

ANTOJITOS, ENSALADAS, SOPAS Y MÁS

ANTOJITOS

GUACAMOLE OLMECA (PREPARED TABLE SIDE)

Avocado mixed with onion, cilantro, tomato, lime and orange juice, seasoned with salt and pepper, then topped with chilitos toreados. A real Mexican tradition—and our own recipe—served in a molcajete! 10.95

BOTANA GRANDE 🌱

(3) quesadillas al carbón; (3) flautas; (8) bean and cheese nachos and (6) fried cream cheese jalapeños. Served with guacamole and sour cream. 17.95

BOTANA CHICA 🌱

(2) quesadillas al carbón; (2) flautas; (4) bean and cheese nachos and (4) fried cream cheese jalapeños. Served with guacamole and sour cream. 13.95

BOTANA SOLO PARA MI 🌱

(1) quesadilla al carbón; (1) flauta; (4) bean and cheese nachos and (2) fried cream cheese jalapeños. Served with guacamole and sour cream. 9.95

TACOS AL PASTOR

(3) taquitos with marinated pork and pineapple, garnished with fresh cilantro, onion, pineapple, lime wedges and *Salsa de la Señora*. 6.95

TACOS DE LA CALLE

(3) beef taquitos grilled with cilantro and onion, garnished with fresh cilantro, onion, lime wedges and *Salsa de la Señora*. 7.95

COCKTAIL DE CAMARÓN 🌱🌱🌱

Fresh shrimp and pico de gallo mixed in a tangy red sauce, with just a hint of spice. Served chilled with sliced avocado and crackers. 10.95

CEVICHE DEL MAR 🌱🌱🌱

Fresh cooked fish, with cilantro, onion and tomato in a lime juice and olive oil-based marinade. Served chilled with sliced avocado and crackers. 9.95

QUESO FUNDIDO 🌱

Chorizo and melted queso Monterrey 6.95
Add shrimp, tomato and poblano pepper 10.95

QUESADILLAS

Served with guacamole.
cheese 2.95 each chicken 3.25 each
al carbón, shrimp or al pastor 3.75 each

JALAPEÑOS RELLENOS DE QUESO CREMA

Fried cream cheese jalapeños. Four 4.95 Six 6.95

QUESO O GUACAMOLE Y TOSTADAS 6.95

NACHOS (all served with jalapeños)

Bean/cheese	Eight	5.95	Twelve	7.95
Chicken*	Eight	8.95	Twelve	10.95
Beef*	Eight	10.50	Twelve	12.95
Shrimp**	Eight	12.50	Twelve	14.95

*Served with guacamole.

**Served with guacamole and pico de gallo.

ENSALADAS

ENSALADA DE GUACAMOLE

Our homemade guacamole served on a bed of chopped lettuce and tomato, topped with cilantro dressing.

Small 5.75 Large 6.95

ENSALADA ESMERALDA 🌱🌱🌱

A blend of crisp iceberg, romaine and spinach lettuces mixed with tortilla strips, red onion, rajas poblanas and queso fresco served with our cilantro dressing on the side. 8.95

7oz. grilled chicken 11.95 7oz. grilled beef 13.95

or 7oz. grilled shrimp 14.95

Side salad 3.75

ENSALADA BROOKE

A bed of crisp iceberg lettuce with tomato, grilled onion, bell pepper and topped with a light sprinkling of queso Monterrey. Served with cilantro dressing on the side.

7oz. grilled chicken 10.95 7oz. grilled beef 12.95

or 7oz. grilled shrimp 13.95

ENSALADA CHAVELITA

A ripe avocado half overflowing with shrimp, corn, red pepper, chile serrano and chopped cilantro on a bed of hearts of romaine lettuce, with tomato wedges and green onion. Served with a light avocado dressing on the side. 17.95

SOPAS Y MÁS

CREMA DE AGUACATE (SEASONAL)

Blended avocado with a hint of poblano and lime. Garnished with avocado, crisp tortilla strips and cilantro. Served chilled.

Bowl 7.95 Cup 5.95

POZOLE 🌱🌱🌱

Shredded pork and hominy, served with sliced cabbage, onions, radishes and lime wedges on the side.

Bowl 8.95 Cup 6.95

CREMA LÍGERA POBLANA

A delicious light cream of chile poblano enhanced with flavorful golden corn. Garnished with cilantro and sour cream.

Bowl 7.95 Cup 5.95

SOPA DE TORTILLA

Crispy corn strips, queso Monterrey, avocado and cilantro in our savory chicken broth (no chicken).

Bowl 7.95 Cup 5.95

CALDO TLALPEÑO

SPICY! Chicken soup garnished with tomato, cilantro, tortilla strips and fresh avocado in our savory chicken broth.

Bowl 8.95 Cup 6.95

CALDITO DE POLLO

Diced chicken breast with cilantro, avocado, potatoes and rice in our savory chicken broth.

Bowl 8.95 Cup 6.95

SOPAY TRES FLAUTAS DE POLLO 10.25

SOPAY QUESADILLA

al carbón or shrimp 8.95

ENCHILADAS Y MÁS

UNLESS NOTED, ENTRÉES ARE SERVED WITH SPANISH RICE AND BORRACHO BEANS. HANDMADE CORN OR FLOUR TORTILLAS SERVED UPON REQUEST.

SEASONED, STEAMED VEGETABLES MAY BE SUBSTITUTED FOR **RICE AND/OR BEANS**. THERE WILL BE A CHARGE FOR OTHER SUBSTITUTIONS.

ENCHILADAS DE LA CASA

ENCHILADAS '09

Two chicken enchiladas, one covered in our signature *Crema Chipotle* and the other covered in our signature *Crema Cilantro*. Topped with queso fresco and sour cream. Served with poblano corn white rice and Ensalada Esmeralda. 15.95

ENCHILADAS DE MOLE

Two beef or chicken enchiladas covered in our authentic *Salsa de Mole* and topped with queso fresco and garnished with fresh onion. 11.95

ENCHILADAS SAN MIGUEL (VEGETARIAN)

Two enchiladas with mushrooms in *Salsa Guajillo*, covered with queso fresco. Served with poblano corn white rice and Ensalada Esmeralda. 10.95

ENCHILADAS VERDES

Two cheese or chicken enchiladas covered in our tangy tomatillo sauce, melted queso Monterrey, and topped with sour cream. Served with guacamole. 10.95

ENCHILADAS DIVORCIADAS

Two irreconcilable chicken enchiladas topped with melted queso Monterrey, one covered with *Salsa Verde*, the other with *Salsa Ranchera*. 10.95

ENCHILADAS TRADICIONALES

Two enchiladas covered in our savory beef gravy. Filled with your choice of: queso Monterrey 8.25 or beef 9.50

CHILES RELLENOS

TRADICIONAL DE CARNE

Poblano pepper filled with ground beef, potatoes and queso Monterrey. Lightly battered then quickly fried and covered with *Salsa Española*. 13.95

DE CAMARÓN

Poblano pepper filled with a blend of fresh grilled shrimp, chopped tomatoes, onions, golden corn and queso Monterrey, topped with sour cream. Baked and served over poblano corn white rice and Ensalada Esmeralda. 17.95

DE VEGETALES (VEGETARIAN)

Poblano pepper filled with crunchy zucchini, golden corn, poblano strips and queso Monterrey. Baked and covered with *Salsa Española*. 12.95

PLATOS TRADICIONALES

LA PALOMA

A sampler plate featuring one enchilada verde, one chalupa compuesta and one quesadilla al pastor. 13.95

EL EXCLUSIVO

This sampler plate features one quesadilla al carbón, one flauta and one enchilada de queso. 12.95

FLAUTAS DE POLLO

Three crispy chicken flautas topped with our chilled combination of guacamole and crema, with queso fresco and tomato. 10.95

FAJITAS A LA PARRILLA EXCEPT BEEF

Served with grilled onions and bell peppers, guacamole and pico de gallo.

	<u>plate</u>	<u>pound*</u>
Vegetarian**	10.95	19.95
Chicken	13.95	25.95
Beef	14.95	27.95
Mixed	13.95	25.95
Shrimp	15.95	29.95
The Works	14.95	27.95

* Fajitas by the pound are served on a sizzling comal

** Zucchini, squash, mushrooms and bell peppers. Served with refried beans and poblano corn white rice.

SPLIT PLATE CHARGE \$3. • A 20% GRATUITY WILL BE ADDED TO SEPARATE CHECKS.

 = Lower saturated fat  = Lower carbohydrates  = Lower sodium  = Please allow a few extra minutes to prepare.

ESPECIALIDADES

UNLESS NOTED, ENTRÉES ARE SERVED WITH SPANISH RICE AND BORRACHO BEANS. HANDMADE CORN OR FLOUR TORTILLAS SERVED UPON REQUEST.

SEASONED, STEAMED VEGETABLES MAY BE SUBSTITUTED FOR **RICE AND/OR BEANS**. THERE WILL BE A CHARGE FOR OTHER SUBSTITUTIONS.

ESPECIALIDADES DE LA CASA

CARNE ASADA TAMPIQUEÑA 🕒

A flavorful, grilled 10 oz. rib eye steak served with a traditional enchilada de queso, guacamole and pico de gallo. 20.95
with four grilled shrimp in *Crema Chipotle* 24.50

PUNTAS DE PUERCO 🌶️🌶️🌶️

SPICY! 7 oz. lean pork marinated with roasted garlic and covered in our *Salsa de Chile Chipotle*. 13.95

ENCHILADAS DIMAS

Shrimp and mushroom enchiladas covered in our *Salsa Dimas* (with white wine). Served with poblano corn white rice and Ensalada Esmeralda. 15.95

TACOS DE CAMARÓN 🕒

Grilled fresh shrimp in two lightly fried, handmade corn tortillas topped with fresh cabbage, sliced avocado, tomato, onion and *Crema Chipotle*. 15.95

TACOS DE PESCADO 🕒

Grilled fresh strips of talapia in two lightly fried, handmade corn tortillas topped with fresh cabbage, sliced avocado, tomato, onion and a *SPICY Salsa de Mango y Habanero*. 13.95

MARY TIERRA

7 oz. grilled chicken breast covered with our signature *Crema Chipotle* and served with four grilled shrimp in our signature *Crema Cilantro*. 17.95

HUACHINANGO DE LA CASA 🕒🌶️🌶️

Fresh 7 oz. grilled filet of red snapper topped with your choice of our *Crema Cilantro*, *Crema Chipotle*, or *Salsa Veracruz* (onion, green pepper, tomato, capers and green olives). Served with poblano corn white rice and Ensalada Esmeralda. 19.95

ESPECIALIDADES DE POLLO

POLLO EN CREMA POBLANA

Grilled 7oz. chicken breast covered with our *Crema Poblana*. Served with poblano corn white rice and grilled vegetables. 15.95

POLLO ASADO 🌶️🌶️

Grilled 7oz. chicken breast served on a sizzling comal and covered with sautéed mushrooms, poblano peppers and onions. 13.95

POLLO AL CILANTRO O CHIPOTLE

Grilled 7oz. chicken breast covered in our signature *Crema Cilantro* or *Crema Chipotle*. Can't decide? Try half and half! 13.95

POLLO GUAJILLO

Grilled 7oz. chicken breast covered with mushrooms in our *Salsa Guajillo*. Served with poblano corn white rice and Ensalada Esmeralda. 13.95

POSTRES

PASTEL DE TRES LECHEs

Our famous homemade cake topped with pecans and covered in your choice of chocolate or vanilla milk. 6.50

BUÑUELO & HELADO DE VAINILLA 🕒

Fried flour tortilla covered in cinnamon and sugar served with vanilla ice cream and topped with chocolate sauce and pecans. 5.50

FLAN

Authentic rich custard with a layer of soft caramel on top. 6.50

MANGO SORBET 2.95

HELADO DE VAINILLA
(vanilla ice cream) 2.95

WHOLE CAKES

Order one of our customized cakes for your next special occasion. We feature a variety of flavors, including rum, and can create a unique cake for your event!

Serves 8 to 16 guests 34.95

Serves up to 40 guests 59.95

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F = Lower saturated fat **C** = Lower carbohydrates **S** = Lower sodium 🕒 = Please allow a few extra minutes to prepare.