

TOP SHELF GUACAMOLE 13 QUESO DIP

A blend of creamy cheeses melted dip and roasted green chiles, garnished with cilantro and tomatoes Add Chorizo +2 Add Beans +2

13 **ULTIMATE CEVICHE**

Scallops, shrimp and tilapia marinated in citrus juices mixed with tomatoes, onions, cilantro, jalapeños and avocados. Drizzle with olive oil.

BORDER NACHOS

Not your lazy nachos!!

Served with beans, mixed cheeses, lettuce, pico de gallo, jalapeños, guacamole, sour cream, chicken or ground beef. Upgrade to steak +5 or grilled chicken +3

CORN ON THE COB

Two poblano crema corn on the cob (Delicious!)

A- LO'S TORTILLA SOUP

Tender chunks of grilled chicken with avocados, chives and cheese. Topped with crispy tortilla strips.

COLORADO CHICKEN SALAD

Wood grilled chicken, mixed greens, sugar roasted pecans, dried cranberries, roasted corn, cilantro vinaigrette, tortilla chips and avocado slices.

SOUTHWESTERN CAESAR SALAD

A new spicy twist with romaine, corn, tomatoes, cotija cheese and chicken milanesa, tossed in chipotleranch dressing. Substitute Shrimp 17

FIESTA TACO SALAD

Large crispy flour tortilla shell filled with seasoned ground beef, romaine, corn, tomatoes, black olives, mixed cheese, garnished with pico de gallo, guacamole and sour cream.

RIO BRAVO CHOPPED SALAD

Romaine, chopped tomatoes, sweet onion, avocado, corn, garbanzo beans, cucumbers, roasted red peppers and cotija cheese, and chipotle ranch dressing. Add Salmon 6 Steak or shrimp 4 Chicken 4

JESADILLAS

Add citrus chipotle slaw +2

GRILLED CHICKEN

14

14

With wood grilled marinated chicken breast and mixed cheeses, garnished with lettuce, pico de gallo, guacamole and sour cream.

STEAK

With wood grilled marinated skirt steak and mixed cheese, garnished with lettuce, pico de gallo, guacamole and sour cream.

PORK CARNITAS

15

Quesadilla made with pork carnitas, mixed mexican cheeses, pico de gallo, guacamole sour cream and letucce.

MANGO CLUB

15

Mix cheeses, grilled chicken, caramelized onions, mango relish, (Onions, red and green bell peppers, cilantro and mango) apple wood smoked, bacon avocados, served with lettuce, pico de gallo and poblano salsa.

BIRRIA QUESADILLA Grandmother special recipe!

Quesadilla made with juicy and tender shredded beef braised in adobo, stuffed with shredded cheese then grilled to a slight crispy perfection. Served with a delicious side of rich consome for dipping with a side of cilantro and onions.

The department of public health ad<mark>vise</mark>s that consuming undercooked meats, poultry, eggs, or seafood may increase your risk of foodbor<mark>ne il</mark>lness. Please inform your server if a person has a food allergies.

20% Gratuity may be added to a parties of six or more.

11

13

QUESO FUNDIDO

PHILLY ROLLS

dip, on a bed of lettuce

BUFFALO WINGS

RAJA TAQUITOS

and pico de gallo.

boneless

Iron cast Oaxaca cheese casserole with your

Carne Asada, onions, peppers and mixed cheeses

peppers, onions, and crispy potatoes sauteed in a

parmesan cream sauce topped with pico de gallo.

rolled in egg roll wrap. Served w/cilantro crema

choice of chorizo sausage or portobello,

garnished with cilantro and tomatoes.

Sweet and spicy sour hot wings served with a

ranch dressing and your choice of regular or

Four corn tortillas stuffed with roasted poblano

Served with cabbage and cilantro crema.

S bowl 8 L bowl 10

SOUTH BORDER FEATURES

Add citrus chipotle slaw +2

Pollo Borracho

22

Grilled chicken breast sautéed with mushrooms, pecans and olive oil. Served on a bed of Tequila 1800 cilantro crema sauce., sprinkled with cotija cheese and cilantro. Served with rice, charro beans, lettuce, avocado slices and pico de gallo. Delicious with flour or corn tortillas. (Combine Pollo Borracho/ Pollo Pimiento +2)

SHRIMP EMBOSCADA

23

Bacon wrapped shrimp grilled to perfection on a hot skillet over sautéed vegetables covered with melted Oaxaca Cheese. Drizzled with roasted poblano crema sauce and served with rice, charro beans, and cilantro.

CARNE ASADA

23

El Patron's favorite. Thin of skirt steak charbroiled and garnished with green onions, pico de gallo, lettuce and guacamole. Served with rice, charro beans and a roasted jalapeno pepper.

CAMARONES 1800.

22

Jumbo shrimp sautéed with mushrooms, pecans and olive oil. Served on a bed of tequila 1800 cilantro crema sauce, served with rice and charro beans.

PESCADO VERACRUZANO.

22

Grilled blackened tilapia fish topped with a roasted mediterraneo salsa. Served with sautéed vegetables, pico de gallo and white rice.

POLLO PIMIENTO

2

Grilled chicken breast tossed with sautéed onions and a creamy tomato – red pepeer sauce. Topped with roasted red pepper slices, sprinkled with cotija cheese and cilantro. served with Spanish rice, charro beans, lettuce and pico de gallo. Delicious with flour or corn tortillas. (Combine Pollo Pimiento/ Pollo Borracho +2)

SQUARE KNOT SALMON

23

Achiote and lemon seared salmon with roasted pineapple, sautéed vegetables, pico de gallo and white rice

PORK CARNITAS

22

Braised pork served with guacamole, lettuce, pico de gallo, pickled onions, flour tortillas, charro beans and rice.

BURRITOS

GORDITO FAJITA BURRITO

20

Large 12 inch, soft flour tortilla stuffed with rice, beans, grilled onions, green peppers and choice of fajita-style steak, chicken, or pork carnita. Upgrade shrimp* (+3). Topped with burrito sauce and garnished with pico de gallo, sour cream, guacamole and melted cheddar cheese.

WET BURRITO

20

Large 12 inch, soft flour tortilla stuffed with grilled shrimp and grilled chicken, Spanish rice and queso. Everything inside the burrito. Smothered with more queso, garnished with lettuce, avocado slices and pico de gallo.

EXPRESSO BURRITO

18

Pork carnitas, rice, beans, and cheese wrapped in a flour tortilla smothered enchilada style. Topped with guacamole, tomatoes, onions and cotija cheese.

DELUXE BURRITO

18

Your choice of chicken or beef, filled with rice and beans in a flour tortilla. Topped with melted cheese, lettuce, guacamole, sour cream tomatoes and onions.

Pollo Asado Burrito

19

Large flour tortilla stuffed with grilled chicken, fresh vegetables, mushrooms, and black beans. Topped with our house tomatillo sauce, pico de gallo and sour cream.





All taco platters comes wit two tacos on a hand stretch yellow corn tortilla. Served with red rice and your choice of charro, refried or black beans

TACOS DE BIRRIA (QUESARITO)

Grandmother special recipe!

Three tacos made with juicy and tender shredded beef braised in an adobo and cheese stuffed on corn tortillas, then

grilled to a slight crispy perfection. Topped with cilantro and onion. With a delicious side of rich consome for dipping.

WORLD BEST TACOS

17

Two large corn tortillas, filled with fine skirt steak, mix cabbage, caramelized onions, topped with mango salsa and cotija cheese.

STREET TACOS

15

Tortilla covered with melted Jack cheese, caramelized onions, shredded cabbage, grilled chicken, cotija cheese and pico de gallo.

GRINGO BEEF TACOS

15

Crispy corn shells, seasoned ground beef, lettuce, mixed cheeses, touch of sour cream and tomatoes.

PORK CARNITAS TACOS

15

Braised pork, melted Jack Cheese, caramelized onions, shredded cabbage, pico de gallo and queso fresco.

MARCO POLO

Bacon wrapped shrimp, tortillas covered with melted Jack cheese, caramelized onions, mix cabbage, pico de gallo and roasted chipotle crema.

EMILIO'S CALAMARI TACOS

17

Tortillas covered with melted Jack Cheese, caram<mark>elized onions, crispy calam</mark>ari, mixed cabbage, pico de gallo and Cholula garlic crema.

SHORT RIB KOREAN TACOS

16

Two yellow tortilla tacos filled with skirt steak, marinated in a soy sauce ginger and topped with mix cabbage and pico de gallo.

FRENCH TACOS

16

Tortilla covered with melted cheese, caramelized onions, chorizo sausage, skirt steak, smoked onion sauce, mix cabbage, pico de gallo and shredded cheese.

MILANESA CHICKEN TACOS

16

Hand battered fried chicken, melted cheeses, caramelized onions, roasted poblano crema, pico de gallo, queso fresco and mixed cabbage.

TACOS AL PASTOR

16

Melted Jack cheese, caramelized onions, mixed cabbage, braised pork, pineapple, pico de gallo and Mexican crema.

TACO VERACRUZANO

17

Blackened tilapia, poblano crema, mix cabbage and topped with a roasted mediterraneo salsa.

BAJA FISH TACOS

17

Two flour tortillas filled with lightly fried tilapia, mix cabbage, pico de gallo and our Baja cream sauce.

All enchiladas are served with rice, choice of beans Add citrus chipotle slaw +2

ENCHILADAS SONOMA

Two flour tortillas filled with cheddar cheese, grilled chicken and spinach. Topped with a creamy chardonnay cilantro pecan sauce, tomatoes and cilantro.

ENCHILADAS SUIZAS

Two corn tortillas rolled and stuffed with chicken and cheese. Topped with melted Monterrey Jack cheese, tomatillo sauce and sour cream, cilantro and tomatoes.

ENCHILADAS CON MOLE

2 chicken enchiladas topped with our rich apple mole

sauce, and sesame seeds.

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ULTIMATE CHEESE ENCHILADAS

Two corn tortillas topped with cheese, onions, black olives, roasted corn and cilantro crema, add chicken or seasoned ground beef +2

SHRIMP ENCHILADAS

18

Two flour tortillas sautéed shrimp with sun dried tomatoes, chives on a cream sauce. Topped with tomatillo sauce, Oaxaca cheese drizzled with cilantro crema and tomatoes.

PEPPERJACK ENCHILADAS Grilled chicken fajita, sautéed bell peppers, onions and

pepper jack cheese wrapped in a flour tortilla accompanied with a zesty poblano sauce, rice and beans.



Fajitas are served with onions, green peppers, charro beans, lettuce, red rice, pico de galllo, sour cream, guacamole, shredded cheese and warmed homemade Flour tortillas.

TORERO STEAK	24
A giant portion of wood grilled marinated skirt steak	

MATADOR CHICKEN A giant portion of wood grilled marinated chicken breast

24

CRIMINAL COMBO Pick TWO of your favorites to Duel it out — Steak, Chicken Or Vegetable. Add shrimp +2

VEGETARIAN FAJITAS

Sautéed spinach, fresh diced tomatoes with Portobello mushrooms, corn, carrots, broccoli and cauliflower.

FAJITAS TEXANAS (Chicken, Steak and Shrimp).

FAJITAS HAWAIIANAS 2

Tender sliced chicken, peppers, onions, and pineapple relish sauce.

LEMON GARLIC SALMON FAJITAS 24

Fresh tender salmon, cooked with olive oil, peppers, onions.

SHRIMP FAJITAS 23

Tender seasoned shrimp cooked in a skillet with plenty of peppers and onions.

CHIMICHANGAS

CHIMICHANGA DELUXE

Chicken or Beef. Topped with queso dip, Served with lettuce, sour cream, guacamole, tomato, cilantro, pico de gallo, rice and beans.

CARNE ASADA CHIMICHANGA 20

Stuffed with skirt steak, roasted corn, caramelized onions, roasted pimiento pepper and queso fresco. Topped with a roasted poblano cream sauce, guacamole, sour cream, pico de gallo, cilantro, rice and beans.

SEAFOOD CHIMICHANGA 20

Filled with sauteed shrimp, scallops, tilapia, mushrooms, onions, peppers, celery and cheese. Topped with a seafood guajillo sauce and sour cream.

OCHO BOWLS

White rice bowl topped with black beans, guacamole, sour cream, corn, pickled onions, grilled onions, mixed bell peppers, lettuce, queso fresco and cilantro. 13

CHOOSE YOUR OWN PROTEIN:

•	GRILLED CHICKEN	+5
•	GRILLED STEAK	+5
•	GRILLED SHRIMP	+5
•	SALMON	+7
•	CARNITAS	+5
•	ROASTED VEGETABLES	+5
•	TILAPIA	+7

MEAT FREE

BOMBAY CHIMICHANGA

18

Stuffed w/spinach, roasted corn, green peppers, roasted jalapeños, carrots and queso fresco. Served with rice, black beans, guacamole, sour cream and topped with a creamy chardonnay cilantro pecan sauce, rice and beans

CALIFORNIA QUESADILLA

16

Stuffed w/mixed cheeses, spinach, carrots, broccoli and green peppers. Garnished with lettuce, pico de gallo, sour cream and guacamole.

VEGETARIAN ENCHILADAS

18

Flour tortilla, sautéed spinach, zucchini, roasted asparagus carrots, broccoli, cauliflower topped with a tomatillo sauce, Oaxaca cheese, tomatoes and drizzled with cilantro crema.

VEGETARIAN FAJITAS

20

Sautéed spinach, fresh diced tomatoes with Portobello mushrooms, corn, carrots, broccoli and cauliflower.

DESSERTS

Tres Leches Cake
Vanilla Fried Ice Cream
Churros w/ Ice cream

FLAN

\$7