

# ¡VAMOS!

TACO TUESDAY  
\$16

**HANDMADE PUFFY TACOS**  
3 tacos with choice of picadillo beef, chicken tinga or frijoles, oaxaca & jack cheese, served with arroz y frijoles



## APPETIZERS

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

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

**NACHOS IGNACIO** \$12  
"the original" – crispy tortillas, picadillo beef, refried beans, oaxaca & jack cheese, pickled jalapeño

**TORTILLA SOUP** \$8  
abuela's broth, braised chicken, seasonal vegetables, avocado, oaxaca & jack cheese, crispy tortilla strips

**QUESADILLAS** \$12  
adobo chicken, oaxaca & jack cheese, jalapeños & crema, add arroz y frijoles +3

**TAQUITOS** \$12  
2 taquitos with chicken tinga, roasted jalapeño, oaxaca & jack cheese, topped with lettuce, queso fresco, mexican crema, pickled jalapeño

## 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  
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  
3 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  
3 soft flour tacos with choice of grilled redfish or shrimp, topped with house-made slaw, habanero salsa

**PABLO'S PLATO** \$17  
2 folded enchiladas & 2 tacos, choice of picadillo beef, carnitas, adobo chicken, skirt steak or seasonal vegetables, shrimp +1 or redfish +1

**PABLITO'S PLATO** \$14  
1 folded enchilada & 1 taco, choice of picadillo beef, carnitas, adobo chicken, skirt steak or seasonal vegetables, shrimp +1 or redfish +1

**TACOS AL PASTOR** \$14  
3 tacos with pineapple, onion, cilantro

**EL PELON BURRITO DELUXE** \$16  
warm tortilla filled with arroz, frijoles, jack cheese, picadillo beef, pico de gallo & guac, topped with chili con carne & queso blanco

served with arroz y frijoles

## ENCHILADAS add an egg +1

**CHEESE ENCHILADAS** \$14  
3 folded enchiladas with oaxaca & jack cheese, diced onion, salsa roja

**BEEF ENCHILADAS** \$16  
3 folded enchiladas with picadillo beef, oaxaca & jack cheese, chili con carne

**CHICKEN ENCHILADAS** \$15  
3 folded enchiladas with chicken tinga, oaxaca & jack cheese, poblano crema, or salsa verde

## OFF THE GRILL

grilled on texas oak, served with arroz y charro beans, pico de gallo, grilled onion, poblano rajas, chiles toreados & tortillas

**TEXAS GULF REDFISH** \$21/\$38  
crispy garlic, grilled lemons

**THE SKIRT STEAK\*** \$22/\$39  
post oak grilled

**CARNITAS** \$20/\$37  
farm raised pork

**TEXAS GULF SHRIMP** \$24/\$39  
marinated in adobo

**ADOBO CHICKEN** \$20/\$36  
all natural chicken breast

**BACKYARD VEGETABLES** \$16/\$26  
seasonal vegetables with crispy garlic

**DON PEDRO\*** \$25/\$41  
mixed of oak grilled texas gulf shrimp & your choice of protein

## 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

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

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## LOS NIÑOS served with arroz y frijoles

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

## ALL DAY served with arroz y frijoles

CHILAQUILES \$12

crispy corn tortillas simmered in salsa verde,  
2 fried eggs, 3 flour tortillas

MIGAS \$13

3 scrambled eggs, with pico de gallo,  
corn torillas, oaxaca & jack cheese,  
three flour tortillas

## REFRESCOS

AGUA FRESCA

limón

HORCHATA

TOPO CHICO

MEXICAN COKE

## 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 \$13

dulce vida grapefruit, lime, tajin

LISTO VERDE frozen \$12

el jimador 100% blue agave tequila, pineapple,  
ginger, moringa

MEXICAN MARTINI \$12

el jimador 100% blue agave tequila, olive juice, lime

EL CAMINO \$13

bahnez mezcal, rye whiskey, benedictine, bitters

PEPINO PICANTE \$12

hacienda de chihuahua sotol, cucumber, jalapeño

## CERVEZAS

DOS EQUIS DRAFT \$4

NEGRA MODELO \$5

MODELO ESPECIAL \$4.5

PACIFICO \$4.5

BOHEMIA \$5

VICTORIA \$5

CORONA \$4.5

CORONA LIGHT \$4.5

BUDWEISER \$3.5

BUD LIGHT \$3.5

MILLER LITE \$3.5

COORS LIGHT \$3.5

## VINO

BUBBLES

PROSECCO \$11

WHITE

PINOT GRIGIO \$9

CHARDONNAY \$12

ROSE

DRY ROSE \$10

RED

PINOT NOIR \$11

CABERNET  
SAUVIGNON \$13

HAPPY HOUR

4-6

EVERYDAY

half off appetizers  
half off cocteles  
half off vino y cervezas

