

5092 Tiedeman Rd, Brooklyn OH 44144
www.ELPALENQUEOH.com



el **PALENQUE**
authentic mexican restaurant



Discovered in 1740, the Mayan site of Palenque dates back to 226 BC. Centuries of traditions handed down for generations resulted in a rich culinary heritage.

We are pleased to welcome you to experience the authentic flavors of Mexico.



HOUSE MARGARITAS

18 oz. Glass 9.50
18 oz. Texana Glass 11.00
Pitcher (Ask Server)

MARGARITA FLAVORS 10.50

Frozen Margarita
Margarita Classica
Peach
Passion Fruit
Mango
Strawberry
Strawberry Banana
Margarita Rosada
Margarita Azul
Margarita Texana with Cuervo

MARGARITA MONSTER 16.50

32oz (add flavor for \$1)

CORONARITA 13.99

DAIQUIRI 9.55

PIÑA COLADA 10.65

NON-ALCOHOLIC DAIQUIRI 6.95

NON-ALCOHOLIC PIÑA COLADA 6.95

COCKTAILS

CANTARITO 13.80

Tequila reposado, fresh lime juice, fresh orange juice, and grapefruit.

HOMEMADE SANGRIA 9.55

Traditional

MOJITOS 10.99

Fresh muddled mint and fruit of your choice, rum, and agave.

Blackberry

Passion Fruit

Strawberry

Coconut

Pineapple

Kiwi

Peach

PINEAPPLE MOJITO



BEER

IMPORTED 4.99

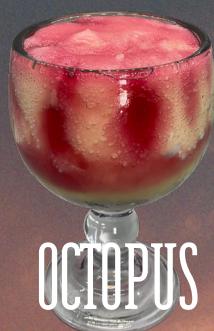
Corona
Corona Light
Corona Premier
Labatt Blue
Modelo Especial
Negra Modelo
Pacifico
Tecate
Sol
Dos Equis Amber
Dos Equis Lager
Heineken

DOMESTIC 4.75

Budweiser
Bud Light
Bud Light Lime
Coors Light
Michelob Ultra
Miller Light
Truth (IPA)
White Claw
(ask server for flavors)

DRAFT BEER

(Ask your server)



WINE

7.75

HOUSE RED

Merlot
Cabernet Sauvignon

HOUSE WHITES

Pino Grigio
White Zinfandel
Chardonnay
Moscato

SIGNATURE MARGARITAS

18oz 13.99 – PREMIUM TEQUILA UPGRADE 17.50 – 32oz MONSTER 22.75
FOR A PITCHER (ASK YOUR SERVER)

EL PALENQUE

Fresh orange juice, fresh lime juice, and fresh squeezed lemon mixed with agave nectar and reposado tequila.

OCTOPUS

Our frozen lime margarita swirled with our homemade sangria.

OCTOPUS

Our frozen lime margarita swirled with our homemade sangria.

BLACKBERRY MINT

Fresh mint and blackberries muddled into a refreshing margarita.

SPICY PINEAPPLE

Our classic margarita with a fresh Jalapeño twist and pineapple. Cool and spicy.

GINGER

Fresh lime and lemon juice with infused ginger root, silver tequila, and agave. No sour mix.

WATERMELON CUCUMBER

Perfect blend of cucumber and watermelon for a cool fresh finish.



You deserve the very best beef. Enjoy our selection of the *Certified Angus Beef®* brand.

APPETIZERS

NEW - JALAPEÑOS NORTEÑOS 10.95

Bacon wrapped jalapeños stuffed with queso fresco.

TABLE-SIDE GUACAMOLE 13.50

Custom guacamole made from scratch. Avocado, cilantro, lime juice, garlic salt, onions, tomatoes, salt, and jalapeños. Add: fresh goat cheese, mango, or crispy bacon (pork) +2.00

GUACAMOLE 7.99

Prepared daily with fresh avocados, onions, cilantro, tomatoes, serrano peppers, and fresh lime juice.

FLAUTAS 11.65

Crispy hand-rolled corn tortillas, two shredded chicken and two shredded *Certified Angus Beef®*. Served with shredded lettuce, sour cream, and fresh guacamole.

BEAN DIP 8.50

Refried beans topped with homemade chile con queso.

TAMALES (4) 13.99

Homemade pork tamales in their husk. Served with tamal sauce.

CHICKEN WINGS

(6) 10.50 (10) 15.99

Fried to perfection, served with chimichurri sauce, and jalapeño cream dipping sauce.

GRINGA FRIES 10.99

French fries with grilled jalapeños, chorizo, bacon, and covered in melted cheese.

QUESADILLA GRANDE 12.99

(Chicken or *Certified Angus Beef®* steak). Big flour tortilla grilled and stuffed with cheese. Served with lettuce, sour cream, guacamole, and pico de gallo.

NACHOS

Cheese 8.50 | Bean and cheese 9.75

Shredded chicken or ground *Certified Angus Beef®* 10.65 *Certified Angus Beef®* Steak, grilled chicken, or chorizo 12.00

QUESO FUNDIDO 12.00

Flame cheese with chorizo and flour tortillas.

CHILE CON QUESO 7.50

Homemade cheese dip made with queso blanco, jalapeño peppers, and our secret ingredients.

SAMPLER EL AZTECA 13.00

Cheese quesadilla, shredded *Certified Angus Beef®* flauta, chicken and *Certified Angus Beef®* nachos. Served with sour cream, fresh guacamole, and diced tomatoes.

CHIPOTLE ROLLS 11.00

Six deep fried chicken rolls, creamy chipotle sauce, sour cream, and pico de gallo.

ELOTE (STREET CORN) 6.99

Corn, mayonnaise, cotija cheese, chili powder, and lime juice.

AVOCADO TACOS 12.99

Avocado, pico de gallo, corn, cheese, and pineapple sauce. Served with rice.





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TACOS

Choose a hard or soft taco, then your filling:

Served with lettuce and cheese. (1) (3)

GROUND CERTIFIED ANGUS BEEF®	3.50	9.99
SHREDDED CERTIFIED ANGUS BEEF®	3.50	9.99
SHREDDED CHICKEN	3.50	9.99
GRILLED CHICKEN	4.50	11.75
CHORIZO	4.50	11.75
CERTIFIED ANGUS BEEF® STEAK	4.50	11.75
AL PASTOR	4.75	11.99
*TILAPIA	4.50	11.75
*SHRIMP	4.75	11.99

SIDE ORDERS

GRILLED CERTIFIED ANGUS BEEF® STEAK QUESADILLA 7.75

GRILLED CHICKEN QUESADILLA 7.25

***GRILLED SHRIMP QUESADILLA** 9.00

GRILLED CHEESE QUESADILLA 6.25

BURRITOS (1) 5.00 (2) 9.00

Certified Angus Beef®, bean, cheese, chicken, spinach, *Certified Angus Beef®* & bean.

TOSTADAS (1) 4.25 (2) 8.50

Certified Angus Beef® or chicken.

CHILE RELLENO (1) 4.80 (2) 9.55

ENCHILADAS (1) 3.45 (3) 9.75

Certified Angus Beef®, bean, cheese, spinach, *Certified Angus Beef®* & bean.

PORK TAMALES (1) 4.25 (3) 11.25

GUACAMOLE SALAD 7.50

Lettuce, guacamole, and tomatoes.

CHARRO BEANS 3.50

Contains bacon (pork).

TORTILLAS (3) 1.60

Choose from corn or flour.

ADD ANY EXTRA 1.60

Lettuce, tomatoes, sour cream, diced onions, or shredded cheese.

Grilled jalapeños 2.10

Pico de gallo 2.10



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SOUPS & SALADS

TORTILLA SOUP 9.25

Classic Mexican soup with chicken, rice, and spicy chipotle sauce. Topped with tortilla strips and sour cream.

*SOPA DE MARISCOS 14.50

Classic Mexican seafood soup with scallops, mussels, and shrimp. Served with rice, onions, cilantro, lemon, and avocado.

#31 FAJITA TACO SALAD 13.50

(chicken or *Certified Angus Beef*® steak) A crispy flour tortilla, topped with beans, your choice of grilled protein, lettuce, cheese, tomatoes, sour cream, and guacamole.

#38 ENSALADA MEXICANA 13.99

8 oz. salad mix with grilled chicken or *Certified Angus Beef*® steak. Served with sliced avocados, onions, and tomatoes.

*BURRITO BOWL 13.50

Rice, lettuce, pico de gallo, black beans, corn, and avocado. Grilled Chicken | *Certified Angus Beef*® Birria | Veggie Pastor +2.00 | Shrimp +2.95 | *Certified Angus Beef*® Steak +2.00

ENSALADA CHICA 6.35

Small garden salad with tomatoes, bell peppers, onions, queso blanco, and your choice of dressing.

FAJITAS

All of our fajita dinners are served in a sizzling skillet with Mexican rice, refried beans, guacamole, sour cream, lettuce, tomatoes, and flour tortillas.

*SEAFOOD FAJITAS 22.99

Scallops, mussels, and shrimp sautéed with peppers and onions.

*#41 QUESADILLA DE FAJITAS

Chicken 16.99 | Steak 18.99 | Shrimp 19.99 Large quesadilla filled with cheese, fajita steak, chicken, or shrimp. Topped with chile con queso. Served with Mexican rice, beans, and salad.

#44 FAJITAS

Tender sliced chicken (18.25) or *Certified Angus Beef*® steak (19.99) sautéed with peppers, onions, and tomatoes.

#45 FAJITAS

COMBO 19.99

Certified Angus Beef® steak and chicken sautéed with bell peppers, onions, and tomatoes.

*#46 FAJITAS DE CAMARON 22.99

Fresh shrimp sautéed with bell peppers, onions, and tomatoes.

#24 VEGETARIAN FAJITAS 16.99

A light combination of fresh zucchini, bell peppers, mushrooms, onions, tomatoes, rice, and beans.

*#43 FAJITAS DE LA CASA 22.99

Tender sliced *Certified Angus Beef*® steak, chicken, and shrimp. Sautéed with bell peppers, onions, and tomatoes.





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HOUSE SPECIALTIES

NEW - QUESABIRRIA TACOS 15.95

Three tacos, Chihuahua cheese, *Certified Angus Beef®* birria, and consommé (birria broth).

*EL PALENQUE TACOS 13.00

Three tacos, one shrimp with pico de gallo, one *Certified Angus Beef®* steak with lettuce and cheese, and one pastor with cilantro and onions. Served with creamy chipotle sauce.

#25 LOS MARGARITAS SPECIAL 18.50

A little bit of everything. One each: pork tamal, *Certified Angus Beef®* taco, chalupa, *Certified Angus Beef®* enchilada, and a chile relleno. Served with Mexican rice and beans.

#27 FLAUTAS 13.99

Fried flower flautas: Two shredded *Certified Angus Beef®*, two shredded chicken. Served with lettuce, guacamole, sour cream, pico de gallo, and rice.



#28 QUESADILLA MEXICANAS 13.39

Two grilled flour tortillas stuffed with cheese and beans, one shredded *Certified Angus Beef®*, and one chicken. Served with lettuce, sour cream, and tomatoes.

#57 CAZUELADA 21.99

Certified Angus Beef® steak, chicken, chorizo, sautéed onions, poblano peppers, and covered with cheese. Served with Mexican rice and charro beans. Contains bacon (pork).



*#61 STONE MOLCAJETES (Plate for 2) 41.99

A hefty portion of grilled chicken and shrimp fajitas, 8 oz. of marinated chipotle chicken breast, and 8 oz. of *Certified Angus Beef®* rib-eye steak with queso fresco. Includes two plates of rice, beans, and guacamole salad.

#35 CARNITAS 15.50

Fried pork chunks served with Mexican rice, refried beans, pico de gallo, and flour tortillas.



*MEXICAN STREET TACOS 15.90

Certified Angus Beef® steak, chicken, or pork, tacos with chorizo, pineapple, onions, and a bit of chipotle sauce. Served with avocado, cilantro, and beans.

GRILLED MEXICAN PIZZA 13.99

Tender grilled chicken and chorizo on a 10" tortilla, topped with melted Mozzarella cheese, avocados, tomatoes, and cilantro.

CREATE YOUR OWN COMBO

BURRITO • ENCHILADA • CHILE RELLENO
PORK TAMALES • TOSTADA • CHALUPA
QUESADILLA • TACO

Select any 2 items with your

choice of chicken or

Certified Angus Beef®: 12.99

(comes with rice and beans)



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BURRITOS

#34 BURRITOS MEXICANOS 13.50

Two burritos, one chicken and bean, one *Certified Angus Beef*® and bean. Topped with cheese, lettuce, sour cream, and tomatoes. Served with Mexican rice.

#42 BURRITOS DECEBRADOS 14.50

Two burritos with shredded *Certified Angus Beef*® topped with chile con queso. Served with refried beans and rice.

GRILLED SPICY BURRITO 15.99

Stuffed with grilled *Certified Angus Beef*® steak or shredded chicken, and grilled vegetables. Topped with grilled chorizo and a spicy red sauce. Served with rice, guacamole, lettuce, and sour cream.

*BURRITO AZTECA 18.99

A large burrito filled with grilled *Certified Angus Beef*® steak, chicken, shrimp, and vegetables. Topped 1/3 with green sauce, 1/3 cheese sauce, and 1/3 ranchero sauce. Served with beans, Mexican rice, lettuce, cheddar cheese, and tomatoes.

DEEP FRIED PORK BURRITO 14.99

A large deep fried burrito filled with pork carnitas and freshly grilled jalapeños. Topped with chile con queso and ranchero sauce. Served with beans.

BURRITO JALAPEÑOS 15.95

Filled with *Certified Angus Beef*® steak, red & green peppers, onions, and topped with chile con queso. Served on a sizzling platter and includes rice and sour cream salad.

*SUPER BURRITO 15.99

A large burrito filled with lettuce, tomatoes, sour cream, cheese, onions, and beans. Choice of: vegetarian, carnitas, fajitas, chicken, pastor, *Certified Angus Beef*® birria, or *Certified Angus Beef*® steak, or shrimp (+5.99). Add suiza sauce (+1.50).

CHIMICHANGAS

#33 CHIMICHANGA 14.25

Two chimichangas: One chicken, and one *Certified Angus Beef*®. Topped with chile con queso, ranchero sauce, sour cream, and lettuce. Served with Mexican rice and refried beans.

MELTING CHIMICHANGA 16.99

Grilled chicken and chorizo, rolled in a tortilla, and fried until golden brown. Topped with melted cheese and served with Mexican rice.

*SEAFOOD CHIMICHANGAS 19.99

One golden fried tortilla with shrimp, scallops, and crab. Topped with chile con queso, ranchero sauce, sour cream, and lettuce. Served with rice and beans.



* Warning: Consuming raw or undercooked foods such as meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



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ENCHILADAS

#29 ENCHILADAS SUPREMAS 14.50

A supreme combination! One each, *Certified Angus Beef*® enchilada, chicken enchilada, cheese enchilada, and bean enchilada. Topped with cheese, lettuce, tomatoes, sour cream, and served with Mexican rice.

#58 ENCHILADAS MONTERREY 14.50

Three enchiladas with chicken, *Certified Angus Beef*® tips, or spinach, topped with shredded cheese. Served with Mexican rice and beans.

#60 ENCHILADAS RANCHERAS 14.99

Three chicken enchiladas, one topped with chile con queso, one salsa verde, and one mole poblano. Served with Mexican rice and sour cream salad.

ENCHILADAS CARNITAS 15.50

Three enchiladas filled with shredded pork and topped with melted cheese. Served with rice, lettuce, tomatoes, and sour cream.

VEGETARIAN ENCHILADAS 13.99

Three cheese enchiladas topped with grilled zucchini, bell peppers, mushrooms, and onions.

*#51 SHRIMP ENCHILADAS 18.50

Three shrimp enchiladas topped with ranchero salsa. Served with rice and sour cream salad.

ENCHILADAS FIESTA 14.50

Two enchiladas filled with *Certified Angus Beef*® tips, whole charro beans (contains pork bacon), and cheese. Topped with chile con queso and served with rice.

ENCHILADAS HAWAIIAN 15.25

Three enchiladas filled with chorizo and pineapples. Served with beans, lettuce, tomatoes, and sour cream.

*SEAFOOD ENCHILADAS 18.50

Three enchiladas filled with crab, scallops, shrimp, and spinach. Served with rice, lettuce, tomatoes, and sour cream.

NACHOS

#32 NACHOS SUPREMOS 14.00

Toasted corn tortilla chips, covered with a delicious blend of melted cheese, *Certified Angus Beef*®, chicken, and beans. Topped with shredded lettuce, tomatoes, and sour cream.

#36 LA BAMBA NACHOS 15.50

Nacho chips, with grilled chicken or *Certified Angus Beef*® steak, and fajita vegetables. Covered with a blend of melted cheese. Topped with lettuce, sour cream, and pico de gallo.

PALENQUE NACHOS 13.99

Nacho chips topped with grilled chicken, chorizo, onions, chile con queso, pico de gallo, and sour cream.

*SEAFOOD NACHOS 21.50

Nachos smothered with melted cheese, grilled shrimp, scallops, crab meat, pineapple, and red peppers. Topped with pico de gallo.

() = VEGETARIAN

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CHICKEN SPECIALTIES

NEW - *CHICKEN WITH BROCCOLI 17.99

Grilled chicken breast topped with shrimp and melted Mozzarella cheese. Served with rice, guacamole salad, and flour tortillas.

#30 POLLO CON CREMA 16.75

Grilled chicken, jalapeños, and poblano peppers covered in a creamy sauce. Served with rice and beans.

#39 POLLO POPEYE 16.50

Grilled chicken and spinach with tomatoes. Topped with melted cheese. Served with Mexican rice, beans, and tortillas.

#40 EL TAPATÍO 16.50

Chicken breast grilled with chorizo and topped with melted cheese. Served with Mexican rice, lettuce, sour cream, and tortillas.

#49 POLLO LOCO 16.50

Tender sliced grilled chicken breast. Served with Mexican rice, lettuce, and sour cream. Choice of refried or charro beans. Contains pork bacon).

#54 CHICKEN CHIPOTLE 17.99

Grilled chicken strips with a spicy chipotle sauce, poblano peppers, bacon, and topped with cheese sauce. Served with Mexican rice and charro beans. (Contains pork bacon).

#63 POLLO POBLANO 16.50

Grilled chicken breast with a poblano peppers on top and covered with melted cheese. Served with Mexican rice, sour cream, and salad.

ARROZ CON POLLO (A.C.P.) 15.99

Grilled chicken over rice with melted cheese. Served with lettuce, sour cream, and tortillas.

***CUCO'S SPECIAL** 21.99

Grilled chicken breast topped with shrimp and melted Mozzarella cheese. Served with rice, guacamole salad, and flour tortillas.





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STEAK SPECIALTIES

NEW - RIB-EYE STEAK 21.99

10 oz. *Certified Angus Beef*® rib-eye steak topped with bacon (pork), mushrooms, and ranchero salsa. Served with rice and charro beans. (Contains pork bacon).

*OHIO STEAK 26.99

Certified Angus Beef® rib-eye steak covered with grilled shrimp, onions, and mushrooms. Covered with melted mozzarella and cheddar cheese. Served with Mexican rice, refried beans, lettuce, guacamole, pico de gallo, sour cream, and tortillas.

#48 STEAK A LA MEXICANA 21.99

10 oz. *Certified Angus Beef*® rib-eye steak with onions, fresh jalapeños, and tomatoes. Served with Mexican rice and refried beans.

#50 STEAK RANCHERO 21.99

10 oz. *Certified Angus Beef*® rib-eye steak cooked with ranchero sauce. Served with Mexican rice and choice of refried or charro beans. (Contains pork bacon).

#52 CARNE ASADA 21.99

Certified Angus Beef® rib-eye steak served with Mexican rice, refried or charro beans (contains pork bacon), and avocado salad.

#53 TACOS DE ASADA 14.99

Three soft corn tortilla tacos stuffed with tender strips of grilled *Certified Angus Beef*® steak. Served with refried beans and pico de gallo.

#55 LA OAXAQUEÑA 17.50

Tender slices of grilled *Certified Angus Beef*® steak with poblano peppers, bacon, ham, and melted cheese on top. Served with Mexican rice and refried or charro beans. (Contains pork bacon).

TACOS DE ALAMBRE 15.50

Certified Angus Beef® steak, chorizo, bacon, and chihuahua cheese. Served with beans, cilantro, onions, and lime.



SEAFOOD

*CAMARONES DEL PACÍFICO 22.99

Ten jumbo shrimp stuffed with cheese and sliced jalapeños wrapped in bacon. Served on a bed of mixed veggies, rice, and charro beans. (Contains pork bacon).

*#47 CAMARONES A LA DIABLA 19.99

Shrimp with salsa diabla (very hot sauce). Served with rice, lettuce, sour cream, and tortillas.

*#59 CAMARONES DE LUJO 19.99

A large portion of shrimp, covered in our own homemade cheese and (spicy) chipotle sauce. Served with grilled vegetables and rice.

*SEAFOOD CHIPOTLE 22.50

Grilled shrimp, scallops, and pineapple, marinated with chipotle sauce. Served with rice and pineapple sauce.

*MEXICAN SHRIMP COCKTAIL 21.99

This Mexican specialty combines ten jumbo shrimp and chunks of avocado in our unique, homemade sauce. Served with crackers.

*CAMARONES AL AJILLO (shrimp) 21.50

Sautéed shrimp in a sweet roasted garlic sauce with red onions, tomatoes, and fresh avocado. Served on top of a bed of rice.

*FISH TACOS 16.50

Lightly seasoned and gently fried fish strips with red cabbage, pico de gallo, and creamy chipotle sauce. Served with Mexican rice.

FISH TACOS



*ARROZ CON MARISCOS 20.50

Grilled shrimp and scallops sautéed in our smoky garlic chipotle cream sauce. Served with rice and sour cream salad.

*LOBSTER CHIMICHANGA 18.99

Two lobster and spinach filled chimichangas (soft or fried) topped with cheese. Served with Mexican rice and guacamole salad.

*MAHI-MAHI TACOS 17.75

Fresh grilled and lightly seasoned mahi-mahi, red cabbage, pico de gallo, and pineapple sauce.

DESSERTS

FRIED ICE CREAM 7.50

Ice cream rolled in corn flakes and deep fried. Topped with honey, cinnamon, chocolate, and whipped cream.

FLAN NAPOLITANO 6.50

Homemade Mexican custard.

MEXICAN CHURROS 7.50

A fried dough pastry.

XANGOS CHEESECAKE 7.50

Cheesecake wrapped in a flaky tortilla.

TRES LECHES CAKE 7.50

A moist and fluffy sponge cake soaked in a trio of rich milks.



MEXICAN CHURROS

XANGOS CHEESECAKE



BEVERAGES 3.50

Pepsi
Diet Pepsi
Dr. Pepper
Sierra Mist
Mountain Dew
Ginger Ale
Fanta
Mug Root Beer
Jarritos (4.00)
Mexican Coca-Cola (4.75)
Lemonade
Raspberry Iced Tea
Iced Tea
Milk
Chocolate Milk
Horchata (4.50)
Jamaica (4.50)

KIDS MENU 7.25

- #1 - *Certified Angus Beef*® enchilada served with rice and beans.
- #2 - *Certified Angus Beef*® burrito served with rice and beans.
- #3 - Cheese quesadilla and rice.
- #4 - *Certified Angus Beef*® taco served with rice and beans.
- #5 - Cheeseburger and fries.
- #6 - Hot dog and fries.
- #7 - Chicken nuggets and fries.



You deserve the very best beef. Enjoy our selection of the *Certified Angus Beef*® brand.

LUNCH MENU

#1 LUNCH CHIMICHANGA 10.99

One flour tortilla filled with *Certified Angus Beef*® tips or chicken, topped with chile con queso, lettuce, tomatoes, sour cream, and guacamole. Served with Mexican rice and refried beans.

*#2 BURRITO MEXICANO 9.99

A *Certified Angus Beef*® beef tip or chicken burrito topped with cheese, lettuce, tomatoes, sour cream, and rice.

*#3 HUEVOS CON CHORIZO 10.25

Two scrambled eggs with chorizo. Served with Mexican rice, refried beans, and tortillas.

#4 HUEVOS RANCHEROS 9.99

Two ranch style eggs (over easy) with sauce on top. Served with Mexican rice, refried beans, and tortillas.

#5 LUNCH ENCHILADAS SUPREME 9.50

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

#6 CHORI POLLO 11.99

Grilled chicken breast topped with chorizo sausage and melted cheese. Served with rice, beans, and tortillas.

#7 NUMERO SIETE 9.99

A ground *Certified Angus Beef*® burrito, taco, and rice.

#8 CHILE POBLANO 9.99

Chile relleno with rice and refried beans.

#9 BURRITO DE ESPINACAS 9.99

A flour tortilla stuffed with spinach and topped with chile con queso. Served with Mexican rice and beans.

#10 BURRITO ENCHILADO 9.99

One *Certified Angus Beef*® burrito and *Certified Angus Beef*® enchilada topped with lettuce, sour cream, and tomatoes.



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#11 CHILE VERDE BURRITO 10.50

A pork tips burrito topped with green sauce. Served with Mexican rice and refried beans.

#12 QUESADILLA ESPECIAL 9.99

One shredded *Certified Angus Beef*®, shredded chicken or spinach quesadilla. Served with Mexican rice and salad.

#13 EL BURRO GRANDE 11.99

A large burrito stuffed with rice, beans, and your choice of chicken or *Certified Angus Beef*® steak, covered with melted cheese. Served with lettuce, sour cream, and pico de gallo.

#14 FAJITA LUNCH SPECIAL 11.99

Choice of chicken or *Certified Angus Beef*® steak (+1.00). Served with beans, rice, sour cream, guacamole, salad, and flour tortillas.

#15 TACO SALAD 9.99

A crisp flour tortilla filled with ground *Certified Angus Beef*®, beans, lettuce, tomatoes, grated cheese, and sour cream.

#16 FLAUTITAS 9.99

One chicken and one shredded *Certified Angus Beef*®. Served with rice, refried beans, lettuce, sour cream, and guacamole.

#17 SPEEDY GONZALEZ 10.99

One taco, one enchilada, rice, and refried beans.

#17A BURRITO DE FAJITAS 11.99

A flour tortilla stuffed with chicken or *Certified Angus Beef*® steak (+1.00) and fajita vegetables. Topped with chile con queso. Served with Mexican rice and charro beans. (Contains pork bacon).

***#18 SEAFOOD BOWL** 17.99

Grilled shrimp, scallops, and crab meat. Served over rice with corn, black beans, and melted cheese.



TEQUILA LIST

BLANCO

"WHITE" 100% BLUE AGAVE BOTTLED IMMEDIATELY AFTER THE DISTILLATION PROCESS. THESE TEQUILAS SHOW CHARACTERISTICS OF FRUIT, FLORAL, AND SPICE.

ESPOLÓN
HORNITOS
MILAGRO
EL JIMADOR
CUERVO TRADICIONAL
SAUZA
1800
CASA NOBLE
LUNAZUL
CABO WABO
CORZO
MAESTRO DOBEL
TRES GENERACIONES
CASA AMIGOS
DON JULIO
PATRON
MILAGRO SELECT BARREL
KAH
HERRADURA
AVION
PATRON ROCA

REPOSADO

"RESTED" 100% BLUE AGAVE AGED IN OAK BARRELS FOR UP TO ONE YEAR. THESE TEQUILAS KEEP THEIR ORIGINAL FLAVORS AND ACQUIRE CARAMEL AND BUTTERSCOTCH NUANCES.

HORNITOS
EL JIMADOR
SAUZA
1800
ESPOLON
MILAGRO
CUERVO TRADICIONAL
CASA NOBLE
CORAZON
CABO WABO
CORZO
TRES GENERACIONES
MAESTRO DOBEL
DON JULIO
PATRON
KAH
HERRADURA
AVION
CASA AMIGOS
PATRON ROCA
MILAGRO SELECT BARREL

ÁÑEJO

"AGED" 100% BLUE AGAVE AGED IN OAK BARRELS FOR UP TO THREE YEARS. THE OAK IMPARTS AN AMBER COLOR AND WOODY FLAVOR PROVIDING A UNIQUE TASTE.

CASA NOBLE
HORNITOS
MILAGRO
EL JIMADOR
CUERVO TRADICIONAL
CORAZON
ESPOLON
SAUZA CONMEMORATIVO
CABO WABO
CORZO
TRES GENERACIONES
DON JULIO
PATRON
KAH
1800
AVION
HERRADURA
PATRON ROCA

MEZCAL

MADE FROM THE MAGUEY PLANT (A FORM OF AGAVE) OVEN COOKED DISTILLING PROCESS, COMES WITH A SMOKEY TASTE.

MONTE ALBAN
ILEGAL JOVEN
MONTE LOBOS
CASA AMIGOS

PREMIUM TEQUILA

DON JULIO 1942
DON JULIO 70TH ANNIVERSARY
CLASE AZUL PLATA
CLASE AZUL REPOSADO
MILAGRO SELECT BARREL
HORNITOS BLACK BARREL
CINCORO REPOSADO
AVION EXTRA ÁÑEJO
AVION RESERVA CRISTALINO

FLIGHTS

- EL EXCLUSIVO FLIGHT -

DON JULIO 1942 | DON JULIO 70TH ANNIVERSARY | MILAGRO SELECT BARREL

- EL DON FLIGHT -

DON JULIO ÁÑEJO | JOSE CUERVO TRADICIONAL REPOSADO | MAESTRO DOBEL SILVER

- POTRILLOS FLIGHT -

ESPOLÓN ÁÑEJO | MILAGRO REPOSADO | CABO WABO SILVER