

LUNCH SPECIALS

Served 11am to 3pm Monday through Friday.
Excluding holidays.



SALADS

CHICKEN AVOCADO SALAD

Sliced grilled chicken in a taco bowl over a bed of fresh lettuce, topped with tomatoes, cheese, sour cream and avocado slices. \$15

CAESAR SALAD

Romaine lettuce, tomatoes, ranchero cheese and croutons. Choice of sliced grilled chicken or shrimp. Chicken \$15 Shrimp \$17

SANDWICHES

GRILLED CHICKEN TORTA

Savory grilled chicken with melted jack cheese, lettuce, tomato and avocado served on a toasted bun with french fries. \$15

TORTA UNION

Filled with shredded beef and refried beans, topped with lettuce tomato and avocado slices served on a toasted bun with french fries. \$15

ENCHILADAS

ENCHILADAS TAPATIAS

Three enchiladas, (1) chicken, (1) cheese, (1) shredded beef, served in a corn tortilla, each wrapped with their own signature sauce. \$16

DOS ENCHILADAS

Two enchiladas with your choice of chicken, ground beef, shredded beef or pork. \$15

SPINACH ENCHILADAS

Two enchiladas filled with sautéed spinach served with white rice and black beans. Topped with tomatillo sauce, melted cheese and sour cream on the side. \$14

QUESADILLAS

GRILLED QUESADILLA

Grilled flour tortilla, stuffed with a blend of cheddar cheese and your choice of char-broiled chicken or steak. \$15

FAJITA QUESADILLA

Grilled flour tortilla, stuffed with a blend of cheddar cheese and your choice of fajita steak or chicken, peppers and onions. \$16

MAZATLÁN QUESADILLA

Sautéed shrimp with garlic, peppers and onions, served in a flour tortilla with cheese, garnished with lettuce, tomatoes, guacamole and sour cream. \$17

BAJA QUESADILLA

Our house quesadilla with a blend of cheddar cheese and your choice of shredded chicken, ground beef or Mexican chorizo. \$14

QUESA-BIRRIA

Quesa-Birria are traditionally an addictive, slightly spicy, savory Mexican beef stew. The slow-cooked beef is fall-apart tender and loaded with a juicy rich flavor. Stuffed with jack cheese into a large flour tortilla, dipped in the stew and fried up. Served with consommé de birria, lime, frilled onions and cilantro. \$18

TACO SALAD

Taco Bowl with your choice of chicken, ground beef, shredded beef or pork over a bed of fresh lettuce topped with tomatoes, American cheese and sour cream. \$14

FAJITA SALAD

A choice of fajita style chicken, steak or shrimp, in a taco bowl served over a bed of fresh lettuce, topped with tomatoes, marinated peppers and onions. Chicken or Steak \$15 Shrimp \$17

BIG BURGER

Two quarter pound patties customizable with your choice. Served with French Fries. \$13 (Toppings \$.50 each)

FAJITA MELT

Your choice of marinated chicken or steak with melted jack cheese and peppers and onions. Served on a toasted bun with french fries. \$13 With steak \$15



COMBINATIONS

Choose your filling: cheese, chicken, ground beef, shredded beef or pork.

COMBO 1 (Pick 1)

Taco, tamale, enchilada, burrito, tostada, or chile relleno. \$14

COMBO 3 (Pick 3)

Taco, tamale, enchilada, burrito, tostada, chile relleno or chimichanga. \$18

COMBO 2 (Pick 2)

Taco, tamale, enchilada, burrito, tostada, chile relleno or chimichanga. \$16

BURRITOS & CHIMICHANGAS

MAZATLÁN BURRITO

Your choice of chicken, ground beef, shredded beef or pork with rice and refried beans wrapped together in a large flour tortilla. Topped with our savory salsa roja, shredded cheese, lettuce, tomatoes, guacamole and sour cream. \$15

OCEANO BURRITO

A seafood medley of crab meat, scallops, shrimp and white fish wrapped in a flour tortilla, topped with our tomatillo sauce and melted jack cheese. Served with refried beans, rice, sour cream and avocado slices. \$15

TEXANA CHIMICHANGA

Your choice of chicken, ground beef, shredded beef or pork wrapped in a flour tortilla and fried to perfection. Topped with melted cheese and salsa roja. Served with lettuce, tomatoes, sour cream, refried beans and rice. \$15

MAZATLÁN CHIMICHANGA

Your choice of chicken, ground beef, shredded beef or pork wrapped in a flour tortilla and fried to perfection. Topped with lettuce, tomatoes, sour cream and guacamole. Served with rice and beans. \$15

CHICKEN PARRILLA BURRITO

Grilled Chicken, black beans, white rice and mixed vegetables wrapped in a flour tortilla. Topped with our salsa verde, pico de gallo, cheese and sour cream. \$16



Chicken Parrilla Burrito

VEGGIE GREEN BURRITO

Onions, peppers, mushrooms, rice and lettuce wrapped in a flour tortilla, topped with pico de gallo, ranchero cheese and salsa verde. \$15

PACIFICO CHIMICHANGA

A seafood medley of crab meat, scallops, shrimp and white fish wrapped in a flour tortilla and fried to perfection, topped with our tomatillo sauce and melted jack cheese. Served with refried beans, rice, sour cream and avocado slices. \$16



Ceviche

HOUSE SPECIALS

CAMARONES DE AJO

Grilled shrimp and mushrooms served in a flavorful garlic sauce with a side salad and avocado. Served with rice and beans. \$17

ARROZ CON CAMARONES

Grilled shrimp and a medley of vegetables in a house made salsa roja served over a bed of Mexican rice with avocado slices and sour cream. \$17

STEAK PICADO

Marinated steak tips served in a savory red homemade red sauce with peppers and onions and accompanied by rice and beans. \$17

CHILE VERDE

Slow Cooked pork braised in our homemade salsa tomatillo served with rice, beans and guacamole. \$16

POLLO A LA CREMA

Tender pieces of chicken served in a creamy sauce with mushrooms. Served with rice and beans. \$17

HUEVOS

HUEVOS CON CHORIZO

A traditional Mexican breakfast of scrambled eggs with spicy Mexican sausage and served with rice and beans. \$15

HUEVOS RANCHEROS

Fried eggs smothered in ranchero cheese and salsa roja served with rice and beans. \$15

CEVICHE

A refreshing seafood dish made with shrimp, onions, cilantro, tomato, and lime juice. Served with hard corn tortillas, tomato, and avocado slices. \$18

CHILE COLORADO

Savory braised beef cooked in a salsa roja with a blend of Mexican herbs and spices and accompanied by rice and beans. \$17

POLLO MOLE

Tender pieces of chicken smothered in our special mole sauce* made with Tia Maria, and served with rice and beans. \$17

*Mole sauce contains a hint of peanut butter.

ARROZ CON POLLO

Chicken sautéed along with a medley of vegetables in a house made salsa roja served over a bed of Mexican rice and melted cheese. Served with avocado slices and sour cream. \$17

HUEVOS A LA MEXICANA

A traditional Mexican breakfast of scrambled eggs with onions, peppers, and fresh sliced jalapeño for an added kick. Served with rice, beans, and fresh avocado slices. \$15

HUEVOS A LA MACHACA

A traditional Mexican breakfast of scrambled eggs with seasoned shredded beef, served with rice, beans, and avocado slices. \$15