

APPETIZERS

GUACAMOLE

Made in-house with fresh Hass avocados, onions and tomatoes. Small 8 | Large 10

PREPARED-TO-ORDER GUACAMOLE

Prepared-to-Order and served in a traditional Molcajete 14

MILD QUESO

Yellow queso with green chiles and tomatoes. Small 7 | Large 8

QUESO BLANCO

A white queso with roasted poblanos and pico de gallo Cup 7 | Bowl 8

PORK GREEN CHILI SOUP

Served with rice and flour tortillas Cup 5

GRAND SWIRL

House made Rocks Sangria swirled with Frozen Margarita topped with a shot of Grand Marnier 12

The Swirl

Frozen Margarita and Frozen Sangria 8

PLATINUM SWIRL

House made Rocks Sangria swirled with Frozen Margarita topped with a shot of 1800 Silver Tequila 12

FROZEN MARGARITA 9

SANGRIA ON THE ROCKS 9

COLORADO GOLD

Uncle Julio's Special Margarita 9

PERFECT PATRÓN

Freshly squeezed lime juice Patrón Silver & Patrón Citrónge 13

VEGGIE QUESADILLAS

Monterey Jack on flour tortillas with chipotle aioli, poblano peppers, red peppers, & onions. Served with sour cream and fresh guacamole 12

CHICKEN FAJITA QUESADILLAS

Monterey Jack on flour tortillas with sour cream and fresh guacamole 13

STEAK FAJITA QUESADILLA

Monterey Jack on flour tortillas with sour cream and fresh guacamole 14.5

PIKES PEAK NACHOS

Corn tortilla chips piled high with seasoned ground beef, queso blanco, pico de gallo, jalapeno, guacamole and sour cream 12.5

FAMOUS MARGARITAS

TRES AMIGOS MARGARITA

Casamigos Blanco and Reposado Tequila, Cointreau, lime juice topped with a shot of Casamigos Añejo Tequila 12

FRESH GRAPEFRUIT MARGARITA

Freshly squeezed grapefruit muddled with 100% agave Lunazul Tequila and St Germain 11.5 Add a \$2 Premium Tequila Floater*
(*Tequila Floater where available by law)

FRESH BLOOD ORANGE MARGARITA OF THE MONTH

Our Fresh Margarita of the Month is our Fresh Blood Orange. Made with muddled to order fresh blood orange and freshly squeezed lime juice with Lunazul tequila 12 Add a \$2 Premium Tequila Floater

El Diablo MARGARITA (LIMIT 2)

Exotico Reposado Tequila, Ancho Reyes-ancho chile liqueur, fresh lime juice with a salt and pepper rim, hand-shaken at your table 13

BEER

MEXICAN AND SPECIALTY BEER 6

Corona | Corona Light | Dos XX Lager | Dos Equis Ambar Modelo Especial | Tecate | Modelo Negra | Pacifico

DOMESTIC 5.5

Bud Light | Michelob Ultra | Miller Lite | Coors | Coors Light

Spirits and wine available

KIDS

Beverage included

QUESADILLA

Cheddar cheese on flour tortillas with grilled chicken or seasoned ground beef grilled. Served with rice and beans 7.5

CHICKEN TENDERS

Juicy fried chicken tenders with fries 6.5

BURRITO

A flour tortilla wraps Cheddar, Monterey Jack and refried beans with your choice of seasoned ground beef, grilled chicken or extra refried beans. Smothered in mild queso. Served with rice and beans 7.5

TACOS

One crispy corn or soft flour tortilla, with shredded lettuce, Cheddar cheese and tomatoes. Served with rice and beans.

Choice of: Seasoned ground beef or shredded chicken 6.5

Grilled chicken 7.5

NON-ALCOHOLIC

Strawberry Lemonade 3.7 Refills only \$1

HAPPY HOUR M-F 3PM - 6PM

\$5 SWIRL

\$5 COLORADO GOLD

DESSERTS

SOPAPILLAS 6

CHURROS 6

CHOCOLATE PINATA

Our signature chocolate globe dessert, filled with homemade mini churros, fresh pineapple and berries. Served with chocolate sauce and house-made whipped cream 30

Our FAMOUS FAJITAS

With fresh guacamole, sour cream, cheese, pico de gallo, Mexican rice, frijoles a la charra, sautéed peppers & onions with our homemade flour tortillas

CHICKEN FAJITAS

Mesquite grilled chicken breast served with Mexican butter
For one 18.5 / For two 33

CHICKEN & STEAK FAJITAS

Mesquite grilled chicken breast and tender cuts of midwestern grain-fed steak,* hand-trimmed by our butcher. Served with Mexican butter
For one 21.5 / For two 39
Substitute filet mignon fajitas for steak fajitas for \$2 more per person

FAJITA SKIRT STEAK

Our original tender cuts of midwestern grain-fed fajita skirt steak* aged for 21 days and hand-trimmed by our butcher
For one 23 / For two 42

FILET MIGNON

Tender cuts of grain-fed Midwest filet* with our scratch made agave queso sauce on the side
For one 25 / For two 49

GRILLED VEGETABLE FAJITAS

Mesquite grilled including zucchini, yellow squash, portobello mushrooms, sautéed peppers and onions. Served with black beans & cilantro rice
For one 17.5 / For two 29.7

MOUNTAIN MEX CLASSICS

Served with rice and frijoles a la charra

CHEESE & ONION ENCHILADAS

Topped with salsa carne (2) 13.5 (3) 14.7

BEEF ENCHILADA

Ground beef with agave queso sauce (2) 13.7 (3) 15.2

CHICKEN ENCHILADA

Shredded chicken, New Mexico Hatch green chile sauce (2) 13.7 (3) 15.2

TACO PLATE

Shredded chicken or ground beef crispy, or soft. (2) 11 (3) 14

Grilled chicken (2) 13 (3) 17 steak (2) 13 (3) 17

FISH TACOS

Corn tortillas, grilled fish, shredded cabbage, Pico de Gallo, avocado crema with rice & black beans. Choose two 13.5 Choose three 16.5

STEAK & ENCHILADA DINNER

Carne asada*, sautéed veggies, cotija cheese with two cheese & onion enchiladas with salsa carne 23

ROBERTO'S PLATTER

Two shredded chicken enchiladas smothered in New Mexico Hatch green chile sauce and a crispy chicken taco 14.5

CHILE RELLENOS

Three crispy rellenos filled with Cheddar and Monterey Jack. Smothered with New Mexico Hatch green chile sauce 14.5

CARNITAS ENCHILADAS

Pork carnitas, cheddar and Monterey Jack inside, topped with roasted jalapeño sauce, Monterey Jack and garnished with lime cream and cilantro, Served with rice and charro beans (2) 14.7 (3) 16.2

MESQUITE GRILLED SPECIALTIES

BACON WRAPPED CAMARONES

Six jumbo shrimp stuffed with Monterey Jack and fresh jalapeño, bacon wrapped, sautéed peppers and onions and mesquite grilled. Served with Mexican butter, homemade guacamole, pico de gallo, Mexican rice and frijoles a la charra 24

CAMARONES DIABLOS

Six spicy mesquite grilled jumbo shrimp with sautéed peppers and onions. Served with Mexican butter, homemade guacamole, pico de gallo, Mexican rice and frijoles a la charra 23

CARNITAS FAJITAS

Savory braised pork with honey chipotle glaze, lime crema and fresh cilantro 19 For two 35

GRILLED SHRIMP & CHICKEN FAJITAS

Spicy mesquite grilled jumbo shrimp, with mesquite grilled chicken fajitas. Served with Mexican butter 22
Make it a Jalisco with skirt steak*, shrimp & grilled chicken add \$1

BACON WRAPPED SHRIMP & CHICKEN FAJITAS

Jumbo shrimp stuffed with Monterey Jack and fresh jalapeño, bacon wrapped and mesquite grilled, with mesquite grilled chicken fajitas. Served with Mexican butter 23
Make it a Guadalajara with skirt steak*, shrimp & grilled chicken add \$1

STREET TACOS

Fire-grilled corn tortillas filled with melted cheese, roasted habanero salsa, roasted jalapeño peppers, pico de gallo, cilantro, avocado, lime crema and Mexican rice and black beans with your choice of:

GRILLED CHICKEN (3) 15.49 **GARLIC SHRIMP** (3) 15.99

GRILLED STEAK* (3) 15.99 **CARNITAS** (3) 15.99

MOUNTAIN MEX BURRITOS

Served with rice and sour cream

BEAN AND CHEESE BURRITO

Refried beans, Cheddar and Monterey Jack, smothered in New Mexico Hatch green chile sauce 12

COLORADO CHANGA

Make it your favorite by choosing your protein 14

Seasoned Ground Beef with red chile sauce on the side

Grilled Chicken with New Mexico Hatch green chile sauce on the side

ULTIMATE BURRITO

Seasoned Ground Beef, refried beans with red chile sauce 14

Grilled Chicken, charra beans with New Mexico hatch green chile 14

Shredded Chicken, charra beans with New Mexico hatch green chile 14

Grilled Steak, charra beans with agave queso sauce 15

Pork Carnitas, black beans with roasted jalapeño sauce and garnished with lime cream and cilantro 15.5

SALAD

MOUNTAIN MEX SALAD

Grilled chicken breast, field greens with red onions, black beans, tomatoes, mixed cheeses & avocados with a chipotle lime vinaigrette served on the side 12.5 Substitute Grilled Steak Add \$2.5

POBLANO PEPPER

POBLANO DE POLLO

Fresh, roasted poblano pepper stuffed with grilled chicken, Monterey Jack, Chipotle aioli & tomatillo-corn relish, served with a chile relleno smothered in New Mexico Hatch green chile sauce. Served with Mexican rice & frijoles a la Charra 18

CARNE ASADA

Hand-cut marinated 21-day aged skirt steak* with sautéed peppers and onions. Served with homemade guacamole, pico de gallo, Mexican rice and frijoles a la charra 24

PECHUGA DE POLLO

Mesquite grilled chicken breast with sautéed peppers and onions. Served with homemade guacamole, pico de gallo, Mexican rice and frijoles a la charra 19

*18% gratuity will be added to parties of 7 or more