

## Appetizers

- Nachos.....\$4.25**  
Tortillas with refried beans, melted cheese, lettuce, pico de gallo and jalapeno strips.
- Guacamole al Molcajete.....\$6.50**  
Avocado, tomatoes, cilantro, onions and fresh jalapeno. Prepared specially at the table.
- Botanita Hacienda.....\$10.95**  
Mix of nachos, quesadilla, taco, tostadas, guacamole, chorizo and sour cream.

## Soups

- Chicken Soup.....\$4.95**  
Chicken soup with mix vegetables. Topped with onions and cilantro.
- Black Bean Soup.....\$4.25**  
Black bean soup with a side of pico de gallo and cheese, rice and beans.

## Quesadillas

- Quesadillas.....\$11.50**  
Soft corn tortilla turnover stuffed with cheese. Served with sour cream, pico de gallo and guacamole.
- Vegetables or Chicken Quesadillas.....\$11.95**  
Flour tortilla stuffed with cheese and fresh vegetables (zucchini, carrots, broccoli, and cauliflower) Served with sour cream.
- Chicken or Steak Quesados.....\$10.25**  
Sliced flour tortillas, filled with cheese grilled chicken or steak strips garnished with tomato sauce, guacamole and sour cream.

## Salads

- House Salad.....\$5.95**  
House salad served with Romaine lettuce, carrots, watercress, cucumbers, sliced avocado, tomatoes and house dressing.
- Taco Caesar Salad.....\$12.95**  
Grilled chicken or steak Caesar salad served in a taco shell.

- Fajita Taco Salads.....\$12.95**  
Grilled chicken or steak served with lettuce, tomato, guacamole, sour cream, beans, pico de gallo and house dressing. Served in a taco shell.

## Vegetables Dishes

- Burritos de Vegetales.....\$12.95**  
Assorted fresh sauteed vegetables (zucchini, carrots, broccoli and cauliflower) with lettuce, beans, cheese, rolled in a flour tortillas. Served with rice and beans.
- Spinach or Mushroom Burritos.....\$12.95**  
Fresh spinach or mushroom, monterrey cheese and lettuce, rolled in flour tortillas. Served with rice and beans.

## Combinations

- Monterrey.....\$11.95**  
Cheese enchilada, chicken burrito. Served with rice and beans, guacamole, sour cream and pico de gallo.
- Puebla.....\$ 11.95**  
Beef taco, chicken chimichanga. Served with rice and beans, guacamole, sour cream and pico de gallo.

## House Specialties

- Taquitos al Carbon.....\$13.95**  
Grilled thin steak and pico de gallo in a soft flour tortillas garnished with grilled scallions. Served with guacamole rice and beans.
- Tamales.....\$11.95**  
Pork or chicken and spices in a rolled shell of corn meal, steamed in corn husk with topping of tomato sauce. Served with rice.
- Taquitos al Pastor.....\$13.95**  
Grilled thin pork and pico de gallo in a soft flour tortillas garnished with grilled scallions. Served with rice, beans and guacamole.

## Main Dishes

### **Tacos.....\$11.95**

Corn tortillas filled with ground beef or chicken, lettuce, cheese, sour cream and tomatoes. Served with rice and beans.

### **Burritos Cholula.....\$12.95**

Flour tortilla with chicken or beef, beans, lettuce and cheese. Topped with mild tomato sauce and with rice and beans.

### **Chimichangas.....\$11.95**

Tortillas filled with beef/chicken cheese deep fried, topped with mild sauce, sour cream and guacamole. Served with rice and beans.

### **Flautas.....\$11.95**

Corn tortillas with beef or chicken. Special avocado sauce on the bottom, topped with lettuce, chopped tomato, sour cream, and cheese. Served with rice and beans.

### **Mole Poblano.....\$12.95**

Sauteed chicken cooked in our dark sauce made of drier peppers and assorted spices.

Served with tortillas, rice and beans.

### **Enchilada de Mole.....\$11.95**

Corn tortilla stuffed with cheese or Chicken topped with mole sauce and cheese. Served with rice and beans.

### **Enchilada Suizas.....\$11.95**

Soft corn tortillas in green tomatillo sauce filled with chicken covered melted cheese. Served with rice and beans.

## From The Grill

### **Pollo con Champignones.....\$12.95**

Grilled chicken in mushroom sauce. Served mix vegetables and rice.

### **Alambre de Pollo.....\$12.95**

Skewered pieces of chicken breast, tomatoes, onions and peppers. Served on a bed of rice and beans.

### **Alambre a la Mexicana.....\$14.95**

Skewered pieces of shell steak with tomatoes, onions, green peppers and chorizo. Served on a bed of rice and beans.

### **Carne a la Tampiquena.....\$14.95**

Grilled shell steak served with chicken enchilada de mole, guacamole, rice and beans.

### **Carne Asada con Rajas.....\$14.95**

Grilled tender shell steak with sautee onions and poblano peppers. Served with rice, beans and corn tortillas

### **Chilaquiles.....\$14.95**

Grilled skirt steak served with special tortilla chips onions in a green tomatillo sauce or red tomato sauce.

## Fajitas

### **Vegetables, Chicken, Steak....\$13.95**

### **Shrimp Fajita.....\$14.95**

Marinated sizzling strips of steak, chicken, shrimp, or vegetables. In a bed of sautéed onions and green peppers. Served with guacamole pico de gallo and warm tortillas.

## Seafood

### **Camarones Cancun.....\$16.95**

Shrimp cooked in light tomato sauce, with fresh vegetables (carrots, zucchini, cauliflower, broccoli, and corn). Served with rice and beans.

### **Camarones al Ajillo.....\$16.95**

Shrimp with gourmet ajillo sauce, vegetables and light garlic sauce. Served with fresh spinach, asparagus and white rice.

### **Swordfish Acapulco.....\$16.95**

Broiled swordfish cooked in white wine sauce, served with vegetables (carrots, zucchini, cauliflower, broccoli and corn) and rice.

### **Burritos de Camarones.....\$14.95**

Rolled flour tortillas stuffed with cheese and shrimp cooked with mild tomato sauce. Served with rice.

### **Alambre de Camarones.....\$14.95**

Skewered marinated shrimp with onions, tomato, peppers. Served with special sauce on a bed of rice and beans.

Try our authentic Mexican frozen  
or on the rocks Margaritas!

An 18% Gratuity Charge for a party of 6 or more.