

# UNCLE JULIO'S

## MEXICAN

from Scratch

HAPPY HOUR M-F 3PM - 6PM

\$5 SWIRL

\$5 JULIO'S GOLD

## APPETIZERS

### GUACAMOLE

Made in-house with fresh Hass avocados, onions and tomatoes. Small 8.2 | Large 11.5  
Prepared-to-Order and served in a traditional Molcajete 14.5

### CHILE CON QUESO

Spicy blend of cheeses. Small 8.2 | Large 11.3

### QUESO BLANCO

White queso with green chiles and jalapenos.  
Small 8.2 | Large 11.5

### PULLED CHICKEN QUESADILLAS

Sautéed pulled chicken, tomatoes, onions and Monterey Jack on flour tortillas with sour cream and fresh guacamole 15

### VEGGIE QUESADILLAS

Sautéed peppers, onions and Monterey Jack on flour tortillas with sour cream and fresh guacamole 14

### FAJITA QUESADILLAS

Sautéed onions and Monterey Jack on flour tortillas with sour cream and fresh guacamole. Choose from chicken 16 or skirt steak\* 16.5

### HABANERO BACON WRAPPED SHRIMP

Four mesquite-grilled jumbo shrimp stuffed with fresh minced habanero and crumbled queso fresco, wrapped in smoked bacon and topped with the honey chipotle glaze 13.5

## FAMOUS MARGARITAS

### GRAND SWIRL

House made Rocks Sangria swirled with Frozen Margarita topped with a shot of Grand Marnier 13.5

### *The Swirl*

Frozen Margarita and Frozen Sangria 9.5

### PLATINUM SWIRL

House made Rocks Sangria swirled with Frozen Margarita topped with a shot of 1800 Silver Tequila 13.5

### FROZEN MARGARITA 9.5

### SANGRIA ON THE ROCKS 9.5

### JULIO'S GOLD

Uncle Julio's Special Margarita 9.5

### PERFECT PATRÓN

Freshly squeezed lime juice Patrón Silver & Patrón Citrónge 13.5

### TRES AMIGOS MARGARITA

Casamigos Blanco and Reposado Tequila, Cointreau, lime juice topped with a shot of Casamigos Añejo Tequila 13

### GRAPEFRUIT MARGARITA

Freshly squeezed grapefruit muddled with 100% agave Lunazul Tequila and St Germain 12 Add a \$2 Premium Tequila Floater\* (\*Tequila Floater where available by law)

### FRESH BLOOD ORANGE MARGARITA OF THE MONTH

Our Fresh Margarita of the Month is our Fresh Blood Orange. Made with muddled to order fresh blood orange and freshly squeezed lime juice and Lunazul tequila 12 Add a \$2 Premium Tequila Floater\* (\*Tequila Floater where available by law)

### *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 14

## KIDS

### KIDSADILLA

Grilled cheese sandwich, Julio's style. Melted yellow cheese between four triangles of grilled flour tortillas. Served with rice and refried beans 6.2

### CRISPY CHICKEN TENDERS

Three juicy fried chicken tenders with your choice of ketchup or ranch for dipping. Served with rice and refried beans 6.5

### DELICIOUS CRISPY OR SOFT TACO

Single beef or chicken taco with lettuce, tomato and cheese. Served with rice and refried beans 6.2

### CHICKEN FAJITAS

Kid-sized serving of Uncle Julio's famous fajitas! Served with rice, refried beans and flour tortillas 7.2

## DESSERTS

SOPAPILLAS 6.5

CHURROS 6.5

### CHOCOLATE PINATA

Filled with homemade mini churros, fresh pineapple and berries. Served with a chocolate sauce & house-made whipped cream 30

## NON-ALCOHOLIC

Mango Passion Lemonade 3.9 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.

Add 2 Honey Habanero Shrimp  
to any entrée for \$5.00

## OUR FAMOUS FAJITAS

Served with fresh guacamole, sour cream, cheese, 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  
For one 20.5 / For two 37.1

### GRILLED VEGETABLES

Mesquite grilled including zucchini, yellow squash, portobello  
mushrooms, sautéed peppers and onions. Served with black beans  
& cilantro rice For one 18 / For two 30.9

### CHICKEN & STEAK FAJITAS

Mesquite grilled chicken breast and tender cuts of midwestern  
grain-fed steak,\* hand-trimmed by our butcher. Served with  
Mexican butter For one 21.5 / For two 40.2

### FAJITA SKIRT STEAK

Our original tender cuts of midwestern grain-fed fajita skirt steak\*  
aged for 21 days and hand-trimmed by our butcher  
For one 24.5 / For two 44.3

### FILET MIGNON

Tender cuts of grain-fed Midwest filet\* with our scratch made  
agave queso sauce on the side For one 29.5 / For two 56.7

### SEASONED FAJITA SHRIMP

Mesquite grilled fajita-style shrimp generously spiced with our signature  
parrilla spice. Served with Mexican butter. For one 21.5 For two 40.2

### CARNITAS FAJITAS

Savory braised pork with honey chipotle glaze, crema and fresh cilantro  
21.5 For two 40.2

### New Combinations

### BACON WRAPPED SHRIMP AND CHICKEN FAJITAS

Jumbo shrimp stuffed with Monterey Jack and fresh jalapeño, bacon wrapped  
and mesquite grilled, with mesquite grilled chicken fajitas. Served with  
Mexican butter 26.5

Make it a Guadalajara with skirt steak and grilled chicken add \$1

### GRILLED SHRIMP AND CHICKEN FAJITAS

Spicy mesquite grilled jumbo shrimp, with mesquite grilled chicken fajitas.  
Served with Mexican butter 25.5

Make it a Jalisco with skirt steak and grilled chicken add \$1

## TEX-MEX CLASSICS

Served with Mexican rice and frijoles a la charra

### CHEESE & ONION ENCHILADAS

With salsa carne

Choose two 13 | Choose three 15

### CHICKEN ENCHILADAS

Pulled chicken with creamy hatch chile sauce  
Choose two 13.5 | Choose three 15.5

### BEEF ENCHILADAS

Ground beef with agave queso sauce  
Choose two 14 | Choose three 16

### COMBINATION ENCHILADAS

Ground beef, pulled chicken or cheese & onion  
Choose two 14 | Choose three 16

### TEX-MEX COMBINATION DINNER

Beef enchilada with agave queso sauce,  
chicken enchilada with creamy hatch chile  
sauce and one crispy beef taco 16.5

### CARNITAS TACOS

Corn Tortillas, pulled pork, chipotle crema, cotija  
cheese, roasted corn, & cilantro. Served with cilantro  
rice and black beans Choose two 14 | Choose three 17

### SOFT TACO PLATE

Pulled chicken or ground beef Choose two 11.5 Choose three 14  
Chicken fajita or steak\* fajita Choose two 13.5 Choose three 17

### CRISPY TACO PLATE

Pulled chicken or ground beef tacos Choose two 11.5 Choose three 14

### GRILLED FISH TACOS

Corn tortillas, grilled tilapia, shredded cabbage, pico de gallo, avocado crema  
with cilantro rice and black beans. Choose two 14 Choose three 17

### BOWLS & SALAD

### CHICKEN TORTILLA BOWL

Sautéed pulled chicken, cilantro rice, roasted corn, black beans, sautéed  
peppers, onions, queso fresco, topped with crispy tortilla strips, crema drizzle,  
avocado 12.3

### STEAK FAJITA BOWL

Mesquite grilled skirt steak, cilantro rice, roasted corn, black beans, sautéed  
peppers, onions, queso fresco, topped with crispy tortilla chips, crema drizzle  
15.3

### CLASSIC TACO SALAD

Fresh romaine lettuce, avocados, grape tomatoes, black beans, sweet corn,  
cheddar and Monterey Jack in our homemade tortilla shell with ranch on the  
side. Choose from: Ground Beef, Pulled Chicken or Fajita Chicken 16.5

### FRESCA SHRIMP SALAD

Seasoned served chilled atop a mix of greens and cabbage, with carrots, roasted corn, tomatoes, avocado escabeche & cotija cheese,  
Choice of Ranch, Jalapeno Ranch and Herb Vinaigrette 14

## 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, Mexican rice and  
frijoles a la charra 27.5

### CAMARONES DIABLOS

Six spicy mesquite grilled jumbo shrimp. Served with Mexican  
butter, homemade guacamole, pico de gallo, Mexican rice and  
frijoles a la charra 26

### PECHUGA DE POLLO

Mesquite grilled chicken breast. Served with fresh guacamole, pico de gallo,  
Mexican rice, frijoles a la charra, sautéed peppers and onions 20

### CARNE ASADA

Hand-cut marinated 21-day aged skirt steak\*. Served with homemade  
guacamole, pico de gallo, Mexican rice and frijoles a la charra 27.5

### HONEY CHIPOTLE SALMON

Mesquite grilled fresh salmon fillet,\* honey chipotle glaze with cilantro rice,  
black beans and pico de gallo 22.5

Add 2 Honey Habanero Shrimp  
to any entrée for \$5.00

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to any entrée for \$5.00

\*18% gratuity will be added to parties of 7 or more