



Soups

- VG

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V

Black Bean Soup


\$6
- VG

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V



Mamasita's Chipotle Black Bean Soup


\$8
- Served w/ guacamole, sour cream & picco de gallo on the side
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Chipotle Chicken Soup

\$8
- Potatoes, corn & carrots
- *

Chicken Vegetable Soup

\$8
- 

*

Tortilla Chicken Vegetable Soup

\$8
- *

Seafood Vegetable Soup

\$18

Salads

All salads are served w/ fresh crisp greens, tomatoes, cucumbers, radishes & beets.
Served w/ cheese & dressing on the side

VG

V

can be made vegetarian / vegan

- VG

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V

Garden Salad

\$8

VG

*

V

Taco Salad

\$18

Pinto beans & taco chips,

served w/ guacamole on the side.

CHOICE OF: Grilled Chicken / Grilled Veggies /

+\$5 Steak

Chicken Salad

\$18

Crispy shell; topped w/ avocado

VG

Tostada Grande Salad

\$22

Crispy shell; grilled veggies & refried beans

Served w/ guacamole & sour cream on the side.

CHOICE OF: Grilled Chicken /

+\$8 Rib Eye Steak / +\$10 Seasonal Seafood

Seafood Salad

\$30

Blend of fresh seasonal seafood topped w/ avocado



VG

V

Bean & Veggie

\$20

Crispy shell; grilled veggies, pinto beans, chickpeas & cilantro Served w/ guacamole & sour cream on the side.

KEY

VG

Vegetarian

V

Vegan

*

Gluten Free



Spicy

GRILLED VEGGIES include broccoli, carrots, cauliflower, zucchini, celery, sautéed w/ onions, peppers & jalapeños

BLEND OF FRESH SEASONAL SEAFOOD includes shrimp, scallops, Alaskan king crab & swordfish

(Food can be served mild or extra spicy on request)

Appetizers

VG

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V

can be made vegetarian / GF / vegan

VG

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V

Fresh Guacamole

Served w/ chips & salsa

(For 2) \$12 (For 4) \$16

VG

*

Flauta

\$6

CHOICE OF: Chicken / Beef / Cheese

VG

Jalapeño Poppers (8)

\$12

*

Wings (8)

\$12

Served w/ spicy chipotle sauce on the side

Jumbo Shrimp

CHOICE OF: coconut crust / *grilled / breaded

4 pcs - \$12 8 pcs - \$23 16 pcs - \$44



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Chili Con Carne

\$12

Ground beef & beans topped w/ cheese & sour cream;

served w/ rice on the side.

VG

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Queso & Chips

\$12

Cheesy chili flavored goodness, pinto beans, onions & peppers

+\$3 ground beef

VG

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Nachos Supreme

\$10

Lightly topped w/ beans, sauce & melted cheese

Served w/ guacamole, sour cream & picco de gallo.

+\$5 PER topping: shredded chicken /

shredded beef / ground beef

+\$8 grilled chicken, onions & peppers

+\$10 grilled steak, onions & peppers

VG

*

Quesadillas

\$7

Stuffed w/ cheese; Served w/ guacamole & sour cream on the side.

CHOICE OF: flour / corn / whole wheat tortilla

+\$5 PER stuffing: shredded chicken / ground beef /

shredded beef / sautéed spinach / grilled mushrooms /

paneer / grilled veggies

+\$7 Grilled chicken, onions & peppers

+\$9 Grilled skirt steak, onions & peppers

+\$11 PER stuffing: spicy chorizo, onions and peppers /

shrimp & grilled mushrooms, onions & peppers / blend of seasonal seafood

+\$13 Alaskan king crab

Assorted Platter

\$35

A variety of cheese & grilled chicken quesadillas, jumbo chicken wings, breaded shrimp, chicken flautas & nachos.

Served w/ guacamole & sour cream on the side

*

Specialty Quesadillas

Stuffed w/ cheese; served w/ sour cream and guacamole on the side.

CHOICE OF: flour / corn / whole wheat tortilla



VG

Spicy Veggie

\$18

Sautéed onions, tomatoes, bell peppers, jalapeños, black beans, chipotle sauce, cilantro, lime

+\$4 for paneer



VG

Veggie Trio

\$18

Grilled veggies, spinach & mushrooms



Trio

\$18

Grilled chicken, steak & veggies

Double Decker

\$28

One layer of seasonal seafood & one layer of fresh Alaskan king crab



Triple Decker

\$28

3 layers of grilled chicken, steak & veggies

The above prices do not include New York State Tax. 20% gratuity added automatically.



Entrees

All entrees serve w/ rice, refried beans and salad unless specified

* Combo (choice of two) \$16
(+\$5 one additional item ONLY)

Pick two:

* *Taco* (hard/soft corn) topped w/ lettuce, cheese & ranchera sauce

Burrito (flour tortilla)

* *Enchilada* (topped w/ red sauce & cheese)

* *Flauta* (served w/ guacamole & sour cream)

* *Tostada* (corn crisp shell topped w/ lettuce, cheese & ranchera sauce)

Pick one filling per item: chicken / shredded beef /

ground beef / chilli / pork / cheese

* Suiza Green Enchiladas (2) \$18

Corn tortilla topped w/ melted cheese &

sour cream drizzle

CHOICE OF: stuffing shredded chicken / ground beef / shredded beef / cheese

+\$10 Shrimp & grilled mushrooms / blend of seasonal

seafood in white seafood sauce

+\$10 Grilled steak, onions & peppers

+\$12 Fresh Alaskan king crab

Chimichanga \$18

Giant tortilla stuffed w/ cheese; Served w/ guacamole &

sour cream on the side.

CHOICE OF: Baked **OR** fried

CHOICE OF: shredded chicken / ground beef / shredded beef

+\$6 Grilled chicken & veggies / chi-chimanga chicken in sour

orange yucatan sauce / pork in sour orange yucatan sauce /

+\$10 Grilled steak & veggies / grilled pork & veggies

+\$12 blend of seasonal seafood / shrimp & grilled mushrooms

+\$14 Fresh Alaskan king crab

* Mamasita Pollo a La Parilla \$22

Half a chicken marinated Mexican style in lime, herbs

& spices then grilled; served w/ picco de gallo on the side

* Tacos (hard/ soft) al Carbon \$22


All fillings for tacos are sauteed w/ onions & bell peppers &

served w/ picco de gallo on the side.

3 Grilled chicken / 2 tilapia tacos

+\$5 2 shrimp & grilled mushrooms tacos

+\$5 2 skirt steak / 3 tenderloin pork tacos

 * Stuffed Poblano Peppers (2) \$22

Topped w/ ranchera sauce & melted cheese

CHOICE OF filling: shredded chicken, ground or

shredded beef, chilli or cheese

+\$6 for blend of seasonal seafood in a white seafood sauce /

skirt steak, onions & peppers / shrimp & grilled mushrooms

* Chicken in Green Mole / Brown Mole Poblano \$24

* Carnitas Yucatan \$24

Sour orange sauce; served w/ corn tortillas on the side

CHOICE OF: boneless chicken / pork

* Pork Chilli Verde \$24

Boneless pork, salsa verde, olives, onions & bell peppers

+\$5 for skirt steak

* Chilaquiles Chapultepec \$24

Boneless chicken in salsa verde topped w/ melted cheese;

served on a bed of corn tortillas chips

+\$6 for steak, +\$10 to add jumbo shrimp & Alaskan king crab

* Authentic Chicken Platters \$24

Boneless chicken w/ grilled veggies in your choice of sauce.

CHOICE OF: spicy ranchera, mango, coconut **OR** garlic sauce

* Pescado Veracruz Served w/ grilled veggies \$26

CHOICE OF: Salmon / Tilapia / +\$5 Swordfish /

+\$5 Red Snapper

* Chicken Mole Enchiladas (2) \$26


Stuffed in corn tortillas & topped w/ melted cheese

CHOICE OF: green/ brown mole

CHOICE OF: spinach/ mushrooms

* Almond Chicken (2) \$26

Flour tortillas topped w/ brown mole, melted cheese & almonds

 * Spicy Enchiladas (3) \$26

Grilled chicken & veggies topped w/ habanera pepper

sauce, melted cheese & sour cream


 * Chicken Veracruz \$26

Grilled chicken breast topped w/ ranchera sauce, melted cheese

served on a bed of grilled veggies

* Steak Ranchero \$28

Rib eye steak & grilled veggies in ranchera sauce

 Chef's Special Burritos (Recommended)

Stuffed w/ cheese, onions, bell pepper & jalapeños;

wrapped in a whole wheat tortilla,


Served w/ guacamole & sour cream on the side.

CHOICE OF: grilled veggies, spinach **OR** mushrooms


CHOICE OF: \$24 Grilled Chicken

\$30 Grilled Rib Eye Steak **OR** Jumbo Shrimp

\$35 Grilled Filet Mignon


 Trio Cancun Burrito (Recommended) \$35

Grilled chicken, steak, & jumbo shrimp, sautéed w/ spinach

 Fajita Wraps (Recommended) \$38

Flour & Wheat tortilla Grilled chicken, steak, & jumbo shrimp

with grilled onions, & peppers served with guacamole & sour cream

 * Chef's Special Fajitas (Recommended)

Grilled onions & bell peppers, broccoli & mushroom topped

w/ chipotle spicy sauce & cilantro. Served w/ rice, black beans,

whole wheat tortillas & picco de gallo on the side.

(+\$4 guacamole & sour cream)


CHOICE OF:

\$28 Grilled chicken topped w/ spinach **OR** mushrooms & melted cheese

\$32 Rib eye steak topped w/ spinach **OR** mushrooms & melted cheese

\$34 Chicken & mixed seafood

\$38 steak & mixed seafood

 * Sizzling Fajitas

Grilled onions & bell peppers, broccoli & mushroom topped

w/ chipotle spicy sauce & cilantro. Served w/ rice, black beans,

whole wheat tortillas & picco de gallo on the side.

(+\$4 guacamole & sour cream **OR** melted cheese)

CHOICE OF:

\$24 Grilled chicken

\$28 Skirt steak / tenderloin pork / Rib eye steak

\$30 Shrimp & vegetable

\$32 (Trio **OR** Choice of two) chicken, steak & shrimp

* Shrimp Platters \$24

Served w/ rice & salad only.

CHOICE OF: Mango / Coconut / Garlic / Diablo (tequila)

+\$4 Shrimp chilli & veggies

+\$6 Fried shrimp & veggies

+\$12 Shrimp topped w/ Alaskan king crab & melted cheese

Sorpresa Del Mar (Recommended) \$36

3 enchiladas: shrimp, mixed seasonal seafood & king crab;

Topped w/ three different sauces, melted cheese &

sour cream drizzle

KEY



Vegetarian



Vegan



Gluten Free



Spicy

GRILLED VEGGIES include broccoli, carrots, cauliflower, zucchini, celery,
sautéed w/ onions, peppers & jalapeños

BLEND OF FRESH SEASONAL SEAFOOD includes shrimp, scallops,
Alaskan king crab & swordfish

(Food can be served mild or extra spicy on request)



Mamaitas Drink Menu

Mexican Beers **\$7.50**

*Dos equis + Dos equis lager +
Tecate +
Carta Blanca+
Corona +
Negro modelo + modelo especial
Bohemia + Macho Muchacho
Pacifico + Sol + Blue Moon*

Imported Beers **\$7.50**

*Heineken +
Amstel light
Stella*

Domestic Beers **\$7.50**

*Budweiser +
Bud light +
Coors light +*

House Margarita on the Rocks by the Glass each flavor

Regular 12oz **\$13** **\$1**

Large 16oz **\$16** **\$2**

Magna Grande 28oz **\$30** **\$3**

Super Bowl 48oz **\$48** **\$3**

Fiesta Bowl 60oz **\$65** **\$4**

Pitcher 65oz **\$70** **\$4**

Sangria by the Glass **\$11**

Sangria Pitcher **\$35**

1/2 sangria Pitcher **\$25**

House Drinks **\$7.5**

Fresh Brewed Iced Tea **\$2.5**

Soda **\$3.5**

Juices **\$4.5**

Mexican Sodas **\$3.5**

House Wine

House White Chardonnay **\$9**

House Red Merlot **\$9**

Pinot Grigio or Cabernet Sauvignon **\$11**

House Margarita Frozen by the Glass each flavor

Regular 12oz **\$13** **\$1**

Large 16oz **\$16** **\$2**

Magna Grande 28oz **\$30** **\$3**

Super Bowl 48oz **\$48** **\$3**

Fiesta Bowl 60oz **\$65** **\$4**

Pitcher 65oz **\$70** **\$4**

• NY’s Freshest & Best Mexican Food! We do not use any LARD, MSG, or ANIMAL FAT in our food or sauces. •
The above prices do not include New York State Tax. 20% gratuity added automatically
All major credit cards accepted. No smoking permitted.



Desserts

Homemade caramel flan \$6

Ice cream \$6

***CHOICE OF:** vanilla / mango / mixed*

Arroz con leche \$8

Tres leche \$8

* Mexcian banana sorpressa \$12

* Fried ice cream \$12

Toppings: chocolate / strawberry / raspberry

Sopapilla (buenvuelos) \$12

Mexican donuts served w/ ice cream, whipped cream,

chocolate maple syrup & cinnamon

Coffee Creations

Mexican Coffee \$10
house tequila & kahlua topped with whip cream

Amor latino \$10
cuervo tequila, kahlua & coffee topped with whip cream

Snow ball \$10
coffee, kahlua & cinnamon schnapps topped with whip cream

Latin leprechaun \$10
coffee, baileys irish cream, kahlua & coffee topped with whip cream

Café navida \$10
baileys irish cream & coffee topped with whip cream

B-52 coffee \$15
coffee, grand marnier, baileys irish cream & kahlua

Coffee Selection

Clasico Black Coffee *Café Clasico* \$3

Black Coffee with Cinnamon *Café de Olla* \$3

Espresso Coffee *Café Espresso* \$3

Latte *Café con Leche* \$3

Mexican Hot Chocolate *Chocolate Abuelita* \$4.5

Coffee with Abuelita *Mokalita Clasico* \$4.5

Cappuccino \$4.5

French Vanilla Cappuccino Vanilla \$4.5
Cappuccino con French





Healthy Vegetarian Menu

All items served w/ rice, refried beans & salad unless specified.

Please note that the items below can be made VEGAN & there are more vegetarian options under the appetizer section.
Veggies include broccoli, carrots, cauliflower, zucchini, celery & are sauteed w/ onion, bell peppers, jalapeños & garlic.

Mushrooms & spinach are sautéed w/ onions, bell peppers & garlic

ALL items **(V)** can be made vegan, * Gluten Free

* <u>Combo</u> (+\$5 additional one item only)	\$16	* <u>Sizzling Vegetable Fajitas</u>	\$22
<i><u>Pick two:</u></i>		<i>grilled veggies marinated in lime, spices & garlic grilled to perfection served on a bed of onions & bell peppers. Served w/ black beans, picco de gallo & whole wheat tortillas on the side</i>	
<i>Taco (hard/soft) topped w/ lettuce, cheese, ranchera sauce</i>			
<i>Burrito (flour tortilla)</i>			
<i>Enchilada (topped w/ red sauce & cheese)</i>			
<i>Flauta (served w/ guacamole & sour cream)</i>			
<i>Tostada (corn crisp shell topped w/ lettuce, cheese & sauce)</i>			
<i><u>Pick one filling per item:</u> grilled veggies / grilled mushrooms / sautéed spinach / cheese / guacamole / refried beans / black beans</i>			
* <u>Queso con hongos OR verduras</u>	\$18	* <u>Vegetable Veracruz</u>	\$22
<i>Casserole of grilled mushrooms in salsa verde OR steamed veggies in ranchera sauce topped w/ melted cheese</i>		<i>Fresh garden fresh veggies, eggplant & mushrooms sautéed to perfection w/ onions, garlic, hot & sweet bell peppers in a spicy ranchera sauce topped w/ cilantro</i>	
* <u>Chilli Verde de Vegetable</u>	\$18		
<i>Grilled veggies, salsa verde, olives</i>		* <u>Almond Vegetable (2)</u>	\$22
* <u>Vegetables Chilaquiles</u>	\$18	<i>Fresh veggies & mushrooms sautéed w/ almonds, jalapenos, onions & tomatoes rolled in corn tortilla topped w/ our green mole sauce & melted cheese</i>	
<i>Grilled veggies & eggplant in salsa verde top w/ cheese & avocado; Served on a bed of tortilla chips.</i>		* <u>Chile Rellenos (2)</u>	\$22
<i>🌮 * <u>Suizas Green Enchiladas (2)</u></i>	\$18	<i>Fresh Mexican poblano peppers topped w/ ranchera sauce & melted cheese.</i>	
<i>Corn tortilla topped w/ melted cheese & sour cream drizzle</i>		<i><u>CHOICE OF:</u> grilled veggies, spinach, mushrooms or cheese.</i>	
<i><u>CHOICE OF STUFFING:</u> vegetables, cheese, spinach or mushrooms</i>		* <u>Homemade Cheese Enchiladas (2)</u>	\$22
<u>Vegetable Chimichanga</u>	\$18	<i>Two corn tortillas served w/ paneer, sauteed w/ onions, bell peppers, tomatoes & garlic topped w/ brown mole & melted cheese.</i>	
<i>Baked or fried served w/ guacamole & sour cream on the side</i>		<u>Chef's Special Vegetarian Burritos</u>	
* <u>Vegetable OR Mushroom Chilli</u>	\$20	<i>(Recommended)</i>	
<i>Sauteed w/ onions, bell peppers, cilantro & pinto beans in a chilli sauce top w/melted cheese & sour cream (served w/ black beans)</i>		All burritos are served in a giant whole wheat tortilla & stuffed w/ cheese & jalapeno; Served w/ guacamole & sour cream on the side.	
* <u>Fresh Steamed Broccoli or Grilled Veggies in Garlic Sauce</u>	\$20	- Santa Fe \$20: black beans, avocado, picco de gallo & grilled veggies	
<i>White wine sauce; Sauteed w/ garlic, onions & bell peppers</i>		- Spicy Bean \$22: grilled veggies, pinto beans, chickpeas, cilantro	
		- California Spinach \$22: sauteed spinach (no cheese added inside)	
		- Tex Mex \$22: grilled mushrooms, eggplant, spinach & veggies	
		- Spinach & Cheese \$22: sauteed spinach & paneer	
		- Baja Chi-Chi \$24: sour orange sauce, grilled spinach, mushrooms & veggies	

Side Dishes

		<u>Side of guacamole</u>	\$4
<u>Picco de gallo</u>	\$3	<u>Refried beans</u>	\$5
<u>Side of jalapenos</u>	\$3	<u>Side of mole sauce</u>	\$5
<u>Sour cream</u>	\$3	<u>Side of salsa (16 oz) or a bag of chips</u>	\$6
<u>Tortillas (corn, flour or whole wheat)</u>	\$3	<u>Refried beans w/ melted cheese on top</u>	\$8
<u>Spicy homemade habanero or chipotle sauce</u>	\$3	<u>Extra chips & salsa (16 oz)</u>	\$12
<u>Shredded cheese</u>	\$4	<u>Chorizos</u>	\$12
<u>Mexican rice</u>	\$4	<u>Side of grilled veggies or mushrooms</u>	\$12
		<u>Side of sautéed spinach</u>	\$12

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The above prices do not include New York State Tax. 20% gratuity added automatically.



Enjoy the

BEST KILLER MARGARITAS

Over 25 DIFFERENT FLAVORS – THOUSANDS OF COMBINATIONS

Strawberry • Raspberry • Cranberry • Blueberry • Guava • Pina Colada • Pineapple • Coconut • Kiwi • Banana
Lemon • Mai Tai • Papaya • Apricot • Passion Fruit • Apple • Orange • Almond Orgeat • Mango • Cherry
Fruit Punch • Grape • Peach • Strawberry/Banana • Chocolate • Blue Curacao • Cappuccino
Sour Apple • Lychee • Amaretto • Sangria • Pomegranate • Goji. • Each Flavor Add Extra \$\$\$



Top Shelf Margaritas with Premium Tequilas Served on the rocks made with Cointreau & YOUR CHOICE OF TEQUILA. (See Below)

Type of Tequila	Regular (12oz.)	Large (16oz.)
Cuervo Family: Gold/1800		
Sauza Commemorative	\$13.00	\$16.00
Hornitos		
Each Flavor Add Extra	\$1.00	\$2.00
Family		
Tres Generations	\$15.00	\$18.00
Herradura		
Each Flavor Add Extra	\$1.00	\$2.00
Patron/Don Julio		
Cuervo Anejo/Mezcal	\$16.00	\$18.00
Each Flavor Add Extra	\$1.00	\$2.00

THE 60oz. FIESTA BOWL: FINALLY, A MARGARITA FOR FOUR !!!!

Any of the above with Cuervo family.....\$ 70.00
.....with Patron family.....\$ 85.00
.....Each Flavor Add Extra.....\$ 5.00

THE LIST

The Original Margarita: It began in Acapulco, 1948. Margarita Sames created a special cocktail by combining Triple Sec, tequila and lemon juice thus the legend of margaritas was created.

The Ultimate Margarita: Ultimately delicious!!! Combines Triple Sec, tequila & fresh lime juice. This is a winning combination!

Margarita Real: A blend of tequila, sour mix Triple Sec & Orange juice

Tijuana's Tea Margarita: A sensational twist to the Long Island ice tea, combining Triple Sec, tequila sweet & sour mix & Coca Cola

Tropical Margarita: From the depths of the tropics comes tequila, Myers rum, 7-up, Orange Pineapple, & Cranberry juice on the rocks

Gran Gold Margarita: A blend of Triple Sec, tequila & Grand Marnier with lemon lime juice

Isla Margarita: A touch of the tropics in a blend of Mount Gay Rum, Triple Sec, fresh Lime juice

Yellow Devil Margarita: Sensational mix of Triple Sec, tequila, sour mix topped with a splash of Galliano liqueur.

Baja Margarita: An ocean blue combination of Triple Sec, tequila , Blue Curacao, sweet & sour, & lime juice

Margarita Madres: An exciting combination of Triple Sec, tequila, sweet & sour mix, topped with Orange & Cranberry juice.

Tequila Shooters: Mexican Beauty, Triple Sec, tequila & sour mix \$ 7.50

Rumarita Margarita: A combination of Bacardi lemon, or Absolute Citron, tequila, Triple Sec & fresh Lime juice shaken & served in a glass rimmed with sugar

Coconut Almond Margarita: A blend of Triple Sec, tequila, splash of Amaretto, sweet & sour mix, Cream of Coconut, & fresh Lime juice

Stinger Margarita: After dinner Margarita combines Creme de Menthe, tequila & Triple Sec with sweet & sour mix

Green Iguana Margarita: A blend of Midori, Triple Sec & tequila with sweet & sour & fresh Lime juice

Pina Margarita: A sensational combination of Triple Sec, tequila, Lime juice, sweet & sour, Pineapple juice & Cream of Coconut

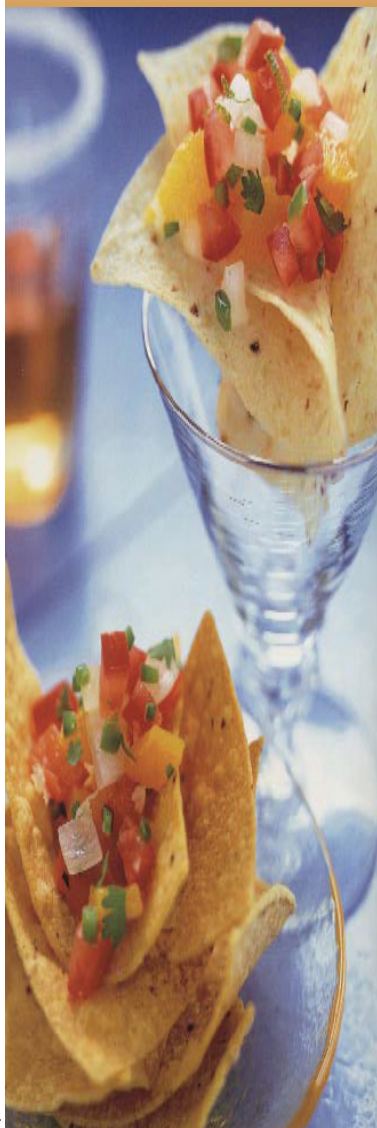
Margarita Tropical: Combines Triple Sec, tequila, Grenadine, Pineapple & Orange juice

Santa fe Margarita: A winning combination of Triple Sec, tequila, sweet & sour, Cranberry & fresh Lime juice

Fuzzy Rita Margarita: A blend of Triple Sec, tequila, Peach Schnapps & fresh Lime juice

Margarita Cooler: Combination of Triple Sec, tequila, Club Soda, Pineapple, Cranberry & fresh Lime juice

Mi Nidito Splash Margarita: Combination of Triple Sec, tequila, Gold Grand Marnier, Pineapple & Orange juice with a splash of 7-up



818 10th Avenue New York, NY, 10019
(Bet. 54th & 55th St)

For over 38 years owner of PK and his family has been bringing
New Yorkers fresh & healthy best Mexican in town cuisine.

All our food is made fresh to order and is completely free of
MSG, LARD & ANIMAL FAT.

Our Menu offers a wide array of choices including a large
Healthy Vegetarian, vegan & gluten free selection.

We at MAMASITA take pride in serving the freshest and best
Mexican food made with the finest ingredients available.

Our Menu features exclusive dishes created by our chefs and owner,
PK. And with over 25 different flavors of Margaritas, we have a
flavor for every meal.

*** We DO NOT use
lard, MSG or any animal-fat
in our food & sauces.**
*** We also have a Healthy Vegetarian,
Vegan and Gluten FREE menu apart
from our regular menu.**

*Food Served Spicy On Request or mentioned in menu

*Drinks: Sodas, juices, beers, Mexican sodas

All Major Credit Cards Accepted
Visit us at www.mamasitanyc.com

 &  @mamasitanyc

 Mamasita Bar & Grill

 mexican852@yahoo.com



Nacho Grande



Chef's Special Burritos



Fajita Wrap



Combo (Chk Enchilada)



All Chimichangas



Tacos al Carbon



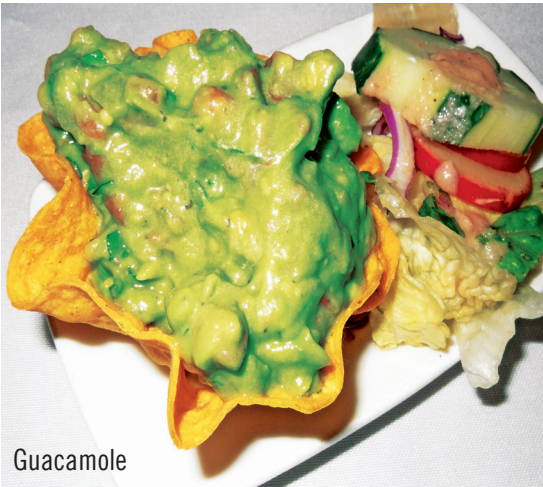
Flautas / Taquito



Chicken Wings



Assorted appetizer



Guacamole



Chile Rellenos poblano pepper



Combo (Taco & Enchilada)



Tortilla soup / Chipotle soup



Steak Ranchero