



Chips

Dine-in, per bowl.
\$1.00

Chile con Queso

Served with chips.
Small \$5.49 / Large \$9.99

Guacamole

Small or Large
Market Price

Empanada de Carne

Deep-fried turnover filled with beef & olives.
\$4.49

Quesataco

Handmade corn tortilla filled with your choice of chicken or beef fajita, bacon, and queso Chihuahua. Garnished with guacamole & Pico de Gallo.
\$7.49

Special Nachos

Bean and cheese nachos garnished with jalapeños.
\$8.49 / \$12.49

Chalupa Compuesta

One corn tostada topped with refried beans, cheese, lettuce, tomato, and guacamole.
\$5.99

Mariachi

One corn tostada topped with beans, melted cheese, and sliced avocado.
\$5.99

No. 1

Sub Puffy Taco for \$.39.
2 cheese enchiladas and 1 crispy beef taco. Served with Spanish rice and beans.
\$11.99

No. 4 Presidential Puffy Tacos

Two puffy tacos with your choice of filling: beef, chicken, beans, or guacamole. Served with Spanish rice and beans.
\$11.49

No. 6 Chile Relleno

Classic soufflé-battered Poblano pepper filled with beef or cheese, topped with a mild ranchero sauce. Served with Spanish rice, beans, and guacamole salad.
\$ 14.99

No. 7 Enchiladas Verdes

3 soft corn tortillas stuffed with tomato-laced shredded chicken and topped with green tomatillo sauce and sour cream. Served with Spanish rice, beans, and guacamole.
\$12.99

Appetizers

Fried Jalapenos

Six jalapenos stuffed with cream cheese, breaded and fried.
\$9.49

Botanas "a la Mexicana"

2 mini flautas, 2 flour quesadillas, 2 cream cheese filled fried jalapeños, 4 special nachos, and 2 empanadas de carne. Garnished with guacamole and sour cream.
\$18.99

A La Carte

Puffy Taco

Filled with beef, chicken, beans or guacamole. Topped with lettuce & tomato.
\$3.89

Carne Asada Taco

Flour tortilla filled with sautéed tenderloin. Garnished with guacamole & Pico de Gallo.
\$5.99

Nachos

6 in a half order / 12 in a full order.

Add chicken or beef fajita, picadillo, or guacamole for \$2.00 more.

Nachos "a la Butler"

Topped with beans, picadillo, guacamole, and cheese. Garnished with chopped onions, tomatoes, and jalapeños.
\$9.99 / \$14.99

Chalupas

Bean & Cheese

One corn tostada topped with beans, cheese, lettuce, and tomato.
\$4.99

Guacamole & Chicken

One corn tostada topped with guacamole, chicken, lettuce, and tomato.
\$5.99

Mexican Dinners

No. 8 Chicken in Mole

Three pieces of chicken topped with mole poblano sauce. Served with Spanish rice, refried beans, and guacamole salad
**This dish contains peanuts.*
\$12.99

No. 9 Enchiladas Poblanas

Three chicken enchiladas topped with mole sauce. Served with Spanish rice, beans, and guacamole salad.
**This dish contains peanuts.*
\$12.99

No. 10 Burritos

Flour tortillas rolled with special beef and beans, topped with ranchero sauce and melted cheese, garnished with guacamole and jalapeños. Served with Spanish rice and refried beans.
\$12.49

No. 11 Carne Guisada

Stewed beef with gravy served with Spanish rice, beans, and guacamole salad.
\$12.49

No. 13 Enchiladas Mexicanas

3 enchiladas filled and covered with Queso Fresco, sauteed in a roasted red pepper sauce and served with Spanish rice, refried beans, and guacamole salad.

\$12.49

No. 14 Enchiladas Rancheras

Three chicken enchiladas topped with ranchero sauce and white Mexican cheese. Garnished with sour cream and served with Spanish rice, beans, and guacamole salad.

\$12.99

No. 15 Tex-Mex Enchiladas

Three famous San Antonio style enchiladas filled with your choice: beef, chicken, cheese, or beans.

\$10.49

Fajitas

Fajitas served sizzling with tomatoes, peppers and onions. Served with Spanish rice, beans, guacamole, and pico de gallo.

Beef for 1: \$28.99, for 2: \$38.99

Chicken for 1: \$16.99, for 2: \$24.99

Mixed for 1: \$24.99, for 2: \$34.99

Shrimp for 1: \$17.99, for 2: \$29.99

Add Shrimp.....\$1.50 each

Fajitas Vegetarianas

Mixed seasonal vegetables marinated in a citrus blend on a sizzling skillet. Served with arroz jardinero, frijoles ala charra, pico de gallo & guacamole salad.

for 1: \$14.99, for 2: \$23.99

El Mofoto Grill

Specialty for two or more. A combination of beef and pork marinated in a special blend of spices and cooked on the grill.

Served on a flaming grill accompanied with Spanish rice, beans, pico de gallo, and diced avocado salad.

\$47.99

Pollo en Salsa

Two grilled chicken breasts topped with your choice of salsa and queso Chihuahua. Served with Spanish rice, frijoles a la charra, and guacamole salad. Choose from Creamy Poblano

Pepper, Spicy Chipotle Pepper, or Ranchero sauce.

\$18.49

Taquitos de Pueblo

3 handmade corn tortilla filled with sautéed tenderloin, chopped onions & cilantro. Garnished with guacamole & lime.

Served with charro beans.

\$13.99

Cabrito en Salsa

Mild and tasty Monterrey style baby goat, topped off with our tomato sauce. Served with Spanish rice, refried beans, and guacamole salad.

\$29.99

“Cortadillo” Zuazua Style

Beef tenderloin steamed and squeezed of its own juices, then cooked “a la casserole” with fresh vegetables and herbs.

Served with rice, beans, sliced avocado, and homemade corn tortillas.

\$17.99

Blackened Fish Tacos

Grilled and blackened filet of white fish served in handmade corn tortillas. Garnished with avocado slices and served with arroz jardinera, frijoles a la charra, and mango pico de gallo.

Substitute blackened shrimp for \$4.00.

\$16.49

Tacos “a la Diana”

3 soft rolled tacos filled with guacamole and shredded chicken. Garnished with sour cream. Served with Spanish rice, beans, and guacamole salad.

\$12.49

Crispy Flautas

Norteña Style add \$2.00. 3 corn tortillas rolled and filled with shredded chicken, fried to a golden brown crisp. Topped with sour cream and served with Spanish rice, beans, and guacamole salad.

\$12.49

Quesadillas in Corn or Flour

Add chicken or beef fajitas for an additional \$2.00.

Add grilled shrimp for \$4.00 extra. Two quesadillas filled with queso Chihuahua and poblano pepper slices. Served with Spanish rice, beans, and guacamole salad.

\$12.99

Pork Chops “Mexican Style”

Grilled pork chops garnished with ranchero sauce. Served with Spanish rice and beans

\$22.99

Enchiladas de la Huerta

3 soft corn tortillas filled with a medley of grilled vegetables including squash, onion, tomatoes and poblano peppers.

Topped with Ranchero sauce and Queso Fresco. Served with arroz jardinera, frijoles la charra & sliced avocado salad.

\$13.49

Milanesa con Papas

Chicken Fried Steak-Mexican Style. Skirt steak, butterfried and lightly battered with bread crumbs and seasonings. So tender, you just can't believe it! Trimmings include sliced potatoes, Spanish rice, wedges of lemon, and sliced avocado salad.

\$19.99

Tacos al Pastor

Pork tacos marinated in a combination of dried chiles, South American spices, and pineapple. Topped with diced onion and cilantro. Served with Spanish rice, charro beans, and sliced avocado salad.

\$15.99

Beef Steak “Ranchero”

Beef tenderloin topped with spicy Ranchero sauce. Served with Spanish rice, beans, and guacamole salad.

\$25.99

Menudo

Served with the trimmings including: cilantro, chopped onions, and limes, with your choice of tortillas

\$6.99 / \$8.49

Hamburger with French Fries

A juicy patty of 100% beef dressed with fresh vegetables and served with a side of crispy golden fries. Make it a cheeseburger for a dollar more.

\$8.49

Especialidades De La Barra

Margaritas

House Margarita

Our traditional margarita with Juarez Silver tequila, served frozen or on the rocks. Also available as one of the frozen, flavored treats below.

The Grand Margarita

Tres Generaciones Reposado tequila, Mandarin Napoleon Liqueur, and made with our freshest margarita ingredients. Served on the rocks or frozen.

"El Jefe" Top Shelf Margarita

Made with your choice of premium tequila. Choose from a variety of Silver, Reposado, or Anejo tequilas. Served on the rocks or frozen.

Flavored Margaritas

Amorita

Swirled with prickly pear.

Strawberry

Swirled with strawberry.

Mangorita

Blended with mangos.

Senorita

Swirled with strawberry and mango.

Ojo Azul

Swirled with Dekuyper Blue Curacao.

Sangarita

Swirled with homemade Sangria.

Sensation

Swirled with guava fruit and mango.

Chamoyrita

Swirled with mango and chamoy. Rimmed with chamoy chili salt.

Guavarita

Swirled with guava fruit.

Corona Rita

House margarita with a Coronita.

Dos XX Rita

House Margarita with a Dos XX.

Handmade Fresh 100% Agave Margaritas

La Flaquita

Patron Silver Tequila, prepared with fresh lime juice and agave nectar. Served on the rocks.

El Perfecto

Your choice of 100% Agave Hornitos Plata, Reposado, or Anejo Tequila. Mandarine Napoleon Liqueur, fresh orange juice, and fresh lime juice.

Blood Orange Margarita

Hornitos Plata Tequila, Solerno Blood Orange, agave nectar, lime juice, and a splash of cranberry.

Specialty Cocktails

Apple-icious Apple-tini

Traditional Apple Martini made with Tito's Handmade Vodka.

El Pepino

Pearl Cucumber Vodka, sweet and sour, and Sprite, muddled with fresh cucumber. Served with a chili salted rim.

Mexico City Cosmo-tini

Traditional Cosmopolitan Martini made with Patron Silver Tequila.

Wines

Sparkling Wine - Moscato - Pinot Grigio - Chardonnay - Pinot Noir - Merlot - Cabernet Sauvignon - Homemade Sangria

Bottled Beers

Budweiser
Bud Light
Miller Lite
Michelob Ultra
Coors Light
Shiner Bock
Bohemia

Corona
Corona Light
Dos XX Lager
Dos XX Amber
Tecate
Tecate Light
Lone Star

Negra Modelo
Modelo Especial
Pacifico
Carta Blanca
Heineken
Sol
O'Douls

Soft Drinks

Coca Cola - Diet Coke - Coke Zero - Sprite - Dr. Pepper - Diet Dr. Pepper - Orange Fanta - Root Beer - Lemonade

Full bar is available and includes assorted Bourbons, Scotches, Rums, Gins, Vodkas, as well as mixers and garnishments.