



319.447.1101

APPETIZERS

NACHOS CABO ~ \$9.99

Delicious marinated chicken; topped with cheese sauce, queso fresco, and cabo salsa.
Served and topped with crispy tortilla sticks.

FAJITA NACHOS ~ \$9.99

Your choice of grilled steak or chicken with a medley of fresh grilled veggies
& melted white cheese, on top of a bountiful serving of tortilla chips.

SUPER NACHOS ~ \$9.49

Crisp tortilla chips topped with your choice of beef or chicken, beans, lettuce,
tomatoes and jalapeños, served with sour cream and guacamole.

NACHOS ALA MAR ~ \$10.99

A mound of crispy tortillas chips topped with the perfect blend of grilled shrimp, crab,
onions, green peppers and tomatoes, smothered with nacho cheese.

FLOURITOS ~ \$8.99

Fried flour taquito stuffed with chicken and cheese, served with villas special dip.

ALITAS DE POLLO ~ \$9.99 FOR 12, ~ \$5.99 FOR 6

Villas delicious chicken wings covered with our slightly spicy green sauce, served with a side of ranch.

NACHOS ~ \$6.99

Pick your favorite- all our nachos are topped with creamy melted white cheese.
Cheese nachos ~ Beef nachos ~ Bean nachos ~ Chicken nachos

* OYSTERS (RAW) ~ \$23.99 FOR 12, ~ \$12.99 FOR 6

Comes with pico de gallo and shrimp. **

** NOTE: Please allow extra time for preparation of this dish **

DIPS	Regular	Large
Guacamole dip	\$3.49	\$5.99
Bean dip		\$5.99
Cheese dip	\$3.49	\$5.99
Queso Fundido		\$7.75
Table Side Guacamole	\$5.99	

VILLA'S SALADS

CRISPY CHICKEN SALAD ~ \$8.99

Crispy chicken, lettuce, tomatoes, onions, cucumber, avocado and croutons.

CACTUS SALAD ~ \$9.99

Cactus with marinated grilled chicken, cabo salsa, served over a bed of crisp lettuce and
topped with cucumbers, crispy tortilla sticks, onions, queso fresco, and fresh sliced tomatoes.

FAJITA TACO SALAD ~ \$9.99

Crisp flour tortilla shell filled with lettuce, topped with beans your choice of grilled or
chicken or tender steak shredded cheese, sour cream, and guacamole.

Add grilled veggies ~ \$.99

TACO SALAD ~ \$7.99

Crispy flour tortilla shell filled with lettuce and beans along with your choice of seasoned
ground beef or shredded chicken, white cheese, sour cream and guacamole.

VILLA'S SALAD ~ \$9.49

A fresh tossed salad with your choice of steak or grill chicken or shrimp with onions,
green peppers, tomatoes and shredded cheddar cheese.



NACHOS CABO

* CONSUMER ADVISORY *

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

Lunch Specials

Served between 11:00am- 2:30pm
Monday through Saturday only

Add cheese sauce .99 extra

SPEEDY ~ \$6.75

Enchilada, taco and rice or beans.

SPECIAL LUNCH #1 ~ \$7.50

Tamale, beef burrito, and beans.

SPECIAL LUNCH #2 ~ \$7.50

Enchilada, taco, rice and beans. SPECIAL

LUNCH #3 ~ \$7.50

Beef quesadilla, rice and beans.

SPECIAL LUNCH # 4 ~ \$7.50

Burrito, rice and beans.

PASTOR FAJITA ~ \$8.99

Signature strips of marinated pork are grilled with pineapple, onions, banana peppers and cactus.

Served with rice beans and tortillas.

FAJITA LUNCH ~ \$8.99

Beef or chicken with sautéed onions, bell peppers and tomatoes. Served with rice, beans, sour cream, quacamole salad and three tortillas.

SHRIMP FAJITA LUNCH ~ \$9.50

Shrimp sautéed with onions, bell peppers, and tomatoes. Served with rice, beans, sour cream, quacamole salad and three tortillas.

FAJITA LUNCH MONTERREY ~ \$8.99

Marinated chicken sautéed with onions and mushrooms, topped with shredded cheese. Served with rice and beans.

CABO FAJITA LUNCH ~ \$8.99

Marinated chicken, grilled onions, chile poblano, and tomatoes topped with fresh cabo salsa.

Served with rice, beans and quacamole salad, sour cream and tortillas.

CHIMI LUNCH ~ \$7.75

One (fried or baked) chimi filled with beef tips or shredded chicken, topped with red sauce, cheese sauce, lettuce, tomatoes, sour cream and quacamole, served with rice and beans.

TACOS PAIZA LUNCH ~ \$7.99

Two tacos with beans. Choice of steak, pastor or carnitas.

SPECIAL LUNCH #5 ~ \$7.50

Burrito, rice and taco.

SPECIAL LUNCH #6 ~ \$8.25

Burrito pastor covered with cheese sauce and green salsa, served with rice, lettuce and cabo salsa.

SPECIAL LUNCH #7 ~ \$8.49

Crab and shrimp quesadilla, rice, hard shell taco and quacamole salad.

SPECIAL LUNCH #8 ~ \$8.99

Mexican sandwich with carnitas, avocado, tomato, onions, jalapeños, beans & mayonnaise. Served with a side of French fries.

Chimichangas

SINGLE ~ \$7.99

DOUBLE ~ \$9.99

Fried or baked chimichanga, filled with your choice of beef tips, shredded chicken or ground beef.

Garnished with red sauce, cheese sauce, lettuce, tomatoes, sour cream and quacamole, served with rice and beans.

SEAFOOD CHIMICHANGA

SINGLE ~ \$8.50

DOUBLE ~ \$10.75

Fried or baked chimichanga filled with crab and shrimp. Garnished with red sauce, cheese sauce, lettuce tomato, sour cream and quacamole, served with rice and beans.



From the Grill

MOLCAJETE ~ \$17.99

Pork, ribeye, chicken breast, Mexican sausage cactus, avocado, queso fresco, signature salsa, placed in a stone bowl. Served with a plate of rice, beans, and lettuce. Add shrimp for \$1.99

YUCATECO ~ \$14.99

Ribeye, chicken breast, grilled onions, tomatoes, poblano peppers, cactus and green sauce. Served in a skillet with rice, guacamole salad and three tortillas.

CARNE ASADA ~ \$13.99

Two grilled ribeye steaks served with beans, guacamole salad and tortillas.

POLLO SANTA FE ~ \$11.99

Grilled chicken breast in our special marinade, served with rice, guacamole salad, and tortillas.

NEW STEAK AMERICANO ~ \$14.50

Grilled t-bone steak served with fries and salad.

NEW EL CHAVO ~ \$14.25

Grilled "Skirt Steak" topped with grilled onion, bell pepper and tomato with melted cheese, served with rice and guacamole salad.

STEAK A LA MEXICANA ~ \$14.50

Grilled t-bone steak with sautéed veggies, served with rice, beans and tortillas.

CHORI POLLO ~ \$13.99

Two chicken breasts topped off with chorizo, onions & drizzled in cheese sauce. Served with rice & beans.

STEAK CONSTENO ~ \$15.99

T-bone steak with grilled shrimp, onions, bell peppers and tomatoes, served with rice, beans & tortillas.

MONTEREY CHICKEN ~ \$12.50

Grilled chicken breast with sautéed onions, mushrooms and melted cheese, served with French fries.

NEW ARROS CON POLLO ~ \$9.99

Grilled chicken, rice and cheese dip.

NEW ARRACHERA ASADA ~ \$13.99

Grilled "Skirt Steak" served with rice, beans, chile torreado, and tortillas.

Fajitas

All fajitas are served with rice, beans, sour cream, guacamole salad and three tortillas.

FAJITAS PASTOR ~ \$13.99

Signature strips of marinated pork are grilled with pineapple, onions, banana peppers and cactus.

FAJITAS POBLANAS ~ \$13.99

Marinated cabo chicken cooked with grilled onions, poblano pepper, and topped with queso fresco.

FAJITAS MONTEREY ~ \$13.99

Marinated chicken strips sautéed with onions and mushrooms. Topped with melted cheese.

TEXAS FAJITAS ~ \$14.25

A combination of chicken, beef, and shrimp.

** The following fajitas are prepared with sautéed onions, bell peppers & tomatoes. **

FAJITAS VALLARTA ~ \$14.99

This fajita was created for shrimp lovers. Fajita with all shrimp. Yummy!!

FAJITAS ~ \$13.50

Your choice of chicken or beef.

FAJITAS JALISCO ~ \$14.25

A combination of chicken, beef and chorizo.

FAJITAS COZUMEL ~ \$15.99

Shrimp, scallops, crab, and fish.



MOLCAJETE

Seafood Specialties

Mariscos

CALDO MIXTO ~ \$14.99

A bowl of hot soup with shrimp, langostino and fish, with a signature blend of chopped onions, cilantro, avocado, lime and tortillas.

GARLIC SHRIMP ~ \$13.25

Plump shrimp sautéed in a buttery garlic sauce, served with rice, guacamole, salad and three tortillas.

CEVICHE ~ \$13.99

A bowl of citrus marinated shrimp with chopped tomatoes, onions, jalapeños, and cilantro, served with sliced avocado and your choice of crackers or tostadas.

SHRIMP COCKTAIL ~ \$13.99

Mexican style shrimp cocktail served with avocado, tomato juice, pico de gallo and crackers.

FISH TACOS ~ \$10.99

Three soft tacos filled with breaded fish, lettuce and a special sauce served with French fries.

TILAPIA MEXICANA ~ \$14.99

A tilapia fillet lightly breaded and fried, topped with our signature Mexican salsa and shrimp, served with rice, guacamole salad and tortillas

TILAPIA AL MOJO DE AJO ~ \$13.25

Flaky tilapia fish fillet lightly breaded and cooked in a buttery garlic sauce, served with rice, lettuce, tomatoes, guacamole salad and three tortillas

TILAPIA RANCHERA ~ \$13.25

Fish fillet cooked in chipotle sauce, served with lettuce, tomatoes, guacamole, rice and three tortillas

SHRIMP A ALA DIABLA ~ \$13.49

Plump shrimp in a spicy sauce. Served with rice, guacamole salad and three tortillas.

SHRIMP IZTAPA ~ \$13.49

Plump shrimp covered in creamy chipotle sauce, served with rice and guacamole salad.

Villa's Your Way

CREATE THE PERFECT PLATTER \$9.99

Make your favorite combinations platter and pick any two items listed, served with your choice of guacamole salad, French fries, or rice and beans.

QUESADILLA (CHEESE, BEEF, OR CHICKEN)
ENCHILADA ~ BURRITO ~ TAMALE ~ TOSTADA
CHILE RELLENO ~ TACO (HARD OR SOFT)

~ WE CAN CREATE A VEGETARIAN PLATTER FOR YOU! ~

All items can be made Vegetarian except the Tamale

*Add cheese sauce for \$.99



CEVICHE



Quesadillas

QUESADILLA MONTERREY ~ \$10.99

Delicious marinated chicken strips sautéed with onions and mushrooms topped with cheese and folded in a 10 inch crispy flour tortilla. Served with fries.

TONY'S QUESADILLA ~ \$12.99

Crab, shrimp, grilled tomatoes, onions, bell peppers folded in a 10 inch crispy tortilla with cheese. Served with beans rice and fried tortilla bowl filled with guacamole, pico de gallo and sour cream.

VEGGIES QUESADILLA ~ \$8.75

A folded flour tortilla filled with fresh grilled mushrooms, onions and tomatoes, served with guacamole salad.

CABO QUESADILLA ~ \$11.99

Succulent marinated chicken in cabo sauce, topped with queso fresco. Served with rice and guacamole salad.

QUESADILLA CAMPECHANA ~ \$12.49

A mouth watering mix of steak and chorizo. Served with rice and beans, a crispy tortilla bowl filled with guacamole, sour cream and pico de gallo.

GRANDE QUESADILLA ~ \$11.50

A folded flour tortilla with choice of grilled chicken or steak. Served with rice and beans on the side and a tortilla bowl with sour cream, pico de gallo and guacamole.

Add Veggies ~ \$.99 Add Shrimp ~ \$2.49

QUESADILLA FAVORITA ~ \$8.25

A folded flour tortilla filled with choice of ground beef or chicken, served with lettuce, tomatoes, sour cream and guacamole or ranchero salsa.

Enchiladas

ENCHILADAS SUIZAS ~ \$9.49

Two chicken enchiladas with cheese sauce, green sauce. Served with rice and salad.

MOLE ENCHILADAS ~ \$9.99

Two chicken enchiladas covered with a delicious mole sauce. Served with lettuce, sour cream, pico de gallo and rice.

ENCHILADAS RANCHERAS ~ \$10.75

Five enchiladas; one chicken, one cheese, one ground beef, one bean and one shredded beef. All garnished with lettuce, tomatoes, sour cream and salsa ranchera.

AUTHENTIC ENCHILADAS ~ \$9.50

Four cheese enchiladas with onion, topped with ranchero sauce, lettuce and sour cream served Mexican style with shredded fresh cheese. (Note: This cheese will not melt.)

ENCHILADAS VALLARTA ~ \$11.25

Three crab enchiladas topped with white sauce, garnished with lettuce, tomatoes, sour cream and guacamole. Served with rice and beans.

ENCHILADAS MEXICANAS ~ \$10.25

Three chicken enchiladas garnished with lettuce, tomatoes, sour cream and guacamole. Served with rice and beans.

SHRIMP ENCHILADAS ~ \$9.99

Two shrimp and cheese enchiladas smothered in cheese sauce and green salsa. Served with rice, pico de gallo and guacamole salad.



**MOLE
ENCHILADA**



Abuelitas

Grandmas Kitchen

CHILAQUILES ~ \$9.49

Corn tortillas chips cooked with ground beef or chicken, cheese and a special sauce, served with rice and guacamole salad.

CHILE VERDE O COLORADO ~ \$10.99

Shredded pork cooked with Colorado or verde salsa served with rice, beans and three tortillas.

CARNITAS ~ \$12.99

Tender pork sliced pork sautéed with onions, served with rice, beans, guacamole salad & three tortillas.

HUEVOS CON CHORIZO ~ \$8.99

Scrambled eggs mixed with Mexican sausage, served with beans, guacamole salad & three tortillas.

* HUEVOS RANCHEROS ~ \$8.99

Three fried eggs topped with ranchero sauce, served with rice, beans and three tortillas.

CHILE RELLENOS ~ \$10.25

Two peppers, stuffed with fresh cheese, covered with & egg batter, quickly fried then baked with our ranchero sauce, served with rice, beans & three tortillas.

MOLE POBLANO ~ \$11.99

Chicken breast chunks topped with a mole sauce, served with rice, guacamole salad & tortillas.

FLAUTITAS ~ \$9.99

Four rolled corn tortillas stuffed with chicken or shredded beef, garnished with lettuce, sour cream & ranchero sauce.

CHICKEN TORTILLAS SOUP ~ \$10.50

Grilled chicken with zucchini, grilled onion, bell pepper, cooked to perfection in a hot chicken broth. Topped with crispy tortilla sticks, cheese & pico de gallo. Served with bread. Made with tender loving care - Just like Abuela would!

TORTAS ~ \$9.50

Mexican sandwich with carnitas, avocado, tomato, onions, jalapeños, beans & mayonnaise. Served with a side of French fries.

NEW MILANESA MEXICANA ~ \$11.99

Choice of breaded chicken or steak served with rice, and a guacamole salad and tortillas.



**CHICKEN
TORTILLAS SOUP**



Tacos

SHRIMP TACOS ~ \$10.99

Three soft shell tacos filled with shrimp. Served with rice and beans or fries.

TACOS AL PASTOR ~ \$10.99

Three marinated pork tacos served with mango salsa and green salsa, topped with queso fresco and a side of rice and beans.

TACOS EL PAIZA ~ \$12.99

Two tacos pastor, two tacos chorizo, two tacos carnitas and beans.

TACOS CAMPECHANOS ~ \$10.99

Three soft shell tacos filled with grilled steak, chorizo and cheese. Served with rice & beans.

MEXICAN TACOS ~ \$10.49

Three soft tacos with your choice of grilled steak, chicken or carnitas. Served with rice, beans & pico de gallo.

CABO TACOS (SPICY) ~ \$10.99

Three marinated chicken tacos with grilled onions, poblano pepper and cheese dip served with rice and beans.

Wraps and Burritos

BURRITO CAMPESTRE ~ \$10.75

Marinated pork burrito topped with lettuce, guacamole, pico de gallo and salsa verde. Served with rice and beans.

ROBERTO WRAP ~ \$9.99

Carnitas, poblano chiles, rice, beans, cheese sauce, avocado wrapped in an oversize chipotle tortilla. With a side salad.

BURRITOS ENMOLADOS ~ \$9.99

Two chicken burritos covered with mole sauce, served with a guacamole salad and sour cream.

STEAK OR PORK ~ \$10.75

One Burrito filled with grilled steak or pork, garnished with lettuce, tomatoes, sour cream and guacamole, served with rice and beans.

BURRITO GRANDE ~ \$10.25

One big burrito filled with 1/2 chicken and 1/2 beef tips. Garnished with lettuce, tomatoes, sour cream, and ranchero salsa, served with rice and beans.

PEDROS BURRITOS ~ \$9.50

Two burritos: one beef and bean, one chicken and bean, garnished with lettuce, tomatoes, sour cream and ranchero sauce.

VILLA'S WRAP ~ \$10.99

Marinated chicken with poblano pepper, rice, beans, lettuce, avocado, mango salsa, and cheese sauce wrapped in an oversized chipotle tortillas. Served with fries.

TACOS EL PAIZA



A la Carte

- BEEF OR CHICKEN QUESADILLA**
(1) - \$4.25 (2) - \$7.99
- TAMALES**
(1) - \$2.99 (3) - \$8.50
- CHEESE QUESADILLA**
(1) - \$2.50 (2) - \$4.75
- CHILE RELLENO**
(1) - \$3.99 (2) - \$7.50
- TACO HARD** (BEEF OR CHICKEN)
(1) - \$2.25 (3) - \$6.49
Add Grilled Steak or Chicken
\$.50 (1) \$1.25 (3)
- TACO SOFT** (BEEF OR CHICKEN)
(1) - \$2.50 (3) - \$7.25
Add Grilled Steak or Chicken
\$.50 (1) \$1.25 (3)
- ENCHILADAS** (BEEF, CHEESE OR CHICKEN)
(1) - \$2.99 (3) - \$7.99
- TOSTADA** (LETTUCE, TOMATO AND CHEESE)
(1) - \$3.50 (2) - \$6.50
- BURRITO** (GROUND BEEF OR CHICKEN)
(1) - \$3.99 (2) - \$7.59
- FLAUTAS** (BEEF OR CHICKEN)
(1) - \$2.99 (3) - \$7.99
- GRANDE QUESADILLA**
(STEAK OR CHICKEN) -
\$7.75
- SHRIMP TACO**
\$3.50

Side Orders

- SOUR CREAM** ~ \$.99
- PICO DE GALLO** ~ \$1.50
- GUACAMOLE SALAD** ~ \$3.49
- RICE OR BEANS** ~ \$2.39
- SHREDDED CHEESE** ~ \$.99
- CORN OR FLOUR TORTILLAS** ~ \$.99
- EXTRA CHIPS & SALSA** (Dine-in only) ~ \$4.50
- CHILE TOREADOS** ~ \$1.25

Desserts

- FRIED ICE CREAM** ~ \$4.50
Delicious fried ice cream topped with your choice of chocolate or strawberry.
- FLAN** ~ \$3.75
Baked savory Mexican custard.... a great choice!
- CHURROS** ~ \$2.75
Fried twisted dough topped with sugar and cinnamon.

- SOPAPILLA** ~ \$2.97
Crisp fried flour pastry with honey, butter & cinnamon.
- CHIMI CAKE** ~ \$5.50
Flaky pastry tortilla filled with rich, smooth cheesecake, topped with sweet strawberries and whipped cream.
- CHOCO FLAN** ~ \$4.50
A Mexican dessert which combines flan and chocolate cake, smothered in chocolate.

Kids Meals

(Soft drink included) 11 years and under please

MINI TACO SALAD ~ \$5.50

Ground beef or shredded chicken, topped with lettuce, shredded cheese and sour cream.

MINI VILLA'S YOUR WAY ~ \$5.50

Your choice of one of the following :

- TACO (HARD OR SOFT SHELL)
- BURRITO
- ENCHILADA
- CHEESE QUESADILLA
- CHEESE BURGER
- CHICKEN TENDERS
- MINI CORN DOGS
- MAC & CHEESE

Served with a choice of one of the following sides:
Rice and beans, French fries, smiley fries,
or a fruit cup.



Special Margaritas

AZUL AZUL Blue curaco, Jimador tequila, fresh squeezed orange juice, and signature marg mix.

DOS AMIGOS Don Julio tequila, don pedro brandy, fresh squeezed orange, and signature marg mix.

VILLAS GOLD Jimador tequila, gran gala, fresh squeeze orange juice, and signature marg mix.

SANGRIA MARG Frozen lime margarita with sangria wine.

BARREL MARGARITA
Lime margarita aged in a whiskey oak barrel.
* Rocks only.*

SKINNY MARGARITA Low calorie marg, Cazadores blanco tequila, fresh squeezed orange and lime juice, splash of gran gala and low calorie marg mix.

Margaritas/Daiquiris

Regular * Jumbo * Monster * Fish Bowl * Pitchers

FLAVORS:

Lime * Strawberry * Raspberry * Peach
* Mango * Watermelon

Beers

DOMESTICS ~ Bottles

Budweiser • Bud Light • Busch Light • Michelob Ultra • MGD • Miller Lite • Coors Light • Coors NA • Bud Light Lime

IMPORTS ~ Bottles

Corona • Corona Light • XX Dark • XX Lager • Pacifico • Tecate • Modelo Special • Negra Modelo • Heineken • Sol

DRAFT BEER ~ Regular or Large

Modelo Special • Modelo Negra • Pacifico • Bud Light • Coors Light • Michelob Ultra • XX Lager • Blue Moon

Wines

YOUR CHOICE

Sangria • White Zinfandel • Chardonnay • Burgundy • Merlot • Cabernet • Moscato

TORREZ MARGARITA

Torrez 10 brandy, patron silver, gran gala, hand squeezed orange, with our signature mix.

CANTARITO Cazadores blanco, pineapple juice, fresh squeezed orange and lime juice, Jarritos. (Mexican lime flavored soda)

PINA COLADA Captain Morgan rum, Malibu rum and fresh pineapple.

RUMCHATARITA Yes just what it sounds like the rumchata taste you love mixed with a tropical twist.

PINEAPPLE MARGARITA
It's a refreshing blend of tequila, mezcal, pineapple, and simple syrup.

CORONARITA Frozen or on the rocks house margarita with coronarita added to it.

Mixed

VAMPIRO

A real Mexican cocktail! The Best of Mexico includes tequila, sangrita mix, fresh lime juice, pineapple juice & Mexican Squirt.

MANGONEADA

A delightful Mexican Frozen drink with mango, tequila, pepper and chamoy.

MICHELADA

Made from scratch with your choice of beer, lime juice, assorted sauces and spices. Served in a chilled glass with cucumber and shrimp, with salt and crushed pepper on the rim.

PALOMA

Spanish for "Dove" this cocktail is made with tequila, lime juice and Squirt or Jarritos, served on the rocks with a lime wedge.

Beverages

COKE PRODUCTS



OTHER

Milk * Chocolate Milk * Orange Juice * Horchata
NO REFILLS



Vampiro



Skinny Marg



Michelada

Thank you for visiting Villa's Patio! We hope to see you again soon!

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