



★ MEXICAN CUISINE ★  
MESQUITE GRILLED STEAKS

## 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

## 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

## 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** \$17

(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-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 Ranchero bean soup & Epazote white rice or Mexican  
red rice

**SPANISH STYLE TACOS** \$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 Ranchero bean soup  
Choose three \$17

## MESQUITE GRILLED FAJITAS

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

<b>CHICKEN</b>	For 1	\$23	For 2	\$44
<b>STEAK</b>	For 1	\$26	For 2	\$50
<b>COMBO</b>	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. 11.08.22 LHR3

★ **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

**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

## 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** \$39

### 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

## 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 served  
in traditional crispy corn tortilla shells, sided by 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

**FERNANDEZ** \$15

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

**TREVIÑO** \$17

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** \$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