



## “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 borracho beans.

#### Spinach Enchiladas

Two spinach and vegetable enchiladas, topped with our homemade 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

\$18.50 per person  
plus tax and gratuity

## “La Pachanga”

### Appetizer

Cheese quesadillas served with guacamole & 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 and red bell peppers and onions. Accompanied by fresh guacamole, pico de gallo, Mexican rice, charro beans, and warm homemade flour tortillas.

#### Mexican Dinner

Beef enchilada, cheese enchilada, and crispy beef taco, served with Mexican rice and refried beans.

#### Spinach Enchiladas

Two enchiladas filled with fresh spinach and sautéed vegetables, topped with our homemade Acapulco 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

\$20.50 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

#### Steak Tampiqueña

Tender grilled fajita steak, served with cebollas al carbon, a Cheese Enchilada, Mexican rice and borracho beans.

#### Pechuga de Pollo

Tender, moist boneless chicken breast smothered with melted Jack Cheese, sautéed onion, mushrooms, and Poblano peppers. Served with Mexican rice and frijoles a la charra.

#### Dos Colores Spinach Enchiladas

Two spinach enchiladas, topped with our homemade 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

\$27 per person, plus  
tax and gratuity

## “Tomatillos Gold”

### Appetizer

Treat your guests to a show with Queso Flameado. A mix of White cheese and Mexican Chorizo FLAMBE with Rum. Enjoy with corn or flour tortillas!

### Entrees

#### Fajita Trio!

1/3 pound portion of each beef, chicken, and shrimp fajita served on sizzling skillet with sautéed green and red bell peppers and onions. Accompanied by fresh guacamole, pico de gallo, Mexican rice, charro beans, and warm homemade flour tortillas.

#### Pechuga de Pollo

Tender, moist boneless chicken breast smothered with melted Jack Cheese, sautéed onion, mushrooms, and Poblano peppers. Served with Mexican rice and frijoles a la charra.

#### Lime Cilantro Mahi Mahi

Grilled Mahi marinated in fresh cilantro and onions, served with a lime cilantro chutney.  
Served with Mexican Rice and  
Sautéed Vegetables

### Dessert

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

Iced tea or soft drink

\$33 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  
Iced Tea or soda

\$22 per person plus tax and gratuity

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

Add cheese enchiladas for \$3.00/person  
Add Sopapillas for \$1.00/person

### “Appetizer Buffet”

Buffet includes:

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

\$15 per person plus tax and gratuity

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

Add rice and beans for \$3.00/person  
Add Sopapillas for \$1.00/person

### For the Kiddos!

Appetizer from selected menu Choose from one of the following entrees:

Enchilada, Rice and Beans  
Chicken Bits with Fries  
Cheese Burger with Fries  
Quesadilla Rice and Beans  
Beef or Chicken Taco, Rice and Beans.

Sopapilla with Honey

Tea or Soda

\$9.50 ++ per child 12 and younger



## **Bar Options**

### Margaritas y Mas!

\$8.00	17 oz. house margarita, rocks or frozen, a liter is \$15, makes 5 six ounce mini margaritas.
\$9.00	17 oz. award winning “Mercedes” margarita, rocks or frozen, a liter is \$19, makes 5 six ounce mini margaritas.
\$9.00	17 oz. strawberry margarita, a liter is \$17, makes 5 six ounce mini margaritas.
\$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

### Wine List

House wine

Galo Family—\$7/glass

- Chardonnay
- Cabernet Sauvignon
- White Zinfandel
- Merlot



## Bar Options

### VIP Cantina Packages

#### Kegs

Each keg yields approximately 100 16oz. Cups.

Domestic Kegs - \$300

Bud Light, Ziegen Bock

Import and Premium Kegs - \$350

Dos Equis, Negra Modelo, Modelo Especial

#### Batches of Margaritas

\*Approximately 120 8 oz. margaritas per 5 gallons

House Margarita Batch on the Rocks - \$395

- We will need a one week notice in order to secure kegs from our distributor.
- Items from the VIP Cantina Packages must be paid in full one week prior to event.
- Bulk purchases are final. No refunds or partial repayment for unused beverages
- Glassware for bar provided will be 12 oz. hard, clear plastic cups for margaritas, liquor, and wine. 16 oz. clear plastic cups will be used for draft beers.
- Items from this menu require a bar setup which will take away seating capacity from your room.
- There will be an additional \$75 bartender fee to setup and staff your bar.
- 8.25% tax is added to all food and alcohol purchases.

**Room Rental Fees: Patio \$200.00 Banquet \$150.00** Unless you meet the minimum.