

APPETIZERS

(one basket of chips refill \$2)

CHIPS & SALSA	home-made roasted tomatoes recipe & one basket of chips	\$3.25
GUACAMOLE	fresh avocado, tomatoes, onion, cilantro, jalapeños, grilled lime, a pinch of sea salt & one basket of chips	\$11.75
QUESO DIP	melted queso with our house-made salsa fresca with a touch of jalapeño & one basket of chips add chorizo	\$7.75 \$2.00
BEAN DIP	homemade refried beans mixed with our queso dip & one basket of chips add chorizo	\$7.75 \$2.00
STREET TACOS	choice of three; roasted carnitas, chicken adobado, or carne asada on three corn tortillas, with onion and cilantro; guacamole and sour cream	\$11.25
BEACH TACOS	three mini 'battered' fish tacos, corn tortillas, cabbage, salsa fresca and baja sauce	\$11.25
JALA'WRAPS	six homemade jalapeño halves, wrapped in bacon and filled with cream cheese	\$16.50
CEVICHE	lime marinated shrimp, tomato, onion, jalapeno, cilantro, cucumbers and avocado	\$13.75
BAJA FRIES	curly fries, melted monterey queso, carne asada; topped w/guacamole and sour cream	\$11.75
MEXICAN PIZZA	crispy flour tortilla shell topped with refried beans, melted monterey queso, salsa fresca, lettuce, guacamole and sour cream; add roasted carnitas, carne asada or chicken adobado	\$10.25 \$13.25
CUCUMBERS	cool cucumber slices marinated in fresh lime juice and sprinkled with chile tajin	\$6.25

BUILD-YOUR-OWN NACHOS

start with you choice of **MONTEREY QUESO** or **QUESO DIP** and **BLACK** or **REFRIED** beans...

price includes:		\$ 22.50	\$ 32.50
<u>CHOICES OF</u>	<u>ADDITIONS</u>	<u>MAMA</u>	<u>DADDY</u>
salsa fresca	avocado	\$2.50	\$5.00
sour cream	carnitas	\$3.00	\$6.00
guacamole	chicken adobado	\$3.00	\$6.00
raw onions	carne asada	\$3.50	\$7.00
cilantro	chicken breast	\$3.50	\$7.00
jalapeños	short rib	\$4.00	\$8.00
lettuce	shrimp	\$4.00	\$8.00

SALSAS

available for take-out

PICO DE GALLO - SPICY AVOCADO - CILANTRO CREAM	SIDE	\$1.25
ROASTED TOMATO - VERDE TOMATILLO - INFERN	PINT	\$5.25
	QUART	\$8.25

we pour heavy, drink responsibly - 18% gratuity added to parties of 6 or more

Q U E S A D I L L A S

- add a side of **AVOCADO SALSA** or **CILANTRO CREAMA** for \$1.25 -

CHEESE blend of monterey queso	\$8.75
VEGGIE grilled bell peppers, onions, mushrooms; topped with avocado	\$12.75
MUSHROOM sautéed mushroom caps	\$10.75
CARNITAS pork simmered for hours in our authentic recipe	\$12.50
CHICKEN ADOBADO marinated, seasoned and grilled	\$12.50
CARNE ASADA thinly sliced, seasoned and flame grilled	\$12.75
SHORT RIB pan seared, then oven roasted	\$13.25
SHRIMP seasoned and sautéed	\$12.75
BLT crispy bacon, salsa fresca, shredded lettuce, home-made chipotle aioli	\$11.75
FAJITA chicken breast or carne asada with sautéed onions and peppers	\$13.75

S O U P S & S A L A D S

- Caesar, Cilantro Vinaigrette, Ranch -

CHICKEN-TORTILLA	home-made mexican chicken tortilla soup topped with avocado and tortilla strips, cilantro and queso fresco	cup \$7.75 bowl \$10.75
SOUP OF-THE-DAY	home-made pork pozole or albondigas; please ask your server what is available today	cup \$7.75 bowl \$10.75
HOUSE	mixed greens, grilled corn, cucumbers, tomatoes, jicama, red onion; topped with monterey queso and tortilla strips	\$7.00
SOUP & SALAD	choice of our homemade soups with a side house or caesar salad	\$14.50
TACO SALAD	a traditional tortilla bowl filled with black beans, mixed greens, cucumbers, black olives, grilled corn, tomatoes, jicama, red onion; topped with monterey cheese, guacamole and sour cream... <u>choose from:</u>	
	VEGETARIAN... w/ grilled bell peppers, mushrooms; topped with avocado	\$14.25
	ROASTED CARNITAS or CHICKEN ADOBADO	\$14.25
	CARNE ASADA or GRILLED CHICKEN BREAST	\$15.25
	SHORT RIB or SHRIMP	\$16.50
	GRILLED MAHI MAHI	\$17.50
TJ CAESAR	original caesar dressing, manchego cheese, tortilla strips; tossed in fresh cut romaine and served in a traditional tortilla bowl	\$13.25
	GRILLED CHICKEN BREAST or SHRIMP	\$15.25
	GRILLED MAHI MAHI	\$16.25

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COMBINATION PLATE

choose any TWO items below;

all plates served with **RICE**, choice of **BLACK** or **REFRIED** beans and our spiced mango **SLAW**
 substitute rice & beans for **HOUSE** or **CEASAR** for \$3

\$15.75

- HARD TACO** crispy corn tortilla; topped with salsa fresca, lettuce and queso fresco
 choice of roasted carnitas, chicken adobado, or carne asada
- SOFT TACO** flour tortilla; topped with onions and cilantro
 choice of roasted carnitas, chicken adobado, or carne asada
- FISH TACO** beer battered cod on a soft flour tortilla, topped with
 cabbage, salsa fresca and our baja sauce
- POTATO TACO** grilled monterey queso in a chewy corn tortilla,
 stuffed with grilled seasoned potatoes;
 topped with salsa fresca, lettuce and queso fresco on a grilled corn tortilla
- ENCHILADA** choice of cheese, roasted carnitas, carne asada, or chicken adobado;
 topped with melted monterey queso.
 choice of verde tomatillo, rojo guajillo, smokey chipotle or mole poblano
- TOSTADA** crispy corn tortilla, layered with refried beans, lettuce,
 monterey queso, guacamole, and sour cream;
 choice of roasted carnitas, carne asada or chicken adobado
- ROLLED TACOS** ask for today's rolled "special" on
 three flautas or three taquitos, served with cheese lettuce, sour cream and guacamole

BUILD-YOUR-OWN BURRITO OR BOWL

start with **MONTEREY QUESO** and **BLACK** or **REFRIED** beans...

price includes:		\$11.75	\$17.75
<u>CHOICES OF</u>	<u>ADDITIONS</u>	<u>SHORT & FAT</u>	<u>LONG & FAT</u>
rice	curly fries	\$2.50	\$5.00
sour cream	avocado	\$2.50	\$5.00
guacamole	carnitas	\$3.00	\$6.00
salsa fresca	chicken adobado	\$3.00	\$6.00
lettuce	carne asada	\$3.50	\$7.00
jalapeños	chicken breast	\$3.50	\$7.00
raw onions	short rib	\$4.00	\$8.00
cilantro	shrimp	\$4.00	\$8.00
	(breakfast) bacon, chorizo, or ham	\$3.00	\$6.00

(**BREAKFAST BURRITO** stuffed with eggs, cheese and potato; pick your "CHOICES" and then your "ADDITIONS")

HOUSE SPECIALTIES

choice of **BLACK** or **REFRIED** beans, **CORN** or **FLOUR** tortillas;
side of **RICE** and our spiced mango **SLAW**;
substitute rice & beans for a **HOUSE** or **CAESAR** salad for \$2.99

CARNITAS	our signature plate...tender, marinated and roasted pork, simmered for hours from an old family recipe; served with guacamole, sour cream, cilantro, onions and our avocado salsa	\$16.75
CARNE ASADA	an original...thinly sliced, marinated carne asada, flame grilled to medium, served with guacamole, sour cream and our avocado salsa	\$16.75
FAJITAS	served on a sizzling skillet of onions and bell peppers with your choice of - grilled chicken breast or carne asada or half 'n half - half sautéed shrimp and half grilled chicken breast or carne asada - sautéed shrimp	\$17.25 \$18.25 \$18.25
CHICKEN MOLE	two grilled chicken breasts with our authentic mole poblano, garnished with a grilled green onion and sesame seeds	\$16.25

SPECIALTY TACOS

choice of **BLACK** or **REFRIED** beans;
side of **RICE** and our spiced mango **SLAW**;
substitute rice & beans for a **HOUSE** or **CAESAR** salad for \$2.99

TEMPURA AVOCADO	avocado slices dipped in our homemade sriracha-tempura with mixed cabbage, salsa fresca, and topped with our cilantro crema on two flour tortillas	\$16.75
BLT & C	roasted carnitas and bacon, topped with lettuce, salsa fresca, and our chipotle aioli on two flour tortillas	\$16.25
MAHI MAHI	marinated with pineapple and soy, flame grilled, topped with mixed cabbage, salsa fresca and queso fresco on two corn tortillas	\$17.25
SHORT RIB	braised in negra modelo, topped with our pickled red onions queso fresco and a sprinkle of cilantro; served on two flour tortillas	\$16.50
SHRIMP	seasoned and blackened on two flour tortillas, cabbage and avocado salsa topped with a cilantro crema, salsa fresca and queso fresco	\$16.75
AL PASTOR	grilled pork marinated in pineapple and citrus juices, chiles and authentic mexican spices; served on two corn tortillas topped with grilled pineapple, onion, cilantro and our sesame salsa	\$16.25
CHICKEN AVOCADO	chicken aadobado, salsa fresca, lettuce, avocado, w/ cilantro, crema and monterey cheese blend	\$16.25

D E S S E R T

FRIED ICE CREAM

traditional mexican dessert;
a vanilla ice cream ball
breaded in corn flakes,
cinnamon sugar and whipped cream,
served in a tortilla bowl
\$6.75

LA VERGA DULCE

apple or banana
stuffed in a rolled warm tortilla,
coated with a blend of cinnamon & sugar,
2 'balls' of vanilla ice cream,
whipped cream and a chocolate drizzle
\$8.50

CHURROS

an authentic mexican donut-like pastry;
moist inside and crisp outside,
rolled in a blend of cinnamon and sugar,
drizzled with ghirardelli white chocolate
\$6.25

BUÑUELOS

warm and crisp, pastry-like flour tortillas
coated with a blend of cinnamon & sugar
\$4.95

AGAVE FLOAT

our adult ice cream float;
mango OR chocolate mint tequila poured over vanilla ice cream
(21+ years old)
\$12.75

LEMON-COCONUT CAKE

moist and delicious with a mango drizzle...
baked locally by our friend and "family" vince
unclevinniescookies.com
\$7.95