

FRESH GUACAMOLE

Ripe Mexican avocados mixed with onion, cilantro & tomato topped with Mexican cotija cheese. \$6

HEALTHY CHOICES \$10

MARINATED CHICKEN BREAST SALAD

Achiote marinated chicken breast served on a bed of fresh greens topped with cheese & tomatoes. Italian, Ranch or Cilantro Dressing

ENSALADA DE NOPALITOS

Cooked tender cactus tossed with tomato, onion, cilantro & queso fresco (fresh cheese). Served with rice & frijoles

VEGETABLE CHILE RELLENO

A mild poblano pepper filled with zucchini, corn & vegetables in a light tomato sauce. Served with mexican rice & frijoles de la olla (whole beans)

CALDO DE POLLO (CHICKEN SOUP)

Large pieces of mixed chicken with fresh vegetables

MARINATED SKIRT STEAK SALAD

Achiote marinated Angus skirt steak served on a bed of fresh greens topped with cheese & tomatoes. Italian, Ranch or Cilantro Dressing

CALABACITAS A LA MEXICANA

Mexican Zucchini sautéed with grilled corn, tomato & onion. Served with Mexican rice & frijoles de la olla

LINDA'S VEGETABLE SPECIAL

Fresh sautéed vegetables on a bed of rice & frijoles de la olla (boiled beans)

ALBONDIGAS (MEATBALL SOUP)

Three (3) large meatballs with fresh vegetables

TACO SALAD BOWL

A flour tortilla shell layered with rice, beans, lettuce, tomatoes, crema mexicana (sour cream) & cheese

- Shredded Beef or Shredded Chicken
- Achiote Marinated Chicken Breast

BURRITOS MOJADOS \$9

A large flour tortilla filled with refried beans & Mexican rice. Choose between a mild red or green sauce topped with melted cheese

• CARNE ASADA

• AL PASTOR

• CHILE VERDE

• CARNITAS

• GRILLED CHICKEN

• GRILLED VEGETABLES

QUESADILLAS & NACHOS \$9

• CARNE ASADA

• CARNITAS

• GRILLED CHICKEN

• GRILLED VEGETABLES

TACOS

Served with Mexican rice & refried beans except the FOUR SOFT TACOS

STREET TACOS

Three (3) of our famous soft CORN tortilla tacos with your choice of: carnitas (pork), grilled chicken, carne asada (beef) or al pastor (BBQ pork) topped with onions, cilantro & salsa roja \$10

CABO SHRIMP TACOS

Two (2) large grilled shrimp tacos sautéed with green bell pepper, onion & melted cheese \$11

TWO SOFT TACO PLATE

Two (2) soft tacos with your choice of: Carne Asada (Beef), Carnitas (Pork), Grilled Chicken or Al Pastor (BBQ Pork) topped with cilantro, onion, & salsa \$8

CRISPY TACOS

Two (2) crispy shredded beef or (2) shredded chicken tacos topped with lettuce, tomatoes & cheese. Served with refried beans & mexican rice. \$10

BAJA FISH TACOS

Three (3) lightly breaded fish tacos topped with cabbage, tomato & chipotle mayonnaise sauce \$10

FOUR SOFT TACOS

Four (4) soft tacos with your choice of: Carne Asada (Beef), Carnitas (Pork), Grilled Chicken, or Al Pastor (BBQ Pork) topped with cilantro, onion, & salsa roja. \$8

COMBINACIONES

Served with Mexican rice & refried beans

ENCHILADA & CRISPY TACO

A cheese enchilada (Add 50¢ for a meat enchilada) & a shredded beef or shredded chicken crispy taco \$10

CHILE RELLENO, TRADITIONAL CHEESE ENCHILADA, & CRISPY TACO

Add 50 ¢ to substitute a meat enchilada \$12

CHILE RELLENO

A mild green poblano pepper stuffed with jack cheese topped with our house made tomato ranchera sauce. Served with your choice of flour or corn tortillas \$10

TAMALE, TRADITIONAL CHEESE ENCHILADA, & CRISPY TACO

Add 50 ¢ to substitute a meat enchilada \$12

TWO ITEM COMBO

Choose TWO from the following items: Crispy Taco, Soft Taco, Two Corn Flautas, Cheese Enchilada (Add 50 ¢ for meat per enchilada)* Sope, *Tostada or *Chile Relleno (*Only 1 per combo) \$10

SIGNATURE FAJITAS \$18

Served sizzling with sautéed garden-fresh vegetables on a cast iron skillet. Served with Mexican rice, refried beans & warm tortillas

Choose Up To Three (3):

ACHIOTE MARINATED CHICKEN BREAST

ACHIOTE MARINATED SUPERIOR ANGUS SKIRT STEAK

SUCCULENT GARLIC BUTTER SHRIMP

FROM THE MESQUITE GRILL \$18

Served with Mexican rice, refried beans & warm tortillas. Add a salad for \$3

SURF & TURF

Tender grilled Superior Angus Skirt Steak & sautéed garlic butter shrimp served on a sizzling skillet with grilled onions & a chile toreado (grilled jalapeño)

CARNE ASADA

Tender mesquite grilled Superior Angus Skirt Steak served on a sizzling skillet with grilled onions & a chile toreado (grilled jalapeño)

TAMPIQUEÑA

A very popular dish from Tampico Mexico, tender grilled Superior Angus Skirt Steak accompanied with a cheese enchilada with green sauce. Served on a sizzling skillet with grilled onions & a chile toreado (grilled jalapeño)

ENCHILADAS \$10

Served with Mexican rice & refried beans

ENCHILADAS DE MOLE

Two (2) chicken enchiladas in our house mole topped crema mexicana (sour cream)

ENCHILADAS SUIZAS

Two (2) chicken enchiladas in a creamy green tomatillo sauce topped with shredded lettuce, tomatoes, crema mexicana (sour cream) & Mexican cotija cheese

ENCHILADAS PLACERAS

Two (2) enchiladas in a red sauce with your choice of either (2) cheese, (2) shredded chicken, or (2) shredded beef. Topped with shredded lettuce, tomatoes, crema mexicana (sour cream) & Mexican cotija cheese

TRADITIONAL ENCHILADAS

Two (2) enchiladas in a red sauce topped with melted jack & cheddar cheese with your choice of either (2) cheese, (2) shredded chicken, or (2) shredded beef

VEGETABLE ENCHILADAS

Two (2) green enchiladas stuffed with fresh sautéed vegetables topped with melted cheese, shredded lettuce, tomatoes & crema mexicana (sour cream)

ESPECIALIDADES DE LA CASA \$11

Served with Mexican rice, refried beans & warm tortillas. Add a salad for \$3

CARNITAS

Pork chunks slowly simmered until they are crispy on the outside and tender on the inside. Served on a sizzling skillet with grilled onions & a chile toreado (grilled jalapeño)

MOLE DE LA CASA

A very popular dish in Mexico served on special occasions but, at Tlaquepaque, served everyday. Chicken breast in a mole paste of over 20 ingredients including a hint of chocolate

CHILE VERDE

Our authentic recipe since 1965, tomatillos & green chiles sautéed with tender pieces of pork

BIRRIA

Barbequed beef stew marinated overnight in Chile California, fresh garlic & cumin

CHILE COLORADO

Tender cuts of beef simmered in a red sauce of New Mexico & Guajillo chiles, onion, fresh garlic & cumin

MESQUITE GRILLED CHICKEN BREAST

Achiote marinated grilled chicken

MARISCOS \$16

Served with Mexican rice & refried beans

CAMARONES AL MOJO DE AJO

Succulent shrimp sautéed in garlic butter

CAMARONES A LA DIABLA

SPICY succulent shrimp prepared Cajun style

FILETE DE PESCADO

White fish fillet prepared Al mojo de ajo (Garlic Butter), A la Diabla or Veracruzano