



# LUNCH MENU

## BOTANAS

### Small bites to share

Our fresh corn tortillas and chips are made with a vintage tortilla maker brought to San Antonio from Mexico in the 1920s. We hope you enjoy these unique old world flame kissed delights!

### Chips & Salsa

Dusted with cotija cheese and served with our fresh homemade tomatillo avocado salsa, red salsa and jalapeño ranch . . . \$2.99

### Queso

Roasted green chilies and our signature red salsa with a blend of spices. . . small \$7.99 large \$10.99

### Queso Deluxe

Our large queso, topped with lean chorizo. Served with guacamole and corn pico de gallo. . . \$12.99

### Guacamole

Fresh avocados blended with diced jalapeños, tomatoes, onion, cilantro, fresh squeezed lime and orange juice and a blend of spices. . . \$8.99

### Ceviche

Tilapia marinated in fresh squeezed lime, lemon and orange juice with sweet corn, diced tomatoes, onion, garlic and jalapeño. . . \$10.99

### Mexican Deviled Eggs

Five deviled eggs just like mom made, but with a Mexican twist. Topped with crispy jalapeño bacon. . . \$6.99

## ENSALADA

### Garden Salad

Generous portions of crisp mixed greens, carrots, red onion, diced tomatoes and shredded cheese. Served with a mexican deviled egg, mango salsa, our own jalapeño ranch dressings and four large tortilla chips . . . \$6.49

Add Chicken Tinga or Beef for \$1.00    Add Tilapia for \$1.49

## SOPA & CHILI

### Tortilla Soup

A large bowl of our homemade broth with shredded chicken, green chiles, carrots, roasted corn and rice. Served with a dollop of sour cream, cheese, tortilla chips & fresh cilantro on top. . . Cup 3.99 Bowl \$7.99

### Brisket & Black Bean Chili

Slow-smoked brisket and chorizo seasoned with traditional chili spices, black beans, onions, tomatoes and a hint of chocolate slow cooked to perfection. Served on a bed of fritos corn chips and topped with shredded cheese and pico de gallo. . . cup \$ 3.99 bowl \$7.49

### Deluxe Brisket & Black Bean Chili

Slow-smoked brisket and chorizo seasoned with traditional chili spices, black beans, onions, tomatoes and a hint of chocolate slow cooked to perfection. Served on a bed of fritos corn chips, queso and topped with shredded cheese, pico de gallo & guacamole. . . \$8.49

## ESPECIAL

### Taco Salad

A homemade tortilla bowl filled with lettuce, diced tomato, our homemade mango salsa and shredded cheese. Topped with Chicken Tinga, a Mexican Deviled Egg and dusted with cotija cheese. Served with jalapeño ranch dressing on the side. . . \$8.99

**Make it with beef for \$1.00 more**

### Alamo Bowl

A bowl filled with lettuce, cilantro lime rice, black beans and queso topped with Chicken Tinga, guacamole, pico de gallo and a sprinkle of cotija cheese. . . \$8.99

**Make it with beef for \$1.00 more**

### Barriba Burrito

A flour tortilla filled with our Chicken Tinga, cilantro lime rice, black beans, shredded lettuce, queso, ancho cream sauce and cotija cheese. Served with chips, our fresh made red salsa and tomatillo salsa on the side. . . \$8.99

**Make it with beef for \$1.00 more**

### Pescado Salad

A homemade tortilla bowl filled with lettuce, diced tomato our homemade mango salsa and shredded cheese. Topped with grilled fish, a Mexican Deviled Egg and dusted with cotija cheese. Served with jalapeño ranch dressing on the side. . . \$8.99



# LUNCH MENU

## PLATOS

### **Cheese Enchiladas with Brisket & Black Bean Chili**

Three red corn tortillas filled with cheese and topped fresh queso and our homemade Brisket & Black Bean Chili. Served with cilantro lime rice and black beans . . . \$9.99

### **Chicken Tinga Cheese Enchiladas**

Three red corn tortillas filled with cheese topped with fresh queso and chicken marinated in a mild tomato-chipotle sauce. Served with cilantro lime rice and black beans . . . \$10.49

### **Del Rey Cheese Enchiladas**

Three red corn tortillas filled with cheese topped with fresh queso and shredded beef marinated with mild chipotle chilies and a blend of Mexican spices. Served with cilantro lime rice and black beans . . . \$11.49

### **Perla's Pan Seared Fish & Rice**

A perfectly grilled Tilapia filet with a mild ancho chile rub and drizzled with avocado tomatillo salsa served on a bed of cilantro lime rice. . . \$11.49

### **Chicken Tinga Tacos**

Chicken marinated in a mild tomato-chipotle sauce topped with shredded lettuce, red cabbage, caramelized onions, corn pico de gallo, ancho cream sauce and cotija cheese. Served with cilantro lime rice and beans. . . \$10.40

### **Mango Pork Carnitas Tacos**

Slow cooked lean pork with a blend of traditional Mexican seasonings, topped with our homemade mango and avocado tomatillo salsas, corn pico de gallo, pickled onions, ancho cream sauce and cotija cheese. Served with cilantro lime rice and black beans . . . \$9.99

### **Chipotle Pork Carnitas Tacos**

Lean cuts of pork simmered in a blend of traditional Mexican seasonings, topped with our fresh chipotle slaw, pickled onions, caramelized onions, avocado tomatillo salsa and cotija cheese. Served with cilantro lime rice and black beans . . . \$10.49

### **Del Rey Tacos**

*Created in honor of Randy Goss, the Rib King of San Antonio*

Shredded beef marinated with mild chipotle chilies and a blend of Mexican spices. Topped with our fresh chipotle slaw, caramelized onions, avocado tomatillo salsa, corn pico de gallo and cotija cheese. Served with cilantro lime rice and black beans. . . \$10.99

### **Baja Pescado Tacos**

Tilapia seasoned with a mild ancho chile rub, topped with corn pico de gallo, jalapeño ranch, avocado tomatillo salsa and cotija cheese. Served with chipotle slaw and rice. . . \$10.49

### **Mango Pescado Tacos**

Grilled tilapia with a mild ancho chile rub, topped with shredded lettuce, our mango salsa, ancho cream sauce and cotija cheese. Served with chipotle slaw and rice. . . \$10.49

### **Hippy Tacos**

A vegetarian blend of ancho-seasoned grilled zucchini, yellow squash, bell pepper and jalapeños topped with caramelized onion, corn pico de gallo, pickled onion, avocado tomatillo salsa and cotija cheese. Served with chipotle slaw. . . \$10.49

## KIDS MENU

*Children 12 and under.*

Served with cup of fruit, chips and your choice of milk , juice or soft drink . . . \$6.49

**2 flour tortillas rolled with your choice of one of the following:**

**Peanut Butter & Jelly**

**Cheese**

**Shredded Beef**

**Chicken Tinga**

## POSTRE

### **Margarita Cheesecake**

Our Margarita Cheesecake is a great twist on a classic. The creaminess of the cheesecake is a wonderful pairing with the tanginess of the lime. . . \$6.99



## DINNER MENU

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### ENSALADA

#### Garden Salad

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Add Chicken Tinga or Beef for \$1.00

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### SOPA & CHILI

#### Tortilla Soup

A large bowl of our homemade broth with shredded chicken, green chiles, carrots, roasted corn and rice. Served with a dollop of sour cream, cheese, tortilla chips & fresh cilantro on top. . . Cup 3.99 Bowl \$8.99

#### Brisket & Black Bean Chili

Slow-smoked brisket and chorizo seasoned with traditional chili spices, black beans, onions, tomatoes and a hint of chocolate slow cooked to perfection. Served on a bed of fritos corn chips and topped with shredded cheese and pico de gallo. . . . cup \$ 3.49 bowl \$8.99

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## HAPPY HOUR

Mon. - Fri. 3pm - 6pm

#### Drink

\$1 off Draft Beer • \$3 Tecate & Tecate Light Cans • \$2 off all Signature Cocktails • \$4 Wells

#### Food

Complimentary Chips and Salsa • \$.50 Deviled Eggs

**Super Happy Hour • Tue. 3pm - 9pm • Our Regular Happy Hour Plus \$3.25 Domestic and \$4 House Ritas**



# DINNER MENU

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