

NACHOS

Crispy corn chips with your choice of ground beef, shredded beef or chicken, topped with monterrey jack cheese, roasted jalapeños, tomatoes, onions, refried beans, sour cream, and guacamole. \$10.99

GUACAMOLE

Fresh Haas avocados, roma tomato, diced onion, fresh jalapeño, chopped cilantro and fresh squeezed lime, served with crispy corn chips. \$7.99

QUESO BLANCO

Our signature blend of jalapeño cheese, onion, tomato, spinach and cilantro. Served with warm corn tortilla chips. \$7.99

QUESADILLAS

Giant flour tortilla filled with chicken or beef, pepper jack cheese, onions, and tomatoes, served with sour cream, and guacamole. \$10.99

SALADS

SOUTHWEST SALAD

Spring greens with shredded chicken, black beans, diced avocado, corn relish, tomatoes, pepper jack cheese and crispy tortilla strips. Served with avocado dressing. Entrée \$12.99 | Side \$7.99

TACO SALAD

A crispy tortilla shell with chopped romaine, tomatoes, pepper jack cheese, your choice of shredded chicken or beef, jalapeños, sour cream and



Served with Spanish rice and charro beans.

Served with your choice of shredded chicken, ground beef, shredded beef, or carnitas pork.

Street Tacos - topped with onions and fresh cilantro Traditional - topped with lettuce, tomatoes, mix cheese, sour cream

Choose: soft corn, hard shell, soft flour tortilla

4 Tacos \$11.99 | 6 Tacos \$15.99 | 12 Tacos \$27.99



Served with Spanish rice and charro beans.

CHICKEN ENCHILADAS

Two corn tortillas stuffed with seasoned chicken baked with house made enchilada sauce. \$8.99

BEEF ENCHILADAS

Two corn tortillas stuffed with shredded or ground beef baked with house made enchilada sauce. \$9.99

CHEESE ENCHILADAS



 $Served \ with \ Spanish \ rice \ and \ charro \ beans.$

COMBO

Choose 3 of your favorites Chicken or Beef Enchilada Beef Tamale Chicken Flauta 1 Traditional Ground Beef Taco \$12.99

CHICKEN FLAUTAS

Three corn tortillas stuffed with shredded chicken and deep fried, served over a bed of jalapeño slaw topped with sour cream and queso fresco. \$8.99

TAMALES

Masa filled with shredded beef and topped with a red chile sauce topped with queso fresco, and garnished with fresh lettuce and pico de gallo. \$13.99

FISH TACOS

3 beer battered fried Cod tacos in choice of corn or flour tortilla topped with jalapeño slaw, queso fresco and sour cream. \$10.99

CLASSIC BURRITO

Large flour tortilla stuffed with your choice of meat, refried beans and Spanish rice topped with our pepper jack cheese sauce and house made enchilada sauce. \$10.99

> CHOOSE YOUR MEAT Pork Carnitas • Shredded Chicken Ground Beef • Shredded Beef • Shrimp

FAJITA BURRITO

Large flour tortilla stuffed with your choice of shrimp, chicken, beef or chicken and beef, sauteed peppers and onions, topped with our pepper jack cheese sauce. \$11.99

guacamole. \$12.99



Choice of meat sauteed with red, yellow, green pepers and onions. Choice of corn or flour tortillas. Served with lettuce, pico, guacamole, sour cream, cheddar jack cheese, charro beans, and Spanish rice.

Chicken or Beef: \$13.99 Chicken and Beef: \$15.99 Shrimp: \$15.99 Two corn tortillas stuffed with our signature blend of cheese, baked with verde sauce. \$7.99

SIDES AND EXTRAS Rice: Small \$1.00, Large \$2.00 Refried or Charro Beans: Small \$1.00; Large \$2.00 Extra tortillas \$2.00 Guacamole: Small \$0.50, Large \$2.00 Queso: Small \$0.50, Large \$2.00 Cheese: Small \$0.50, Large \$2.00

Desserts: \$5.00

* Ask your server about dessert selections.

THE LUCKY TACO BOWL

Your choice of meat served atop of refried beans and Spanish rice, then topped off with shredded lettuce, shredded cheese, pico de gallo, queso blanco, cilantro and onions. \$11.99

> CHOOSE YOUR MEAT Pork Carnitas • Shredded Chicken Ground Beef • Shredded Beef

CHIMICHANGA

Ground beef, onions, potatoes, deep fried, topped with cheese sauce, pico de gallo, and guacamole. \$10.99

SPECIALTY BEVERAGES

TEQUILAS

EL TESORO PARADISO AÑEJO \$18 PATRÓN SILVER \$9 HERRADURA SILVER \$9 CAZADORES AÑEJO \$8 PARTIDA BLANCO \$6 PARTIDA AÑEJO \$8 PARTIDA REPOSADO \$8 AVION SILVER \$8 EL TESORO REPOSADS \$6 ISOO REPOSADO \$6 EL TESORO PLATINUM \$6 EL JIMADOR REPOSADO \$6 CORZO SILVER \$5 MONTE ALBAN MEZCAL \$5 SAUZA HORNITOS PLATA \$5

DRAFT BEER

RFFR

Bud Light Coors Light Miller Lite Boulevard Wheat Blue Moon Corona Light Pacifico Dos Equis Modelo Especial Negra Modelo BOTTLED BEER Bud Bud Light Miller Lite Coors Light Boulevard Pale Ale Odoul's Michelob Ultra Heineken Corona Tecate



MELON MADNESS MARGARITA

Refreshing melon flavors made with Cabo Wabo Silver and Midori. \$13

EL MANGO MATADOR MARGARITA

Welcome to the bull fight Patrón Reposado and Citrónge Mango. \$13

BERRY LUCKY MARGARITA

Luck is on your side, Raspberry mixed with Cabo Wabo Tequila and Citrónge Liqueur. \$13

HIGH ROLLER MARGARITA

A casino patron must have, Patrón Silver and Patrón Citrónge. \$13

GRAND GOLDEN MARGARITA

Best of the Best Patrón, Patrón Reposado and Grand Marnier. \$13

SPICY MANGO

Slight heat from the peppers combined with the sweet mango fruit-delicious. $\$ S9 $\$

CUCUMBER

The clean refreshing flavor of cucumber make this a de-lightful margarita. \$9

HIBISCUS

Sweet delicate flavor from the Hibiscus flower makes a beautiful margarita. \$9

CHIPOTLE PINEAPPLE

Smokey Chipotle mixed with sweet pineapple-great combination! \$9

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WINE

VISTA POINT \$6 (Chardonnay, White Zinfandel, Merlot, Cabarnet Sauvignon, Pinot Grigio) DOMINO MOSCATO \$6 HOGUE REISLING \$6 KENDALL JACKSON CHARDONNAY \$9 DISENO MALBEC \$8 blended to perfection. \$8

STRAWBERRY HOUSE MARGARITA S8

SIGNATURE HOUSE MARGARITA

Signature House Margarita hand shaken and

BLUE DIAMOND MARGARITA A diamond in the rough, Blue Curacao blended with EL Jimador Tequila. \$8

SKINNY MARGARITA \$8

SKINNY TOP SHELF Great Patrón taste with less calories. \$13

THE ROYAL FLUSH

Ten through Ace winner with El Jimador Blanco Patrón Citrónge and Blood Orange Puree. \$13

HABANERO LIME This margarita is on FIRE! \$9

DESERT PEAR Fruity pear taste makes a delicious margarita. \$9