



SABOR A MEXICO

AUTHENTIC
MEXICAN KITCHEN

MENU

ANY CHANGE OR SUBSTITUTION OF THE DISH WILL HAVE AN ADDITIONAL COST.

CONSUMER ADVISORY:

Consuming raw or uncooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness (especially if you have certain medical conditions).

FOOD ALLERGY NOTICE:

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu.

APPETIZERS

TACO N' MADRE \$12

Delicious steak or pastor taco in flour tortilla, on an anahien chile with chihuahua cheese. Accompanied with guacamole, pico de gallo and house sauces

BEEF DIP \$11

GUACAMOLE DIP \$10

CHEESE DIP

LARGE \$11

SMALL \$8

Add beef, spinach or beans + \$2

TEXAS DIP \$18

Shrimp, steak, grilled chicken and cheese dip, with flour tortillas.

TRIO REX \$19

Steak nachos, grilled chicken quesadilla and two chicken flautas. Served with lettuce, tomatoes, guacamole, sour cream and cheese dip.

TABLE SIDE GUACA \$15

ELOTES RANCHEROS \$13

One of the most Mexican antojitos: roasted corn on the cobb. Served with chipotle aioli, queso fresco, lime juice and chili powder.

CHARRO BEANS \$8

Beans, bacon, ham, chorizo and pico de gallo.

MACHO'S SHRIMP \$14

Fried shrimp wrapped in tortillas, topped with sour cream, fresh Mexican cheese, avocado sauce and tomatoes.

TAQUITOS "LA FLACA" \$13

Fried taquito, lettuce, tomato, avocado and green salsa.

COCONUT SHRIMP \$16

Breaded shrimp with grated coconut. Served on a plate of lettuce. Accompanied with pineapple and habaneros dressing.

CHICKEN WINGS

HOT SAUCE / MILD SAUCE / BBQ / MANGO HABANERO

10 PIECES

\$18

Served with french fries.

CHICKEN WINGS



TACO N' MADRE



MACHO'S SHRIMP



SPECIALS

ALL OUR BEEF IS CERTIFIED ANGUS

21.

ENCHILADAS CASERAS \$16

CORN TORTILLA 6"

Four chicken enchiladas bathed in Guajillo sauce, made with home-made tortillas. Topped with tomatoes, onions, sour cream and fresh Mexican cheese.

22.

BURRITO SUPREME \$16

FLOUR TORTILLA 10"

Special burrito stuffed with delicious ground beef or shredded chicken and refried beans. Topped with melted cheese, lettuce, tomatoes, guacamole and sour cream.

23.

CHIMICHANGA DINNER \$16

FRIED FLOUR TORTILLA 12"

Stuffed with delicious ground beef or shredded chicken, topped with melted cheese and tomatoes, lettuce and sour cream. Served with rice and refried beans.

24.

SIZZLING FAJITAS

CHICKEN	\$19
STEAK	\$23
SHRIMP	\$23
TEXAS	\$25

Marinated and grilled with onions, bell peppers and tomatoes. Served with rice, refried beans, lettuce, pico de gallo and tortillas.

25.

PINEAPPLE FAJITAS

CHICKEN	\$23
STEAK	\$26
SHRIMP	\$26
TEXAS	\$28

Your choice of meat marinated and grilled with onions, bell peppers and tomato. Topped with cheese and served inside a pineapple shell. Side plate with rice, refried beans, lettuce, pico de gallo and tortillas.

26.

FAJITA VEGETARIANA \$18

Marinated broccoli, cauliflower, mushrooms, carrots, bell peppers, onions, spinach and tomatoes. Served with rice, refried beans, lettuce, pico de gallo and tortillas.

27.

QUESADILLA VEGETARIANA \$14

FLOUR TORTILLA 12"

Our delicious quesadilla filled with mixed grilled vegetables: broccoli, cauliflower, spinach, onion and bell pepper. Accompanied with a salad of lettuce, guacamole, pico de gallo and sour cream.

28.

ENCHILADA SUPREME \$16

CORN TORTILLA 6"

A chicken enchilada, a cheese enchilada, a bean enchilada and a beef enchilada. Topped with red sauce, cheese, lettuce, tomatoes, guacamole and sour cream.

PINEAPPLE FAJITAS



BURRITO SUPREME



CHIMICHANGA DINNER



FROM THE SEA

29.

SALMON AL CHIPOTLE \$23

8 oz. of succulent salmon fillet cooked to order, topped with our home-made salsa. Served with spinach, tortilla strips and Mexican rice.

30.

FISH OR SHRIMP TACOS \$18

CRISPY OR GRILLED

Three soft tacos stuffed with pico de gallo and lettuce. Served with our home-made chipotle sauce.

31.

SHRIMP QUESADILLA \$18

Large quesadilla stuffed with shrimp, onions, peppers and tomatoes. Topped with melted cheese. Served with lettuce, guacamole, pico de gallo and sour cream.

32.

SHRIMP COCKTAIL \$19

Authentic Mexican shrimp cocktail, consisting of a dozen large shrimp mixed with clamato juice, chopped avocado, onions, cilantro, tomatoes and ketchup. Served with saltine crackers.

33.

CAMARONES AL GUSTO \$19

AL MOJO DE AJO

Shrimp cooked in butter and garlic sauce.

A LA DIABLA

Shrimp cooked with garlic, butter and our very own red hot sauce.

EMPANIZADOS

Crispy, deep-fried, breaded shrimp.

GRILLED

Two skewers of grilled shrimp.

All options are served with rice, refried beans, lettuce, pico de gallo and sour cream.

34.

SALMON A LA POBLANA \$23

8 oz. of fresh salmon cooked on the grill, glazed with a poblano sauce and corn. Served on a bed of white rice with vegetables and a piece of home-made bread.

35.

CEVICHE MIXTO \$23 **“EL PRÍNCIPE”**

Fish and shrimp mixed with red onions, tomatoes, cilantro and habanero chile in lemon juice. With sliced avocados on top.

36.

MOJARRA FRITA \$20

Fried fish (Mojarra), accompanied with a rich salad of lettuce, tomatoes, onion and avocado. Served with rice and home-made tortillas.

37.

CARNE ASADA \$21

Mexican filet steak served over a bed of onions and bell peppers. Served with rice, refried beans, lettuce, pico de gallo and tortillas.

38.

BIRRIA ESTILO \$20 **“TIERRA CALIENTE”**

La Birria is a traditional dish in Mexican cuisine, consisting of meat in pieces submerged in abundant broth sauce. Served with spicy red sauce, cilantro, onion, green lemons and home-made tortillas.

39.

CARNITAS \$18

Deep-fried marinated chunks of pork. Served with rice, beans, pico de gallo, salsa verde and tortillas.

40.

PARRILLADA REGIA \$48

FOR 2 PEOPLE

Our delicious royal grill takes you to discover a world of flavors. Thin beef ribs, grilled chicken 8 oz., shrimps 10pcs, carnitas, one cheese quesadilla and a slice of grilled chorizo. Served with nopal, cambray onion, chile toreado and its complement: rice, refried beans and tortillas.

MOJARRA FRITA





CHICHARRÓN EN SALSA ROJA

41.

ALAMBRE \$20

Grilled chopped steak with bell peppers, onions, mushrooms and bacon. Topped with shredded cheese. Served with rice, refried beans, lettuce, pico de gallo, guacamole, sour cream and tortillas.

42.

QUESABIRRIA "LA COLORADA" \$18

A Mexican dish comprising birria-style cooked beef folded into a tortilla "harina" with chihuahua cheese and served with a side of consomé for dipping, guacamole and pico de gallo.

43.

MOLCAJETE "SABOR A MÉXICO" \$28

A volcanic Stone pot! Brimming with steak, grilled chicken, shrimp, Mexican sausage, nopal, queso fresco, with bell peppers, tomatoes and onions. Served with rice, refried beans, lettuce, pico de gallo, guacamole, sour cream and tortillas.



44.

CHICHARRÓN EN SALSA ROJA "DE MI RANCHO" \$18

Delicious home-made Mexican dish made with pork crackling simmered in a spicy red sauce and cactus. Served with rice, beans and hand-made tortillas.

45.

PECHUGA EN CREMA \$18

Juicy grilled chicken breast on a bed of rice, glazed with poblano sauce and corn kernels. Decorated with onion chives.

46.

TACOS DE COCHINITA \$18

Great cochinita pibil tacos or pulled pork shoulder marinated and braised in achiote paste, orange juice and lime. Accompanied by red onion, habanero chili and avocado slices.

47.

BURRITO TEXANO \$19

FLOUR TORTILLA 12"

Large burrito stuffed with grilled steak, chicken, shrimp, chorizo, bell pepper, onion and tomatoes, topped with cheese dip.

48.

BURRITO CALIFORNIA \$18

FLOUR TORTILLA 12"

Large tortilla with rice, beans, cheese, lettuce, pico de gallo, guacamole, sour cream and choice of grilled chicken, steak or pastor.

49.

HOT AND SPICY BURRITO \$18

FLOUR TORTILLA 10"

Rice, beans, cheese, pico de gallo, sour cream and choice of grilled chicken or steak, stuffed inside a large tortilla.

50.

WHITE BURRITO \$18

FLOUR TORTILLA 12"

Large burrito filled with grilled chicken or steak, onions, mushrooms, and rice on the side. Topped with white melted cheese.

51.

BURRITO VERDE \$18

FLOUR TORTILLA 12"

Flour tortilla stuffed with grilled chicken or steak, onions and bell peppers. Topped with white cheese and salsa verde. Served with rice and refried beans.

52.

MEXICO CITY QUESADILLA \$17

FLOUR TORTILLA 12"

Large quesadilla stuffed with grilled chicken, onions, peppers and fresh spinach. Topped with salsa verde and melted cheese. Served with pico de gallo, lettuce, guacamole, and sour cream.

MOLCAJETE "SABOR A MÉXICO"



53.

PECHUGA IXTAPA \$19

Grilled chicken breast with poblano cream, bacon and five grilled shrimp. Served with charro beans and rice.

54.

“ESTELA LOVE” QUESADILLA \$16

Grilled chicken with bacon topped with chipotle cream sauce, lettuce, tomato and sour cream.

55.

THE GRILLED “SABOR A MÉXICO”

- CHICKEN **\$15**
- STEAK **\$17**
- SHRIMP **\$17**
- TEXAS **\$19**

Cooked with grilled bell peppers and onions. Served over a bed of rice and topped with melted cheese.

56.

PECHUGA ZIHUATANEJO \$18

Grilled chicken breast topped with grilled onions and mushrooms, covered with cheese dip. Served with rice and charro beans.

57.

BISTEK A LA MEXICANA \$18

The Mexican steak is a quick and simple traditional dish that uses the colors of the Mexican flag: green (chili), white (onion) and red (tomatoes). Served with rice, refried beans and home-made tortillas.

58.

LAS CAZUELAS

- PASTOR **\$18**
- CHICKEN **\$18**
- STEAK **\$18**
- BIRRIA **\$18**
- SHRIMP **\$18**
- TEXAS **\$20**

Get ready to say “delicioso” served in a bowl with your choice of meat, rice, black beans, fajitas veggies, sour cream, cilantro and roasted corn.

59.

COSTILLAS \$20

Thin beef ribs, bed of onions. Served with rice, charro beans, pico de gallo, chile toreado, cambay onion and home-made tortillas.



ALL COMBINATION DINNERS



\$14

SELECT BETWEEN GROUND BEEF OR CHICKEN

1. ONE TACO, ONE ENCHILADA, RICE AND BEANS.
2. ONE CHILE RELLENO, ONE ENCHILADA AND RICE.
3. ONE TACO, ONE ENCHILADA AND ONE BURRITO.
4. FAJITA CHICKEN QUESADILLA, RICE AND BEANS.
5. ONE BURRITO, RICE AND BEANS.
6. TWO TACOS, RICE AND BEANS.
7. TWO TAMALES, RICE AND BEANS.
8. TWO ENCHILADAS, RICE AND BEANS.
9. ONE CHILE RELLENO, RICE AND BEANS.
10. ONE QUESADILLA, RICE AND BEANS.

GRILLED CHICKEN, STEAK OR SHRIMP

ON FLAUTA	+ \$1.50	ON CHILE RELLENO	+ \$3
ON TACO	+ \$2	ON BURRITO	+ \$3
ON ENCHILADA	+ \$2.50	ON QUESADILLA	+ \$3

FOR THE KIDS

- A. CHEESE QUESADILLA, RICE AND BEANS. \$10
- B. CHICKEN STRIPS AND FRENCH FRIES. \$10
- C. CHEESEBURGER AND FRENCH FRIES. \$10
- D. TACO, RICE AND BEANS. \$10



SIDE ORDERS

1. SPANISH RICE	\$4.50	23. CHILE RELLENO	
2. REFRIED BEANS	\$4.50	GRILLED CHICKEN	\$8
3. FRENCH FRIES	\$4	STEAK	\$9
4. HOME-MADE TORTILLAS	\$3.75	SHRIMP	\$8.75
5. CHIPS	\$3.75	24. GRILLED CHICKEN (5 OZ.)	\$7
6. SALSA	\$4	25. STEAK (5 OZ.)	\$8
7. AVOCADO SLICES	\$4.50	26. SHRIMP (5 PIECES)	\$7
8. SOUR CREAM	\$3	27. GRILLED ONION	\$2.75
9. CHILES TOREADOS (4)	\$3	28. GRILLED NOPAL	\$3.50
10. GUACAMOLE (4 OZ.)	\$3	29. TOMATO	\$1.75
11. CHEESE DIP (4 OZ.)	\$8	30. CILANTRO	\$1.75
12. GUACAMOLE SALAD	\$6	31. ONION	\$1.75
13. PICO DE GALLO	\$3	32. LETTUCE	\$2.50
14. TACO (BEEF OR CHICKEN)	\$4.50	33. CAMBRAY	\$3
15. TACO (STEAK, GRILLED CHICKEN OR SHRIMP)	\$5	34. SALSA PICANTE (4 OZ.)	\$1.50
16. ENCHILADA (BEEF OR CHICKEN)	\$6	35. SALSA VERDE (4 OZ.)	\$1.50
17. ENCHILADA (STEAK, GRILLED CHICKEN OR SHRIMP)	\$6.50	36. FLOUR TORTILLA	\$1.75
18. QUESADILLA (BEEF OR CHICKEN)	\$8.25	37. SALSA BURRO (4 OZ.)	\$1.25
19. QUESADILLA (STEAK, GRILLED CHICKEN OR SHRIMP)	\$8.75	38. SHREDDED CHEESE	\$1.75
20. BURRITO (BEEF OR CHICKEN)	\$8.75	39. EGGS (2)	\$3.50
21. BURRITO (STEAK, GRILLED CHICKEN OR SHRIMP)	\$9.25	40. JALAPEÑOS (4 OZ.)	\$1.75
22. CHILE RELLENO (BEEF OR CHICKEN)	\$7.50	41. CONSOMÉ (4 OZ.)	\$1.50
		42. SALSA FLACA (4 OZ.)	\$1.75
		43. QUESO FRESCO BARRA (2)	\$3.50
		44. BREAD	\$1.99
		45. CEBOLLA CURTIDA (4 OZ.)	\$1.99

SABORES DE MEXICO

ABSOLUTELY AUTHENTIC FROM THE HEART OF MÉXICO

YOU CHOOSE EXPERIENCE THE TASTE OF MÉXICO BY CHOOSING ONE OF OUR AUTHENTIC DISHES:

1. TOSTADAS	\$8	4. HUARACHES	\$13
2. GORDITAS	\$13	5. QUESADILLAS	\$16
3. SOPES	\$12		

WITH YOUR CHOICE OF FILLING:

- | | |
|--|--|
| A. TINGA / Chicken with onion and chipotle. | F. LENGUA / Beef tongue. |
| B. POLLO / Grilled chicken. | G. AL PASTOR / Pork marinated with red sauce. |
| C. CHICHARRÓN / Pork rind with red sauce. | H. ASADA / Grilled steak. |
| D. CHAMPIÑÓN / Mushroom | I. CARNITAS / Slow-cooked pork. |
| E. CHORIZO CON PAPAS / Potatoes with Mexican sauce. | J. BIRRIA / Shredded beef marinated with Mexican sauce. |



TOSTADAS DE CEVICHE \$8

TAMALES \$4.50

TAMALES VERDES

Chicken with green salsa.

TAMALES ROJOS

Pork with red salsa.

BIRRIA TACOS \$16.50

TACOS (ORDER 3) \$16.50

Made with home-made tortillas. Served with rice and beans.

ASADA / POLLO / PASTOR / CHORIZO /
CARNITAS / CAMPECHANOS / LENGUA / TINGA /
CHICHARRÓN EN SALSA ROJA

MENUDO \$18

TODOS LOS DÍAS DISPONIBLE.

Is a traditional Mexican soup made with cow's stomach in broth, with a red chili pepper base. With home-made tortillas.

TORTAS MEXICANAS \$17

All tortas come with mayonnaise, refried beans, lettuce, tomato, onion, avocado slices, fresh cheese, a jalapeño pepper and served with french fries.

MILANESA DE RES O POLLO

Breaded steak or chicken.

AMERICANA / Breaded steak, egg and al pastor.

HAWAIIANA / Ham and pineapple.

CUBANA

Al pastor, egg with chorizo, frankfurter, and ham.

VEGETARIANA

With refried beans, mushrooms, broccoli, cauliflower, carrots, spinach, tomatoes, bell peppers and onions.

CARNE ASADA / Steak.

CARNITAS / Pork.

JAMÓN / Ham.

FLOUR FLAUTAS \$13

Chicken or beef with lettuce, queso fresco, avocado, tomatoes and sour cream.

SOUPS

CREMA DE ELOTE	\$11
CHICKEN SOUP	\$13
TORTILLA SOUP	\$13



NACHOS "SABOR A MÉXICO"

SALADS

SALMON SALAD **\$18**

A delicious grilled salmon accompanied with lettuce, spinach, tomatoes and red onion.

TACO SALAD **\$13**

Ground beef or shredded chicken, stuffed with refried beans, lettuce, tomatoes, guacamole, sour cream and cheese.

FAJITA TACO SALAD

GRILLED CHICKEN	\$13
STEAK	\$16
SHRIMP	\$15
TEXAS	\$18

Stuffed with refried beans, grilled onions, bell peppers, tomatoes and topped with lettuce, tomatoes, guacamole, sour cream and shredded cheese.

NACHOS

CHICKEN OR BEEF **\$13**

Served with beans and melted cheese dip.

NACHOS "SABOR A MÉXICO" **\$13**

Triangle tostadas topped with ground beef or shredded chicken, refried beans, shredded cheese, lettuce, tomatoes, guacamole, sour cream and cheese dip.

CHORIQUESO DIP **\$13**

Chorizo, pico de gallo and cheese dip.

FAJITA NACHOS

GRILLED CHICKEN	\$16
GRILLED STEAK	\$19
GRILLED SHRIMP	\$18
UPCHARGE SUPREME	\$4

Cooked with onions, bell peppers and tomatoes, with refried beans and melted cheese.

TEXAS NACHOS **\$19**

Triangle tostadas with grilled steak, shrimp, chicken, refried beans, onions, tomatoes, bell pepper and melted cheese.

DRINKS

COCA COLA / DIET COKE / SPRITE / FANTA / MR. PIBB / LEMONADE / SWEET TEA / UNSWEET TEA **\$3.75**

COCA COLA MEXICANA **\$4**

NO REFILL.

JARRITOS **\$3.75**

PIÑA / TAMARINDO / LIMÓN / MANDARINA /
TORONJA / FRUIT PUNCH / AGUA MINERAL.

AGUAS FRESCAS NATURALES **\$5**

PIÑA / TAMARINDO / JAMAICA / HORCHATA.
NO REFILL.

LUNCHEON SPECIALS

SERVED MONDAY TO FRIDAY FROM OPEN TO 3 PM

L1.

CHIMICHANGA \$11

Fried flour tortilla stuffed with ground beef or shredded chicken, lettuce, tomatoes, sour cream and topped with melted cheese. Served with refried beans and rice.

L2.

GRILLED CHICKEN "SABOR A MÉXICO" \$12

Grilled chicken strips served over a bed of rice and topped with white melted cheese.

L3.

FAJITA QUESADILLA

CHICKEN \$12
STEAK \$13

Your choice of chicken or steak. Stuffed with tomatoes, bell peppers and onions. Topped with melted cheese. Served with rice and a side salad.

L4.

HUEVOS DIVORCIADOS \$13

Two eggs served on top of two fried tortillas with our authentic green and red Mexican salsa. Served with rice, beans and toasted bread.

L5.

SIZZLING FAJITA

CHICKEN \$12
STEAK \$13

Grilled and marinated with onions, bell peppers and tomatoes. Served with refried beans, rice, lettuce, pico de gallo and an order of tortillas.

L6.

HUEVOS AL GUSTO \$13

Eggs with your choice of ham, sausage, chorizo, bacon, mushroom and spinach or a la Mexicana. Served with rice, beans and tortillas.

L7.

SPEEDY GONZÁLEZ \$11

BEEF OR CHICKEN

Taco, enchilada, rice and beans.

L8.

CHILAQUILES \$13

Tortilla chips simmered with green sauce, topped with scrambled eggs and shredded chicken, shredded cheese, onions and sour cream.

L9.

"ESTELA LOVE" QUESADILLA \$12

Grilled chicken with bacon topped with chipotle cream sauce, lettuce, tomato and sour cream.

L10.

TACOS RANCHEROS \$13

Are a classic, flavorful dish featuring your choice of seasoned ground beef or shredded chicken. Served in soft corn tortilla and topped with crisp shredded lettuce and shredded cheese. The meal is perfectly complemented by a vibrant cilantro green salsa.

SPEEDY GONZÁLEZ



FAJITA CHICKEN QUESADILLA



CLASSICS

PIÑA COLADA DE FRESA

MEZCALINA

COSMOPOLITAN

CUBA LIBRE

DAIKIRIS

GIN TONIC

LONG ISLAND ICE TEA

TEQUILA SUNRISE

MOSCOW MULE

CIELO BONITO

16 OZ.

27 OZ.

MICHELADA ESPECIAL

SKYNY MARGARITA

PITCHER HOUSE

MARGARITA

MEXICANOS

JALAPEÑO MARGARITA

CANTARITO

PALOMA

MICHELADA REGULAR

MICHELADA ESPECIAL

MICHELADA DOBLE
REGULAR

MICHELADA DOBLE
ESPECIAL

“SABOR A MÉXICO”
FLIGHT SHOTS (AVIÓN)

CAZUELA

MOJITOS

16 OZ.

27 OZ.

TEQUILA SUNRISE

SEX ON THE BEACH

BLOODY MARY

SANGRÍA CASA

BLUE HAWAIIAN

FISHMAN (HAVANA LIGHT)

PIÑA COLADA

CANTARITO



MICHELADA DE TAMARINDO



MOSCOW MULE



MARGARITAS

HOUSE MARGARITAS

16 OZ.
27 OZ.

TEXAS MARGARITAS

16 OZ.
27 OZ.

FLAVORED MARGARITAS

16 OZ.
27 OZ.

STRAWBERRY / BLUE BLACKBERRY /
BLACKBERRY / TRIPLE BERRY / MANGO /
PASSION FRUIT / GUAVA / PEACH / ORANGE /
WATERMELON

SKYNY

SKYNY JALAP

SKYNY CUCUMBER JALAP

BONITA BLUE

16 OZ.
27 OZ.

COCO BEACH

16 OZ.
27 OZ.

MARGARONA (20 OZ.)



STRAWBERRY
MARGARITA

MOSCOW MULE



CAPPUCCINO



DESSERTS

TIRAMISU

\$9

JUGO VERDE

\$3

FLAN

\$9

Celery, cactus, orange and spinach.

SOPAPILLA

\$9

ESPRESSO

\$5

CHURROS

\$9

CAPPUCCINO

\$6

MILK

\$2

CAPPUCCINO DE CHOCOLATE \$6

LICUADOS

\$3

CHOCOLATE CALIENTE \$5

Choose from our two fresh strawberry or banana.

JUGOS NATURALES

\$3

“LA ABUELITA”

Orange or carrot 100% natural juice.

NO REFILL.