

Bienvenidos
(Welcome)



MÉXICO Lindo

RESTAURANT & TAQUERIA



APPETIZERS

Super Nachos \$11.25

Chips, beans, cheddar cheese, guacamole, sour cream, onions and tomatoes.

Add chicken or beef ... \$2.25

Add carne asada ... \$3.00

Quesadilla \$12.75

Large flour tortilla filled with cheddar cheese, tomatoes, onions, guacamole and sour cream. Your choice of chicken, beef, chorizo or onions, mushrooms & spinach.

Fajita style & Asada style ... \$14.50

Taquitos \$11.25

Two Deep-fried flour tortilla filled with chicken and cheese. Garnished with lettuce, sour cream and guacamole. Add rice & beans ... \$3.00

Taquitos Rancheros \$11.25

Four Deep-fried corn tortilla filled with chicken and cheese, garnished with lettuce, sour cream and guacamole. Add rice & beans ... \$3.00

Chile Relleno \$7.25

This Mexican delicacy is hand-made fresh every day! A fresh roasted poblano pepper is carefully cut open, cleaned and stuffed with Monterey Jack & cheddar cheese. After being dipped in an egg batter, it is quickly fried and served with melted cheese & red sauce. Add rice & beans ... \$3.00

The Lighter Side



Pollo a la Parilla Ensalada \$12.25

Served in crisp flour shell with grilled chicken, lettuce, black beans Ranchero cheese, sour cream, tomatoes & avocado slices.

Fajita Salad \$12.95

Chicken or steak cooked fajita style on top of fresh lettuce in a crispy flour tortilla. Served with guacamole, sour cream & pico de gallo.

Taco Salad \$7.95

Chicken or beef served in a crisp flour shell with lettuce, tomatoes and cheese.

Add sour cream & guacamole \$1.95

Mexican Shrimp Caesar Salad \$12.95

Caesar salad topped with shrimp, whole black beans, low fat Ranchero cheese, tomatoes and avocados.

Chimichanga \$8.50

Flour tortilla rolled and stuffed with your choice of fried chicken or beef. Topped with lettuce, tomato, guacamole, sour cream and red sauce.

TORTAS Y LOS TACOS

Regular Torta \$10.95

Telera bread with beans, sour cream, lettuce, tomatoes, onions and avocado. With your choice of meat.

Asada Adobada Chorizo Carnitas Chicken

Torta Cubana \$12.50

Telera bread with mayonnaise, sour cream, beans, cheese, avocado, lettuce, tomato, onions, sausage, carnitas, jalapeños and ham.

Street Tacos \$2.75 ea.

Street tacos with cilantro and onions. Served with 2 tortillas. Your choice of meat.

Asada Adobada Chorizo Pastor
Carnitas Chicken Cachete Buche

Chicken Fried Tacos \$2.75

Served with lettuce, cheese and tomatoes.

Tacos de Lengua \$3.50

Served with cilantro and onions.

Tacos de Alambre \$13.50

3 flour tortillas tacos filled with steak, bacon, pasilla pepper, onions and melted cheese.

Tacos de Camaron \$13.25

3 corn tortillas filled with sautéed shrimp, onions, tomatoes and sour cream.



HOUSE SPECIALTIES

Pork Carnitas \$16.50

Slow cooked pulled pork served with rice, beans and pico de gallo. *(Choice of warm corn or flour tortillas)*

Pollo Flautas \$14.95

Traditional Mexican Taquitos!! Three corn tortillas filled with chicken and served with rice, beans, guacamole, sour cream, tomato and lettuce.

Bistec ala Mexicana \$18.95



Lean strips of top sirloin sautéed with tomatoes, onions and jalapeños in a tomato based sauce. Served with rice & beans. *(Choice of warm corn or flour tortillas)*

Pollo con Crema \$17.95

Tender chicken strips and mushrooms cooked in an authentic Mexican sour cream sauce. Served with rice & beans. *(Choice of warm corn or flour tortillas)*

Pollo en Mole \$17.95

A long time favorite! Braised skinless chicken in a sweet, yet spicy, peanut butter sauce with a hint of chocolate, sprinkled with sesame seeds. Served with rice & beans. *(Choice of warm corn or flour tortillas)*

Camarones a la Diabla \$17.95

Large shrimp sautéed in butter with mushrooms and topped with a spicy red sauce. Served with rice & beans. *(Choice of warm corn or flour tortillas)*



Arroz con Pollo \$18.95

Our signature item! Tender sliced chicken breast with fresh mushrooms, onions and green peppers. Served on a bed of rice with melted cheese. Garnished with a mild red sauce with avocado and tomatoes. *(Not served with beans)*

Delicioso!!

Arroz con Pollo a la Crema \$18.95

Tender chicken strips cooked in an authentic Mexican sour cream sauce with green peppers, onions & mushrooms. *(Choice of warm corn or flour tortillas)*

Camarones Crema Chipotle \$18.95

Shrimp sautéed with mushrooms in Miguel's special chipotle cream sauce, served with rice & beans. *(Choice of warm corn or flour tortillas)*

Camarones al Mojo de Ajo \$17.95

Large shrimp sautéed with garlic, butter, mushrooms and spices. Served with rice & beans. *(Choice of warm corn or flour tortillas)*

Chicken or Steak Fajitas \$18.95

Sautéed bell peppers with onions and red sauce served on a sizzling platter. Served with rice, beans, sour cream, guacamole, lettuce, cheese & pico de gallo. *(Choice of warm corn or flour tortillas)*
With Shrimp \$19.25 Mix two meats \$20.50

Tostadas de Ceviche \$16.50

Medium shrimp cooked in a lime juice, with tomatoes, onions, cilantro and cucumbers. *(Served with 3 corn tortillas)*

Tacos al Carbon \$18.50

Tender beef skirt steak, sliced and folded into 3 soft corn tortillas with salsa Mexicana, fresh Ranchero cheese. This is one of the most traditional styles of Mexican tacos. Served with rice & beans.

Carne Asada \$25.95

Slices of tender skirt steak topped with green onion. Served with guacamole & warm tortillas.

COMBINACIONES PLATOS

*All combo's include Mexican rice & beans.
Some selections include your choice of chicken or beef.*

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|---|--|---------|----|---|---------|
| 1 | Enchilada & Taco | \$13.25 | 7 | Enchilada & Chile Relleno | \$14.50 |
| 2 | Enchilada & Tamale | \$13.25 | 8 | Avocado Tostada | \$13.25 |
| 3 | Enchilada & Tostada | \$13.25 | 9 | Deluxe Tostada | \$13.25 |
| 4 | Burrito | \$12.95 | 10 | Huevos Rancheros & 3 Tortillas
* (See customer advisory) | \$12.95 |
| 5 | Chimichanga
w/ guacamole & sour cream | \$13.50 | 11 | Chorizo con Huevos, 2 Tortillas
..... | \$13.25 |
| 6 | 2 Enchiladas | \$13.25 | 12 | Chile Relleno & Tamale | \$14.75 |

LAS ENCHILADAS

Served with rice and beans



Enchiladas

Suizas \$14.75

Your choice of chicken or beef enchiladas. The highlight of this dish is the green sauce made from tomatillos. Topped with Sautéed green peppers, onions and sour cream.

Enchiladas

Verdes \$14.25

Your choice of 2 chicken or beef tomatillo enchiladas, topped with our house-made verde sauce and cheese.

Enchiladas a la Crema \$14.50

Two corn tortillas filled with chicken and topped with a sour cream based sauce.

Enchiladas Mole \$14.50

Your choice of chicken or beef enchiladas, topped with our house-made mole sauce & cheese.

Enchiladas Rancheras \$14.75

Cabbage gives this traditional style enchilada 'ZING!' Your choice of chicken or beef, topped with ancho chili sauce, cabbage, onions & ranchero cheese.

Vegetarian Friendly

Spinach Enchilada \$14.25

Two corn tortillas filled with spinach, onions and mushrooms. Topped with our tomatillo sauce and ranchero cheese.

TOSTADAS

Corn tortilla topped with lettuce, cheese & tomatoes

Beef or Chicken \$7.50

Add avocado \$1.25
Add guacamole & sour cream \$1.75

Tosatas de Tinga \$11.50

Two chicken tostadas with chipotle, refried beans, cheese and lettuce.

* Consuming raw or under cooked animal products may increase your risk of food born illness

Items may contain peanut related ingredients...
Ask your server

BURRITOS

Macho Burritos \$13.95

Beef or Chicken with rice & beans in a flour tortilla, topped with cheese, tomatoes, onions, lettuce, guacamole, sour cream & red sauce.

Desayuno Burrito \$13.25

Eggs scrambled with onion, tomato and chorizo wrapped in a warm tortilla. Topped with our mild red sauce, melted cheese and sour cream.

Vegetarian Friendly

Spinach Burrito \$13.25

Filled and topped with sautéed spinach, onions, mushrooms, Mexican rice, Rancho beans and wrapped in a flour tortilla. Topped with even more spinach, mushrooms, onions & green sauce.

Burrito de Camaron \$14.95

Medium shrimp cooked in our special fajita spices with bell peppers and onions. Then wrapped in a flour tortilla, filled with rice and beans. Topped with sour cream, guacamole, tomato, onions and red sauce.



Carne Asada Burrito \$14.95

A flour tortilla filled with rice, beans and carne asada (skirt steak). Topped with melted cheese, lettuce, guacamole, tomatoes, onions, sour cream and red sauce.

Fajita Burrito \$15.50

Choice of chicken or beef cooked in our special fajita spices, with bell peppers and onions. Wrapped in a flour tortilla, filled with rice & beans. Topped with cheese, sour cream, guacamole, tomato, onion and red sauce.

Burrito Seco \$10.75

A tortilla filled with came asada, rice beans, pico de gallo, sour cream and cheese.

(No sauce in this burrito) **Eat with Your Hands!!**

Pollo Asado Burrito \$14.25

Grilled chicken & vegetables with rice and whole beans in a flour tortilla. Topped with tomatillo sauce and pico de gallo.

Sopas

Pozole \$13.50

A traditional Mexican stew with pork & hominy cooked in a spicy tomato base with onions, cabbage & lime on the side.

Our Chicken Broth is Made Fresh Daily!

Sopa de Tortillas \$12.95

This soup is prepared with tomatoes, onions, sliced avocado, garlic, oregano along with grilled chicken and corn tortilla strips. Garnished with cilantro and albondigas fresh lime.

(Not served with tortillas on the side)

Sopa de Albondigas \$14.75

Pork meatballs made with mint, cooked with vegetables in a tomato-based broth. Served with diced onion, cilantro & lime.

Menudo \$13.95

This classic Mexican soup is cooked in three parts. First the tripe, then the hominy (hulled corn with germ removed) and then the chili all blended together at the end.

Coctel de Camaron \$14.25

A warm or cold shrimp dish in a tomato base with special spices, cilantro & avocado.

(Not served with rice and beans)

A La Carta

On the side

Frijoles	\$4.25
Mexican Rice	\$4.25
Sour Cream	\$2.25
(4) Flour or Corn Tortilla	\$1.75
Rice and Beans	\$4.95
Tamale	\$3.95
Bean Dip	\$2.25
Guacamole	\$4.95
Guacamole & Sour Cream	\$3.25
Chips & Salsa to go! - Small	\$5.50
Chips & Salsa to go! - Large	\$8.95

Sopes \$5.25

Masa (corn dough) with beans, lettuce, onions, tomatoes & cheese. Your choice of meat.

Asada Adobada Chorizo Carnitas Chicken

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Dessert!!



Deep-Fried Vanilla Ice Cream \$8.50

A scoop of vanilla ice cream rolled in corn flakes, deep-fried and served in a tortilla shell. Topped with cinnamon, honey, whipped cream and strawberry syrup.

Chimichanga de Manzana \$8.50

Apple, cinnamon and spices wrapped in a flour tortilla, lightly fried. Topped with vanilla ice cream, whipped cream and caramel sauce.



Flan \$4.95

A light egg custard glazed with caramel.



Churros \$4.50

Strawberry or Bavarian cream.

Vanilla Ice Cream Scoop \$2.75

KIDS CORNER \$6.50 EA.



Hard Taco

Chicken or beef

Soft Taco

Chicken or beef

Tostada

Chicken or beef

Quesadilla

Chicken or beef

Burrito

Chicken or beef

Enchilada

Chicken or beef



Gilled Cheese Sandwich w/Fries

Cheeseburger w/Fries \$9.25

Mayonnaise, lettuce, tomatoes and onions

BEVERAGES

Bebidas

Soft Drinks

Coke Products \$3.25 (Complimentary Refills)

Classic Coke, Diet Coke, Sprite, Minute Maid Lemonade, Barg's Root Beer or Fuze Iced Tea

Coke, Fanta or Sprite de Mexico	\$3.75
Milk	\$2.50
Hot Tea	\$2.75
Coffee (Bottomless)	\$3.25
Hot Chocolate	\$2.75
Shirley Temple or Roy Rogers	\$3.25
Virgin Margarita	\$4.50
Flavored add .50¢	
Virgin Piña Colada	\$5.50
Fiesta (Sierra Mist, orange juice & grenadine).....	\$3.75

Juices

OJ, apple, cranberry, pineapple or tomato .. \$3.75

Horchata

A Traditional Mexican refresher!

Rice milk (non-dairy) flavored with cinnamon.

Served on ice. (Sorry, no refills) \$3.25

Jarritos

This National drink of Mexico is carbonated and comes in a variety of fruit flavors;

Strawberry, Lemon-lime,

Orange, Tamarindo, Guava,

Mango, Grapefruit, Watermelon,

Fruit Punch, Sangria, Mineragua

or Pineapple \$3.25



Original Margarita \$12.95

Sensational!!

Sometimes ordered as the "Traditional Margarita" other customers call it "The Ultimate, The Supreme or even The Endless Margarita." Our signature drink is based on a recipe created in 1948 by Acapulco socialite Margarita Sames. Using Cointreau Tequila and lime juice. Served with a salted rim.



Fiesta Margarita \$13.25

A little sweeter than the "Original Margarita," this drink is made with Agavero Tequila liqueur and our special house Margarita mix. Served with a salted rim.

Prickly Pear Margarita \$10.25

Delicioso!!

Not too sweet, not too tart, this Margarita is made from the juice of cactus fruit.

Regular Margarita \$9.25

Ask server for flavors!

18oz margarita blended or on the rocks, salted or unsalted....

New Great Flavors!! ...Add .50¢

Guava, Tamarindo or Cucumber \$10.25



Wines \$6.25

Canyon Road, Pinot Grigio, Chardonnay, White Zinfandel, Merlot or Cabernet Sauvignon. *By the glass.*

Sangria *Our Sangria is made fresh!!* We combine wine, pineapple juice, triple sec and sweet & sour. Served garnished with a cherry, slices of orange, lime and lemon. *Glass \$7.50*
Half Carafe \$12.75 Carafe \$21.95

MEXICAN BEER

\$5.50

Bohemia, Tecate, Negra Modelo, Corona, Corona Light, Pacifico, Dos Equis Lager, Modelo Especial or Sol. Coronita \$3.25

AMERICAN BEER \$5.25

Alaskan Amber, Budweiser, Bud Light, Miller, Miller Light, Coors, Coors Light, Michelob Ultra or O'Doul's (Non-Alcoholic)

Michelada \$9.00

Your choice of beer with clamato, lime juice and a chili/lime seasoning. Served in a margarita glass.

