Authentic Mexican Restaurant



FIRECRACKER SHRIMP Crispy shrimp tossed in a sweet spicy glaze – 14.99

APPETIZERS

COWBOY DIP Grilled chicken, steak, shrimp and chorizo cheese dip - 15.99 (600-1000 cal)

EL TRÍO APPETIZER Fresh guacamole, cheese dip and bean dip - 12.95 (425-625 cal)

ELOTES PLACERO Three pieces of "elotes" (corn on the cob) prepared in the most traditional way with spicy rub. Served with mayo and sprinkled with chili powder – 8.99

QUESO DIP Regular - 6.49 Large - 11.25 (350-650 cal)

CHORIQUESO Regular – 8.99 Large – 13.99 (650-800 cal)

GUACAMOLE DIP Avocado dip with diced tomato, onions, cilantro and seasoning - 6.25 (250-450 cal)

SPINACH DIP Spinach and melted cheese dip – 9.99 (350-650 cal)

BEAN DIP Refried beans topped with queso – 7.49 (300-450 cal)

CHICKEN WINGS Buffalo, mango habanero, barbecue, garlic Parmesan. Traditional (8) – 13.99 Boneless (10) – 13.99 (700-1400 cal)

FRESH GUACAMOLE

Made to order. Onion, jalapeño, tomato, cilantro, lime juice, salt and avocado – 13.69 (350-650 cal) Add pineapple + 2.25

CAMP-FIRE FRIES

An El Jimador classic. Crispy bacon, cheese, scallions and fries with buttermilk ranch – **13.99** (600-1100 cal)

CEVICHE DE CAMARÓN

Diced shrimp, onion, tomato, jalapeño, cilantro, avocado and lime – **20.99** (400-600 cal)



24. PARRILLA NACHOS Nachos with grilled chicken, steak, shrimp, chorizo and bacon. Topped with pico de gallo, guacamole and chipotle sauce – 18.99

Shredded chicken, black beans, ground beef, cheese, pico de gallo, sour cream and fresh jalapeños for a kick – 14.25

26. FIESTA FAJITAS NACHOS

Fajita meat, onions, peppers, tomato, mushrooms, cheese, pico de gallo and sour cream. Chicken – 17.99 Steak – 18.99 Texas – 20.99 Shrimp – 21.99

27. NACHOS MONTERREY

Chicken grilled with chorizo, onions and pineapple. On a bed of cheese nachos all smothered in queso. Chicken – 16.49 Steak – 17.49 Texas – 19.99 Shrimp – 20.99

Minador TO-GO ORDERS 35¢

Parties of 8+ or \$200+ may be subject to gratuity.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.



All fajitas are grilled with onions, peppers, tomatoes and mushrooms. Served with rice, beans and a salad made with lettuce, pico de gallo, guacamole and sour cream.

38. CHICKEN - 19.99

39. STEAK - 20.99

40. MIXED Chicken and Steak – 20.99

41. STEAK, CHICKEN AND SHRIMP - 22.99

42. SHRIMP - 25.99

43. PARRILLADA Steak, shrimp, chicken, chorizo, carnitas (pork) – 28.99

44. BAJA Chicken, steak and pineapple topped with shredded cheese – 20.99

82. FAJITAS EL RODEO Grilled chicken, steak, onions, pepper, tomato, mushroom, chorizo and bacon topped with shredded cheese – 21.99

FAVORITES

QUESADILLA DELUXE

Two shredded chicken quesadillas served with rice and a salad made with lettuce, guacamole, pico de gallo and sour cream – 14.49

MILANESA EMPANIZADA

Your choice of breaded chicken breast or ribeye steak served with rice, black beans and a guacamole salad – 20.99

46.RIBEYE CON QUESO

A hand-cut signature ribeye grilled to perfection. Served on a sizzling skillet topped with onions, mushrooms, chorizo and queso cheese sauce. Served with rice and beans – 28.99

RIBEYE GUADALAJARA

A 13 oz. signature ribeye grilled to perfection with onions, peppers, tomato and mushrooms. Comes with two shredded chicken enchiladas topped with tomatillo salsa. Served with rice, black beans and soft tortillas – 32.99

47. TEXAS QUESADILLA

Grande quesadilla stuffed with grilled

45. RIBEYE EL JIMADOR

A 13 oz. hand-cut signature ribeye, well marbled, juicy and savory. Grilled on a wood fire with the natural flavor of oak. Served with rice, beans and a salad – 27.99 Add six shrimp + 6.99

49. RODEO BACON BURGER

8 oz. of Certified Black Angus Beef grilled to perfection. Thick-cut bacon, mayo, cheese, lettuce, onions and tomato. Served with a kosher pickle and seasoned fries. A must try! – 16.99

50. CARNE ASADA

A most popular everyday meal in Mexico!

62. COWBOY CHILAQUILES

A typical meal for cattlemen cowboys. Fresh tortilla chips smothered in mild red or spicy green tomatillo salsa and cheese. Delicious braised beef birria topped with a fried egg, sour cream and onions. Served with rice and beans – 19.99

BAJA FAJITAS

63. POBLANO SPECIAL

Two poblano chile rellenos topped with shredded

chicken, steak, shrimp, onions and peppers. Topped with cheese sauce and served with rice and a salad made with guacamole, sour cream, pico de gallo – 19.99

48. FAJITA QUESADILLA

A grande quesadilla stuffed with your choice of grilled meat, onions, pepper, tomato and mushrooms. Served with rice and a salad made with lettuce, guacamole, pico de gallo, sour cream. Chicken – 15.99 Steak – 16.99 Shrimp – 19.99

49. BIRRIA QUESADILLA

A grande quesadilla filled with delicious birria, cheese, onions and cilantro. Served with rice, guacamole and consommé for dipping – 17.99

Minador !TO-GO ORDERS 35¢

Grilled thin-cut ribeye steak with grilled onions and jalapeño. Served with rice, beans and a guacamole salad – 20.99

51. CARNITAS

Commonly the main dish for many large parties in Mexico. Braised pork slow cooked in special seasonings. Served with grilled onions, rice, beans and a guacamole salad – 19.99

59. LA BONITA SPECIAL

Your choice of meat grilled with onions and pineapple chunks smothered in cheese sauce. Served with rice and a guacamole salad. Chicken – 15.99 Steak – 16.99 Shrimp – 19.99



beef, traditional mole sauce and shredded cheese. Served with rice and beans – 15.99

64. CHIMICHANGA BLANCA

Two fried chimichangas filled with shredded chicken or shredded beef and topped with cheese. Served with beans and a salad made with lettuce, pico de gallo, guacamole and sour cream – 14.99 Grilled Chicken – 15.99 Steak – 16.99 Shrimp – 19.99

65. QUESADILLA BLANCA

One shredded chicken or ground beef quesadilla topped with cheese sauce. Served with rice and a salad made with lettuce, pico de gallo, guacamole and sour cream. Chicken – 13.99 Steak – 14.99 Shrimp – 16.99

66. FLAUTAS

Four fried taquitos filled with shredded chicken or beef. Served with rice and a salad made with lettuce, pico de gallo, guacamole and sour cream – 14.99





CHICKEN

SEAFOOD

78. SALMON MAYA Pan-seared salmon cooked to perfection with lemon and Sazón. Served with rice, black beans and an avocado salad – 23.99

Add shrimp + 6.99

POLLO LOCO

SEAFOOD

CAMARONES TROPICAL

Shrimp skewers grilled and seasoned to perfection. Whole grilled pineapple cuts served with rice, pico de gallo, lime wedge and chipotle mayo – 19.99

72. ARROZ CON MARISCOS Grilled shrimp, scallops and onions topped with cheese sauce. Serve with rice and an avocado salad - 22.99

73. CAMARONES DON JUAN Pan-fried shrimp sautéed with bacon and chorizo (pork sausage) in a creamy cheese sauce. Served with rice, pico de gallo and black beans – **20.99**

74. MOJARRA FRITA Fried bone-in tilapia served with rice, French fries and a fresh house salad – 20.99

75. CÓCTEL DE CAMARÓN A fresh Mexican shrimp cocktail. With diced tomato, onions, cilantro, avocado and mild light green jalapeños - 20.99

76. CAMARONES MI GUSTO Shrimp grilled to perfection my way! Served with grilled onions, rice and a fresh house salad - 20.99 • Mojo de Ajo • A la Diabla

- Plain
- Al Chipotle with Cheese

77. FILETE TIPICO

Tilapia fish fillet grilled or fried. Served with rice and a fresh avocado salad – 19.99 Add shrimp + 6.99

79. FRIED SHRIMP BASKET Jumbo shrimp battered and fried golden. Served with seasoned fries, garlic bread, chipotle tartar sauce and pico de gallo – 23.99

MOJARRA FRITA



CHICKEN

56. CHORI POLLO

Chicken breast grilled with onions, chorizo and topped with cheese sauce. Served with rice and refried beans - 17.99

57. FRANCISCO SPECIAL

Grilled chicken, shrimp and onions served on a bed of rice



Minador !TO-GO ORDERS 35¢

Chicken breast grilled and seasoned to perfection. Served with rice, fresh lettuce, onions, tomato, avocado and lime – 15.99

54. POLLO BORRACHO

52. POLLO LOCO

53. POLLO ASADO

Grilled chicken breast topped

with mixed veggies, broccoli, cauliflower, carrots and cheese sauce. Served with rice, black beans and a guacamole salad – **17.99**

Chicken breast grilled with sangria wine, green onions, mushrooms and topped with cheese sauce. Served with rice and a salad made with lettuce, pico de gallo, sour cream and guacamole – 17.99

55. JIMADOR SPECIAL

Grilled chicken breast topped with spinach dip and mushrooms. Served with rice and a guacamole salad - 17.99 Topped with cheese sauce - 16.99

58. POLLO A LA CREMA

Grilled chicken strips sautéed in a sour cream and cheese sauce. Served with rice and beans - 15.99

61. POLLO CHARRO

Grilled chicken breast with onions, chorizo and bacon. Served sizzling with cheese sauce on top. Served with rice, beans and a salad made with lettuce, pico de gallo, guacamole and sour cream - 19.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Jimador ARROZ

All Arroz dishes are served on a bed of rice and topped with cheese sauce. Add extra cheese sauce + 2.69

TEXANOS

60. ALAMBRE

Grilled chicken, steak, bacon, onions, peppers, pineapple and mushrooms served over rice and topped with cheese sauce – 19.99

> 60. ARROZ CON POLLO Grilled chicken strips served over rice and topped with cheese sauce – 14.99

60. TEXANO

Grilled chicken, steak and shrimp served over rice and topped with cheese sauce – 16.99

60. CHICKEN AND CHORIZO Grilled chicken and chorizo served over rice and topped with cheese sauce – 16.99

60. ARROZ CON STEAK Grilled steak strips served over rice and topped with cheese sauce – 16.99

60. ARROZ CON CAMARÓN Grilled shrimp served over rice and topped with cheese sauce – 18.99

> 60. ARROZ CON BROCCOLI Grilled chicken strips, broccoli, cauliflower and carrots. Served over rice and topped with cheese sauce – 16.99

TAQUERIA Jinador STREET TACOS All street tacos are served on corn or flour tortillas with salsa tomatillo verde or roja.

67. STREET TACOS

ALAMBRE

Three tacos with your choice of protein. Served with onion, cilantro, tomatillo salsa, lime, rice and beans. Grilled Chicken – 14.99 Carnitas – 14.99 Ground Beef Supreme – 14.99 Steak – 15.99 Chorizo – 14.99 Birria (no cheese) – 15.99 Al Pastor – 15.99

QUESABIRRIA TACOS

Four famous quesabirria tacos with tortillas grilled to perfection and filled with cheese and birria. Served with rice and birria consommé for dipping – 21.99

COWBOY RIBEYE TACOS

Three ribeye steak tacos grilled cheesy quesa-taco style. Served with pico and guacamole on the tacos with rice and beans on the side – 20.99

68. TACOS BRAVOS

Three grilled steak or chicken tacos with chorizo. Served with onion, cilantro, rice and beans. Grilled Chicken – 16.99 Grilled Steak – 17.99

MINI AL PASTOR TACOS

Six grilled marinated adobo pork

69. CALI BAJA FRIED TACOS

Three fried shrimp, chicken or fish tacos topped with red cabbage, cilantro and chipotle ranch. Served with French fries. Chicken – 15.99 Fish – 16.99 Shrimp – 17.99 **RICE**•STREET TACOS

70. FAJITA TACOS

Three tacos with your choice of chicken, steak or shrimp grilled with onions and peppers. Topped with lettuce, cheese and sour cream. Served with pico de gallo and fries – **17.99**

71. FRESCO TACOS

Three grilled chicken tacos served in our lowcarb romaine lettuce wraps topped with pico de gallo and guacamole. Served with a side of black beans or steamed veggies – 15.99



ENCHILADAS JALISCO

ENCHILADAS

30. ENCHILADAS JALISCO

Three enchiladas stuffed with your choice of meat, onions, peppers and topped with cheese sauce. Served with rice and a salad made with lettuce, guacamole, pico de gallo and sour cream. Chicken – 15.99 Steak – 16.99 Shrimp – 19.99

31. ENCHILADAS DEL NORTE

Three enchiladas stuffed with your choice of meat and topped with cheese and spinach sauce. Served with rice and beans. Chicken – 15.99 Steak – 16.99 Shrimp – 19.99

28. YOLANDA'S

Three chicken or beef enchiladas topped with mole sauce (traditional red). Served with rice and a salad made with lettuce, pico de gallo and sour cream – 13.99

29. ENCHILADAS DELUXE

Four mole enchiladas: bean, beef, chicken and cheese. Topped with lettuce, pico de gallo and sour cream. Served with rice and beans - 14.99



32. BURRITOS MATADOR

Two burritos stuffed with grilled chicken or steak, onions and topped with cheese sauce. Served with rice and beans. Chicken - 15.99 Steak - 16.99

34. FAJITA BURRITO

One grande burrito stuffed with grilled chicken or steak grilled with onions, peppers, tomatoes, mushrooms, beans and topped with cheese sauce. Served with rice and a salad made with lettuce, pico de gallo and guacamole. Chicken – 15.99 Steak – 16.99 Shrimp – 19.99

35. CARNITAS BURRITOS

Two carnitas (pork) burritos topped with cheese sauce. Served with rice and beans – 15.99

36. BURRITOS DELUXE

Two burritos stuffed with ground beef or shredded chicken and beans. Topped with lettuce, pico de gallo, sour cream and cheese - 13.99

37. TROMPO BURRITO

Al pastor pork char-grilled to perfection with onions and pineapple. Topped with al pastor cheese sauce. Served with rice and a salad - 17.99

33. BURRITO EL JIMADOR

Grilled chicken, steak, shrimp, bacon, chorizo, rice and beans topped with cheese sauce, pico de gallo, guacamole and chipotle sauce - 18.99



EL TORERO SALAD Fajita-style salad with grilled chicken, onions, peppers, tomato and mushrooms





TROMPO BURRITO

CALDO DE CAMARÓN Shrimp soup with corn and vegetables - 21.99

on a bed of lettuce. Topped with shredded cheese and sour cream – 15.99 With shrimp - 16.99 (550-675 cal)

TACO SALAD

ENCHI

A salad in a crispy flour tortilla bowl. Based with beans, cheese and chicken or beef. Topped with lettuce, tomato and sour cream - 11.99 (600-700 cal)

FAJITA TACO SALAD

Fajita-style salad in a crispy flour tortilla bowl. A base of beans, cheese, onions, peppers, tomato and mushrooms. Topped with lettuce, pico de gallo, guacamole and sour cream. Chicken – 13.99 Steak – 15.99 Texas – 17.99 (600-700 cal)

Minador !TO-GO ORDERS 35¢



FRESCO BURRITO BOWL

Rice, black beans, corn, lettuce, grilled protein, shredded cheese, pico de gallo, sour cream and guacamole. Chicken – 16.99 Steak – 17.99 Shrimp – 19.99 (450-650 cal)

POLLO JARDÍN SALAD

Grilled chicken on a bed of lettuce, pico de gallo and black beans. Topped with cheese and avocado slices - 14.99

CHICKEN SOUP

Shredded chicken, rice, pico de gallo, avocado and lime – 10.99 Add veggies + 2.00

TORTILLA SOUP

Shredded chicken, rice, sour cream and crispy thin tortilla chips - 10.99

VEGGIE SOUP

Broccoli, carrots, cauliflower, rice, pico de gallo, avocado and lime - 10.99

COMBINATIONS

Add cheese sauce + 2.69 No substitutions please.

- 1. ONE HARD SHELL BEEF TACO, ONE BEEF ENCHILADA, RICE AND BEANS 11.99
- 2. TWO BEEF ENCHILADAS, RICE AND BEANS 11.99
- 3. ONE SHREDDED CHICKEN QUESADILLA, RICE AND BEANS 11.99
- 4. ONE HARD SHELL BEEF TACO, ONE BEEF BURRITO, RICE AND BEANS 12.99
- 5. THREE HARD SHELL BEEF TACOS WITH PICO DE GALLO, RICE AND BEANS 12.99
- 6. ONE CHILE RELLENO, ONE HARD SHELL BEEF TACO, ONE BEEF ENCHILADA, RICE AND BEANS 14.99
- 7. ONE CHILE RELLENO, ONE CHICKEN TOSTADA, ONE BEEF ENCHILADA, ONE CHEESE ENCHILADA, ONE HARD SHELL BEEF TACO, RICE AND BEANS - 16.99
- 8. ONE SHREDDED CHICKEN QUESADILLA, ONE BEEF BURRITO AND RICE 13.99
- 9. ONE GROUND BEEF ENCHILADA, ONE CHICKEN ENCHILADA, ONE TAMAL, ONE **GROUND BEEF HARD TACO, RICE, BEANS AND PICO DE GALLO - 14.99**

COMBINATION #5

COMBINATION #4

VEGETARIAN

VEG#1 MI AMIGO VEGETARIANO

A grande cheese quesadilla grilled with onions, peppers, tomato and mushrooms. Served with rice and a salad made with pico de gallo, guacamole and sour cream – 15.99

VEG#2 CANTINA NACHOS

Grilled onions, peppers and black beans served on cheesy nachos. Loaded with toppings of lettuce, pico de gallo, fresh jalapeño slices, sour cream and guacamole – 13.99

VEG#3 VEGETARIAN BURRITO BOWL

Roasted broccoli, cauliflower, carrots, rice, black beans, shredded cheese, lettuce, crema, pico de gallo and avocado – 15.99

VEG#4 LA LOTERIA

One chile relleno, one cheese enchilada, one bean chalupa, rice, black beans and an avocado salad - 15.99

VEG#6 MUSHROOM STREET QUESATACOS

Three mushroom quesatacos grilled to perfection with onions and jalapeño. Served with rice, black beans, onion, cilantro and tomatillo salsa – 17.99

VEG#7

Veggie fajitas made with grilled onions, peppers, tomatoes, mushroom, carrots, broccoli and cauliflower on a sizzling platter. Served with rice, beans and a salad made with lettuce, pico de gallo, guacamole and sour cream - 17.99

VEG#8 ARROZ CON VEGETABLES

Grilled veggies sautéed to perfection, served on a bed of rice and topped with cheese sauce – 15.99

Minador !TO-GO ORDERS 35¢

COMBINATIONS VEGETARIAN

CONBINATION #9



SIDE

RICE AND BEANS - 6.99 (300-450 cal) SOUR CREAM - 2.75 (160-220 cal) SHREDDED CHEESE - 2.69 (130 cal) JALAPEÑO - 3.25 (50 cal)

PICO DE GALLO – 4.25 (70 cal) CHICKEN TAMALE – 4.49 (185-200 cal) TACO

Hard Shell – **3.49** (165-190 cal) Soft Shell – **3.75** (165-190 cal)

ENCHILADA – 4.39 (125-150 cal) **BURRITO – 6.99** (180-210 cal)

BEAN AND CHEESE BURRITO – 5.49 (165 cal)

QUESADILLA Shredded Chicken – 6.99 (325 cal) Shredded Beef – 6.99 (380 cal) Ground Beef – 6.99 (380 cal) Grilled Chicken – 7.49 (325 cal) Grilled Steak – 8.25 (380 cal) Grilled Shrimp – 8.99 (325 cal)

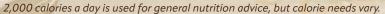
Cheese - 4.69 (250 cal) CHILE RELLENO - 6.25 (370 cal) SHRIMP TACO - 6.25 (275 cal) CHALUPA/TOSTADA - 4.50 (300 cal) CHILES TOREADOS - 4.25 (160 cal)

Chips & Queso Dip To Go - **9.49**

REGULAR SIDES 4.29

(250-325 cal) RICE REFRIED BEANS BLACK BEANS FRENCH FRIES CREMA SALAD Made with lettuce, pico de gallo and sour cream







FLOUR TORTILLAS - 1.99 CORN TORTILLAS - 2.25 SALSA Small - 1.89 Medium - 3.50 Large - 5.99 CHIPS Regular - 3.89 Large - 9.59

Minador !TO-GO ORDERS 35¢

LUNCH MENU

Served Monday through Friday from 11:00 am - 3:30 pm.

WHERE EVERY LUNCH IS A FIESTA!

1. SPEEDY GONZÁLEZ

One beef taco and one beef enchilada. Served with rice and beans – 9.99

2. EL BURRITO SPECIAL One chicken or beef burrito served

with rice and beans - 9.99

3. QUESADILLA SUPREME

One shredded chicken or beef quesadilla. Served with rice and a salad made with lettuce, pico de gallo and sour cream – 9.99

4. ENCHILADA SUPREME

One cheese enchilada and one beef enchilada topped with lettuce, pico de gallo and sour cream. Served with rice or beans – 9.99

5. NACHOS SUPREME

Chicken, beef, bean and cheese nachos topped with lettuce, pico de gallo and sour cream – 9.99

6. TACO SALAD

A crispy flour tortilla bowl filled with a salad based with beans, cheese and your choice of chicken or beef. Topped with lettuce, pico de gallo, guacamole and sour cream – 9.99

7. 1/2 CHIMICHANGA BLANCA

One chimichanga with chicken or beef topped with cheese. Served with rice or beans and a salad made with lettuce, pico de gallo, guacamole and sour cream – 9.99

8. BURRITO DE ESPINACA

A burrito stuffed with grilled chicken, bacon and topped with a spinach cheese sauce. Served with rice and a salad made with lettuce, pico de gallo, guacamole and sour cream - 11.99

9. STREET TACOS

Two traditional tacos served on corn tortillas. Served with lime, diced onions, cilantro, rice, beans and tomatillo salsa on the side. Chicken – 10.99 Carnitas – 10.99 Steak – 11.49 Al Pastor – 10.99

10. COWBOY RIBEYE TACOS

Two ribeye steak tacos grilled cheesy quesa-taco style. Served with pico and guacamole on the tacos with rice and beans on the side - 14.99

11. TAQUITOS DORADOS Three shredded chicken or beef

14. HUEVOS CON CHORIZO

Two eggs scrambled with chorizo (Mexican sausage). Served with rice and beans - 11.49

15.FAJITAS

All fajitas are grilled with onions, green bell peppers, tomatoes and mushrooms. Served with rice, refried beans and a salad made with lettuce, pico de gallo, guacamole and sour cream. Chicken – 13.49 Steak – 13.99 Mixed – 14.49 Texas – 15.99 Shrimp – 18.99 Veggie – 13.49

16. FAJITAS NACHOS

Grilled chicken or steak, onions, pepper and tomato on a bed of nachos. All smothered with cheese! Chicken - 12.99 Steak - 13.49 Texas - 14.99 Shrimp - 16.99

17. FAJITAS QUESADILLA

Cheese guesadilla stuffed with chicken or steak grilled with onions, peppers and tomato. Served with rice and a salad made with lettuce, pico de gallo, guacamole and sour cream. Chicken - 11.99 Steak - 12.49 Texas - 13.99 Shrimp - 15.99

18. ARROZ CON POLLO

Grilled chicken strips topped with cheese sauce on a bed of rice. Chicken - 10.99 Steak - 12.99

19. LA BONITA

Chicken strips grilled with onions and pineapple smothered in cheese sauce. Served with rice and a guacamole salad – 11.49

20. BURRITO MATADOR

Burrito stuffed with grilled onions and your choice of chicken or steak and topped with cheese sauce. Served with rice and beans. Chicken – 10.99 Steak – 11.99

21. CARNITAS BURRITO

One burrito stuffed with carnitas (pork) topped with cheese sauce. Served with rice and a guacamole salad - 11.99

22. POLLO LOCO

Grilled chicken breast with broccoli, cauliflower and carrots. Topped with cheese sauce and served with rice and a guacamole salad - 12.99

24. POLLO A LA CREMA

Grilled chicken strips sautéed in a sour cream, cheese sauce. Served with rice and beans - 12.49

25. CHORI BURRITO

Grilled chicken and chorizo burrito topped with cheese sauce. Served with rice and beans - 11.49

26. FRANCISCO SPECIAL

Grilled chicken, shrimp and onions topped with cheese sauce on a bed of rice - 13.99

27. JIMADOR SHRIMP TACOS

Two tacos with grilled shrimp, onions, pepper, lettuce, cheese and sour cream.



taquitos. Served with rice and a salad made with lettuce, pico de gallo, guacamole and sour cream - 11.99

12. POBLANO LUNCH

One chile relleno topped with shredded beef and cheese. Served with rice and beans - 10.99

13. CHEESESTEAK BURRITO

A classic favorite with grilled onions, mushrooms and ribeye grilled to perfection. Topped with cheese sauce, pico de gallo and sour cream. Served with rice and beans- 15.99



Served with fries and pico de gallo - 12.99

28. EL TEXANO

Grilled chicken, steak and shrimp topped with cheese sauce and served on a bed of rice - 13.99

29. PARRILLADA

Grilled steak, chicken, chorizo, carnitas (pork), onions, peppers, tomato and mushrooms. Served with rice and a guacamole salad - 14.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





MARGARITAS All margaritas are made from scratch. Sizes: Regular • Large • Jumbo • Pitcher • Tower

alimador FRESH MARGARITA

A skinny margarita. Freshly squeezed lime, orange juice, Grand Marnier and premium el Jimador Añejo Tequila.

STRAWBERRY MANGO MARGARITA Strawberries, mango purée, silver tequila, fresh citrus juices.

CASAMIGOS MARGARITA Casamigos Blanco, Grand Marnier, fresh citrus juices and orange liqueur.

PAMA MARGARITA Pomegranate liqueur, silver tequila, fresh citrus juices, pomegranate juices.

PEACHY MANGO RITA Tropical peach and mango purée, silver tequila and citrus juices.

MEZCAL PINA RITA Mezcal, fresh pineapple purée and citrus juices.

TEXAS MARGARITA Jose Cuervo's favorite margarita!

EL PRESIDENTE MARGARITA Top-shelf Don Julio Tequila.

GRANNY SMITH MARGARITA Granny Smith sour green apple margarita.

JOLLY RANCHER WATERMELON MARGARITA Watermelon Jolly Rancher liqueur margarita.

CUCUMBER JALAPENO MARGARITA Fresh cucumber and jalapeño prepared

with top shelf 1800 Silver Tequila.

FRESH FRUIT MARGARITA Strawberry, Mango, Peach and Blackberry.

CHAMOY PINEAPPLE MARGARITA Spicy pineapple margarita prepared with silver tequila and served with a Tajín Chamoy rim. **CHAMOY MANGO MARGARITA** Spicy mango margarita prepared with silver tequila and served with a Tajín Chamoy rim.

CHAMOY WATERMELON MARGARITA Spicy watermelon margarita prepared with silver tequila and served with a Tajín Chamoy rim.

CLASSIC MARGARITA Our original house lime margarita is made with gold tequila, triple sec and sweet and sour mix.

MARGARITA ROULETTE On the rocks only. Four 5-oz. margarita minis in your choice of margarita flavors: Lime, Strawberry, Mango, Peach, Blackberry or Pineapple – 13.99

STRAWBERRY- CUCUMBER Margarita

FLIGHTS

JIMADOR FLIGHT Tequila tasting at its finest! Three shots of el Jimador - silver, reposado and añejo.

TOUR OF GUADALAJARA JALISCO Tequila 100 Años, Corralejo and Herradura Ultra.

MI MEZCALITO FLIGHT 400 Conejos.

PUCKER FLIGHT Flavored shots with refreshing flavors of Pineapple, Watermelon and Apple.

FLAVORED SHOTS

TEQUILA / MEZCAL WATERMELON CHAMOY MANGO CHAMOY GREEN TEA

CANTINA Jindor

BEER BAFT 16 (

UNAPI 16 OZ. • 34 OZ. • 64 OZ. PITCHER Blue Moon • Modelo Especial • Bud Light • Dos Equis XX Ambar

BOTTLED DOMESTIC

Bub Light • Coors Light • Budweiser • Miller Lite Michelob ULTRA • Michelob Light • Natural Light

IMPORTED

Corona • Corona Light • Modelo Especial • Negra Modelo • Tecate • Victoria • Sol • Pacifico • Dos Equis XX Ambar • Dos Equis XX Lager • Yuengling • Heineken

BY GLASS

Chardonnay • White Zinfandel • Pinot Grigio Cabernet • Merlot • Chamblis

MIXED DRINKS

Captain Morgan PATRÓN PALOMA Patrón Silver TITO'S LONG ISLAND Tito'S Vodka BACARDÍ BLUE MOTORCYCLE Bacardí Rum SEX ON THE BEACH Malibu Rum TEQUILA SUN RISE Jose Cuervo SMIRNOFF LEMON DROP Smirnoff

BLOODY MARY Absolut Vodka WHITE RUSSIAN Baileys BAHAMA MAMA Malibu Rum CANTARITO EL JIMADOR el Jimador Tequila CROWN MIST Apple • Peach ORANGE CRUSH RANCH WATER MIAMI VICE HENNY COLADA

HENNY STRAWBERRY LEMONADI

BACARDÍ MOJITOS Original, pineapple, cucumber, blackberry,

strawberry and pomegranate.

MIGHELADAS Michelada Tradicional, Camarón Michelada, Piña Chelada, La Superior, Modelo Chelada

BACARDÍRUM

Mango daiquiri, strawberry daiquiri, peach daiquiri and piña colada.



TEA Sweet or Unsweetened – 3.75 (5 cal)

MILK No refills – 3.75 (300 cal)

ORANGE JUICE - 3.99 (257 cal)

JARRITOS Glass bottled soda – 4.75 (110 cal) **COFFEE** Regular or Decaf – 3.25 (120 cal)

AGUA FRESCA Sweet Mexican drink. Piña, Melon, Horchata or Jamaica. No refills - 4.59 (54-110 cal)

MEXICAN COKE Crystal – 4.99 (150 cal)

FRESH LEMONADE REFRESHERS Classic Lemonade, Limeade, Strawberry Cucumber

Strawberry Cucumber Lemonade, Tropical Fruit Lemonade, Pineapple Jalapeño Lemonade, Cucumber Mint Lemonade, Orangeade, Chamoy Watermelon – 5.99 Minador)

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