

# ¡VA MONOS!

HAPPY HOUR

4-6 PM

EVERYDAY

¡3.2.1!

\$3 off appetizers  
\$2 off cocteles y vino  
\$1 off cervezas



## LUNCH

WEEKDAYS 'TIL 3

All lunch plates served with arroz y frijoles

### ENCHILADAS

\$11

Cheese enchilada with salsa roja and onions

Beef enchilada with chili con carne

Chicken enchilada with salsa verde or poblano cream sauce

Veggie enchilada with salsa verde

### PABLITO'S PLATE

\$11

One enchilada, one taco, choice of picadillo beef, carnitas, adobo chicken, skirt steak, seasonal vegetables, shrimp +1 or redfish +1

### DOS TACOS

\$10

Choice of picadillo beef, carnitas, adobo chicken, skirt steak, seasonal vegetables, shrimp +1 or red fish +1

### SCHOOL STYLE TACO SALAD

\$10

Crispy tortilla, romaine, picadillo beef, pico de gallo, radish, roasted corn, toasted pepitas, salsa roja, Oaxaca & jack cheese, crema

### TIJUANA CAESAR\*

\$11

Romaine, grilled chicken or skirt steak, queso fresco, tortilla chips, black pepper, caesar dressing

## LOS NIÑOS

### CHEESE QUESADILLA

\$6

### CHEESE ENCHILADA

\$6

Topped with queso

### TACO

\$6

Choice of refried beans, chicken or beef

### DYLAN'S ESPECIAL

\$6

Build your own tacos, beans, cheese and avocado

## COCTELES

### FROZEN

### MARGARITA

\$9

El Jimador 100% blue agave tequila, lime

### PRICKLY PEAR MARGARITA

\$10

El Jimador 100% blue agave tequila, prickly pear

### PALOMA

\$11

Dulce Vida, grapefruit, lime, Tajin

### ROCKS

### MARGARITA

\$9

El Jimador 100% blue agave tequila, sweet & sour, lime

### RANCH WATER

\$10

El Jimador 100% blue agave tequila, lime, Topo

### MEXICAN MARTINI

\$11

El Jimador 100% blue agave tequila, lime, olive

### EL CAMINO

\$12

Wahaka mezcal, rye whiskey, Benedictine, bitters

## ALL DAY

### MIGAS

\$10

Scrambled eggs with pico de gallo, tortilla

chips, Oaxaca & jack cheese, arroz y frijoles

### CHILAQUILES

\$9

Crispy corn tortillas simmered in salsa verde, topped with two fried eggs, arroz y frijoles

## VINO

### BUBBLES

PROSECCO \$11

SPARKLING ROSE \$9

### WHITE

PINOT GRIGIO \$9

CHARDONNAY \$12

### ROSE

DRY ROSE \$10

### RED

PINOT NOIR \$11

CABERNET SAUVIGNON \$13

## CERVEZAS

DOS EQUIS DRAFT

\$4

NEGRO MODELO \$5

MODELO ESPECIAL \$4.5

PACIFICO \$4.5

BOHEMIA \$5

MICHELADA +\$1

CORONA \$4.5

CORONA LIGHT \$4.5

BUDWEISER \$3.5

BUD LIGHT \$3.5

MILLER LITE \$3.5

COORS LIGHT \$3.5

CHELAS FRIAS

## AGUA FRESCA

\$3



## APPETIZERS

**RANCH STYLE QUESO BLANCO** \$10  
White American cheese, diced roasted poblano, picadillo beef, guac

**GUACAMOLE** \$10  
Fresh avocado, tomato, lime juice, salt

**NACHOS IGNACIO** \$9  
"The Original" – crispy whole tortillas, picadillo beef, refried beans, Oaxaca & jack cheese, pickled jalapeño

**TORTILLA SOUP** \$7  
Abuela's broth, braised chicken, roasted seasonal vegetables, avocado, Oaxaca & jack cheese and crispy tortilla strips

**QUESADILLAS** \$10  
Adobo chicken, Oaxaca & jack cheese, jalapeños and crema, plato +3

**CLASSIC CEVICHE\*** \$12  
Texas redfish, avocado, tomato, jalapeño, lime

## ENCHILADAS ADD AN EGG +\$1

**CHEESE ENCHILADAS** \$12  
Three folded enchiladas with Oaxaca & jack cheese, diced onion, salsa roja, served with arroz y frijoles

**BEEF ENCHILADAS** \$14  
Three folded enchiladas with picadillo beef, Oaxaca & jack cheese, chili con carne served with arroz y frijoles

**CHICKEN ENCHILADAS** \$14  
Three folded enchiladas with chicken tinga, Oaxaca & jack cheese, poblano crema or salsa verde served with arroz y frijoles

**TACO TUESDAY**  
**\$12**

**HANDMADE PUFFY TACOS**  
Choice of picadillo beef, chicken tinga or frijoles, Oaxaca & jack cheese, served with arroz y frijoles



## PLATOS

**RANCH TACOS** \$14  
Three soft flour tacos with choice of picadillo beef, carnitas, adobo chicken, skirt steak or seasonal vegetables, topped with pickled onions, Oaxaca & jack cheese, served with arroz y frijoles

**VEN PESCAR** \$15  
Three soft flour tacos with choice of grilled redfish or shrimp, topped with house-made slaw, habanero salsa, served with arroz y frijoles

**PABLO'S PLATO** \$16  
Two folded enchiladas and two tacos, choice of picadillo beef, carnitas, adobo chicken, skirt steak or seasonal vegetables, shrimp +1 or redfish +1, served with arroz y frijoles

**PABLITO'S PLATO** \$12  
A half order of the Pablo, if you're not so hungry, served with arroz y frijoles

**POWER BOWL** \$14  
Super greens, arroz, charro beans, pico de gallo, avocado, choice of seasonal vegetables, shrimp +1, redfish +1 or any protein above

**TACOS AL PASTOR** \$14  
Three pastor tacos, pineapple, onion, cilantro, arroz y frijoles

## SALADS

**TIJUANA CAESAR\*** \$13  
Romaine, grilled chicken or skirt steak, queso fresco, tortilla chips, black pepper, caesar dressing

**SCHOOL STYLE TACO SALAD** \$13  
Crispy tortilla, romaine, picadillo beef, pico de gallo, radish, corn, pepitas, salsa roja, Oaxaca & jack cheese, crema, just like the old days

**SUPER GREENS** \$11  
Super greens, avocado, grilled seasonal vegetables, chickpeas, carrots, queso fresco, crispy tortillas

## OFF THE GRILL

Grilled on Texas Oak, served with arroz y charro beans, pico de gallo, grilled spring onion and chiles toreados

**TEXAS GULF REDFISH** \$19/\$35  
Crispy garlic, cebollas asadas, grilled lemons

**THE SKIRT STEAK\*** \$22/\$39  
44 Farms skirt steak, poblano rajás

**CARNITAS** \$19/\$35  
Berkwood Farms pork, poblano rajás

**TEXAS GULF SHRIMP** \$24/\$39.5  
Marinated in adobo, poblano rajás

**ADOBO MARINATED CHICKEN** \$18/\$34  
All natural chicken breast, poblano rajás

**BACKYARD VEGETABLES** \$14/\$24  
Seasonal vegetables with crispy garlic

**DON PEDRO\*** \$24/\$38  
Mixed grill of 44 Farms skirt steak and Texas Gulf shrimp or choose your own proteins, poblano rajás

WITH WARM TORTILLAS

## PARA LA MESA

**ELOTES** \$7  
Mexican street corn with chili powder, mayo, lime juice, queso fresco, crema

**CALABACITAS** \$5  
Summer squash, poblano, onion, tomato

**ARROZ Y FRIJOLES** \$4  
Charro or refried

**SIDE SALAD** \$4  
Jalapeño ranch or orange chipotle vinaigrette

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.