

## ✦ TACOS ✦

**DUCK CARNITAS** 3 corn tacos w/duck confit and caramelized apples. Served w/black-bean-mango salsa and green tomatillo-avocado salsa. \$15

**TACOS DE ASADA** 3 soft tacos (corn or flour tortilla) w/grilled chicken (\$12), steak (\$13), or shrimp (\$14), mushrooms and onions, cheese dip, pico de gallo, black beans.

**ALAMBRE TACOS** 3 corn tacos w/ grilled beef, chicken, chorizo, bell peppers and onions; topped w/ Chihuahua cheese, served w/ rice, beans or guacamole. \$13

**FISH TACOS** 3 corn tacos, grilled catfish, pico de gallo, cilantro, cabbage, spicy sour cream, rice \$14  
\* Shrimp option available

**FIESTA TACOS** 3 hard or soft shell tacos, ground beef or shredded chicken, lettuce and cheese; side of rice. \$10

**TEX-MEX TACO** corn or flour shell taco w/ground beef or shredded chicken, lettuce, and cheese \$3

**MAKE-YOUR-OWN TACO** corn or flour tortilla with grilled steak, chicken, chorizo (\$3.50) fish OR shrimp (\$4) with 2 toppings (extra toppings additional charge of .25¢):

lettuce / cheese / onions / cilantro  
sour cream / tomatoes / queso dip  
salsa brava / pico de gallo

## ★ KIDS ★

-AGES 10 AND UNDER- \$6

**CHEESE BURGER & FRENCH FRIES**

**BROCCOLI & CHEESE PASTA**

**CHICKEN NUGGETS & FRENCH FRIES**

**CHEESE QUESADILLA WITH RICE**

**CHICKEN & CHEESE QUESADILLA WITH RICE**

**CHEESE & BEAN QUESADILLA WITH RICE**

## ■ FAJITAS ■

ALL FAJITAS ARE PREPARED WITH GRILLED ONIONS, BELL PEPPERS, MUSHROOMS, CORN, AND TOMATOES; SERVED WITH THREE CORN OR FLOUR TORTILLAS, A SIDE OF RICE OR BEANS, AND A SMALL SALAD WITH LETTUCE, PICO DE GALLO, SHREDDED CHEESE, SOUR CREAM, AND GUAC.

**CHICKEN FAJITAS** \$16

**CHICKEN & STEAK** \$17

**STEAK FAJITAS** \$17

**VEGGIE FAJITAS** With additional carrots and zucchini. \$15

**TEXAS FAJITAS** Steak, chicken and shrimp \$18

**FAJITAS DEL MAR** Shrimp and scallops \$18

## ∞ SEA FOOD ∞

**PESCADO A LA VERACRUZANA** Veracruz-style catfish fillet, Caribbean peppers, onions, tomatoes, capers and green olives; served w/rice and avocado. \$15

**CEVICHE DE CAMARON** Shrimp w/pico de gallo and avocado; served on two flat crispy corn tortillas. \$13

**COCTEL DE CAMARON** Shrimp in home-made cocktail sauce, avocado, pico de gallo. \$15

**CAMARONES A LA DIABLA** Sautéed shrimp in spicy tomato sauce; rice and avocado. \$16

**MAYA SHRIMP** Grilled shrimp wrapped w/bacon & covered w/cheese dip. Served w/ rice & roasted rosemary veggies. \$17

