

APPETIZERS

CHIPS AND QUESO

Comes with our signature home-made chips. Cup \$4 or Bowl \$6 | add beef fajita \$3 | add ground beef \$2 | add pico de gallo \$1.5

NACHOS

Our crispy home-made chips, layered with refried beans and cheese. Served with a scoop of sour cream & hand-made guacamole. \$11 | add chicken or ground beef \$2 | add beef fajita \$3

CHIPS AND GUACAMOLE * V



3 scoops of hand-made quacamole. Made with fresh cilantro, tomatoes, chopped onions, & lime juice. Served over a bed of lettuce Comes w/ our home-made chips. \$8

QUESO FLAMEADO ★

Monterrey cheese melted with cilantro sprinkled on top and served with six warm home-made flour or corn tortillas. \$9, add chorizo \$3

TAQUITOS

Six tightly rolled home-made corn tortillas filled with brisket or chicken over a bed of lettuce, tomatoes, & shredded cheese. Served with one scoop of sour cream & hand-made guacamole. \$11

JALAPEÑO POPPERS 🕔

Five hallowed out jalapeños stuffed with chicken and cheese, breaded & deep fried. Comes with a side of Ranch, \$10

SALADS

ENSALADA DE GUACAMOLE

Rich salad with five scoops of our handmade guacamole over a bed of fresh lettuce, cheddar cheese, & tomatoes. \$11

CEVICHE SALAD

Over a bed of rich salad, topped with avocado & shredded carrots. \$12

TACO SALAD

Large house-made & crisp flour tortilla filled with your choice of meat, fresh lettuce, tomatoes, onions, and cheddar cheese. Side of Ranch. Served with sour cream & avocado. beef fajita \$14 | ground beef or chicken \$13 | shrimp (eight) \$15

COMIDA MEXICANA

GUISO DE PUERCO ★ ****



Tender cuts of pork cooked in red sauce made with hand picked chile de arbol chiles. Served with rice and beans, \$15

AMELIA'S ENCHILADAS POTOSINAS *

Served over cooked potatoes, carrots, mexican chorizo, & smothered with refried beans. Topped with shredded lettuce, diced

tomatoes, & mexican cheese. \$15

CHICHARONES VERDES \

Fried pork rinds cooked in salsa verde. Served with rice & bean. \$15

CHILE RELLENO

Mexican-style poblano pepper filled with your choice of cheese or ground meat topped with our house-made ranchero sauce. Served with rice, beans, pico and avocado slices, \$14

ENTOMATADAS DE QUESO

Three rolled soft cheese enchiladas served over our house made Ranchero sauce. Served with rice, beans, & a small salad. \$15

GUISO DE NOPALES



Mexican cactus cooked in red sauce made with hand picked chile de arbol chiles. Served with rice, beans & a small salad of lettuce, avocado, & pico de gallo. \$15

TACO PLATE ****

Three crispy, soft corn or flour tortillas filled with your choice of filling. Served with rice & beans on the side. \$15

TACOS FOR JUAN

5 Corn tacos with choice of 1 filling. Served with raw onions, arilled onions, arilled jalapeño, cilantro, limes, chips & salsa. \$11 Fillings: Al Pastor | Barbacoa | Brisket | Cactus V | Chicharones | Chicken Fajita | Chorizo | Ground Beef

CHEESY TACOS FOR JUAN

5 Corn tacos with melted Monterey cheese and choice of 1 filling. Serves with raw onions, grilled onions, grilled jalapeño, cilantro, and limes. \$13 Fillings: Al Pastor | Barbacoa | Brisket | Cactus V | Chicharones | Chicken Fajita | Chorizo | Ground Beef

GORDITA PLATE ****

Three handmade round corn pitas stuffed with your choice of filling. Served with rice, beans, fresh pico de gallo, & shredded cheese, \$16

SOPES

Three sopes topped with beans, lettuce, tomatoes, avocado, mexican cheese & sour cream, with your choice of filling. Served with rice & beans, \$17

TOSTADAS

Two tostadas topped with refried beans, lettuce, tomates, avocado, mexican cheese & sour cream, with your choice of filling. Served with rice & beans. \$15

TORTA

1 Torta with french fries \$8. (Choice of Filling). Add avocado \$1

MOLE DE POLLO

Chicken served over our home-made mole sauce. Mole sauce is made with dried peppers, peanuts, and sesame seeds. Served with rice & beans. \$15

Our signature fajitas are fire grilled & served with home-made flour or corn tortillas, grilled onions & bell peppers. Served sizzling hot with rice, charro or refried beans, lettuce, pico de gallo, sour cream & home-made guacamole.

CHICKEN FAJITAS

For one \$16 or For two \$26

BEEF FAJITAS

For one \$20 or For two \$29

SHRIMP FAJITAS

For one \$20 or For two \$28

SAUSAGE FAJITAS

For one \$12 or For two \$22

VEGGIE FAJITAS V

\$12 or For two 2 \$22

SOMBRERO RANCHERO ★

Large fajita platter comes with beef fajitas, chicken fajitas, sausage & your choice of shrimp or Mexican chorizo. For three \$45

QUESADILLA PLATE

Hand made fresh flour tortilla filled with your choice of meat, folded in half, & grilled over low heat. Served with rice, beans, scoop of sour cream. & handmade quacamole.

Cheese \$13 | Spinach \$14 | Chicken, Brisket, Al Pastor, or Barbacoa \$15 | Beef Fajita/Shrimp \$18

CHIMICHANGA

*Please let your waiter know if you would like it deep fried. Large hand-made flour burrito. Filled with beans, cheese and your choice of filling, topped with queso. Served with a side of rice, pico & sour cream. \$15

BURRITO PLATE

Large hand-made flour burrito. Filled with beans, cheese, rice, pico de gallo, sour cream, and your choice of filling. \$14

COMBO PLATE

One taco (ground beef or chicken, choice of corn, flour, or crispy), One enchilada (sour cream chicken or chili ground beef), One gordita (chicken or brisket). Served with rice, beans, and small salad. \$16

BISTEK RANCHERO

Grilled skirt steak with grilled onions and bell peppers topped in our house ranchero sauce. Served with fried potatoes, beans, rice, avocado & pico de gallo. \$19

BISTEK A LA MEXICANA

Grilled skirt steak with grilled onions, tomatoes, & jalapeños topped in our house ranchero sauce. Served with rice, beans, avocado & pico de gallo. \$18

BISTEK FLAMEADO

Grilled skirt steak with melted monterrey cheese, grilled onions & bell peppers. Served with rice, beans, fried potatoes & quacamole. \$21

PLATO DE BARBACOA

Traditional mexican barbacoa – very soft, fatty & full of flavor. Served with rice, beans, pico de gallo, & avocado. \$16

CHICKEN

PECHUGA RANCHERA

Grilled chicken with grilled onions & bell peppers topped in our house ranchero sauce. Served with fried potatoes, beans. rice & a salad. \$16

PECHUGA A LA MEXICANA

Grilled chicken with grilled onions, tomatoes, & fresh jalapeños topped in our house ranchero sauce. Served rice, beans & a salad. \$15

CHICKEN FLAUTAS

Two corn tortillas filled with shredded chicken, tightly rolled, & deep fried until golden crisp. Served with rice, beans, sour cream, & home-made guacamole. \$15

PECHUGA FLAMEADA

Grilled chicken with melted monterrey cheese, grilled onions & bell peppers. Served with rice, beans, fried potatoes & quacamole, \$18

SEAFOOD

CAMARONES A LA RANCHERA 🕻

Eight grilled shrimp stir fried, topped with our house ranchero sauce. Served with rice, avocado slices & pico de gallo. \$19

FISH PLATE

Grilled bass fish served over a bed of sauteed spinach. Served with a side of rice, & salad, \$19

SHRIMP COCKTAIL \

Poached shrimp in a tangy tomato based sauce with pico de gallo. Small \$8, Large \$15

FISH CEVICHE COCKTAIL

Cilantro, onion, lemon juice and slices of avocado. Small \$8, Large \$15

FRIED SHRIMP

Eight hand-breaded, butterflied shrimp fried to a golden brown. Served with French fries, rice & a salad. \$19

CAMARONES A LA DIABLA 🚺

Eight shrimp sautéed in a spicy three-pepper sauce. Served with rice, pico de gallo, & avocado slices \$19

SHRIMP OR CEVICHE TOSTADAS

Crispy flat tortilla with your choice of shrimp or ceviche topped with avocado slices. \$7

SHRIMP OR FISH TACOS

Three tacos with your choice of grilled shrimp or grilled fish, topped with pico de gallo & avocado. Comes with a side of rice, small cabbage salad & homemade dressing, \$19

ENCHILADAS

Three house-made corn tortillas smothered in your choice of sauce & stuffed with your choice of filling. Served with rice, beans & a small salad. \$15, Enchilada Combo \$17

FILLINGS:

Al Pastor \ | Avocado \ \ | Beef Fajita (add \$1) | Brisket | Cheese V | Chicken | Ground Beef | Shrimp (add \$1) | Spinach

SAUCES:

Chili Sauce | Queso Sauce | Mole Sauce | Red Sauce | Salsa Verde V | Sour Cream Sauce

(Must be 12 years or under)

ENCHILADA DE QUESO

One double cheese enchilada. Served with rice & beans \$6

QUESADILLA

One guesadilla (beef or chicken fajitas). Served with rice and beans. Cheese \$5.50, Chicken \$6.50, Beef \$7.50

KID TACO

One taco (ground beef or chicken) (flour or corn tortilla). Served with rice and beans. \$6

HAMBURGUESA CON PAPAS

Grilled home made ground beef patty with french fries. \$7 (add cheese \$1)

CHICKEN NUGGETS W/FRENCH FRIES

Four pieces \$6.50 | Six pieces \$7.50

POZOLE DE POLLO ★ \

Green chicken soup with hominy. Small \$10 or Large \$17

CHICKEN TORTILLA SOUP

Onions, potatos, celery, & carrots topped with tortilla strips, cilantro, cheese & avocado. Small \$9 or Large \$15

CALDO DE MARISCOS

Shrimp, fish, & seafood combo. Choice of tortillas or bread. Small \$10 or Large \$16

CALDO DE RES

Available on Thursdays. Made fresh evey Thursday morning. Beef soup made with potatoes, squash, cabbage, & carrots. Small \$8 or Large \$15

MENUDO \

(Saturday & Sunday Only) Grandmother's secret recipe. ToGo orders do not include tortillas. Small \$10 or Large \$17 To Go: 32oz \$15 or 64oz \$26

AVOCADO SLICES V

Want some avocado slices (add \$2)

CHEESE

Want some cheese (add \$.50 per item)

FILLINGS

Our a la cart filling choices are: Al Pastor | Barbacoa | Beans V | Beef Fajita (add \$1) | Brisket (add \$1) | Cactus V | Chicken Fajiţa Eggs & Green Pepper V Ground Beef | Guiso de Puerco Papas con Chorizo | Shrimp (add \$1.50)

DRINKS

REGULAR SOFT DRINKS \$2.75

Pepsi, Diet Pepsi, Sierra Mist, Orange Soda, Dr. Pepper, Lemonade, & Cranberry Juice

HOMEMADE DRINKS \$3.50

(No refills. Available only on weekends.) Horchata & Fresh Lemonade

OTHER DRINKS

Unsweet Tea \$2.75 Coffee and Hot Tea \$2.75 Mexican Coke Bottle, Squirt, Topo Chico & Jarritos \$3

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* Amelia's Favorite

Spicy

√ Vegetarian