



Margarita Madness



THE "BOSS" • 13

HOUSE SIGNATURE – We started this trend in Scottsdale over 22 years ago! A generous pour of 100% Agave Blanco Tequila, Cointreau orange liqueur, fresh squeezed lime juice, served Springsteen style, on the rocks! (Pure, simple, sour).
NOT AVAILABLE CORAZON TEQUILA, BY THE PITCHER

THE "JALAPENO INFERNO" • 12

SPICY ORANGE LIQUEUR AND FRESH HOUSE-MADE JALAPENO INFUSED SIMPLE SYRUP, HAND-SHAKEN, GARNISHED WITH A FIERY PEPPERS, AND TAJIN RIM.

"THE FLOATING CORONITA" • 12

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

THE LADY "BOSS" • 13

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

WHOA! OAXACAN OLD FASIONED • 11

Our Mexican style version of an "old" favorite, smoky Mezcal and Reposado tequila, agave nectar and bitters orange garnish.

THE "ACAPULCO" • 9

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

THE "TOP SHELF" • 12

Reposado tequila, Gran Gala float and freshly squeezed lemon and lime juices, served on the rocks.

"COMFORTABLY NUMB" • 12

"You will become" 100% Blue Agave Premium 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 Don Julio 70, Gran Marnier, fresh lemon and lime juice.
NOT AVAILABLE BY THE PITCHER

THE BLACKBERRY "PALOMA" • 12

Best enjoyed on the patio, grapefruit juice, triple sec, homemade sweet & sour and muddled blackberry.
SERVED WITH A SURPRISE!
NOT AVAILABLE BY THE PITCHER



Frosty Frozen



TROPICAL MANGO MARGARITA • 11

Frozen combination of fresh mango puree and signature Acapulco Margarita formula served with a Tajin rim.

ARIZONA BLOOD ORANGE MARGARITA • 11

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

"CHAMBORD SWIRL" • 14

Our signature Acapulco Margarita generously swirled with Chambord berry liqueur.

FROZEN BLACK CHERRY SANGRIA • 11

Our proprietary blend of premium red Zinfandel, exotic fruit juices, Amaretto and luscious black cherry.

PURPLE HAZE • 11

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

SOUTH PACIFIC MARGARITA • 11

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



Wine & Beer



WHITES

	GLASS	BOTTLE
C.K. MONDAVI, CHARDONNAY	9.00	30.00
GOLDSCHMIDT, CHARDONNAY	--	46.00
ROMBAUER, CHARDONNAY	16.00	66.00
RILEYS LOOKOUT, SAUVIGNON BLANC	11.00	38.00
CA' DEL SARTO, PINOT GRIGIO	9.00	30.00
VILLA WOLF, ROSE	10.00	38.00

REDS

	GLASS	BOTTLE
CROOKED PATH, ZINFANDEL	11.00	40.00
MONTOYA, 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

	GLASS	BOTTLE
JP CHENET BRUT, SPLIT	10.00	--
JP CHENET ROSE, SPLIT	10.00	--



Frosty Beers



BLUE MOON
BUDWEISER
BUD LIGHT
CORONA EXTRA

DOS EQUIS LAGER
MILLER LITE
CORONA LIGHT
MICHELOB ULTRA

COORS LIGHT
STELLA ARTOIS
PACIFICO
BUCKLER N/A

ASK ABOUT OUR CURRENT "ON TAP" BEER SELECTION



Appetizers



CHIPS & SALSA • N/C

We PROUDLY provide one serving of chips and salsa per table at no charge, any additional requests for refills are \$3

"GUAC-STAR" GUACAMOLES • 13

TRADITIONAL

AVOCADOS tossed with FRESH LEMON JUICE, ONIONS, CHILES, CILANTRO.

"NEW WAVE"

POMEGRANATE SEEDS, AND COTIJA CHEESE.

"ELOTE"

CHARRED CORN, DICED BACON, COTIJA CHEESE, AND TAJIN.

"JALAPENO STYLE"

HABANERO JELLY AND CHARRED PINEAPPLE.

OLD GRINGO QUESO CRISP • 9

LARGE, CRISP, FLOUR TORTILLA TOPPED WITH CHEESE.

+ Green Chiles for N/C

ESPINACA CON QUESO • 12

A BLEND OF SPINACH, PEPPER-JACK CHEESE, TOMATOES, & ONIONS.

+ Hatch Chiles for \$2

THE DIPPIN' DUO • 12

OUR FAMOUS GUACAMOLE PAIRED WITH ESPINACA CON QUESO.

SPICY & CHEESY BEAN DIP • 11

A TOTALLY NEW VARIATION ON THE OLD THEME... FRESH MADE REFRIED PINTO BEANS AMPED UP WITH HATCH CHILES AND CHEESY SAUCE. AMAZING!

SPICY HATCH GREEN CHILE BOWL • 15

OUR FAMOUS GREEN CHILE SHREDDED PORK TOPPED WITH SPICY HATCH CHILES, CILANTRO AND ONION. SERVED WITH LETTUCE WRAPS.

AHI TUNA TACOS "ATUNI!" • 15

SUSHI GRADE DICED TUNA, LIGHT SESAME DRESSING, CABBAGE SLAW IN A LETTUCE WRAP.

SONORAN GRILLED QUESADILLA • 11

CRISPY FLOUR TORTILLAS TOPPED WITH SHREDDED MEXICAN CHEESES, GREEN CHILES, SOUR CREAM, AND GUACAMOLE, GRILLED AND FOLDED.

+ GRILLED CHICKEN OR STEAK* FOR \$3

HATCH KILLER QUESADILLA • 14

CRISPY FLOUR TORTILLA, GRILLED CARNE ASADA*, SPICY HATCH CHILES, PEPPER-JACK CHEESE. SERVED WITH SOUR CREAM.

TOP SHELF CEVICHE • 15

FRESH LIME MARINATED MEXICAN SHRIMP WITH A CLAM-TOMATO BROTH, FRESH JALAPEÑOS, CUCUMBER, ONION, LEMON, AND AVOCADO.

MINI FUNDIDOS • 14

6 MINI FLOUR TORTILLAS STUFFED WITH SHREDDED CHICKEN. TOPPED WITH JALAPEÑO CREAM CHEESE AND FRESH DICED JALAPEÑOS.

SOUTH OF THE BORDER SAMPLER • 18

A SAMPLING PLATTER OF OUR CUSTOMER FAVORITES: QUESADILLA, GREEN CORN TAMALES, MACHACA BEEF & GREEN CHILE BURROS, MINI FUNDIDOS, QUESO DIP, GUACAMOLE, & BEANS.

(NO SUBSTITUTIONS PLEASE)

"ILLUSTRIOUS" GREEN CORN TAMALES • 11

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.



Soup & Salad



CHIPOTLE RANCH, FARMHOUSE RANCH, GARLICKY CREAMY CAESAR, LITE ITALIAN, CILANTRO-LIMON VINAIGRETTE

ARROZ CON POLLO SOUP • 9

SPICY CHICKEN BROTH WITH MEXICAN RICE AND SHREDDED CHICKEN, JACK CHEESE, AVOCADO, & FLOUR TORTILLAS.

RED POSOLE SOUP • 10

A STEAMING BOWL OF HOMINY AND RED CHILE SOUP, WITH SLOW SIMMERED PORK, & CORN TORTILLAS, GARNISHED WITH RED AND GREEN CABBAGE, CILANTRO, AND LIME WEDGE.

GREEN CHILI CORN CHOWDER • 12

SPICY ROASTED CORN AND GREEN CHILI SOUP SERVED IN A LARGE BOWL WITH FRESH CHORIZO AND TORTILLA CONFETTI.

TACO SALAD • 15

FRESH GREENS TOPPED WITH ALL YOUR FAVORITES! SEASONED GRILLED CHICKEN OR GROUND BEEF, CHEESE, TOMATOES, GREEN ONIONS, FRITOS™, GUACAMOLE, AND SOUR CREAM. SERVED IN A CRUNCHY SHELL.

CAESAR'S TIJUANA CHICKEN • 15

ROMAINE LETTUCE, GRILLED CHICKEN, GARLICKY CAESAR DRESSING WITH CRUNCHY TORTILLA CONFETTI, TAJIN PISTACHIOS, AND PARMESAN CHEESE.

MEXICAN CHOPPED SHRIMP SALAD • 20

CHOPPED ARUGULA, ROMAINE, AND ICEBERG LETTUCE, TOSSED IN A CILANTRO-LIMON VINAIGRETTE WITH AVOCADO, TOMATO, CHARRED CORN, TAJIN PISTACHIOS, COTIJA AND MANCHEGO CHEESES. GARNISHED WITH 3 BACON WRAPPED JUMBO SHRIMP.

THE QUESADILLA COBB • 16

MIXED FIELD GREENS TOPPED WITH AVOCADO, DICED GRILLED CHICKEN, CHOPPED BACON, MEXICAN CHEESE, PICO DE GALLO, HARD BOILED EGG, AND CUCUMBER. GARNISHED WITH QUESADILLA BITES.

* 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



MARINATED GRILLED POLLO ASADO • 20
MARINATED GRILLED CARNE ASADA* • 22
SAUTÉED VEGETABLE CALABACITAS • 17

GIANT MEXICAN SHRIMP* • 25
SEAFOOD, SHRIMP AND LOBSTER* • 25
FAJITAS FOR TWO • 37

(ANY TWO FROM ABOVE & NO DOUBLE SEAFOOD PLEASE)

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.



SPECIALTY TACOS & ENCHILADAS



SERVED WITH RICE AND REFRIED BEANS (SUBSTITUTE WITH BLACK BEANS \$1).

VERDE VALLEY SPINACH ENCHILADAS • 16

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.

TOMATILLO CHICKEN ENCHILADAS • 17

OUR FAMOUS HOME-MADE GARLICKY TOMATILLO SALSA IS SLATHERED OVER TWO YELLOW CORN SHREDDED CHICKEN ENCHILADAS AND TOPPED WITH JACK CHEESE.

HATCH GREEN CHILE ENCHILADAS • 17

FRESH SHREDDED PORK SLOW-SIMMERED IN A HATCH GREEN CHILE SAUCE ROLLED IN TWO CORN TORTILLAS TOPPED WITH CHEESE AND GREEN ENCHILADA SAUCE.

RYAN'S ROCKIN' SHRIMP ENCHILADAS • 19

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.

SURF-N-TURF ENCHILADAS • 19

CHARRED GRILLED STEAK* AND LIGHTLY SAUTÉED LIME SHRIMP, PAIRED TOGETHER WITH PEPPERJACK CHEESE. SMOTHERED IN OUR FAMOUS RED ENCHILADA SAUCE, GARNISHED WITH AVOCADO.

TRADITIONAL TACOS • 14

TWO TACOS HARD SHELL CORN OR SOFT SHELL FLOUR TACOS WITH YOUR CHOICE OF SHREDDED BEEF, GROUND BEEF, OR CHICKEN. TOPPED WITH LETTUCE, TOMATOS, AND CHEESE.

"STREET INFERNO STYLE" TACOS • 18

AN AUTHENTIC VERSION OF THOSE FAMOUS "STREET TACOS," THREE GRILLED CHICKEN OR STEAK* STUFFED INTO THREE DOUBLE-LINED MINI CORN TORTILLAS. TOPPED WITH ONION, CILANTRO, SPICY CHILES, AND CHEESE.

TEQUILA LIME SHRIMP TACOS • 19

THREE MEXICAN SHRIMP TACOS MARINATED & SAUTÉED IN TEQUILA, FRESH LIME, AND PICO DE GALLO WITH CHEESE, SERVED IN WARM FLOUR TORTILLAS.

LAURA'S LOBSTER TACOS • 19

THREE TACOS STUFFED WITH LIGHTLY SAUTÉED SWEET LOBSTER MEAT, TOPPED WITH CILANTRO, ONION, AND MEXICAN CHEESE.

MARINATED MAHI TACOS • 18

THREE TACOS OF BONELESS MAHI FILLET MARINATED, CHARGRILLED AND SERVED IN FRESH TORTILLAS, WITH CREAMY TOMATILLO TARTAR AND CABBAGE.



Kelli's COMBOS



ANY TWO (2) FAVORITES FOR 17 OR THREE (3) FOR 21

SERVED WITH RICE AND REFRIED BEANS (SUBSTITUTE WITH BLACK BEANS \$1).

TACOS

HARD SHELL OR SOFT SHELL:
SHREDDED BEEF, GROUND BEEF, OR CHICKEN
SOFT SHELL ONLY:
TEQUILA LIME SHRIMP
TACOS CARBON "POLLO OR CARNE"

ENCHILADAS

CHEESE, CHICKEN, GREEN CHILE PORK, NUEVO
MEXICO, SHREDDED BEEF, GROUND BEEF,
SHRIMP, OR SPINACH WITH ALMONDS

GREEN CORN TAMALES

ANAHEIM CHILE RELLENO
10" POLLO FUNDIDO**

10" BURRO** (CHOICE OF FILLING)

** LIMIT ONE 10" PER COMBO



ADD A SIDE OF OUR "INFERNO" SAUCE FOR 3.00

* 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.



Customer Favorites



BREAKFAST BURRITO • 15

Huge 13" flour tortilla stuffed with spicy chorizo sausage, scrambled eggs, potatoes, hatch chiles, onion, tomatoes, and espinaca con queso. Served with Mexican rice and beans.

GRANDE BURRO PLATTER • 17

(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, or ground beef; served enchilada style, served with rice and refried beans.

THE CHIMICHANGA THAT ATE NOGALES! • 17

(Thanks Leel!) 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.

Add espinaca con queso sauce +2.00

ANAHEIM CHILE RELLENO PLATTER • 17

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.

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

PIZZA FUNDIDA MEXICANA • 18

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

SUPER BOWL • 17

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, guacamole, and Mexican cheeses.

THE NAKED POBLANO • 13

Roasted, "not fried" Poblano chile stuffed with grilled chicken breast, black beans, topped with pomegranate seeds, corn sauce, and red cabbage.

SIGNATURE FUNDIDO • 19

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, served with rice and refried beans.

Substitute grilled steak* +2.00



COURTNEY'S BURRITO • 18

Char-grilled chicken stuffed in a giant flour tortilla loaded with inferno, red enchilada sauces, black beans, cilantro, onions, and topped with diced jalapeños, served with rice and refried beans.

Substitute grilled steak* +2.00



ENCHILADAS NUEVO MEXICO • 17

Char-grilled breast of chicken wrapped in two yellow corn tortillas, smothered in red enchilada and inferno sauces, served with fresh diced jalapeños, rice and refried beans.



HATCH CARAMELOS • 16

Crispy flour tortillas folded and stuffed with grilled steak*, creamy refried beans, Jack cheese and hatch chiles, onion and cilantro, served with rice and refried beans.

MEXICAN MOLE ENCHILADAS • 17

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. May contain traces of nuts.

MONSTER NACHOS • 17

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.



Desserts • 9.5



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.

* 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.



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 • 15

CARNE ASADA* • 17

FRESH VEGETABLE CALABACITAS • 13

AÑEJO LIME PETITE SHRIMP • 16

COMBINATION OF ANY TWO • 16

\$ 16

THE JALAPENO BURGER*

Choice ground beef patty*, diced fresh JALAPEÑOS, PEPPER-JACK, WITH A SIDE OF INFERNO SAUCE, SERVED ON A BUN WITH FRIES.

\$ 14

BUILD YOUR OWN CHIMICHANGA OR BURRO

Served with rice and refried beans

CHOOSE ONE MEAT:

Ground Beef

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, GROUND BEEF, OR SHREDDED BEEF. SERVED WITH RICE AND BEANS.

WEDNESDAY

10⁹⁹

STACKED ENCHILADAS

FRIED CORN MASA SHELLS STACKED WITH CHEESE, HATCH CHILES, SHREDDED CHICKEN, RED ENCHILADA SAUCE. SERVED WITH RICE AND BEANS.

THURSDAY

10⁹⁹

SOUP & SALAD

A BOWL OF STEAMING RED POSOLE SOUP PAIRED WITH A SMALL CAESAR SALAD.

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 BEANS. MAY CONTAIN TRACES OF NUTS.

SUNDAY

10⁹⁹

BREAKFAST BURRITO

HUGE 13" FLOUR TORILLA STUFFED WITH SPICY CHORIZO SAUSAGE, SCRAMBLED EGGS, POTATOES, HATCH CHILES, ONION, TOMATOES, AND ESPINACA CON QUESO. SERVED WITH MEXICAN RICE AND BEANS.