

Lunch & Dinner Specialties

Alambre Juicy aged skirt steak tips sautéed with Applewood smoked bacon, bell pepper, onion, and pineapple. Topped with queso fundido and served with salsa and tortillas.	\$18
Asado Tender cuts of pork in a spicy red sauce served with rice, refried beans, and tortillas.	\$16
Picadillo Seasoned ground beef mixed with onion, tomatoes, and jalapeños. Served with beans and rice and guacamole.	\$15
Steak Picado Tender chunks of steak sautéed with onion, tomato, and green chile. Served with rice and beans and guacamole.	\$16
Chile Rellenos Plate Two roasted long green chiles are stuffed to the brim with melted cheese, dipped in a light, airy batter, and fried until perfectly golden and crispy. We smother them in your choice of our signature red or green sauce.	\$15
Chilaquiles Plate Deep fried corn tortillas with onion, cheese, and your choice of red or green sauce, and Onion, oregano, cheese. Choice of chicken, ground beef, steak, or shredded beef, and red or green sauce.	\$16
Flautas Five corn tortillas filled with your choice of shredded beef or chicken and deep fried. Served with lettuce, tomatoes, sour cream, and guacamole.	\$16
Stuffed Sopapilla Our pillowy, golden-fried sopapilla, stuffed generously with your choice of ground beef, shredded beef, chicken, or steak and cheese. Smothered in your choice of red or green Chile sauce. Garnished with guacamole and crema.	\$15
Enchilada Plate Three corn tortillas layered with cheese and your choice of chicken, ground beef, shredded beef or steak. Topped with more cheese and your choice of red or green sauce.	\$16
Enchilada Suiza Three sautéed shrimp enchiladas smothered in a creamy roasted poblano sauce and Monterrey jack cheese. Served with rice and beans.	\$19
Chimichanga Your choice of chicken, ground beef, shredded beef, or steak wrapped in a flour tortilla and fried to golden perfection. Smothered in your choice of red or green sauce. Served with rice, beans, and garnished with guacamole and crema.	\$15
Combo Plate (4) Can't decide? Do a combo! One taco (crispy or soft), one enchilada of your choice (ground beef, chicken, or shredded beef), one relleno (smothered in red or green), and two flautas (chicken or beef). Served with rice and beans.	\$18

Lunch & Dinner Burritos

Bean & Cheese Burrito Refried beans and cheese.	\$8
Chile Relleno Burrito Chile Relleno, refried beans, and cheese.	\$9
Asado Burrito Tender marinated pork with refried beans, and cheese.	\$10
Smothered Burrito Your choice of chicken, ground beef, steak, or shredded beef, smothered in red or green Chile. Served with refried beans and rice and garnished with guacamole and sour cream.	\$11

Fajitas

Black Angus Ribeye Marinated ribeye sautéed with onions and bell peppers. Served with lettuce, tomatoes, cheese, sour cream, and guacamole.	\$25
Chicken Chicken sautéed with onions and bell peppers. Served with lettuce, tomatoes, cheese, sour cream, and guacamole.	\$20
Shrimp Jumbo shrimp sautéed with onions and bell peppers. Served with lettuce, tomatoes, cheese, sour cream, and guacamole.	\$27
Cielo Mar Y Tierra Chicken, Ribeye, and shrimp sautéed with onion, bell pepper. Served with lettuce tomatoes, sour cream and guacamole.	\$25

Flappy Flour



Mon. - Sat. 2 - 6 pm

1/2 Off Select Appetizers
\$5 House Wine

\$4 House Margaritas
\$4 Domestic Pints

Tacos

Ribeye Tacos USDA choice Ribeye cooked over open flame on a cheese crusted tortilla. Topped with thin slices of radish, red onion, queso cotija and fresh cilantro. Chile de arbor salsa on the side.	\$20
Pork Belly Tacos Tender braised pork belly topped with radish, red onion, avocado, queso cotija, crema Mexicana, and a roasted peanut tomatillo salsa.	\$19
Baja Tacos Baja California inspired shrimp tacos. Sautéed shrimp on a layer of fresh-made guacamole, topped with mex-slaw, cilantro, and queso fresco.	\$17
Tacos Mexicali Mexicali style street tacos. Marinated grilled steak topped with grilled onions and cilantro. Served with salsa and cucumber radish blend.	\$16
House Tacos Three crispy or soft tacos with your choice of ground beef, chicken, or shredded beef. Choose your toppings: American style (lettuce, tomato, and cheese), Mexican Style (Cilantro & Onion), or Pico De Gallo	\$16

Burgers & Sandwiches

Cheeseburger & Fries Ground beef patty, melted cheese, lettuce, tomato, onion, and pickles.	\$14
Bacon Cheeseburger & Fries Ground beef patty, cheese, bacon, lettuce, tomato, onion, and pickles.	\$17
Green Chile Cheeseburger & Fries Ground beef patty, green Chile, cheese, lettuce, tomato, onion, and pickles.	\$16
Geli's Burger & Fries Ground beef patty, bacon, green chile, cheese, guacamole, lettuce, tomato, onion, and pickles.	\$19
BLT & Fries Bacon, lettuce, tomatoes, and mayonnaise on Texas Toast.	\$14

Platos Del Mar

Camarones Momia Six jumbo bacon wrapped shrimp stuffed with asiago cheese, fried crispy.	\$23
Camarones Al Ajillo Shrimp sautéed in garlic butter with a hint of Chile Mulato, a mild dried red chile.	\$24
Garlic Butter Fillet Seared white fish with garlic butter and lemon sauce. Served with asparagus and choice of rice or baked potato.	\$23

Cortes

Grilled Pork Chops Tender pork chop grilled to perfection (medium or above) and served with rice and beans.	\$18
Carne Asada Marinated thin cuts of steak grilled with onions and green chile. Served with an avocado garnish.	\$21
Steak Tampiquena Steak marinated in our house recipe and grilled with an enchilada of your choice. Served with rice and refried beans.	\$26
Cowboy Steak 16 oz. bone-in Angus choice beef aged for 21 days, seasoned to perfection then cooked over open flame. Served with fresh asparagus and choice of rice or baked potato.	\$45

Desserts

Brownie a-la-Modelo Classic brownie recipe infused with Negra Modelo. Finished off with a scoop of ice cream. Choice of Butter Pecan or Vanilla Bean ice cream.	\$10
Churro Cheesecake Cheesecake filling between two layers of croissant dough. Sprinkled with cinnamon sugar and drizzled with sweetened condensed milk.	\$9
Flan Almendrado Delicate vanilla custard baked with roasted almonds topped with caramelized sugar.	\$9
Sopapillas (3) A New Mexican favorite. Three perfectly fluffy sopapillas with a side of honey. Choose plain or sugar and cinnamon. <i>Add Vanilla Bean or Butter Pecan Ice Cream \$2</i>	\$8

Live Music Thursdays and Fridays



6:30 - 9:30 PM

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