZED ONIONS, AND

MELTED PEPPERJACK CHEESE ON A BOLILLO ROLL.

GRILLED CHEESE **\$ 8.00**

GRILLED MELTED CHEESE SANDWICH.

JAMMIN' GRILLED CHEESE **\$ 12.00**

GRILLED MELTED CHEESE SANDWICH WITH BACON AND

SWEET HABANERO JAM. SWEET WITH LOW HEAT.

BURGERS

SERVED WITH FRIES OR TOTS

BASIC BURGER **\$ 10.00**

ANGUS BURGER SERVED WITH LETTUCE, TOMATO & ONION.

WESTERN BURGER **\$ 17.00**

CHARBROILED ALL-BEEF PATTY, TWO STRIPS OF BACON,

MELTED CHEESE, CRISPY ONION RINGS AND TANGY BBQ SAUCE.

4T BURGER **\$ 15.00**

OUR NAMESAKE BURGER LOADED WITH SAUTEED

JALAPEÑOS AND CARMELIZED ONIONS, PEPPERJACK

CHEESE AND OUR SPICY 4T SAUCE.

HANGOVER BURGER **\$ 18.00**

THIS IS THE CURE FOR ALL THAT AILS YOU. THIS BURGER IS

TOPPED WITH MELTED CHEDDAR, BACON, TATER TOTS AND

AN EGG COOKED JUST HOW YOU LIKE IT.

JAMMIN' HABANERO BURGER **\$ 18.00**

ANGUS BURGER WITH ROASTED RED BELL PEPPER, GRILLED

SHALLOTS, MIXED GREENS TOSSED IN MANGO VINAIGRETTE,

AND SWEET HABANERO JAM. SWEET WITH LOW HEAT.

ADD-ONS

EXTRA BEEF PATTY \$4 – BACON \$3 – AVOCADO \$2

CHEESE \$2 (CHEDDAR/PEPPER JACK/SWISS) – EGG \$1

GRILLED ONION \$1 – MUSHROOMS \$1 – JALAPEÑOS \$1

TACOS

SHRIMP TACO \$4.50

RED CABBAGE, CILANTRO, & 4T SAUCE

FIESTA TACO \$5.50

ASADA WITH GRILLED ONIONS, SHREDDED CHEESE, AVOCADO SAUCE ON A FLOUR TORTILLA

AL PASTOR TACO \$3.50

FLAVORFUL AL PASTOR PORK, PINEAPPLE TOPPED WITH CILANTRO, ONIONS, AND SALSA VERDE

ASADA TACO \$2.50

ASADA TOPPED WITH ONION, CILANTRO, AND SALSA VERDE

QUESABIRRIA TACO \$5.50

SLOW COOKED BEEF INSIDE OF A CORN TORTILLA WITH ONION, CILANTRO, SALSA VERDE, CHEESE AND SERVED WITH A SIDE OF CONSOMMÉ (BROTH) FOR DIPPING

GOBERNADOR TACO \$5.50

SAUTÉED SHRIMP, BELL PEPPER, & ONIONS IN CREAMY CHIPOTLE SAUCE

BURRITOS

4T BURRITO \$10.00

LARGE FLOUR TORTILLA FILLED WITH YOUR CHOICE OF MEAT WITH RICE, BEANS, PICO AND HOUSE MADE GREEN SALSA. ADD GROUND BEEF \$2 - CHICKEN \$2 - ASADA \$3 BIRRIA \$4

BURRITO ESPECIAL \$15.00

SHREDDED BIRRIA STYLE BEEF, POTATOES AND CHEESE THEN SMOTHERED IN HOUSE MADE SALSA VERDE.



ENTREES

FAJITAS \$18.00

SAUTÉED PEPPERS, MUSHROOMS, ONIONS, SERVED WITH BEANS, RICE, SOUR CREAM, GUACAMOLE & YOUR CHOICE OF TORTILLAS. ADD STEAK \$4 - SHRIMP \$4 - CHICKEN \$3

CARNE ASADA PLATTER \$20.00

CARNE ASADA STEAK SERVED WITH RICE, BEANS, SOUR CREAM, GUACAMOLE, GRILLED ONIONS, GRILLED JALAPEÑO, & WARM FLOUR OR CORN TORTILLAS.

A LA DIABLA  \$19.00

SHRIMP OR CHICKEN WITH GARLIC AND ONIONS SAUTEED IN OUR DIABLA RED SAUCE. SERVED WITH RICE, BEANS AND CORN OR FLOUR TORTILLAS.

A LA CREAMA \$19.00

CHICKEN OR SHRIMP SAUTEED WITH ONIONS IN A CREAMY CHIPOTLE SAUCE TO GIVE THEM A SMOKEY HEAT, SERVED WITH RICE, BEANS AND WARM TORTILLAS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITION.

SEAFOOD

TOSTADA DE CEVICHE \$15.00

MARINATED SHRIMP IN A DELICIOUS CITRUS SAUCE, ONIONS, CILANTRO, TOMATOES, AND CUCUMBERS SERVED WITH TOSTADAS AND CRACKERS.

SHRIMP COCKTAIL \$17.00

TENDER COOKED SHRIMP, AVOCADO, ONION, CILANTRO, TOMATO, CUCUMBER AND JALAPEÑO IN OUR OWN SPECIAL COCKTAIL SAUCE.

TOSTADA MIXTA \$24.00

BLEND OF SAUTEED AND CEVICHE STYLE SEAFOOD INCLUDING SCALLOPS, SHRIMP, AND OCTOPUS MIXED WITH FRESH ONION, CUCUMBER, CILANTRO, AND JALAPEÑO SERVED WITH TOSTADAS ON RED SAUCE.

BOTANA 4T \$24.00

SEAFOOD COMBO CONTAINING CEVICHE, AGUACHILES, AND SHRIMP.

AGUACHILES VERDES  \$18.00

SHRIMP, ONION, AND CUCUMBER COOKED IN LIME JUICE AND SPICY GREEN CHILI SAUCE. SERVED WITH TOSTADAS.

OYSTERS RAW OR GRILLED

6 CT \$11 / 12 CT \$19 / TOPPED WITH CIVICHE' ADD \$6

DESSERTS

CHEESECAKE \$8.00

DRIZZLE WITH CHOCOLATE, CARAMEL, OR STRAWBERRY THEN FRESH BERRIES ON TOP.

ULTIMATE CHOCOLATE CAKE \$8.00

CHOCOLATE CAKE WITH CHOCOLATE MOUSSE LAYERS.

CHURROS \$8.00

HONEY DRIZZLED CHURROS WITH CINNAMON SUGAR AND COOL WHIP.