BACon WRAPPED CAMARONES
Six jumbo shrimp stuffed with Monterey Jack and fresh jalapeños, bacon wrapped and mesquite grilled. Served with Mexican butter, homemade guacamole, pico de gallo, Mexican rice and frijoles a la charra 24.99

CAMArones DiAlOBS
Six spicy mesquite grilled jumbo shrimp. Served with Mexican butter, homemade guacamole, pico de gallo, Mexican rice and frijoles a la charra 23.79

Honey Chipotle SalMOn
Mesquite grilled fresh salmon fillet, honey chipotle glaze with cilantro rice and pineapple pico de gallo 21.49

Agave queso cHickEn
Mesquite grilled chicken breast with agave queso sauce, tortilla strips, hickory smoked bacon, pico de gallo, cilantro rice and frijoles a la charra 19.49

FAMOUS FAJITAS

Served with fresh guacamole, sour cream, cheese, pico de gallo, Mexican rice, frijoles a la charra, sautéed peppers and onions with our homemade flour tortillas

ChickEn fAJITAS
Mesquite grilled chicken breast served with Mexican butter 18.99 For two 32.99

honey Chipotle ChickEn
Mesquite grilled chicken breast with bacon and a honey chipotle glaze 19.99 For two 37.29

chickEn & steAk fAjITAS
Mesquite grilled chicken breast and tender cuts of midwestern grain-fed steak* hand-trimmed by our butcher. Served with Mexican butter 19.79 For two 35.29

FAJITA sKIRT sTeAK
Our original tender cuts of midwestern grain-fed fajita skirt steak* aged for 21 days and hand-trimmed by our butcher 22.49 For two 38.99

FIlEt MIGNoN
Tender cuts of grain-fed Midwest filet* with our scratch made agave queso sauce on the side 27.49 For two 52.99

Grilled veGEBLEts
Mesquite grilled including zucchini, yellow squash, portobello mushrooms, sautéed peppers and onions. Served with black beans and cilantro rice 16.49 For two 28.99

Carnitas AzTECA
Savory braised pork with honey chipotle glaze, lime crema and fresh cilantro 19.99 For two 36.49

SEaFOoD FAJITAS

A fresh approach to fajitas! Served on a bed of julienned zucchini and yellow squash, with a side of mango-jicama slaw with your choice of lettuce wraps or homemade corn tortillas.

shrimp al Pastor
Seared shrimp served with house-made mango habanero sauce 21.99

salMon Jardin
Mesquite grilled salmon*, drizzled with homemade chipotle crema sauce 21.99

spicy seAreD AhI TunA
Pan seared rare ahi tuna* served with chipotle crema sauce 21.99

CheEse & onIOn enChIlADAs

With salsa carne
Choose two 11.99 | Choose three 13.79

CheEse enchIlADAs
Pulled chicken with creamy hatch chile sauce Choose two 12.29 | Choose three 13.99

beEF enchIlADAs
Ground beef with agave queso sauce Choose two 12.79 | Choose three 14.79

COmBINATION enchIlADAs
Ground beef, pulled chicken or cheese & onion Choose two 12.79 | Choose three 14.79

Three FlAuTaS DinnEr
Pulled chicken or ground beef 12.79
Three chicken fajita or steak* fajita 15.79

sOFT TAco PlATe
Three pulled chicken or ground beef 12.79

CrIspY TAco PlATe
Three pulled chicken or ground beef tacos 12.79

MARINADEs

Olive oil, lime juice, garlic, cumin, coriander, onion, jalapeños, lime zest, oregano, cumin, onion, garlic, chipotle peppers, hickory smoked bacon, chipotle glaze, cilantro, rice and beans.
Tableside Guacamole
Prepared for you tableside. Kick it up a notch with fresh chopped jalapeños 12.99

DIPS FOR CHIPS

FAJITA QUESADILLAS
Sautéd onions and Monterey Jack on flour tortillas with sour cream and fresh guacamole. Choose from: chicken, skirt steak* or Gulf shrimp & veggies 14.99

PULLED CHICKEN QUESADILLAS
Sautéd pulled chicken, tomatoes, onions and Monterey Jack on flour tortillas with sour cream and fresh guacamole 12.99

VEGGIE QUESADILLAS
Sautéd peppers, onions and Monterey Jack on flour tortillas with sour cream and fresh guacamole 12.79

CHOCOLATE PINATA
Semi-sweet chocolate sauce 30.00
Topped with shaved Belgian dark chocolate and homemade & fresh strawberries. Served with house-made whipped cream, berries. Served with raspberry, chocolate and caramel sauces and house-made whipped cream 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-tweet chocolate sauce 30.00

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 • Miller Lite • Bud Light • Michelob Ultra • O’Doul’s

CRAFT (pricing varies)
Lagunitas - A Little Sumpin’ Sumpin’ • Goose Island Samuel Adams Boston Lager • Shiner Bock • Ballast Point Ask your server for local craft beer

CHICKEN TORTILLA SOUP
Slow roasted chicken, vegetables, tortilla strips, fresh sliced avocado and cilantro 5.99 | 7.99

CHICKEN FAJITA COB
Mixed field greens, mesquite grilled chicken, bacon, sliced avocado, roasted corn, tomatoes, black beans, queso fresco and tortilla strips with three pepper ranch on the side 14.99

ACAPULCO SEAFOOD SALAD
Mixed field greens, fresh sliced avocado, jicama and grape tomatoes with citrus vinaigrette on the side. Choose from: Spicy Seared Rare Ahi Tuna* or Grilled Jumbo Shrimp 15.99

CLASSIC TACO SALAD
Fresh romaine lettuce, avocados, grape tomatoes, black beans, roasted corn, cheddar and Monterey Jack in our homemade tortilla shell with three pepper ranch on the side. Choose from: Ground Beef, Pulled Chicken or Fajita Chicken 14.99

MEXICAN & QUESO COMBO
A perfect portion of each 10.99

COWBOY QUESO
Spicy blend of cheeses with steak* fajita, bacon and pico de gallo 11.49

SOPHISTICATED MARGARITAS
Casa Noble Crystal, Grand Marnier, freshly squeezed lime juice and fresh seasonal fruit, tomatoes, onions, cilantro 11.99

MAMA JULIO’S NACHOS
Refined beans, cheddar, Monterey Jack, fresh jalapeños, homemade guacamole and sour cream 10.99 with chicken 14.49 or skirt steak* fajita 14.49

HAND ROLLED TAMALES
Traditional tamales with homemade masa served in a corn husk. Four chicken tamales with creamy hatch chile sauce 10.99 Four pork tamales with New Mexico red sauce 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 13.99

THE SILVERSMITH
Corralejo Silver, Cointreau, lemon and lime sour 11.49

CABO CLASSIC MARGARITA
Cabo Wabo Blanco, Patrón Citronge orange liqueur and fresh lime juice 11.49

PATRÓN CLASSIC MARGARITA
Patrón Silver, Patrón Citronge orange liqueur and fresh lime juice 11.99

EL Jefe MARGARITA (LIMIT 1)
Corralejo Reposado Tequila, Añejo Reyes-anclo chile liqueur, fresh lime juice with a salt and pepper rim, hand-shaken at your table 13.59

RAZOR SHARK MARGARITA
Julieta’s Special Margarita 8.99

FRESH MARGARITA OF THE DAY
Freshly squeezed lime juice and fresh seasonal fruit, muddled with 100% agave Lunazul Tequila 11.79

OUR FAMOUS MARGARITAS

RASPBERRY MARGARITA
Frozen Margarita with Chambord raspberry liqueur 9.99

BAJA GOLD
Frozen Margarita mixed with Corona Extra 8.99

BAYOU BACON SHRIMP*
Four mesquite grilled jumbo shrimp stuffed with fresh sliced bacon and queso fresco. Served with house-made whipped cream, jalapeños, sour cream and fresh guacamole 12.79

Add Ground Beef 1.99

CHILE CON QUESO
Spicy blend of cheeses. Small 6.99 | Large 9.49

GUACAMOLE
Made in house with fresh Haas avocados, onions and tomatoes. Small 7.49 | Large 9.99

GUACAMOLE & QUESO COMBO
A perfect portion of each 10.99

COWBOY QUESO
Spicy blend of cheeses with steak* fajita, bacon and pico de gallo 11.49

MEXICAN AND SPECIALTY BEER

DOMESTIC
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

CRAFT (pricing varies)
Woodbridge Cabernet Sauvignon 8.99 | 25.99

SPICY MARGARITA
Homemade habanero infused Margarita mix with Esplonan Blanco Tequila and freshly squeezed lime juice 10.29

FRESH STRAWBERRY MARGARITA
Freshly squeezed lime juice and muddled strawberry with Esplonan Blanco Tequila 10.29

LUCKY HORSESHOE
Herradura Reposado, Grand Marnier, lemon and lime sour 11.49

TRES AMIGOS MARGARITA
Casamigos Blanco and Reposado Tequila, Cointreau, lime juice topped with a shot of Casamigos Añejo Tequila 12.79

PATRÓN SKINNY MARGARITA
Patrón Silver, skinny agave and fresh lemon & lime juice (under 120 calories) 11.49

JULIO’S SKINNY GUAVA RITA
El Jimador Silver, guava nectar, skinny agave and fresh lemon & lime juice (under 130 calories) 10.59

WINE

GLASS | BOTTLE
La Marca Prosecco 9.99
Chloé Rosé 10.99 | 14.99
Mezcalona 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
Raspberry Tea • Strawberry Guava Lemonade 3.99 Refills only $1

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of food-borne illness. These dishes may be cooked to order.