

UNCLE JULIO'S

MEXICAN

from Scratch

HAPPY HOUR SPECIALS

M-F 3PM - 6PM

\$5 Swirl

\$5 Julio's Gold

APPETIZERS

GUACAMOLE

Made in-house with fresh Hass avocados, onions and tomatoes. Small 8.4 | Large 11.8

PREPARED-TO-ORDER

Served in a traditional Molcajete 14.9

CHILE CON QUESO

Spicy blend of cheeses. Small 8.4 | Large 11.6

QUESO BLANCO

White queso with green chiles and jalapeños. Small 8.4 | Large 11.8

PULLED CHICKEN QUESADILLAS

Sautéed pulled chicken, tomatoes, onions and Monterey Jack on flour tortillas with sour cream and fresh guacamole 15.5

VEGGIE QUESADILLAS

Sautéed peppers, onions and Monterey Jack on flour tortillas with sour cream and fresh guacamole 14.4

FAJITA QUESADILLAS

Sautéed onions and Monterey Jack on flour tortillas with sour cream and fresh guacamole. Choose from chicken 16.5 or skirt steak* 17

HABANERO BACON WRAPPED SHRIMP

Four mesquite-grilled jumbo shrimp stuffed with fresh minced habanero and crumbled queso fresco, wrapped in smoked bacon & topped with the honey chipotle glaze 13.9

FAMOUS MARGARITAS

GRAND SWIRL

House made Rocks Sangria swirled with Frozen Margarita topped with a shot of Grand Marnier 14

THE SWIRL

Frozen Margarita and Frozen Sangria 10

PLATINUM SWIRL

House made Rocks Sangria swirled with Frozen Margarita topped with a shot of 1800 Silver Tequila 14

FROZEN MARGARITA 10

SANGRIA ON THE ROCKS 9.8

JULIO'S GOLD

Uncle Julio's Special Margarita 10

PERFECT PATRON

Freshly squeezed lime juice Patrón Silver & Patrón Citrónge 14

TRES AMIGOS MARGARITA

Tres Agaves Blanco, Tres Agaves Reposado and Tres Agaves Anejo 13. Upgrade to Casamigos for an additional \$2

GRAPEFRUIT MARGARITA

Freshly squeezed grapefruit muddled with 100% agave Lunazul Tequila and St Germain 12.5 Add a \$2 Premium Tequila Floater*

FRESH STRAWBERRY HIBISCUS MARGARITA OF THE MONTH

Muddled strawberry, hibiscus, lime juice & 100% agave Lunazul Tequila & St Germain.

Upgrade to Patrón Silver for an additional \$2

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 14.5

BOWLS & SALADS

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 12.7

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 15.8

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 17

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 14.5

KIDS

KIDSADILLA

Grilled cheese sandwich, Julio's style. Melted yellow cheese between four triangles of grilled flour tortillas. Served with rice & refried beans 6.4

CRISPY CHICKEN TENDERS

Three juicy fried chicken tenders with your choice of ketchup or ranch for dipping. Served with rice and refried beans 6.7

DELICIOUS CRISPY OR SOFT TACO

Single beef or chicken taco with lettuce, tomato and cheese. Served with rice and refried beans 6.4

CHICKEN FAJITAS

Kid-sized serving of Uncle Julio's famous fajitas! Served with rice, refried beans and flour tortillas 7.4

DESSERTS

CHOCOLATE PINATA

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

SOPAPILLAS 6.7

CHURROS 6.7

NON-ALCOHOLIC

Mango Passion Lemonade 4

Strawberry Lemonade 4

Raspberry Tea 4

Refills only \$1

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

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

Add 2 Honey Habanero Shrimp to any entrée for \$5.2

CHICKEN FAJITAS

Mesquite grilled chicken breast served with Mexican butter
For one 21 / For two 38.5

CHICKEN & STEAK FAJITAS

Mesquite grilled chicken breast and tender cuts of midwestern grain-fed steak,* and-trimmed by our butcher. Served with Mexican butter For one 22 / For two 41.5

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 25 / For two 45.5

FILET MIGNON

Tender cuts of grain-fed Midwest filet* with our scratch made agave queso sauce on the side For one 30.5 / For two 58

GRILLED VEGETABLES

Mesquite grilled including zucchini, yellow squash, portobello mushrooms, sautéed peppers and onions. Served with black beans & cilantro rice For one 18.5 / For two 32



BARBACOA BEEF FAJITAS

Adobo rubbed beef, slow braised in savory Mexican spices. With grilled zucchini & squash, sautéed peppers & onion, crumbled Cotija cheese, cilantro rice & frijoles negros. Served with corn tortillas & extra broth for dipping 23

SEASONED FAJITA SHRIMP

Mesquite grilled fajita-style shrimp generously spiced with our signature parrilla spice. Served with Mexican butter. For one 22 For two 41.5

CARNITAS FAJITAS

Savory braised pork with honey chipotle glaze, crema and fresh cilantro 22 For two 41.5

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 27.5
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 26.5
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 13.5 | Choose three 15.5

CHICKEN ENCHILADAS

Pulled chicken with creamy hatch chile sauce
Choose two 14 | Choose three 16

BEEF ENCHILADAS

Ground beef with agave queso sauce
Choose two 14.5 | Choose three 16.5

COMBINATION ENCHILADAS

Ground beef, pulled chicken or cheese & onion
Choose two 14.5 | Choose three 16.5

SOFT TACO PLATE

Pulled chicken or ground beef Choose two 12 Choose three 14.5
Chicken fajita or steak* fajita Choose two 14.5 Choose three 17.5

CRISPY TACO PLATE

Pulled chicken or ground beef tacos Choose two 12 Choose three 14.5

GRILLED FISH TACOS

Corn tortillas, grilled tilapia, shredded cabbage, pico de gallo, avocado crema with cilantro rice & black beans. Choose two 14.5 Choose three 17.5

CARNITAS TACOS

Corn Tortillas, pulled pork, chipotle crema, cotija cheese, roasted corn, & cilantro. Served with cilantro rice and black beans
Choose two 14.5 | Choose three 17.5

TEX-MEX COMBINATION DINNER

Beef enchilada with agave queso sauce, chicken enchilada with creamy hatch chile sauce and one crispy beef taco 17

MESQUITE GRILLED SPECIALTIES

Add 2 Honey Habanero Shrimp to any entrée for \$5.2

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 28.5

CAMARONES DIABLOS

Six spicy mesquite grilled jumbo shrimp. Served with Mexican butter, homemade guacamole, pico de gallo, Mexican rice and frijoles a la charra 27

PECHUGA DE POLLO

Mesquite grilled chicken breast. Served with fresh guacamole, pico de gallo, Mexican rice, frijoles a la charra, sautéed peppers and onions 20.5

CARNE ASADA

Hand-cut marinated 21-day aged skirt steak*. Served with homemade guacamole, pico de gallo, Mexican rice and frijoles a la charra 28.5

HONEY CHIPOTLE SALMON

Mesquite grilled fresh salmon fillet,* honey chipotle glaze with cilantro rice, black beans and pico de gallo 23

*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.