

MARGARITA MADNESS

THE "BOSS" 13

HOUSE SIGNATURE - We started this trend in Scottsdale over 22 years ago! A generous pour of Monte Alban 100% Agave Blanco Tequila, Cointreau orange liqueur, fresh squeezed lime juice, served Springsteen style, on the rocks!

(Pure, simple, sour). *NOT AVAILABLE BY THE PITCHER*

THE "JALAPENO INFERNO" 11

Spicy! Dobel Diamante, orange liqueur and fresh house-made jalapeno infused simple syrup, hand-shaken, garnished with a fiery peppers, and tajin rim.

"MARKET STREET MIXER" 12

Organic La Gritona Reposado tequila, acai berry, organic agave nectar muddled with strawberry and lime garnish. (Strong & Tart!)

NOT AVAILABLE BY THE PITCHER

THE LADY "BOSS" 13

A not so feminine version of our original. Dobel Diamante, Gran Gala, and house sour, served shaken, straight up. *NOT AVAILABLE BY THE PITCHER*

THE "ACAPULCO" 9

Premium silver tequila, house sour, triple sec, served slushy frozen or on the rocks.

THE "TOP SHELF" 11.50

Jose Cuervo Tradicional reposado tequila, Gran Gala float and freshly squeezed lemon and lime juices, served on the rocks.

"COMFORTABLY NUMB" 12

"You will become" Patron Silver tequila, St. Germain Elder flower liqueur, Aperol, fresh lime juice and an orange garnish. (Guaranteed COVID-19 killer!)

THE "B.M.W." 25

You are done drinking Cadillacs, move up to a BMW! Our version of "The Best Margarita in the World". This Margarita is a made with Dobel Cristalino Extra Anejo, Gran Marnier, fresh lemon and lime juice.

NOT AVAILABLE BY THE PITCHER

FROSTY FROZEN

TROPICAL MANGO MARGARITA 10

A frozen combination of fresh mango puree, and our signature Acapulco Margarita formula served with a tajin rim.

ARIZONA BLOOD ORANGE MARGARITA... 10

Pure blood orange puree served frozen with our premium Acapulco Margarita.

"THE FLOATING CORONITA" 13

A giant frozen Acapulco Margarita topped with a frosty bottle of Corona.

FROZEN BLACK CHERRY SANGRIA 9.50

Our proprietary blend of premium red zinfandel, exotic fruit juices, amaretto and luscious black cherry.

PURPLE HAZE..... 9.50

Our world famous frozen Black Cherry Sangria swirled with our equally famous frozen Acapulco Margarita.

SOUTH PACIFIC MARGARITA..... 10

Our signature frozen margarita formula, featuring strawberry and coconut swirled together – the way they do it in the tropics!

COCKTAILS DE LA CASA

"KICK-ASS, TEX-ASS" BLOODY MARY 9.5

St. George green chili vodka, spicy house sambal-tomato mix, fresh lime juice, tajin rimmed glass.

WHOA! OAXACAN OLD FASIONED..... 11

Our Mexican style verion of an "old" favorite, smokey Mezcal and Cuervo Tradicional Reposado tequila, agave nectar and bitters orange garnish.

THE BLACKBERRY "PALOMA" 10

Best enjoyed on the patio, grapefruit juice, triple sec, homemade sweet & sour and muddled blackberry.

SERVED WITH A SURPRISE! *NOT AVAILABLE BY THE PITCHER*

MEXICAN MULE (Jon's Favorite)..... 10

A generous pour of premium vodka, with ginger beer, muddled limes, and a dash of lemon bitters. Served in a traditional copper mug. *NOT AVAILABLE BY THE PITCHER*

WINE & BEER

WHITES

	<i>GLASS</i>	<i>BOTTLE</i>
C.K. MONDAVI, CHARDONNAY	9.00	30.00
GOLDSCHMIDT, CHARDONNAY	12.00	46.00
ROMBAUER, CHARDONNAY	16.00	60.00
CHASING VENUS, SAUVIGNON BLANC	11.00	30.00
CA' DEL SARTO, PINOT GRIGIO	9.00	30.00
VILLA WOLF, RÓSE	10.00	38.00

REDS

	<i>GLASS</i>	<i>BOTTLE</i>
CROOKED PATH, ZINFANDEL	11.00	40.00
SEEKER, PINOT NOIR	10.00	38.00
GHOSTRUNNER, RED BLEND	10.00	38.00
C.K. MONDAVI, CABERNET	9.00	30.00
ROBERT HALL, CABERNET	12.00	46.00

BUBBLES

	<i>GLASS</i>	<i>BOTTLE</i>
JP CHENET BRUT, SPLIT	10.00	35.00
JP CHENET RÓSE, SPLIT	10.00	35.00

FROSTY BEERS

Blue Moon	Dos Equis Lager	Coors Light
Budweiser	Miller Lite	Stella Artois
Bud Light	Corona Light	Pacifico
Corona Extra	Michelob Ultra	Buckler N/A

Ask about our current **"ON TAP"** beer selection

APPETIZERS

THE ILLUSTRIOUS GREEN CORN TAMALES

Authentic old world recipe – two tamales made with sweet white corn masa, folded around Mexican cheeses and green chiles, steamed in the husk for amazing flavor, topped with green sauce. 10.99

OLD GRINGO QUESO CRISP

Large, crisp, flour tortilla topped with cheese. 8.99
Add Fresh Green Chiles +1.00

ESPINACA CON QUESO

A savory blend of fresh spinach, pepper-jack cheese, tomatoes, and onions. 11.99
Add Hatch Chiles +2.00

CHUNKY GUACAMOLE DE LA CASA

Fresh avocados tossed with tomatoes, fresh lemon juice, onions, chiles, cilantro, and topped with tomatoes. 12.99

TOP SHELF CEVICHE

Fresh lime marinated Mexican shrimp with a clam-tomato broth, fresh jalapeños, cucumber, onion, lemon, and avocado. 14.99

MINI FUNDIDOS

Everyone's favorite! Six mini flour tortillas stuffed with shredded chicken. Topped with jalapeño cream cheese and fresh diced jalapenños. 12.99

SONORAN GRILLED QUESADILLA

Crispy flour tortillas topped with shredded Mexican cheeses, green chiles, sour cream, and guacamole, grilled and folded. 10.99
Add grilled chicken or steak +3.00*

HATCH CHEESY BEAN DIP

A totally new variation on the old theme... fresh made refried pinto beans amped up with Hatch Chilies and cheesy sauce. Amazing! 9.99

SOUTH OF THE BORDER SAMPLER PLATTER

A sampling of our customer favorites; quesadilla, green corn tamale, machaca beef & green chile burros, mini fundidos, queso dip, guacamole, & beans. (No substitutions please) 16.99

SOUPS & SALADS

Chipotle Ranch, Farmhouse Ranch, Añejo-Mango Vinaigrette, Garlicky Creamy Caesar, Lite Italian

ARROZ CON POLLO SOUP

Spicy chicken broth with Mexican rice and shredded chicken, jack cheese, avocado, & flour tortillas. 8.99

TACO SALAD

Fresh greens topped with all your favorites! Seasoned grilled chicken, cheese, tomatoes, green onions, Fritos™, guacamole, and sour cream. Served in a crunchy shell. 14.99

CAESAR'S TIJUANA CHICKEN

We blend crispy romaine lettuce, grilled chicken and garlicky Caesar dressing with crunchy tortilla confetti and parmesan cheese. 14.99

THE QUESADILLA COBB

Mixed field greens topped with avocado, diced grilled chicken, Mexican cheese, pico de gallo, hard boiled egg, and cucumber, garnished with quesadilla bites. 15.99

KIDS MENU

7

All served with choice of fries, rice, or beans.

- BEAN & CHEESE BURRITO
- SOFT OR CRISPY TACO:
YOUR CHOICE:
1. CHICKEN or 2. BEEF (MEAT & CHEESE)
- CHICKEN FINGERS (2)
- HAMBURGER/CHEESEBURGER
- SONORAN HOT DOG

* CONSUMING RAW OR UNDER COOKED MEATS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. *OUR CARNE ASADA MEXICAN STEAK AND BURGERS ARE COOKED TO ORDER.

FABULOUS FAJITAS

All fajita ingredients spend time in our gluten free marinade and are chosen from the highest quality products available.

They are served sizzling hot and include warm flour tortillas, sautéed peppers and onions, sour cream, guacamole, rice, refried beans, and fresh cilantro garnish.

- > SAUTÉED FRESH VEGETABLE CALABACITAS.... 16.99
- > MARINATED GRILLED CARNE ASADA*20.99
- > MARINATED GRILLED POLLO ASADO..... 19.99
- > GIANT MEXICAN SHRIMP*23.99
- > FAJITAS FOR TWO (ANY TWO FROM ABOVE)35.99
(No Double Shrimp Please)

SPECIALTY TACOS & ENCHILADAS

Served with rice and black beans

VERDE VALLEY SPINACH ENCHILADAS

Fresh from-the-garden spinach mixed with creamy sauce rolled in two flour tortillas. Topped with red enchilada sauce, espinaca con queso sauce and toasted almonds. 15.99

TOMATILLO CHICKEN ENCHILADAS

Our famous home-made garlicky tomatillo salsa is slathered over two yellow corn shredded chicken enchiladas and topped with cotija cheese. 16.99

HATCH GREEN CHILE ENCHILADAS

Fresh shredded pork slow-simmered in a Hatch green chile sauce rolled in two corn tortillas topped with cheese and green enchilada sauce. 16.99

RYAN'S ROCKIN SHRIMP ENCHILADAS

Shrimp marinated and sautéed with fresh lime and pico de gallo, rolled into two fresh flour tortillas topped with red and spicy jalapeño cream cheese sauces. 18.99

TRADITIONAL TACOS

Two tacos hard shell corn or soft shell flour tacos with your choice of shredded beef or chicken. Topped with lettuce, tomatoe, and cheese. 13.99

"STREET INFERNO STYLE" TACOS

An authentic version of those famous "street tacos," grilled chicken or steak* stuffed into two corn tortillas. Topped with onion, cilantro, spicy chiles, and cheese. 16.99

TEQUILA LIME SHRIMP TACOS

Mexican shrimp marinated & sautéed in tequila, fresh lime, and pico de gallo, served in warm flour tortillas. 18.99

LAURA'S LOBSTER TACOS

Flour tortillas stuffed with lightly sautéed sweet lobster meat, topped with cilantro, onion, and Mexican cheese. 18.99

MAHI MAHI TACOS TACOS

Boneless Mahi fillet marinated overnight, chargrilled and served in two fresh flour tortillas, garnished with creamy tomatillo tartar and cabbage. 15.99

COMBO CREATIONS

ANY TWO (2) FAVORITES FOR 15.99 OR THREE (3) FOR 19.99

Served with rice and your choice of refried or black beans.

TACOS

HARD SHELL OR SOFT SHELL

Shredded Beef or Chicken

SOFT SHELL ONLY

Tequila Lime Shrimp, "Street Style" Pollo Asado or Carne Asada

ENCHILADAS

Cheese, Chicken, Green Chile Pork, Nuevo Mexico, Shredded Beef, Shrimp, or Spinach with Almonds

GREEN CORN TAMALES

ANAHEIM CHILE RELLENO

10" POLLO FUNDIDO**

10" BURRO** (CHOICE OF FILLING)



ADD A SIDE OF OUR "INFERNO" SAUCE FOR 3.00

** LIMIT ONE GRANDE PER COMBO

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CUSTOMER FAVORITES

GRANDE BURRO PLATTER

(This ain't no burr-ito!) A giant 13" flour tortilla stuffed with your choice of filling. Choose from green chile pork, shredded chicken or shredded beef; served enchilada style, with rice and refried beans. 16.99

THE CHIMICHANGA THAT ATE NOGALES!

(Thanks Lee!) A large flour tortilla stuffed with your choice of shredded chicken or beef, deep fried and garnished with sour cream; served with rice and refried beans. 16.99

Add espinaca con queso sauce +2.00

ANAHEIM CHILE RELLENO PLATTER

Limited availability! Get 'em while they last! Two fresh Anaheim chiles roasted and stuffed with Monterey jack cheese, battered and fried golden brown, topped with green sauce, served with rice and refried beans. 16.99

Add machaca beef, shredded chicken, or green chile pork +3.00

PIZZA FUNDIDA MEXICANA

Double flour tortilla topped with refried beans and fundido sauce with jack and cheddar cheeses, jalapeños, tomatoes, and grilled chicken breast. 17.99

SUPER BOWL

Our bowl is built with a base of Mexican rice, vegetables Calabacitas and your choice of grilled chicken or steak, topped with pico de gallo and guacamole. 16.99

SIGNATURE FUNDIDO

A local favorite – grilled chicken rolled in a huge flour tortilla with sautéed onions and peppers, golden fried, topped with a generous portion of jalapeño cream cheese, with rice & refried beans. 17.99

Substitute grilled steak +1.00*

COURTNEY'S BURRITO

Char-grilled chicken stuffed into a giant flour tortilla loaded with INFERNO and red enchilada sauces, black beans, cilantro, onions, and topped with diced jalapeños. 17.99

Substitute grilled steak +1.00*

ENCHILADAS NUEVO MEXICO

Char-grilled breast of chicken wrapped in two yellow corn tortillas, smothered in red enchilada and INFERNO sauces, with fresh diced jalapeños. 16.99

HATCH CAMELOS

Crispy flour tortillas folded and stuffed with grilled steak*, creamy refried beans, jack cheese and Hatch chiles served with rice and refried beans. 15.99

MONSTER NACHOS

Your choice of chicken or steak* with hot, crispy corn tortilla chips layered with cheese, refried beans, fresh diced jalapeños, tomatoes, garnished with sour cream and guacamole. 15.99

JALAPENO BURGER*

Choice ground beef patty*, diced fresh jalapeños, pepper-jack, with a side of INFERNO sauce served on a bun with fries. 14.99

DESSERTS 8.99

TA-COOKIE

A huge cookie, cooked to order in a cast iron skillet, slathered in vanilla bean ice cream, chocolate chips, and chocolate sauce.

DEEP FRIED ICE CREAM

Vanilla bean ice cream flash fried with a crunchy crust, smothered in whipped cream, strawberry puree and chocolate.

BURNT SUGAR CARAMEL FLAN

Sweet cream, golden honey and whole eggs, slow-baked to an amazing custard, served with whipped cream and caramel.

CHURRO SKILLET SPECIAL

Four crunchy churros stuffed with creamy caramel, deep-fried and tossed with cinnamon-sugar, served with chocolate dippin' sauce and vanilla bean ice cream.

WE HAVE THE ABILITY TO ACCOMMODATE CERTAIN DIETARY REQUESTS.
FOR EXAMPLE, ASK YOUR SERVER FOR OUR GLUTEN-FREE AND VEGETARIAN OPTIONS.

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LUNCH MENU

(Served Daily from 11:00 am to 3:00 pm)

LUNCH FAJITAS

A lunch sized version of our famous fajitas...

Our chicken and steak* spend time in our gluten free marinade. Fajitas include warm flour tortillas, sour cream, guacamole, rice & refried beans.

POLLO ASADO	13 ⁹⁹
CARNE ASADA*	14 ⁹⁹
FRESH VEGETABLE CALABACITAS	12 ⁹⁹
AÑEJO LIME PETITE SHRIMP	15 ⁹⁹
COMBINATION OF ANY TWO	15 ⁹⁹

13⁹⁹

BUILD YOUR OWN CHIMICHANGA OR BURRO

Served with rice and refried beans

CHOOSE ONE MEAT:

- MACHACA BEEF
- SHREDDED CHICKEN
- GREEN CHILE PORK
- SIGNATURE VEGETABLES CALABACITAS

MIX IN ANY TWO

(for no extra charge)

- GRILLED PEPPERS AND ONIONS
- GUACAMOLE
- SOUR CREAM
- CHEESE
- PICO DE GALLO
- CILANTRO AND ONION MIX
- FRESH DICED JALAPENOS

MONDAY

10⁹⁹

ENCHILADA SUIZAS

Two yellow corn tortillas full of Hatch Chiles and shredded chicken then topped with sour cream-tomatillo sauce and slow baked. Served with rice and beans.

TUESDAY

10⁹⁹

TACO TUESDAY

Three hard or soft tacos, your choice of shredded chicken, or shredded beef. Served with rice and beans.

WEDNESDAY

10⁹⁹

STACKED ENCHILADAS (HUARACHES)

Two fried corn masa shells stacked with cheese, Hatch Chiles, shredded chicken, red enchilada sauce. Served with rice and beans.

THURSDAY

10⁹⁹

BACKYARD BBQ SALAD

Grilled chicken and fresh greens tossed with black beans, tomatoes, corn, cilantro, crunchy tortilla strips, and smoky BBQ vinaigrette.

FRIDAY

10⁹⁹

BAJA STYLE FISH TACO

Crunchy batter fried white cod stuffed into soft flour tortillas, topped red & green cabbage and creamy tomatillo tartar sauce. Served with rice and beans.

SATURDAY

10⁹⁹

MEXICAN MOLE ENCHILADAS

Slow simmered shredded chicken stuffed into two corn tortillas. Topped with our own traditional mole sauce from the mountains of Oaxaca, melty chocolate, chicken stock and savory spices. Served with rice and black beans.

SUNDAY

10⁹⁹

WEST TEXAS TACOS BARBACOA

Grilled chicken simmered in mango-chipotle barbeque sauce, wrapped in soft flour tortillas, topped with cheese and cilantro. Served with rice and beans.