



APPETIZERS

CHIPS & QUESO

Served with our homemade chips.
Cup \$4 or Bowl \$6
add beef fajita \$3 | add ground beef \$2 |
add pico de gallo \$1.5

NACHOS

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

CHIPS & GUACAMOLE ★

3 scoops of handmade guacamole. Made
with jalapeños, cilantro, tomatoes, onions
& lime juice. Served over a bed of lettuce.
Served with homemade chips \$8

QUESO FLAMEADO ★

Monterrey cheese melted with cilantro
sprinkled on top and served with six
warm homemade flour or corn tortillas \$9
add chorizo \$3

TAQUITOS

Six tightly rolled homemade corn tortillas
filled with brisket or chicken over a bed of
lettuce, tomatoes, and shredded cheese.
Served with one scoop of sour cream and
handmade guacamole \$11

JALAPEÑO POPPERS

Five hallowed out jalapeños stuffed with
chicken and cheese, breaded and deep
fried. Served 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 and shredded carrots \$12

TACO SALAD

Large housemade & crisp flour tortilla
filled w/your choice of meat, fresh lettuce,
tomatoes, onions, & cheddar cheese.
Side of Ranch. Served w/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 w/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 and bean \$15

CHILE RELLENO

Mexican-style poblano pepper filled with
your choice of cheese or ground meat
topped with our housemade ranchero
sauce. Served with rice, beans, pico, and
avocado slices \$15

ENTOMATADAS DE QUESO

Three rolled soft cheese enchiladas
served over our ranchero sauce. Served
with rice, beans, and a small salad \$15

GUISO DE NOPALES

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

TACO PLATE

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

TACOS FOR JUAN

Five corn tacos with choice of one filling.
Served with raw onions, grilled onions,
grilled jalapeño, cilantro, and limes \$11
Fillings: Al Pastor | Barbacoa |
Brisket | Cactus | Chicharones |
Chicken Fajita | Chorizo | Ground Beef

CHEESY TACOS FOR JUAN

Five corn tacos with melted Monterey
cheese and choice of one filling. Served
with raw onions, grilled onions, grilled
jalapeño, cilantro, and limes \$13
Fillings: Al Pastor | Barbacoa |
Brisket | Cactus | 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, and shredded cheese \$16

SOPES

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

TOSTADAS

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

TORTA

One Torta with french fries \$10.
(Choice of Filling). Add avocado \$1

MOLE DE POLLO

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

FAJITAS

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

CHICKEN for one \$16 | for two \$26

BEEF for one \$20 | for two \$29

SHRIMP for one \$20 | for two \$28

SAUSAGE for one \$15 | for two \$22

VEGGIE for one \$14 | for two \$22

SOMBRERO RANCHERO ★

Large fajita platter comes w/beef fajitas,
chicken fajitas, sausage & your choice of
shrimp or Mexican chorizo. For three \$48

TEX-MEX

QUESADILLA PLATE ★

Handmade fresh flour tortilla filled with
your choice of meat, folded in half,
and grilled over low heat. Served with
rice, beans, scoop of sour cream, and
handmade guacamole. 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 handmade flour
burrito. Filled with beans, cheese & your
choice of filling, topped w/queso. Served
with a side of rice, pico & sour cream \$15

BURRITO PLATE

Large handmade 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

BEEF

BISTEK RANCHERO 🍖

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

BISTEK A LA MEXICANA 🍖🍖

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

BISTEK FLAMEADO

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

PLATO DE BARBACOA

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

CHICKEN

PECHUGA RANCHERA 🍖

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

PECHUGA A LA MEXICANA 🍖🍖

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

CHICKEN FLAUTAS

Two corn tortillas filled with shredded chicken, tightly rolled, and deep fried until golden crisp. Served w/rice, beans, sour cream, and homemade guacamole \$15

PECHUGA FLAMEADA

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

SEAFOOD

CAMARONES A LA RANCHERA 🍖

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

FISH PLATE

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

CAMARONES A LA DIABLA 🍖🍖

Eight shrimp sautéed in a spicy three-pepper sauce. Served with rice, pico de gallo, and 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, and avocado. Comes with a side of rice, small cabbage salad, and homemade dressing \$19

ENCHILADAS

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

Fillings: Al Pastor 🍖 | Avocado 🌿 | Beef Fajita (add \$1) | Brisket | Cheese 🌿 | Chicken | Ground Beef | Shrimp (add \$1) | Spinach 🌿

Sauces: Chili Sauce | Queso Sauce | Mole Sauce 🌿 | Red Sauce 🌿 | Salsa Verde 🌿🍖 | Sour Cream Sauce

SOUPS

POZOLE DE POLLO ★🍖

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

CHICKEN TORTILLA SOUP

Onions, potatoes, celery, and carrots topped with tortilla strips, cilantro, cheese and avocado. Small \$9 | Large \$15

CALDO DE MARISCOS 🍖

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

CALDO DE RES

Available on Thursdays. Made fresh every Thursday morning. Beef soup made with potatoes, squash, cabbage, and carrots. Small \$10 | Large \$15

MENUDO 🍖

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

A LA CART

AVOCADO SLICES 🌿

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 🌿 | Beef Fajita (add \$1) | Brisket | Cactus 🌿🍖 | Chicken Fajita | Eggs & Green Pepper 🌿🍖 | Ground Beef | Guiso de Puerco 🍖 | Papas con Chorizo | Shrimp (add \$1.50)

DRINKS

REGULAR SOFT DRINKS \$3.15

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

HOMEMADE DRINKS \$4

(No Free Refills / Weekends Only)
Horchata & Agua de Jamaica

OTHER DRINKS

Unsweetened Tea & Sweet Tea \$3.15
Coffee & Hot Tea \$3
Mexican Coke, Topo Chico & Jarritos \$3.75

DESSERTS

HOMEMADE FLAN \$7

3 SOPAPILLAS W/ICE CREAM \$10

3 CHURROS W/ICE CREAM \$10

Scan To View
Our Menu Online



★ Amelia's Favorite 🍖 Spicy 🌿 Vegetarian

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition. Sides & substitution fees may vary. 20% Gratuity for parties of 6+.