

# 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, Mexican rice and frijoles a la charra 24.99

#### CAMARONES DIABLOS

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 21.99

#### AGAVE QUESO CHICKEN

Mesquite grilled chicken breast with agave queso sauce, tortilla strips, hickory smoked bacon, cilantro rice and frijoles a la charra 19.99

#### PECHUGA DE POLLO

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

#### CARNE ASADA

Hand-cut marinated 21-day aged skirt steak\*. Served with homemade guacamole, pico de gallo, Mexican rice and frijoles a la charra 23.99



## Our FAMOUS FAJITAS



### ORIGINAL 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 31.29

#### HONEY CHIPOTLE CHICKEN

Mesquite grilled chicken breast with bacon and a honey chipotle glaze 19.49 For two 35.49

#### CHICKEN & STEAK FAJITAS

Mesquite grilled chicken breast and tender cuts of midwestern grain-fed steak,\* hand-trimmed by our butcher. Served with Mexican butter 19.29 For two 33.79

#### FAJITA SKIRT STEAK

Our original tender cuts of midwestern grain-fed fajita skirt steak\* aged for 21 days and hand-trimmed by our butcher 20.99 For two 35.99

#### FILET MIGNON

Tender cuts of grain-fed Midwest filet\* with our scratch made agave queso sauce on the side 26.99 For two 50.99

#### GRILLED VEGETABLES

Mesquite grilled including zucchini, yellow squash, portobello mushrooms, sautéed peppers and onions. Served with black beans and cilantro rice 15.99 For two 28.49

#### CARNITAS AZTECA

Savory braised pork with honey chipotle glaze, lime crema and fresh cilantro 18.99 For two 35.49

### FAJITA COMBOS

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

#### GUADALAJARA

Jumbo shrimp stuffed with Monterey Jack and fresh jalapeño, bacon wrapped and mesquite grilled, with mesquite grilled chicken and steak\* fajitas. Served with Mexican butter 23.49

#### LOBSTER Y FAJITAS

Broiled lobster tail, with mesquite grilled chicken and steak\* fajitas. Served with Mexican butter 31.99 (Friday, Saturday & Sunday Only)

#### JALISCO

Spicy mesquite grilled jumbo shrimp, with mesquite grilled chicken and steak\* fajitas. Served with Mexican butter 22.49

### 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 21.49

#### SALMON JARDIN

Mesquite grilled salmon\*, drizzled with homemade chipotle crema sauce 21.49

#### SPICY SEARED AHI TUNA

Pan seared rare ahi tuna\* served with chipotle crema sauce 21.49

## TEX-MEX CLASSICS and SPECIALTY TACOS

Served with Mexican rice and frijoles a la charra.

#### 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 16.99

#### 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 18.49

#### MATADOR CARNE PLATTER

Two cheese & onion enchiladas with salsa carne, one beef enchilada with agave queso sauce and two soft tacos with ground beef 18.49

#### STEAK & ENCHILADA DINNER

Carne asada\* with two cheese & onion enchiladas with New Mexico red sauce 20.49

#### CHEESE & ONION ENCHILADAS

With salsa carne  
Choose two 11.49 | Choose three 13.29

#### CHICKEN ENCHILADAS

Pulled chicken with creamy hatch chile sauce  
Choose two 11.79 | Choose three 13.59

#### BEEF ENCHILADAS

Ground beef with agave queso sauce  
Choose two 12.09 | Choose three 14.29

#### COMBINATION ENCHILADAS

Ground beef, pulled chicken or cheese & onion  
Choose two 12.09 | Choose three 14.09

#### THREE FLAUTAS DINNER

Pulled chicken or ground beef with fresh guacamole and sour cream 12.99

#### SOFT TACO PLATE

Three pulled chicken or ground beef 12.09  
Three chicken fajita or steak\* fajita 15.09

#### CRISPY TACO PLATE

Three pulled chicken or ground beef tacos 12.09

#### CARNITAS TACOS

Three corn tortillas, pulled pork, spicy red chile sauce, onions, cotija cheese and cilantro with guacamole, pico de gallo, cilantro rice and black beans 15.99

#### GRILLED FISH TACOS

Three corn tortillas, grilled tilapia, shredded cabbage, pico de gallo, avocado crema with cilantro rice and black beans 15.49

#### SPICY SEARED TUNA TACOS

Three corn tortillas, spicy seared rare ahi tuna\*, mango-jicama slaw, chipotle crema with cilantro rice and black beans 16.49

#### COZUMEL SHRIMP TACOS

Three corn tortillas, seared shrimp, pineapple, mango-jicama slaw, mango habanero sauce with cilantro rice and black beans 16.49

# APPETIZERS

## DIPS FOR CHIPS

### GUACAMOLE

Made in-house with fresh Hass avocados, onions and tomatoes. Small 7.59 | Large 10.49

### GUACAMOLE & QUESO COMBO

A perfect portion of each 10.79

### COWBOY QUESO

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

### CHILE CON QUESO

Spicy blend of cheeses. Small 7.49 | Large 9.29  
Add Ground Beef 1.99

### QUESO BLANCO

Spicy blend of white cheeses swirled with red chile sauce  
Small 7.99 | Large 9.79

## Tablesides Guacamole

Prepared for you tableside. Kick it up a notch with fresh chopped jalapeños 13.99

## HAND MADE BITES

### CEVICHE FRESCA\*

Gulf shrimp, scallops and tilapia marinated with lime and lemon juice, tomatoes, onions and cilantro 11.49

### MAMA JULIO'S NACHOS

Refried beans, cheddar, Monterey Jack, fresh jalapeños, homemade guacamole and sour cream 10.49 With chicken 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

### FAJITA QUESADILLAS

Sautéed 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

Sautéed pulled chicken, tomatoes, onions and Monterey Jack on flour tortillas with sour cream and fresh guacamole 12.99

### VEGGIE QUESADILLAS

Sautéed peppers, onions and Monterey Jack on flour tortillas with sour cream and fresh guacamole 11.99



# Our FAMOUS MARGARITAS



## FROZEN

### GRAND SWIRL

House made Rocks Sangria swirled with Frozen Margarita topped with a shot of Grand Marnier 12.79

### The Swirl

Frozen Margarita and Frozen Sangria 8.99

### PLATINUM SWIRL

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

### FROZEN MARGARITA 8.99

### FROZEN STRAWBERRY MARGARITA 9.79

### RASPBERRY MARGARITA

Frozen Margarita with Chambord raspberry liqueur 9.99

### BAJA GOLD

Frozen Margarita mixed with Corona Extra 8.99

### JULIO'S GOLD

Uncle Julio'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

### THE SILVERSMITH

Corralejo Silver, Cointreau, lemon and lime sour 11.49

### CABO CLASSIC MARGARITA

Cabo Wabo Blanco, Patrón Citrónge orange liqueur and fresh lime juice 11.49

### MARGARITA ORGANICA

Dulce Vida Organic Blanco, organic agave nectar and freshly squeezed lime juice 11.49

### PATRÓN CLASSIC MARGARITA

Patrón Silver, Patrón Citrónge orange liqueur and fresh lime juice 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 13.59

### NOBLE RITA

Casa Noble Crystal, Grand Marnier, freshly squeezed lime juice 12.49

## ROCKS

### SPICY MARGARITA

Homemade habanero infused Margarita mix with Espolon Blanco Tequila and freshly squeezed lime juice 10.29

### FRESH STRAWBERRY MARGARITA

Freshly squeezed lime juice and muddled strawberry with Espolon 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

## SOUPS and SALADS

### CHICKEN TORTILLA SOUP

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

### CHICKEN FAJITA COBB

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 15.29

### 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

## CERVEZA

### 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 • Estrella Jalisco • Stella Artois

### DOMESTIC 5.00

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

### CRAFT (pricing varies)

Lagunitas - A Little Sumpin' Sumpin' • Samuel Adams Boston Lager • Shiner Bock  
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 25.00

### CHOCOLATE LOVERS PIÑATA

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 30.00

## WINE

Glass | Bottle

La Marca Prosecco 9.99

Chloe Rosè 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

Raspberry Tea • Strawberry Guava Lemonade

3.99 Refills only \$1