

Lunch Menu

STARTERS

Salsa & Chips* - \$2

Guacamole & Chips* - \$7

Queso & Chips* - \$7

Melted Chihuahua cheese served with homemade tortilla chips (+1 add *Chorizo*)

Add Salsa to Guac or Queso + \$1

San Antonio Nachos* - \$14

(Enough for 2) Tortilla chips smothered in refried beans, melted cheese, crema, pico de gallo, with chicken OR ground beef (+\$2 for steak, +\$3 add guacamole) jalapeños optional

Elote o Esquites* - \$6

Grilled corn on the cob OR Whole corn kernels with epazote, Cotija cheese, mayonnaise, chili powder, lime

Ceviche - \$11

Gulf fish and shrimp served with pico de gallo & chips

Ensalada Borrega* - \$10 -

Spring mix, veggies, fruit and nuts, Queso Fresco, tamarind vinaigrette (+\$2 *grilled chicken, steak or shrimp*)

TACOS, TOSTADAS, TORTAS & QUESADILLAS*

Tacos - \$10 (one kind per order)

Three tacos on corn tortillas (*flour tortillas available*)

Tostadas - \$10

Two crispy tortillas, refried beans, filling, cabbage, & crema Mexicana

Torta - \$8

“Mexican Po-Boy” on toasted French bread, refried beans, crema Mexicana, Queso Fresco, avocado, cabbage, tomato, onion, jalapeño, + filling

Quesadilla - \$12

Large flour tortilla, melted white cheese, & filling

Filling Options: Chicken Tinga, Chicken Mole, Pork Pibil, Ground Beef, Chorizo, Tongue, Vegetable, Fish; +\$1.50 for Steak, Lamb & Shrimp

SIDES*

Fried Egg- \$1

Arroz- \$2 – rice

Arroz & Frijoles- \$3

Crema Mexicana- \$1

Side of guacamole or queso- \$4

Sliced Avocado- \$3

Frijoles- \$2 - beans

Queso Fresco- \$1

Jalapeños- \$1



TRADITIONAL PLATES

Sopa del Dia - \$12

Hearty Mexican soup served with tortillas – ask your server for weekly special

Chile Relleno* - \$11

Chile Poblano with melted Mexican cheese OR picadillo, rice – **NOTE: TOOTHPICK IN CHILE!**

Enchiladas de Pollo con Mole- \$12

Three chicken enchiladas topped with mole sauce, onion, & sesame seeds

Enchiladas Mexicanas- \$12

Three chicken enchiladas in red and green salsas and melted cheese, crema, Queso Fresco

Chilaquiles con Pollo - \$11

Corn tortilla strips fried in salsa roja o verde with chicken tinga, topped with crema, Queso Fresco (+fried egg \$1)

Huevos Rancheros* - \$12

Lightly fried corn tortillas, two fried eggs over easy, salsa Mexicana, Queso Fresco, beans, & home fries

Tostadas de Nopalitos y Flor de Calabaza* - \$10

Two tostadas with refried black beans, tender cactus and squash flower (vegan); Queso Fresco and crema optional

Gordita de Huitlacoche O Flor de Calabaza - \$7

Masa disc stuffed with Mexican corn truffle or squash flowers, lettuce, pico de gallo, crema, Queso Fresco

DESSERTS* - \$6

Tres Leches - Latin-American cake drenched in evaporated milk, condensed milk, & cream

Fried Plantains - With crema Mexicana, cinnamon & agave syrup

Churros con Cajeta - Churros with caramel

Chocoflan - Rich chocolate cake and caramel custard

BEVERAGES

Topo Chico, Coca Mexicana - \$2.50

Ginger Beer, Coke, Diet Coke, Squirt - \$1

Limeade, Horchata, Tamarindo, or Jamaica - \$2

Café de la Olla (cinnamon coffee) - \$2

Cocktails \$3 off till \$5pm

**Vegetarian or vegan options available*

Corn tortillas are Non-GMO

NO separate checks. NO AMEX.

20% auto-gratuity on 6+ tables.