

AQUÍ ES
MEXICO

COCINA MEXICANA

APPETIZERS

TABLE-SIDE FRESH GUACAMOLE \$MP

Freshly made at your table with ripe avocados, lime, onion, cilantro, and jalapeño.

Add a crunchy twist: Chicharrón \$4

ELOTE \$9

Mexican street corn on the cob, mayonnaise, cheese, lime and Tajín

FLAMIN' ELOTE \$10.50

Mexican street corn on the cob covered with mayo, cotija cheese, chili-lime seasoning, and a crunchy layer of Flamin' Hot Cheetos. Spicy, cheesy, and addicting

FLAUTAS \$10.50

Four chicken taquitos served with lettuce, cheese, sour cream and tomato

EMPANADAS \$12.50

Four homemade chicken and beef empanadas served with salad

CHICKEN WINGS \$12

Eight pieces and traditional chicken wings

Choose flavor:

- Buffalo - BBQ - Mango habanero

TAQUITOS CHIQUEADOS \$12.50

Four crispy taquitos stuffed with seasoned potato, topped with melted cheese, tender carnitas, and a rich tomato sauce

QUESADILLA PIZZA \$12.50

Stacked flour tortillas filled with shredded chicken or ground beef and sour cream.

- Ground beef, birria or chicken

AGUACHILE RIB-EYE★ \$MP

Premium ribeye marinated in lime and black chili sauce. Served with avocado, cucumber, and red onion

CORN RIBS \$9.50

Grilled corn ribs with butter, cotija cheese, chili-lime seasoning, and fresh lime.

NACHOS

FAJITA NACHOS \$13.50

Grilled steak or sautéed chicken, served with onions, tomatoes and bell peppers, topped with cheese dip

Add shrimp \$6

NACHOS SUPREME \$11.50

Ground beef or shredded chicken, topped with beans, lettuce, pico de gallo and sour cream

DON DIABLO NACHOS \$14

Crispy tortilla chips topped with steak, smoky sausage, melted cheese, beans, avocado, sour cream, and a grilled jalapeño

NACHOS AL PASTOR \$14

Al pastor style pork, pineapple, cheese dip and avocado

NACHOS GRILLED CHICKEN OR STEAK \$10.99

SOUPS + SALADS

CLASSIC TORTILLA SOUP \$10.50

Chicken or beef, pico de gallo, rice, avocado, vegetables and tortilla chips

VEGGIE SOUP \$10

Seasonal vegetables, avocado, cheese, onion and cilantro

TACO SALAD \$10.50

Crispy tortilla bowl filled with your choice of ground beef or shredded chicken, beans, tomatoes, cheese, and sour cream

- Add grilled chicken or steak \$14

- Add Shrimp \$18

AZTECA SALAD \$14

Grilled shrimp, chicken and mushrooms over lettuce, avocado, tomato and fresh cheese

FAJITA RICE BOWL \$14.50

Bowl of rice topped with grilled, chicken or steak, grilled peppers, onion, tomatoes, cheese, black beans, corn and pico de gallo

Add shrimp \$6

DIPS

CHEESE DIP S \$6 - L \$8

BEAN DIP \$5

GUACAMOLE DIP \$8

CHORIQUESO \$10

DIP SAMPLER \$10.99

Small samples of cheese dip, guacamole and bean dip

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

QUESADILLAS

QUESADILLA LA GRINGA \$14

Quesadilla filled with al pastor style pork, oaxaca cheese, roasted pineapple, onion and cilantro. Served with “charro beans” and taquera sauce

QUESADILLA FAJITA \$14

Grilled flour tortilla with your choice of chicken or steak, tomato, onion, bell pepper and cheese. Served with sour cream and rice

Substitute for shrimp \$18

QUESABIRRIA \$14

Flour tortilla filled with birria beef and cheese. Served with beans

QUESADILLA CLASSICA \$13.50

Steak or chicken. Served with rice and crema salad

FAJITAS

All fajitas are served on a sizzling platter with grilled onions, bell peppers and tomatoes. Side fajita salad (lettuce, sour cream and pico de gallo) rice, beans and flour tortillas

CHICKEN FAJITAS For one \$17/ For two \$29

STEAK FAJITAS For one \$17/ For two \$29

VEGGIE FAJITAS For one \$15/ For two \$28

SHRIMP FAJITAS For one \$21/ For two \$39

FAJITAS TEXANAS For one \$18.50/ For two \$30

(Chicken, steak and shrimp)

RIB-EYE FAJITAS \$MP

HAWAIIAN TEXANAS For one \$17/ For two \$29

(Chicken and steak with grilled pineapple)

PARRILLADA SAN JOSE \$40.50

Dinner for two, grilled steak, chicken, shrimp, carnitas and mexican sausage, topped with 2 corn quesadillas

LaTAQUERIA

Three tacos per order

TACOS STEAK AND CHORIZO \$14

Corn tortillas, mexican sausage, steak, cilantro and onion

TACOS DE CARNITAS \$14

Corn tortillas, pork, jalapeño and pico de gallo

TACOS AL PASTOR \$14

Corn tortillas, marinated pork, pineapple and grilled onions

BIRRIA TACOS \$14.50

Corn tortillas with birria, cheese, cilantro, and onions. Served with birria consome

TACOS DE COCHINITA PIBIL \$14

Marinated pork in achiote sauce with pickled onions

TACOS LOS GRINGOS \$12

Hard corn tortillas filled with ground beef or shredded chicken, lettuce, tomato and sour cream, wrapped in soft flour tortillas

TACOS DE POLLO \$12.99

Grilled chicken tacos with avocado and queso fresco

TACOS DE TRIPA \$MP

TACOS DE CARNE ASADA \$14

Corn tortilla, grilled angus beef, onion and cilantro

TACOS CANASTA \$14.50

Three corn tortillas with chicharrón and three corn tortillas with potatoes. Topped with cabbage and green sauce

TACOS DE PESCADO \$16

Flour tortilla filled with fish or shrimp. Topped with a special creamy cabbage

TACOS DE LENGUA \$MP

Corn tortilla, beef tongue, onion and cilantro

CHIPOTLE PORK TACOS \$14

Marinated pork in chipotle sauce, cabbage and corn tortillas

VOLCANOS TACOS \$15

Steak, roasted poblano, chihuahua cheese

TACOS CLÁSICOS \$12.50

Three crispy corn tacos filled with your choice of ground beef or shredded chicken, topped with lettuce, cheese, and sour cream

Substitute with grilled chicken or steak for \$3

BURRITOS

BURRITO AMLO \$15.99

Steak or chicken, rice and beans, pico de gallo. Topped with three sauces: green, red and cheese

Add chorizo \$3 - Add shrimp \$6

BURRITO DE LA ROQUETA \$14.99

Filled with carnitas, onion, rice and beans. Topped with green tomatillo sauce, cheese sauce and pico de gallo

BURRITO CANCUN \$14.99

Filled with Mexican sausage, steak, rice, beans, cheese, and sour cream. Topped with cheese dip and more Mexican sausage

BURRITO DON DIABLO \$14.99

Grilled chicken, chorizo, cheese, and tomatillo sauce. Served with charro beans

Add shrimp \$6

BURRITO CALIFORNIA \$12.99

Steak or grilled chicken, rice and beans, pico de gallo and sour cream

Add cheese dip \$2

Add shrimp \$6

BURRITO CATRIN \$15.99

Steak, chicken, and shrimp burrito with rice and beans, pico de gallo, and sour cream. Topped with cheese and green sauce

VEGETARIAN

VEGGIE TACOS \$12

Three tacos filled with seasonal vegetables and cheese. Served with black beans

SPINACH ENCHILADAS \$12

Three corn tortillas with spinach, topped with green sauce and melted cheese. Served with rice, black beans, avocado and tomato

VEGETARIAN BOWL \$12

A bowl of rice, seasonal vegetables, black beans, corn and pico de gallo. Topped with cheese

CHILES POBLANOS \$14

Two chile poblano peppers stuffed with cheese and topped with a homemade tomato sauce. Served with rice and black beans

QUESADILLA VEGETARIANA \$13

Seasonal vegetables and cheese. Served with rice and salad

VEGGIE BURRITO \$12

Rice, black beans, seasonal veggies, avocado and sour cream. Topped with cheese sauce



CHICKEN

ARROZ CON POLLO \$12.99

Grilled chicken over a bed of rice, smothered with melted cheese. Served with tortillas

Add shrimp \$6

CHORI POLLO \$14.99

Grilled chicken breast topped with our homemade chorizo and melted cheese. Served with rice and beans

Add shrimp \$6

POLLO SUPER CHARRO \$16.99

Grilled chicken breast cooked to perfection with bacon, mexican sausage and grilled onions. Topped with cheese sauce. Served with rice and charro beans

POLLO CON CREMA \$12.99

Tender strips of chicken cooked with sour cream and peppers. Served with rice, house salad and corn tortillas

Add shrimp \$6

POLLO POPEYE \$15.99

Chicken breast covered with spinach, bacon, cheese dip. Served with rice, cream and salad

POLLO RANCHERO \$15.99

Chicken breast with ranchera sauce, onion on top. Served with rice, beans and salad

POLLO HAWAII \$14.99

Chicken breast with sausage covered in pineapple, pico de gallo, onion, cheese dip. Served with rice and beans

POLLO JALISCO \$17.50

Grilled chicken breast, shrimp, onion, bell peppers and tomatoes, topped with cheese sauce. Served with rice and beans

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ENCHILADAS

ENCHILADAS RANCHERAS \$12.99

Five different enchiladas: ground beef, chicken, shredded beef, bean and cheese. Topped with crema sald and ranchera salad

ENCHILADAS ROJAS \$12.99

Three chicken enchiladas in a red sauce, served with rice, lettuce and sour cream

ENCHILADAS VERDES \$12.99

Three chicken enchiladas topped with green tomato sauce. Served with rice and beans

ENCHILADAS CHIPOTLE \$12.99

Three enchiladas with chicken, topped with creamy chipotle sauce, sour cream and pico de gallo. Served with rice ans beans

ENMOLADAS \$13.99

Three enchiladas with chicken, topped with oaxacan mole sauce. Served with rice and beans

SUSHI - NGADA

Sushi fusion eight pieces

HOT CHEETOS ROLL \$14.99

Avocado, shrimp tempura, cucumber, philadelphia cream cheese

BONITO ROLL \$14.99

Shrimp, philadelphia cream cheese, cucumber and crabmeat

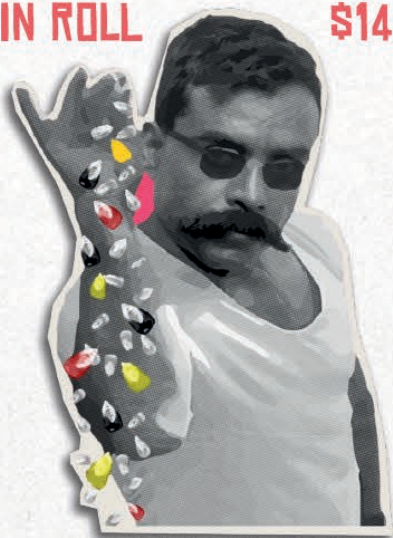
CABO AGUACHILE ROLL \$14.99

Shrimp, mango habanero, philadelphia cream cheese

SEÑORITA BONITA ROLL \$14.99

Rib-eye, cucumber, philadelphia cream cheese, avocado, banana

MANGO TAJIN ROLL \$14.99



MOLCAJETES



MOLCAJETE DE MAR \$49

A luxurious seafood experience featuring crispy tilapia, jumbo shrimp, grilled octopus, and tender scallops. Served sizzling in a traditional stone molcajete with rice, beans, and house salad

MOLCAJETE MAR Y TIERRA \$33

A bold surf & turf combination with juicy ribeye, roasted chicken, shrimp, smoky sausage, panela cheese, grilled nopal, roasted jalapeño, and onion. Presented in a hot molcajete and served with rice, beans, and warm corn tortillas

STEAKS

STEAK AND SHRIMP \$MP

Rib-eye steak with grilled shrimp on top and cheese. Served with rice, beans and salad

CHORISTEAK \$MP

Rib-eye with mexican sausage on top and cheese sauce. Served with rice ans beans

STEAK A LA TAMPIQUEÑA \$MP

Grilled rib-eye steak served with a cheese enchilada, rice, beans, onion, and poblano chile on top

CARNE ASADA \$MP

Two thin-cut rib-eye steaks, flame-grilled and served with Mexican rice, refried beans, lettuce, sour cream, pico de gallo, grilled onions, and a grilled jalapeño

Add shrimp \$6

STEAK RANCHERO \$MP

Rib-eye steak covered with ranchero sauce. Served with rice, beans, house salad and corn tortillas

Add shrimp \$6

RIB-EYE AL TEQUILA \$MP

Rib-eye steak grilled with onions and jalapeño, flamed on the table with tequila

Add shrimp \$6

STEAK A LA MEXICANA \$MP

Cubes of rib-eye cooked mexican style with onion, jalapeño, tomato, cilantro with a touch of ranchero sauce and salad

MARISQUERIA

The seafood shack



CAMARONES MOMIA

\$19

Bacon covered shrimp stuffed with cheese. Served with rice and salad

CAMARONES A LA DIABLA

\$16.99

Shrimp in a spicy hot sauce. Served with rice and house salad

CAMARONES AL MOJO DE AJO

\$16.99

Shrimp in garlic sauce. Served with rice and house salad

CAMARONES HUICHOL

\$20

CAMARONES CORA

\$20

Cooked Shrimp served as Nayarit style

CAMARONES ZARANDEADOS

\$19

Shrimp in adobo sauce. Served with rice and house salad

HUACHINANGO ZARANDEADO

\$36

Whole red snapper in adobo sauce. Served with a side of house salad and rice

RED SNAPPER ZARANDEADO

\$15

Red snapper fillet cooked with adobo sauce. Served with rice and house salad

PULPO ZARANDEADO

\$26

Octopus in adobo sauce. Served with rice and house salad

FILETE DE PESCADO

\$16.50

Fish fillet with rice and house salad

Choose preparation:

Breaded - Grilled - Garlic sauce

SALMON AL PASTOR

\$17.99

8 oz Salmon in adobo sauce. Served with a side of rice and house salad

MOJARRA FRITA

\$17

A whole fried tilapia. Served with rice and house salad

DOCENA DE OSTIONES

\$18.99

12 raw oysters on the shell

DOCENA OSTIONES PREPARADOS

\$25

12 raw oysters on the shell topped with shrimp and octopus ceviche

CEVICHE DE PESCADO

\$16.99

Raw fish cured in citrus juices with onion, jalapeños, avocado, cilantro and tomato

Add octopus \$8

CEVICHE DE CAMARON

\$16.99

Raw shrimp cured in citrus juices with onions, jalapeños, avocado, cilantro and tomato

Add octopus \$8

AGUACHILE DE CAMARON

\$19.99

Ceviche of raw shrimp mixed with lime juice, red onion, cucumber, avocado and chile piquin

Pick between: Red - Green - Black

TORRE DE MARISCOS

\$39.99

Tower of shrimps, octopus, fish ceviche, scallops, avocado in a red chile piquin sauce

VUELVE A LA VIDA

\$20

CALDO DE CAMARON

\$18.99

A delicious combination of shrimp and vegetables in a hearty broth

CALDO 7 MARES

\$21

A variety of seafood and vegetables in hearty broth

COCTEL DE CAMARON

\$16.99

Shrimp cocktail with chopped onions, tomatoes, cilantro, jalapeño and avocado in a special tomato sauce

Add oysters \$5

COCTEL DE CAMARON Y PULPO

\$19.99

Shrimp and octopus cocktail with chopped onions, tomatoes, cilantro, jalapeños and avocado in a special tomato sauce

Add oysters \$5

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HOUSE SPECIALS

CARNITAS DE QUIROGA \$16.99

Slow-cooked Michoacán-style pork. Served with rice and beans, salad, guacamole, pickle jalapeño and corn tortillas

CHIMICHANGAS \$12.99

Two flour tortillas fried and filled. Choice of chicken or beef. Served with rice and crema salad

TORTA AHOGADA \$13.99

A specialty from Guadalajara, Jalisco – this traditional Mexican sandwich is filled with tender pork carnitas and drenched in a rich red tomato sauce with a touch of spice

TULUM CHESSE STEAK \$14.50

A flour tortilla stuffed with tender sliced grilled steak, grilled onions and melted cheese. Served with rice and crema salad

COCHINITA PIBIL \$15.99

Shredded pork cooked in our old signature Mayan chipotle sauce. Served with rice, guacamole, pico de gallo and house salad

EL ALAMBRE \$17.99

A very popular dish from Mexico City. Grilled steak or chicken cooked with bacon, bell peppers, and onions. Topped with cheese sauce. Served with rice and beans on the side.

EL CHAMORRO SHANK \$22.99

Slow-braised pork shank, fall-off-the-bone tender, smothered in a bold red guajillo-tomato sauce. Served with rice, beans, and warm tortillas – a true taste of Mexico in every bite

COMBINACIONES \$10.99

All classic combos are served with rice, beans and topped with cheese.

- # 1 Enchilada and taco (ground beef)
- # 2 Enchilada and chile poblano (ground beef)
- # 3 Enchilada chicken / Enchilada ground beef
- # 4 Burrito and taco (ground beef)
- # 5 Chicken burrito (with beans topped with cream salad)
- # 6 Three hard shelled ground beef tacos
- # 7 Quesadilla chicken and enchilada ground beef
- # 8 Enchilada and burrito (ground beef and chicken burrito)
- # 9 Quesadilla chicken and ground beef burrito
- # 10 Enchilada and tostadas (ground beef)



SIDE ORDERS

PICO DE GALLO	\$2
SOUR CREAM	\$1.50
BEANS	\$2
RICE	\$2.25
CHEESE QUESADILLA	\$3
GROUND BEEF QUESADILLA	\$4.99
SHREDDED CHICKEN QUESADILLA	\$5
GRILLED CHICKEN QUESADILLA	\$7
STEAK QUESADILLA	\$7

DRINKS



AGUAS FRESCAS

NO REFILLS

Horchata
Jamaica
Tamarindo

SOFT DRINKS

FREE REFILLS

Pepsi products
Sweet tea
Unsweet tea
Coffee



DESSERTS

FLAN	\$7
CHURROS	\$7
TRES LECHES CAKE	\$7

CHILDREN'S MENU \$8

- # 1 Chicken tenders /fries
- # 2 Cheese quesadilla /rice
- # 3 Mac and cheese /fries
- # 4 Taco and rice
- # 5 Steak and cheese, fries
- # 6 Acp mini

LUNCH Menu

MONDAY TO FRIDAY 11 AM - 3 PM

L1 - BURRITO AND ENCHILADA \$9.50

Burrito and enchilada, rice and beans

L2 - CHIMICHANGA \$9.50

Chicken or beef, topped with melted cheese, rice and crema salad

L3 - CHICKEN QUESADILLA \$10.50

Topped with nacho cheese. Served with rice and crema salad

L4 - CHICKEN ENCHILADA RICE AND BEANS \$9

L5 - LUNCH FAJITA \$13

Steak or chicken with salad, rice or beans and flour tortillas

Add shrimp \$3

L6 - FAJITA QUESADILLA \$12

Steak or chicken with tomato, peppers, onion. Served with rice and crema salad

Add shrimp \$3

L7 - SPEEDY GONZALEZ \$6.50

One taco, one enchilada and rice. Your choice chicken or ground beef

L8 - TWO ENCHILADAS CHICKEN AND RICE \$10.50

Topped with cream salad

L9 - ARROZ CON POLLO \$11

Grilled chicken, rice and melted cheese

L10 - HUEVOS CON CHORIZO \$10.50

Eggs scrambled with chorizo. Served with rice and cream salad

L11 - FAJTA RICE BOWL \$13

Grilled chicken or steak with peppers, onion and tomatoes. Topped with cheese and served in a bowl with rice, black beans, corn and pico de gallo

L12 - CHILAQUILES \$13

Green sauce, black beans, sour cream, cotija cheese, avocado, onion, egg and cilantro

L13 - BURRITO RAQUEL \$11

Flour tortilla filled with steak, chorizo and cheese. Served with rice and beans

L14 - POLLO POPEYE \$12.50

Chicken breast topped with spinach and cheese sauce. Served with rice and beans

L15 - ARROZ CON CAMARON \$11.99

L16 - ARROZ CLASICO TEXANO \$11.99

Grilled steak, chicken and shrimp bed of rice and cheese sauce

L17 - BURRITO ROQUETA \$10

Filled with carnitas and onion. Topped with green tomatillo sauce, cheese sauce and pico de gallo. Served with rice and beans

L18 - 2 TACOS RICE AND BEANS \$6.50

Two hard tacos filled with ground beef. Served with rice and beans

L19 - QUESADILLA TROPICAL \$10.50

Filled with chicken, chorizo, pineapple, onion and cheese. Topped with pico de gallo tropical. Served with rice and beans

L20 - BIRRIA BOWL \$12.50

Onions, cilantro, rice, black Beans, melted cheese and consome

L21 - BURRITO RICE AND BEANS \$6.50

Burrito, rice, and beans.

L22 - BURRITO DELUXE \$5.50

Ground beef or tinga chicken. Topped with lettuce, tomato, sour cream, rice or beans



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DRINK Menu

PALOMA \$13.50

Silver tequila, lime, squirt soda and salt rim

PALOMA NEGRA \$13.50

Silver tequila, lime, squirt soda and black secret poison

CANTARITO AMATITÁN \$13

Mix of fresh juices, lime, tequila

VAMPIRITO \$12

Sangrita, squirt soda, tequila

JAMAICA GO GO \$13

Jamaica, lime, tequila

LA MONJA \$14

Mazapán, vodka, espresso

SUGAR DADDY \$14

Mango, peach, tequila, red bull

LA EXÓTICA \$14

Mezcal, cucumber, citrus

MEXICAN MULE \$12

Silver tequila, lime and ginger beer

MANGONADA \$14

Tequila, mango, chamoy, frozen

PINEAPPLE MARGARITA \$15

Freshly squeezed oranges and limes, silver tequila, agave nectar, served in a carved pineapple and tajín rim

MARGARITA NATURAL \$14

Fresh squeezed oranges and limes, patrón silver, agave nectar

CLASSIC MARGARITA \$12

Choose from: strawberry, mango, lime, peach and prickly pear. Served frozen or on the rocks

MONSTER MARGARITA \$25

Choose from: strawberry, mango, lime, peach. Served frozen or on the rocks

LA REINA \$14

Skinny margarita with sangría

MOJITO \$13

Choose from: strawberry, lime, mango

MARGARONA \$15

Frozen margarita with coronita

HIERBA DE LA BUENA \$14

Mint, vodka, lime

AZULITO \$13

Tequila, blue curaçao, mix of fresh juices

LA BICHOTA \$12

Tequila, jalapeño, orange, bobba, pineapple

PA LA TÓXICA \$14

Piña colada, rum, strawberry, cotton candy

PAQUITA PARADISE \$14

Passion fruit margarita

SANTO MEZCALITA \$14

Mezcal, lime juice with a pinch of salt

HOMEMADE SANGRÍA \$14

MARGARITA PITCHER \$35

MARGARITA NATURAL \$45 PITCHER

BEER

DOMESTIC BEER \$5.50 MEXICAN BEER \$6.50

Budweiser
Bud Light
Coors light
Michelob ultra
Miller lite

XX Lager
XX Ámbar
Corona
Modelo especial
Negra modelo
Pacífico
Victoria
Sol

DRAFT BEER

Domestic
and mexican



WINE

RED OR WHITE

Cabernet
Merlot
Pinot grigio
Chardonnay
White zinfandel

SPECIAL

OFFER FOR BIRTHDAYS \$50

Avioncito birthday special:
6 different shots, a perfect
way to celebrate in style

TEQUILA

BLANCO \$11

*UNAGED

Patrón
Don Julio
Casamigos
Terramana
José Cuervo
Espolón
Herradura
Hornitos
1800

REPOSADO \$12

*AGED FOR
2 MONTHS

Patrón
Don Julio
Casamigos
Terramana
José Cuervo
Espolón
Herradura
Hornitos
1800
Centenario
7 Leguas
Corralejo
Cabo

3 Generaciones

AÑEJO \$14

*AGED FOR
AT LEAST 1 YEAR

Patrón
Casamigos
José Cuervo
Herradura
Hornitos
1800
Centenario
7 Leguas
Corralejo

CRISTALINO

Añejo or aged tequila
that has been filtered
often through
charcoal to remove
natural colors.

PARA LA REALEZA
FOR ROYALTY

Clase azul Reposo \$30
Clase azul Añejo \$60
Don Julio 1942 \$27
Don Julio 70 \$25
1800 Cristalino \$25
Mandala Blanco \$20
Mandala añejo \$25
Maestro Dobel 50 cristalino \$25
Clase azul blanco \$20
Avión 44 \$25
Herradura ultra \$25
3 Generaciones reposado ... \$18

MONSTER MARGARITAS

GROWLER MARGS

MAMACITA
STRAWBERRY MARGARITA
\$25.99

BIG BOSS
NATURAL MARGARITA WITH BLUE
CURACAO & PINEAPPLE JUICE
\$25.99

MAMALOVER
PASSION FRUIT MARGARITA
\$25.99

PAPI RICA
MANGO MARGARITA
\$25.99

LA SICARIA
BERRY MARGARITA
\$25.99



WEEKLY SPECIALS

MONDAY



BURRITO
CRUSH
monday

All burritos 50% off

TUESDAY



TACO
tuesday

Street tacos \$2
Margaritas \$5

WEDNESDAY

FIESTA
five

Fiesta Five menu \$5.99
Monster Margaritas 50% off

THURSDAY



FAJITAS
festival

Get 2 fajitas, pay for 1

SUNDAY FAMILY
day

Kids eat FREE

MONDAY^{TO} THURSDAY

Lime jumbo Margarita
for only \$5.99

