

# 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

### **QUESADILLAS**

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

BEEF PICADILLO \$17 CHICKEN \$18 STEAK \$18 BRISKET \$18

# 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

## SOUP OR SALAD

MOM'S CHICKEN TORTILLA SOUP

\$15

\$17

\$17

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

### GRILLED FAJITA SALAD

CHICKEN \$18 STEAK \$18

Mesquite grilled chicken or steak served in an edible tortilla shell with lettuce, topped with fresh tomato, corn & black beans

Add Guacamole \$3

### TEXAS COBB

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

## **TACOS**

### **BRISKET TACOS**

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

### FISH TACOS

& Epazote white rice

(3) Panko-crusted flat-grilled white fish, fresh cabbage slaw & cilantro-lime aioli, in house made stone-ground corn tortillas. Choice of either fresh grilled vegetables or black beans

## **NACHOS COMPUESTOS**

BEAN & CHEESE

(8)Monterey Jack & Aged Cheddar Cheese mix, guac, sour cream & jalapeño relish

**FAJITA NACHOS** 

\$16

\$12

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

# SIGNATURE ENTRÉES

### 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 pinto beans & Mexican red rice

### POBLANO AL CARBON™

\$25

Flame-Roasted poblano stuffed with Mesquite grilled chicken & Monterey Jack cheese, Spicy Sundance cheese enchilada, guac, served with pinto beans & Mexican red rice Substitute Shrimp \$4

### LA HA RANCH SHRIMP™

\$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, black beans, or Ranchero 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 & pinto beans, served with guac, pico & Mexican red rice

# MESQUITE GRILLED FAJITAS

\$18 HOUSE MADE TORTILLAS, GUACAMOLE, SOUR CREAM, CHEESE, PICO, MEXICAN RED RICE & YOUR CHOICE OF PINTO BEANS, BLACK BEANS OR RANCHERO 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

# ORIGINAL TEX-MEX "Texas' Own Regional Mexican Cuisine"

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

mariano

### **TEX-MEX TACOS**

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

Choose three \$16

### CHEESE ENCHILADAS

\$15

\$14

(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 pinto beans & Mexican red 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 & Mexican red 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 & Mexican red 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 & Mexican red rice or Ranchero bean soup

Choose three \$17

# MESQUITE GRILLED STEAKS

**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 Ranchero Bean Soup & Mexican red rice

### RANCH FILÉT 8 02

\$40

### Mexican Style

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

### **Texas Style**

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

RARE - red cool center
MEDIUM - pink hot center

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

(3) Pulled Chicken rolled in crispy corn tortilla, topped with lettuce, tomato, queso fresco, sided

by beans, Mexican red rice & sour cream

**FERNANDEZ** 

**FLAUTAS** 

\$17

\$17

Cheese enchilada topped with my Dad's State Fair Texas Blue Ribbon Chili Recipe Made with all Premium Beef, soft cheese taco, beef taco, served with beans & Mexican red rice

**TREVINO** 

\$19

Cheese enchilada topped with my Dad's State Fair Texas Blue Ribbon Chili Recipe Made with all Premium Beef, soft cheese taco, guac tostada, beef taco, served with beans & Mexican red rice

### **BURRITO DE GONZALEZ**

\$17

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

## **SWEET ENDINGS**

HOT APPLE PIE 12

Topped with Henry's Homemade Cinnamon Cream served sizzling hot with Brandy Butter Sauce ladled at your table

# PREMIUM SIPPING TEQUILAS

Herradura Ultra Cristalino Añejo 18
Casamigos Añejo 20
Don Julio 70 21
Clase Azul Reposado 29



\* 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.

11.02.23