



"Las Espuelas"

Appetizer

Classic Bean and Cheese Nachos

Entrees

Mexican Dinner

Beef enchilada, cheese enchilada, and a crispy beef taco served with Mexican rice and refried beans. Tex Mex at its best!

Fajita Taco Plate

Two beef or chicken fajita tacos, served with fresh guacamole, pico de gallo, Mexican rice and frijoles a la charra.

Chicken Acapulco

Tender, moist boneless chicken breast topped with our famous Acapulco (red) sauce, served with Mexican rice and frijoles a la charra. Light, healthy and delicious!

Dos Colores Spinach Enchiladas

Two spinach and vegetable enchiladas, one topped with our homemade tomatillo (green) sauce and the other topped with Acapulco (red) sauce, served with vegetarian beans, chili con queso and chips.

Dessert

Scrumptious sopapilla dusted with sugar and cinnamon, and served with warm honey.

Iced tea or soft drink

\$17.50 per person, plus tax and gratuity

"La Pachanga"

Appetizer

Cheese quesadillas served with guacamole and grilled Serrano peppers.

Entrees

Sizzling Fajitas

One half pound of tender marinated strips of beef or chicken fajita served on sizzling skillet with sautéed green bell peppers and onions.

Accompanied by fresh guacamole, pico de gallo, Mexican rice, charro beans, and warm, homemade flour tortillas.

Tomatillos Ribs

A half rack of Mexican Style Ribs "fall of the bone" tender pork ribs served on a sizzling platter with Mexican rice and frijoles a la charra.

Pollo con Queso

Tender, moist boneless chicken breast smothered with our mildly spicy chile con queso sauce. Served with Mexican rice and frijoles a la charra.

Spinach Enchiladas

Two enchiladas filled with fresh spinach and sautéed vegetables, topped with our homemade sour cream sauce, served with vegetarian beans and chile con queso with chips.

Dessert

Cinnamon and sugar dusted sopapilla served with warm honey.

Iced tea or soft drink

\$19.50 per person, plus tax and gratuity

"Azteca de Oro"

Appetizer

Our traditional bean and cheese nachos topped with chopped beef and chicken fajita meat.

Entrees

El Caballero Platter

Baked BBQ pork ribs and our famous beef fajitas together on a sizzling platter, served with Mexican rice and frijoles a la charra. Our most popular entrée!

Pollo Tomatillos

Tender, moist boneless chicken breast topped with sautéed vegetables, melted white cheese and our tangy green tomatillo sauce. Served with Mexican rice and frijoles a la charra.

Nuevo Tampico Platter

Beef enchilada, chicken enchilada, and crispy chicken taquito, served with fresh guacamole, Mexican rice and beans.

Dos Colores Spinach Enchiladas

Two spinach enchiladas, one topped with our homemade tomatillo (green) sauce and the other topped with Acapulco (red) sauce, served with vegetarian beans and chili con queso.

Dessert

Scrumptious sopapilla dusted with sugar and cinnamon, and served with warm honey.

Iced tea or soft drink

\$22 per person, plus tax and gratuity

"Tomatillos Gold"

Appetizer

Guacamole Tequileado

Fresh avocados, cilantro, ripe tomatoes, onions and Serrano peppers, mixed with olive oil, lemon juice, our best house tequila, and our secret ingredient; custom made tableside. Delicious and entertaining!

Entrees

El Caballero Platter

Baked BBQ pork ribs and our famous beef fajitas together on a sizzling platter, served with Mexican rice and frijoles a la charra. Our most popular entrée!

Pollo Tomatillos

Tender, moist boneless chicken breast topped with sautéed vegetables, melted white cheese and our tangy green tomatillo sauce. Served with Mexican rice and frijoles a la charra.

Fish Cilantro in Tequila Sauce

Sautéed filet of Tilapia fish topped with mushroom and cilantro tequila cream sauce, garnished with fresh avocado. Served with Mexican rice and a spring mix salad.

Sizzling Fajitas

One half pound of tender marinated strips of beef or chicken fajita served on sizzling skillet with sautéed green bell peppers and onions. Accompanied by fresh guacamole, pico de gallo, Mexican rice, charro beans, and warm, homemade flour tortillas.

Dessert

Scrumptious sopapilla dusted with sugar and cinnamon, and served with warm honey.

Iced tea or soft drink

\$28 per person, plus tax and gratuity

Fajita Buffet

Treat your guests to the best fajitas in San Antonio with all the fixings!

Buffet includes:

Chips and a variety of salsas
Chile con queso and Guacamole
Warm flour tortillas, corn upon request
Beef and chicken fajitas
Rice and Beans
Pico de gallo, sour cream, shredded cheese
Tea or soda

\$21 per person plus tax and gratuity

Service will begin thirty minutes into the reservation and will last one hour.

For the Kiddos!

Appetizer from selected menu

Choose from one of the following entrees:

Enchilada, Rice and Beans
Chicken Bits with Fries & Gravy
Cheese Burger with Fries
Quesadilla Rice and Beans
Sopapilla with Honey

Tea or Soda

\$9 ++ per child 12 and younger

Appetizer Buffet

Buffet includes:

3 types of quesadillas: Cheese, Chicken, and Veggie
Jalapeno Poppers
Flautas served with sour cream and guacamole
Chile con queso
Chips and a variety of salsas
Iced tea or Soda

\$13 per person plus tax and gratuity

Service will begin thirty minutes into the reservation and will last one hour.

Margaritas y Mas!

\$8.00	17 oz. house margarita, rocks or frozen, pitcher is \$14.95, makes 5 six ounce mini margaritas.
\$9.00	17 oz. award winning "Mercedes" margarita, rocks or frozen, pitcher is \$18.95, makes 5 six ounce mini margaritas.
\$9.00	17 oz. strawberry margarita, pitcher is \$16.95, makes 5 six ounce mini margaritas.
\$11.00	Top Shelf and Twin Tower 17oz. margaritas
\$11.00	Antigua Cruz 17oz. margarita
\$13.00	Perfect Patron 17oz. margarita

Draft Beers: Dos Equis, Miller Lite & Bud Lite, \$4.00

Bottled Domestics: \$3.25

Import Bottled Beer: \$4.25