



APPETIZER AND LUNCH SPECIALS

ANTOJITOS MEXICANOS:

Guacamole – Prepared fresh at your tableside in a traditional molcajete. \$6.95

Taquitos de Pollo - Crispy chicken tacos rolled and fried with salsa verde, sour cream, guacamole and pico de gallo. \$7.95

Queso Fundido - Melted Monterrey Jack cheese served with salsa and flour or corn tortillas. \$6.95

Queso Flameado - Melted Monterrey Jack cheese with chorizo flamed with rum at your table. Served with salsa and flour or corn tortillas. \$7.95

Botana Platter – Bean & Cheese Nachos, chicken flautas, jalapeño poppers, cheese sticks and bean & cheese Quesadillas. \$15.95

SOUPS & SALADS:

Tortilla Soup - Homemade chicken broth blended with chile guajillo, epazote, garnished with tortilla strips, cheese and sour cream. \$4.25

Chicken Soup – Homemade broth with chicken, veggies and rice on the side. \$4.25

Black Bean Soup - Cream of pureed black beans garnished with croutons, bacon bits, cheese, sour cream & chives \$4.25

Soup & Taco – Any of our soups with one soft or crispy taco or 2 chicken flautas. \$6.50

Alamo Salad – Grilled shrimp, chicken fajitas, and nopalitos (cactus strips) with cheese, salsa verde on salad greens. \$8.95

Smoky Tuna Salad – Our original smoky tuna with a special tomato & chipotle sauce, served with fresh avocado and salad greens. \$8.95

ENTREES:

Enchiladas Rancheros – Corn tortillas filled with chicken fajitas, topped with homemade salsa and jack cheese. ***Shrimp Enchiladas Cancun*** – with shrimp and achiote. \$9.95

Molcajete – Sizzling strips of chicken & beef, shrimp with salsa, jack cheese, cactus strips, green onions & cilantro in a lava rock bowl. \$18.95