



UNCLE JULIO'S

MEXICAN

from Scratch

How do mesquite-grilled steak fajitas and a fresh pineapple margarita sound right about now? If your answer is "Yes and Yes", we've got you covered. And with some great specials to make it even better. Now through May 4, dine in and order any steak fajita entrée and take home an additional order of steak fajitas for only \$10! (Dine-in only. Valid thru 5-4-21)

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 7.7 | Large 11
Prepared-to-Order and served in a traditional Molcajete 14

CHILE CON QUESO

Spicy blend of cheeses. Small 7.7 | Large 11

QUESO BLANCO

White queso with green chiles and jalapenos. Small 7.7 Large 11

PULLED CHICKEN QUESADILLAS

Sautéed pulled chicken, tomatoes, onions and Monterey Jack on flour tortillas with sour cream and fresh guacamole 14.5

VEGGIE QUESADILLAS

Sautéed peppers, onions and Monterey Jack on flour tortillas with sour cream and fresh guacamole 13.5

FAJITA QUESADILLAS

Sautéed onions and Monterey Jack on flour tortillas with sour cream and fresh guacamole. Choose from chicken or skirt steak* 15.5

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 12.50

FAMOUS MARGARITAS

GRAND SWIRL

House made Rocks Sangria swirled with Frozen Margarita topped with a shot of Grand Marnier 13

The Swirl

Frozen Margarita and Frozen Sangria 9

PLATINUM SWIRL

House made Rocks Sangria swirled with Frozen Margarita topped with a shot of 1800 Silver Tequila 13

FROZEN MARGARITA 9

SANGRIA ON THE ROCKS 9

JULIO'S GOLD

Uncle Julio's Special Margarita 9

PERFECT PATRÓN

Freshly squeezed lime juice Patrón Silver & Patrón Citrónge 13

TRES AMIGOS MARGARITA

Casamigos Blanco and Reposado Tequila, Cointreau, lime juice topped with a shot of Casamigos Añejo Tequila 12.7

GRAPEFRUIT MARGARITA

Freshly squeezed grapefruit muddled with 100% agave Lunazul Tequila and St Germain 11.5 Add a \$2 Premium Tequila Floater* (*Tequila Floater where available by law)

FRESH STRAWBERRY MARGARITA

Freshly squeezed lime juice and muddled strawberry with Lunazul Tequila and St. Germain 12

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 13.7

FRESH PINEAPPLE MARGARITA OF THE MONTH

Fresh pineapple and lime juice with 100% agave Lunazul Tequila and St Germain 11.5 Add a \$2 Premium Tequila Floater* (*Tequila Floater where available by law)

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

CRISPY CHICKEN TENDERS

Three juicy fried chicken tenders with your choice of ketchup or ranch for dipping. Served with rice and refried beans 6

DELICIOUS CRISPY OR SOFT TACO

Single beef or chicken taco with lettuce, tomato and cheese. Served with rice and refried beans 6

FAJITAS

Kid-sized serving of Uncle Julio's famous fajitas! Your choice of mesquite grilled chicken or steak. Served with rice, refried beans and flour tortillas 7

DESSERTS

SOPAPILLAS 6

CHURROS 6

NON-ALCOHOLIC

Mango Passion Lemonade 3.7 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.

OUR FAMOUS FAJITAS

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

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

Now through May 5th, dine in and order any steak fajita entrée and take home an additional order of steak fajitas for \$10! (Dine-in only. Valid through 5-4-21)

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 20.5 / For two 38

Substitute filet mignon fajitas for steak fajitas for \$2 more per person

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 23 / For two 42

JALISCO

Spicy mesquite grilled jumbo shrimp, with mesquite grilled chicken and steak* fajitas. Served with Mexican butter 24.5

Substitute filet mignon fajitas for steak fajitas for \$2 more

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 25.5

Substitute filet mignon fajitas for steak fajitas for \$2 more

CHICKEN FAJITAS

Mesquite grilled chicken breast served with Mexican butter

For one 19.5 / For two 35

FILET MIGNON

Tender cuts of grain-fed Midwest filet* with our scratch made agave queso sauce on the side

For one 28 / For two 54

GRILLED VEGETABLES

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

For one 17.5 / For two 29.7

TEX-MEX CLASSICS

Served with Mexican rice and frijoles a la charra

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

CHEESE & ONION ENCHILADAS

With salsa carne

Choose two 12.5 | Choose three 14.5

CHICKEN ENCHILADAS

Pulled chicken with creamy hatch chile sauce

Choose two 13 | Choose three 15

BEEF ENCHILADAS

Ground beef with agave queso sauce

Choose two 13.5 | Choose three 15.5

COMBINATION ENCHILADAS

Ground beef, pulled chicken or cheese & onion

Choose two 13.5 | Choose three 15.5

TEX-MEX COMBINATION DINNER

Beef enchilada with agave queso sauce, chicken enchilada with creamy hatch chile sauce and one crispy beef taco 16

STEAK & ENCHILADA DINNER

Carne asada*, sautéed veggies, cotija cheese with two cheese & onion enchiladas with salsa carne 22

SOFT TACO PLATE

Pulled chicken or ground beef Choose two 11 Choose three 13.5

Chicken fajita or steak* fajita Choose two 13.5 Choose three 15.5

CRISPY TACO PLATE

Pulled chicken or ground beef tacos Choose two 11 Choose three 13.5

GRILLED FISH TACOS

Corn tortillas, grilled tilapia, shredded cabbage, pico de gallo, avocado crema with cilantro rice and black beans. Choose two 13 Choose three 16

BOWLS & SALAD

CHICKEN TORTILLA BOWL

Sautéed pulled chicken, cilantro rice, roasted corn, black beans, sautéed peppers, onions, queso fresco, topped with crispy tortilla strips, lime crema drizzle, avocado 11.7

STEAK FAJITA BOWL

Mesquite grilled skirt steak, cilantro rice, roasted corn, black beans, sautéed peppers, onions, queso fresco, topped with crispy tortilla chips, lime crema drizzle 14.7

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 15.7

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

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 25.5

CAMARONES DIABLOS

Six spicy mesquite grilled jumbo shrimp. Served with Mexican butter, homemade guacamole, pico de gallo, Mexican rice and frijoles a la charra 24

CARNE ASADA

Hand-cut marinated 21-day aged skirt steak*. Served with 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 19

HONEY CHIPOTLE SALMON

Mesquite grilled fresh salmon fillet,* honey chipotle glaze with cilantro rice, black beans and pico de gallo 21.7