



SIGNATURE ENTRÉES

HOME COOKED QUESOS

QUESO ★ Individual Cup \$7 Shared Bowl \$11

With a touch of fresh mild peppers & aged cheddar, Served with thick hand-cut chips for dipping

QUESO MARIANO ★ Individual Cup \$9 Shared Bowl \$15

Seasoned taco beef, tomato, guac & sour cream, Served with thick hand-cut chips for dipping

SHARED STARTERS

TABLE SIDE GUACAMOLE Ideal Shared by Two \$15

Made fresh at your table side, Served with thick hand-cut chips for dipping

TEXAS TORPEDOES (4) \$9 (8) \$16

Jalapeños filled with your choice of Monterey Jack or spicy Chicken rolled in our sweet 'n salty crunchy batter

FAJITA NACHOS \$16

(8) Mesquite grilled Chicken, Steak or Combo topped with Jack & Cheddar Cheese, guac, sour cream & jalapeño relish

QUESADILLAS

Filled with Monterey Jack cheese & sided with guacamole & sour cream

CHICKEN \$18 STEAK \$18 BRISKET \$18

SOUP OR SALAD

MOM'S CHICKEN TORTILLA SOUP \$15

Seasoned pulled chicken, tortilla strips, Monterey Jack, Avocado & Fresh Cilantro

GRILLED FAJITA SALAD CHICKEN \$18 STEAK \$18

Mesquite grilled chicken or steak served in a yummy tortilla shell with lettuce, topped with fresh tomato, corn & black beans Add Guacamole \$3

TEXAS COBB \$18

Mixed greens, Mesquite grilled chicken, fresh avocado, applewood bacon, tomato, egg, Monterey jack & black olives

TACOS

BRISKET TACOS \$17

(3) Texas brisket slow roasted on site, served with house made stone-ground corn tortillas, sided by "au jus", sliced avocado, beans and rice

FISH TACOS \$17

(3) Panko-crusted flat-grilled white fish, fresh cabbage slaw & cilantro-lime aioli in house made stone-ground corn tortillas. Choice of fresh grilled vegetables, refried black beans, pinto beans, or Rancho bean soup, & Epazote white rice or Mexican red rice

MESQUITE GRILLED FAJITAS

HOUSE MADE TORTILLAS, GUACAMOLE, SOUR CREAM, CHEESE, PICO, RICE & YOUR CHOICE OF PINTO BEANS, REFRIED BLACK BEANS OR RANCHO BEAN SOUP

CHICKEN	For 1	\$26	For 2	\$50
STEAK	For 1	\$26	For 2	\$50
COMBO	For 1	\$26	For 2	\$50

ADD SPICY SUNDANCE QUESO LADLED AT YOUR TABLE
Per Person 2

FAJITA FEAST

Shrimp, Chicken & Steak

For 1 \$29 For 2 \$52 For 4 \$98

FAJITA LITES

Combo of grilled fresh vegetables & your choice of
CHICKEN \$23 STEAK \$23 SHRIMP \$23 VEGGIE \$18

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All of our chicken dishes are fresh and therefore may contain bones. This menu cannot be reproduced in whole or in part without the written permission of Mariano Martinez. 06.16.23

★ Mariano's Recommendation

MARIANO'S FAVORITE ★ \$22

(2) Cheese Enchiladas topped with my Dad's State Fair Texas Blue Ribbon Chili Recipe Made with all Premium Beef, topped with Mesquite grilled steak fajitas & Fresh made pico, sided by beans & rice

POBLANO AL CARBON™ \$25

Flame-Roasted poblano stuffed with Mesquite grilled chicken & Monterey Jack cheese, Spicy Sundance cheese enchilada, guac, served with beans & rice

Substitute Shrimp \$4

CARNE ASADA \$30

Mesquite grilled steak topped with fresh grilled onion and bell pepper served with a Cheese Enchilada topped with my Dad's State Fair Texas Blue Ribbon Chili Recipe Made with all Premium Beef sided by Rancho Bean Soup & Rice

CARLOS & CHARLIE'S \$30

(6) Mesquite grilled shrimp stuffed with Cotija Cheese & fresh jalapeño wrapped in applewood bacon, served with Epazote white rice or Mexican red rice & your choice of fresh grilled vegetables, refried black beans, or Rancho bean soup, sided by herb garlic butter

SPICY CHICKEN VERDE™ \$25

Chicken breast seared on a flat grill with Mariano's spicy seasoning, fresh green tomatillo sauce, Puffed Taco topped with queso & frijoles, served with guac, pico & rice

ORIGINAL TEX-MEX since 1971

"Texas' Own Regional Mexican Cuisine"

Thank you to my Grandmother from San Marcos and my Father from San Antonio for sharing these delicious recipes.

Mariano

TEX-MEX TACOS \$14

(2) Seasoned taco beef or old-fashioned pulled chicken in traditional crispy corn tortilla shells, beans & rice

Choose three \$16

CHEESE ENCHILADAS \$15

(2) Enchiladas topped with my Dad's State Fair of Texas Blue Ribbon Chili Recipe Made with all Premium Beef or Spicy Sundance Queso Sauce, sided by beans & rice

Choose three \$17

BEEF ENCHILADAS \$16

(2) Beef enchiladas topped with my Dad's State Fair of Texas Blue Ribbon Chili Recipe Made with all Premium Beef, served with beans & rice

Choose three \$18

CHICKEN ENCHILADAS \$15

(2) Spicy pulled chicken enchiladas with you choice of sour cream sauce or house made green tomatillo sour cream sauce, beans & rice

Choose three \$17

SPANISH STYLE ENCHILADAS \$15

(2) Simmered skinless chicken breast folded in stone-ground corn tortillas topped with house made green tomatillo sour cream sauce, served with 7 lightly seasoned grilled vegetables & Spanish rice or Rancho bean soup

Choose three \$17

FLAUTAS \$17

(3) Pulled Chicken rolled in crispy corn tortilla, topped with lettuce, tomato, queso fresco, sided by beans, rice & sour cream

SALTILLO \$17

Cheese enchilada topped with my Dad's State Fair of Texas winning Chili Recipe Made with all Premium Beef, soft cheese taco, Seasoned taco beef in traditional crispy corn tortilla shells, served with beans & rice

PANCHO VILLA \$19

Cheese enchilada topped with my Dad's State Fair of Texas Blue Ribbon Chili Recipe Made with all Premium Beef, soft cheese taco, guac tostada, seasoned taco beef in traditional crispy corn tortilla shells, served with beans & rice

ADELITA \$16

Chicken enchilada, flautitas, guac, sided by Spicy Sundance Queso Sauce, served with beans & rice

BURRITO SONORA \$17

Filled with seasoned taco beef & rice, topped with your choice of queso, my Dad's State Fair of Texas Blue Ribbon Chili Recipe Made with all Premium Beef or sour cream sauce, served with beans & rice