

MENU

SOPA Y ENSALADAS

Chicken Tortilla Soup Cup \$2.25 Bowl \$2.95

Rich chicken broth, spices and tortillas topped with melted cheese.

Black Bean Soup Cup \$2.25 Bowl \$2.95

A hearty stew of Black Turtle Beans, seasoned to perfection with cumin, bacon and vegetables!

Mesquite Chicken Salad \$8.49

A generous chicken breast marinated in Garlic and Mexican spices, grilled and served over a bed of lettuce, onions, cheese, mushroom and tomato!

Wild Tostada Taco Salad \$9.65

Choice of meat laid on a bed of vegetarian refried beans with lettuce, tomato, cheese, guacamole and sour cream.

Your Choice of Dressing: Salsa Vinaigrette, Bleu Cheese or Honey Mustard

APERITIVOS

(Appetizers)

Lo-Carb Tortills - Add \$.99

Chili Con Queso \$5.49

White, velvety cheese blend of Swiss, white wine, and minced jalapeño served with crunchy flour tortilla chips.

Tuna Dip Small \$2.75 Large \$4.25

(made with white albacore)

Vegetable Quesadilla \$5.49

Mexican grilled cheese with mushrooms, salsa cruda, and cilantro served with sour cream on the side.

Blue Crab Quesadilla \$10.99

Shrimp
Fish

\$15.95
\$15.95

Sauteed onions, peppers, mushrooms, and tomatoes with the marinated meat of your choice. A heap of desire on a sizzling cast iron skillet so good you might not want to use condiments, but just in case, we give you tortillas, cheese, sour cream, and salsa cruda.



ESPECIALIDADES de la CASA

All Especialidades Include Refried Beans and Mexican Rice



Enchiladas Rancheras **\$8.49**

Two country-style enchiladas with cheese, chicken, or beef interred in a tangy tomato chili sauce and cheese. Sour cream.

Veggie Burrito **\$8.49**

Region: Queretaro state. Peas, corn, and mushrooms forced against their will into a flour tortilla topped with a Poblano-cilantro cream and cheese. Vegetarian, yet naughty.

Flautas **\$9.99**

Sour cream. Choice of meat.

Enchiladas Suizas **\$9.99**

Two enchiladas draped with Swiss cheese over an anything-but-neutral green tomato salsa. Sour cream. Choice of meat or cheese.

Burrito Bravo (el Grande) **\$10.49**

A very wet burrito with a University of Guadajara education stuffed with chicken, pork, shredded beef, or ground beef. Sour cream.

Burrito Verde **\$10.45**

Burrito Bravo topped with our tomatillo salsa. Sour cream.

Burrito Loco **\$10.95**

The mother of all burritos. Takes up the whole plate. With rice, beans, Pico, lettuce, and meat inside. Sour cream.

Chimichanga **\$10.49**

A crispy deep-fried Burrito Bravo smothered with sauce and melted cheese. Sour cream.

try it with Blue Crab Meat **\$15.95**

Carnitas of Pork **\$10.99**

Succulent, tender chunks of pork almost good enough to indulge in without condiments, but we give you cheeses, sour cream, Pico, and tortillas just the same.

Crab Stuffed Burrito **\$15.25**

Carne Asada **\$15.95**

A skirt strip blackened Mexican-style and served with enchilada verde, guacamole and sour cream.

Blue Crab Enchiladas **\$14.95**

The owner is from Baltimore, so there is no doubt as to the sincerity of this dish.

Fresh Catch Veracruz **\$14.95**

Local fresh fish grilled, then broiled over salsa cruda with a dijonaisse glaze. Regional - Veracruz state.

Seafood Crepe Pacifica **\$16.95**

Shrimp and crab are force-fed a dijon cream sauce with lots of mushrooms, then stuffed into a large flour tortilla and covered with more sauce, cheese, and guacamole.

Shrimp Veracruz **\$14.95**

Large succulent shrimp sautéed in garlic butter and Mexican spices. Smothered in our own Salsa Cruda and served with Mexican-style rice and refried beans.

Shrimp Chilaquiles **\$14.95**

Aztec for "pieces of broken up old sombrero," chilaquiles are more easily remembered as Mexican lasagne. Layers of cheese, sour cream, and tortillas with garlic shrimp. *Mmmmm...*

With chicken, beef or ground beef **\$10.49**

All Especialidades Include Vegetarian Refried Beans and Mexican Rice



TRADICIONALES

Lo-Carb Tortills - Add \$.99

Taco - a la carte \$2.95 With Rice and Beans \$4.95

Tamale	- a la carte \$3.25	With Rice and Beans \$5.25
Enchilada	- a la carte \$4.49	With Rice and Beans \$6.49
Chili Relleno	- a la carte \$7.95	With Rice and Beans \$9.95
Soft Taco	- a la carte \$4.49	With Rice and Beans \$6.49
Fish Taco	- a la carte \$7.95	With Rice and Beans \$9.95
Burrito	- a la carte \$6.95	With Rice and Beans \$8.95

FOR THE GRINGO

Grilled Fresh Catch of the Day	\$14.00
Marinated Skirt Steak	\$15.00
Palomilla Steak	\$10.49
Chicken Breast	\$8.49
Grilled Fish Sandwich	\$10.49
(from local fishermen)	
Chicken Sandwich	\$8.49
The Gringo Burger	\$6.95
An 8-ounce seasoned patty with or without cheese (Swiss or Cheddar).	
The Big Señor	\$8.95

OK, a full pound patty. Are you BIG enough?

All Gringo dishes served with your choice of crinkle-cut fries or rice and beans.

FOR EL NIÑO

Perro Caliente - Hot Dog with Fries	\$3.95
Frituras De Pollo - Chicken Nuggets with Fries	\$3.95
Mini Quesadilla - Cheese	\$3.95
Hamburguesa - Mini Hamburger with Fries	\$4.95

PLATOS MIXTOS

All Served with Rice and Beans



El Pelado - Taco, Enchilada	\$7.49
El Camorrista - Tamale, Enchilada	\$7.95
El Pandillero - Chilli Relleno with choice of Taco or Tamale	\$10.95
El Taxista - Burrito with choice of Taco or Tamale	\$9.95
El Jefe - Burrito, Enchilada	\$9.75
El Propietario - Chili Relleno, Enchilada	\$11.95
El Senador - Dos Chili Rellenos	\$14.95
La Presidente - Chili Relleno, Taco and Enchilada	\$15.95

TRY THESE INSTEAD OF RICE OR BEANS

Fried Plantians - Black Beans - French Fries

Sautéed Vegetables - Salad - White Rice



"A LITTLE EXTRA"

Guacamole	Regular or Large	Market Price
Pico de Gallo	Regular \$.95	Large \$1.50
Sour cream, cheese, etc.		\$.95
Tortilla Chips (to Go)		\$1.75
Salsa (to Go)		\$1.65



CATERING Menu Available

