

EL PATIO
Original

Appetizers

El Patio Combo Platter **\$21.95**
Homemade nachos, 2 flautas, 6 buffalo wings,
1 cheese quesadilla, 2 mini chimichangas.
Topped with sour cream, guacamole and
Pico de gallo.
No substitutions accepted

Guacamole Dip **\$9.95**
Fresh avocado blended with the chef's special
ingredients accompanied with a side of
pico de gallo and cotija cheese.

Super Nachos - Chicken or Beef
Tortilla chips on a bed of beans
smothered with our mole sauce, covered with
melted jack cheese and topped with sour
cream and guacamole.

Large \$11.95 Half order \$8.95

No meat Large \$8.95 Half \$6.95

Sub:
Carnitas, Steak, Grilled Chicken, Pastor
add \$1.95

Quesadilla Chicken or Beef **\$9.95**
Super sized quesadilla with your choice of
shredded chicken or beef. Served with sour
cream, guacamole, lettuce and tomato.

Plain cheese \$7.95

Sub: Carnitas Steak,
Grilled Chicken, Pastor
Add \$1.95

Chicharrones Botana **\$11.95**
Fried Pork rinds with onion, tomato,
jalapeños and lemons. Your choice
of corn or flour tortillas.

Add avocado \$2.95

Mini Sopes **\$9.95**
Two mini sopes smothered with beans
served with shredded chicken or
shredded beef topped with lettuce,
cotija cheese, sour cream and
guacamole.

Sub: steak, carnitas, pastor or
grilled chicken Add \$1.95

Momias **\$12.95**
6 jumbo prawns stuffed with jack cheese,
pepper and wrapped in bacon then deep fried
'till golden brown. Served with our sauce and
cucumbers.

El Patio Street Tacos Platter **\$11.95**
Four delicious Guadalajara style tacos topped
with meat, whole beans, cilantro, onion and a
side of fresh tomatillo salsa.

Pastor (grilled spicy pork) Asada (Steak) Pollo
(grilled chicken)

Buffalo Chicken Wings **\$10.95**
Served with celery, carrots and blue cheese
dressing 10 pcs.
Spicy or mild.

Unlimited Chips & Salsa **\$3.95**
Dine in only

Salads

House Green Salad **\$5.95**
Mixed green lettuce served with tomato,
onion slices and cheddar cheese.

Fajita Salad
Flat tortilla shell topped with green salad
mix, tomatoes, jack cheese, avocado and your
choice of fajitas.

Chicken \$12.95 Steak \$13.95 Shrimp \$13.95

El Patio's Salad Bowl
Flour tortilla shell filled with refried beans, rice,
salad mix, red onions, tomatoes, corn,
cilantro, black beans and jack cheese.

Grilled Chicken **\$10.95**
Steak **\$11.95**
Shrimp **\$14.95**
Salmon **\$13.95**
Add avocado \$ 2.95

Super Tostada **\$10.95**
Two tostada shells topped with refried beans,
your choice of beef, chicken or chile verde.
Lettuce, jack cheese, tomatoes,
sour cream and guacamole.
Sub:
Carnitas, Steak, Grilled Chicken, Pastor
Add \$1.95

Soup

El Patio's Chicken Rice Soup
Delicious Veggies, shredded chicken breast
and fluffy rice all coming together with a
tasteful broth.

Cup \$4.25 Bowl \$5.95 Quart \$9.95

Caldo de Res
Homemade beef soup that consist of beef cubes and
an array of delicious vegetables. Served with a side of
rice, cilantro, onion, lime and your choice of corn or
flour tortillas.

Large \$12.95 Half \$9.95

Menudo
An exotic native soup of selected beef tripe and
hominy. Served along with its garnishes and corn or
flour tortillas.

Large \$12.95 Half order \$9.95

Mexican Style Breakfast Platters

Most dishes served with rice, beans and your choice of corn or flour tortillas.
Breakfast served all day

Steak and Eggs	\$13.95
Steak cooked to your taste. Choice of eggs with scalloped potatoes Topped with melted jack cheese.	
Huevos Rancheros	\$11.95
Corn tortilla topped with two fried eggs in a sauce of tomatoes, green peppers, onions and cheese.	
Huevos con Chorizo	\$11.95
Mexican chorizo scrambled with eggs. Your choice of corn or flour tortillas. Add potato \$1.00	
Chilaquiles	\$10.95
Tortilla quarters lightly fried and sautéed with onions, tomatoes and bell peppers scrambled with eggs and our homemade salsa. Topped with Cotija cheese.	
Machaca	\$11.95
Eggs scrambled with shredded beef, bell peppers, onions, tomatoes. Your choice of corn or flour tortillas.	

Dessert

Deep Fried Ice Cream	\$9.95	Churros	\$5.95
Deep fried flour tortillas tossed in a cinnamon and sugar blend, beautifully arranged on top of a heaping pile of vanilla ice cream. Drizzled with caramel and chocolate syrup with a touch of whipped cream and finished with a sprinkle of powdered sugar. Enough for one but definitely made to share.		Mini Churros arranged alongside vanilla ice cream. Garnished with whipped cream, caramel and chocolate syrup.	
Tres Leches	\$5.95	Chocolate Cake	\$6.95
Mexican Cake made with three different milks rich in flavor.		Rich chocolate cake served with a scoop of ice cream topped with whipped cream and drizzled with chocolate syrup.	
Ice Cream	\$4.25	Mango Mousse Cake	\$6.95
2 scoops served with whipped cream and a cherry on top.		A rich and delicious mousse cake made from savory mango. A perfect blend of tart and sweet.	
Doña Maricela's Flan	\$5.95		
Very rich vanilla and caramel custard with a hint of cinnamon. Topped with whipped cream and chocolate sauce.			

Sea Food Platters

Most served with rice, beans and flour or corn tortillas. Choice of soup or green house salad.

Mexican Shrimp Delight \$18.95

Stir-fried shrimp with onions, bell peppers and zucchini. Cooked with a touch of butter in our special sauce and topped with melted jack cheese.

Camarones Rancheros \$18.95

Stir-Fried Shrimp amped up by the smokey heat of a savory blend of tomatoes, bell peppers and onion.

Sizzling Shrimp Fajitas \$20.95

Stir-Fried shrimp with bell peppers, zucchini, mushrooms, green onions cooked in our authentic spices. Served with guacamole and sour cream.

Camarones a la Diabla \$18.95

Jumbo shrimps with our special vingrediants, simmered in our spicy sauce.

Camarones a la Parrilla \$18.95

Jumbo shrimps grilled in our roasted garlic butter sauce, served with lettuce and pico de gallo.

Fish Taco Platter \$15.95

Three generously portioned fish tacos, filled with cabbage, our special cream sauce and pico de gallo. A la carte taco \$3.95 per taco.

Salmon \$14.75

Fresh grilled salmon fillet topped with our roasted garlic butter sauce. Served with Pico de gallo.

Los Cabos Shrimp \$18.95

Stir fried shrimp or chicken in a wine garlic sauce along with green onion, zucchini and mushrooms.

Filet de Pescado a la Plancha \$17.95

Fresh white fish fillet grilled and seasoned with our special blend of spices topped with our delicious garlic butter.

Shrimp Taco Platter \$18.95

Three generously portioned tacos served with shredded cabbage, our special cream sauce, avocado slices and pico de gallo. A la carte taco \$4.95 per taco.

Ceviche Shrimp

Tostada shell pilled high with our ceviche mix of shrimp, tomatoes, onion, cilantro, and cucumbers with avocado.

Full Order \$14.95 Half Order \$11.95

Alacarte

Cockteles de Mariscos

Our cocktails are prepared with our homemade broth and fresh chopped onions, cucumbers, tomatoes, cilantro, topped with an avocado slice. Served Chilled

Camaron (Shrimp) \$16.95

Pulpo (Octopus) \$14.95

Campechana (Shrimp, Octopus and Clam) \$17.95

Caldo de Mariscos

Served with corn or flour tortillas, onions, cilantro and lime

Caldo de Camarón (Shrimp Soup) \$17.95
Shrimp soup with vegetables in our special ingredients.

Caldo de Pescado (Fish Soup) \$17.95
White fish soup with vegetables in our special ingredients.

Caldo 7 Mares (7 Seas Soup) \$21.95
Crab legs, shrimp, clams, octopus, calamari and scallops with vegetables in our special ingredients.

Combo Dinner Plates

Any items from the A la Carte Menu Substitutions:

Steak, Carnitas, Grilled Chicken, Pastor Add: \$1.25 Shrimp Add \$2.00 per item

Three Item Dinner \$14.95

Served with rice, beans and your choice of 3 items from the a la carte menu.

Add a soup or salad \$2.00

Two Item Dinner \$12.95

Served with rice, beans and your choice of 2 items from the a la carte menu.

Add a soup or salad \$2.00

Single Item Dinner \$10.95

Served with rice, beans and your choice of 1 item from the a la carte menu.

Add a soup or salad \$2.00

Extra Sides

Cheese	\$2.00
Flour Tortillas(3pcs)	\$2.00
Corn Tortillas (4pcs)	\$2.00
French Fries	\$4.50
Guacamole	\$2.95
Sour Cream	\$2.00
Pickled Jalapeños	\$2.00
Jalapeños Torreados	\$3.95
Mole	\$1.00
Pico de Gallo	\$2.50
Side of Beans	\$3.95
Side of Rice	\$3.95
One Egg	\$2.00
Side of Avocado	\$2.95

Extra Sides of Meat and Veggies

Shredded Chicken, Beef or Chile Verde	\$6.95
Steak, Carnitas, Pastor, Grilled Chicken	\$7.95
Sauteed Veggies	\$5.95
Steamed Veggies	\$5.95

A la Carte

Sub: Steak, Carnitas, Grilled Chicken, Pastor Add: \$1.25
Shrimp add: \$2.00

Enchiladas \$4.95

Beef, Chicken, Chile Verde or Cheese smothered in sauce and topped with melted jack cheese.

Chile Relleno \$4.95

Mild green chile stuffed with melted monterey jack cheese, dipped in egg batter, fried 'till golden and sautéed in a tomato and onion sauce.

Flautas \$4.95

Two crispy corn tortillas, stuffed with shredded chicken or beef. Topped with sour cream, guacamole and cotija cheese.

Tostada \$5.55

Refried beans, beef or chicken, lettuce, tomato and cotija cheese on a crispy tortilla shell.

Tamale \$3.95

Pork steamed in corn husk and covered with enchilada sauce.

Burrito \$3.95

Your choice of beans, chicken, beef or chile verde and jack cheese.

Make it wet for \$1.25

Taco crispy or soft \$3.95

Crisp folded over corn tortilla filled with beef or chicken, lettuce, cotija cheese and tomato slice.

Street taco A la Carte \$3.00

Guadalajara style taco with your choice of meat, steak, pastor or grilled chicken. Garnished with whole beans, cilantro, onions and green salsa.

Mini Sopes \$4.95

One mini sope smothered with beans served with shredded chicken or shredded beef topped with lettuce, cotija cheese, sour cream and guacamole.

Mini Chimichanga \$3.95

Your choice of shredded beef, chicken and beans with jack cheese.

Specialty Platters

No Substitutions accepted. Most served with rice, beans and corn or flour tortillas.

Most come with choice of Soup or house green salad. All items made fresh to order.

Beef Platters

Steak Ranchero **\$16.95**

Strips of steak amped up by the smokey heat of savory blend of tomatoes, bell peppers and onion.

Carne Asada **\$18.95**

Thin sliced steak grilled to your taste. Served with guacamole and grilled onions.

Chile Colorado **\$16.95**

Tender pieces of beef simmered in a delicious sauce made from dried, colored chiles and spices.

Milanesa **\$15.95**

Thin sliced steak breaded and fried until golden brown.

El Patio Special **\$15.95**

3 soft carne asada tacos topped with onion and cilantro.

Sizzling Steak Fajitas **\$18.95**

Stir-fried tender marinated steak with bell peppers, mushrooms and onions cooked in a unique blend of spices. Served with guacamole and sour cream.

Pork Platters

Chicharrones con Salsa **\$16.95**

A fresh blend of pork rinds, bell peppers, tomatoes and onion cooked in our uniquely seasoned sauce.

Chili Verde **\$15.95**

Green chili made with pork, bell pepper, tomatillo, zucchini and tomatoes.

Carnitas El Patio **\$17.95**

A delectable cut of pork simmered for hours until it tenderly falls apart.

Tacos Al Pastor Platter **\$15.50**

3 delicious tacos al pastor cooked in our ingredients to perfection. Topped with onions, cilantro, grilled onions, jalapeño and green salsa on the side.

Chicken Platters

Mexican Chicken Delight **\$16.95**

Strips of chicken sautéed with bell peppers, zucchini and onions covered with a sweet and savory sauce topped with melted jack cheese.

Sizzling Chicken Fajitas **\$17.95**

Stir-fried tender marinated chicken with bell pepper, mushrooms and onions, cooked in a unique blend of spices. Served with guacamole and sour cream.

Grilled Chicken Tacos Platter **\$14.50**

3 Grilled Chicken Tacos topped with chopped onions and cilantro, grilled jalapeño and green salsa on the side.

Mole Mexicano **\$17.95**

Tender boneless chicken breast smothered with bittersweet chocolate sauce fused with chiles and spices. A traditional family recipe.

Pollo Asado **\$17.95**

Marinated grilled chicken breast in our lemon special sauce, served with green salsa.

Pollo en Crema **\$16.95**

Tender white chicken breast, peppers and carrots submerged in our cream sauce deliciously made with sautéed onions, peppers, spices and sour cream blended to perfection.

Veggie Platters

Chile Verde con Queso **\$14.95**

Round slices of potato, mild green ortega peppers, simmered in a sour cream sauce, covered with melted jack cheese.

Sizzling Veggie Fajitas **\$14.15**

Bell peppers, zucchini, onion and mushroom cooked in traditional spices, served with guacamole and sour cream.

Veggie Enchilada Platter

Sautéed bell peppers, onion and fresh jalapeños, rolled in a corn tortilla topped with our mole sauce and jack cheese.

Single \$10.95 Double \$12.95 Triple \$14.95

Add Soup or Salad \$2.00

Steamed Veggies Platter **\$12.95**

A delicious blend of vegetables steamed and seasoned to perfection.

Drinks

Soft Drinks

Coke, Diet Coke, Sprite,
Orange Fanta, Mr. Pibb, Cherry Coke,
Lemonade. Free Refills

\$3.75

Fresh Brewed Ice Tea

Free Refills

\$3.75

Fresh Ground coffee

Free Refills

\$3.75

Hot Tea

Green, Mint, Black, Orange

\$3.25

Hot Chocolate

with whipped cream

\$3.50

Milk

chocolate

\$3.25

Root Beer Bottle

\$3.50

Juice

Orange, Craberry, Apple,
Pineapple and Clamato.
No refills

\$3.95

Jarritos Bottle

Mango Mandarin, Strawberry, Tamarindo,
Sidral, Sangria (non-alcoholic), Pineapple,
Fruit Punch.

\$3.95

Mexican Glass Coke

\$3.95

Mexican Glass Pepsi

\$3.95

Horchata

One refill

\$3.95

Beer

Imported

\$4.95

Corona, Corona light,
Modelo Especial, Modelo
Negra, Tecate, Pacifico, XX Amber,
XX Lager, Heineken

Domestic Beer

\$3.95

Budweiser, Bud light, Coor, Coors light,
MGD, Miller light

Wine

Premium House Wines

Glass \$7.95 Bottle \$23.95

Cabernet Sauvignon, Merlot,
Chardonnay

White Zinfandel
Glass \$5.95

Sangria
Glass \$5.95

Catering

Let us take care of your next special event!
Ask Management for details

Fremont Location

37311 Fremont Blvd Fremont, CA.
94536
(510) 796-1733

Tracy Location

1005 E. Pescadero Ave Suite 123 Tracy,
CA. 95304
(209) 229-2092

We appreciate our veterans and offer 10% discount with military I.D.
We reserve the right to refuse service to anyone. Not responsible for lost or stolen property
Customer Must have valid I.D. for purchases of alcoholic beverages.
Gratuity added for groups of 8 or more. Checks will not be split more than 5 ways.
First two baskets of chips and salsa on the house.
Additional chips and salsa subject to charge \$0.75 chips and \$0.50 Salsa.

Double Item Lunch

Your choice of 2 items. Includes rice and refried beans.

Sub Steak, Carnitas, Pastor, Grilled
Chicken add \$1.25/ Sub Fish or Shrimp add \$2.00

Enchiladas	\$10.75	Tamales	\$10.75
Tacos	\$10.75	Chile Rellenos	\$10.75
Tostadas	\$10.75	Flautas	\$10.75
Burritos	\$10.75		

Single Item Lunch

Choose 1 item. Includes rice and refried beans.

Sub Steak, Carnitas, Pastor, Grilled Chicken
Add \$1.25/ Sub Fish or Shrimp add \$2.00

Enchilada	\$8.75	Tamale	\$8.75
Taco	\$8.75	Chile Relleno	\$8.75
Tostada	\$8.75	Flautas	\$8.75
Burrito	\$8.75		

Beef Platters

Beef Fajita Lunch **\$14.25**
Stir-Fried tender marinated steak with bellpepper, mushroom and onions cooked in a unique blend of spices. Served with guacamole and sour cream.

Steak Ranchero Lunch **\$13.95**
Strips of steak amped up by the smokey heat of a savory blend of tomatoes, bell peppers and onions.

Carne Asada Lunch **\$13.95**
Thin sliced steak grilled to your taste. Served with guacamole and grilled onions.

Chile Colorado Lunch **\$13.75**
Tender pieces of beef simmered in a delicious sauce made from dried, colored chiles and spices.

Milanesa Lunch **\$14.95**
Thin sliced sirloin steak breaded and fried until golden brown.

El Patio House Special Lunch **\$12.95**
2 soft carne asada tacos topped with onion and cilantro.

Chicken Platters

Grilled Chicken Tacos Lunch **\$10.95**
2 Grilled chicken tacos topped with chopped onion and cilantro. Grilled jalapeño and green salsa on the side.

Mexican Chicken Delight Lunch **\$13.95**
Strips of chicken sautéed with bell peppers, zucchini and onions covered with a sweet and savory sauce topped with melted jack cheese.

Chicken Fajita Lunch **\$13.95**
Stir-Fried tender marinated chicken with bell pepper, mushrooms and onions cooked in a unique blend of spices. Served with guacamole and sour cream.

Pollo Asado Lunch **\$12.95**
Grilled chicken breast marinated in a lemon sauce served with fresh green salsa on the side.

Super Burritos

Make any burrito wet with cheese Add \$2.25

<p>Chile Colorado Super Burrito \$11.95 Cubes of beef cooked in our special sauce filled with beans, rice, lettuce, tomato, guacamole, sour cream and cheese.</p>		<p>Breakfast Super Burrito \$11.95 Beef, Chicken or Chorizo Filled with beans, cheese, rice, eggs topped with guacamole and sour cream.</p>
<p>Carnitas Super Burrito \$11.95 Filled with our home made carnitas, rice, beans, lettuce, tomatoes, cheese, guacamole and sour cream.</p>		<p>Super Burrito \$10.95 Your choice of shredded beef, chicken or pork filled with beans, rice, lettuce, cheese, tomatoes, guacamole and sour cream.</p>
<p>Carne Asada Super Burrito \$11.95 Filled with chopped top sirloin steak cooked on the grill, beans, rice, lettuce, cheese, tomato, guacamole and sour cream.</p>		<p>Chile Relleno Super Burrito \$10.95 Rice, beans, lettuce, cheese, tomatoes. One chile relleno, guacamole and sour cream.</p>
<p>Chimichanga Filled with rice, beans, cheese. Topped with guacamole and sour cream. Choice of meat:</p>		<p>Veggie Super Burrito \$9.95 Rice, beans, lettuce, cheese, tomato, guacamole and sour cream.</p>
<p>Veggie.....\$ 9.95 Asada..... \$11.95 Chile relleno.....\$10.95 Chile Colorado.....\$11.95 Any super.....\$10.45 Shrimp.....\$14.95</p>		<p>Shrimp Super Burrito \$14.95 Filled with beans, rice, lettuce, tomato, cheese, sour cream and guacamole.</p>

Tortas & Hamburgers

Served with french fries. Add Avocado \$2.75

<p>Carne Asada Torta \$12.95 Grilled bread topped with mayo, muenster cheese, tomatoes, lettuce, jalapeños and red onions.</p>		<p>Cheese Burger \$9.95 Sirloin patty with cheddar cheese, served on hamburger bun with mayo, onions, tomatoes, lettuce and pickles. Add bacon \$1.50</p>
<p>Milanesa Torta \$11.95 Steak or chicken grilled bread topped with mayo, muenster cheese, tomatoes, lettuce, jalapeños, and red onions.</p>		<p>Hamburger \$8.95 Sirloin patty on a hamburger bun with onions, tomatoes, lettuce, mayo and pickles. Add bacon \$1.50</p>
<p>Carnitas Torta \$12.95 Grilled bread topped with mayo, muenster cheese, tomatoes, lettuce, jalapeños and red onions.</p>		

Soups

El Patio's Chicken Rice Soup	
Cup.....	\$4.25
Bowl.....	\$5.95
Quart.....	\$9.95

Delicious veggies, shredded chicken breast and fluffy rice all coming together with a tasteful broth.

Caldo de Res

Large.....	\$12.95
Half.....	\$8.95

Homemade beef soup that consists of beef cubes and an array of delicious vegetables. Served with a side of rice cilantro, onion, lime and your choice of corn or flour tortillas.

Breakfast

Steak and Eggs	\$13.95
Steak cooked to your taste. Choice of eggs with scalloped potatoes topped with melted jack cheese.	

Huevos con Chorizo	\$11.95
Mexican chorizo scrambled with eggs. Your choice of corn or flour tortillas. • Add potato \$1.00	

Huevos Rancheros	\$11.95
Corn tortilla topped with two fried eggs in a sauce of tomatoes, green peppers, onions and cheese.	

Chilaquiles	\$10.95
Eggs with our tomato sauce, diced corn tortillas, onions, bell peppers and a touch of cotija cheese on top.	

Machaca	\$11.95
Eggs scrambled with shredded beef, bell peppers, onions and tomatoes. Your choice of corn or flour tortillas.	

Salads

House Green Salad	\$5.95	Super Tostada	\$10.95
Mixed green lettuce served with tomato and onion slices and cheddar cheese.		Two tostada shells topped with refried beans, beef, chicken or chile verde, lettuce, jack cheese, tomatoes, sour cream and guacamole.	

Fajita Salad

Chicken.....	\$12.96
Steak.....	\$13.95
Shrimp.....	\$15.95

Flat tortilla shell topped with green salad mix, tomatoes, jack cheese, avocado and your choice of fajitas.

El Patio's Salad Bowl

Grilled Chicken.....	\$10.95
Steak.....	\$11.95
Broiled Salmon.....	\$14.95
Shrimp.....	\$13.95

Add avocado \$2.95

Flour tortilla shell filled with refried beans, rice, salad mix, red onions, tomatoes, corn, cilantro, black beans and jack cheese.

Sub	
Steak, Carnitas, Pastor, Grilled Chicken	add \$1.95
Shrimp	add \$3.25

Sea Food Platters

Mexican Shrimp Delight Lunch \$14.95

Stir-fried shrimp with onion, bell peppers and zucchini. Cooked with a touch of butter in our special sauce and topped with melted jack cheese.

Camarones Rancheros Lunch \$14.95

Tender shrimp amped up by the smokey heat of a savory blend of tomatoes, bell peppers and onions.

Los Cabos Shrimp Lunch \$14.95

Stir-Fried shrimp or chicken in a wine garlic sauce along with green onion, zucchini and mushroom.

Shrimp Fajita Lunch \$14.95

Stir-fried shrimp with bell peppers, zucchini, mushrooms and green onions cooked in our authentic spices. Served with guacamole and sour cream.

Ceviche Shrimp Lunch \$12.95

Tostada shell piled high with our ceviche mix of shrimp, tomatoes, onion, cilantro, cucumbers with slices avocado on top.
A LA CARTE.

Fish Taco Lunch \$11.95

Two generously portioned fish tacos. Filled with cabbage our special cream sauce and Pico de gallo.

Salmon Lunch \$12.95

Fresh grilled salmon fillet topped with our roasted garlic butter sauce. Served with Pico de gallo

Camarones a la Diabla Lunch \$14.95

Jumbo shrimps with our special ingredients, simmered in our spicy sauce.

Camarones a la Parilla Lunch \$14.95

Jumbo shrimp grilled in our roasted garlic butter, served with lettuce and Pico de gallo.

Mojarra Frita Lunch \$13.50

Whole Tilapia deep fried and served with onion, lettuce, tomato and avocado slices.
• *This dish contains fish bones.*

Fillet de Pescado a la Plancha Lunch

Fresh white fish fillet grilled **\$13.50**
with delicious spices.

Shrimp Taco Lunch \$12.95

Two generously portioned tacos served with shredded cabbage, our special cream sauce, avocado slices and Pico de gallo.

Vegetarian Platter

Chile Verde con Queso lunch \$12.95

Round slices of potato, mild green Ortega peppers, simmered in our sour cream sauce, covered with melted jack cheese.

Veggie Fajitas Lunch \$12.95

Stir-fried bell peppers, zucchini, onion and mushroom cooked in traditional spices. Served with sour cream and guacamole

Veggie Super Burrito \$9.95

Filled with refried beans, rice, lettuce, tomatoes, jack cheese, sour cream and guacamole.

Chile Relleno Super Burrito \$10.45

One Chile Relleno with refried beans, rice, lettuce, tomatoes, jack cheese, sour cream and guacamole.

Veggie Enchilada Lunch

Stir fired bell peppers, onion and fresh jalapeños, rolled in a corn tortilla topped with our mole sauce and jack cheese.

• **Single \$8.75/ Double \$10.75**

Pork Platter

Chile Verde Lunch \$12.95

Green chili made with pork, bell peppers, fresh tomatillos and tomatoes.

Chicharrones en Salsa Lunch \$12.95

A fresh blend of pork rinds, green peppers, tomatoes and onion cooked in our uniquely seasoned sauce.

Carnitas El Patio Lunch \$12.95

A delectable cut of pork simmered for hours until it falls apart tender, then braised to provide a crispy finish.

Tacos al Pastor Lunch \$10.95

Two delicious tacos al pastor cooked in our ingredients to perfection. Topped with onions, cilantro. Grilled onions, jalapeño and green salsa on the side.