



El Potro Mexican Grill

APPETIZER

*El Potro Sampler

Chicken wings, french fries, cheese nachos, chicken taquitos, and cheese quesadilla garnished with pico de gallo and sour cream.....\$14.95

Taquitos Fiesta

Rolled crispy corn tortillas stuffed with shredded chicken or beef topped with house red sauce, cotija cheese served with guacamole, sour cream, and tomatoes.....\$10.95

Super Nachos

Nachos topped with shredded beef, ground beef, or Shredded chicken; refried beans, cheese, sour cream, guacamole, and tomatoes.....\$13.95

Nachos de Queso

Nachos topped with refried beans, cheese, sour cream, and diced tomatoes.....\$10.95

*Picado Mixta

An assortment dish composed of sliced carne asada, grilled chicken, french fries, ground beef quesadillas, chicken flautas, fried pork rinds, freshly cut queso fresco and grilled shrimp. Garnished with lettuce and tomatoes.....\$25.00

*Ceviche de Camarones

Freshly cut shrimp in lime juice mixed with fresh carrots, pico de gallo, and sliced avocado served with tostadas (crispy corn tortillas).....\$19.95

House Wings

Your choice of original or spicy, served with blue cheese, celery, and carrots.
.....\$13.95

Tamales

Homemade corn masa (dough) stuffed with shredded pork and spicy house red sauce. steamed cooked in a corn husk. Topped with red sauce and cotija cheese.....\$4.95

Tortilla Soup

Our house chicken broth, shredded chicken, fried corn tortillas strips, sour cream, shredded cheese, diced tomatoes, and avocado\$7.95

Chicken Soup

Our house chicken broth, shredded chicken, rice, pico de gallo, cilantro, shredded cheese, and sour cream.....\$7.95

SALADS

Traditional Taco Salad

Shredded chicken or beef, shredded cheese, sour cream, pico de gallo, over a bed of lettuce in a flour tortilla taco shell.....\$12.95

*El Potro Salad

Grilled shrimp over a bed of lettuce topped with tomatoes, sliced avocado, black beans and shredded cheese.....\$15.95

Fajita Salad

Your choice of fajita-style chicken or steak, sauté with peppers and onions in our mild red sauce with lettuce in a crispy flour tortilla shell. Served with sour cream, shredded cheese, and tomatoes.....\$14.95

ENCHILADAS

Enchiladas al Mole

Two tortillas stuffed with shredded chicken topped with our homemade mole sauce and melted cheese served with rice and refried beans, garnished with lettuce, tomatoes and sour cream.....\$17.95

*Enchiladas de Camarones

Corn tortillas rolled with grilled shrimp topped with our homemade pink sauce and cheese. Served with rice and refried beans. Garnished with lettuce and sour cream.....\$19.95

Enchiladas Suizas

Two tortillas rolled with your choice of shredded chicken or shredded beef topped with our

home- made red sauce and cheese. Served with rice, refried beans, pico de gallo, and sour cream.....\$17.95

Enchiladas Verdes

Two tortillas stuffed with shredded beef or shredded pork, topped with our homemade tomatillo sauce and cheese. Served with rice, refried bean, lettuce, tomatoes and sour cream.....\$17.95

Enchiladas Vegetarianas

Two corn tortillas stuffed with freshly grilled vegetables topped with homemade green and red sauce, cheese, served with rice, black beans, pico de gallo and sour cream.....\$17.95

Enchiladas Trio

One chicken mole, one cheese suiza, and one shredded beef verde served with rice, refried beans, pico de gallo, guacamole and sour cream.....\$19.95

Enchiladas Tejanas

Two corn tortillas stuffed with ground beef, smothered in our homemade cheese sauce. Served with rice, refried beans, sour cream, diced tomatoes and cilantro.....\$16.95

Enchiladas De Espinaca

Two rolled tortillas stuffed with our seasoned spinach, topped with creamy tomatillo sauce. Served with rice, refried beans, garnished with lettuce Tomatoes and sour cream.....\$15.95

FAJITAS

Fill your fajita with one of the choices below, prepared with our secret marinade and served sizzling hot, over a bed of sautéed peppers and onions. Served with pico de gallo, sour cream, shredded cheese, rice, and beans.

*Chicken, Steak, or Pork Carnitas \$17.95

Combo \$19.95

*Trio (shrimp, chicken, steak) \$21.95

Vegetarian \$16.95

*Shrimp \$19.95

SEAFOOD

*Camarones al Potro

Grilled marinated shrimp sauté with an assortment of fresh vegetables served with rice, pico de gallo, lettuce, and cilantro.....\$19.95

*Camarones a la Diabla

Shrimp sautéed with jalapeño peppers, green peppers, onions in our homemade red sauce, topped with shredded cheese. Served with rice, refried beans and your choice of flour or corn tortillas.....\$19.95

*Mojarra Frita

A whole Tilapia marinated in our house seasoning, deep fried, served with rice, salad, and french fries.....\$19.95

*Pescado de la Casa

Grilled tilapia fillet topped with sautéed shrimps, onions, peppers in a homemade pink sauce. Served with a side of rice, beans, and your choice of corn or flour tortillas.....\$19.95

*Baja Salmon

Our house marinated salmon, grilled, served with sautéed vegetables, rice, lettuce and diced tomatoes.....\$21.95

ENTREES

Combo #1

Enchilada suiza, ground beef taco, chicken flauta served with rice, refried beans, lettuce, sour cream, and pico de Gallo.....\$18.95

Combo #2

Pork enchilada verde and chicken chile relleno served with rice, refried beans, lettuce, sour cream, and pico de gallo.....\$17.95

Combo #3

Ground beef enchilada and chicken chimichanga served with rice, refried beans, lettuce, sour cream, and pico de Gallo.....\$18.95

*Tres Compadres Combo

Char-broiled steak, chicken and grilled shrimp served with rice, refried beans, lettuce and pico de gallo. Your choice of corn or flour tortillas.....\$21.95

Flautas de Pollo

Two crispy flour tortillas stuffed with shredded chicken and cheese served over a bed of lettuce, rice, and refried beans, topped with our homemade red sauce, cotija cheese, and sour cream. Garnished with pico de gallo and guacamole.....\$15.95

Chile Relleno

Grilled poblano pepper stuffed with your choice of ground beef, shredded chicken, beef, or pork, topped with our ranchera sauce, melted cheese. Served with rice, refried beans, lettuce, and sour cream.....\$16.95

Tampiqueña

A char-grilled traditional grilled steak, Mole shredded chicken enchilada. Served with rice, beans, lettuce, pico de Gallo and sour cream.....\$22.95

Cajun Burger

Our broiled hamburger, rubbed in cajun spices, melted Monterey jack cheese, pico de gallo, guacamole, and lettuce. On a toasted bun. Served with fries.....\$14.95

CHIMICHANGAS & QUESADILLAS

El Potro Chimichanga

Your choice of shredded chicken, shredded beef, Pork Carnitas, or vegetable chimichanga topped with our house red sauce served with rice, refried beans, sour cream, pico de gallo and guacamole.\$17.95

Chimichanga Tejana

Ground beef chimichanga covered in our homemade cheese sauce served with rice, refried beans, sour cream. Garnished with cilantro and diced tomatoes.....\$17.95

Shrimp Chimichanga

Grilled shrimp Chimichanga topped with our house red sauce. Served with rice, refried beans, pico de gallo, sour cream, and guacamole.....\$19.95

Quesadilla de Asada

Char-grilled Steak or chicken quesadilla served with lettuce, pico de gallo, sour cream and guacamole.....\$17.95

Quesadilla de Queso

Monterrey jack cheddar quesadilla served with sour cream and pico de gallo\$14.95

Shrimp Quesadilla

Grilled shrimp quesadilla served with pico de gallo, guacamole, and sour cream.....\$19.95

CHICKEN

Pollo a la Crema

Tender chicken cooked in our homemade garlic mushroom cream sauce served with rice, flour tortillas, tomatoes and cilantro.....\$17.95

Pollo Asado

House marinated grilled chicken served with rice, beans, sliced avocado, pico de gallo, and corn tortillas.....\$17.95

Pollo en Mole

Our traditional sweet but subtle, spicy mole served over grilled chicken breast with rice and refried beans. Garnished with lettuce, pico de gallo, and sesame seeds.....\$17.95

Pollo Monterrey

Chicken breast grilled to perfection with sautéed vegetables, topped with Monterey jack cheese served with rice, lettuce, and pico de Gallo.....\$17.95

STEAK

Carne Asada

A char-grilled steak served with rice, refried beans, guacamole, pico de gallo, grilled scallion and your choice of corn or flour tortillas.....\$17.95

Bistec a la Mexicana

Grilled steak sautéed with spicy peppers, onions in a light tomato sauce served with rice, beans, tortillas, and cilantro.....\$17.95

Filete Ranchero

House boneless ribeye steak cooked to order served with rice, beans, and pico de gallo.
.....\$29.95

Fajitas Carnitas

Julian cut grilled steak or chicken, sautéed with peppers, onions in a light tomato sauce, served with rice, refried beans, tortillas. Garnished with cheese and sour cream.....\$18.95

TACOS

Tacos al Carbon (plate)

Two soft flour tortillas with grilled steak, lettuce, pico de gallo, guacamole, served with rice and refried beans.....\$17.95

*Tacos Fajitas

Two flour tortillas with grilled chicken breast sautéed with peppers, onions, in a light tomato sauce. Topped with pico de gallo and sour cream. Served with rice and refried beans.....\$17.95

Tacos de Adobada (plate)

Three soft corn tortillas with pork adobada topped with cilantro, onions, and sliced avocado. Served with rice, refried beans and homemade spicy sauce.....\$17.95

*Fish Tacos

Two soft flour tortillas stuffed with grilled fish, topped with shredded cabbage, cilantro, served with rice, black beans, and our homemade creamy tomatillo sauce.....\$17.95

*Shrimp Tacos

Three soft corn tortillas with grilled shrimp topped with cilantro, onions, guacamole. Served with rice and refried beans.....\$19.95

BURRITOS

Burrito Asado

Char-grilled steak or chicken wrapped in a flour tortilla with rice, beans, cheese. Topped with our house red sauce. Garnished with guacamole, sour cream, and pico de Gallo.....\$16.95

Burrito Fajita

Grilled chicken or steak fajitas wrapped in a flour tortilla stuffed with rice, beans, cheese. Served with pico de gallo and sour cream.....\$16.95

Potro Burrito

Your choice of ground beef, shredded beef, shredded chicken, Pork Carnitas, or vegetables

wrapped in a flour tortilla. Stuffed with rice, beans, cheese. Garnished with pico de gallo and sour cream.....\$14.95

Shrimp Burrito

Grilled shrimp stuffed with rice, beans, cheese. Topped with our homemade suiza sauce. Served with pico de gallo and sour cream.....\$19.95

KID MENU

Served with your choice of rice, beans, or french fries. \$8.95

Chicken Wings - Chicken Fingers - Cheese Quesadilla - Chicken or Beef Taco

DESSERTS

\$8.95

Flan - Tres Leches - Churros
Fried Ice-Cream

BEVERAGES

Sodas

Jarritos

Lemonade

Horchata

Licuados/Shakes

(Strawberry, Banana, Mango, Passion Fruit, Raspberry, Watermelon) Coffee and
Tea

Milk/Chocolate Milk

Roy Rogers/Shirley Temple

EL POTRO

TEQUILAS

BLANCO

A Blue Agave spirit which is typically un-aged but can be stored in stainless steel tanks to settle for up to 4 weeks.

1800 COCONUT
1800 SILVER
AVIÓN SILVER
CINCORO
CUERVO SILVER
DON JULIO
DULCE VIDA
HERRADURA
MAESTRO DOBEL
MILAGRO SILVER
PARTIDA
PATRÓN
LANGOSTA

REPOSADO

The first stage of a tequila which is "rested and aged". The tequila is aged in wood barrels between 2 months and 11 months. Some barrels may have previously had Bourbon, Cognac or wine in them.

1800
DON JULIO
CINCORO
CUERVO GOLD
HERRADURA
MAESTRO DOBEL
MILAGRO
MILAGRO SELECT BARREL
PATRÓN

CRISTALINO

An Añejo Tequila that goes through a charcoal filtering which strips the liquid of its color even though that was an unintended side effect of the process.

DON JULIO 70TH AÑEJO CLARO
HERRADURRA ULTRA AÑEJO
MAESTRO DOBEL DIAMANTÉ
1800 AÑEJO CRISTALINO
PARTIDA AÑEJO CRISTALINO
AVIÓN RESERVA CRISTALINO

AÑEJO

After a Tequila has been aging for a least one year it can now be classified as an "Añejo". The barrels are not to exceed 600 liters. This process darkens the tequila to an amber color and the flavors can be smoother, richer and more complex.

CINCORO
DON JULIO
DON JULIO 1942
EL MAYOR
HERRADURA
MILAGRO
PATRÓN

EXTRA AÑEJO

Any tequila aged more than 3 years. After such a long aging process, the distiller must dilute the liquid by adding distilled water.

CUERVO RESERVA DE LA FAMILIA
DULCE VIDA 5YR AÑEJO
MAESTRO DOBEL 50
PARTIDA EXTRA AÑEJO
1800 MILENIO

MEZCAL

A distilled spirit made from any type of agave. It is cooked inside earthen pits that are lined with lava rocks and filled with wood and charcoal before being distilled in clay pots.

DEL MAGUEY VIDA
SOMBRA
UNION UNO JOVEN
400 CONEJOS JOVEN
ROSALUNA



WINES

VINO ROJO

Josh Cellars, Cabernet Sauvignon
California

Ruta 22, Malbec
Argentina

VINO BLANCO

Freixenet Cordon Negro, Cava Brut
Spain

Josh Cellars, Chardonnay
California

BEERS

DRAFT BEERS

Blue Moon, Bud Light, Elysian IPA
Golden Road Mango Cart, Goose Island IPA
Michelob Ultra, Modelo Especial, Negra Modelo
Sam Seasonal, Stella Artois
* "Ask about our rotating tap" *

DOMESTIC BOTTLED BEERS

Bud Light, Corona Light, Stella Artois,
Budweiser, Bud Light, Coors Light,
Michelob Ultra, Miller Lite

IMPORTED BOTTLED BEERS

Amstel Light, Carta Blanca, Corona, Corona Light,
Corona Premier, Pilsner, Heineken, Pacifico, Regia,
Stella Artois, Suprema, Tecate, Victoria, Sol, Estrella Jalisco

NON ALCOHOLIC

O'Doul's

EL POTRO

MARGARITAS

HOUSE MARGARITA | 12

FROZEN MARGARITA | 12
STRAWBERRY | MANGO
RASPBERRY | PASSION FRUIT
BANANA

ULTIMATE MARGARITA | 14
DON JULIO BLANCO TEQUILA,
GRAND MARNIER & A
SPLASH OF ORANGE JUICE

MAKE IT GRANDE TO SHARE

FUEGO MARGARITA | 13
MILAGRO SILVER TEQUILA,
ANCHO REYES VERDE LIQUEUR
& LIME JUICE, JALAPEÑO
INFUSED MARGARITA MIX

COCONUT MARGARITA | 12
1800 COCONUT TEQUILA,
PINEAPPLE JUICE & MARGARITA
COCONUT MIX

MARGARITA AZUL | 12
SILVER TEQUILA, BLUE CURAÇAO
& MARGARITA MIX

CORONITA MARGARITA | 15
SILVER TEQUILA, GRAN GALA,
MARGARITA MIX & CORONITA
BEER BOTTLE

**SKINNY
POTRO MARGARITA | 14**
JOSE CUERVO SILVER TEQUILA,
FRESH LIME JUICE &
COINTREAU LIQUEUR.

CADILLAC MARGARITA | 13
PATRÓN SILVER TEQUILA, TRIPLE
SEC & HOUSE MARGARITA MIX

AGAVE INSPIRED COCKTAILS

EL DIABLO | 13
AVION SILVER TEQUILA, LEJAY
CREME DE CASSIS, LIME JUICE
& Q-GINGER BEER

MAYASUTRA | 14
1800 COCONUT TEQUILA,
FLOR DE CAÑA "SPRESSO"
LIQUEUR, BAILEYS, AMARETTO
& MOLE BITTERS

OAXACAN OLD FASHIONED | 16
DON JULIO REPOSADO,
UNION MEZCAL, AGAVE NECTAR
& ANGOSTURA BITTERS

LA PALOMA | 13
DON JULIO BLANCO TEQUILA,
Q-DRINKS GRAPEFRUIT SODA,
LIME JUICE, AGAVE NECTAR &
A SALTED RIM

MAYAN MULE | 13
AVIÓN SILVER TEQUILA,
Q-DRINKS GINGERBEER
& LIME JUICE

MEZCAL MARGARITA | 14
UNION MEZCAL, HOUSE MIX,
LIME JUICE & TRIPLE SEC

RUM BASED COCKTAILS

EL POTRO MOJITO | 13
FLOR DE CAÑA 4YR WHITE RUM,
SUGAR, FRESH MINT AND SPRITE

PIÑA COLADA | 12
FLOR DE CAÑA WHITE RUM &
OUR HOUSE PIÑA COLADA MIX

HOUSE SANGRIA | 11



WE PROUDLY SERVE ALL OF OUR COCKTAILS TO GO!