

Dinner

ANTOJITOS

Guacamole Especial

Freshly prepared at your table with roasted tomato, serrano pepper, cilantro, onions, and fresh lime 9.95

Queso Flameado

Mexican Chorizo and melted queso asadero, served with handmade tortillas 8.25

Rajas de Chile Poblano

Fire roasted chile poblano pepper strips & onions sauteed in a light cream sauce, served with handmade tortillas 7.95

Super Nachos

Beef or chicken with beans, cheese, pico de gallo, guacamole and jalapeños
Full order 10.95 Half order 8.75
Shrimp, add 1.00

Chips y Queso

A special blend of melted cheddar cheese, served with housemade tostadas 6.95

Quesadillas al Carbon

Beef or chicken fajita in flour tortillas filled with monterey jack cheese, served with guacamole and pico de gallo 8.75
Shrimp, add 1.00

Sopes (2)

A mexi-mayan eatery made of our fresh masa, topped with chorizo and potato or carne de puerco en chile cascabel, on a bed of beans garnished with queso fresco, sour cream, lettuce and tomato 8.95

Camarones Enrollados

Gulf Shrimp wrapped with bacon stuffed with cheese and jalapeños, served on a bed of white rice 12.95

Botana Grande

Chicken flautas, quesadillas al carbon, beef nachos, queso con chile, guacamole and jalapeños 22.95 (serves 4)

Coctel de Camaron

Gulf Shrimp prepared in a tangy tomato sauce with finely diced tomato, onion, cilantro, serrano peppers, fresh lime juice and avocado 10.95

ESPECIALIDADES DE LISA'S

Lisa's Special

Two cheese enchiladas with a beef or chicken fajita side, served with rice and refried beans 10.95

Lisa's Super Combo

Two cheese enchiladas with a crispy or puffy taco, served with rice and refried beans 10.95

Chile Relleno

Chile poblano pepper capeado and stuffed with picadillo or queso panela, topped with our tomato sauce, served with rice and refried beans 13.95
Stuffed with Shrimp 15.95

Puffy Tacos

Two puffy tacos filled with picadillo, chicken or guacamole topped with lettuce, tomato and cheese, served with rice and refried beans 9.95

Crispy Tacos

Two crispy shells filled with picadillo, chicken or guacamole topped with lettuce, tomato and cheese, served with rice and refried beans 9.95

Soft Tacos (2)

Chicken or picadillo topped with our light tomato gravy, served with rice and refried beans 9.95

Chicken Flautas

Three crispy golden flautas topped with guacamole, sour cream and sprinkled with queso fresco, served with rice and refried beans 10.95

Gorditas

Two fluffy corn gorditas filled with picadillo, chicken or guacamole, topped with lettuce, tomato, and cheese, served with rice and refried beans 9.55

Macho Burrito

Picadillo, chicken, or carne guisada in a grande flour tortilla filled with beans and rice, topped with our savory homemade gravy and cheddar cheese 9.95

Carne Guisada

Beef sirloin tips simmered in our signature meat gravy, served with rice and refried beans 10.95

Lengua Guisada

Tender tips of beef tongue, simmered in a light tomato gravy, served with rice and refried beans 12.95

PARRILLADAS Y CARNES

Fajitas a la Parrilla

Served on a sizzling comal with grilled onions and bell peppers, accompanied with Mexican rice, borracho beans, guacamole, and pico de gallo

	For two	For one
Chicken	25.95	13.95
Beef	26.95	14.95
Gulf Shrimp	28.95	16.95

La Parrillada

A sizzling combination of sausage, beef, chicken and shrimp fajita on a cast iron skillet, served with Mexican rice, borracho beans, guacamole, and pico de gallo (serves 2) 31.95

Tripas a la Parrilla

Lightly seasoned tripas grilled to perfection, on a sizzling comal served with Mexican rice, borracho beans, guacamole, and pico de gallo
For one 13.95 For two 23.95

Steak Ranchero

8oz. USDA choice rib-eye seasoned and grilled to perfection topped with salsa ranchera, served with guacamole, rice, and borracho beans 21.95

Steak a la Mexicana

Sirloin tip strips sautéed with tomato, cilantro, onion and serrano peppers, served with rice, borracho beans, and guacamole 13.95

Carne Asada

Thin beef sirloin steak seasoned with grilled onions, served with one enchilada Mexicana, rice, borracho beans, guacamole and pico de gallo 13.95

Milanesa con Papas

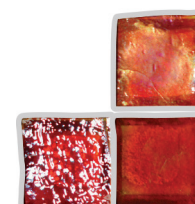
Breaded thin beef sirloin served with seasoned sliced potatoes and pico de gallo 13.95

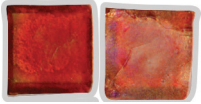
Chicken Fried Steak

Tenderized beef cutlet fried to a golden brown, topped with country gravy, served with fries 10.95

Carne de Puerco en Chile Cascabel

Tender pork tips prepared in a red chile sauce, served with rice and borracho beans 10.95





ESPECIALIDADES DE POLLO

Pollo con Mole

Boneless chicken breast smothered with our homemade mole, sprinkled with toasted sesame seeds, served with rice and refried beans 11.25

Pollo al Cilantro or Poblano

Grilled chicken breast in our signature cilantro or chile poblano sauce, served with white rice and grilled vegetables 11.25

Monterey Jack Chicken

Grilled chicken breast topped with tomatoes, avocado slices and monterey jack cheese, served with rice and borracho beans 12.95

Pollo al Carbon

Grilled marinated chicken breast, served with rice, borracho beans and pico de gallo 11.25

Pollo al Chipotle

Grilled chicken breast covered in our mild chipotle sauce, topped with monterey jack cheese, served with white rice and seasonal grilled vegetables 11.25

TACOS Y CHALUPAS

Tacos Norteños (3)

Sautéed beef tenderloin on tortillas taqueras with cilantro, onions, bell peppers and avocado slices, served with borracho beans 9.55

Tacos al Pastor (3)

Pork tenderloin in achiote sauce on tortillas taqueras with grilled pineapple, cilantro, and onions, served with borracho beans 9.55

Tacos de Carnitas (3)

Deliciously seasoned pork tips on tortillas taqueras with cilantro and onions, served with borracho beans 9.55

Baja Fish or Shrimp Tacos (2)

Lightly battered fried fish or grilled shrimp in handmade corn tortillas with cabbage and a creamy chile chipotle sauce, served with borracho beans
Fish 9.55 Shrimp 9.95

Taquitos Cilantro (3)

Shredded chicken in our cilantro sauce on small handmade flour tortillas, served with borracho beans 9.55

Chalupas Compuestas (2)

Two picadillo or chicken chalupas topped with lettuce, tomato, cheese and guacamole 9.25



Corn Tortillas Taqueras can be substituted for Lettuce Wraps

PEZ Y MAR

Fried Fish con Papas

Lightly battered fried tilapia fillet served with french fries, garnished with lettuce and tomato, served with a side of tartar sauce 10.25

Pescado a la Veracruzana

Tilapia fillet sautéed topped with our rich and tangy veracruzana sauce - a blend of tomatoes, olives, garlic, spices and lime juice - served with grilled vegetables and white rice 13.95

Al Mojo de Ajo

Your choice sautéed with fresh garlic on olive oil, served with grilled vegetables and white rice
Tilapia Fillet 12.95 Fresh Gulf Shrimp 15.95

ENCHILADAS

Enchiladas de Mole

Two chicken enchiladas topped with our homemade mole and monterey jack cheese, served with rice and refried beans 10.95

Enchiladas Verdes

Two chicken enchiladas topped with green tomatillo sauce and monterey jack cheese, served with rice and refried beans 10.95

Cheese Enchiladas

Three cheese enchiladas in our savory homemade gravy, served with rice and refried beans 10.95

Beef Enchiladas

Two beef enchiladas topped with our savory homemade gravy and cheddar cheese, served with rice and refried beans 10.95

Chicken Enchiladas

Two chicken enchiladas topped with our tomato gravy and monterey jack cheese, served with rice and refried beans 10.95

Enchiladas Mexicanas (3)

A semi-sour chile ancho sauce smothered on corn tortillas filled with queso fresco, served with rice and borracho beans 10.95

Enchiladas de Alicia

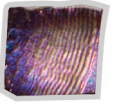
Two chicken enchiladas topped with one of our signature sauces: Cilantro, Chipotle or Poblano, served with rice and refried beans. Chipotle and Poblano enchiladas are topped with melted monterey jack cheese 10.95

Enchiladas de Espinaca

Two sautéed spinach enchiladas topped with a spinach cream sauce, served with white rice and grilled vegetables 11.95

Enchiladas de Mariscos

Two cheddar cheese enchiladas covered in a seafood cream sauce with shrimp and avocado, served with white rice and grilled vegetables 11.95



SOPAS

Lg 8.75 Sm 6.75
served with handmade tortillas

Pozole Tapatio

Traditional Mexican broth rich soup made with pork, hominy and red chiles, garnished with chopped onion, radish, cabbage and oregano

Caldo de Pollo

A rich chicken broth garnished with chicken, cilantro and avocado, served with rice

Tortilla Soup

Caldo de Pollo garnished with crispy tortilla strips, monterey jack cheese, cilantro and avocado, served with rice

Caldo de Res

(served only on weekends year round and fall/winter season everyday)
Lightly seasoned beef broth with meat, corn, zucchini and potato, served with rice

Menudo

(served only on weekends)

Menudo, or pancita is a traditional Mexican soup, made with beef stomach in broth with red chili pepper base, served with or without pata

Sopa de Fideo

Vermicelli pasta in a flavorful tomato broth with chicken or picadillo, served with borracho beans

ENSALADAS

Fajita Salad

Chicken or beef fajita tossed in crisp romaine lettuce, sliced avocado and mixed cheeses 8.95
With grilled shrimp add 3.25

Taco Salad

Picadillo with fresh tomatoes, lettuce and mixed cheeses over a bed of refried beans, in a crispy tortilla bowl 8.55
With chicken or beef fajitas, add 3.00

Caesar Salad

A traditional caesar salad with Mexican croutons 7.75
Add Grilled Chicken 2.75 Grilled Shrimp 3.50

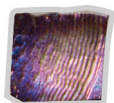
HAMBURGUESAS

The Original

Certified Angus Beef with cheddar cheese, onions, tomato, lettuce and pickles, served with french fries 8.75

Chipotle Bacon Cheese Burger

Certified Angus Beef with cheddar cheese, bacon, avocado and delicious Chipotle spread, served with french fries 10.75



18% gratuity is recommended for parties of 6 or more and for separate checks.
VEGAN AND GLUTEN FREE MENU AVAILABLE

