



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 \$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 \$17 **STEAK** \$18 **BRISKET** \$18

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

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-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

MESQUITE GRILLED FAJITAS

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

CHICKEN	For 1	\$24	For 2	\$46
STEAK	For 1	\$26	For 2	\$50
COMBO	For 1	\$25	For 2	\$48

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 \$22 **STEAK** \$23 **SHRIMP** \$23 **VEGGIE** \$18

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™ \$24

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

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 Chili recipe sided by Ranchero 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 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 & 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 Ranchero 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

* 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. 12.28.22