



HOME COOKED QUESOS

QUESO ★ Individual Cup \$7 Shared Bowl \$11

With a touch of fresh mild peppers & aged cheddar, Served with thick hand-cut chips for dipping

QUESO MARIANO ★ Individual Cup \$9 Shared Bowl \$15

Seasoned taco beef, tomato, guac & sour cream, Served with thick hand-cut chips for dipping

SHARED STARTERS

TABLE SIDE GUACAMOLE Ideal Shared by Two \$ 15

Made fresh at your table side, Served with thick hand-cut chips for dipping

TEXAS TORPEDOES (4) \$9 (8) \$16

Jalapeños filled with your choice of Monterey Jack or spicy Chicken rolled in our sweet 'n salty crunchy batter

QUESADILLAS

Filled with Monterey Jack cheese, sided with guacamole & sour cream

CHICKEN \$18 **STEAK** \$18 **BRISKET** \$18

FAJITA NACHOS \$16

(8) Mesquite grilled Chicken, Steak or Combo, topped with Jack & Cheddar Cheese, guac, sour cream & jalapeño relish

SOUP OR SALAD

MOM'S CHICKEN TORTILLA SOUP Bowl \$15

Seasoned pulled chicken, tortilla strips, Monterey Jack, Avocado & Fresh Cilantro

GRILLED FAJITA SALAD **CHICKEN** \$18 **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 \$17

(3) Texas brisket slow roasted on site, served with house made stone-ground corn tortillas, sliced avocado, sided by beans & rice

FISH TACOS \$17

(3) Panko-crust 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 Ranchero bean soup & Epazote white rice or Mexican red rice

SPANISH STYLE ENCHILADAS \$15

(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 Ranchero bean soup

Choose three \$17

MESQUITE GRILLED FAJITAS

HOUSE MADE TORTILLAS, GUACAMOLE, SOUR CREAM, CHEESE, PICO, RICE & YOUR CHOICE OF REFRIED BLACK BEANS, PINTO BEANS, OR RANCHERO BEAN SOUP

CHICKEN	For 1	\$26	For 2	\$50
STEAK	For 1	\$26	For 2	\$50
COMBO	For 1	\$26	For 2	\$50

ADD SPICY SUNDANCE QUESO LADLED AT YOUR TABLE
Per Person 2

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 \$23 **STEAK** \$23 **SHRIMP** \$23 **VEGGIE** \$18

SIGNATURE ENTRÉES

MARIANO'S FAVORITE ★ \$22

(2) Cheese Enchiladas topped with my Dad's State Fair Texas Blue Ribbon Chili Recipe Made with all Premium Beef, topped with Mesquite grilled steak fajitas & Fresh made pico, sided by beans & rice

SPICY CHICKEN VERDE™ \$25

Chicken breast seared on a flat grill with Mariano's spicy seasoning, fresh green tomatillo sauce, Puffed Taco topped with queso & frijoles, served with guac, pico & rice

POBLANO AL CARBON™ \$25

Flame-Roasted poblano stuffed with Mesquite grilled chicken & Monterey Jack cheese, Spicy Sundance cheese enchilada, guac, served with beans & rice **Substitute Shrimp** \$4

LA HA RANCH SHRIMP™ \$30

(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 Ranchero bean soup, sided by herb garlic butter

MESQUITE GRILLED STEAKS

CARNE ASADA \$30

Mesquite grilled steak topped with fresh grilled onion and bell pepper served with a Cheese Enchilada topped with my Dad's State Fair Texas Blue Ribbon Chili Recipe Made with all Premium Beef, sided by Ranchero Bean Soup & Rice

RANCH FILÉT 8 oz \$40

Mexican Style

Topped with Ancho Chile Butter, served with a Cheese Enchilada covered with my Dad's State Fair Texas Blue Ribbon Chili, beans & rice

Texas Style

Served with Salad or Grilled Fresh Vegetables & Baked or Skillet Potatoes

RARE - red cool center **MEDIUM RARE** - red warm center
MEDIUM - pink hot center **MEDIUM WELL** - thin pink center

ORIGINAL TEX-MEX since 1971

"Texas' Own Regional Mexican Cuisine"

Thank you to my Grandmother from San Marcos and my Father from San Antonio for sharing these delicious recipes.

Mariano

TEX-MEX TACOS \$14

(2) Seasoned taco beef or old-fashioned pulled chicken served in traditional crispy corn tortilla shells, sided by beans & rice **Choose three** \$16

CHEESE ENCHILADAS \$15

(2) Enchiladas topped with my Dad's State Fair Texas Blue Ribbon Chili recipe or Spicy Sundance Queso Sauce, sided by beans & rice **Choose three** \$17

BEEF ENCHILADAS \$16

(2) Beef enchiladas topped with my Dad's State Fair Texas Blue Ribbon Chili Recipe Made with all Premium Beef, served with beans & rice **Choose three** \$18

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 **Choose three** \$17

FERNANDEZ \$17

Cheese enchilada topped with my Dad's State Fair Texas Blue Ribbon Chili Recipe Made with all Premium Beef, soft cheese taco, beef taco, served with beans & rice

FLAUTAS \$17

(3) Pulled Chicken rolled in crispy corn tortilla, topped with lettuce, tomato, queso fresco, sided by beans, rice & sour cream

TREVIÑO \$19

Cheese enchilada topped with my Dad's State Fair Texas Blue Ribbon Chili Recipe Made with all Premium Beef, soft cheese taco, guac tostada, beef taco, served with beans & rice

BURRITO DE GONZALEZ \$17

Filled with seasoned taco beef & rice, topped with your choice of queso, my Dad's State Fair Texas Blue Ribbon Chili recipe, or sour cream sauce, served with beans & rice

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All of our chicken dishes are fresh and therefore may contain bones. This menu cannot be reproduced in whole or in part without the written permission of Mariano Martinez. 06.06.23