

TEQUILA RANCH LATE NIGHT

CEVICHE ACAPULCO \$12

Citrus marinated fresh Mahi tossed with olives, capers & onions

PAPAS RELLENAS (2) \$1

Potato skins stuffed with pickled jalapeños, cheese & chorizo

TAQUITOS AL PASTOR (3) \$9

Spicy marinated pork

TAQUITOS TINGA (3) \$9

Chipotle marinated shredded chicken

TAQUITOS AL CARBON (3) \$9

Grilled skirt steak

ALAMBRE DE CAMARONES \$15

Grilled shrimp kebobs with chipotle salsa

PINCHOS DE PESCADO \$12

Grilled seasoned fish sates with snake bite salsa

PINCHOS DE POLLO \$8

Grilled chicken sates with salsa ranchera

PINCHOS DE CARNE \$11

Beef sate grilled & served with red wine mushroom sauce

FRITURAS DE MAIZ CON CAMARON \$12

Shrimp corn fritters served with costeño tartar sauce

CROQUETAS DE JAMON \$9

Served with spicy mayo

PAPITAS RELLENAS DE PICADILLO \$11

Fried stuffed potato balls with spicy mayo

CRABMEAT STUFFED JALAPEÑOS \$12

Lightly breaded & stuffed jalapeños served with chipotle salsa

NACHOS DON CARLOS \$10

Individual stuffed tortilla chips with refried beans, melted cheese, pickled jalapeños, pico de gallo & your choice of tinga or al carbon

BABY POPCORN SHRIMP \$12

Dusted with corn flour & Mexican spices & served with jalapeño lime vinaigrette

SALPICON DE MARISCOS \$14

Shrimp, scallops, fish, crab meat & vegetables tossed with house vinaigrette

FLAUTAS DE CHORIZO \$9

Corn tortillas stuffed with cheese, potatoes & chorizo served with avocado ranch

EMPANADAS DE POLLO \$10

Served with chipotle crema

QUESADILLAS

3 Mexican cheeses blend

CHEESE \$10

W/ CHICKEN \$11

W/ BEEF \$12

VERACRUZ SHRIMP COCKTAIL \$14

Jumbo shrimp marinated in spicy authentic Mexican sauce



TEQUILA RANCH DESAYUNOS (MEXICAN BREAKFAST)

AVAILABLE SATURDAY & SUNDAY 11AM-5PM

HUEVOS DIVORCIADOS	\$10
Divorced & poached eggs topped with red & green salsa & Mexican home fries	
HUEVOS RANCHEROS	\$10
2 eggs sunny side up served over lightly fried tortillas, refried beans & melted cheese & topped with salsa ranchera	
HUEVOS A LA MEXICANA	\$12
Eggs scrambled with fresh tomatoes, jalapeños, onions & a side of green chilaquiles	
TORTILLA DE HUEVO DE OAXACA	\$11
Melted cheese & mushroom omelet topped with pico de gallo & Mexican home fries	
HUEVOS AHOGADOS	\$11
Poached eggs in a Mexican Serrano red salsa served with refried beans & chips	
SOPEES DISTRITO FEDERAL	\$9
Red or green salsa & scrambled eggs over a grilled corn masa & Mexican home fries	
PAMBAZOS POBLANOS	\$10
Puebla classic bread stuffed with scrambled eggs, chorizo, poblano salsa, refried beans, lettuce & melted cheese	
GRINGO BREAKFAST BURRITO	\$9
Scrambled eggs, cheese, pico de gallo, sour cream, lettuce & avocado crema served with Mexican home fries	
MOLLETES CHILANGOS	\$12
Mexican bread toasted & covered with bean spread, eggs, melted cheese & Mexican home fries	
HOT CAKES	\$8
Trio of pancakes served with maple syrup & whipped cream	
PAN DULCE MEXICANO RELLENO A LA FRANCESA	\$10
A classic sweet bread stuffed with fresh strawberries & cream cheese grilled & served with syrup & whipped cream	
CONCHAS MEXICANAS CON CHAMPURRADO ABUELITA	\$7
Classic Mexican sweet bread served with Mexican hot chocolate	
ADD THE FOLLOWING	\$2

Spinach ~ Onions ~ Mushrooms ~ Peppers
Chicken ~ Shredded Beef ~ Bacon ~ Ham

DRINKS

MEXICAN MARY	\$9
Bloody Mary Mexican style	
TEQUILA SUNRISE	\$9
Specialty selected tequila, orange juice & grenadine	
MICHELADA	\$7
Modelo Especial, lime, Worcestershire sauce, Cholula sauce & pepper	
SANGRIA	\$10/ PITCHER \$25
TEQUILA RANCH MARGARITA	\$10/ PITCHER \$30



