

¡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 with salsa roja and onions
Beef with chili con carne
Chicken with salsa verde or poblano cream sauce
Veggie with salsa verde

PABLITO'S PLATE

\$12

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

DOS TACOS

\$12

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

EL PELON BURRITO DELUXE

\$12

12 inch tortilla filled with arroz, refried beans, Oaxaca jack cheese, picadillo beef, pico de gallo & guacamole
Topped with chili con carne and queso blanco

SCHOOL STYLE TACO SALAD

\$12

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

TIJUANA CAESAR*

\$13

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

ALL DAY

MIGAS

\$12

Three scrambled eggs with pico de gallo, corn tortillas, Oaxaca & jack cheese, three flour tortillas, arroz y frijoles

CHILAQUILES

\$11

Crispy corn tortillas simmered in salsa verde, two fried eggs, three flour tortillas, arroz y frijoles

COCTELES

MARGARITA

\$10

El Jimador 100% blue agave tequila, lime.
Served frozen or on the rocks

PRICKLY PEAR MARGARITA

frozen

\$12

El Jimador 100% blue agave tequila, prickly pear

PALOMA

frozen

\$11

Dulce Vida, grapefruit, lime, Tajin

FANTASMA MARTINI

\$13

El Jimador 100% blue agave tequila, Clase Azul
La Pinta, triple sec, lime

RANCH WATER

\$11

El Jimador 100% blue agave tequila, Topo. lime

MEXICAN MARTINI

\$12

El Jimador 100% blue agave tequila, lime

EL CAMINO

\$13

Bahnez mezcal, rye whiskey, Benedictine, bitters

PEPINO PICANTE

\$12

Hacienda Cantuillo sotol, cucumber, jalapeño

LOS NIÑOS

CHEESE QUESADILLA

\$7

CHEESE ENCHILADA

\$7

Topped with queso. Served with arroz y frijoles

TACO

\$7

Choice of chicken, beef or beans.
Served with arroz y frijoles

DYLAN'S ESPECIAL

\$8

Build your own tacos, beans, cheese and avocado

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



AGUA FRESCA

\$4



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 \$11
"The Original" – crispy whole tortillas, picadillo beef, refried beans, Oaxaca & jack cheese, pickled jalapeño

TORTILLA SOUP \$8
Abuela's broth, braised chicken, roasted seasonal vegetables, avocado, Oaxaca & jack cheese and crispy tortilla strips

QUESADILLAS \$12
Adobo chicken, Oaxaca & jack cheese, jalapeños and crema, plato +3

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

SALADS

TIJUANA CAESAR* \$14
Romaine, grilled chicken or skirt steak, queso fresco, tortilla chips, black pepper, house-made caesar dressing

SCHOOL STYLE TACO SALAD \$14
Crispy tortilla, romaine, picadillo beef, pico de gallo, radish, corn, pepitas, salsa roja, Oaxaca & jack cheese, crema, just like the old days

SUPER GREENS \$13
Super greens, avocado, grilled seasonal vegetables, chickpeas, carrots, queso fresco, crispy tortillas

POWER BOWL add protein +2 \$14
Super greens, arroz, charro beans, pico de gallo, avocado, seasonal vegetables

PLATOS served with arroz y frijoles

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

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

PABLO'S PLATO \$16
Two folded enchiladas & two tacos, choice of picadillo beef, carnitas, adobo chicken, skirt steak or seasonal vegetables, shrimp +1 or redfish +1

PABLITO'S PLATO \$14
A half order of the Pablo, if you're not so hungry

TACOS AL PASTOR \$14
Three pastor tacos, pineapple, onion, cilantro

EL PELON BURRITO DELUXE \$15
Warm tortilla filled with arroz, refried beans, jack cheese, picadillo beef, pico de gallo & guacamole. Topped with chili con carne & queso blanco

ENCHILADAS add an egg +1

CHEESE ENCHILADAS \$13
Three folded enchiladas with Oaxaca & jack cheese, diced onion, salsa roja, served with arroz y frijoles

BEEF ENCHILADAS \$15
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

OFF THE GRILL

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

TEXAS GULF REDFISH \$21/\$38
Crispy garlic, cebollas asadas, grilled lemons

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

CARNITAS \$20/\$37
Berkwood Farms pork, poblano rajás

TEXAS GULF SHRIMP \$24/\$39
Marinated in adobo, poblano rajás

ADOBO CHICKEN \$20/\$36
All natural chicken breast, poblano rajás

BACKYARD VEGETABLES \$16/\$26
Seasonal vegetables with crispy garlic

DON PEDRO* \$25/\$41
Mixed grill of 44 Farms skirt steak & Texas Gulf shrimp or choose your own proteins, poblano rajás

PARA LA MESA

ELOTES \$8
Mexican street corn with chili powder, mayo, lime juice, queso fresco, crema

CALABACITAS \$7
Summer squash, poblano, onion, tomato

ARROZ Y FRIJOLES \$5
Charro or refried

SIDE SALAD \$5
Jalapeño ranch or orange chipotle vinaigrette

TACO TUESDAY
\$14

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



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