

FALL ENTREES

Grilled Mahi Tacos **\$11.95**

2 grilled Mahi-Mahi tacos with our creamy avocado sauce, cabbage, pico de gallo, and queso fresco; served with rice and a salad.

Chicken Tamale **\$8.95**

Fresh masa stuffed with shredded chicken and Pasilla Chiles covered with salsa verde; served with rice and beans.

Chile Relleno Puebla **\$8.95**

A fresh Pasilla Chile stuffed with queso fresco, covered in either ranchero sauce or salsa verde; served with rice and beans.

Shrimp Enchiladas **\$12.45**

2 corn tortillas stuffed with shrimp, cheddar, and jack cheese covered in salsa verde, sour cream, lettuce, and avocado; served with rice and beans.

WEEKLY SPECIALS

\$3 Happy Hour

Beers, Tacos, Taquitos, Quesadillas, Cheese Enchiladas,
& Drink Specials (M-F, 3-6PM, Bar Only)

Margarita Mondays

\$4 House Margaritas & \$5 Cadillacs (3-Close, Bar Only)

\$1 Taco Tuesdays

Carne Asada, Pollo Asado, & Al Pastor street tacos;
\$3 Beers & \$4 Margaritas (4-9PM, Bar Only)

\$7.49 Lunch Special

Taco, Enchilada or Tamale served with rice,
beans and a soda (M-F, 11-3PM)

DESSERTS

Flan **\$4.45**

Traditional custard dessert topped with whipped cream and caramel.

Arroz con Leche **\$3.95**

A sweet rice dessert flavored with cinnamon and topped with chocolate sauce.

Key Lime Ice Cream Pie **\$4.45**

Key Lime ice cream in a graham cracker crust.

Caramel Churro Sundae **\$7.45**

Crunchy and warm caramel filled Churros topped with vanilla bean ice cream, whipped cream and caramel. Save room for this one!

Add Patron XO Coffee Liqueur **\$2.00**



EST. 1972