

Mexican Restaurant In The Old Market

# Entrees

## <u>Fish Tacos</u>

On our menu by popular demand, a whole new twist to puffy tacos! Blackened tilapia served with our house chipotle sauce, topped with cheese, avocado, tomatoes and our specially prepared greens.

Served with black beans and rice. One \$9.95.....Two \$18.95

Grilled Salmon Tacos One - 402..... \$13.95 Two - 802..... \$25.95

## Enchilada de Jocoque

Corn tortilla filled with chicken breast in a sour cream sauce, topped with monterey jack cheese and black olives. Served with refritos and rice. **One \$8.25.....Two \$14.95** 

## The "Big Juan"

Large flour tortilla filled with beef or chicken, refritos, lettuce, cheese and tomato then topped with more lettuce, cheese and tomatoes. Served with refritos and rice......Beef \$13.95 Chicken \$13.95 Topped with gueso \$1.95

## Chicken Combo

One chicken portabella mushroom enchilada, one chicken fajita puffy taco and one chicken black bean flauta. Served with black beans and rice. \$19.95

## <u>Chimichanga</u>

A large flour tortilla filled with beef or chicken, cheese, and onion. Fried and topped with pork green chili. Served with refritos and rice. Beef \$13.95 Chicken \$13.95

\*Get it Dave's way...(smothered in Queso). Add \$1.95

## **<u>Grilled Steak and Shrimp Tacos</u>**

Two puffy tacos filled with a grilled 8 oz top sirloin and six grilled shrimp topped with cheese,

tomatoes, avocado slices and our specially prepared greens.

Served with black beans and rice......\$27.95

## Shrimp and Chicken Combo

## Seafood Combo

Seafood enchilada with shrimp, Krab and cream cheese smothered in a creamy seafood sauce, grilled shrimp skewered and seasoned with a combination of spices.

grilled shifting skewered and seasoned with a combination of spices,

and a puffy shrimp taco. Served with black beans and rice.........\$23.95

## <u> Diablo Stew - (Devil's Stew)</u>

## Chicken Portabella Mushroom Enchiladas

## Chicken Puffy Tacos - Blackened Chicken or Chicken Fajita

# Fajitas

Fajitas - Grilled strips marinated in lime juice and tequila.

Served with refritos, rice, and flour tortillas.

LETTUCE, CHEESE, PICO DE GALLO, AVAILABLE UPON REQUEST.

| Add Guacamole ? 1.47 Add S                     |  |
|--|--|
| Steak - Boz Top Sirloin Strips(for one)\$21.95 | (for two) 16oz Top Sirloin Strips <sup>§</sup> 41.95 |
| Chicken  | (for two)  |
| Combination (Steak/Chicken)(for one)           | (for two)  |
| Shrimp   | (for two)  |
| Add six grilled shrimp to an                   | y Fajita <sup>§</sup> 8.95                           |

# Appetizers

# <u>Trini's Cheese Crisp</u>

Large flour tortilla baked with cheddar and monterey jack cheeses \$7.95 With beef Add \$2.75 With chicken Add \$2.75 With beans Add .85 With sour cream Add .95 With lettuce and tomato Add .95

# Chips & Salsa \$2.85

We make our own Salsa and fry our chips daily. Extra basket of chips <sup>\$</sup>**1.30** 

## <u>Guacamole</u>

Smashed avocados with garlic and spices. \$9.75

Queso Dip (Yellow Cheese) \$5.95

Add beef \$2.25

Refrito Dip \$4.95

## <u>Nacho Plate</u>

Melted cheese and jalapeno peppers on corn chips \$9.95 Add Sour cream... .95 Add Guacamole... \$1.45

### <u>Super Nachos</u>

Corn chips covered with seasoned beef, refritos and melted cheese. \$12.95 Add Sour cream... .95 Add Guacamole... \$1.45

### Seafood Nachos

Krab & shrimp with monterey jack cheese \$14.95 Add Sour cream... .95 Add &uacamole... \$1.45

### **Chicken Nachos**

Topped with lots of chicken, cheese, jalapeno peppers \$11.95 Add Sour cream... .95 Add Guacamole... \$1.45

# Ala Carte - Specialty Tacos

Made with specially prepared greens, olive oil and lemon juice. Topped with Monterey Jack cheese, tomatoes and avocado. Served in a puffy flour taco shell.

## Steak - \$9.95 Fish - \$7.95 Shrimp - \$8.95 Blackened Chicken - \$8.95 Chicken Fajita - \$8.95

Puffy Gaco

| Deep fried flour tortilla   |                   |
|---|-------------------|
| 6" flour tortilla with more filling than the aver<br>with lettuce, tomatoes, and cheese<br>Beef | rage taco!!       |
| Deet  | <sup>3</sup> 5.5U |
| Chicken   | \$ <b>5.50</b>    |
| Guacamole   | \$5.75            |
| Extra cheese .60 Extra tomatoe  | s .40             |

# HardShell Tacos

| with lettuce, tomat<br>Beef | oes, and cheese    |
|-----------------------------|--------------------|
| Chicken                     |                    |
| Guacamole                   |                    |
| Extra Cheese .60            | Extra Tomatoes .40 |

# Soft Shell Tacos

#### with lettuce, tomatoes, and cheese

| 6" flour tortilla with more fil |                    |
|---------------------------------|--------------------|
| Beef                            | <sup>\$</sup> 5.75 |
| Chicken                         |                    |
| Guacamole                       | <sup>\$</sup> 5.95 |
| Extra Cheese .60                | Extra Tomatoes .40 |

Tostadas

### A flat taco

| Beef  | with I | ettuce, | tomat | toes, an | d cheese | .\$4.25 |
|-------|--------|---------|-------|----------|----------|---------|
|       |        |         |       |          |          |         |
| Guaca | mole   |         |       |          |          | \$4.65  |
|       | Extra  | Cheese  | .60   | Extra    | Tomatoes | .40     |



# Burritos

6" Flour tortilla smothered with a pork green chili filled with:

| Beef        | \$ <b>5.95</b> |
|-------------|----------------|
| Bean        |                |
| Beef & Bean | \$5.95         |
| Chicken     | \$5.95         |

# Enchiladas

### 6" Flour tortilla filled with:

| Beef  | \$5.75   |
|---|----------|
| Cheese  | \$5.75   |
| Chicken   | \$5.75   |
| Trinis enchilada brown sauce is made with<br>Chili and topped with cheese then baked. | an Ancho |

## Side Orders

<u>Refritos</u> - Yesterday's "has beans" re-cooked and made yummy by Trini's secret process. Not your average bean! \$2.75

<u>Rice</u> - Made from a recipe that Grandma Trini picked up her last time through Copenhagen. \$2.75

<u> Chicken Tamale</u> –

Made from scratch with masa - \$5.95 Enchilada style \$7.95

Flauta - Corn Tortilla stuffed with chicken, rolled, deep fried and garnished with sour cream. \$2.95

| Sour Cream    | .95 | Flour Tortillas | 3/\$1.25 |
|---------------|-----|-----------------|----------|
| Pico de Gallo | .95 | Jalapenos       | .75      |

# Combinations...no substitutions

- #1. Beef Taco, Cheese Enchilada, Tamale, refritos and rice. \$13.95
- #2. Refrito Burrito, Beef Enchilada, Beef Tostada, refritos and rice. \$15.50
- #3. Beef and Refrito Burrito, Chicken filled Flauta, Beef Enchilada, refritos and rice. \$14.95
- #4. Guacamole Tostada, One Beef and One Cheese Enchilada, refritos and rice. \$14.95
- #5. Enchiladas Two beef, two cheese, or one of each, with refritos and rice. \$13.95
- #6. Enchiladas Two chicken with refritos and rice. \$13.95
- #7. Beef Puffy Taco, Beef Tostada, refritos and rice. \$12.75
- #8. Beef and Bean Burrito and Guacamole Tostada, with refritos and rice. \$12.75

# Vegetarian Entrees

### <u>Veggie "Big Juan"</u>

Grilled onions and peppers, lettuce, tomatoes and cheese. Served with black beans and rice. \$15.50

Cheese Enchilada and Guacamole Tostada

Served with black beans and rice. \$10.95

### <u>Vegetarian Fajitas</u>

A mixture of fresh sauteed vegetables served fajitas style with tortillas. Served with black beans and rice. \$16.95 Add Guacamole \$1.45 Add Sour Cream .95 Add cheese 1.25

## <u>Veracruz Veggie Wrap</u>

12" flour tortilla with guacamole, pico de gallo, cheddar and monterey jack cheeses, black beans, rice, mixed greens, and sliced olives. Served with a small house salad. \$15.95

# Salads

### <u> Taco Salad - A House Specialty:</u>

Seasoned ground beef, lettuce, cheddar cheese and topped with tomatoes. Served in a deep fried tortilla bowl. \$13.95 Add Guacamole \$1.45 Add Sour Cream .95

<u>Chicken or Steak Fajita Salad</u>

Chicken or steak marinated in Tequila and lime juice, grilled onions, green peppers, tomatoes, lettuce, cheddar cheese.

Served in a deep fried tortilla bowl. Chicken \$20.95 8 oz. Sirloin Steak \$22.95

Add Guacamole \$1.45 Add Sour Cream .95

Add six grilled shrimp - \$8.95

Grilled Chicken or Blackened Chicken Salad

Blackened or grilled Chicken on mixed greens tossed in an olive oil, lemon juice dressing

topped with monterey jack cheese, pico de gallo and avocado. \$18.95

Extra chicken Add \$5.95 Add six grilled shrimp for \$8.95

<u>Blackened Tilapia or Grilled Salmon Salad</u>

Blackened tilapia served with our house chipotle sauce, topped with cheese, avocado, pico de gallo and our specially prepared greens. \$18.95 8 oz. Grilled Salmon Salad - \$26.95

Grilled Shrimp Salad(12 shrimp) - \$21.95

Dinner Salad

Lettuce, cheddar cheese, tomatoes and black olives. \$4.95

# Soups

## <u>Caldo Xochitl - Mexican chicken soup</u>

Hot Chili (We mean it!) With pork & NO Beans Cup \$3.85.....Bowl \$6.95 Served with flour tortillas

Tomato, green pepper, cilantro, onion, celery, rice and avocado! Cup \$**3.25**.....Bowl \$**4.95** Served with flour tortillas

# Desserts

### <u>Fried Banana Split</u>

Fudge, cream cheese, and banana wrapped in a flour tortilla and deep-fried!

Topped "Cody and Mandy's way" with strawberries, chocolate syrup and whipped cream. \$9.95

<u>Chocolate Chimichanga</u>

Fudge wrapped in a flour tortilla and deep-fried. Served with vanilla ice cream. \$5.95

<u>lce Cream Taco</u>

Vanilla ice cream in a cinnamon taco shell with chocolate syrup & whipped cream. \$7.95 Add strawberries 1.75

Sopapillas

Three fried pastries. Served with honey. \$5.50

<u>lce Cream</u>

One scoop of vanilla ice cream. \$2.50 Add strawberries. 1.75 Add chocolate syrup. .55

Fried Ice Cream

A scoop of vanilla ice cream coated with corn flakes and cinnamon & sugar. Topped with chocolate syrup. **\$8.95** Add strawberries. **1.75** 

# Beverages

Pepsi, Diet Pepsi, Cherry Pepsi, Mountain Dew, Sierra Mist, Dr. Pepper, Tea, Coffee, Lemonade \$2.85 \*free refills\*

# Cocktails

<u>Pitcher</u>

\$24.95

\$27.95

\$27.95

\$27.95

\$27.95

|                               | <u>Glass</u>   |
|-------------------------------|----------------|
| Lime Margarita                | \$6.50         |
| Strawberry Margarita          | \$ <b>7.50</b> |
| Strawberry Lemonade Margarita | \$ <b>7.50</b> |
| Blue Margarita                | \$ <b>7.50</b> |
| Strawberry Daiquiri           | \$7.50         |

Connoisseur's Tequila Shots Patron Silver - \$7.95 Cuervo Gold - \$6.95 Ask your server for available Tequilas Tier 1 - \$7.95 Tier 2 - \$9.95

Gold Margarita Top shelf made with Cuervo Gold

Glass \$9.95 Pitcher \$36.95

<u>Top Shelf Margarita</u>

Made with Silver Patron & Grand Marinier Glass \$13.95 Pitcher \$52.95 Patron Silver Margarita

Top shelf made with Patron Silver & Triple Sec Glass \$11.95 Pitcher \$45.95

# Beers

<u>Cerveza De Mexico</u> - Corona Extra, Corona Light, Negra Modelo, Tecate - \$5.95 Dos Equis XX (Amber), Dos Equis Lager - \$6.25

**Domestic Beers** - Budweiser, Budweiser Light, Michelob Ultra - \$4.95

Locally Brewed & IPA's - Ask your server for availability - \$6.85

# **Gop Shelf Liquor**

Captain Morgan \* Tito's Vodka Bacardi \* Absolut \$6.95 Crown Royal \* Tanqueray \* Ketel One Chocolate Patron Cafe' \* Jack Daniels Canadian Club \$7.95

# **Gake & Bake Enchiladas**

Quick and easy! Trini's Enchiladas are precooked and rolled. All you need to do is add sauce and cheese (Included on the side) and bake or microwave as needed. Heating instructions included. Enchiladas can be frozen and served another day! 8 enchiladas in each package.

Beef - \$36.95 \* Chicken - \$36.95 \* Chicken Portabella Mushroom - \$42.95 \* Seafood - \$48.95 \* Cheese - \$36.95

16oz container - Trinis Salsa - \$6.95 \* Trini's Hot Salsa - \$6.95 \* Queso Cheese \* \$6.95

**Tuesdays & Thursdays** \$2.99 House Margaritas & \$3.99 Strawberry Margaritas

Restaurant available for Party Rental.

Restrooms are located up the back stairs of the passageway. Ask a staff member for the key.

Visit us online http://www.trinisoldmarket.com

