

COCKTAILS

HOUSE MARGARITA

Tequila, triple sec and sweet and sour served on the rocks with or without salt. \$7

CLASSIC MARGARITA

Patron silver tequila with fresh squeezed lime juice and Patron Citronge. \$11

AGAVE COIN MARGARITA

Patron silver tequila with fresh squeezed lime juice and Patron Citronge. \$11

ITALIAN MARGARITA

Sauza Hornitos reposado tequila with sweet and sour, DiSaronno amaretto and a float of Cointreau. \$10

FRESH JALAPENO MARGARITA

Fresh muddled jalapeno peppers, agave nectar, fresh lime juice, orange bitters and Don Julio reposado tequila shaken and served up or on the rocks. \$11

TEQUILA SUNRISE

Fresh Orange juice mixed with Jose silver especial tequila with a drizzle of grenadine. \$8

BLOODY MARIA

Spicy bloody Mary mix served with a single shot of Jose silver especial, Chipotle Cholula hot sauce, garnished with celery and olives. \$8

TOP SHELF LONG ISLAND ICE TEA

Absolut vodka, Bombay Sapphire gin, Jose silver especial tequila and Barcardi rum shaken with sweet and sour and a splash of cola. \$11

BREAKFAST

HUEVO DIA

The breakfast taco that has scrambled eggs, choice of bacon or chorizo, shredded cheese and choice of salsa. (1) \$2.50 (3) \$5.99

HUEVOS A LA MEXICANA

Scrambled eggs, crisp tortilla chips, chorizo and enchilada sauce. \$6.00

BREAKFAST BURRITO

13" tortilla filled with scrambled eggs, choice of bacon or chorizo, house made green chile and cheese. \$5.99

BREAKFAST QUESADILLA

13" tortilla filled with cheese and choice of chorizo or bacon. Grilled crisp and served with guacamole and salsa. \$5.49

SERVED UNTIL 11 A.M.

LUNCH/DINNER

TACOS

Soft corn, flour or crispy corn tortillas filled with choice of meat and served with cheese, lettuce and choice of salsa. \$7.99

Grilled Vegetables zucchini, yellow squash, mushrooms and peppers.

Shredded Chicken hint of citrus and chipotle.

Grilled Steak marinated in our special blend of spices and chiles.

Barbacoa shredded and seasoned, slow-cooked sirloin.

Mahi-mahi grilled fish in a fresh tomato salpica.

BURRITO

13" flour tortilla filled with cilantro-lime rice, vegetarian black beans or ranchero beans, cheese OR crema, lettuce and choice of meat and salsa. \$7.99

Grilled Vegetables zucchini, yellow squash, mushrooms and peppers.

Shredded Chicken hint of citrus and chipotle.

Grilled Steak marinated in our special blend of spices and chiles.

Barbacoa shredded and seasoned, slow-cooked sirloin.

Mahi-mahi grilled fish in a fresh tomato salpica.

¡QUE BUENO!
mexican grille

QUESADILLA

13" flour tortilla filled with a blend of cheese and choice of meat and salsa. Served with crema and guacamole. \$7.99

Grilled Vegetables zucchini, yellow squash, mushrooms and peppers.

Shredded Chicken hint of citrus and chipotle.

Grilled Steak marinated in our special blend of spices and chiles.

Barbacoa shredded and seasoned, slow-cooked sirloin.

CHILE RELLENO PLATE

Egg battered Poblano chiles stuffed with cheese and chicken and served with green chile, choice of beans and rice. (1) for \$7.99 (2) for \$9.50

TAMALE PLATE

Two house made chile tamales filled with red chile and chicken or pork green chile. Mix and match or have two of the same -- it's up to you. Served with rice and choice of beans. \$9.50

