

LUNCH MENU

Served Monday - Friday 11:00 AM - 3:00 PM

A lunch sized portion of steak, chicken or pork Fajitas served sizzling hot over a bedof sautéed onions and green peppers. Served with Mexican rice, refried beans, pico de gallo, sour cream, guacamole, cheddar cheese and tortillas.



FAJITA BURRITO

Soft flour tortilla stuffed with your choice of refried or Rancho (cholesterol-free) beans, mexican rice, grilled onions and green peppers. Your choice of steak or chicken fajita meat, topped with Arroz con Pollo sauce and garnished with pico de gallo, sour cream and guacamole.

Chicken or Pork \$11.25 Steak or Shrimp \$12.50

FAJITA QUESADILLA

Crisp flour tortilla filled with cheddar and Jack cheese, fajita steak, chicken or shrimp and pico de gallo. Served with sour cream and guacamole, Mexican rice and refried beans.

Chicken or Pork \$11.25 Steak or Shrimp \$12.50

LUNCH CARNE ASADA \$12.99

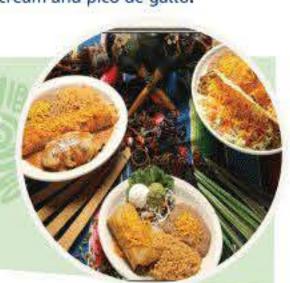
6 oz Filet of skirt steak, charbroiled and garnished with whole green onions and guacamole. Served with your choice of Mexican or white rice, black beans, refried or rancho (cholesterol free) beans. Or if youprefer a lighter lunch enjoy it with a House or Caesar salad.

ASADA BURRITO \$12.99

Our famousskirt steak burrito stuffed with rice and beans topped with Patron Molcajete sauce, cotija cheese. Servedwith sour cream and pico de gallo.



Fillings: cheeze, chicken, ground beef, picadillo (shredded beef and pork). Served with your choice of Mexican or white rice, black beans, refried or rancho (cholesterol free) beans.



POCO # JUAN \$7.25 (Choose 1 item) Enchilada, Taco, Tamale or Tostada.

POCO # DOS \$8.25 (Choose 1 item) Chimichanga, Chalupa or Burrito.

POCO # TRES \$9.25 (Enchilada + 1 item) Taco, Tamale, Tostada or a 2nd Enchilada.

POCO # CUATRO \$11.95 (Choose 2 items) Chimichanga, Chalupa, Enchilada, Taco, Tamale, Tostada or Burrito.

TRADITIONAL CHILE RELLENO COMBO \$9.25

Roasted poblano chiles stuffed with loads of cheese, battered with an airy egg coating, (served with rice & beans).

ARROZ CON POLLO \$9.25

Tender strips of chicken breast sautéed in a light tomato sauce with mushrooms and onions. Served over Mexican rice and melted Jack cheeses and tortillas. (Not served with beans)

POLLO A LA CREMA \$9.25

Strips of chicken breast sautéed with onions in a rich crema sauce, Gamished with Cotija Mexican cheese. Served with Mexican rice and refried beans.

MOLCAJETE \$10.95

Chicken and steak strips sautéed in a mildly spicy tomato sauce with mushrooms, onions, and tomatoes topped with Jack cheese then baked. Served with Mexican rice and refried beans, sliced avocado and tortillas.

CAMARONES A LA DIABLA \$11.50

Succulent shrimp sautéed in our spicy Diablo salsa, with carrots, onions, peppers and mushrooms. Served with refried beans Mexican rice and tortillas.

Fajita Wrap Steak or Chicken \$10.95



Lunch Margarita or Sangria

Served on the



Strawberry, Mango or Raspberry Lemonade 54.25 Large 20oz

No Refills On Flavored Lemonade

Bottomless Sodas

Pepsi, Diet Pepsi, 7up, Dr. Pepper, Mountain Dew, Mug Root Beer

Beer

Carona, Modelo, Tecate, Dosequis, Bud, Bud light

SOUP & SALAD COMBO \$9.45

Choose a cup of Tortilla, Black Bean or Diablo shrimp soup and a house or Caesar Salad.

TORTILLA SOUP

Hearty chunks of tender chicken breast and fresh avocado with tortilla strips and melted Jack cheese in a rich & zesty chicken broth.

Cup \$4.25 Bowl \$6.95

SOPA DE POLLO (Chicken Soup) \$8.95

Tender chicken breats, carrots, zucchini, baby corn and red potatoes in a rich broth. With cilantro, diced onions, jalapeños, lime and Mexican rice.

DIABLO SHRIMP & TEQUILA CHOWDER

A creamy chowder of chorizo, shrimp, green chiles, tomatoes, sweet potato, cilantro and jalapeños in a rich clam broth with a hint of Chipotle and Tequila.

Cup \$4.75 Bowl \$7.75

BLACK BEAN SOUP

Combination of black beans, onions, carrots, tomatoes and potatoes. Seasoned with cilantro and garlic, Topped with Cotija Mexican cheese.

Cup \$3.50 Bowl \$5.50



LA BANDERA SALAD

Garden salad generously topped with choice of fajitas. Finished with mushrooms, tomatoes, avocados and cheese.

Chicken \$9.95 Steak or Shrimp \$10.25

TACO SALAD \$8.95

Traditional taco salad served with melted cheese over your choice of ground beef, chicken or picadillo. Topped with lettuce, cheese, and tomato. (Want it Nothern style in a crispy shell, just ask)

CHICKEN CAESAR SALAD \$9.95 Shrimp \$10.25

Charbroiled chicken strips and Romaine greens, tossed with a Caesar dressing. Topped with garlic croutons and Cotija Mexican cheese finished with lemon and tomato wedges.

GRILLED CHICKEN TACO SALAD \$9.45

Fresh garden salad tossed with salsa and ranch dressing, topped with Jack and cheddar cheeses, tomatoes and avocado.

AZTECA MEXI - RICE BOWL \$9.25

White rice topped with shredded lettuce, black beans, grilled chicken breast, pico de gallo, cheddar cheese and sliced avocado.

Sandwiches

TETOS BURGER \$9.95

1/2 lb. all beef burger, grilled with bacon and American cheese on a sesame seed bun. Served with lettuce, tomato, onion, Anaheim chile, and seasoned fries.

CHICKEN SANDWICH \$8.95

Tender chicken breast charbroiled and served on a sesame seed bun. Served with lettuce, tomato and onion served with seasoned fries.

CHEESEBURGER \$8.95

1/3 lb. all beef burger, charbroiled and topped with cheddar cheese. Served on a sesame seed bun with lettuce, tomato, onion and seasoned fries.



ENCHILADAS ESPINACA \$8.95

Spinach sautéed with mushrooms, onions, tomatoes, cilantro and jalepeño, rolled into two corn tortillas smothered with our vegi-sauce and topped with monterey Jack cheese. Served with white rice, Rancho (cholesterol-free) beans and sour cream, Includes 2 Enchiladas,

TAMALES ESPINACA (1) \$6.95 (2) \$9.95

Handmade tamales filled with seasoned spinach and feta cheese. Topped with a spinach cream sauce. Served with white rice, Rancho (cholesterol-free) beans and pico de gallo.

VEGI - CHILADAS \$8.95

Steamed carrots, mushrooms, broccoli, zucchini and baby corn rolled in flour tortillas, topped with our vegi-sauce, garnished with Monterey Jack cheese. Served with white rice, Rancho (cholesterol-free) beans and sour cream.

VEGI - QUESADILLA \$8.95

Whole wheat tortilla wrapped around sautéed carrots, mushrooms, zucchini, broccoli and filled with melted cheddar and Jack cheese. Served with Rancho (cholesterol-free) beans white rice and guacamole,

Consuming raw or undercooked meats may increase your risk of food borne illness.

CHICKEN TAQUITOS \$10.95

Two large flour tortillas stuffed and rolled with our seasoned chicken and Jack cheese served crispy. Garnished with diced tomatoes, Cotija Mexican cheese, sour cream and guacamole.

MEXICAN PIZZA \$9.45

Crisp flour tortilla topped with your choice of black beans, refried or Rancho (cholesterol-free) beans, Monterey Jack and cheddar cheese, tomatoes, and green onions; and your choice of chicken, ground beef or picadillo. Garnished with sour cream and guacamole.

QUESADILLA \$9.45

Two crispy, grilled flour tortillas stuffed with Cheddar and Monterey Jack cheeses, green onions and tomatoes. Served with sour cream and guacamole.

(add ground beef, chicken, or picadillo only \$1.00)*

MOJO DE AJO SHRIMP (1/2 LB) \$14.99

Shrimp or Scallops sautéed with garlic, mushrooms and a slightly spicy butter sauce.

CEVICHE \$9.99 MANGO CEVICHE \$10.99

Shrimp soaked in lime juice with onions, tomatoes, jalapeños, cilantro, garlic and salt. Served with (4) tostaditas.

QUESO DIP \$6.49 With Chorizo \$8.49

Blended cheeses & chiles baked together and served with fresh tortilla chips.

CHILE COLORADO \$9.50

Tender cuts of beef, slowly simmered in our mild red chile and Mexican herb sauce topped with green onions. Served with Mexican rice and refried beans and tortillas.

CHILE VERDE \$9.25

Pieces of slow-baked pork marinated then served with our Casa green tomatillo sauce, topped with green onions and served with Mexican rice and refried beans.

GRILLED CHIMIS (Not Fried) \$9.75

Dos Delicious chimichangas with your choice of seasoned ground beef, chicken or picadillo (shredded beef and pork) rolled in a grilled flour tortilla. Served with Mexican rice, refried beans and sour cream.

GRILLED CHICKEN QUESADILLA \$9.25

Crisp Flour tortilla filled with tender grilled chicken, melted mixed cheeses and pico de gallo. Served with your choice of a cup of tortilla soup or a house salad.

(add steak \$1.00)*

CLUB QUESADILLA \$9.45

Whole wheat tortilla stuffed with chicken, bacon, avocado, lettuce, Jack cheese and pico de gallo. Served with Rancho Beans and white rice and finished with sour cream.



MACHO BURRITO \$9.95

A super flour tortilla filled with Mexican rice, refried beans and choice of ground beef, chicken, picadillo, chile Verde or chile Colorado. Smothered with burrito sauce and cheddar cheese. Garnished with lettuce, tomatoes, sour cream and Cotija Mexican Cheese.

BURRITO BLANCO \$9.95

10 inch Flour Tortilla filled with jalapeño cream cheese (not spicy just delicious) Rancho beans, white rice and tender grilled chicken breast. All rolled up and finished with our delicious crema sauce then topped with cheddar and Cotija cheese.

(add steak \$1.00)*

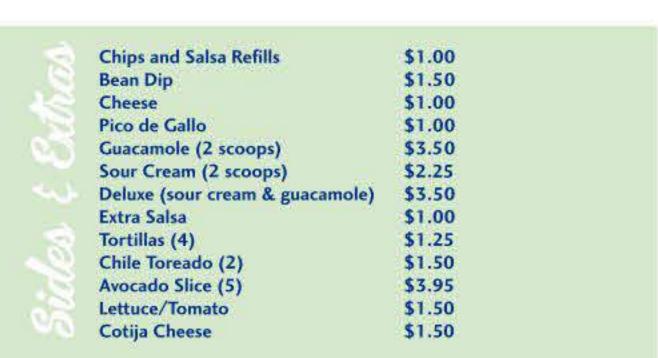
SOUTHWEST BURRITO \$9.95

10 inch Flour Tortilla filled with Rancho beans, Mexican rice, our famous zesty Molcajete tomato sauce and tender grilled chicken breast. All rolled up and finished with our delicious burrito sauce and topped with mixed cheeses.

(add steak \$1.00)*

SOUTHWEST ENCHILADAS \$8.75

Two flour tortillas with grilled chicken, jack cheese and green onions. Smothered with our rich crema sauce and topped with sour cream. Served with a cup of tortilla soup (tortilla strips avocado and Jack cheese).





CHICKEN CARNITAS

\$9.95

Grilled strips of chicken or beef with green peppers, tomatoes and onions. Served with Mexican rice, refried beans, guacamole.

CARNITAS DE RES \$10.50

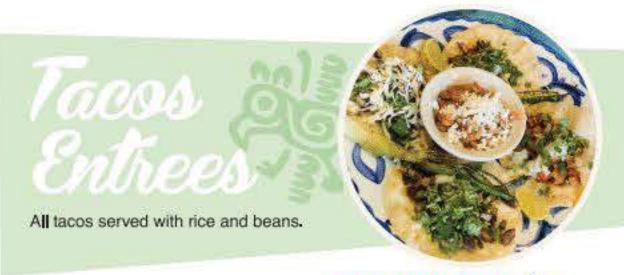
Grilled strips of steak with green peppers and onions. Served with Mexican rice, refried beans, guacamole.

CHICKEN TAQUITOS COMBO \$9.45

Flour tortilla filled with seasoned chicken breast and Jack cheese, cooked crispy. Served with refried beans, Mexican rice finished with Cotija Mexican cheese, sour cream, tomato and guacamole.

LUNCH POLLO ASADO \$9.95

6 oz. boneless, skinless chicken breast charbroiled and served with your choice of Mexican or white rice, black beans, refried or rancho (cholesterol free) beans. Or if you prefer a lighter lunch enjoy it with a House or Caesar salad.



STREET TACOS \$16.99



TACOS AL PASTOR (2) Tacos \$9.95

Dos (2) diced pork tacos marinated in our special spice blend including chile California, pineapple, lemon juice, garlic, cumin, cloves and bay leaves. Garnished with grilled green onions, fresh pico de gallo, avocado slice and lime wedge.



CARNITAS TACOS

(2) Tacos \$9.95

TACOS DE CHORIZO (2) Tacos \$9.95

SHRIMP TACOS (2) Tacos \$11.95

Dos (2) shrimp tacos served mojo de ajo style (sautéed in our garlic butter slightly spicy) and finished with cabbage, pico de gallo and chipotle ranch sauce. Served with Mexican rice and black beans.

FISH TACOS (2) Tacos \$10.95

Dos (2) fish tacos finished with cabbage, pico de gallo and chipotle ranch sauce. Garnished with lime wedge and orange wheel.

TACOS AUTENTICOS (2) Tacos \$10.95

Dos (2) tacos made with corn tortillas, charbroiled steak or chicken, finished with white onions, cilantro and salsa.



with your choice of Mexican or white rice, black beans, refried or rancho (cholesterol-free) beans.

Filling choices: Chicken, Ground Beef, or Picadillo Make it deluxe for \$3.00



ENCHILADAS A LA CREMA \$8.95

Enchiladas smothered with a rich, decadent cream sauce and cheddar cheese, tastes best with chicken.

ENCHILADAS MOLE \$8.95

Typically only served during Mexican special occasions. Mole is most famous in the states of Puebla and Oaxaca. Mole Poblano goes back centuries and may include up to 20 or more chiles, spices and other ingredients.

ENCHILADAS VERDES \$8.95

A beautifully balanced blend of tomatillos (green tomatoes) and green chiles. These enchiladas are characterized by the tart, fresh flavor of the verde salsa.

ENCHILADAS RANCHERA \$8.95

Enchiladas smothered with our famous arroz con polo salsa, diced white onions, green peppers, tomatoes and Jack cheese.