

# **LUNCH MENU**

Mon — Fri 11:00am — 2:00pm Exclude Holidays

## **APERITIVOS**

#### Nachos

Freshly made tortilla chips with beans, melted cheese, guacamole, sour cream and pico de gallo \$7 Shredded chicken or shredded beef. \$9.50

**Quesadilla** Flour tortilla, with melted Jack and cheddar cheese, with guacamole, sour cream and pico de gallo \$7 Shredded chicken or shredded beef. \$9.50

## ENSALADAS

## BBQ Jimenez Salad

Chopped iceberg, roasted corn, tomatoes, cucumber, jicama, Jack cheese, crispy tortilla and chipotle BBQ ranch dressing. \$9 Add: Grilled chicken \$6

### Tostada Salad

Refried beans, shredded lettuce, cheese, tomatoes, sour cream and guacamole in a flour tortilla shell \$8 Add: Shredded chicken, or Shredded Beef \$3.50

## House Salad

Jack cheese, red onions and tomatoes. with ranch dressing. \$8 Add: Shredded chicken, or Shredded Beef \$3.50

# HAGA SU PROPIA COMBINACION

Served with Spanish rice and refried beans One item \$10 Two items \$13

Soft or Hard Shell Taco Choice of shredded chicken, or shredded beef.

Chile Relleno Chile pasilla stuffed with jack cheese. Add: Shredded chicken or shredded beef. \$2.50

## Tradicional Enchilada

Choice of cheese, shredded beef, or shredded chicken. With green sauce, or enchilada red sauce.

Spinach Enchilada Spinach, tomatillo sauce, jack cheese.

*Flauta* Choice of: shredded chicken, or shredded beef.

Tamale Chicken.

**Sope** Masa patties topped with refried beans, lettuce, cheese and your choice of shredded chicken, shredded beef, with sour cream and guacamole.

## BURRITOS O CHIMICHANGAS

All come with Spanish rice, refried beans, and your choice of meat.

#### CHOICE OF:

Shredded Chicken or Shredded Beef \$10 Bean and Cheese. \$8

# ESPECIALIDADES DE LA CASA

Carnítas Michoacán Style \$10

Chile Verde with tomatillo and cilantro sauce. \$10

**Steak Picado** Chopped and seasoned steak with bell pepper, onions and our spicy red sauce. \$10

Buen Apetito

Ask your Server for the Soup of the day !!!

Please Notify Your Server For Any Allergies

Our Chef Sr. Diego Espino