



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

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

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, 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 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

SIGNATURE ENTRÉES

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

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 \$11
(2) Seasoned taco beef or old-fashioned pulled chicken in traditional crispy corn tortilla shells, 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

SALTILLO \$14
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

SPANISH STYLE ENCHILADAS \$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 Rancho bean soup

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

PANCHO VILLA \$15
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

MENDEZ \$14
(2) Beef enchiladas or (2) pork tamales topped with my Dad's State Fair Texas Chili recipe, served with beans & rice

BURRITO SONORA \$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