



MAZATLÁN

MEXICAN GRILL & BAR



www.mazatlangrill.co

Before placing your order, please inform your server if a person in your party has a food allergy

FROM THE BAR



COFFEE DRINKS

Coffee with Bailey's cream, Kahlua, or Tequila.

TEQUILA SUNRISE

Tequila, orange juice, and a footer of grenadine syrup.

BAHAMA MAMA

Silver, gold and dark rum, pineapple juice, orange juice and grenadine syrup.

PASSION FRUIT

Passion fruit juice shaken with Malibu Coconut Rum, Vodka and a Peach Schnapps.

PALOMA

Tequila and grapefruit soda with a splash of lime.

SANGRIA

Red wine, white wine and a mix of liquors with pineapple and apple juice.

TROPIRITA

Sour mix, triple sec, tequila mixed with pineapple juice and grenadine. Topped off with a Cornita.

MALIBU SUNSET

Malibu coconut, pineapple juice and muddled strawberries.

BLUEBERRY LEMONADE

Lemonade with Vodka and blueberry syrup.

TROPICAL BREEZE

Pineapple juice, Malibu rum and a splash of blue curaçao.

BLUE MOONLIGHT

Sweet and sour mix, triple sec, gold tequila and a floater of blue curaçao.

MAZATLÁN MICHELADA

Mexican Bloody Mary Mix with your choice of beer. Topped with a spicy rim with shrimp, cucumber and lime.

MOJITO

Triple sec, fresh lime, rum with a splash of club soda and sprite, with fresh mint.

PIÑA COLADA

Rum, coconut and pineapple juice.

MANGONEADA

Mango nectar, tequila and fresh lime. Served frozen.

CANTARITO

Your choice of tequila, fresh lime juice, orange juice, agave nectar and grapefruit soda. Served in a traditional cantarito clay cup!



MARGARITAS

HOUSE MARGARITA

Sweet and sour mix, triple sec and gold tequila.

PRESIDENTE MARGARITA

Fresh lime, Cointreau, Cuervo 1800 tequila, hand shaken with a floater of Presidente brandy.

CADILLAC MARGARITA

Sweet and sour mix, triple sec, gold tequila and a floater of Grand Marnier.

ULTIMATE MARGARITA

Fresh lime and triple sec with your choice of one of our top shelf tequilas, hand shaken.

MEZCAL MARGARITA

Mezcal Illegal, Cointreau, triple sec and fresh citrus juices.

GRAND MARGARITA

Fresh lime and triple sec with your choice of one of our top shelf tequilas, hand shaken. Topped with a Grand Marnier shot.

CHAMBORD MARGARITA

Sweet and sour mix, triple sec, gold tequila and a splash of Chambord.

JALAPEÑO MARGARITA

Slices of Jalapeños with our house margarita.

SKINNY MARGARITA

Guilt free, low carb margarita made with Altos blanco tequila, fresh squeezed lime and agave nectar.

PINK CADILLAC MARGARITA

Hand-shaken fruity and fresh! Patron silver tequila, pineapple and cranberry juice.

ROSANITA MARGARITA

Sweet and sour mix, triple sec, gold tequila and a floater of cranberry juice.

FLAVORED MARGARITAS

Our house mix with a choice of 1 of our flavors. Strawberry, Blackberry, Blueberry, Raspberry, Kiwi, Peach, Mango or Banana, Passion Fruit, Watermelon.

BEERITA MARGARITA

Ultra - premium Cazadores blanco tequila, Grand Marnier, Cointreau liqueur, fresh lime juice. Served with an upside-down Coronita beer on the rocks.

COCONUT MARGARITA

Coconut and more coconut!! Our coconut margarita made with 1800 Coconut Tequila and pure coconut. Garnished with coconut flakes making it the perfect summer drink.



BEER & WINE

IMPORTED BEERS

Corona
 Corona Light
 Dos Equis Amber
 Dos Equis Lager
 Tecate
 Pacifico
 Sol
 Modelo Especial
 Modelo
 Negra
 Victoria

DRAFT BEERS

Dos Equis Amber
 Bud Light
 Pacifico
 Samuel Adams (Seasonal)

DOMESTIC BEERS

Budweiser
 Bud Light
 Coors Light
 Michelob Ultra
 Samuel Adams
 O'Doul's
 Blue Moon

WINES

Merlot
 Cabernet
 Pinot Noir
 Pinot Grigio
 Chardonnay
 White Zinfandel
 Sauvignon Blanc
 Riesling Moscato



TEQUILAS

SILVER

1800 Silver
 Avion
 Cabo Wabo
 Casa Amigos
 El Jimador
 Milagro
 Patron
 Espolon
 Herradura
 Casa Noble
 Centenario
 Corralejo
 Don Julio
 Sauza Hornitos

REPOSADO

1800
 Avion
 Cabo Wabo
 Casa Amigos
 Pueblo Viejo
 Milagro
 Patron
 Tres Generaciones
 Herradura
 Cazadores
 Centenario
 Corralejo
 Don Julio
 Espolon

ANEJO

1800
 Avion
 Cabo Wabo
 Casa Amigos
 El Jimador
 Milagro
 Tres Generaciones
 Patron
 Herradura
 Centenario
 Don Julio
 Cazadores
 Don Eduardo



BEVERAGES

Non-Alcoholic Beverages. Free refills with soda, coffee and tea.

SOFT DRINKS

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Fanta Orange, Barq's Root Beer, Minute Maid Lemonade.



OTHER DRINKS

Milk, Chocolate Milk, Iced Tea, Shirley Temple, Roy Rogers, Orange juice, Pineapple juice, Apple juice.

AGUA FRESCA

Authentic Mexican refreshment Horchata. Rice water punch.

NON-ALCOHOLIC MARGARITAS

10 different flavors to choose from.

MEXICAN JARRITOS

A variety of flavors to choose from.

HOT DRINKS

Coffee, Tea.

APPETIZERS



FIESTA PLATTER ▶

Try a sample of everything. Cheese quesadillas, nachos, taquitos, flautas and house wings. \$22



IDAHO POTATOES

Potato skins with melted jack and cheddar cheeses, your choice of chicken, ground beef or shredded beef and topped with pico de gallo. \$17



SUPER NACHOS

House made tortilla chips, melted jack cheese with your choice chicken, ground beef, or shredded beef. Topped with pico de gallo. \$18



TAQUITO BITES

Rolled and deep fried corn tortilla filled with your choice of chicken or shredded beef. Topped with a savory salsa roja and cotija cheese. \$14



MAZATLÁN PLATTER

Sautéed shrimp and mushrooms in butter garlic, pork carnitas mixed with a House red sauce and crispy Chicken Wings. Served with sliced avocados and buffalo wings. \$40



CHICKEN WINGS

Buffalo Wings with bone, Ranch dressing with hot salsa on the side. \$15



CAMARONES DE AJO

Sautéed shrimp with mushrooms and crushed garlic. Served with a side salad and avocado slices. \$18



◀ MAZATLÁN CALAMARI

Battered and deep fried calamari topped with pico de gallo and jalapeños. \$18

FAJITA NACHOS

House made tortilla chips melted cheese, marinated peppers and onions with your choice of chicken or steak. Topped with pico de gallo. \$18

QUESO DIP

Our creamy rich cheese sauce with a little kick of jalapeños. \$10 With Spinach \$11 With Chorizo \$12 With Shrimp \$16

GUACAMOLE DIP

Fresh hand smashed avocado combined with our blend of spices, cilantro, tomatoes, onion and lime juice. \$14



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SOUPS & SALADS



◀ TACO SALAD

Taco Bowl with your choice of chicken, ground beef, shredded beef or pork over a bed of fresh lettuce topped with tomatoes, Cheddar cheese, guacamole and sour cream. \$16



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.

\$17



SHRIMP CAESAR SALAD

Grilled shrimp served over black beans and romaine lettuce, topped with ranchero cheese, tomatoes, and avocado slices.

\$20



FAJITA SALAD

A choice of fajitas-style chicken, steak or shrimp in a taco bowl served over a bed of fresh lettuce, topped with tomatoes, marinated peppers, onions, guacamole and sour cream. \$19 With shrimp \$22



CHICKEN CAESAR SALAD

Romaine lettuce, tomatoes, ranchero cheese, sliced grilled chicken, and croutons. \$19



7 MARES

Authentic Mexican cuisine, this spicy soup is a medley of shrimp, scallops, octopus, clams, calamari, mussels, crab legs and mixed vegetables. \$35



SOPA DE ALBONDIGAS

A classic Mexican meatball soup made with house made pork and beef meatballs, mint, rice, and served in a vegetable broth with slices of fresh carrots, potatoes and zucchini. \$13

BLACK BEAN SOUP

Healthy black bean soup with pico de gallo and ranchero cheese. \$9

TORTILLA SOUP ▶

A Mexican chicken soup with tortilla strips, avocado slices, and jack cheese. \$11

QUESADILLA CHICKEN SALAD

Grilled chicken, romaine lettuce, cheese, tomatoes, black beans, salsa, tortilla strips, with chipotle honey vinaigrette and guacamole. \$19

CAMPECHANA

A perfect blend of shrimp cocktail mixed with avocados, diced tomatoes and onions. \$25 With Octopus \$27



BURRITOS

All entrees served with your choice of 2 sides: charros beans, rice or refried beans.



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. \$19



WHITE BURRITO

Your choice of shredded chicken, shredded beef, ground beef, or pork. Wrapped in a large flour tortilla with rice and refried beans. Topped with our housemade cheese sauce and green onions. Served with sour cream on the side. \$19



ASADO BURRITO

Choice of Marinated steak or chicken wrapped in a flour tortilla, topped with our salsa roja, pico de gallo, cotija cheese, sour cream, and guacamole. \$22



FAJITA WRAP BURRITO

Your choice of grilled steak, chicken, or shrimp. Wrapped in a flour tortilla with marinated peppers and onions. Served with lettuce, tomato, cheddar cheese, guacamole and sour cream. \$20 With shrimp \$23



LOCO BURRITO

Carne asada prepared with our house made seasoning, wrapped in a flour tortilla with black beans and rice, topped with cotija cheese, salsa roja and guacamole. \$25



MOLE BURRITO

A shredded chicken burrito smothered in our special mole sauce* made with Tia Maria. \$19

*Mole sauce contains a hint of peanut butter.



COLORADO BURRITO

Savory braised beef cooked in a salsa roja with a blend of Mexican herbs and spices. Wrapped in a flour tortilla with rice and refried beans, topped with scallions, lettuce, cheese and sour cream. \$20



◀ 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. \$19

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 avocado slices. \$25

BURRITO BOWL

Served on a bed of fresh romaine lettuce, rice black beans, sliced avocado, roasted corn, tomatoes, cilantro, peppers, onion, queso fresco, and drizzle of chipotle honey sauce. Choice of one: chicken, steak, shrimp or vegetable. \$21 Choice of additional toppings + \$4 ea.

TACOS

All entrees served with your choice of 2 sides: charros beans, rice, black beans or refried beans.

TACOS DE BIRRIA ▶

Birria tacos and traditionally an addictive sweet and sour, slightly spicy, savory Mexican beef stew. The slow-cooked beef is fall-apart tender and loaded with juicy rich flavor. Stuffed with jack cheese and beefy goodness into taco shell, dipped into the stew and fried up. Served with consommé de birria, lime, grilled onion and cilantro. \$23



PORK CARNITAS TACOS

Three soft corn tortillas with melted jack cheese, filled with slow-cooked pork. Topped with a housemade mild red carnitas sauce and pico de gallo. Served with guacamole on the side. \$22



BACON SHRIMP TACOS

Shrimp wrapped in bacon topped with caramelized onions, jack cheese, cabbage, and pico de gallo in soft corn tortillas. Served with a chipotle aioli. \$23



MEXICO TACOS

Fajita steak or chicken in soft corn tortillas topped with chopped mangos and cotija cheese. \$22



TACOS AL CARBÓN

Three soft corn tortillas marinated in house-made red salsa lightly grilled, with your choice of chicken or steak topped with fresh onions and cotija cheese served on the side. \$22.



TACOS AL PASTOR

Your choice of marinated pork loin, steak, or chicken, topped with pico de gallo and fresh cabbage in soft corn tortillas. Served with salsa roja. \$21



FAJITA TACOS

Your choice of grilled steak or chicken with marinated peppers and onions served in flour tortillas. Served with lettuce, tomato and sour cream. \$20 With Shrimp. \$21



◀ TACOS DE PESCADO

Fresh pan seared cod with shredded cabbage in flour tortillas. Served with our house made salsa de pescado. \$21

TACOS JALISCO

Carne asada served in three soft corn tortillas with house-made ranchero sauce and a lime on the side. \$25

STREET TACOS

Mexican tortillas, steak, grilled chicken, chorizo, al pastor (marinated pork) or lengua (beef tongue). The most popular meal in Mexico. An order of five mini tacos with your choice of one meat. Served with cilantro, onions and tomatillo sauce. \$22



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ENCHILADAS

All entrees served with your choice of 2 sides: charros beans, rice, black beans or refried beans.

ENCHILADAS RANCHERAS

Three enchiladas marinated with house-made red sauce with your choice of ground beef, shredded beef, shredded chicken, pork or cheese and onions. Topped with cabbage, pico de gallo and cotija cheese, served with sour cream on the side. \$22



ENCHILADAS MAZATLÁN

Three enchiladas, one chicken, one cheese, one shredded beef, served in a corn tortilla each with their own signature sauce. \$22



ENCHILADAS SEAFOOD

A seafood medley of crab meat, scallops, shrimp, and white fish, wrapped in corn tortillas, topped with our mild tomatillo sauce and melted jack cheese. Served with sour cream and avocado slices. \$22



ENCHILADAS SUIZAS

Your choice of chicken, ground beef, shredded beef, or pork wrapped in soft corn tortillas topped with melted jack cheese and tomatillo sauce. \$20



WHITE ENCHILADAS

Two enchiladas with your choice of ground beef, chicken, shredded beef or pork. Topped with cheese sauce. Served with sour cream and avocado. \$20



SHRIMP ENCHILADAS

Sautéed shrimp, tomatoes, and onions wrapped in a corn tortilla. Topped with mild tomatillo sauce and melted jack cheese. Served with lettuce, tomatoes, avocado slices and sour cream. \$25



MOLE ENCHILADAS

Two chicken enchiladas smothered in our special mole sauce* made with Tia Maria. \$20

*Mole sauce contains a hint of peanut butter.

QUESADILLAS

GRILLED QUESADILLA

Grilled flour tortilla, stuffed with a blend of cheddar cheese and your choice of char-broiled chicken or steak. \$19

FAJITA QUESADILLA

Grilled flour tortilla, stuffed with a blend of cheddar cheese and your choice of fajita steak or chicken, peppers and onions. \$20

MAZATLÁN QUESADILLA

Sautéed shrimp with garlic, peppers and onions, served in a flour tortilla with cheese, garnished with lettuce, tomatoes, guacamole and sour cream. \$21

BAJA QUESADILLA

Our house quesadilla with a blend of cheddar cheese and your choice of shredded chicken, ground beef or Mexican chorizo. \$17

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. \$20

CHIMICHANGAS



FAJITA CHIMICHANGA ▶

Your choice of marinated steak, grilled chicken, or shrimp wrapped in a flour tortilla and fried to perfection. Topped with tomatillo sauce, melted cheese, and marinated peppers and onions. Served with rice, refried beans, lettuce, tomatoes, sour cream and guacamole. \$20



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. \$22



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. \$19



WHITE CHIMICHANGA

Your choice of chicken, ground beef or shredded beef. Topped with cheese sauce and served with sour cream on the side. \$19

COMBINATIONS

Choose your filling: cheese, chicken, ground beef, shredded beef or pork.
 Deluxe- Add sour cream and guacamole \$3.
 Super Deluxe- Add sour cream, guacamole, lettuce, tomatoes and onions \$4.

COMBO 1 (Pick 1)

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



COMBO 2 (Pick 2)

Taco, tamale, enchilada, burrito, tostada, chile relleno or chimichanga.
 \$19



COMBO 3 (Pick 3)

Taco, tamale, enchilada, burrito, tostada, chile relleno or chimichanga.
 \$20



FAJITAS

Your choice of sizzling tender pieces of marinated steak, chicken pork or shrimp sautéed with fresh bell peppers and onions. Served with rice, beans, warm tortillas, sour cream and guacamole.



MAZATLÁN FAJITAS

Choice of one.
\$22

FAJITA COMBO

Choice of two. \$24

TRES TIROS

Choice of three. \$25

CUATRO TIROS

All four are included. \$26

VEGGIE FAJITAS

Peppers, onions, mushrooms, carrots, broccoli and cauliflower. \$21

PORK



PUERCO ADOVADO

Pork loin marinated in our salsa roja and grilled to perfection. Served with rice, beans and guacamole. \$22



PORK CARNITAS

Slow cooked pork braised in our home made carnitas salsa roja served with rice, beans and guacamole. A classic Mexican dish. \$22



CHILE VERDE

Slow Cooked pork braised in our home made salsa tomatillo served with rice, beans and guacamole. \$22



COCHINITA PIBIL

Achiote marinated pork slow roasted in banana leaves with sweet plantains, queso fresco and pickled red onions. \$22

COCHINITA PIBIL BURRITO

A large flour tortilla stuffed with slow roasted achiote marinated pulled pork, rice and refried beans topped with mole sauce. Garnished with lettuce, plantains, queso fresco and pickled red onion. \$22

COCHINITA PIBIL TACOS

Three soft corn tortillas stuffed with slow roasted achiote pork, pico de gallo, sweet plantains, queso fresco and pickled red onion. \$22

CHICKEN

All entrees served with your choice of 2 sides: charros beans, rice, black beans or refried beans.



ARROZ CON POLLO ▶

Sautéed Chicken and a medley of vegetables in a house made salsa roja served over a bed of Mexican rice and cheese. Accompanied with sour cream. \$23



POLLO A LA PARRILLA

Savory marinated grilled chicken. Served with lettuce, tomatoes and sour cream. \$23



POLLO A LA CREMA

Tender pieces of chicken served in a creamy sauce with mushrooms. Served with lettuce and tomatoes. \$23



CHICKEN FLAUTAS

Seasoned shredded chicken wrapped in a corn tortilla and deep fried until crispy. Topped with a savory salsa roja and cotija cheese. \$20



POLLO EMPANIZADO

Two breaded chicken breasts. Garnished with lettuce and tomatoes. \$25



DOS ABUELOS

Flame-broiled, butterfly steak and a breaded chicken breast, garnished with lettuce, pico de gallo and avocado. \$31



POLLO MOLE

Tender pieces of chicken smothered in our special mole sauce* made with Tía Maria. \$23

*Mole sauce contains a hint of peanut butter.



◀ POLLO CHIPOTLE

Tender sliced chicken breast marinated in a chipotle sauce with mixed vegetables. Garnished with lettuce and tomatoes. \$25



SEAFOOD

All entrees served with your choice of 2 sides: charros beans, rice, black beans or refried beans.

◀ CAZUELA

A very popular seafood dish made with fish, crab meat, mussels and clams, octopus and shrimp cooked in special sauce. Served over a bed of white rice and avocado. \$39



ARROZ CON CAMARONES

Sautéed shrimp and a medley of vegetables in a house made salsa roja served over a bed of Mexican rice and cheese. Accompanied by avocado slices and sour cream. \$25



MAZATLÁN SPECIAL

Grilled tilapia with seafood (crab, octopus, scallops, mussels, clams, shrimp and garlic butter). Garnished with avocado and lime. \$39



CAMARONES A LA DIABLA

Shrimp cooked in a spicy salsa roja with mushrooms, served with lettuce, tomato and avocado slices. \$25



CAMARONES A LA MEXICANA

Sautéed shrimp cooked in a mild salsa roja with cilantro. Served with lettuce and avocado slices. \$25



◀ STEAK AND SHRIMP

A Mexican surf and turf. Grilled shrimp and steak. Served with lettuce and tomato. \$34



◀ SALMÓN ZARANDEADO

Zesty Salmon fillet coated and grilled in tangy adobo red sauce. Served with lettuce, pico de gallo and avocado slices. \$33

MOJARRA FRITA

An entire grilled fish covered in citrus, onions, and tomato. Served with tomato and avocado slices. \$30



SEAFOOD

All entrees served with your choice of 2 sides: charros beans, rice, black beans or refried beans.

CEVICHE ▶

A refreshing seafood dish made with shrimp, onions, cilantro, tomato, and lime juice. Served with hard corn tortillas, tomato and avocado slices. \$24
Ceviche does not come with the 2 side dishes.



CAMARONES DE AJO

Grilled shrimp served in a flavorful garlic sauce. Garnished with lettuce and tomato. \$25



CAMARONES CHIPOTLE

Shrimp sautéed in a homemade chipotle sauce with bell peppers. Garnished with lettuce, tomatoes and avocado slices. \$25



CAMARONES CANCÚN

Tender shrimp and mushrooms prepared two ways, half sautéed in garlic butter with spices and the other half marinated in a red spicy sauce. Garnished with lettuce, tomatoes, lime and avocado. \$34



CAMARONES ZARANDEADO

Butterflied jumbo shrimp coated and grilled in tangy adobo red sauce served with lettuce, pico de gallo and avocado slices. \$25



◀ HUACHINANGO

Red snapper fried with pico de gallo on top. Garnished with lettuce, tomatoes, and avocado slices. \$30



◀ PULPO ZARANDEADO

Octopus pieces coated and grilled in a tango adobo red sauce. Served with lettuce, pico de gallo and avocado slices. \$26

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BEEF & STEAK

All entrees served with your choice of 2 sides: charros beans, rice, black beans or refried beans.

◀ TRES AMIGOS

Grilled steak, grilled chicken, Mexican shrimp with vegetables, green onions, lettuce, tomatoes. Served with guacamole. \$37



CARNE ASADA

Marinated grilled steak accompanied by fried green onions. Garnished with lettuce, tomatoes and served with guacamole. \$25



TAMPIQUEÑA

Marinated grilled steak and a mole enchilada smothered in our house made Tia Maria Mole sauce*, accompanied with green onions and avocado slices. \$27

**Mole sauce contains a hint of peanut butter.*



STEAK PICADO

Marinated steak tips served in a savory red homemade red sauce with peppers and onions. \$25



◀ BIRRIA DE BORREGO

Lamb shank marinated overnight in wine and guajillo pepper sauce baked to perfection. Garnished with lettuce, pico de gallo and avocado. \$30

CHILE COLORADO ▶

Savory braised beef cooked in a salsa roja with a blend of Mexican herbs and spices. \$23



MAZATLÁN MOLCAJETE (2 people)

Steak, grilled chicken, shrimp. Mexican chorizo and mushrooms sautéed in house-made red sauce topped with grilled jalapeño peppers and green onions. \$55

SEAFOOD MOLCAJETE (2 people)

Tilapia, shrimp, octopus and scallops sautéed in a house-made red sauce. Topped with fresh cilantro and onions. Served with lettuce, tomatoes and avocado slices on the side. \$50



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VEGETARIAN



VEGGIE FIESTA ▶

One enchilada, one burrito, and one chile relleno, all filled with cheese and served with black beans. \$21



VEGGIE CHIMICHANGA

Onions, peppers, and mushrooms all wrapped in a flour tortilla and fried to perfection. Topped with salsa verde and jack cheese, served with rice and beans. \$19



VEGGIE GREEN BURRITO

Onions, peppers, mushrooms, rice and lettuce wrapped in a flour tortilla, topped with pico de gallo, ranchero cheese and salsa verde. \$19



SPINACH ENCHILADAS

Two enchiladas filled with sautéed spinach served with white rice and black beans. \$19



◀ VEGGIE QUESADILLA

Grilled flour tortilla with melted jack cheese, spinach, peppers and onions. Served with lettuce, tomato, sour cream and guacamole on the side. \$18
Cheese only \$15

SIDES

Rice \$6	Pico De Gallo \$6
Beans \$6	Avocado Slices \$7
Rice and Beans \$7	Cheese \$3
Guacamole \$7	Lettuce \$2
Sour Cream \$4	Tomatoes \$3
Deluxe (Sour Cream and Guacamole) \$6	Tortillas \$2
	French Fries \$6



HUEVOS



HUEVOS A LA MACHACA

A traditional Mexican breakfast of scrambled eggs with seasoned shredded beef, served with rice, beans and avocado slices. \$17



HUEVOS CON CHORIZO

A traditional Mexican breakfast of scrambled eggs with spicy Mexican sausage and served with rice and beans. \$17



HUEVOS RANCHEROS

Fried eggs smothered in ranchero cheese and salsa roja served with rice and beans. \$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. \$17

SANDWICHES



GRILLED CHICKEN TORTA

Savory grilled chicken with melted jack cheese, lettuce, tomato and avocado served on a toasted bun with french fries. \$17



BIG BURGER

Two beef patties topped with cheddar cheese, lettuce, tomatoes and onions. Served 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. \$17



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. \$17



DESSERTS

◀ DESSERT PLATTER

A mix of our favorites, churros, sopapillas and deep fried ice cream. \$20



BROWNIE SUNDAE

A warm fudge brownie topped with vanilla ice cream chocolate sauce. \$10



BURRITO DESSERT

A creamy cheesecake rolled in a flour tortilla, lightly fried, then covered with caramel sauce and whipped cream. \$10



SOPAPILLAS

A warm Mexican pastry dusted with cinnamon sugar, whipped cream with a drizzle of chocolate sauce. \$10
With Ice Cream add \$2



FLAN

Homemade caramel custard made with eggs, milk, and coffee liquor. Glazed with a hint of caramel. Served with whipped cream. \$10



CHURROS RELLENOS

A traditional Mexican crispy pastry coated with cinnamon sugar with a drizzle of chocolate sauce. \$10



DEEP FRIED ICE CREAM

Vanilla ice cream in a crispy coating topped with chocolate sauce and whipped cream. \$10

CHURROS

A Mexican delicacy!
A light, golden and crispy fried pastry dusted with sugar and cinnamon powder.



LOCATIONS

FRAMINGHAM, MA

1656 Worcester Rd.
Framingham, MA 01702

508-202-9795

WINDSOR LOCKS, CT

2 Corporate Dr.
Windsor Locks, CT 06096

SPECIALS

Go to our website or scan the QR code
to join our mailing list for specials.



CATERING

Need catering for a special event?
Let us know how we can help.



www.mazatlangrill.co