

UNCLE JULIO'S

MEXICAN

from Scratch

MESQUITE GRILLED SPECIALTIES

BACON WRAPPED CAMARONES

Six jumbo shrimp stuffed with Monterey Jack and fresh jalapeño, bacon wrapped and mesquite grilled. Served with Mexican butter, homemade guacamole, pico de gallo (860cal) 24.99 Mexican rice and frijoles a la charra add (320cal)

CAMARONES DIABLOS

Six spicy mesquite grilled jumbo shrimp. Served with Mexican butter, homemade guacamole, pico de gallo (520cal) 23.79 Mexican rice and frijoles a la charra add (320cal)

HONEY CHIPOTLE SALMON

Mesquite grilled fresh salmon fillet*, honey chipotle glaze with cilantro rice and pineapple pico de gallo. (780cal) 21.99

AGAVE QUESO CHICKEN

Mesquite grilled chicken breast with agave queso sauce, pico de gallo, tortilla strips, hickory smoked bacon (920cal) 19.99 Cilantro rice and frijoles a la charra add (320cal)

SLOW SMOKED PORK RIBS

Smoked with a sweet and savory dry rub. Served with homemade guacamole and pico de gallo (2100cal) 23.49 Mexican rice and frijoles a la charra add (320cal)

PECHUGA DE POLLO

Mesquite grilled chicken breast. Served with fresh guacamole, pico de gallo, sautéed peppers and onions (890cal) 18.99 Mexican rice and frijoles a la charra add (320cal)

CARNE ASADA

Hand-cut marinated 21-day aged skirt steak*. Served with homemade guacamole, pico de gallo (700cal) 24.99 Mexican rice and frijoles a la charra add (320cal)

Our FAMOUS FAJITAS

ORIGINAL FAJITAS

Served with fresh guacamole, sour cream, cheese, and pico de gallo add (260cal) Mexican rice and frijoles a la charra add (320cal) with our homemade flour tortillas add (140cal each) Servings listed for one

CHICKEN FAJITAS

Mesquite grilled chicken breast, sautéed peppers and onions served with Mexican butter (500cal) 19.99 For two (940cal) 36.49

HONEY CHIPOTLE CHICKEN

Mesquite grilled chicken breast with bacon and a honey chipotle glaze, sautéed peppers and onions (740cal) 20.49 For two (1420cal) 37.49

CHICKEN & STEAK

Mesquite grilled chicken breast and tender cuts of midwestern grain-fed steak*, hand-trimmed by our butcher, sautéed peppers and onions. Served with Mexican butter (580cal) 20.49 For two (1030cal) 37.49

FAJITA SKIRT STEAK

Our original fajita skirt steak* aged for 21 days and hand-trimmed by our butcher, sautéed peppers and onions (590cal) 22.99 For two (1110cal) 41.99

FILET MIGNON

Tender cuts of grain-fed Midwest filet*, sautéed peppers and onions with our scratch made agave queso sauce on the side (530) 27.49 For two (930cal) 52.99

GRILLED VEGETABLES

Mesquite grilled fresh vegetables including zucchini, yellow squash, portobello mushrooms, sautéed peppers and onions (350cal) 17.99 For two (640cal) 30.49 Served with black beans and cilantro rice add (320/720cal)

CARNITAS AZTECA

Savory braised pork with honey chipotle glaze, lime crema and fresh cilantro (980cal) 20.49 For two (1780cal) 37.49

SEAFOOD FAJITAS

A fresh approach to fajitas! Served on a bed of julienned zucchini and yellow squash add (980cal) with a side of mango-jicama slaw add (50cal) with your choice of lettuce wraps add (5cal each) or homemade corn tortillas add (100cal each)

SHRIMP AL PASTOR

Seared shrimp served with house-made mango habanero sauce (330cal) 22.99

SPICY SEARED AHI TUNA

Pan seared rare ahi tuna* served with chipotle crema sauce (430cal) 22.99

FAJITA COMBOS

Served with fresh guacamole, sour cream, cheese, and pico de gallo add (260cal) Mexican rice and frijoles a la charra add (320cal) with our homemade flour tortillas add (140cal each) Servings listed for one

GUADALAJARA

Jumbo shrimp stuffed with Monterey Jack and fresh jalapeño, bacon wrapped and mesquite grilled, with mesquite grilled chicken and steak* fajitas, sautéed peppers and onions Served with Mexican butter (980cal) 24.99

JUAREZ

Slow smoked pork ribs, with chicken and steak* fajitas, sautéed peppers and onions (1450cal) 24.99

PLATO GRANDE

Chicken and steak* fajitas, slow smoked pork ribs and bacon wrapped camarones, sautéed peppers and onions FOR 2-3 (3770cal) 62.99 | FOR 3-4 (4380cal) 79.99

LOBSTER Y FAJITAS

Broiled lobster tail, with mesquite grilled chicken and steak* fajitas, sautéed peppers and onions. Served with Mexican butter (950cal) 33.99 (Friday, Saturday & Sunday Only)

JALISCO

Spicy mesquite grilled jumbo shrimp, with mesquite grilled chicken and steak* fajitas, sautéed peppers and onions. Served with Mexican butter (810cal) 24.49

TEX-MEX CLASSICS and SPECIALTY TACOS

Served with Mexican rice and frijoles a la charra add (320cal)

JUANITA'S PLATTER

Beef enchilada with agave queso sauce, chicken enchilada with creamy hatch chile sauce, one crispy beef taco and one pork tamale with New Mexico red sauce (1100cal) 17.49

CORONADO POLLO PLATTER

Two chicken enchiladas with New Mexico red sauce, chicken enchilada with creamy hatch chile sauce, crispy chicken taco and a chicken tamale with creamy hatch chile sauce (1121cal) 18.99

MATADOR CARNE PLATTER

Two cheese & onion enchiladas with salsa carne, one beef enchilada with agave queso sauce and two soft tacos with ground beef (1789cal) 18.99

THREE FLAUTAS DINNER

Pulled chicken or ground beef with fresh guacamole and sour cream (650-680cal) 13.79

Served with Mexican rice and frijoles a la charra add (320cal)

CHEESE & ONION ENCHILADAS

With salsa carne Choose two (832cal) 12.49 | Choose three (1248cal) 14.29

CHICKEN ENCHILADAS

Pulled chicken with creamy hatch chile sauce Choose two (568cal) 12.79 | Choose three (853cal) 14.59

BEEF ENCHILADAS

Ground beef with agave queso sauce Choose two (720cal) 12.99 | Choose three (1080cal) 14.99

COMBINATION ENCHILADAS

Ground beef, pulled chicken or cheese & onion Choose two (510-947cal) 13.09 Choose three (764-1420cal) 15.09

SOFT TACO PLATE

Three pulled chicken or ground beef (750-900cal) 13.79 Three chicken fajita or steak* fajita (840-1010cal) 16.79

CRISPY TACO PLATE

Three pulled chicken or ground beef tacos (580-730cal) 13.79

Served with cilantro rice and black beans add (360cal)

CARNITAS TACOS

Three homemade corn tortillas, pulled pork, spicy red chile sauce, onions, cotija cheese and cilantro with guacamole, pico de gallo (760cal) 15.99

GRILLED FISH TACOS

Three homemade corn tortillas, grilled tilapia, shredded cabbage, pico de gallo, avocado crema (780cal) 15.99

SPICY SEARED TUNA TACOS

Three homemade corn tortillas, spicy seared rare ahi tuna*, mango-jicama slaw, chipotle crema (660cal) 16.79

COZUMEL SHRIMP TACOS

Three homemade corn tortillas, seared shrimp, pineapple, mango-jicama slaw, mango habanero sauce (520cal) 16.79

STEAK & ENCHILADA DINNER

Carne asada*, sautéed veggies, cotija cheese, with two cheese & onion enchilada with New Mexico red sauce (1397cal) 21.99 Served with rice and frijoles a la charra add (320cal)

APPETIZERS

DIPS FOR CHIPS

GUACAMOLE

Made in-house with fresh Haas avocados, onions, cilantro and tomatoes
Small (220cal) 7.79 | Large (370cal) 9.99

GUACAMOLE & QUESO COMBO

A perfect portion of each (470cal) 10.99

COWBOY QUESO

Spicy blend of cheeses with steak* fajita, bacon and pico de gallo (570cal) 11.99

CHILE CON QUESO

Spicy blend of cheeses
Small (300cal) 7.59 | Large (490cal) 10.49
Add: Ground Beef add (70/150cal) 1.99

QUESO BLANCO

Spicy blend of white cheeses swirled with red chile sauce
Small (373cal) 8.09 | Large (614cal) 10.99

Tableside Guacamole

Prepared for you tableside. Kick it up a notch with fresh chopped jalapeños (570cal) 12.99

HAND MADE BITES

CEVICHE FRESCA*

Gulf shrimp, scallops and tilapia marinated with lime and lemon juice, tomatoes, onions and cilantro (440cal) 12.49

MAMA JULIO'S NACHOS

Refried beans, cheddar, Monterey Jack, fresh jalapeños, homemade guacamole and sour cream (1200cal) 10.99
With chicken (1330cal) 14.79 | With skirt steak* fajita (1400cal) 15.29

HAND ROLLED TAMALES

Traditional tamales with homemade masa served in a corn husk.

Chicken tamales with creamy hatch chile sauce (940cal) 10.99
Pork tamales with New Mexico red sauce (920cal) 10.99

HABANERO HONEY BACON SHRIMP

Four mesquite grilled jumbo shrimp stuffed with fresh minced habanero and queso fresco, wrapped in smoked bacon and topped with honey chipotle glaze (560cal) 14.99

FAJITA QUESADILLAS

Sautéed onions and freshly shredded cheese on flour tortillas with sour cream and fresh guacamole 15.99
Choose from: Chicken, skirt steak* or Gulf shrimp & veggies (1560-1690cal)

PULLED CHICKEN QUESADILLAS

Sautéed pulled chicken, tomatoes, onions and Monterey Jack on flour tortillas with sour cream and fresh guacamole (1520cal) 14.99

VEGGIE QUESADILLAS

Sautéed peppers, onions and Monterey Jack on flour tortillas with sour cream and fresh guacamole (1510cal) 13.99



Our FAMOUS MARGARITAS



FROZEN

GRAND SWIRL

House made Rocks Sangria swirled with Frozen Margarita topped with a shot of Grand Marnier (294cal) 12.79

PLATINUM SWIRL

House made Rocks Sangria swirled with Frozen Margarita topped with a shot of 1800 Silver Tequila (294cal) 12.59

The Swirl

Frozen Margarita and Frozen Sangria (340cal) 8.99

FROZEN MARGARITA

(240cal) 8.99

FROZEN STRAWBERRY MARGARITA

(270cal) 9.79

RASPBERRY MARGARITA

Frozen Margarita with Chambord raspberry liqueur (300cal) 9.99

BAJA GOLD

Frozen Margarita mixed with Corona Extra (150cal) 8.99

JULIO'S GOLD

Uncle Julio's Special Margarita (150cal) 8.99

FRESH MARGARITA OF THE DAY

Freshly squeezed lime juice and fresh seasonal fruit, muddled with 100% agave Lunazul Tequila 11.79

THE SILVERSMITH

Corralejo Silver, Cointreau, lemon and lime sour (110cal) 11.49

CABO CLASSIC MARGARITA

Cabo Wabo Blanco, Patrón Citrónge orange liqueur and fresh lime juice (186cal) 11.49

MARGARITA ORGANICA

Dulce Vida Organic Blanco, organic agave nectar and freshly squeezed lime juice (173cal) 11.49

PATRÓN CLASSIC MARGARITA

Patrón Silver, Patrón Citrónge orange liqueur and fresh lime juice (280cal) 11.99

EL Jefe MARGARITA (LIMIT 2)

Exotico Reposado Tequila, Ancho Reyes-ancho chile liqueur, fresh lime juice with a salt and pepper rim, hand-shaken at your table (184cal) 13.59

NOBLE RITA

Casa Noble Crystal, Grand Marnier, freshly squeezed lime juice (190cal) 12.49

ROCKS

SPICY MARGARITA

Homemade habanero infused Margarita mix with Espolon Blanco Tequila and freshly squeezed lime juice (198cal) 10.29

FRESH STRAWBERRY MARGARITA

Freshly squeezed lime juice and muddled strawberry with Espolon Blanco Tequila (207cal) 10.29

LUCKY HORSESHOE

Herradura Reposado, Grand Marnier, lemon and lime sour (110cal) 11.49

TRES AMIGOS MARGARITA

Casamigos Blanco and Reposado Tequila, Cointreau, lime juice topped with Casamigos Añejo Tequila (205cal) 12.79

PATRÓN SKINNY MARGARITA

Patrón Silver, skinny agave and fresh lemon & lime juice (120cal) 11.49

JULIO'S SKINNY GUAVA RITA

Sauza Blue Silver, guava nectar, skinny agave and fresh lemon & lime juice (110cal) 10.59

SOUPS and SALADS

CHICKEN TORTILLA SOUP

Slow roasted chicken, vegetables, tortilla strips, fresh sliced avocado and cilantro (150cal) 5.99 | (270cal) 7.99

CHICKEN FAJITA COBB

Mixed field greens, mesquite grilled chicken, bacon, sliced avocado, roasted corn, tomatoes, black beans, queso fresco and tortilla strips (510cal) 14.99
With three pepper ranch on the side add (120cal)

ACAPULCO SEAFOOD SALAD

Mixed field greens, fresh sliced avocado, jicama and grape tomatoes 15.99

Choose from:

Spicy Seared Rare Ahi Tuna* (280cal)

Grilled Jumbo Shrimp (190cal)

With citrus vinaigrette on the side add (130cal)

CLASSIC TACO SALAD

Fresh romaine lettuce, avocados, grape tomatoes, black beans, roasted corn, cheddar and Monterey Jack in our homemade tortilla shell 15.99

Choose from: Ground Beef (670cal),

Pulled Chicken (560cal) or Fajita Chicken (580cal)

With three pepper ranch on the side add (120cal)

CERVEZA

12 oz beer (100-225cal)

MEXICAN AND SPECIALTY BEER 5.29

Tecate • Modelo Negra • Pacifico • Corona Extra • Corona Light
Modelo Especial • Victoria • Dos Equis Lager • Dos Equis Amber
Blue Moon • Stella Artois

DOMESTIC 5.00

Coors Light • Bud Light • Miller Lite
Michelob Ultra • O'Doul's

CRAFT (pricing varies)

Lagunitas - A Little Sumpin' Sumpin' • Ballast Point
Samuel Adams Boston Lager • Shiner Bock • Goose Island
Ask your server for local craft beer

CHOCOLATE PIÑATA Specialty Dessert to Share

Filled with homemade mini churros, fresh pineapple and berries. Served with raspberry, chocolate and caramel sauces and house-made whipped cream (For 6-740cal/person) 25.00

CHOCOLATE LOVERS PINATA

Filled with homemade chocolate empanada bites, mini churros & fresh strawberries. Served with house-made whipped cream, topped with shaved Belgian dark chocolate and homemade semi-sweet chocolate sauce (for 6-938cal/person) 30.00

WINE

Glass | Bottle
(6 oz glass 100-150cal)

La Marca Prosecco 9.99

Chloe Rosé 10.99 | 40.99

Mezzacorona Pinot Grigio 9.99 | 32.99

Woodbridge Chardonnay 8.99 | 24.99

Kendall-Jackson Chardonnay 11.99 | 44.99

Mark West Pinot Noir 11.99 | 44.99

Estancia Merlot 9.99 | 32.99

Woodbridge Cabernet Sauvignon 8.99 | 25.99

Handcrafted Tea & Lemonades

Mango Passion Lemonade (65cal)

Raspberry Tea (130cal)

Strawberry Guava Lemonade (55cal)

\$3.99 each • Refills only \$1