



**PLAZA • AZTECA**

RESTAURANTES MEXICANOS

*Veg* VEGETARIAN

*New* NEW DISH

★ RECOMMENDED



• Fresh table side guacamole •

## Appetizers

**Chicken wings (10) \$8**

**Cheese dip \$5**

**Fresh table side guacamole \$9**

★ **Grilled Pineapple Guacamole \$10**

Creamy avocado, lime juice, grilled pineapple, sundried tomatoes, jalapeños, red onion, goat cheese and cilantro.

**Camarones gratinados \$9.50**

Grilled shrimp chopped with onions served in a sizzling skillet of melted cheese.

**Pollo gratinado \$8**

Grilled chicken chopped with onions served in a sizzling skillet of melted cheese.

**Queso fundido (chori queso) \$8**

Melted cheese, Mexican chorizo and rajas served in a sizzling skillet.

★ **Empanadas \$9**

Four assorted empanadas: chicken and beef. Served with a perico relish and an avocado dipping sauce.



• Empanadas •

## Nachos

**OMG Nachos \$10.50**

A mix of chicken, chorizo and applewood bacon, topped with refried beans, pico de gallo, sour cream, guacamole and pickled jalapeños.

**Fajitas Nachos \$11**

Grilled steak or chicken sautéed with onions and bell peppers.

**MIXED \$12 GRILLED STEAK AND CHICKEN**

**Nachos Supreme \$9**

Ground beef or shredded chicken topped with lettuce, pico de gallo and sour cream.

**Shrimp Nachos \$14**

Grilled shrimp with sautéed onion and bell peppers.

## Kids \$6

12 YEARS AND UNDER. INCLUDES UNLIMITED FOUNTAIN DRINK REFILLS. THERE IS A \$1.50 UPCHARGE FOR JUICE OR MILK REFILLS.

1. Mac & Cheese
2. Cheese quesadilla & Rice
3. Cheeseburger and fries
4. Chicken fingers & fries
5. Cheese or pepperoni pizza & fries
6. Kids' combo: ground beef burrito and soft taco.
7. Corn Dog with fries
- ★ 8. Nachos LoKos

Crispy tortilla chips topped with rice, cheese sauce and pico de gallo.



• OMG Nachos •



# Salads

## Taco Salad \$8

Crispy flour tortilla bowl filled with ground beef or shredded chicken, cheese, beans, lettuce, pico de gallo and sour cream.

## Fajita Taco Salad \$11

Crispy flour tortilla bowl filled with your choice of grilled chicken or steak, cheese beans, lettuce pico de gallo and sour cream.

## Chicken Fajita Salad \$10

Grilled chicken over a bed of shredded lettuce, pico de gallo, cucumbers, avocado slices and cheese.

## Azteca Salad \$15

Grilled shrimp, chicken and mushrooms over shredded lettuce, avocado slices, tomatoes and cheese.

## ★ La Flaka Chopped Salad \$10

Chopped romaine lettuce, tomato, onions, avocado slices, roasted corn, black beans, cucumbers, queso fresco with a piquin chile raspberry vinaigrette. Garnished with crispy corn tortilla strips.

ADD GRILLED CHICKEN: \$3

ADD GRILLED STEAK: \$4

ADD GRILLED SHRIMP: \$5

## ★ La Piñata Salad \$11

Mixed greens, strawberries, cucumber, pineapple, avocado, red onion, goat cheese, croutons, dried cranberries and pumpkin seeds in a honey vinaigrette dressing.

ADD GRILLED CHICKEN: \$3

ADD GRILLED STEAK: \$4

ADD GRILLED SHRIMP: \$5

## ★ Fiesta Salad \$11

Mixed greens, sliced zucchini, carrots, cucumber, mango, roasted pineapple, queso fresco, red onions, croutons in a citrus balsamic vinaigrette.

ADD GRILLED CHICKEN: \$3

ADD GRILLED STEAK: \$4

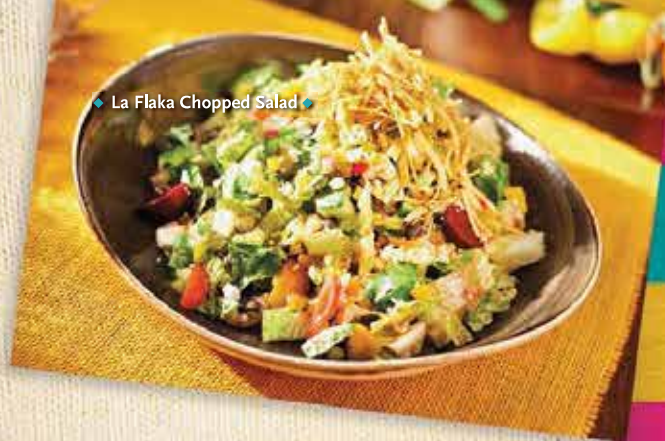
ADD GRILLED SHRIMP: \$5



◆ La Piñata Salad ◆



◆ Fiesta Salad ◆



◆ La Flaka Chopped Salad ◆

# Combos \$11



MOST COMBOS ARE MADE WITH GROUND BEEF. ALL COMBOS TOPPED WITH SOUR CREAM.

1. Taco, two enchiladas and your choice of rice or beans.
2. Fried chicken burrito, fried chicken flauta, topped with cheese sauce. Served with rice and beans.
3. Enchilada, taco, chile relleno and rice.
4. Beef taco and tostada topped with cheese, one enchilada and a side of rice.
5. Cheese enchilada, beef enchilada, rice and beans.
6. Enchilada, taco, rice and beans.
7. Enchilada, chile relleno, rice and beans.
8. Enchilada, tamale, rice and beans.
9. Chicken burrito, chicken quesadilla and tamale.
10. Two tacos, rice and beans.
11. Burrito, taco and enchilada.
12. Burrito, chicken quesadilla and enchilada.
13. Burrito, enchilada and chile relleno.
14. Burrito, enchilada and tamale.
15. Chicken quesadilla, beef and cheese tostada and taco.
16. Chicken quesadilla, chile relleno and enchilada.
17. Burrito, enchilada, rice and beans.
18. Burrito, taco, rice and beans.
19. Two chicken enchiladas with lettuce, pico de gallo and sour cream. Served with rice and beans.
20. Burrito, taco and chile relleno.





# Enchiladas



ALL ENCHILADAS GARNISHED  
WITH SOUR CREAM.

## Spinach and Chicken Enchiladas \$10

Three chicken enchiladas filled with sautéed spinach topped with a creamy poblano sauce. Served with a side of rice.

## Enchiladas Suizas \$11

Three chicken enchiladas topped with a creamy tomatillo sauce, topped with sour cream. Served with your choice of rice or beans.

## Enchiladas Supreme \$12

Four enchiladas, one chicken, second ground beef, third shredded beef fourth cheese, topped with sour cream, lettuce and pico de gallo.

## Enchiladas Rancheras \$11

Two cheese enchiladas topped with pork confit, cooked with onions and bell peppers. Served with rice and beans.

## Enchiladas Norteñas \$12

Three corn tortillas, one filled with chicken topped with spinach sauce, one filled with shredded pork topped with chipotle sauce and one filled with potato and chorizo. All enchiladas are finished with our cheese sauce and sour cream. Served with a side of rice and beans.

## Enchiladas bandera \$11

Three corn tortillas, one with chicken, one with beef and one with cheese. Topped with three different sauces. Served with your choice of rice or beans.

## Enchilada chipotle \$13

Three enchiladas, one shredded beef, one ground beef and one chicken. Topped with a creamy chipotle sauce, sour cream and pico de gallo. Served with rice.

## ★ Enchiladas Yolanda \$12

Three enchiladas filled with shredded chicken in a green tomatillo sauce served with rice and a guacamole salad.



# Quesadillas

## Quesadillas Rancheras \$12

One quesadilla with your choice of grilled chicken or steak. Filled with beans, cheese, onions. Served with crema salad.

## Quesadillas Rellenas \$10.50

Two quesadillas with shredded beef or chicken with choice of rice or beans.

## Quesadillas del Mar \$13

One quesadilla filled with grilled shrimp, beans, onions and melted cheese. Served with a side of salad.

## Spinach and Chicken Quesadilla \$12

A flour tortillas stuffed with grilled chicken and sautéed spinach, served with a creamy poblano salsa.

ANY ADDITIONAL ITEMS  
ASK THE WAIT STAFF FOR DETAILS.



# Steaks



◆ El Paisano ◆

## Molcajete Azteca \$25

A traditional feast! A hot volcanic stone bowl filled with a juicy rib-eye steak, butterflied chicken breast, grilled shrimp, poblano peppers, onions, pineapple chunks and a homemade pastor salsa topped with shredded cheese. Served with rice, beans and flour tortillas.

## ★ Carne Asada \$14

Tender rib-eye steak served with rice, beans, pico de gallo and flour tortillas.

## El Paisano

Your choice of a 12 oz T-bone steak or a grilled chicken breast topped with shrimp, mushrooms, onions and peppers. Drizzled with our cheese sauce, served with a side of rice and beans.

**TBONE STEAK \$20.50 CHICKEN BREAST \$18.50**

## Ranchero Especial \$17

A delicious combo of grilled chicken breast and a rib-eye steak, one chicken enchilada with a side of pico de gallo. Served with rice, beans and corn tortillas.

## Chori Steak \$19.50

Grilled 12 oz T-bone steak topped with chorizo drizzled with cheese sauce. Served with rice and beans.

## Carnitas Dinner \$14

Tender pork cubes in a citrus and Mexican spices marinade. Pork is slowly roasted until golden and is served with a side of onions, pico de gallo, rice, beans and tortillas.

## ★ Chile Colorado \$14

Pork stew in a red chile tomato base sauce. Served with rice, black beans and tortillas. A Mexican classic.

## ★ Chile Verde \$14

Hearty beef stew in a chile verde and tomatillo sauce with potato. Served with a side of rice, black beans and tortillas.



◆ Texas Fajitas ◆

# Sizzling Fajitas

ALL FAJITAS ARE SERVED IN A SIZZLING SKILLET WITH GRILLED BELL PEPPERS AND ONIONS. SERVED WITH A SIDE OF RICE, REFRIED BEANS, PICO DE GALLO, GRATED CHEESE AND SOUR CREAM.

## Chicken \$15

Grilled tender sliced chicken.

## Beef \$15.50

Grilled tender sliced steak.

## Mixed \$16

Grilled tender chicken and steak.

## Texas \$17

Grilled steak, chicken and shrimp.

## Piña Loka \$17

Grilled pineapple stuffed with chicken, steak, peppers and onions in a "al pastor sauce" topped with melted cheese.

## Veg Veggie \$11

Fresh grilled peppers, mushrooms, squash, carrots, tomato and onions.

## Fajitas for Two \$25

The perfect mix of beef, chicken, shrimp and pork.

## Shrimp \$18



◆ Piña Loka ◆





◆ Cordon Bleu Mexican ◆

## Chicken

PLAZA AZTECA'S BRAND OF JASMINE RICE IS "BAMBOO"

### Chicken & Spinach \$14.50

Grilled chicken breast topped with a creamy spinach and bacon sauce. Served with salad and rice.

### Cordon Bleu Mexicana \$16

Butterflied chicken breast rolled and breaded with panko, stuffed with sautéed seasonal vegetables, ham and cheese. Drizzled with a mushroom tequila reduction. Served with rice and black beans.

### Chori Pollo \$15

Grilled chicken breast topped with chorizo and drizzled cheese sauce. Served with a side of rice, beans and tortillas.

### Pollo Sonora \$13

Marinated chicken breast topped with grilled mushrooms, onions and our classic cheese and ranchero sauce. Served with rice, beans and tortillas.

### Chicken Fried Rice \$10

Grilled chicken served over Mexican rice and cheese sauce.

### Pollo con Rajas \$15

Grilled chicken breast topped with poblano rajas and jalapeños in a sour cream base sauce. Served with a side of rice, black beans and tortillas.

## Tacos

THREE TACOS IN CORN TORTILLA SERVED WITH A SIDE OF RICE AND BLACK BEANS

### California Fish Tacos \$12

Your choice of flour or corn tortillas filled with fish fillet, topped with red cabbage and a creamy chipotle sauce.

### Shrimp Tacos \$13

Sautéed shrimp in a bisque sauce topped with goat cheese, cilantro, tomato and chile de arbol sauce.

### Tacos al Pastor \$11

Pork confit in an al pastor marinade topped with a pineapple pico de gallo.

### Tacos de Carne Asada \$11

Steak topped with onions, cilantro and chile de arbol sauce.

### Tacos de Carnitas \$11

Pork confit topped with onions, cilantro and a chile habanero sauce.

### Tacos de Pollo \$12

Grilled chicken with tomato, cilantro, queso fresco, avocado and a chile de arbol sauce.

ANY ADDITIONAL ITEMS ASK THE WAIT STAFF FOR DETAILS.



◆ Shrimp tacos ◆



# Seafood

## **Camarones al Mojo de Ajo \$15**

Sauteed shrimp in garlic mojo sauce, onions, tomato and fresh avocado, served over rice.

## **Shrimp Fried Rice \$13**

Grilled shrimp over a bed of rice and cheese sauce.

## **Enchiladas Los Cabos \$15**

Three flour tortillas filled with avocado and queso fresco. Topped with a creamy shrimp and scallop seafood sauce. Served with a citrus green mix salad.

## **Seafood Chimichangas \$15**

Two flour tortillas, fried or soft, filled with shrimp and crab meat drizzled with a cheese sauce and sour cream. Served with rice and beans.

## **Pescado Azteca \$17**

White fish fillet with fresh grilled shrimp, mushrooms, spinach and roasted peppers in a delicious white wine sauce. Served with a side of rice.

## **Salmon Tropikal \$17**

Salmon fillet in a passion habanero glaze garnished with a perico relish. Served with a side of rice and grilled seasonal vegetables.

## **Plaza del Mar \$18**

Seabass fillet topped with scallops and shrimp topped with a seafood sauce. Served with rice and a mango pico de gallo.

• Enchiladas Los Cabos •



• Salmon Tropikal •



## **SIGNATURE** *margarita*

OUR SIGNATURE DRINKS  
PAIR WELL WITH ANY ENTREE.

Ask your server about  
our signature drinks.



SERVED  
**FROZEN OR  
ON THE ROCKS**



◆ Burrito San Jose ◆



◆ Burrito Mex ◆

# Burritos

PLAZA AZTECA'S BRAND OF JASMINE RICE IS "BAMBOO". BURRITOS ARE MADE WITH FLOUR TORTILLAS AND DRIZZLED WITH SOUR CREAM.

## Philly Steak Burrito \$10.50

Thilly sliced steak meat, onions, mushrooms and roasted poblano peppers. Drizzled with cheese sauce.

## Burritos Fajitas (2) \$11.50

Two burritos filled with steak or chicken, onions drizzled with cheese sauce. Served with a side of rice and beans.

## ★ Burrito San Jose \$11

10" flour tortilla filled with grilled chicken, chorizo, rice and beans. Finished with cheese sauce and pico de gallo.

## Burritos Deluxe (2) \$11.50

Two burritos, one filled with chicken and beans another filled with beef and beans topped with lettuce, pico de gallo and sour cream. Served with a side of rice or beans.

## Chimichanga Dinner \$11

Two flour tortillas fried or soft, filled with shredded beef or chicken, drizzled with a cheese sauce and sour cream. Served with rice and beans

## Chimichanga Supreme \$12

Two flour tortillas fried or soft, filled with shredded beef or chicken, topped with lettuce, pico de gallo, sour cream and cheese.

## Burrito de la Ruleta \$10

One flour tortilla filled with grilled steak or chicken, rice, beans and onions. Drizzled with cheese sauce, ranchero sauce and pico de gallo.

## Burrito de Espinaca \$11.50

One flour tortilla stuffed with grilled chicken, rice, beans and onions. Topped with a spinach and cheese sauce.

## ★ Burrito Mex \$11.50

One flour tortilla filled with grilled steak or chicken, rice, beans and onions. Topped with guacamole dip, pico de gallo and sour cream. Served with a side of rice and beans.

## Burrito Chipotle \$11

One flour tortilla filled with grilled chicken, peppers, your choice of rice or beans. Drizzled with a creamy chipotle sauce, sour cream and a mango pico de gallo.

## Carnitas Burrito \$11.50

One flour tortilla filled with pork confit, rice, beans and guacamole dip. Drizzled with cheese sauce and a side of habanero sauce.

# Vegetarian

## Sonora \$9

Cheese quesadilla, cheese enchilada and a bean burrito drizzled with cheese sauce.

## Durango \$9

Potato burrito, mushroom quesadilla and a cheese enchilada.

## Enchiladas Vegetarianas (3) \$10

Cheese, bean and potato enchiladas, topped with cheese sauce and served with a side of rice.

## Spinach Enchiladas \$10

Three corn tortillas with spinach, topped with a roasted poblano sauce. Served with rice.

## Quesadillas Vegetarianas \$11

Flour tortilla filled with a mix of sautéed spinach, green zucchini, yellow squash, mushrooms and baby corn.

## Mushroom Quesadillas \$10.50

Two quesadillas filled with mushrooms, onions and peppers. Topped with pico de gallo and cheese.

## Vegan Burrito Bowl \$9

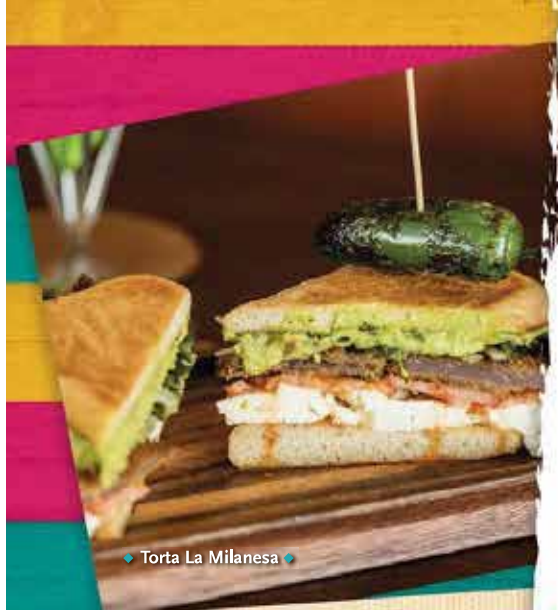
A rice bowl topped with black beans, corn, guacamole, lettuce and pico de gallo.

ADD: CHEESE AND SOUR CREAM FOR \$1

NO MEAL IS COMPLETE  
*without dessert*  
Ask your server for our dessert menu.







◆ Torta La Milanese ◆

## Lunch

PLAZA AZTECA'S BRAND OF JASMINE RICE IS "BAMBOO". ALL ENCHILADAS AND BURRITOS ARE GARNISHED WITH SOUR CREAM.

### Lunch Fajitas \$9.50

Lunch sized portion of a sizzling skillet with your choice of grilled chicken or steak, onions, bell peppers. Served with a side of rice, refried beans, pico de gallo, sour cream, grated cheese and tortillas.

### Burrito Espinaca \$8.50

One flour tortilla filled with grilled chicken and sautéed spinach. Topped with a creamy spinach sauce. Served with rice and beans.

### Fajita Burrito \$8.50

One burrito filled with grilled chicken or steak, sautéed onions topped with cheese sauce and sour cream. Served with rice and beans.

### Burrito Deluxe \$8.50

One beef or chicken burrito with beans topped with lettuce, sour cream, cheese and pico de gallo. Served with a side of rice or beans.

### Burrito San Jose \$9.50

Lunch sized burrito filled with grilled chicken, chorizo, rice and beans. Drizzled with cheese sauce, sour cream and pico de gallo.

### Enchiladas Suizas \$7.50

Two chicken enchiladas topped with a creamy tomatillo sauce, cheese and sour cream. Served with your choice of rice or beans.

### Spinach Enchiladas \$7.50

Two corn tortillas filled with sautéed spinach, topped with a creamy poblano pepper sauce. Served with rice.

### Chimichanga \$8.50

Shredded beef or chicken filled flour tortilla, fried or soft, topped with sour cream and cheese sauce. Served with a side of rice and beans.

# Lunch Specials

**\$8** MONDAY - SUNDAY 11:00 AM - 3:00 PM

ALL LUNCH SPECIALS ARE GARNISHED WITH SOUR CREAM. MOST SPECIALS ARE MADE WITH GROUND BEEF. YOU CAN SUBSTITUTE FOR SHREDDED CHICKEN FOR 50 CENTS EXTRA.

1. Chile relleno, spinach and chicken quesadilla and your choice of rice or beans.
2. Burrito, rice and beans.
3. Enchilada, spinach and chicken quesadilla and your choice of rice or beans.
4. Chile relleno, taco, rice and beans.
5. Burrito, taco and rice.
6. Two chicken enchiladas, topped with lettuce, pico de gallo and a side of rice. Garnished with sour cream.
7. Grilled steak or chicken fajita quesadilla, salad and your choice of rice or beans.
8. Beef or chicken quesadilla and two beef tacos.
9. Beef burrito, beef enchilada and your choice of rice or beans.
10. Chicken enchilada and chicken burrito, topped with lettuce, sour cream and pico de gallo.
11. Speedy Gonzales: Taco, enchilada and your choice of rice or beans.

### Quesadilla Rellena \$7.50

Shredded beef or chicken quesadilla with a side of crema salad.

### Enchilada Bandera \$8.50

One chicken enchilada and one beef enchilada topped with green spinach sauce and red ranchera sauce.

### ★ Gringa \$9

Guadalajara lunch classic! Grilled steak or chicken quesadilla with onions and melted cheese wrapped in foil. Served with a side of rice and beans.

### ★ Torta La Milanese \$10

Breaded beef steak, avocado spread, queso fresco, tomato, roasted rajas and a mayo chipotle spread all grilled in a ciabatta bread. Served with a side of French fries.

### ★ Torta Juana La Cubana \$10

Juicy pork confit, ham, chorizo, provolone cheese, pickles, red onions in a ciabatta bread with a mayo chipotle spread. Served with a side of French fries.

### ★ Deluxe Wrap \$9

Flour tortilla filled with shredded chicken, rice, black beans, guacamole, cheese and lettuce.

### ★ Burrito Bowl \$10

Your choice of grilled chicken or steak, rice, black beans, guacamole dip, lettuce, sour cream and pico de gallo.



◆ Torta Juana La Cubana ◆



◆ ◆ [WWW.PLAZAAZTECA.COM](http://WWW.PLAZAAZTECA.COM) ◆ ◆

Menu design by Invision Marketing Solutions





# PLAZA • AZTECA

RESTAURANTES MEXICANOS



COCKTAILS,  
WINE & BEER





# MARGARITAS

## HOUSE MARGARITA

Lunazul Reposado Tequila, Triple Sec,  
and our House Made Margarita Mix  
Available Small or Jumbo

## TEXAS MARGARITA

Lunazul Reposado Tequila, Grand Marnier,  
Orange Juice, and our House Made Margarita Mix  
Available Small or Jumbo

## CALIENTE MARGARITA

Espolón Blanco Tequila, Chambord, Grand Marnier,  
and our House Made Margarita Mix  
Available Small or Jumbo

## PAMA MARGARITA

Espolón Blanco Tequila, PAMA Pomegranate Liqueur,  
and our House Made Margarita Mix  
Available Small or Jumbo

## BONITA BLUE MARGARITA

Lunazul Reposado Tequila, Blue Curaçao,  
Peach Schnapps, and our House Made Margarita Mix  
Available Small or Jumbo

## ZORRO MARGARITA

Lunazul Reposado Tequila, Red Sangria,  
and our House Made Margarita Mix  
Available Small or Jumbo

## SOUTHERN MARGARITA

Cabo Wabo Blanco Tequila, Southern Comfort,  
Grand Marnier, and our House Made Margarita Mix  
Available Small or Jumbo

## SKINNY MARGARITA

Lunazul Reposado Tequila, Grand Marnier,  
Agave Nectar, and Fresh Squeezed Lime Juice  
Served on the Rocks Only

## ORGANIC MARGARITA

Cabo Wabo Blanco Tequila, Agave Nectar,  
and Fresh Squeezed Lime Juice  
Served on the Rocks Only

## AZTECA JEWEL MARGARITA

Patrón Silver Tequila, Grand Marnier,  
Fresh Squeezed Lime Juice, Agave Nectar,  
Orange Juice, and Chambord  
Served on the Rocks Only

## SERENE AZTECA MARGARITA

Casamigos Blanco Tequila, Grand Marnier,  
Agave Nectar, and Fresh Squeezed Lime Juice  
Served on the Rocks Only

## PATRÓN MARGARITA

Patrón Silver Tequila, Grand Marnier, Orange Juice,  
and our House Made Margarita Mix  
Available Small or Jumbo

## CORONITA MARGARITA

Our House Margarita with a 7oz mini Corona.  
A Small Margarita Served in a Jumbo Glass  
to make room for the Coronita

## ADD A FLAVOR FOR \$1.00

Strawberry, Raspberry, Peach, Mango,  
Passion Fruit, or Pina Colada Flavor to your Margarita





## COCKTAILS

### **CLASSIC or MEXICAN MOJITO**

Your Choice of Espolón Blanco Tequila or Bacardi Rum, with Fresh Muddled Mint, Fresh Squeezed Lime, and Simple Syrup

#### **ADD A FLAVOR FOR A \$1.00**

Strawberry, Raspberry, Mango, Peach, Passion Fruit, or Piña Colada

### **CHERRY LEMONADE**

SKYY Cherry Vodka, Lemonade, and a Splash of Grenadine

### **SUNSET OVER THE PLAZA**

SKYY Vodka, Peach Schnapps, Orange Juice, and Grenadine

### **BAHAMA MAMA**

Bacardi Coconut Rum, Orange Juice, Pineapple Juice, Grenadine, Topped with Meyers Dark Rum

### **MEXICAN RED TAMALE**

SKYY Cherry Vodka, Cranberry Juice, and Club Soda

### **FROZEN DAIQUIRIS**

Choose your Flavor to Combine with Bacardi Silver Rum  
Strawberry, Raspberry, Mango, Peach, Passion Fruit, or Piña Colada

## MARTINIS

### **BLOOD ORANGE COSMO**

SKYY Blood Orange Vodka, Triple Sec, and Cranberry Juice

### **CAFE OLE**

Patrón XO Cafe, SKYY Vanilla Vodka, and Baileys Irish Cream

### **PARADISE MARTINI**

Bacardi Mango Rum, Bacardi Coconut Rum, and Pineapple Juice

## SHOOTERS

### **BLACK CADILLAC**

Patrón XO Cafe and Baileys Irish Cream

### **BLACK IGUANA**

Espolón Blanco Tequila, SKYY Vodka, and Kahlúa Coffee Liqueur

### **MANGO CANDY**

Espolón Blanco Tequila, Mango Purée, Fresh Squeezed Lime Juice, and a Chumoy and Tajin Rim







## WINE

Cabernet Sauvignon • Merlot • Pinot Noir

Chardonnay • Pinot Grigio • Riesling

Moscato • White Zinfandel

## BOTTLED BEER

Bud Light • Budweiser • Coors Light • Miller Lite

Michelob Ultra • Angry Orchard • Stella

Heineken • Heineken 0.0 • Modelo Especial • Negra Modelo

Corona • Corona Light • Corona Premier



## DRAFT BEER

Modelo Especial • XX Lager • XX Amber

Miller Lite • Bud Light • Goose Island IPA • Blue Moon

Ask your server for our current seasonal draft selection