



Fresh. Flavorful. Simple

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APPETIZERS

SHRIMP ALAMBRES

large stuffed shrimp with breadcrumbs, diced peppers, cotija & jack cheeses, fresh cilantro wrapped with bacon and char grilled. \$9.99

GUACAMOLE DIP

we make our authentic and delicious daily, with fresh avocados, garlic, jalapeños and fresh cilantro. \$6.99

WHITE DIABLO POPPERS

grilled jalapeño peppers stuffed with our special creamy cheese blend and lightly breaded and fried. \$7.50

SPARKY'S NACHOS

corn tortilla chips topped with chicken, nacho sauce, black beans, pico de gallo, jack cheese, lettuce, and drizzled with sour cream sauce and guacamole. \$8.99

QUESADILLA al CARBON

flour tortilla filled with your choice of chicken or steak, chorizo, jack cheese, grilled onions, poblano peppers, tomatoes. Served with black beans and drizzled with sour cream sauce. \$8.99

SPICY CHEESE DIP

a hot & cheese unique blend of cheeses mixed with pico de gallo and fresh cilantro. \$7.99

AZTECA SAMPLER

char grilled shrimp alambres, jalapeño poppers, pork & chicken taquitos. Served with dipping sauces. \$9.99

MARGARITAS

HOUSE MARGARITA

1800 Blanco, lime juice, premium triple sec, served on the rocks. Glass. \$7.75

RED FIRE MARGARITA


our signature Margarita is the perfect balance of sweet and tart flavors with patron blanco, pomegranate juice, gran gala liquor and margarita mix. Glass. \$7.75

SUPREME MARGARITA

smoothest margarita, made with cazadorez reposado, lime juice, orange Curacao and margarita mix. Glass. \$7.75

- ❑ Due to the high cost of food your first basket of chips & salsa is free on us. Second basket of chips & salsa is on you for \$1.99
- ❑ Please allow time for the preparation of your meal. All dishes are made from scratch.
- ❑ No personals checks
- ❑ We do not split checks
- ❑ Minimum credit card charge \$5.00
- ❑ Parties of 6 people & up 18% gratuity added.
- ❑ All menu prices are subject to change without notice.

 = medium  = spicy

 favor item

BEER

corona~corona light~pacifico~negra modelo~carta blanca~sol~modelo special~tecate dos XX amber~dos XX lager~bohemia~budlight~Budweiser~michelob ultra~miller lite~o'douls~coors light Bottles \$3.99

WINE

Black Opal Chardonnay
Black Opal Cabernet 52% Merlot 48%
Australia Glass. \$6.50

SOFT DRINKS

coke ~ diet coke ~ sprite ~ pibb extra ~ iced tea ~ coke zero ~ IBC root beer lemonade milk ~ chocó milk. \$2.00

DESSERTS

SOPAPILLAS

fresh dough fried until golden brown drizzled with honey and powder cinnamon. \$4.99

HOMEMADE FLAN

mexican classic custard. Ask your server for the flavor of the day. \$4.99

KIDS MENU

these items served for 12 years & under
CHEESE QUESADILLA
quesadilla made with monterrey jack cheese, choice of rice and beans or fríes. \$4.99

KID'S TACOS

choice of chicken or steak, topped with lettuce and shredded cheese. \$4.99

CHICKEN FINGERS

served with your choice of rice & beans or fríes. \$4.99

TACOS ~ SOUPS ~ SALADS

RABOSO SPINACH SALAD

spinach, crispy tortilla chips, black beans, queso cotija, onions, tomatoes and poblano honey mustard dressing.

grilled chicken.....\$7.99
grilled shrimp.....\$8.99

SOPA del DIA

homemade soup made daily ask your server for details. \$4.99. substitute rice & beans for soup for \$2.45 **this item is seasonal**

TACOS de POLLO

roasted adobo chicken over corn tortillas topped with shredded lettuce, pico de gallo and sour cream sauce. \$7.75

STEAK TACOS

grilled skirt steak over corn tortillas topped with cilantro, onions and side of green sauce. \$7.99



FISH TACOS

grilled fish over corn tortillas topped with shredded lettuce, pico de gallo and spicy ranch sauce. \$9.99

TACOS al PASTOR

slow roasted adobo pork over corn tortillas, topped with cilantro, onions and side of green sauce.\$7.59

MEXICAN WRAPS



SPICY CHICKEN WRAP

adobo chicken over shredded lettuce, pico de gallo, sour cream, and guacamole, rolled and lightly fried topped with nacho cheese sauce and melted cheese on top.\$8.99

FIRE PORK WRAP

adobo shredded pork over shredded lettuce, pico de gallo, sour cream, and guacamole, rolled and topped with chipotle sauce and melted cheese on top \$8.50

OUTRAGEOS WRAP

grilled skirt steak over shredded lettuce, pico de gallo, sour cream, guacamole, rolled and topped with green sauce and melted cheese on top. \$8.99



SHRIMP SONORA WRAP

fresh shrimp lightly sautéed over spinach, black beans, chipotle cream sauce, rolled and topped with lobster sauce and melted cheese on top.\$8.99

GRILLED FAJITA WRAP

your choice of grilled skirt steak or chicken, fajita peppers mix, over shredded lettuce, pico de gallo, sour cream and guacamole. \$8.99

HOUSE FAJITAS

FAJITAS NAYARIT

fresh shrimp, sautéed with chorizo, grilled onions and peppers. Served with pico de gallo, and warm tortillas. \$13.99



FAJITAS SANTA FE

grilled fajita chicken, sautéed with chorizo, grilled onions and peppers. Served with pico de gallo and warm tortillas.\$12.49

FAJITAS MATADOR

grilled skirt steak, sautéed with chorizo, grilled onions and peppers. Served with pico de gallo, and warm tortillas \$12.59



ULTIMATE TRIO

marinated grilled skirt steak, chicken, shrimp, sautéed with chorizo, grilled onions and peppers. Served with pico de gallo, and warm tortillas. \$13.99

HAPPY HOUR

MONDAY & TUESDAY

FROM 5 TO 8 pm

\$2.25 ON this BEERS: CARTA BLANCA, BOHEMIA, SOL, COORS LIGHT, MILLER LITE AND BUDWEISER.

TEQUILAS SUPREMAS

37. PATRON PLATINUM

finest platinum tequila, triple distilled then aged to perfection, it is a true connoisseur's silver tequila. \$11.99

38. MILAGRO ROMANCE AÑEJO

This tequila is aged 36 months in new oak barrels with notes of creamy vanilla, light caramel and peppery spice with a little citrus. \$12.29

39. J. CUERVO RESERVA de la FAMILIA

Dry fruit flavors, little vanilla and cooked agave are the first flavors perceived and slight natty flavors. \$11.99

40. HERRADURA SUPREMA

limited edition masterpiece, creamy and silky with a presence of cinnamon, rose and vanilla, creamy to the palate and very subtle. \$36.99

41. DON JULIO 1942 AÑEJO

Silky, smooth with flavors of roasted agave, some vanilla and spiced undertones. \$11.99

42. GRAN PATRON BURDEOS

Mature in barrels made a unique blend of oaks from regions of France, aged 12 months, then distilled again and racked in hand selected Bordeaux barrels adding the distinct fruity flavors. \$36.99

43. MILGRO ROMANCE

This tequila is aged 10 months in new oak barrels with delicate honey, spice and dark dried fruit palate. \$11.99

44. DON JULIO REAL

Dry fruit flavors and cooked agave are the first flavors perceived. Enticing vanilla flavors and a slight herbal essence. \$36.99

45. TESORO PARAISO

slight natty flavor, caramelized agave with nice buttery finish end. \$11.99

SILVER & MEZCAL

1. 1800
2. Milagro
3. Cazadores
4. Centenario Rosangel
5. Herradura Silver
6. Cabo Wabo
7. Patron Silver
8. Tarantula
9. Don Julio
10. Casa Noble
11. Corralejo
12. Corzo
13. Tierras
14. Reserva del Senor
15. Avion
16. Maestro Dobel
17. Monte alban
18. Dewar's
19. Jameson

TEQUILA AÑEJO

1. 1800 Anejo
2. 1800 Milenium
3. Amante
4. Cabo Wabo
5. Callende
6. Casa Noble
7. Cazadorez
8. Certeza
9. Chinaco
10. Sauza Conmemorativo
11. Corazon
12. Corralejo
13. Corzo
14. Diamante Cielo
15. Don eduardo
16. Don Julio
17. Conquistador
18. Jimador
19. Espolon
20. Tesoro de Don felipe
21. Gran Centenario
22. Herradura
23. Hornitos
24. Milagro
25. Milagro Reserva
26. Antiguo
27. Patron
28. Reserva del Senor
29. Reserva Mayor
30. Tezon
31. Tres Generaciones
32. El mayor
33. Reserva
34. Mayor
35. Tierras
36. Avion

♦ All añejo shot. \$7.99

TEQUILA REPOSADO

1. 1800 Reposado
2. Agavero
3. Amante
4. Cabo Wabo
5. Callende
6. Casa Noble
7. Casco Viejo
8. Cazadorez
9. Certeza
10. Chinaco
11. Cien Anos
12. Conquistador
13. Corazon
14. Corralejo
15. Luna Azul
16. Diamante Cielo
17. Don Eduardo
18. Don Julio
19. Jimador
20. El Mayor
21. El Mayor reserve
22. Tesoro de Don Felipe
23. Espolon
24. Gran Centenario
25. Herradura
26. Tarantula
27. Avion
28. Hornitos
29. Tezon
30. Tres Generaciones
31. El Mayor Reserva
32. Milagro
33. Hussongs
34. Milagro Reserva
35. Camarena
36. Reserva del Senor
37. Tierras
38. Patron
39. Jose Cuervo de la Familia Blanco
40. Corzo

♦ All reposado shots. \$6.99

♦ All blanco shots. \$5.99

HOUSE ENTREES

CHILES en NOGADA

grilled poblano peppers stuffed with mexican cheeses, wrapped in fluffy egg batter finished with, walnut sauce and pomegranate reduction sauce.\$10.99

CHILE RELLENOS

poblano peppers stuffed with mexican cheeses, wrapped in fluffy egg batter and topped with tomato sauce. Lunch.\$8.39 / Dinner.\$10.69



CARNE ASADA

grilled skirt steak marinated with a family recipe. Served with warm flour or corn tortillas and pico de gallo.\$12.55



GREEN CHILE PORK

roasted pork with onions, potatoes simmered with spicy green sauce.

Served with corn or flour tortillas.

Lunch.\$8.49 / Dinner.\$10.59



CHILAQUILES VERDES

shredded chicken sautéed with onions finished with salsa verde, queso cotija and drizzled with sour cream sauce. Lunch.\$8.49 / Dinner.\$10.59



CHILE COLORADO

choice of chicken or steak, onions, potatoes, peppers in a spicy chile sauce and warm corn or flour tortillas. Lunch.\$8.69 / Dinner.\$11.69



TOSTADAS de TINGA

corn tortillas layered with adobo chicken, beans, lettuce, red onions, tomatoes, sour cream sauce and guacamole \$8.99, these entrée does not come with rice & beans



ENCHILADAS RANCHERA'S

skirt steak blended with chorizo, green onions finished with spicy green sauce and melted cheese.

Lunch.\$8.59 / Dinner.\$10.99



CAZUELA al HORNO

layers of corn tortillas smothered with chipotle sauce, stuffed with chorizo, shrimp, chicken, roasted poblano peppers, cheese and baked.

\$11.99



ENCHILADAS BRAVA'S

sautéed chorizo with roasted peppers finished with our spicy chipotle sauce and melted cheese. Lunch.\$8.59 / Dinner.\$10.99

ENCHILADAS de MOLE

roasted shredded chicken finished with homemade mole sauce and melted cheese. Lunch.\$8.49 / Dinner.\$10.59

ENCHILADAS POBLANAS

shredded chicken sautéed, green onions finished with house enchilada sauce and melted cheese. Lunch.\$8.49 / Dinner.\$10.59

"BO" PORK ENCHILADAS

roasted shredded pork, green onions finished with creamy nacho sauce topped with melted cheese and grilled onions on top. Lunch.\$8.39/Dinner.\$10.49

QUESADILLA al CARBON

flour tortilla filled with your choice of chicken or steak, chorizo, jack cheese, grilled onions, poblano peppers, slice tomatoes. Served with black beans and sour cream sauce. \$8.99



DIABLO STEAK ENCHILADAS

skirt steak, green onions finished with spicy habanero sauce and melted cheese. Lunch.\$8.59/Dinner.\$10.99

SPINACH ENCHILADAS

fresh spinach sautéed, diced onions, finished with roasted poblano pepper sauce and melted cheese. Lunch.\$8.29 / Diner.\$10.49

*we do not provide refunds on this dish.

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CHICKEN

CHICKEN PIBIL

achiote-marinated chicken breast, onions, tomatoes, potatoes and baked in banana leaves, served with black beans and white rice. \$11.49



POLLO *alas* BRASAS

grilled marinated chicken breast finished with smoky morita sauce. served with black beans, white rice and side of pineapple salsa. \$11.49

MOLE POBLANO

a traditional mole poblano, a blend of spices, dry chiles, nuts and chocolate made into a rich and flavorful sauce, served over chicken breast. \$11.49

CHICKEN LAREDO

sliced chicken sautéed with peppers simmered with creamy yellow pepper sauce. served with warm flour or corn tortillas. \$11.49

FISH



PESCADO SARANDEADO

grilled mahi-mahi basted with chile paste, topped with grilled tomatoes and red onions and drizzled with ancho cream sauce. \$14.99

MAHI-MAHI PIBIL

achiote-marinated mahi-mahi filet topped with onions, tomatoes, potatoes wrapped with banana leaves and baked. \$14.99



FILETE ATLIXCO

baked mahi-mahi topped with pineapple veracruz salsa. served with black beans and white rice. \$14.99

SIDES

Rice: \$1.50 **Beans:** \$1.50 **White Rice:** \$1.50 **Black Beans:** \$1.50 **Pico de Gallo:** \$1.00 **Shredded Cheese:** \$1.50 **Sour Cream:** \$1.00 **Guacamole:** \$1.00 **Tortillas:** \$1.00 **Any Hot Sauce:** \$1.00 **Jalapeños:** \$1.00 **Chips and Salsa:** \$3.99 **Salsa Fresca:** \$5.99

- Our lunch menu run from 11am to 2pm.
- These items are garnished with lettuce, radishes and sour cream sauce.

SEAFOOD

ENCHILADAS VERACRUZ

shrimp and crabmeat, green onions lightly sautéed and finished with roasted poblano pepper sauce and melted cheese. \$11.85



SHRIMP ENCHILADAS

rock shrimp lightly sautéed with green onions, spicy green sauce and melted cheese on top. Lunch. \$8.79 / Dinner. \$11.49



CAMARONES *ala* DIABLA

fresh shrimp sautéed with onions, red peppers, green peppers and simmered with chipotle sauce. Served with corn or flour tortillas. \$11.69



ENCHILADAS ACAPULCO

shrimp mixed with lobster meat, green onions lightly sautéed and finished with lobster sauce and melted cheese. \$13.49



CRAB ENCHILADAS

flour tortillas, crabmeat, green onions and cheese, topped with creamy wine sauce and baked. drizzled with spicy morita sauce. Lunch. \$8.79 / Dinner. \$11.49

ROBBIE'S LOBSTER ENCHILADAS

lobster meat, green onions lightly sautéed and finished with lobster sauce and melted cheese. \$13.49

COMBOS



MAR y TIERRA

enchiladas rancheras served with your choice of lobster, shrimp or Crab enchiladas. \$12.99

TASTE of MEXICO

chile's en nogada served with chicken enchiladas with mole sauce. \$11.99

VEGGIE COMBO

spinach enchiladas served with our classic chile relleno. \$11.99



HOUSE COMBO

two tacos of your choice steak, chicken or pork served with house favored enchiladas poblanas. \$12.49