

Flights

*No substitutions or modifications



Hive Flight

- Diablo - Guava - Watermelon



Pescador Flight

- Cucumber Jalapeño - Strawberry - House



House Flight

- Tamarindo - Mango - Jamaica



Bandera Flight

- Lime - Tequila - House Mix

Mexican Candy Flight

- Tamarindo - Pepino - Watermelon

Buzz Flight

- Jolly Hard Candy Flavor
- Gummy Bear Flavor
- Chewy Fruit Flavor

Beer

BOTTLED

Ask your server for current selection

DRAFT

- Modelo
- Negra modelo
- Dos XX
- Dos XX Amber
- Corona
- Pacifico
- Bud Light
- Coors Light
- Michelob Ultra
- Miller Lite
- 805



Michelada

Our unique recipe adds a Mexican kick to any beer. Choose your beer and we'll give it the flavor.

MARGARITAS



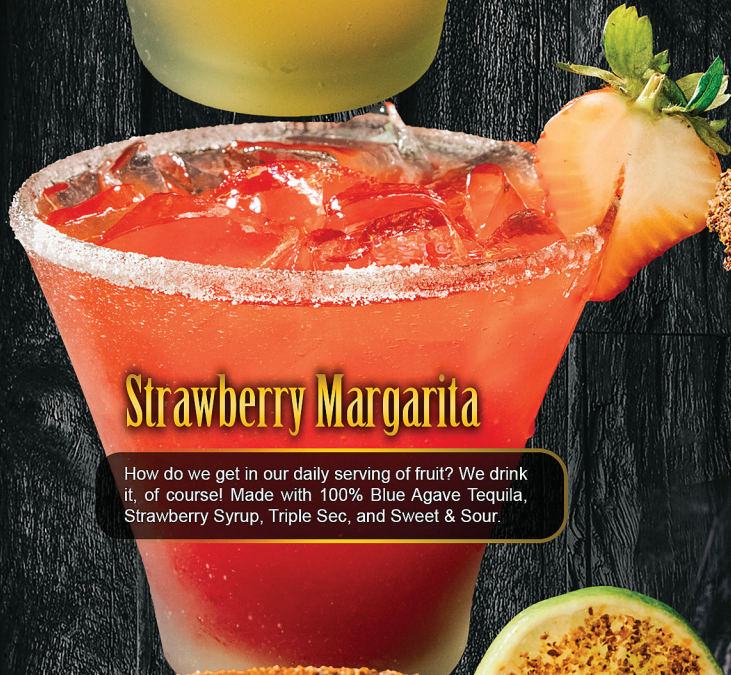
House Margarita

The one that started it all. Our classic margarita is served with 100% Blue Agave Tequila, Triple Sec, and Sweet & Sour.



Cadillac Margarita

Our classic...but better. Our House Margarita with a shot of orange liqueur on the side.



Strawberry Margarita

How do we get in our daily serving of fruit? We drink it, of course! Made with 100% Blue Agave Tequila, Strawberry Syrup, Triple Sec, and Sweet & Sour.



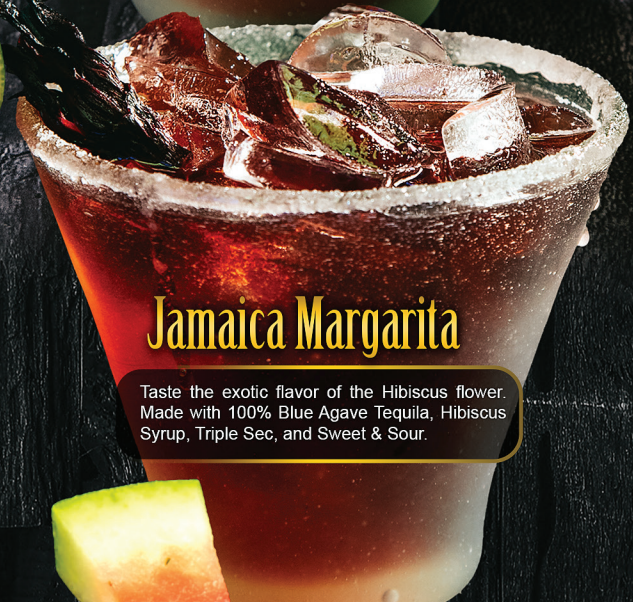
Diablo Margarita

Will you give in to this delicious forbidden margarita? Made with 100% Blue Agave Tequila, Mango Chamoy Syrup mix, Triple Sec, and Sweet & Sour.



Tamarindo Margarita

A combination of sweet and tangy flavors make this tamarind-based cocktail irresistible. Made with 100% Blue Agave Tequila, Tamarind Syrup, Triple Sec, and Sweet & Sour.



Jamaica Margarita

Taste the exotic flavor of the Hibiscus flower. Made with 100% Blue Agave Tequila, Hibiscus Syrup, Triple Sec, and Sweet & Sour.



Guava Margarita

Guava Margarita: Indulge in a tantalizing blend of tropical sweetness and tangy zest. Now all you need is a beach and a hammock. Made with 100% Blue Agave Tequila, Guava Purée, Triple Sec, and Sweet & Sour.



Watermelon Margarita

Watermelon Margarita: Quench your thirst with the epitome of refreshment. This delightful margarita captures the essence of sun-ripened watermelons in every sip. Made with 100% Blue Agave Tequila, Watermelon Syrup, Watermelon Schnapps, and Sweet & Sour.

Fiesta Starters

Quesadilla



Soft flour tortilla filled with jack cheese. Topped with guacamole & sour cream. Served with a side of beans & cheese for dipping. Your choice of plain, carne asada, or chicken. 19.95

Taco Tour



A sampling of our favorite tacos: carne asada, grilled chicken, and carnitas. 19.95

Taquitos



Shredded beef rolled in corn tortillas and fried to golden perfection. Topped with guacamole, sour cream, and pico de gallo. 19.95

Sope Trio



Try three different mini sopas all on one plate! Our trio includes carne asada, grilled chicken, and carnitas. 19.95

Asada Fries



Crispy fries topped with beans and cheese. Served with guacamole, sour cream, pico de gallo, and jalapeños. Can also be made with chorizo! 19.95

Nachos



Crispy tortilla chips topped with beans, cheese, and ranchera sauce. Served with guacamole, sour cream, pico de gallo, and jalapeños. Your choice of carne asada, chicken, or both! 19.95

Buffalo Wings



Eight juicy, bone-in wings tossed in a buffalo hot sauce. Served with celery, carrot sticks, and ranch for dipping. 19.95

Calamari



Breaded calamari served with ranch and cocktail sauce for dipping. 19.95

Jalapeño Poppers



Breaded little bombs of flavor filled with jalapeño and cheese. Served with a creamy ranch dipping sauce. 19.95

Camarones Empanizados



Golden breaded and fried shrimp served with a sauce for dipping. 19.95

Heart of Mexico



Molcajete

Grilled steak, chicken, shrimp, chorizo, cheese, and cactus with a house special hot sauce. Served in a hot lava mortar stone "molcajete" with a side of rice, beans, and guacamole. 46.50



Ranchera

A ranchera steak served with rice, beans, and "cebollitas", grilled green onions. 27.99



Chicken Fajitas

Chicken sautéed with white onions, bell peppers, and tomatoes. Served with rice, beans, guacamole, and zucchini. 27.99



Steak Fajitas

Steak sautéed with white onions, bell peppers, and tomatoes. Served with rice, beans, guacamole, and zucchini. 28.99



Carne Asada

Traditional Mexican top sirloin steak. Served with rice, beans, and grilled green onions. 25.99



Mar y Tierra

Top sirloin paired with succulent shrimp. Served with rice, beans, and grilled green onions. 28.50



Steak & Enchilada

Top sirloin steak paired with a cheese enchilada. Served with rice, beans, and grilled green onions. 28.50



Carnitas

Shredded pork served with pico de gallo, rice, beans, and grilled green onions. 25.99

Combinations

Select any two items to create your perfect plate.

\$26.50

- Shredded Beef Taco
- Breaded Shrimp Taco +0.50¢
- Grilled Chicken Enchilada
- Shredded Chicken Taco
- Chile Relleno
- Carnitas Enchilada
- Asada Taco
- Shredded Beef Taquitos
- Shrimp Enchilada +0.50¢
- Grilled Chicken Taco
- Veggie Sope
- Shredded Beef Sope
- Carnitas Taco
- Cheese Enchilada
- Shredded Chicken Sope
- Grilled Fish Taco
- Shredded Beef Enchilada
- Asada Sope
- Breaded Fish Taco
- Shredded Chicken Enchilada
- Grilled Chicken Sope
- Shrimp Taco +0.50¢
- Asada Enchilada
- Carnitas Sope

Diabla Shrimp

Succulent shrimp in a spicy hot diabla sauce. Served with rice, beans, and potato salad. 26.99

Costa Azul

Succulent shrimp wrapped in bacon. Served with rice, beans, and potato salad. 27.99

Shrimp Pescador

Try all the styles with breaded, bacon-wrapped and garlic shrimp on your plate. Served with rice, beans and potato salad. 26.99

Shrimp Fajitas

Grilled shrimp sautéed with white onions, bell peppers, and tomatoes. Served with rice, beans, guacamole, and zucchini. 28.99

Camarones Empanizados

Crispy breaded shrimp served with rice, beans, and potato salad. 26.99

Garlic Shrimp

Succulent shrimp in garlic butter 'Al Mojo de Ajo.' Served with rice, beans, and potato salad. 26.99

Shrimp Enchiladas

Savory shrimp enchiladas served with rice and beans. 26.99

Shrimp Soup

Tender pieces of shrimp in a vibrant and flavorful broth. 24.99

Fish Soup

A delicious and comforting soup with succulent chunks of fish. 23.99

4 Mares

A substantial seafood soup featuring octopus, shrimp, imitation crab, and fish in a spicy chipotle broth. 26.99

Freshness Of The Sea

Shrimp Cocktail



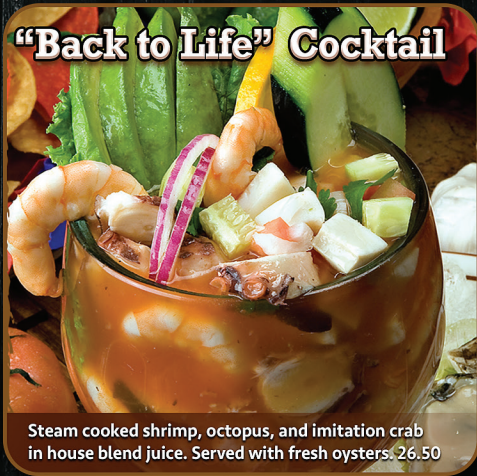
Steam cooked shrimp in house blend juice. 25.50

Campechana Cocktail



Steam cooked shrimp and octopus in house blend juice. 25.99

"Back to Life" Cocktail



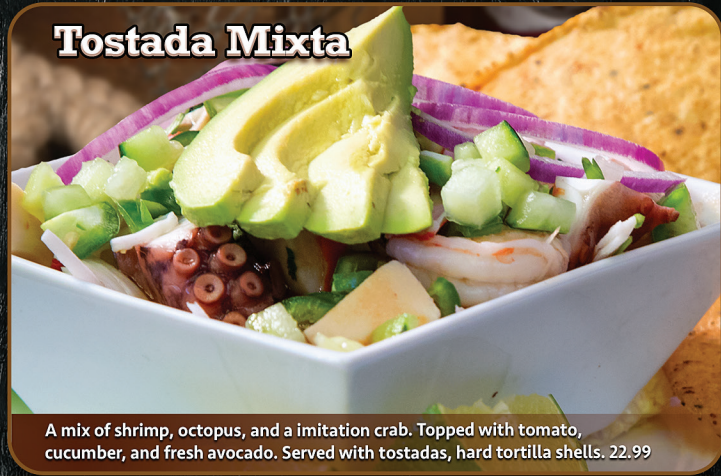
Steam cooked shrimp, octopus, and imitation crab in house blend juice. Served with fresh oysters. 26.50

Tostada de Camaron



Tender cooked shrimp topped with tomato, cucumber, and fresh avocado. Served with tostadas, hard tortilla shells. 22.99

Tostada Mixta



A mix of shrimp, octopus, and a imitation crab. Topped with tomato, cucumber, and fresh avocado. Served with tostadas, hard tortilla shells. 22.99

Tostada de Ceviche



Diced fish marinated in lemon juice. Topped with tomato, cucumber, and fresh avocado. Served with tostadas, hard tortilla shells. 19.99

Tostada Reyna



A mix of shrimp, octopus, and imitation crab in our house special cocktail sauce. Topped with tomato, cucumber, fresh chile, and fresh avocado. Served with tostadas, hard tortilla shells. 22.99

Mojarra



Whole fried fish served with rice, beans, and potato salad. Try it classic, with our garlic sauce 'Al Mojo de Ajo' or spicy 'A la Diabla.' 26.99

Filete



A delicious fish fillet served with rice, beans, and potato salad. Enjoy it grilled, breaded and fried, or with our garlic sauce 'Al Mojo de Ajo.' 25.99

Molcajete de Mariscos



Two shrimp wrapped in bacon, breaded shrimp, garlic shrimp, fish fillet, octopus, a type of abalone, cheese, and cactus. Served in a hot lava mortar stone "molcajete" with a side of rice, beans and guacamole. 48.99

Mar y Mar



A delicious fish fillet accompanied by 2 grilled shrimp and 2 bacon-wrapped shrimp. Served with rice, beans and potato salad. 27.50