



APERITIVOS / CALDOS / ENSALADAS

Quesadillas		
Queso y Pico de Gallo	9.95	Brisket 16.95
Fajita Chicken	14.95	Fajita Beef 17.95
Queso Blanco	Cup 5.95 Bowl 7.95	
Picadillo Beef or Brisket	+1.00	+2.00
Chile con Queso	Cup 5.95 Bowl 7.95	
Picadillo Beef or Brisket	+1.00	+2.00
Guacamole "Mexicano"		7.95
Flautitas de Pollo		8.95
Shredded Chicken, Crispy Corn Tortillas, Guacamole, Sunset Sauce y Crema		
Shrimp Brochette		13.95
Four Bacon Wrapped Wild Gulf Shrimp with Jack Cheese, Jalapeño, Poblano Crema y Guacamole		

Cocina Platter		15.95
Flautitas, Quesadillas, Nachos, Guacamole y Queso		
Nachos Locos	SIX 9.95 TWELVE 14.95	
Picadillo Beef, Beans, Aged Cheddar, Guacamole, Jalapeños y Crema		
Nachos Mi Tierra	11.95	16.95
Fajita Chicken, Serranos, Onions, Beans, Jack Cheese y Guacamole with Poblano Crema		
Fajita Beef		+3.00
Nachos al Carbon	11.95	16.95
Fajita Chicken, Beans, Aged Cheddar, Guacamole y Pico de Gallo		
Fajita Beef		+3.00
Habana Nachos	10.75	15.75
Chile Adobo spiced Chicken Breast, Jack Cheese, Beans, Guacamole y Pico de Gallo with Pica-Pica		

Ceviche de Camarones		10.95
VERDE Spicy Tomatillo and Avocado		
PINEAPPLE AND JICAMA con Pico		
Rico Salad		12.75
House Favorite – Sliced Fajita Chicken over Romaine, Aged Cheddar Cheese, Tomato and Bacon or chopped and tossed "Estilo Ricardo" with choice of dressing		
Beef	+3.00	Shrimp +5.00
Taco Salad		11.95
Shredded Chicken or Seasoned Ground Beef, Aged Cheddar, Romaine, Avocado and Tomato with choice of dressing		
Sopa de Tortilla	Classic Tex-Mex Style	6.95 7.95
Chicken and Rice Soup		6.95 7.95
Sopa de Frijol	Classic Bean Soup	6.95 7.95

MI COCINA SPECIALS

Tacos "De Brisket"		14.95
Slow roasted Shredded Brisket, Jack Cheese, Onions, Poblanos, Sliced Avocado Ensalada y Arroz Verde		
Tacos Habana		15.75
Chicken Breast marinated in Chile Adobo served in Corn Tortillas with Cilantro, Onion, Pica-Pica, Sliced Avocado Ensalada y Arroz Verde		
Tacos Mi Tierra		16.95
"Street Style" - Corn Tortillas, Chicken Fajita, Serranos, Onions, Guacamole, Pico de Gallo, Rice and Beans		
Beef	+ 3.00	
Mama's Tacos		16.45
Grilled Chicken, Jack Cheese and Grilled Green Onion on Corn Tortillas with Rice and Sliced Avocado Ensalada		
Beef	+ 3.00	
Cocina Changa		14.95
Flour Tortillas stuffed with Picadillo Beef or Shredded Chicken, Jack Cheese, Arroz, Guacamole, Refritos and side sauce		

Fajitas

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

LATIN STIR FRY VEGETABLES	16.45
CHICKEN	18.45
BEEF	21.45
50/50	21.45
SHRIMP	21.95
RIBEYE	27.95

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

Ernie's Chicken	16.95
Marinated Grilled Chicken Breast with choice of Sour Cream Sauce or Poblano Crema served with Guacamole, Rice y Pico	

Mama's Chicken con Hongos		17.45
Seared Chicken Breast served with Mushrooms, Onion and Poblano Sauté with Rice		
Pollo Moderno		17.45
Marinated Grilled Chicken Breast served over Latin Stir Fry Vegetable Sauté served with Arroz Verde		
Ribeye al Carbon*		27.95
Midwestern Aged Angus Beef served with Rice, Bean Soup, Guacamole, Pico de Gallo and Tortillas		
Tacos de Ribeye*		27.95
Midwestern Aged Angus Beef served with Rice, Bean Soup, Guacamole y Pico de Gallo		
Crispy Chicken "Enchiladas Verdes"		12.75
Topped with Salsa Verde, Crema, Refritos y Arroz		
Spinach Enchiladas		12.95
Latin Stir Fry Vegetable Sauté over Spinach Enchiladas, Jack Cheese and Ranchero Sauce served with Arroz Verde		

TEX-MEX BASICS

Sunset Enchiladas		11.45
Two to an order, served with Rice and Beans; Beef, Chicken or Spinach with Chile-Cilantro Queso		
Milo's		11.95
Cheese Enchilada, Beef Taco, Chicken Enchilada, Refritos y Arroz		
Gina's		9.95
Three Chalupas: Queso, Bean and Guacamole		
Poblano Chicken Enchiladas		11.95
Two Chicken Enchiladas with Poblano Crema, Refritos y Arroz		
#4		10.95
Beef Taco, Cheese Enchilada, Refritos y Arroz		

El Ray's		11.95
Cheese Enchilada, Beef Taco, Pork Picoso Tamale, Refritos y Arroz		
Luann's		12.95
Guacamole Chalupa, Beef Taco, Cheese Enchilada, Cheese Taco, Refritos y Arroz		
Pauley's		10.95
Two Beef Burritos, Refritos y Arroz, choice of side sauce		
#11		10.95
Beef Taco, Chicken Burrito, Refritos y Arroz, choice of side sauce		

Deluxe 57		16.95
Cheese Enchilada, Chicken Enchilada, Beef Enchilada, Beef Taco, Cheese Taco and Pork Picoso Tamale, Refritos y Arroz		
Enchilada Dinner		10.95
Two to an order with Refritos y Arroz; Choice of Cheese, Beef, Chicken or Spinach		
Tacos Clasicos		11.75
Picadillo Beef or Spicy Shredded Chicken on Crispy Corn or Flour Tortillas with Arroz		
Tamale Dinner		11.45
Three Pork Picoso Tamales, Refritos y Arroz		

DIANA'S FAVORITES

ALIMENTOS DEL MAR

Tacos "De Pescado"		14.75
Seared Fresh Tilapia with Salsa Verde y Poblano served with Cole Slaw a la Mexicana, Sliced Avocado Ensalada y Arroz Verde		
Shrimp Brochette		20.95
Bacon Wrapped Wild Gulf Shrimp with Jack Cheese, Jalapeño, Poblano Crema, Arroz Verde, Bean Soup y Guacamole		
Tilapia Verde		17.45
Fresh Tilapia Filet seared a la plancha with Garlic and Lime served with Avocado, Latin Stir Fry Vegetables y Arroz Verde		
Tacos "De Camarones"		16.75
Lime, Serrano and Garlic Gulf Shrimp, Bacon and Jack Cheese, and Poblano Crema with Arroz Verde y Ensalada a la Mexicana		

VEGANO

Tacos "De Papa"		11.95
Guajillo sautéed Mushrooms, Poblanos, Spinach, Grape Tomato and Garlic over Potatoes served with Avocado Ensalada		
Crispy Guacamole Tacos		12.95
Guacamole, Habana-spiced Jicama, Cucumber and Pepitas in Crispy Corn Shells with Chile de Arbol y Avocado Ensalada		
Pasilla Poblano con Hongos		16.95
Poblano, Mushroom and Onion Sauté with Pica-Pica and Lime served with Refritos, Guacamole and Pico de Gallo		

HUEVOS / BRUNCH

All dishes made with 3 eggs. Served all day.

Rancheros*		11.45
Over Easy Eggs, Ranchero Sauce con Potato Wedges, Refritos, Ensalada and Sliced Avocado		
Fajita Beef	+3.00	
Con Chorizo*		11.45
Chorizo and Pico de Gallo sautéed with Eggs con Refritos, Potato Wedges, Ensalada and Sliced Avocado		
Breakfast Quesadillas		11.45
Eggs scrambled with oven roasted Brisket, Jack Cheese and Pico de Gallo with Salsa Verde y Crema		
Bacon	+2.00	

PARA LOS NIÑOS

Includes Rice, Beans and Drink **6.95**

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

SIDE SAUCES 1.95

MOLCAJETE • CHILE CON CARNE	
SUNSET SAUCE • SERRANO LIMON	
SALSA VERDE • CHILE DE ARBOL	
SALSA RANCHERO • QUESO BLANCO	
CHILE CON QUESO	
Babalu	5.95
Choice of three side sauces	

A LA CARTE

Small House Salad	6.95
Latin Stir Fry Vegetables	3.95
Shrimp Brochette (2)	7.95
Pork Picoso Tamales (4)	7.95

*Our egg, chorizo and ribeye menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



LUNCH SPECIALS

Monday - Friday til 4 p.m.

#1	Two Enchiladas, Rice and Beans Cheese, Chicken, Spinach or Beef	9.95	Cocina Changa One Flour Tortilla stuffed with Picadillo Beef or Roasted Shredded Chicken, Jack Cheese, Arroz, Guacamole, Refritos and choice of Side Sauce	10.95
#2	One Cheese Taco, One Beef Taco, One Cheese Enchilada	9.95		
#4	One Beef Taco, One Cheese Enchilada, Rice and Beans	9.95	Tacos "De Brisket" Slow roasted Shredded Brisket, Jack Cheese, Onions, Poblanos, Sliced Avocado Ensalada y Arroz Verde	10.95
#5	One Cheese Enchilada, One Beef Taco, One Sour Cream Chicken Enchilada	9.95	Mama's Tacos Grilled Fajita Chicken, Jack Cheese and Grilled Green Onion on Corn Tortillas with Rice and Sliced Avocado Ensalada Beef + 3.00	11.45
#8	Three Chalupas: One Queso, One Bean, One Guacamole	9.95		
#9	Two Sunset Enchiladas, Rice and Beans Cheese, Chicken, Spinach or Beef	9.95	Tacos Habana Chicken Breast marinated in Chili Adobo served in Corn Tortillas with Cilantro, Onion, Pica-Pica y Arroz Verde	10.45
#10	Two Pork Picoso Tamales Rice and Beans	9.95		
#12	Half Order of Chicken Quesadillas con Sliced Avocado Ensalada or Cup of Soup	10.45		

The Business Lunch Special	
Fajitas	14.45
Grilled Chicken, Rice and Beans, Guacamole and Pico de Gallo Beef + 3.00	
Tacos Mi Tierra	12.95
"Street Style" – Chicken Fajita, Serranos, Onions, Guacamole, Pico de Gallo, Rice and Beans Beef + 3.00	

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*

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

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

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*

TX AGUAS FRESCAS
Mex, Meet Tex *Agave and lime shaken with choice of fresh fruit and jalapeños*
Strawberry • Pineapple • Grapefruit
Código tequila blanco 12 Código tequila rosa 14

OTRAS OPCIONES

SKINNY PALOMA 12
Mexico City *Hornitos tequila plata, grapefruit, lime and Squirt*

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

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*

TEQUILA

BLANCO

- Casamigos
- Código
- Don Julio
- Dulce Vida
- El Jimador
- El Tesoro
- Herradura
- Hornitos Plata
- Patrón
- Sauza
- Socorro

REPOSADO

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

AÑEJO

- Casamigos
- Código
- Don Julio
- Don Julio 1942
- Herradura
- Herradura Legend
- Hornitos Black Barrel
- Patrón
- Socorro

EXTRA AÑEJO

- Arette
- Soledad

MEZCAL

- Banhez
- Casamigos

UNICOS

- Código Rosa
- Herradura Ultra Añejo

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

- NZ

CHARDONNAY

- Sonoma-Cutrer
- Mer Soleil

ROSÉ

- Miraval
- Rose Gold

PINOT NOIR

- Meiomi

CABERNET SAUVIGNON

- The Calling
- Joel Gott 815

RANCH WATER

	Blanco	Reposado	Mezcal
Dulce Vida	11		
Herradura	11	12	
Socorro	11	12	
Código	12	13	
Casamigos	13	14	14
Don Julio	13	14	
El Tesoro	13	14	
Patrón	13	14	