



BREAKFAST

UNTIL 10:30AM

Served with refried beans and rice

Chilaquiles • 13.99

Scrambled eggs, choice of roja or verde salsa, house-made pico de gallo over house-made tortilla chips

ADD FAJITA CHICKEN +6 | ADD AN EGG +2

Breakfast Tacos 13.99

Scrambled eggs, choice of crispy bacon or sausage, shredded cheddar blend served on corn tortillas

Huevos Rancheros* 14.99

Scrambled eggs, choice of crispy bacon or sausage, shredded cheddar blend, roja ranchera salsa served with corn tortillas

ADD AN EGG +2

GUACAMOLE & CHILE CON QUESO

Served with house-made tortilla chips

Guacamole • 8.99

With minced onions and garlic, cilantro, tomato and lime

Chile Con Queso • 8.99

NACHOS

SUB FAJITA STEAK +3

ADD GUACAMOLE +3

Fajita Nachos 14.99

Choice of chicken or roasted veggies, warm queso, refried beans, house-made pico de gallo, sour cream over house-made tortilla chips

• VEGETARIAN • CAN BE MADE VEGETARIAN

Customer Favorites

*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.

Please inform your server if you have a food allergy and speak to a manager. Our dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree-nuts, peanuts, soybean, sesame and sulfites are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices.



ENSALADAS

Served with choice of ranch or balsamic

Fajita Mixed Greens Salad • 15.99
Romaine and spring mix, choice of chicken or roasted veggies, bacon, hard-boiled egg, shredded cheddar blend, sliced avocado, Roma tomato, red onion, topped with tortilla strips, served with choice of ranch or balsamic dressing

Fajita Caesar Salad • 14.99
Grilled fajita chicken, romaine, pecorino Romano, grated cotija, sliced avocado, red onion, seasoned croutons, Caesar dressing

ENTRÉES

ADD WARM QUESO +1.75 ADD GUACAMOLE +3

Burrito Bowl • 14.99
Choice of chicken or roasted veggies, guacamole, refried beans, rice, house-made pico de gallo, pickled jalapeños, sour cream

Fajita Burrito • 15.99
Choice of chicken or roasted veggies, guacamole, refried beans, Mexican rice, house-made pico de gallo, pickled jalapeños, sour cream wrapped in a flour tortilla

Soft Fajita Tacos • 14.99
Two flour tortillas filled with choice of chicken or roasted veggies, shredded cheddar blend, lettuce, tomatoes, served with Mexican rice and refried beans

SUB FAJITA STEAK ON ANY ENTRÉE OR ENSALADA +3

BEVERAGES

Coffee 2.89
Hot Tea 3.49

FOUNTAIN 16OZ 3.25
Pepsi, Diet Pepsi, Starry

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COCKTAILS

Signature Cocktails

Top Shelf or Skinny Margarita 20.95-23.95
Choice of premium tequila with El Tiempo margarita mix

ADD A CHAMBORD, COINTREAU OR GRAND MARNIER PREMIUM FLOATER +6

Tequila Sunrise 21.95

El Jimador Silver tequila, grenadine, orange juice

Poinsettia 20.95

Sparkling wine, cranberry juice

La Paloma 21.95

Tres Agaves Organic 100% de Agave Blanco tequila, grapefruit juice, ginger syrup, club soda

Mezcal Manhattan 23.95

Bosscal Joven mezcal, Casamigos Añejo tequila, Antica Formula sweet vermouth, dash of orange and Angostura bitters

Lawn Party 21.95

Tres Agaves Organic 100% de Agave Blanco tequila, Ancho Reyes Verde liqueur, agave, lime, pineapple juice

Deep Eddy Sweet Tea Vodka Mojito 21.95

Deep Eddy Sweet Tea vodka, simple syrup, unsweetened tea, mint, lime

Casamigos Ranch Water 23.95

Casamigos Reposado tequila, club soda, lime

Red Sangria 20.95

Red sangria, assorted fruit

Spicy Bloody Maria 21.95

Dimitri's® Bloody Mary mix, Tres Agaves Organic 100% de Agave Blanco tequila

Wheatley Chilies & Peppers Mary 21.95

Wheatley vodka, Dimitri's® All Natural Chilies & Peppers mix, Worcestershire, lemon juice, celery seed, horseradish

BEER

DRAFT 20oz

Dos Equis 10.80

Mexico | 4.7% ABV | 10 IBU

Stone Buenaveza Salt & Lime Lager 12.80

Escondido, CA | 4.7% ABV | 13 IBU

Ziegenbock 10.80

Houston, TX | 4.9% ABV | 14 IBU

Karbach Hopadillo IPA 12.80

Houston, TX | 5.5% ABV | 65 IBU

BOTTLES & CANS

Michelob Ultra 16OZ 9.75

St. Louis, MO | 4.1% ABV | 10 IBU

Bud Light 16OZ 9.75

St. Louis, MO | 4.2% ABV | 6 IBU

Budweiser 16OZ 9.75

St. Louis, MO | 5% ABV | 12 IBU

Modelo Especial 16OZ 13.80

Mexico | 5.4% ABV | 16 IBU

Corona Extra 16OZ 13.80

Mexico | 4.6% ABV | 19 IBU

Modelo Negra 12OZ 10.35

Mexico | 5.4% ABV | 16 IBU

Topo Chico Strawberry Guava Hard Seltzer 12OZ 10.35

Mexico | 4.7% ABV

MAKE IT A MICHELADA +2



WINE

SPARKLING



Mionetto

PROSECCO | ITALY

Intense fruity bouquet with a hint of golden apples. It is very dry, fresh, light in body and well-balanced

19.60

31.35

78.40

RED WINES



Murphy-Goode

PINOT NOIR | CALIFORNIA

A perfect balance between vibrant dark fruit character and bright acidity with notes of vanilla and intense black cherry aromas and flavors

17.45

27.90

69.80

Substance Elemental

CABERNET SAUVIGNON | WASHINGTON

Beautiful liveliness and refined richness of Fuji apple, minerals and lemon crème

17.90

28.60

71.60

Finca Nueva

CRianza | SPAIN

Blackberry and black cherry flavors lead to a spicy finish, a touch of mocha and very good length

16.10

25.75

64.40

WHITE WINES



Canyon Road

PINOT GRIGIO | CALIFORNIA

Hints of green apple, citrus, white peach and floral blossom

13.90

21.50

53.80

Kendall-Jackson Vintner's Reserve

CHARDONNAY | SANTA MARIA VALLEY, CA

Tropical flavors of pineapple, mango and papaya, with aromas of vanilla and honey

14.85

23.75

59.40

