

Tacos

TACOS DE CARNE ASADA \$14

A classic dish, we start with the finest cuts of steak, grilled to perfection. We serve the meat on warm, soft tortillas. Try them garnished with fresh, chopped onions and cilantro.

TACOS CAMPECHANOS \$14

These tacos are a mix of carne asada and chorizo. Served atop soft tortillas, this meaty duo is garnished with finely diced onions and fresh cilantro, adding a crisp, aromatic freshness.

TACOS DE BIRRIA \$12

Each taco is filled with slow-cooked birria. We nestle this mouth-watering birria in soft, warm tortillas. Served with a side of the flavorful birria broth for dipping.



Fajitas

FAJITAS \$15

• Steak • Chicken • Carnitas

FAJITAS MIXTAS \$15

Steak and chicken fajitas

FAJITAS TEXAS \$16

Featuring a delectable trio of steak, chicken and shrimp.

FAJITA SANTA RITA \$17

Indulge in the ultimate fajita feast with our special combination of steak, chicken, shrimp and pork carnitas.

FAJITA RANCHO NUEVO \$17

Fajitas with steak, chicken, shrimp and bacon, topped with shredded melted cheese, a dish brimming with a lavish assortment of flavors.

FAJITA EL COMPADRE \$17

Delight in the bold and hearty flavors of our fajitas with steak, chicken, shrimp and chorizo, a dish that's a true fiesta on a plate.

TACOS PATRONA \$14

Each taco is generously filled with sizzling fajita meat and is complemented by a colorful medley of sautéed peppers, tomatoes and onions. Served on soft, warm tortillas.

TACOS DE CARNITAS \$14

Slow-cooked pork, seasoned with spices and orange juice, served in warm corn tortillas. They are topped with onions, cilantro and lime, accompanied by salsa verde.

TACOS DE PASTOR \$14

Marinated pork, thinly sliced and grilled, served in soft corn tortillas. Topped with pineapple, onions, and cilantro, creating a perfect balance of spicy, sweet, and savory flavors.

GRANNY PATTI TACOS \$14

Tacos filled with grilled chicken and complemented by crisp, smoky bacon, wrapped in soft, warm tortillas, topped with lettuce, cheese and tomatoes.

FISH TACOS \$15

Fish coated in our special breadcrumbs, fried to a golden crisp. With the soft warm tortillas, nestled alongside the fish is a zesty slaw. Each taco is finished with a drizzle of our house-made creamy lime aioli.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

FAJITA SEAFOOD \$20

Embark on a maritime adventure with our seafood fajitas, a dish that brings the ocean's bounty to your plate.

FAJITAS CAMARON \$17

A dish that showcases the delicate and savory taste of the sea.

FAJITA VEGETARIAN \$14

This plant-based dish is a colorful medley of seasonal vegetables, including bell peppers, onions, broccoli, carrots, zucchini and mushrooms.

FAJITA TROPICAL \$18

This dish combines strips of chicken, steak and shrimp, then we serve it on a pineapple cut in half with juicy pineapple chunks, topped with melted shredded cheese.

FAJITA BOWL \$14

Served on a plate with rice, salad and tortillas, smothered with cheese sauce.

• Steak • Chicken • Carnitas
• Veggies • Shrimp \$2

SHRIMP TACOS \$14

Grilled shrimp served in soft tortillas, topped with lettuce, cheese and tomatoes with a drizzle of creamy sauce.

TACO TRIO \$14

A customizable feast that allows you to choose three different meats. Served on soft, warm tortillas, these tacos are garnished with your choice of toppings.



Pork

CARNITAS \$14

Our pork is slow-cooked for several hours. The meat is then usually pulled apart and lightly fried, then served with rice, beans, guacamole salad and a side of tortillas.

CHILE VERDE \$14

Tender chunks of slow-cooked pork. The pork is simmered in a vibrant verde sauce, served with a side of warm tortillas, black beans and rice.

COSTILLAS BBQ \$14

Our ribs are carefully, slow-cooked to tender perfection, the ribs effortlessly fall off the bone. We generously glaze the ribs with our signature barbecue sauce. Served with rice and beans.

CHULETAS \$14

Pork chops accompanied by a mix of sautéed tomatoes, onions and green chilies. Served with a side of warm, soft tortillas and a choice of rice and beans.



Chicken

All plates are accompanied with tortillas

POLLO FELIZ \$15

Tender chicken strips, grilled jalapeños, caramelized onions and sautéed mushrooms, cooked in a creamy white sauce and served alongside white rice and a fresh salad.

POLLO LOCO \$15

Grilled chicken breast topped with our queso sauce and caramelized onions, this combination is served alongside a fluffy bed of Mexican rice and a fresh guacamole salad.

POLLO HAWAIIANO \$17

Grilled chicken breast and shrimp complemented by grilled onions and pineapple, then topped with cheese dip. Served alongside are classic sides of rice and beans.

POLLO MANGO HABANERO \$15

Chicken breast marinated in mango habanero sauce, accompanied by seasoned rice. Alongside we serve a refreshing crema salad.

POLLO DEL RANCHO \$16

Grilled chicken breast, with crispy bacon, sautéed mushrooms and onion, draped over this is a smooth and creamy cheese dip, served with a side of rice, beans, guacamole salad.

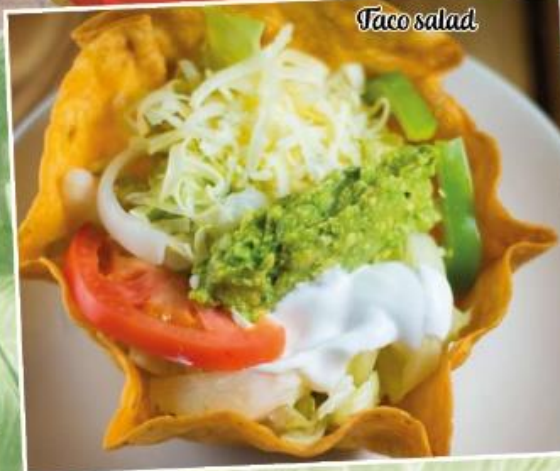


POLLO VERDE \$15

Chicken breast topped with a generous melted cheese, creamy green avocado sauce, accompanying the chicken is a side of roasted potatoes and rice.

CHORI POLLO \$15

Stripes of tender grilled chicken and spicy chorizo topped with queso. Served with rice and beans.



Taco salad

Salads

TACO SALAD \$12

Your choice of meat, under a bed of crisp lettuce, pico de gallo, sour cream and shredded cheese, inside a crispy tortilla.

• Beef • Chicken

• Steak \$2 • Grilled Chicken \$2 • Shrimp \$3

FAJITA TACO SALAD \$14

Start with your choice of meat or vegetarian, with bell peppers, tomatoes and onions, topped with lettuce, pico de gallo, sour cream and guacamole, inside of a crispy tortilla.

• Veggie • Steak • Chicken
• Shrimp \$2

GRILLED SALAD \$13

Choice of grilled meat, served on a bed of lettuce, tomatoes, onions, cucumber and your choice of dressing.

• Steak • Chicken • Shrimp \$2
• Seafood (Shrimp & Crab) \$3

Steak

CARNE ASADA \$18

Arrachera (flank steak) served alongside a side of fluffy, seasoned rice and beans. Complementing this classic trio is our fresh guacamole salad, a fried jalapeño, green onions and tortillas.

CARNE TAMPIQUEÑA \$19

A tender, juicy, marinated arrachera (flank steak), accompanied by two soft cheese enchiladas, refried beans, a serving of fresh guacamole salad, grilled green onion and tortillas.

STEAK NUEVO MEXICO \$20

T-Bone steak and creamy mushroom sauce-topped chicken breast platter. Served with a side of rice, beans and tortillas.

STEAK TOLUCA \$20

T-Bone steak and chorizo; the centerpiece is a T-bone steak, complementing the steak is a side of spicy chorizo and sautéed onions, the meat is balanced with a side of rice, beans and tortillas.

STEAK MONTERREY \$19

Ribeye steak grilled to your liking, topped with creamy cheese sauce and sweet, caramelized onions. Served with a side of rice beans and tortillas.

STEAK A LA MEXICANA \$19

Ribeye steak grilled to perfection and topped with a vibrant mix of jalapeños, onions, and tomatoes. This spicy and savory combination is paired with rice and your choice of beans and tortillas.

STEAK MERIDA \$22

Sirloin steak topped with shrimp and mushrooms, all enveloped in a rich, creamy sauce. Served with a side of seasoned rice, beans and tortillas.

STEAK SAN JOSE \$18

Sirloin steak paired with your choice of potatoes, garlic bread and a fresh salad.

CREATE YOUR OWN COMBO

• Pick 3 items for \$9 • Pick 4 items for \$12

Add another item for \$3

Rice - Beans - Fries - Guacamole Salad
- Cheese Quesadilla - Enchilada - Burrito
- Tostada - Tamale - Chile Relleno
- Chimichanga - Bean Chalupa - Taco

Add Cheese Sauce \$2 - Grilled Meat - \$2

Soups

CHICKEN TORTILLA SOUP \$10

Diced chicken soup with rice topped with avocado and pico de gallo, accompanied with crispy tortilla strips and lime wedge.

CALDO DE CAMARÓN \$15

Spicy shrimp soup with vegetables served with a side of rice, lime wedges.

CALDO 7 MARES \$18

Seafood stew with vegetables served with a side of rice and lime wedges.

POZOLE \$13

Pork combined with hominy in a red broth, served with an array of fresh garnishes, including shredded cabbage, radishes, onions, lime wedges and a sprinkle of oregano.

VEGETARIAN SOUP \$9

Carrots, celery, bell peppers, tomatoes and zucchini, simmered in a flavorful broth.

Sandwiches

TORTA \$13

A flavorful sandwich with creamy queso Oaxaca, lettuce, avocado, tomatoes, onions and jalapeños, all nestled within a soft, freshly baked bolillo roll and your choice of meat.

CHEESE BURGER \$10

Our juicy, perfectly seasoned beef patty is topped with a generous slice of melted cheese and nestled within a fresh bun. Served with your choice of toppings and condiments.

MEXICAN FUSION BURGER \$11

Our beef patty is adorned with a layer of chorizo and crowned with a slice of melting cheese. But what truly sets this burger apart is the sweet and tangy burst of pineapple.

POLLO BURGER \$10

Our flame-grilled chicken breast crowned with a melting layer of cheese, all nestled within a soft, fresh bun.

CHIPOTLE GRILLED CHEESE \$10

Chipotle grilled chicken with Oaxaca cheese and yellow cheese.



Del Mar

CAMARONES A LA DIABLA \$17

Fiery shrimp in a diablo sauce. The spicy camarones are balanced with a side of tortillas, cooling rice and a fresh salad to cleanse the palate.

CAMARONES AL AJILLO \$17

Shrimp sautéed in a mojo de ajo sauce. Served with a side of rice and a light, fresh salad and tortillas.

CAMARONES ENCHIPOTLADOS \$17

The camarones enrobed in our special chipotle sauce, served with a side of rice, a salad to temper the spiciness and tortillas.

CAMARONES BLANCOS \$18

Shrimp, sautéed to perfection, and coated in a creamy cheese sauce, paired with thinly sliced onions and mushrooms. Served with a side of your choice, fresh salad and tortillas.

CAMARONES EMPANIZADOS \$18

Each shrimp is coated to perfection, ensuring a crispy, golden exterior. Served with a side of tangy dipping sauce and accompanied by a salad and rice.

CAMARONES MOMIAS \$18

12 Bacon-wrapped shrimp, paired with white rice and a fresh salad and a spicy chipotle sauce.

CAMARONES LA VENENO \$18

This entrée features a duo of shrimp styles: six breaded shrimp and six bacon-wrapped shrimp. Accompanied by a cheesy quesadilla and a side of fries, served with a spicy, creamy chipotle sauce for dipping.

MOJARRA FRITA \$18

We present a whole mojarra fish, meticulously cleaned and seasoned, then fried to a crispy, golden brown. Served alongside this is a bed of seasoned rice, side of fresh salad and tortillas.

VALLARTA SPECIAL \$16

This dish features six grilled shrimp, alongside a fish filet. Complementing these are a side of white rice and a medley of fresh, sautéed vegetables.

VERACRUZ SPECIAL \$16

This entrée showcases two grilled fish filets, paired with a side of white rice, fresh salad and tortillas.

SHRIMP COCKTAIL \$16

Unlike its classic counterpart, our Mexican version is served in a flavorful sauce made from a blend of tomato juice, lime juice and hot sauce. Added to this are chunks of cucumber, tomatoes, onion, avocado and a sprinkle of cilantro.

COCTEL VUELVE A LA VIDA \$18

This Mexican delicacy combines shrimp, oysters, tender octopus and other seasonal catch. Served in a flavorful sauce made from a blend of tomato juice, fresh lime juice and hot sauce. Added to this are onions, cucumbers and avocados, garnished with cilantro.

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Platillos De La Casa

MOLCAJETE AZTECA \$22

This dish is named after the molcajete, the stone mortar in which it is served. It features grilled steak, chicken breast and chorizo. Complemented by grilled cactus (nopales), onions, olla beans and a spicy salsa, garnished with avocado and queso fresco. Served with tortillas and rice.

MOLCAJETE RANCHERO \$19

Served on a volcanic stone molcajete, features chicken breasts, pork chops, chorizo and crispy bacon. Complementing the meats are two corn cheese quesadillas, a cactus leaf and a grilled jalapeño pepper for a spicy kick. Served with rice, beans and tortillas.

MOLCAJETE DEL MAR \$25

Dive into a world of shrimp, tender scallops, plump mussels and delicate calamari, crab legs, all enveloped in a special sauce, served with white rice.

SEAFOOD PINEAPPLE \$22

This unique entrée features a hollowed-out pineapple half, filled with shrimp, scallops and chunks of white fish. The seafood is enveloped in creamy sauce, accompanied by rice.

PATRONA'S RICE BOWLS \$15

A bed of rice topped with your preferred protein and smothered in queso sauce.

• Steak • Chicken • Shrimp \$2 • Seafood \$3

Add Fajita Vegetables - or - Mixed Vegetables \$2

CHILES POBLANOS \$14

Two egg breaded poblano peppers filled with melted cheese and topped with red sauce. Served with lettuce, tomatoes, sour cream, rice, beans and tortillas

FLAUTAS DE LUJO \$14

Three deep fried corn tortillas filled with your choice of shredded chicken or beef, served with lettuce, tomatoes, guacamole, sour cream, rice and beans.

CHILE COLORADO \$15

Diced steak simmered in our homemade chile colorado sauce, served with rice, beans and tortillas.



XOLO CHEESESTEAK \$15

A warm flour tortilla, filled with grilled steak. We add a mix of caramelized onions and tomatoes to the steak. Then cheese sauce is poured over the filled tortilla. Served with a side of Mexican rice and guacamole salad.

NACHOS FUEGO \$16

A bed of fried corn tortilla chips, each piece supports a lavish array of toppings: steak, grilled chicken, chorizo and shrimp, all cooked with onions. The nachos are then topped with slices of fresh jalapeños and sprinkling of pico de gallo.

NACHOS GRANDE

Base corn tortilla chips with melted cheese layered on top. Adorned with ground beef, shredded chicken and beans, crowned with lettuce, tomatoes and sour cream.

• Full \$14 • Half \$12

NACHOS BBQ \$14

A layer of our corn tortilla chips. These chips are liberally smothered in a smoky barbecue sauce. Topping this saucy base is a sprinkle of melted cheese, then garnished with sour cream and slices of fresh jalapeños.

Chicken - Carnitas

EL CONQUISTADOR \$15

One burrito large burrito stuffed with shredded beef and shredded chicken, one cheese quesadilla and four shrimp on ribeye steak pieces and pico de gallo. All topped with our salsa roja and white cheese sauce



- Kids Taco Salad \$6
- Kids Nachos \$6

Served with Fries

- Kids Corn Dog \$7
- Kids Cheeseburger \$8
- Kids Hot Dog \$7
- Kids Chicken Fingers \$7
- Kids Nuggets \$7
- Kids Mac and Cheese \$7
- Kids Grilled Cheese \$7

Served with your choice of rice, beans or fries

- Kids Cheese Quesadilla \$7
- Kids Taco \$7
- Kids Burrito \$8
- Kids Enchilada \$7

KIDS Meals



Add a drink to any kids meal for \$1 or a jarritos for \$2





LA PATRONA

- CANTINA & GRILL -

At the heart of Mexico's traditional cantinas, our restaurant pays homage to the rich culinary tapestry and the warmth of this legendary country. Adorned with folk art and resonating with the sounds of mariachis, each dish we serve is a celebration of authentic flavors and passion. From al pastor tacos to sizzling fajitas, our cuisine is a festivity of recipes that have journeyed through generations. Immerse yourself in our selection of artisanal tequilas and mezcals, and be swept away by the vibrant atmosphere of Mexico with every visit.

Thank you for sharing your time with us. Every smile and moment you give inspires us to continue cooking with heart and soul. We hope that the experience in our cantina has transported you, if only for a moment, to the sunny lands of Mexico. Until next time, friends, your presence will always be celebrated with the warmth of our Mexican hospitality!

LA PATRONA

CANTINA & GRILL

Find us on:
facebook.

1725 S Ithm Blvd, Freeport, IL 61032
(815)824-0101
LAPATRONAFREEPORT.COM

Lunch

11:00 am & 3:00 pm
Monday - Saturday only

Number Juan Burrito \$10

Large burrito with eggs and chorizo, rice, garnished with sliced avocado and red or green sauce on the top.

Huevos Rancheros \$8

Two ranch style eggs topped with Mexican sauce and served with rice, beans and tortillas.

Huevos con Chorizo \$9

Two scrambled eggs with chorizo, rice, beans and tortillas

Chilaquiles \$10

Crispy tortilla chips bathed in a zesty tomato sauce, topped with melted cheese, and shredded chicken, served with rice, lettuce, sour cream and tomatoes.

Lunch Taco Salad \$9

Your choice of meat under a bed of crisp lettuce, pico de gallo, sour cream and shredded cheese inside a crispy tortilla.

- Beef • Chicken • Steak \$1
- Grilled Chicken \$1 • Shrimp \$2

Lunch Xolo Cheesesteak \$11

A warm flour tortilla filled with grilled steak. We add a mix of caramelized onions and tomatoes to the steak, then cheese sauce is poured over the filled tortilla. Served with a side of Mexican rice and guacamole salad.

Lunch Quesadilla Patrona \$12

Large quesadilla topped with cheese sauce and filled with crispy bacon, grilled tomatoes, onions, and mushrooms. Customize your quesadilla with your choice of grilled meat. Served alongside a bed of rice and lettuce, sour cream and pico de gallo.

- Steak • Chicken • Shrimp \$2

Lunch Quesadilla Mexicana \$10

This features a quesadilla filled with your choice of meat, enveloped in melted cheese and nestled within a warm flour tortilla. Accompanied by a side of beans and our flag salad.

- Beef • Chicken • Steak \$2
- Grilled Chicken \$2

Lunch Fajita Quesadilla \$11

This features a grilled flour tortilla stuffed with fajita meat, sautéed vegetables and melted cheese. It's a fiesta of flavors and textures in every bite. Served with rice, beans with a side of pico de gallo, sour cream and guacamole over lettuce.

- Steak • Chicken • Shrimp \$2

Lunch Burrito Patron \$12

Prepare yourself for a grand fiesta of flavors with our "Burrito El Patron." An oversized tortilla generously stuffed with your choice of grilled meat, rice, beans, sour cream and pico de gallo. Our "Burrito El Patron" is smothered in a luscious burrito sauce and crowned with melted queso.

- Beef • Chicken • Steak
- Chicken • Carnitas • Shrimp \$2

Lunch Burrito Favorito \$11

One steak burrito filled with lettuce, smothered in a white queso sauce and served with rice and beans and filled with sour cream.

Lunch Burrito Chu-Chu \$11

This burrito is filled with sliced grilled chicken. We complement it with a serving of traditional Mexican rice and beans, smothered in creamy queso sauce, and a side of pico de gallo.

Lunch Fajita Burrito \$11

Two burritos packed with a sizzling mix of grilled meat, combined with sautéed veggies. Wrapped in a soft tortilla, these burritos are then generously smothered in our creamy cheese sauce. Served alongside Mexican rice and beans.

- Steak • Chicken • Shrimp \$2



Lunch Patrona Rice Bowl \$10

A bed of rice topped with your preferred protein and smothered in queso sauce.

- Steak • Chicken • Shrimp \$2
- Add fajita vegetables or mixed vegetables \$2

Lunch Chimichangas \$11

Flour tortilla filled with (choice of meat) topped with white cheese sauce. Served with lettuce, tomato, sour cream, guacamole, rice and beans.

- Shredded Beef • Chicken
- Ground Beef • Steak \$1
- Carnitas \$1 • Grilled Chicken \$1
- Shrimp \$2

Lunch Fajitas \$11

- Steak • Chicken • Carnitas
- Shrimp \$2

Served with with rice, beans, flag salad and your choice of tortillas

Lunch Fajita Rancho Nuevo \$13

Fajitas with steak, chicken, shrimp and bacon. Served with with rice, beans, flag salad and you choose of tortillas.

Lunch Enchilada \$9

Two enchiladas with rice and crema salad.

Lunch Nachos Special \$9

Choice of meat chicken or beef with cheese dip, lettuce, pico de gallo, sour cream and shredded cheese.

Lunch Combo \$9

One a la carte item served with rice and beans

- Burrito • Enchilada • Taco
- Tostada • Tamale • Chile Relleno
- Quesadilla

Add a second item for \$3

Desserts

- Flan \$5
- Pastel de tres leches \$6
- Churros \$7
- XanGo Cheesesteak \$7
- Nieve Frita \$7



Churros

Drinks

COCA-COLA PRODUCTS

(Coca-Cola - Diet coke - Coke Zero - Sprite - Fuse Raspberry Tea - Hi C Pink Lemonade - Mello Yello - Coke Cherry) Iced Tea - Sweet Tea \$3
Coffee - Hot Tea \$2

AGUAS FRESCAS \$3

- Horchata • Tamarind • Jamaica

JARRITOS \$3

MARGARITAS/DAIQUIRS

- Small \$5 • Regular \$9
- Grande \$13 • XL size \$18

PA' COMPARTIR

- Half pitcher \$12
- Large Pitcher \$20

MARGARITA FLIGHT

- 3 flavors \$10 • 4 flavors \$12

HOUSE WINES \$4

MEXICAN CLASSIC COCKTAILS

- Micheladas \$8
- Cantaritos \$15
- Piña Borracha \$15

BOTTLED BEER

- Domestic \$4 • Imported \$5

DRAFT BEER

	Domestic	Imported
12 oz	\$3	\$4
16 oz	\$4	\$5
24 oz	\$6	\$8
32 oz	\$8	\$10

Quesadillas

QUESADILLA LA PATRONA \$16

Large quesadilla topped with cheese sauce and filled with crispy bacon, grilled tomatoes, onions and mushrooms. Customize your quesadilla with your choice of grilled meat, served alongside a bed of rice and lettuce, sour cream and pico de gallo.

• **Steak** • **Chicken** • **Shrimp** \$2

QUESADILLA TROPICAL \$16

This combines a quesadilla with sweet and tangy pineapple tidbits, tender grilled chicken (or your choice of protein). Served with a side of our signature pineapple salsa, guacamole, sour cream and rice.

• **Steak** • **Chicken** • **Shrimp** \$2

QUESADILLA MEXICANA \$14

This features a quesadilla filled with your choice of meat, enveloped in melted cheese and nestled within a warm flour tortilla. Accompanied by a side of beans and our flag salad.

• **Beef** • **Chicken** • **Steak** \$2 • **Grilled Chicken** \$2

QUESADILLA MAR Y TIERRA \$16

This quesadilla brings together grilled chicken, steak, shrimp, all tucked inside a warm flour tortilla, topped with melted cheese.

It's a surf-and-turf sensation. Served with a side of rice, beans and pico de gallo.

QUESADILLA FAJITA \$15

This features a grilled flour tortilla stuffed with fajita meat, sautéed vegetables and melted cheese. It's a fiesta of flavors and textures in every bite. Served with rice, beans, a side of pico de gallo, sour cream and guacamole over lettuce.

• **Steak** • **Chicken** • **Shrimp** \$2

QUESABIRRIA \$14

Slow-cooked beef birria is nestled inside a warm, grilled corn tortilla layered with melted cheese. Served with a side of rice, beans and a flavorful consommé for dipping.

DUO VEGGIE QUESADILLAS \$13

Two flavorful quesadillas: One quesadilla features sautéed mushrooms, tomatoes and onions. The other quesadilla features fresh sautéed spinach. Served with pico de gallo and guacamole over lettuce.



Enchiladas

ENCHILADAS SUPREMAS \$13

This platter features four enchiladas, filled with: 1 with beans, 1 chicken, 1 beef and 1 cheese. Each enchilada is wrapped in a soft corn tortilla and smothered in a traditional sauce. Crowned with lettuce, sour cream and tomatoes.

ENCHILADAS SUIZAS \$14

This entrée features four soft corn tortillas rolled and then 2 filled with chicken and 2 with beef, smothered in green tomatillo sauce. We top it with melted cheese, garnished with sour cream. Served with Mexican rice

ENCHILADAS EL JEFE \$14

This entrée features three enchiladas filled with cheese. The enchiladas are then topped with sizzling fajita meat and vegetables, accompanied this a side of Mexican rice and a flag salad.

• **Steak** • **Chicken** • **Carnitas** • **Shrimp** \$2

ENCHILADAS CHIPOTLE \$14

Three grilled chicken enchiladas wrapped in soft corn tortillas, garnished with a sprinkle of cheese, which melts into the chipotle sauce. Served with a side of rice and beans.

ENCHILADAS OAXACA \$14

These enchiladas are a tribute to the culinary heritage of Oaxaca. We fill soft corn tortillas with a choice of filling, topped with mole sauce and sprinkle of sesame seeds and fresco cheese served with a side of rice and beans.

• **Beef** • **Chicken** • **Potato** • **Cheese**

• **Spinach** • **Vegetables**

ENCHILADAS DEL MAR \$15

Three enchiladas filled with a mix of tender shrimp and crab meat lightly seasoned and then wrapped in soft corn tortillas. Over these we pour a creamy cheese sauce, served with rice and fresh salad.

YOLANDAS \$14

A trio of enchiladas stuffed with shredded chicken, wrapped in soft corn tortillas, over the top the delicious enchilada sauce. Served with rice alongside a garnish of lettuce, guacamole and tomatoes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Burritos

EL PATRON \$15

Prepare yourself for a grand fiesta of flavors with our "Burrito El Patron." An oversized tortilla generously stuffed with your choice of grilled meat, rice, beans, sour cream and pico de gallo. Our "Burrito El Patron" is smothered in a luscious burrito sauce and crowned with melted queso.

• Beef • Chicken • Steak • Chicken
• Carnitas • Shrimp \$2

BURRITO BANDERA \$16

Grilled steak, tender grilled chicken and carnitas, within a warm, oversized tortilla, topped with a drizzle of green sauce, white sauce and red sauce. Inside, you'll also find lettuce, sour cream and our house-made pico de gallo, a tribute to the Mexican flag. Served with a side of rice and beans.

BURRITO CALIFORNIA \$14

Your choice of grilled meat, sizzling to perfection, crispy French fries, guacamole and sour cream. We top it off with melted cheese, wrapped in a warm oversize tortilla a true taste of the West Coast.

• Beef • Chicken • Steak • Chicken • Shrimp \$2

BURRITO LOCO \$16

Enjoy our "Tropical Surf 'n' Turf Burrito." It's filled with tender chicken, chorizo, rice, and beans, all wrapped in a warm oversize tortilla. Topped with our white sauce, sweet pineapple and shrimp.

BURRITO SUIZO \$15

Choose your favorite meat, and we'll fill a burrito to perfection. Smothered in a blanket of melted cheese, bathed with salsa verde and adorned with fresh pico de gallo. Served with a side of rice and beans.

• Beef • Chicken • Steak • Grilled Chicken • Shrimp \$2

BURRITOS CHU-CHU \$14

Two burritos filled with grilled chicken. We complement these with a serving of traditional Mexican rice and beans, smothered in creamy queso sauce and a side of pico de gallo.

BURRITOS MEXICANOS \$14

Two steak burritos, each burrito is filled with grilled steak, rice and beans, accompanied by a side of our freshly made guacamole salad and topped with our creamy queso sauce.

BURRITOS FAVORITOS \$14

A duo of steak burritos filled with lettuce, smothered in a white queso sauce and served with rice and beans. One filled with sour cream and the other one with guacamole

BURRITOS DE LUJO \$13

A pair of burritos: One is filled with shredded chicken, one with beef, both complemented by a filling of beans, topped with melted cheese and then smothered in a red sauce. Garnished with lettuce, sour cream and fresh pico de gallo.

BURRITOS FAJITA \$14

Two burritos packed with a sizzling mix of grilled meat, combined with sautéed veggies, wrapped in a soft tortilla, these burritos are then generously smothered in our creamy cheese sauce. Served alongside Mexican rice and beans.

• Steak • Chicken • Shrimp \$2

Chimichangas

Served with rice, beans, flag salad and topped with cheese sauce

CHIMICHANGAS \$14

Our signature chimichangas - we start with seasoned meat, wrapped in two soft flour tortillas, then deep-fried.

• Shredded Beef • Chicken • Ground Beef • Steak \$2
• Carnitas \$1 • Grilled Chicken \$2 • Shrimp \$3

CHIMICHANGA FAJITA \$16

Elements of a fajita - tender strips of fajita meat, sautéed with bell peppers, tomatoes and onions. We wrap this fajita mixture in a soft flour tortilla, then deep-fried.

CHIMICHANGA DEL MAR \$17

Our chimichanga del mar, a seafood lover's dream. This dish features a blend of shrimp and crab meat. The seafood is nestled within a soft, flour tortilla, then it is fried to a golden.

CHORIPAÑA CHIMICHANGA \$16

This starts with tender chicken and spicy chorizo, adding a burst of sweetness with chunks of fresh pineapple. Then wrapped in a soft tortilla and deep-fried.



CHIMICHANGA TEXANA \$17

A delightful blend of land and sea, stuffed with a mix of tender, grilled steak, chicken and shrimp. Encased in a soft flour tortilla and deep-fried to a crispy golden.

