
OUR HOUSE FAVORITES

STEAK & ENCHILADAS \$55

8 oz CHAR-GRILLED "EYE OF THE RIBEYE" SERVED w/ YOUR CHOICE of ANY THREE ENCHILADAS: TOPPED w/ CHILE ANCHO-CHIPOTLE SALSA, ROASTED SALSA VERDE or CLASSIC OAXACAN MOLÉ. SERVED w/ A SIDE of YOUR CHOICE of BEANS

ALAMBRES al GUSTO \$38

SUCCULENT BEEF FAJITA, CHICKEN FAJITA, GRILLED SHRIMP or COMBO KABOBS (BRUSCHETT) SERVED w/ A SIDE OF GUACAMOLE, MEXICAN RICE & YOUR CHOICE of BEANS & TORTILLAS. TRY THEM "OLD-SCHOOL" w/ CHUNKS of CHAR-GRILLED SIRLOIN

MILANESA \$25

A THINLY SLICED "EYE OF THE RIBEYE" STEAK, TENDERIZED, LIGHTLY SEASONED, BREADED & PAN-FRIED TO PERFECTION. SERVED w/ YOUR CHOICE of BEANS & PAN-FRIED POTATOES

WAGYU BEEF STEAK BURGER (8 oz) \$14.5

A 8 oz, THICK PATTY of WAGYU BEEF COOKED TO A PERFECT MEDIUM, SERVED w/ AMERICAN or MELTED CHIHUAHUA CHEESE, FRESH SLICED AVOCADO ON A FRESH ARTISAN BUN w/ MEXICAN MAYONNAISE, LETTUCE, TOMATO & ONION. SERVED w/ PAN FRIED POTATOES. **ADD: BACON & JALAPEÑOS \$3.**

CODORNIZ "TX BOB-WHITE" QUAIL Two \$23 Three \$34

FARM RAISED, CHAR-GRILLED, TOPPED w/ OUR HOUSE-MADE QUAIL SAUCE. SERVED A-TOP A PILAF OF MEXICAN RICE & LOCAL GROWN PAN-SEARED PEARS. TRY THEM GUYS "CHICKEN-FRIED!"

SMOKED CHILE ANAHEIM Two \$23 Three \$34

ROASTED ANAHEIM PEPPERS (NEW MEXICO CHILES) FILLED w/ LOCAL TEXAS GOAT CHEESE COMPLEMENTED w/ A TOPPING of CHILE ANCHO-CHIPOLTE SAUCE y SALSA de CHILE de ARBOL, FINISHED w/ A YELLOW PEAR PUREE & FRESH HERBS

TAMPIQUEÑA al GUSTO \$43

YOUR CHOICE OF CHAR-GRILLED BEEF FAJITA STEAK, CHICKEN BREAST ASADA or CHAR-GRILLED JUMBO SHRIMP "HOT & SPICY" SMOTHERED IN A SAUTE of CHILE CHIPOTLE, CHILE POBLANO, A TRIO of BELL PEPPERS, CARAMELIZED ONIONS & SAUTEED MUSHROOMS. SERVED w/ TWO CHEESE ENCHILADAS, GUACAMOLE, & YOUR CHOICE of MEXICAN RICE, BEANS & TORTILLAS (TRY IT "OLD-SCHOOL" STYLE)

DOUBLE CUT PORK CHOP (18 oz DUROC CANADIAN PORK) \$39.5

CHAR-GRILLED TO PERFECTION. SERVED w/ ASPARAGUS & LOCAL GROWN PAN-SEARED PEARS

BURRITOS (SMOTHERED) \$16.5

THREE DELICATELY PREPARED FLOUR TORTILLAS FILLED w/ TWICE-REFRIED BEANS & A CHEESE BLEND, TOPPED w/ CHILE GRAVY, A BLEND of SHREDDED CHEESE & NACHO-SLICED JALAPEÑOS

BRISKET de NORTEÑO Au-Jus (16 oz) \$45

CAREFULLY SELECTED, SEASONED & SLOW SMOKED OVER 16 HRS AT 240 DEGREES ON BLEND of EMBERS & CHARCOAL. "AN OVERNIGHT MAIN EVENT"! SERVED w/ YOUR CHOICE of BEANS & PAN-FRIED POTATOES

TAPA de LOMO • SERVES SIX \$250

AN EXPERTLY TRIMMED "RIBEYE CAP" (SERVES 6). THIS IS THE ENTIRE TOP CAP PORTION of THE WHOLE RIBEYE ROAST, HAND-CRAFTED, SEASONED & CAREFULLY CHAR-GRILLED. THIS IS EVERYONE'S FAVORITE PART of THE RIBEYE-TENDER, JUICY & EXTREMELY FLAVORFUL. **PLEASE ALLOW 40 MINUTES TO PREPARE.**

BARRILITOS de LOMO • SINGLE SERVING \$55

EXPERTLY TRIMMED "RIBEYE CAP" (SERVES 1). THIS UNIQUE CUT of THE WHOLE RIBEYE CAP IS HAND-CRAFTED, SEASONED & CAREFULLY CHAR-GRILLED, THIS IS EVERYONE'S FAVORITE PART of THE RIBEYE-TENDER, JUICY & EXTREMELY FLAVORFUL. **PLEASE ALLOW 40 MINUTES TO PREPARE.**

STEAKS

OUR STEAKS & CHOPS ARE HAND CUT, SEASONED w/ SALT & PEPPER, THEN SLOWLY COOKED OVER EMBERS of MESQUITE WOOD.

PLEASE ALLOW AN AVERAGE of 30 MINUTES OF COOK-TIME, DEPENDING ON YOUR CHOICE of DONENESS. ALL SELECTIONS SERVED w/ YOUR CHOICE of ANY TWO VEGETABLES: GRILLED ASPARAGUS, BRUSSELS SPROUTS, GRILLED GREEN ONIONS, SAUTEED TRIO of SQUASH or PAN-FRIED POTATOES

USDA ANGUS FAJITA STEAK con QUESO (SMOTHERED w/ GRATED CHEESE) (12 oz) \$37.5

USDA ANGUS CARNE ASADA FAJITA STEAK (12 oz) \$35.5

USDA ANGUS STEAK RANCHERO FAJITA (12 oz) \$35.5

MESQUITE CHAR-GRILLED USDA ANGUS "EYE OF THE RIBEYE" (8 oz) \$48 (12 oz) \$60

USDA ANGUS PRIME CHAR-GRILLED (DBL.XX) CUT "TOP SIRLOIN" Au-Jus (55 oz) \$78.5

PORK TENDERLOIN CHAR-GRILLED w/ PAN-FRIED POTATOES, BEANS & JALAPEÑO JELLY (16 oz) \$35

USDA ANGUS CHAR-GRILLED "EYE OF THE RIBEYE" STEAK w/JUMBO BROWN GULF SHRIMP \$60

8 oz "EYE OF THE RIBEYE" SERVED w/ TWO JUMBO GRILLED BROWN GULF SHRIMP & MEXICAN RICE

FROM THE SEA

CAMARONES al MOJO de AJO \$39

SIX JUMBO BUTTERFLIED SHRIMP PAN-FRIED IN FRESH DICED GARLIC, BUTTER & LIGHT HERBS. SERVED ON A PILAF OF RICE w/ YOUR CHOICE of BEANS & TORTILLAS

CAMARONES a la PARRILLA \$39

SIX JUMBO SHRIMP CHARBROILED w/ BITS of BACON & LIGHTLY SAUTEED IN A MIXTURE of DELICATE HERBS, BUTTER & SHERRY. SERVED ON A PILAF of RICE w/ YOUR CHOICE of BEANS & TORTILLAS

FRESH FISH OF THE DAY (MARKET PRICE)

ASK YOUR SERVER ABOUT OUR DAILY CATCH

al Lado - SIDES

GRILLED ASPARAGUS \$9

MEXICAN RICE \$4

PAN-FRIED POTATOES \$4

TORTILLAS (5) \$3.5

CREMA MEXICANA \$2.5

BRUSSELS SPROUTS \$7

CHILES TOREADOS \$3

QUESO FRESCO \$2.5

GRILLED VEGETABLES \$5

TWICE-REFRIED BEANS \$4.5

GUACAMOLE \$5

PICO de GALLO \$3

SAUTEED SPINACH \$7

DICED ONIONS \$3.5

CARAMELIZED ONIONS \$4

THREE CHEESE BLEND \$2.5

DESSERTS

TRES LECHES \$11

THREE LAYERS of WHITE (GRAND MARNIER) CAKE w/ CREAMY ICING, DRIPPING w/ THE PERFECT "MADE FROM SCRATCH" THREE MILK BLEND. TOPPED w/ WHIPPED CREAM, SEASONAL FRUIT & CINNAMON

FLAN \$8

CLASSIC MEXICAN FLAN NAPOLITANO w/ A CARAMELIZED SUGAR GLAZE

ICE CREAM CAKE \$9.5

LAYERED ICE CREAM CRUSTED w/ OREJAS PASTRY CRUMBLES, PECAN BITS & CAJETA

SOPAPILLAS \$7.5

PUFF PASTRY PAN-FRIED, TOPPED w/ POWDERED SUGAR & A DRIZZLE of AGAVE NECTAR

CARIBBEAN DARK RUM CAKE \$9

CLASSIC RICH YELLOW CAKE INFUSED w/ A KRAKEN DARK RUM SUGAR GLAZE

FLOURLESS PECAN CAKE \$7.5

FREE RANGE EGGS, CONDENSED MILK & NUECES (PECANS) TOPPED w/ A HOUSE-MADE WHIPPED CREAM

FROM OUR BAR

REGULAR MARGARITA, FROZEN or ROCKS \$12

SKINNY MARGARITA, FROZEN or ROCKS \$13

JUMBO 18oz. FROZEN MARGARITA \$19

LITER "la CARAFE" \$30

1/2 GALLON MARGARITA, FROZEN or ROCKS \$47.5

MARGARITAS TO-GO

REGULAR MARGARITA \$12

SKINNY MARGARITA \$13

JUMBO MARGARITA \$19

1/2 GALLON MARGARITA \$47.5

1 GALLON MARGARITA \$90

TOP SHELF MARGARITA, 1/2 GALLON \$59

TOP SHELF MARGARITA, 1 GALLON \$115

EXTRA LARGE CUTS of TENDER BEEF TO BE SHARED FAMILY STYLE, SEASONED w/ SALT & PEPPER, THEN SLOWLY COOKED OVER EMBERS of MESQUITE WOOD. PLEASE ALLOW AN AVERAGE of 40-45 MINUTES of COOKING TIME, DEPENDING ON YOUR CHOICE of DONENESS. ALL SERVED w/ YOUR CHOICE of A TRIO of MESQUITE GRILLED VEGETABLES, GRILLED ASPARAGUS, PAN-FRIED POTATOES, BEANS & CORN or FLOUR TORTILLAS.