

# ¡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

NEGRA 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

Post Oak grilled skirt steak, poblano rajas

### CARNITAS \$20/\$37

Farm raised pork, poblano rajas

### TEXAS GULF SHRIMP \$24/\$39

Marinated in adobo, poblano rajas

### ADOBO CHICKEN \$20/\$36

All natural chicken breast, poblano rajas

### BACKYARD VEGETABLES \$16/\$26

Seasonal vegetables with crispy garlic

### DON PEDRO\* \$25/\$41

Mixed of Oak grilled skirt steak & Texas Gulf shrimp or choose your own proteins, poblano rajas

## 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

