



## HOME COOKED QUESOS

**QUESO** ★ Individual Cup \$7

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

**QUESO MARIANO** ★ Individual Cup \$9

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** \$14

(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** \$17 **STEAK** \$17 **BRISKET** \$17

## SOUP OR SALAD

**SPICY CHICKEN TORTILLA SOUP** \$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

## TACOS

**SPICED BEEF TACOS** \$15

(3) Spiced ground taco beef served with house made flour  
tortilla, beans and rice

**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 \$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

\* 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. 11.19.22 MHS

★ **Marianos Recommendation**

## SIGNATURE ENTRÉES

**MARIANO'S FAVORITE** ★ \$20

(2) Cheese Enchiladas topped with my Dad's State Fair Texas  
Chili recipe, topped with Mesquite grilled steak fajitas & Fresh  
made pico, sided by beans & 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

**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 Rancho Bean Soup &  
Rice

**CARLOS & CHARLIE'S** \$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 Rancho  
bean soup, sided by herb garlic butter

**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

## 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** \$13

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

Choose three \$15

**CHEESE ENCHILADAS** \$14

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

Choose three \$16

**BEEF ENCHILADAS** \$15

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

Choose three \$17

**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

**SALTILLO** \$15

Cheese enchilada topped with my Dad's State Fair Texas Chili  
recipe, soft cheese taco, Seasoned taco beef in traditional  
crispy corn tortilla shells, served with beans & rice

**FLAUTAS** \$17

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

**PANCHO VILLA** \$17

Cheese enchilada topped with my Dad's State Fair Texas Chili  
recipe, soft cheese taco, guac tostada, seasoned taco beef in  
traditional crispy corn tortilla shells, served with beans &  
rice

**ADELITA** \$15

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

**BURRITO SONORA** \$16

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