

APERITIVOS



MEXICAN DIP COMBO 7.99

Assortment of bean dip, chile con queso, Fire Roasted Salsa and guacamole. Prepared fresh daily and served with warm tostadas.

CHILE CON QUESO 7.99

An assorted blend of quesos and Hatch green chile. Served fondue style with fresh hot tostadas. With fresh crab and shrimp or chorizo, add 1.25 each.

ROLLED TACOS 7.99

Rolled tacos: three filled with chicken and cheese, three with beef and cheese. Served with sides of chile con queso and guacamole.

QUESADILLA 7.99

A grilled flour tortilla topped with Jack and cheddar cheese and jalapeños, garnished with sour cream. Added toppings of chicken, ground beef, shredded beef or guacamole, add 1.25ea.

MEXI-SKINS 8.69



Crispy fried potato boats filled with seasoned ground beef, cheddar and Jack cheeses, topped with a jalapeño. Served with sides sour cream and chile con queso. Add guacamole for 1.25.

NACHOS TRADICIONALES 8.99

Layers of corn tostadas topped with melted cheddar and Jack cheeses, refritos, jalapeños and sour cream. Added toppings of chicken, taco meat, carne asada steak, chicken fajita or guacamole, add 1.25 ea.

FAVORITOS (THE TASTE OF GARDUNO'S) 10.29

A sampling of beef and chicken taquitos, nachos, chicken quesadillas and an adovada chimi. Served with chile con queso, guacamole and sour cream.

SHRIMP AVOCADO AND CILANTRO COCKTAIL 11.49

Mexican Gulf Shrimp served with red chile cocktail sauce, chopped avocado and a large lemon wedge.

GUACAMOLE TABLESIDE 10.99

A hearty blend of fresh avocado, spices, pico de gallo and fresh-squeezed lime. Prepared fresh at your table and served with fresh hot tortilla chips (serves four).

ENSALADAS Y CALDOS

Choose from: Ranch, Blue Cheese, 1000 Island, Red Chile Ranch, Salsa, or Charred Jalapeño-Basil Vinaigrette.

CALDILLO 5.79

A New Mexican style green chile stew. Served in a cup with fresh flour tortillas.

TORTILLA SOUP 5.79



A hearty seasoned tomato chicken broth with fresh vegetables and grilled chicken, topped with cheese and tortilla strips. Served in a cup with avocado slices and sour cream.

GUACAMOLE FRESCA 6.89

Traditionally blended avocados and spices. Served in a crisp corn tortilla shell with tortilla chips.

TACO SALAD 10.29

Ground beef, cheese, avocado, black olives, peppers and sour cream atop fresh salad greens. Served in a crisp tortilla shell with confetti corn strips.

ZIA SALAD 10.29

Grilled chicken, avocado, tomatoes, olives, cheeses, and sour cream atop crisp salad greens with confetti corn strips, and pico de gallo. Served in a chilled bowl.

SPINACH SALAD 10.29



Fresh spinach tossed with our charred jalapeño-basil vinaigrette, topped with bacon and a hard-boiled egg. Served in a chilled bowl. Add chicken for 1.99, add shrimp for 2.99, add salmon for 3.99.

FRUIT SALAD 10.29

Assorted seasonal fruits served in a pineapple boat with a scoop of sorbet.

MEXICAN SHRIMP SALAD 12.59

Spicy grilled shrimp, avocado, tomatoes and olives. Served atop crisp salad greens, garnished with pico de gallo, confetti corn strips, and sour cream in a chilled bowl.

MARGARITAS

GRANDE 9.95

Our award-winning House Margarita made with Garduño's private labeled tequila served in our signature 17 1/2 oz. Bola Grande glass over rocks

PREMIUM MARGARITA 12.95

Our special 100% all natural fresh citrus margarita mixed with Herradura Silver tequila, topped off with Grand Marnier. Served the old fashioned way, hand shaken over rocks.

TRADITIONAL MARGARITA 10.95

Jose Cuervo Gold, Cointreau and fresh citrus. Served the old fashioned way, hand shaken served up.

GRAND GOLD 10.95

Jose Cuervo Gold Tequila, Sweet & Sour and Grand Marnier. Served the old fashioned way, hand shaken over rocks.

SILVER COIN 10.95

Herradura Silver, Cointreau and Sweet & Sour. Served the old fashioned way, hand shaken over rocks.

ORO 10.95

Sauza Conmemorativo tequila, Cointreau and Sweet & Sour. Hand shaken over rocks.

MARGARITA LIGHT 9.95

Same great classic flavor with 1/3 less alcohol and carbohydrates.

FRESH FRUIT MARGARITAS 10.95

Build your own margaritas. 17 1/2 oz. glass prepared with your choice of Garduño's premium brand tequila and seasonal fruit blended smooth.

STRAWBERRY	ORANGE	COCONUT	PEACH
MANGO	CRANBERRY	RASPBERRY	PINA
BANANA	PINEAPPLE		

MOCKARITA 4.95

Make any of our margarita flavors non-alcoholic.

COCONUT 10.95

Our most popular coconut and honey rimmed glass Coco Lopez Margarita.

SUNSET 10.95

Cuervo Gold, triple sec, sweet & sour and orange juice on the rocks with a splash of Grand Marnier.

EL PATRON MARGARITA 12.95

Our special 100% all natural fresh citrus margarita mixed with El Patron Silver tequila, topped off with Cointreau. Served the old fashioned way, hand shaken over rocks.

ACAPULCO BLUE 10.95

Sauza Conmemorativo, Blue Curacao, Triple Sec, and Sweet & Sour.

HORNI MARGARITA 10.95

Sauza Hornitos, Midori, Sweet & Sour and a splash of Orange Juice.

GRANDISIMO From 25.95

House Margarita made with Garduño's own private labeled tequila served in our signature 44 oz. Bola Grande glass over rocks.

FEATURED DRINKS

TEQUILA SUNRISE 6

Fresh Orange Juice, Tequila, and Grenadine.

MEXICAN SEGUAS 8

Orange Juice, Pineapple Juice, Rum, Banana and a splash of Grenadine.

BERRIETTA 8

Amaretto, Piña Colada, Ice Cream and Fresh Strawberries.

COSMOPOLITAN 6

Ketel One Vodka, Cointreau, and Cranberry Juice.

SUMMER BREEZE 6

A smooth refreshing tequila drinking experience with a slight hint of mint and lime - served chilled.

MUD SLIDE 9

Ice Cream, Bailey's, Vodka, Kahlua and Chocolate, blended smooth.

LA FRESCA 6

Sauza Hornitos, Lemonade, Sprite and a lime squeeze.

CERVEZA

Ask your server about our draft beer selection.

Make it a MICHILADA with lime juice and a salted rim with your choice of beer.

IMPORTED 5.50

DOS EQUIS AMBER AND LAGER	AMSTEL LITE PILSNER URQUELL	TECATE BOHEMIA
HEINEKEN	LEINENKUGEL'S SUNSET WHEAT	MODELO ESPECIAL NEGRO MODELA
MICKEY'S	FOSTERS	PACIFICO
PERONI		CORONA
NEW CASTLE	CARTA BLANCA	

DOMESTIC 4.50

MILLER LITE	MICHELOB ULTRA
MILLER GENUINE DRAFT	MGD
SAM ADAMS	BUD LITE
BUD	MILLER HIGH LIFE
COORS LIGHT	SHARPS N/A



MEXICAN SPECIALTIES

All specialties served with sopaipillas.

ENCHILADAS

Traditionally served flat with three corn tortillas layered with choice of filling. Served with refritos and arroz, topped with Hatch red or green chile. Served with fried egg, sour cream or blue corn tortillas, add 1.00.

CHEESE 10.39

Aged cheddar cheese.

CHICKEN 11.19

Chicken and cheddar cheese.

CARNE 11.99

Ground beef and cheddar cheese.

MACHACA 12.69

Shredded beef and Jack cheese.

CARNE ASADA 12.69

Stir fried steak, Jack and cheddar cheese.

POLLO ASADA 12.69

Stir fried chicken, Jack and cheddar cheese.

ADOVADA ENCHILADA 13.79

Pork simmered in red chile topped with cheddar cheese.

TACOS TRADICIONALES

Three corn tortilla tacos served crisp or homestyle, grilled in our new wheat flour table tortillas, filled with your choice of filling. Served with refritos and arroz.

CHICKEN 11.49

Chicken and cheddar cheese.

CARNE 11.49

Ground beef and cheddar cheese.

MACHACA 12.69

Shredded beef and Jack cheese.

CARNE ASADA 12.69

Stir fried steak, Jack and cheddar cheese.

POLLO ASADA 12.69

Stir fried chicken, Jack and cheddar cheese.

BURRITOS

Topped with cheese and choice of chile. Served with refritos and arroz.

REFRITOS 10.39

Beans and cheddar cheese.

CHICKEN 11.49

Chicken and cheddar cheese.

CARNE 11.49

Ground beef and cheddar cheese.

MACHACA 12.69

Shredded beef and Jack cheese.

CARNE ASADA 13.79

Stir fried steak, Jack, and cheddar cheese.

POLLO ASADA 12.69

Stir fried chicken, Jack, and cheddar cheese.

CARNE ADOVADA 13.79

Pork simmered in red chile topped with cheddar cheese.

CHIMICHANGAS

We grill our chimichangas. Served with sides of arroz, refritos and a choice of chile.

CHICKEN 11.49

Topped with guacamole, cheddar cheese and sour cream.

GROUND BEEF 11.49

Topped with guacamole, cheddar cheese and sour cream.

MACHACA 12.69

Topped with guacamole, Jack cheese and sour cream.

CARNE ASADA 13.79

Stir fried steak topped with guacamole, cheddar and Jack cheese and sour cream.

POLLO ASADA 12.69

Stir fried chicken topped with guacamole, cheddar and Jack cheese and sour cream.

CARNE ADOVADA 13.79

Topped with guacamole, cheddar cheese and sour cream.

SIZZLING FAJITAS

All meats marinated and seasoned with special Garduño's recipe. Served sizzling with grilled onions, tomatoes, bell peppers, guacamole, pico de gallo, squeezed lime and choice of Garduño's table, flour or low carb tortillas. Extra Fajita Plate with beans or rice and tortillas, add \$4.95.

STEAK FAJITAS

Served with refritos.

Half Pound 17.29

CHICKEN FAJITAS

Served with arroz.

Half Pound 17.29

SHRIMP FAJITAS 20.69

Served with arroz.

VEGETARIAN FAJITAS 16.09

COMBINATION FAJITAS

Choice of two of the following:

Beef, chicken or vegetarian.

Pound 26.49

Shrimp and chicken or beef

Pound 28.79

COMBINACIONES

Served with refritos and arroz and sopaipillas, topped with your choice of Hatch red or green chile. Create your own combo from selections below:

2 ITEM COMBO 12.69 • 3 ITEM COMBO 13.79 • 4 ITEM COMBO 14.99 • 5 ITEM COMBO 15.99

TAMALE (HANDMADE)

Chicken

Pork

TACO

Ground beef and cheddar cheese

Chicken and cheddar cheese

Shredded beef and Jack cheese

CHILE RELLENO

Hatch chile relleno stuffed with Jack cheese. Topped with choice of chile and cheddar cheese

BURRITO

Ground beef or Bean

Ground beef and Bean

ENCHILADA (ROLLED)

Ground beef and cheddar cheese

Chicken and cheddar cheese

Shredded beef and Jack cheese

Cheese only

CARNE ADOVADA

Simmered red chile pork and cheddar cheese

CALDILLO (CUP)

TORTILLA SOUP (CUP)

POSOLE (CUP)

GREEN CHILE CLAM CHOWDER

CHILE GOURMET

Steaming grande gourmet chile bowls accompanied by chopped onion, cilantro, cheese, cheese, charro beans and flour tortillas (spicy hot). Sprinkled with confetti corn strips, sour cream and a jalapeño. Served with adobe corn cake.

POSOLE TRADICIONAL 12.69

Red chile chicken and pork posole topped with melted quesos and red chile.

CHILE ROJO 12.69

Beef tips and assorted cheese with Hatch red chile.

CHILE VERDE 12.69

Diced chicken breast and assorted cheeses with Hatch green chile.

CHILE VERDE CON MACHACA 12.69

Shredded roast beef with assorted cheeses and Hatch green chile.

CARNES

Served with a side of papitas, charro beans, guacamole and sweet corn cake.

NEW!

MEXICAN STEAK STIR FRY 16.59

Carne asada steak marinated in citrus juices and sautéed with fresh pico de gallo. Served with a stack of hot table or flour tortillas.

CARNE ADOVADA 16.09

All day marinated and simmered red chile pork, topped with melted cheddar cheese. Served with a stack of table or flour tortillas.

CARNITAS 18.39

Tenderized pork tenderloin, sautéed onion and bell peppers smothered in Hatch green chile. Served with a stack of table or flour tortillas.

STEAK AND SHRIMP DIABLO 22.99

NEW!

Flat iron steak topped with shrimp in diablo sauce, Jack and cheddar cheese.

CAMARONES Y CARNE 22.99

Marinated New York Steak with breaded shrimp. Served with a side of spicy cocktail sauce.

NEW!

STEAK RANCHERA 22.99

Grilled ribeye served over charro beans, topped with red chile, cheddar cheese and red chile dusted onion rings.

POLLO

Served with sides of arroz, charro beans, guacamole and sweet corn cake.

MEXICAN CHICKEN STIR FRY 14.99

NEW!

Diced chicken marinated in citrus juices and sautéed with pico de gallo and chorizo. Served with a stack of hot table or flour tortillas.

NEW!

POLLO CON CHORIZO 14.99

Marinated chicken breast grilled and topped with melted Jack and cheddar cheeses, chorizo and sautéed jalapeños.

FIRE ROASTED POLLO 14.99

NEW!

Chicken breast marinated in citrus juices and our Fire Roasted Salsa grilled and topped with Jack and cheddar cheeses.

POLLO MONTEREY 16.09

Broiled chicken breast, topped with Jack cheese, sliced avocado and chile con queso alongside a red chile cheese enchilada.

PESCADO

SHRIMP DIABLO 18.39

Shrimp sautéed with chipotle chiles and red chile seasoning, topped with confetti corn strips. Served on a bed of arroz. Garnished with sweet corn cake and guacamole.

CAMARONES FLORES 18.39

Five large breaded shrimp on a bed of arroz. Served with vegetables sautéed with jalapeño butter. Garnished with sour cream, a lemon crown and sweet corn cake.

CHILEAN KING CLIP 22.99

NEW!

A flaky, light, white fish topped with poblano cream sauce. Served with sides of green chile fettuccini alfredo and fresh vegetables sautéed in jalapeño butter. Served with sweet corn cake.

SALMON NORTENO 20.69

Salmon steak seasoned with a blend of chile and herbs grilled and topped with fresh pico de gallo. Served with vegetables grilled in jalapeño butter and arroz. Garnished with guacamole and sweet corn cake.

PARA LOS NIÑOS

For our little amigos 12 years and under. Served with refritos, arroz and sopaipillas. Chile served on request. Child's beverages available. Children's plate available for Fajita Express and Sunday Brunch!

CHEESE MELT 5.79

Jack and cheddar cheese tortilla melt.

BEAN BURRITO 5.79

Topped with melted cheese.

CHEESE ENCHILADA 5.79

FLOUR TORTILLA TACO 5.79

Beef or chicken.

STUFFED SOPAIPILLAS 5.79

Beef or chicken.

TORTILLA BURGER 5.79

Served with papitas.

CHICKEN TENDERS 5.79



SMOOTHIES 4.59

Smoothie blended with your choice of strawberry, banana or pineapple.

POSTRES

Traditional and original desserts guaranteed to satisfy your sweet tooth.

STRAWBERRY SOPAIPILLA 5.79

A cinnamon and sugar coated sopaipilla stuffed with vanilla ice cream and strawberries. Topped with whipped cream.

FLAN 5.79

Classic Mexican egg custard with a hint of caramel garnished with whipped cream. With Kahlua or Bailey's add \$1.50.

FRIED ICE CREAM 5.79

A crisp cinnamon tostada shell filled with vanilla ice cream in a crunchy fried coating. Topped with honey, cinnamon and whipped cream.

CHOCOLATE TACO 6.89

A Garduño Family Favorite! Chocolate coated crepe filled with a cream cheese and strawberry blend. Garnished with whipped cream, strawberries and toasted coconut shavings.

CHEF'S SPECIAL CHEESECAKE 6.89



Ask your server. With Kahlua or Bailey's add 1.50.

SCOOP OF ICE CREAM 3.49

Vanilla ice cream topped with your choice of cherry, strawberry or chocolate topping and whipped cream.

COFFEE DRINKS



CAFE NEUVO MEXICO 9

Bailey's, Kahlua, Frangelico, and Coffee

CAFE SIESTA 6

Kahlua and Coffee

MEXICAN SOMBRERO 6

Sauza Conmemorativo, Kahlua, and Coffee

CONGA CAFE 6

Blend of Rum, Tia Maria, and Coffee

CAFE LATINO 9

Blend of Bailey's, Kahlua, and Coffee

CAFE SANTIAGO 9

Bailey's, Kahlua, Brandy, Creme de Caçao, and Coffee

AFTER DINNER DRINKS

KAHLUA 6

BAILEY'S 6

FRANGELICO 6

GRAND MARNIER 9

BRANDY 6

Try any of our premium tequilas in a snifter.

FRESH FROM THE BLUE AGAVE

Ask your server about the Chef's Specials of the day.

FRESH SEAFOOD

* OYSTER ON THE HALF SHELL
half dozen \$10.39
one dozen \$17.29

PEEL AND EAT SHRIMP
half pound \$11.49
full pound \$18.39

SHRIMP COCKTAIL \$11.49
Served with cocktail sauce.

KING CRAB COCKTAIL \$26.49
Full pound fresh king crab served with
horseradish and cocktail sauce.

CRAB AND SHRIMP DIP \$12.69
Lumps of crab and shrimp mixed with pico
de gallo. Served with warm tostadas.

AVOCADO AND CILANTRO SHRIMP
COCKTAIL \$11.49
Fresh shrimp mixed with avocado, cilantro,
and cucumber. Served in our homemade
spicy cocktail sauce.

CEVICHE EN TEQUILA BLANCA \$11.49
Pescado blanco and shrimp marinated in citrus
juices and tequila. Served in our homemade
spicy cocktail sauce.

CALDOS

GREEN CHILE
CLAM CHOWDER
cup \$5.79
bowl \$10.39

TORTILLA SOUP
cup \$5.79
bowl \$10.39

CALDILLO
cup \$5.79
bowl \$10.39

PASTAS AND STEAMERS

Fresh seafood tossed with pastas and seasoned to perfection.

LINGUINI PASTA
IN A GARLIC SAUCE
Choice Shrimp, or Scallops. \$21.89
Choice Lobster or Crab. \$22.99

House: Lobster, Shrimp, Crab, and Scallops. \$22.99

RED CHIPOTLE SEAFOOD ALFREDO PASTA
Choice Shrimp, or Scallops. \$21.89
Choice Lobster or Crab. \$22.99
House: Lobster, Shrimp, Crab, and Scallops. \$22.99

GREEN CHILE SEAFOOD ALFREDO PASTA
Choice Shrimp, or Scallops. \$21.89
Choice Lobster or Crab. \$22.99
House: Lobster, Shrimp, Crab, and Scallops. \$22.99

ROASTS AND GUMBOS

*Fresh seafood sautéed in our unique individual steam kettles. Choose either our roast
in a creamy red tomato and white wine sauce or our gumbo in a spicy sauce.*

ROAST
Choice Shrimp, or Scallops. \$21.89
Choice Lobster or Crab. \$22.99
House: Lobster, Shrimp, Crab, and Scallops. \$22.99

GUMBO
Choice Shrimp, or Scallops. \$21.89
Choice Lobster or Crab. \$22.99
House: Lobster, Shrimp, Crab, and Scallops. \$22.99

**(Contains or may contain) raw or undercooked product. Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

LUNCH SPECIALS

Served Monday thru Friday from 11 am to 4 p m.


HALF SALAD 9.19 Choose either our Zia or Taco salad and we'll cut it in half and serve it in a chilled bowl.


TACOS TRADICIONAL 9.19 Choice of two beef or chicken tacos served with rice and beans.

QUESADILLA 9.19 Grilled flour tortilla, folded and filled with cheddar and Jack cheese, green chile, and chicken. Served with a side of sour cream.


HUEVOS RANCHEROS 9.19 Two eggs on a fresh flour tortilla with ground beef, confetti corn strips and choice of chile. Served with sides of refritos and papitas.

ENCHILADA 9.19 A flat enchilada layered with your choice of chicken or ground beef, topped with choice of chile and cheddar cheese. Served with side of arroz and refritos.

 **ASADA STEAK ENCHILADAS OR TACOS 9.19** A flat enchilada layered with choice of seasoned carne or pollo asada, topped with choice of chile and Jack and cheddar cheese. Served with sides of sour cream, arroz and refritos.

 **BLUE ENCHILADAS 9.19** Two rolled blue corn enchiladas topped with Hatch green chile. Served with arroz and posole.

LUNCH COMBO 10.39 One cheese enchilada, topped with red chile and cheddar cheese. One relleno, topped with green chile and cheddar cheese. One beef or chicken taco, served with rice.

 **PESCADO BLANCO TACOS 10.39** Grilled or deep fried white fish in grilled flour tortillas filled with Jack cheese, sautéed bell peppers and onions. Topped with citrus marinated slice cabbage and cream fresh, garnished with guacamole sweet corn cake, diced tomato and shredded Jack cheese. Served with a side of arroz.

ENCHILADA OR CHIMICHANGA ESPINACA 10.39 Grilled chimichanga or flat enchilada filled with pico de gallo, sautéed mushrooms and spinach, topped with muenster cheese and chile con queso. Served with sides of sour cream, arroz and sweet corn cake.

FAJITA EXPRESS 10.39 per person Served Til 2 P.M.


Start out with fresh fruit or salad, a hot steaming cup of our caldillo or posole and a fresh tortilla.


Next try all Garduño's favorites on our buffet style lunch featuring: carne adovada, enchiladas, refritos, arroz, posole and beef and chicken fajitas made fresh to order. Featured entrées change daily.


LOW CARB ITEMS

Served with sides of calabacitas (without corn) and garnished with guacamole.


 **MEXICAN CHICKEN STIR FRY 14.99**
Diced chicken marinated in citrus juices and sautéed with pico de gallo and chorizo. Served with whole wheat tortillas.

MEXICAN STEAK STIR FRY 14.99 
Carne asada steak marinated in citrus juices and sautéed with fresh pico de gallo. Served with whole wheat tortillas.

 **POLLO CON CHORIZO 14.99**
Grilled chicken breast topped with sautéed jalapeños, chorizo and melted Jack and cheddar cheese.

 **FIRE ROASTED POLLO 14.99**
Chicken breast marinated with citrus juices and our Fire Roasted Salsa.

GRILLED SALMON 20.69 Grilled Salmon Filet, topped with pico de gallo.

STEAK AND SHRIMP DIABLO 22.99 
Prime Flat Iron Steak, topped with fresh shrimp in our special diablo sauce and melted Jack and cheddar cheese.

NEW YORK STEAK 22.99 Topped with sautéed mushrooms.

LOW CARB BEVERAGES Margarita Light, Michelob Ultra, and Miller Lite.

CHEFS' SPECIALS

TOSTADA COMPUESTA 12.69

Two guanta shells: one filled with chicken and arroz, the other filled with refritos, ground beef and chorizo. Served with arroz and refritos, garnished with guacamole, lettuce, tomato and shredded cheese

STUFFED SOPAPILLA COMBO 12.69

Two sopaipillas: one stuffed with chicken and arroz, and the other stuffed with refritos and ground beef, both, topped with cheddar cheese. Served with arroz and refritos, garnished with lettuce, tomato and shredded cheese.

TAMALE DINNER COMBO 12.69

Hand made pork tamales topped with red chile and cheddar cheese. Served with arroz and refritos. Garnished with corn cake.

FLAUTA 12.69

Choice of two Chicken and Cheddar Cheese, two Machaca and Jack Cheese, or two Ground Beef and Cheddar Cheese, topped with guacamole. Served with refritos, arroz and adobe corn cake..

RED CHIPOTLE CHICKEN ALFREDO PASTA 13.79

Fettuccini pasta with marinated chicken, confetti corn strips and our red chile chipotle alfredo sauce.

GREEN CHILE CHICKEN ALFREDO PASTA 13.79

Fettuccini pasta with marinated chicken, confetti corn strips and our green chile alfredo sauce.

TACO SAMPLER 13.79

One each of: Chicken and cheddar, Ground beef and cheddar, Machaca and Jack cheese, and Carne Asada and Jack and cheddar. Served with sour cream, refritos, arroz and choice of chile.

STUFFED RELLENO \$13.79

Two Hatch green chile rellenos: one stuffed with chicken topped with green chile and cheddar cheese, and the other stuffed with machaca and topped with chile con queso and Jack cheese. Served with arroz and refritos. Garnished with corn cake.

LOS COLORES 13.79

Three rolled enchiladas, one each of: chicken with green chile, shredded beef with chile con queso, and cheese with red chile. Served with refritos and arroz.

PESCADO BLANCO TACOS 13.79

Grilled or deep fried white fish in grilled flour tortillas filled with Jack cheese, sautéed bell peppers and onions. Topped with citrus marinated slice cabbage and cream fresh, garnished with guacamole sweet corn cake, diced tomato and shredded Jack cheese. Served with a side of arroz.

ENCHILADA OR CHIMICHANGA ESPINACA 13.79

Chimichanga or flat enchiladas filled with pico de gallo, sautéed mushrooms, and spinach. Topped with chile con queso and Muenster cheese. Served with sides of arroz and adobe corn cake.

SEAFOOD ENCHILADA OR CHIMICHANGA 14.99

Flat enchilada or grilled chimichanga filled with shrimp and crab sautéed in jalapeño butter, topped with chile con queso. Served with sides of arroz, garnished with guacamole and sweet corn cake.

BURRITO MAGNIFICO (FOR THE BIG APPETITE) 14.99

Large flour tortilla filled with refritos, carne adovada, machaca and cheese, topped with Hatch red and green chile. Served with refritos and arroz.

CHIMI BISTEC COMBO 14.99

Grilled chimis: one each of adovada and one chicken topped with chile con queso and guacamole.

SANTA FE BLUE 14.99

Blue corn tortillas layered with chicken, Jack and cheddar cheeses, topped with choice of chile. Served with sides of rice, charro beans and posole.

BROILED PORK TENDERLOIN 22.99

Hand rubbed with chipotle and roasted garlic. Served with sides of calabasitas, papitas, charro beans, and sweet corn cake.

