



# MARGARITA MADNESS



## THE "BOSS" • 13

\*HOUSE SIGNATURE\* – We started this trend in Scottsdale over 25 years ago!  
A generous pour of 100% Agave Blanco Tequila, Cointreau Orange Liqueur, fresh squeeze lime juice.

## THE "JALAPENO INFERNO" • 13

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

## "THE FLOATING CORONITA" • 13

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

## THE LADY "BOSS" • 13

Corazon tequila, Cointreau, and house sour, served on the rocks.

## THE "SPICY EL PEPINO" CUCUMBER • 13

Premium silver tequila, triple sec, fresh lime juice, spicy serrano syrup, fresh cucumber, shaken and served on the rocks.

## THE ARIZONA RUBY RED "PALOMA" • 13

Fresh local ruby red grapefruit muddled with triple sec, silver tequila and homemade sweet 'n sour. Served on the rocks with a surprise mixer!  
SEASONAL

## GREAT FOR AFTER DINNER OR DESSERT!

### THE "ESPRESSO MARIA" • 15

Premium Código Silver, cold brew coffee, and vanilla liqueur.

### THE MEXICAN "CARAJILLO" • 14

Licor 43, cold brew, Kahlua coffee liqueur.

## ZERO PROOF "MOCKTAILS"

### "PUNK" PALOMA • 9

Ritual non-alcoholic Tequila, fresh lime juice, agave syrup, and Mexican grapefruit soda.

### ICED COLD BREW • 5

Tall, refreshing, cold brew coffee with vanilla syrup, served on the rocks.

### SPICY MANGO-RITA • 9

Ritual non-alcoholic Tequila, mango puree, agave syrup, homemade sour mix, spicy serrano syrup, on the rocks with tajin rim.



# FROSTY FROZEN



CHOOSE YOUR FLAVOR, SERVED SLUSHY FROZEN \$12

TROPICAL MANGO

BLOOD ORANGE

STRAWBERRY

COCONUT

PRICKLY PEAR

CHAMBORD BERRY

SERVED IN A JALAPENO INFERNO SOUVENIR GLASS \$18

## FROZEN BLACK CHERRY SANGRIA • 12

OUR PROPRIETARY BLEND OF PREMIUM RED ZINFANDEL, EXOTIC FRUIT JUICES, AMARETTO AND LUSCIOUS BLACK CHERRY.

## PURPLE HAZE • 12

OUR WORLD FAMOUS FROZEN BLACK CHERRY SANGRIA SWIRLED WITH OUR EQUALLY FAMOUS FROZEN ACAPULCO MARGARITA.





# LAURA'S "CLEAN" TEQUILA VAULT



LAURA HAS HAND SELECTED AN AMAZING LINEUP OF "CLEAN" TEQUILAS

THESE AGAVE SPIRITS ARE ADDITIVE FREE, UTILIZING ONLY 100% BLUE WEBER PLANTS, WATER AND YEAST. THEY ARE CONSIDERED PURE AND AUTHENTIC, NO ADDED CHEMICALS, FLAVORING, SWEETENERS OR COLORING. GREAT CHOICES FOR PEOPLE WITH ALLERGIES OR SENSITIVITIES.

## Silver

CAZCABEL 12	HERRADURA 13
CODIGO 15	TEQUILA OCHO 15
DON FULANO 19	EL TESORO 21
FORTALEZA 21	VOLCAN 14

## Reposado

CAZCABEL 13	HERRADURA 12
CODIGO 18	TEQUILA OCHO 19
DON FULANO 21	EL TESORO 22
FORTALEZA 22	VOLCAN 21

## Anejo

DON FULANO 26    FORTALEZA 26    HERRADURA 18

## Cristalino

VOLTE 18

## Mezcal

SAN COSME 16



# "CLEAN" Flights



## SILVER \$25

CAZCABEL  
CODIGO  
EL TESORO

## REPOSADO \$30

HERRADURA  
TEQUILA OCHO  
VOLCAN

## DON FULANO \$35

BLANCO  
REPOSADO  
ANEJO



## Wine



### Whites

	GLASS	BOTTLE
C.K. MONDAVIL	9	34
FAR NIENTE	18	66
ROMBAUER	--	68
CA' DEL SARTO, PINOT GRIGIO	9	34

### Reds

	GLASS	BOTTLE
HAHN PINOT NOIR	11	42
GHOST RUNNER	11	42
C.K. MONDAVIL	9	34
DAVO CABERNET	16	62

### BUBBLES

	GLASS
JP CHENET BRUT (187 ML)	11
JP CHENET ROSE (187 ML)	11



## Beer



Blue Moon	CORONA Light
Dos Equis Lager	Michelob Ultra
CORONA N/A	CORONA
Tecate Light	Coors Light
Pacifico	Bud Light
Miller Lite	Four Peaks "Hop Knot"

ASK US ABOUT OUR BEERS ON TAP





# 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 • 14

### 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 • 10

Large, crisp, flour tortilla topped with cheese.  
+ Green Chiles for N/C

## ESPINACA CON QUESO • 14

A blend of spinach, pepper-jack cheese, tomatoes, & onions.  
+ Hatch Chiles for \$2

## THE DIPPIN' DUO • 13

Our famous guacamole paired with espinaca con queso.

## SPICY & CHEESY BEAN DIP • 13

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 • 16

Our famous green chile shredded pork topped with spicy Hatch chiles, cilantro and onion, served with lettuce wraps.

## AHI TUNA TACOS "ATUN!" • 16

Sushi grade diced tuna, light sesame dressing, cabbage slaw in a lettuce wrap.

## SONORAN GRILLED QUESADILLA • 13

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 • 15

Crispy flour tortilla, grilled carne asada\*, spicy Hatch chiles, pepper-jack cheese, served with sour cream.

## TOP SHELF CEVICHE • 16

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

## MINI FUNDIDOS • 15

6 mini flour tortillas stuffed with shredded chicken. Topped with jalapeño cream cheese and fresh diced jalapeños.

## SOUTH OF THE BORDER SAMPLER • 19

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

## "ILLUSTRIOUS" GREEN CORN TAMALES • 12

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 • 10

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

## RED POSOLE SOUP • 12

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 • 16

Romaine lettuce, grilled chicken, garlicky Caesar dressing with crunchy tortilla confetti, Tajin pistachios, and parmesan cheese.

## THE QUESADILLA COBB • 17

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 • 22
- MARINATED GRILLED CARNE ASADA\* • 24
- SAUTÉED VEGETABLE CALABACITAS • 18

- GIANT MEXICAN SHRIMP\* • 26
- SEAFOOD, SHRIMP AND LOBSTER\* • 26
- 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 • 17

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 • 18

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 • 18

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 • 20

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 • 20

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 • 15

Two tacos hard shell corn or soft shell flour tacos with your choice of shredded beef, ground beef, or chicken. Topped with lettuce, tomato, 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 • 20

Three street-style tacos stuffed with lightly sautéed sweet lobster meat, topped with cilantro, onion, and Mexican cheese.

## MARINATED MAHI TACOS • 19

Three tacos of boneless mahi fillet marinated and served in fresh tortillas, with creamy tomatillo tartar and cabbage.



# Kelli's Combos



ANY TWO (2) FAVORITES FOR 19

OR THREE (3) FOR 22

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 TAMALE  
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 • 18

(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! • 18

(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.

ADD ESPINACA CON QUESO SAUCE +2.00

## ANAHEIM CHILE RELLENO PLATTER • 18

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 • 19

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

## SUPER BOWL • 18

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 • 14

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

## SIGNATURE FUNDIDO • 20

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 • 20

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 • 19

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 CAMELOS • 17

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 • 19

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.

## MONSTER NACHOS • 18

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 • 16

CARNE ASADA\* • 18

FRESH VEGETABLE CALABACITAS • 13

AÑEJO LIME PETITE SHRIMP • 17

COMBINATION OF ANY TWO • 17

\$ 16

### DOUBLE-DOUBLE GREEN CHILE CHEESE BURGER\*

DOUBLE BEEF PATTIES, DOUBLE SPICY HATCH CHILES AND DOUBLE AMERICAN CHEESE, SERVED ON A BRIOCHE BUN WITH FRIES.

\$ 15

### 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

|| 99

### 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

|| 99

### TACO TUESDAY

THREE HARD OR SOFT TACOS, YOUR CHOICE OF SHREDDED CHICKEN, GROUND BEEF, OR SHREDDED BEEF. SERVED WITH RICE AND BEANS.

## WEDNESDAY

|| 99

### STACKED ENCHILADAS

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

## THURSDAY

|| 99

### BERTAS' BIRRIA TACOS

SHREDDED BEEF BIRRIA TACOS, MONTEREY JACK CHEESE, CORN TORTILLA, WITH BEEFY BOVILLON DIPPIN' SAUCE. SERVED WITH RICE AND BEANS.

## FRIDAY

|| 99

### 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

|| 99

### "CHILANGO" CHILAQUILES

LAYERS OF FRIED CORN TORTILLAS SLOW SIMMERED IN SALSA ROJA, WITH ADDED SHREDDED CHICKEN. GARNISHED WITH SOUR CREAM AND AVOCADO. SERVED WITH RICE AND BEANS.

## SUNDAY

|| 99

### BREAKFAST BURRITO

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.