



## APERITIVOS / CALDOS / ENSALADAS

<b>Quesadillas</b> Queso y Pico de Gallo <b>7.95</b> Fajita Chicken <b>12.95</b>	Brisket <b>13.95</b> Fajita Beef <b>13.95</b>	<b>Bean and Cheese Nachos</b> Aged Cheddar Cheese	SIX <b>7.25</b> TWELVE <b>9.25</b>	<b>Ceviche de Camarones</b> <b>VERDE</b> Spicy Tomatillo and Avocado <b>PINEAPPLE AND JICAMA</b> con Pico	<b>10.45</b>
<b>Queso Blanco</b> Picadillo Beef or Brisket	Cup <b>5.75</b> Bowl <b>7.75</b> + <b>1.00</b> + <b>2.00</b>	<b>Nachos Locos</b> Picadillo Beef, Beans, Aged Cheddar, Guacamole, Jalapeños y Crema	<b>9.45</b> <b>14.45</b>	<b>Rico Salad</b> House Favorite – Sliced Fajita Chicken over Romaine, Aged Cheddar Cheese, Tomato and Bacon or chopped and tossed "Estilo Ricardo" with choice of dressing <b>Beef + 3.00</b> <b>Shrimp + 5.00</b>	<b>11.95</b>
<b>Chile con Queso</b> Picadillo Beef or Brisket	Cup <b>5.75</b> Bowl <b>7.75</b> + <b>1.00</b> + <b>2.00</b>	<b>Nachos Mi Tierra</b> Fajita Chicken, Serranos, Onions, Beans, Jack Cheese y Guacamole with Poblano Crema <b>Fajita Beef</b>	<b>10.45</b> <b>15.45</b> <b>+ 3.00</b>	<b>Taco Salad</b> Shredded Chicken or Seasoned Ground Beef, Queso, Romaine, Avocado y Tomato with choice of dressing	<b>11.75</b>
✓ <b>Guacamole "Mexicano"</b>	<b>7.95</b>	<b>Nachos al Carbon</b> Fajita Chicken, Beans, Aged Cheddar, Guacamole y Pico de Gallo <b>Fajita Beef</b>	<b>10.45</b> <b>15.45</b> <b>+ 3.00</b>	<b>Chicken and Rice Soup</b>	<b>4.95</b> <b>6.95</b>
<b>Flautitas de Pollo</b> Shredded Chicken, Crispy Corn Tortillas, Guacamole, Sunset Sauce y Crema	<b>8.95</b>	<b>Habana Nachos</b> Chile Adobo spiced Chicken Breast, Jack Cheese, Beans, Guacamole y Pico de Gallo with Pica-Pica	<b>10.45</b> <b>15.45</b>	<b>Sopa de Tortilla</b> Classic Tex-Mex Style	<b>4.95</b> <b>6.95</b>
<b>Shrimp Brochette</b> Four Bacon Wrapped Wild Gulf Shrimp with Jack Cheese, Jalapeño, Poblano Crema y Guacamole	<b>13.45</b>			<b>Sopa de Frijol</b> Classic Bean Soup	<b>4.95</b> <b>6.95</b>

## MI COCINA SPECIALS

<b>Tacos "De Brisket"</b> Slow roasted Shredded Brisket, Jack Cheese, Onions, Poblanos, Sliced Avocado Ensalada y Arroz Verde	<b>14.95</b>
<b>Tacos Habana</b> Chicken Breast marinated in Chile Adobo served in Corn Tortillas with Cilantro, Onion, Pica-Pica, Sliced Avocado Ensalada y Arroz Verde	<b>15.45</b>
<b>Tacos Mi Tierra</b> "Street Style" - Corn Tortillas, Chicken Fajita, Serranos, Onions, Guacamole, Pico de Gallo, Rice and Beans <b>Beef + 3.00</b>	<b>15.45</b>
<b>Mama's Tacos</b> Grilled Chicken, Jack Cheese and Grilled Green Onion on Corn Tortillas with Rice and Sliced Avocado Ensalada <b>Beef + 3.00</b>	<b>15.95</b>
<b>Cocina Changa</b> Flour Tortillas stuffed with Picadillo Beef or Shredded Chicken, Jack Cheese, Arroz, Guacamole, Refritos and side sauce	<b>14.95</b>

### Fajitas

Served with Rice and Beans, Guacamole y  
Pico de Gallo and Tortillas

<b>LATIN STIR FRY VEGETABLES</b>	<b>15.45</b>
<b>CHICKEN</b>	<b>17.45</b>
<b>BEEF</b>	<b>19.75</b>
<b>50/50</b>	<b>19.75</b>
<b>SHRIMP</b>	<b>20.45</b>
<b>RIBEYE</b>	<b>26.95</b>

**Sunset Style** with Chile-Cilantro Queso, Rice  
and Crispy-fried Onions

<b>Ernie's Chicken</b> Marinated Grilled Chicken Breast with choice of Sour Cream Sauce or Poblano Crema served with Guacamole, Rice y Pico	<b>16.45</b>
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<b>Mama's Chicken con Hongos</b> Seared Chicken Breast served with Mushrooms, Onion and Poblano Sauté with Rice	<b>16.45</b>
<b>Pollo Moderno</b> Marinated Grilled Chicken Breast served over Latin Stir Fry Vegetable Sauté served with Arroz Verde	<b>16.45</b>
<b>Ribeye al Carbon*</b> Midwestern Aged Angus Beef served with Rice, Bean Soup, Guacamole, Pico de Gallo and Tortillas	<b>26.95</b>
<b>Tacos de Ribeye*</b> Midwestern Aged Angus Beef served with Rice, Bean Soup, Guacamole y Pico de Gallo	<b>26.95</b>
<b>Crispy Chicken "Enchiladas Verdes"</b> Topped with Salsa Verde, Crema, Refritos y Arroz	<b>12.45</b>
<b>Spinach Enchiladas</b> Latin Stir Fry Vegetable Sauté over Spinach Enchiladas, Jack Cheese and Ranchero Sauce served with Arroz Verde	<b>12.45</b>

## TEX-MEX BASICS

<b>Sunset Enchiladas</b> Two to an order, served with Rice and Beans; Beef, Chicken or Spinach with Chile-Cilantro Queso	<b>11.45</b>	<b>El Ray's</b> Cheese Enchilada, Beef Taco, Pork Picoso Tamale, Refritos y Arroz	<b>11.75</b>	<b>Deluxe 57</b> Cheese Enchilada, Chicken Enchilada, Beef Enchilada, Beef Taco, Cheese Taco and Pork Picoso Tamale, Refritos y Arroz	<b>15.45</b>
<b>Milo's</b> Cheese Enchilada, Beef Taco, Chicken Enchilada, Refritos y Arroz	<b>11.75</b>	<b>Luann's</b> Guacamole Chalupa, Beef Taco, Cheese Enchilada, Cheese Taco, Refritos y Arroz	<b>12.75</b>	<b>Enchilada Dinner</b> Two to an order with Refritos y Arroz; Choice of Cheese, Beef, Chicken or Spinach	<b>10.95</b>
<b>Gina's</b> Three Chalupas: Queso, Bean and Guacamole	<b>9.45</b>	<b>Pauley's</b> Two Beef Burritos, Refritos y Arroz, choice of side sauce	<b>10.75</b>	<b>Tacos Clasicos</b> Picadillo Beef or Spicy Shredded Chicken on Crispy Corn or Flour Tortillas with Arroz	<b>11.45</b>
<b>Poblano Chicken Enchiladas</b> Two Chicken Enchiladas with Poblano Crema, Refritos y Arroz	<b>11.85</b>	<b>#11</b> Beef Taco, Chicken Burrito, Refritos y Arroz, choice of side sauce	<b>10.75</b>	<b>Tamale Dinner</b> Three Pork Picoso or Chicken Verde Tamales, Refritos y Arroz	<b>11.45</b>
<b>#4</b> Beef Taco, Cheese Enchilada, Refritos y Arroz	<b>10.95</b>				

## DIANA'S FAVORITES

### ALIMENTOS DEL MAR

<b>Tacos "De Pescado"</b> Seared Fresh Tilapia with Salsa Verde y Poblano served with Cole Slaw a la Mexicana, Sliced Avocado Ensalada y Arroz Verde	<b>14.45</b>
<b>Shrimp Brochette</b> Bacon Wrapped Wild Gulf Shrimp with Jack Cheese, Jalapeño, Poblano Crema, Arroz Verde, Bean Soup y Guacamole	<b>20.55</b>
<b>Tilapia Verde</b> Fresh Tilapia Filet seared a la plancha with Garlic and Lime served with Avocado, Latin Stir Fry Vegetables y Arroz Verde	<b>17.45</b>
<b>Tacos "De Camarones"</b> Lime, Serrano and Garlic Gulf Shrimp, Bacon and Jack Cheese, and Poblano Crema with Arroz Verde y Ensalada a la Mexicana	<b>16.45</b>

### VEGANO

✓ <b>Tacos "De Papa"</b> Guajillo sautéed Mushrooms, Poblanos, Spinach, Grape Tomato and Garlic over Potatoes served with Avocado Ensalada	<b>11.25</b>
✓ <b>Crispy Guacamole Tacos</b> Guacamole, Habana-spiced Jicama, Cucumber and Pepitas in Crispy Corn Shells with Chile de Arbol y Avocado Ensalada	<b>12.25</b>
✓ <b>Pasilla Poblano con Hongos</b> Poblano, Mushroom and Onion Sauté with Pica-Pica and Lime served with Refritos, Guacamole and Pico de Gallo	<b>16.45</b>

## HUEVOS / BRUNCH

All dishes made with 3 eggs. Served all day.

<b>Rancheros*</b> Over Easy Eggs, Ranchero Sauce con Potato Wedges, Refritos, Ensalada and Sliced Avocado <b>Fajita Beef + 4.00</b>	<b>9.45</b>
<b>Con Chorizo*</b> Chorizo and Pico de Gallo sautéed with Eggs con Refritos, Potato Wedges, Ensalada and Sliced Avocado	<b>9.45</b>
<b>Breakfast Quesadillas</b> Eggs scrambled with oven roasted Brisket or Bacon, Jack Cheese and Pico de Gallo with Salsa Verde y Crema	<b>11.45</b>

## PARA LOS NIÑOS

Includes Rice, Beans and Drink **5.95**

**CRISPY TACO • BURRITO DE CARNE O POLLO**  
**CHEESE ENCHILADA • FLAUTITA DE POLLO**  
**QUESADILLA • FAJITAS DE CARNE O POLLO**  
**QUESO CHALUPA • SOFT TACO • TAMALES**

## SIDE SAUCES 1.95

**MOLCAJETE • CHILE CON CARNE**  
**SUNSET SAUCE • SERRANO LIMON**  
**SALSA VERDE • CHILE DE ARBOL**  
**SALSA RANCHERO • QUESO BLANCO**  
**CHILE CON QUESO**

<b>Babalu</b> Choice of three side sauces	<b>5.95</b>
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## A LA CARTE

<b>Small House Salad</b>	<b>6.25</b>
<b>Latin Stir Fry Vegetables</b>	<b>3.95</b>
<b>Shrimp Brochette (2)</b>	<b>6.95</b>
<b>Pork Picoso Tamales (4)</b>	<b>7.95</b>
<b>Chicken Verde Tamales (4)</b>	<b>6.95</b>

## LUNCH SPECIALS

**Monday - Friday til 4 p.m.**

<p><b>#1 Two Enchiladas, Rice and Beans</b> 9.45 Cheese, Chicken, Spinach or Beef</p> <p><b>#2 One Cheese Taco, One Beef Taco, One Cheese Enchilada</b> 9.45</p> <p><b>#4 One Beef Taco, One Cheese Enchilada, Rice and Beans</b> 9.45</p> <p><b>#5 One Cheese Enchilada, One Beef Taco, One Sour Cream Chicken Enchilada</b> 9.45</p> <p><b>#8 Three Chalupas: One Queso, One Bean, One Guacamole</b> 9.45</p> <p><b>#9 Two Sunset Enchiladas, Rice and Beans</b> 9.45 Cheese, Chicken, Spinach or Beef</p> <p><b>#10 Two Pork Picoso or Chicken Verde Tamales, Rice and Beans</b> 9.45</p> <p><b>#12 Half Order of Chicken Quesadillas con Sliced Avocado Ensalada or Cup of Soup</b> 9.45</p>	<p><b>Cocina Changa</b> 10.45 One Flour Tortilla stuffed with Picadillo Beef or Roasted Shredded Chicken, Jack Cheese, Arroz, Guacamole, Refritos and choice of Side Sauce</p> <p><b>Tacos "De Brisket"</b> 10.95 Slow roasted Shredded Brisket, Jack Cheese, Onions, Poblanos, Sliced Avocado Ensalada y Arroz Verde</p> <p><b>Mama's Tacos</b> 10.95 Grilled Fajita Chicken, Jack Cheese and Grilled Green Onion on Corn Tortillas with Rice and Sliced Avocado Ensalada <b>Beef + 2.00</b></p> <p><b>Tacos Habana</b> 10.45 Chicken Breast marinated in Chili Adobo served in Corn Tortillas with Cilantro, Onion, Pica-Pica y Arroz Verde</p>
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**The Business Lunch Special**

**Fajitas** 13.45  
Grilled Chicken, Rice and Beans, Guacamole and Pico de Gallo **Beef + 2.00**

**Tacos Mi Tierra** 12.45  
"Street Style" – Chicken Fajita, Serranos, Onions, Guacamole, Pico de Gallo, Rice and Beans **Beef + 2.00**

## CÓCTELES DE AGAVE

**FROZEN SKINNY MARGARITA** 12  
Salud *Dulce Vida organic tequila blanco with all-natural agave*

**SKINNY MAMBO** 12  
Flaca *Dulce Vida organic tequila blanco, all-natural agave and home made Sangria*

**SKINNY SMASH** 12  
Nuevo *Frozen Skinny Margarita layered with a muddled strawberry, lime and Socorro blanco tequila smash*

**MAMBO TAXI** 10  
Legendary *The classic frozen margarita with Sauza tequila blanco and home made Sangria*

**THE "MI COCINA" MARGARITA** 9  
The Classic *Frozen or on the rocks with Sauza tequila blanco*

**MAMBO LIMOUSINE** 11  
Smooth Ride *The Mambo Taxi goes uptown with a Chambord meltdown*

**DILEMMA** 11  
Three Layers *Start with strawberry, take a Taxi, arrive on mango*

**JALAPENO-AGAVE MARGARITA** 11  
Sweet Heat *Agave nectar topped with both a frozen margarita base and chilled, shaken margarita rocks with jalapeño salsa*

**MARGARITAS DE FRUTA** 10  
Strawberry *Sauza tequila blanco and fresh Strawberry*  
Mango *El Jimador tequila silver and fresh Mango*

**DOUBLE BARREL MARGARITA** 11  
Smoked *The classic frozen margarita featuring Sauza tequila blanco with Hornitos Black Barrel añejo tequila*

**HANDMADE SKINNY MARGARITA** 12  
Fresh *Dulce Vida organic tequila blanco with all-natural agave*

**SEISEGUNDOS "HANDMADE" MARGARITA** 12  
Grand Finale *With Herradura silver tequila and Grand Marnier*

## OTRAS OPCIONES

**SKINNY PALOMA** 13  
Mexico City *El Tesoro tequila blanco, grapefruit, lime and Squirt*

**MOJITOS** 10  
La Cubana *Traditional favorite made with Bacardi Silver rum*  
Strawberry *Muddled strawberries in our Bacardi rum mojito*  
Tropical Fresh *Fresh seasonal fruit added to our Bacardi rum mojito*

**SANGRIA** 10  
House-made *Principato Red Wine, Presidente Brandy and special blend of fruit juices*

**TITO'S Y TOPO** 12  
On the Rocks *Tito's Handmade vodka with a bottle of Topo Chico*

## TEQUILA

### BLANCO

- Sauza
- Casamigos
- Dulce Vida
- El Jimador
- Patrón
- Herradura
- Don Julio
- El Tesoro

### REPOSADO

- Casamigos
- Patrón
- Herradura
- Don Julio
- El Tesoro

### JOVEN

- Casa Noble

### AÑEJO

- Casamigos
- Patrón
- Herradura
- Don Julio
- El Tesoro
- Hornitos Black Barrel
- Don Julio 1942

### EXTRA AÑEJO

- Arette
- El Tesoro

### MEZCAL

- Casamigos
- Banhez Espadin

## CERVEZA

### DE MÉXICO

- Corona
- Corona Light
- Corona Premier
- Negra Modelo
- Modelo Especial
- Dos Equis Lager

### NACIONAL

- Miller Lite
- Bud Light
- Michelob Ultra
- Coors Light
- O'Doul's (NA)

## VINO

### PROSECCO

- La Marca

### PINOT GRIGIO

- Santa Margherita

### SAUVIGNON BLANC

- Kim Crawford

### CHARDONNAY

- Sonoma-Cutrer
- Mer Soleil

### ROSÉ

- Miraval
- Rose Gold

### PINOT NOIR

- Meiom

### CABERNET SAUVIGNON

- The Calling
- Joel Gott '815'

	TEQUILA, TOPO Y LIME	TEQUILA, SQUIRT Y GRAPEFRUIT	
	Blanco	Reposado	Mezcal
Don Julio	13	14	
Casamigos	13	14	14
Herradura	13	14	
Patrón	13	14	
El Tesoro	13	14	
Socorro	13		