



★ MEXICAN CUISINE ★
MESQUITE GRILLED STEAKS

HOME COOKED QUESOS

QUESO Individual Cup \$6 Bowl \$10

With a touch of fresh mild peppers & aged cheddar
Add our smoked table roasted salsa for extra kick

QUESO MARIANO Individual Cup \$8 Bowl \$14

Seasoned taco beef, tomato, guac & sour cream

SHARED STARTERS

TABLE SIDE GUACAMOLE Ideal Shared by Two \$ 15

Made fresh at your table side

TEXAS TORPEDOES (4) \$8 (8) \$15

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

QUESADILLAS

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

CHICKEN \$17 STEAK \$17 BRISKET \$17

FAJITA NACHOS \$14

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

NEW

BLACK BEAN QUESADILLA \$14

Filled with Sharp Wisconsin Cheddar Cheese, black beans & a crisp corn chip, sided with sour cream & jalapeño relish

SOUP OR SALAD

SPICY CHICKEN TORTILLA SOUP Bowl \$14

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

GRILLED FAJITA SALAD CHICKEN \$17 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

House Made Dressing: Buttermilk Ranch or Balsamic vinaigrette

TACOS

BRISKET TACOS \$16

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

FISH TACOS \$17

(3) Panko-crust 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 Ranchero bean soup & Epazote white rice or Mexican red rice

SPANISH STYLE TACOS \$14

(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 Ranchero bean soup

MESQUITE GRILLED FAJITAS

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

CHICKEN	For 1	\$23	For 2	\$44
STEAK	For 1	\$26	For 2	\$50
COMBO	For 1	\$25	For 2	\$48

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 \$21 STEAK \$23 SHRIMP \$23 VEGGIE \$17



MESQUITE GRILLED STEAKS

CARNE ASADA \$29

Mesquite grilled steak topped with fresh grilled onion and bell pepper served with a Cheese Enchilada topped with my Dad's State Fair Texas Chili recipe sided by Ranchero Bean Soup & Rice

RANCH FILÉT 8 oz \$38

Mexican Style

Topped with Ancho Chile Butter, served with a Cheese Enchilada covered with my Dad's State Fair Texas Chili, beans & rice

Texas Style

Served with Salad or Grilled Fresh Vegetables & Baked or Skillet Potatoes

RARE - red cool center MEDIUM RARE - red warm center
MEDIUM - pink hot center MEDIUM WELL - thin pink center

SIGNATURE ENTRÉES

SPICY BLACKENED CHICKEN VERDE™ \$25

Cast-iron grilled chicken breast blackened with Mariano's spicy seasoning, fresh green tomatillo sauce, Puffed Taco topped with queso & frijoles, served with guac, pico & rice

POBLANO AL CARBON™ \$23

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

Substitute Shrimp \$3

LA HA RANCH SHRIMP™ \$29

(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 Ranchero bean soup, sided by herb garlic butter

TEX-MEX

"Texas' Own Regional Mexican Cuisine"

Thank you to my Grandmother, Gabina Gamez of San Marcos, Texas for sharing her delicious recipes.

Mariano

TEX-MEX TACOS \$11

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

CHEESE ENCHILADAS \$13

(2) Enchiladas topped with my Dad's State Fair Texas Chili recipe or Spicy Sundance Queso Sauce, sided by beans & rice

FERNANDEZ \$14

Cheese enchilada topped with my Dad's State Fair Texas Chili recipe, soft cheese taco, beef taco, served with beans & rice

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

FLAUTAS \$16

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

MENDEZ \$14

(2) Beef enchiladas or (2) pork tamales topped with my Dad's State Fair Texas Chili recipe, served with beans & rice

TREVIÑO \$15

Cheese enchilada topped with my Dad's State Fair Texas Chili recipe, soft cheese taco, guac tostada, beef taco, served with beans & rice

BURRITO DE GONZALEZ \$15

Filled with seasoned taco beef & rice, topped with your choice of queso, my Dad's State Fair Texas Chili recipe, or sour cream sauce, served with beans & rice

* 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. 09.08.22 LHR3