



APPETIZERS 7

Cadillac Nachos

Chile-spiked tortilla chips, refried beans, cheese, fried jalapeños, pico de gallo, guacamole, lime crema drizzle and your choice of meat.

AVAILABLE OPTIONS

Ground Beef: \$12.99

Grilled Chicken: \$13.49

Vegan Plant-Based Soy Protein:
\$13.49

Skirt Steak: \$13.99

Vegetarian Nachos

\$13.49

Chile-spiked tortilla chips, black beans, cheese, fried jalapeños, pico de gallo, guacamole, lime crema drizzle and vegan plant-based soy protein.plant-based soy protein.

Calamari Frito

\$11.99

Hand-breaded, fried calamari served with cilantro poblano pesto and lemon aioli dipping sauces.

Guacamole M.O.D

\$11.49

Made on demand and served with chile-spiked tortilla chips.

Shrimp Cocktail

\$11.99

Shrimp cocktail in a house-made salsa of Bloody Mary Mix, lime juice, Worcestershire sauce, pico de gallo, avocado and spices.

Queso Fundido

\$9.99

A bubbling fondue of cheese, pico de gallo and seasoned ground beef. Served sizzling in a skillet with chile-spiked corn tortilla chips on the side.

Taquitos

\$10.99

Your choice of chicken or pork blended with cheese, rolled in a corn tortilla and deep fried. Topped with green tomatillo salsa and lime crema drizzle and served over a bed of lettuce. Guacamole served on the side.

LIGHTER OPTIONS 7

Lettuce Wraps

AVAILABLE OPTIONS

Grilled Chicken: \$14.99

Shredded Chipotle Chicken: \$14.99

Skirt Steak: \$15.99

Pork Belly: \$15.99

Vegan Plant-Based Soy Protein:
\$15.99

¿Que Pasa? Tostada Salad	\$13.99
Seasoned ground beef, lettuce, cheese, avocado, black olives, scallions, pico de gallo and sour cream in a crispy flour tortilla shell. Chipotle ranch dressing served on the side.	
Gulf Coast Shrimp Salad	\$15.99
Grilled shrimp over spring greens with avocado, tomato, mandarin oranges, queso fresco, toasted pumpkin seeds and crisp tortilla strips. Poblano pesto dressing served on the side.	
Southwest Chicken Salad	\$13.99
Grilled chicken breast, smoked bacon, black bean salsa, avocado, mandarin oranges and queso fresco over spring greens. Chipotle ranch dressing served on the side.	
De La Casa Salad	\$7.99
Side salad of spring greens, cranberries, tomatoes, queso fresco, toasted pumpkin seeds and crisp tortilla strips. Poblano pesto dressing served on the side.	
Classic Tortilla Soup	\$8.49
A hearty bowl of hand-pulled rotisserie chicken, black beans and fire-roasted corn in rich chicken broth. Topped with avocado, queso fresco, cilantro and crisp tortilla strips.	
Soup and Salad Combo	\$11.49
A De La Casa salad and a cup of our Classic Tortilla Soup	

TORTAS 3

Pork Belly Torta	\$13.49
Pork belly patty, lettuce, avocado, agave onions and cheese served on a bun. Sidewinder fries and chipotle ranch served on the side.	
Grilled Chicken Torta	\$11.49
Grilled chicken breast, pepper jack cheese, smoked bacon, lettuce, pico de gallo and avocado served on a bun. Sidewinder fries and chipotle ranch served on the side.	
Smoked Brisket Torta	\$12.49
Brisket, pepper jack cheese, fire-roasted poblanos, fried jalapeños, chipotle ranch and red chile sauce served on a bun. Sidewinder fries and chipotle ranch served on the side.	

COMBOS 2

¿Que Pasa? Combo	\$16.49
One chicken enchilada topped with your choice of red chile sauce or salsa verde, one chipotle chicken hard shell taco and one pork carnitas hard shell taco. Served with rice, refried beans and corn cake. No substitutions.	
Chicken Enchilada & Chile Relleno Combo	\$15.49
Chicken enchilada topped with your choice of red chile sauce or salsa verde paired with a poblano pepper that's been stuffed with pepper jack cheese and fried to crispy perfection. Served with rice, refried beans and corn cake. 15.49	

TACOS 11

Shrimp Tacos	\$15.49
Two corn-flour tortillas stuffed with shrimp and topped with pineapple mango salsa, lemon aioli and cilantro.	

Three Amigos	\$16.49
One smoked brisket, one chili-rubbed chicken and one pork carnitas taco on flour tortillas—all topped with lime crema drizzle, poblano pesto, pico de gallo and queso fresco.	
Chipotle Chicken Tacos	\$15.49
Hand-shredded rotisserie chicken marinated in house-made chipotle sauce with a hint of lime and served in three hard taco shells. Topped with shredded cabbage, cheese and pico de gallo.	
Jalapeño BBQ Brisket Tacos	\$15.49
Two flour tortillas stuffed with smoked brisket and topped with jalapeño BBQ sauce, cheese, fried onions and fried jalapeños.	
Carne Asada Tacos	\$14.49
Steak piled in three white corn tortillas and topped with onions, cilantro, queso fresco and avocado sauce.	
Pork Belly Tacos	\$15.49
Two flour tortillas filled with smoked pork belly and topped with pineapple, agave onions, queso fresco, avocado and cilantro.	
Classic Tacos	\$13.49
Three ground beef tacos on flour tortillas. Topped with lettuce, cheese and sour cream.	
Fish Tacos	\$14.99
Two corn-flour tortillas filled with battered, fried fish topped with cabbage, pico de gallo, queso fresco, lemon aoli and guacamole.	
Street Tacos	AVAILABLE OPTIONS
Three white corn tortillas served with your choice of meat (no mix and match).	Chicken + Pineapple: \$14.49
	Vegan Plant-Based Soy Protein: \$14.49
	Skirt Steak + Onion: \$15.49
Hard-Shell Vegetarian Tacos	\$10.49
Two hard taco shells stuffed with vegan plant-based soy protein, shredded cabbage, cheese, pico de gallo and avocado sauce. Black beans and corn cake served on the side.	
Vegetarian Street Tacos	\$14.49
Three white corn tortillas topped with vegan plant-based soy protein, cheese, pico de gallo and cilantro. Black beans and corn cake served on the side.	

BURRITOS + CHIMIS 5

Carne Asada Burrito	\$15.99
Grilled steak, smoked brisket, refried beans, cheese and fire-roasted chiles stuffed into a flour tortilla. Topped with cheese, pico de gallo, fried jalapeños, lime crema drizzle and your choice of red chile sauce, salsa verde or queso. 15.99	

Smothered Burrito	AVAILABLE OPTIONS
Flour tortilla stuffed with mixed cheese, refried beans, fire-roasted poblano chiles and your choice of meat.	Grilled Chicken: \$14.99
	Shredded Chipotle Chicken: \$14.99
	Ground Beef w/ Crispy Fried Onion Strings:\$14.99
	Pork Carnitas: \$15.99
	Chipotle Cream Sautéed Shrimp: \$15.99

Smothered Veggie Burrito	\$11.99
Flour tortilla stuffed with sautéed squash, zucchini, red and green bell peppers, onions and cheese. Topped with pico de gallo, lime crema drizzle, cheese and your choice of red chile sauce or salsa verde. Black beans and corn cake served on the side.	

Chimichanga	AVAILABLE OPTIONS
Flour tortilla stuffed with cheese, sautéed peppers and onions and your choice of meat.	Grilled Chicken: \$14.49
	Shredded Chipotle Chicken: \$14.49
	Ground Beef: \$14.99
	Pork Carnitas: \$15.99
	Chipotle Cream Sautéed Shrimp: \$15.99

Veggie Chimichanga	\$12.49
Flour tortilla stuffed with sautéed squash, zucchini, red and green bell peppers, onions and cheese. Rolled, fried and topped with pico de gallo and lime crema drizzle. Black beans and corn cake served on the side.	

ENCHILADAS 5

Classic Enchiladas	AVAILABLE OPTIONS
Two enchiladas with your choice of meat. Rolled in a corn tortilla and topped with cheese, lime crema drizzle and your choice of red chile sauce or salsa verde. Served with rice, refried beans and corn cake.	Seasoned Pulled Chicken w/ Corn:
	\$15.49
	Ground Beef: \$15.49

Cheese Enchiladas	\$9.99
Three corn tortillas stuffed with melted cheese and topped with your choice of red chile sauce or salsa verde. Black beans and corn cake served on the side.	

Vegetarian Enchiladas	\$11.99
Two corn tortillas filled with cheese and vegan plant-based soy protein. Topped with cheese, lime crema and your choice of red chile sauce or salsa verde. Black beans and corn cake served on the side.	

Grilled Chipotle Chicken Enchiladas	\$15.49
Shredded chicken marinated in house-made chipotle sauce with a hint of lime, stuffed into a flour tortilla with mixed cheese, roasted corn and cilantro. Hand-rolled, grilled and served with a side of red tomatillo salsa, rice, refried beans and corn cake.	

Grilled Brisket Enchiladas	\$16.49
Smoked brisket, mixed cheese, roasted corn and cilantro, hand-rolled in flour tortillas and grilled to golden brown. Served with a side of red tomatillo salsa, rice, refried beans and corn cake.	

SPECIALS 4

Grilled Salmon	\$16.99
Wood-fired salmon served over vegetables and rice, drizzled with poblano pesto sauce and garnished with Southwest corn salsa.	
Slow-Roasted Pork Carnitas	\$16.49
Slow-roasted, marinated pork served with cilantro, rice, refried beans, corn cake and guacamole. Choice of flour or corn tortillas.	
Creamy Chipotle Shrimp	\$16.99
Shrimp sautéed with roasted peppers and onions and finished with a smoky chipotle cream sauce. Served with rice and garnished with pico de gallo, queso fresco and cilantro.	
Raspberry Pescado Frito	\$16.49
Battered, fried fish topped with raspberry habanero sauce and mango salsa. Served with rice and grilled vegetables.	

FAJITAS 2

Sizzling Fajitas	AVAILABLE OPTIONS
Sautéed peppers and onions served with your choice of meat. Pico de gallo, rice, refried beans and corn cake served on the side. Choice of flour or corn tortillas.	Grilled Chicken: \$15.99
	Skirt Steak: \$16.99
	Blackened Shrimp: \$16.99
	Grilled Chicken & Skirt Steak: \$17.99
	Surf & Turf: \$18.99
Veggie Fajita	\$12.49
Sautéed red and green bell peppers, onions, squash, zucchini and broccoli served with sour cream, pico de gallo, Southwest corn salsa and corn cake. Choice of flour or corn tortillas.	

QUESADILLAS 4

Chicken Bacon Ranch Quesadilla	\$15.49
Grilled chicken, cheese, bacon, chipotle ranch, sautéed onions and jalapeños stuffed into a corn-flour tortilla and topped with queso fresco, pico de gallo and fried jalapeños. Served with rice, refried beans and corn cake.	
Grilled Chicken Quesadilla	\$15.49
Grilled chicken, cheese, poblano pesto and chipotle ranch stuffed into a flour tortilla. Topped with queso fresco and fried jalapeños and served with a side of pico de gallo and sour cream.	
Cheese Quesadilla	\$11.49
Flour tortilla stuffed with cheese and topped with queso fresco and fried jalapeños. Sour cream and pico de gallo served on the side.	
Veggie Quesadilla	\$12.49
Flour tortilla stuffed with cheese, spinach and mushroom and topped with queso fresco and fried jalapeños. Sour cream and Southwest corn salsa served on the side.	

KIDS MENU 6

Crispy Chicken Nuggets	\$7.99
Soft Chicken Taco	\$8.99
Soft Beef Taco	\$7.99

Bean & Cheese Burrito	\$7.99
Cheese Quesadilla	\$7.99
Sidewinder Fries Only	\$3.99

DESSERT 5

Mango Guava Cheesecake	\$7.49
Topped with almonds and served over raspberry drizzle.	
¿Que Pasa? Churros	\$9.49
Served with chocolate, caramel and whipped cream.	
Molten Lava Cake	\$7.49
Chocolate cake with a warm, melted chocolate center. Drizzled with caramel and served with vanilla ice cream.	
Sopapilla	\$9.49
Fried pastry, served with ice cream and honey syrup.	
Mini Cheesecake Chimis	\$7.49
Cheesecake filled pastry served with vanilla ice cream drizzled with chocolate and raspberry sauce.	

SIDES 14

De La Casa Side Salad	\$7.49
Side salad of spring greens, cranberries, tomatoes, queso fresco, toasted pumpkin seeds and crisp tortilla strips. Poblano pesto dressing served on the side.	
Roasted Potatoes	\$2.99
Agave Onions	\$1.99
Fried Jalapeños	\$1.99
Whole Grilled Jalapeños	\$2.49
(2)	
Chips & Salsa	\$3.49
Southwest Corn Salsa	\$1.99
Sour Cream	\$0.99
Guacamole	\$1.99
Queso	\$2.99
Rice	\$1.99
Refried Beans	\$1.99
Black Beans	\$1.99

TEQUILA SELECTION 23

1800	AVAILABLE OPTIONS
	Silver: \$9.00
	Reposado: \$11.00
Avion	AVAILABLE OPTIONS
	Silver: \$12.00
	Reposado: \$13.00
Cabo Wabo	AVAILABLE OPTIONS
	Blanco: \$11.00
	Reposado: \$12.00
	Añejo: \$13.00
Casamigos	AVAILABLE OPTIONS
	Blanco: \$11.00
	Reposado: \$13.00
	Añejo: \$15.00
Cazsadores	AVAILABLE OPTIONS
	Blanco: \$8.00
	Reposado: \$10.00
Cenote	AVAILABLE OPTIONS
	Blanco: \$11.00
	Reposado: \$13.00
	Añejo: \$16.00
Clase Azul	AVAILABLE OPTIONS
	Plata: \$15.00
	Reposado: \$20.00
Corralejo	AVAILABLE OPTIONS
	Blanco: \$11.00
	Reposado: \$13.00
	Añejo: \$15.00
DeLEÓN	AVAILABLE OPTIONS
	Platinum: \$16.00
	Reposado: \$20.00
Don Julio	AVAILABLE OPTIONS
	Silver: \$13.00
	Reposado: \$15.00
	Añejo: \$16.00
	Añejo 1942: \$25.00
	REAL: \$100.00

El Jimador	AVAILABLE OPTIONS	
	Blanco: \$9.00	
	Reposado: \$11.00	
El Tesoro Plata	\$9.00	
Exotico	AVAILABLE OPTIONS	
	Blanco: \$11.00	
	Reposado: \$13.00	
Herradura	AVAILABLE OPTIONS	
	Blanco: \$12.00	
	Reposado: \$13.00	
	Selección Suprema: \$65.00	
Hornitos Reposado	\$9.00	
Jose Cuervo	AVAILABLE OPTIONS	
	Especial: \$7.00	
	Traditional: \$8.00	
Maestro Dobel Reposado	\$13.00	
Mezcal	\$9.00	
Milagro Select Barrel	AVAILABLE OPTIONS	
	Silver: \$13.00	
	Reposado: \$15.00	
	Añejo: \$25.00	
Patrón	AVAILABLE OPTIONS	
	Silver: \$11.00	
	Reposado: \$12.00	
	Añejo: \$14.00	
	Grand Burdeos Añejo: \$100.00	
Peligroso	AVAILABLE OPTIONS	
	Silver: \$9.00	
	Reposado: \$11.00	
Roca Patrón	AVAILABLE OPTIONS	
	Silver: \$16.00	
	Reposado: \$20.00	
	Añejo: \$25.00	
Sauza Tres Generaciones	AVAILABLE OPTIONS	
	Plata: \$11.00	
	Reposado: \$13.00	
	Añejo: \$16.00	

La Casa	\$8.99
La Casa means "the house"—a mix of Silver tequila, fresh citrus juices and orange liqueur hand shaken and served with a salted rim.	
El Dorado	\$10.99
"The Cadillac of Margaritas"—premium Reposado tequila, citrus juices and agave nectar served with a salted rim and a shot of Grand Marnier on the side.	
Skinny Rita	\$10.99
"The Cadillac of Margaritas"—premium Reposado tequila, citrus juices and agave nectar served with a salted rim and a shot of Grand Marnier on the side.	
Blue Diablo	\$10.99
Silver tequila, lime juice, Sweet & Sour and Blue Curaçao. Served with a salted rim.	
Green Melon	\$10.99
Silver tequila shaken with melon liquor, orange liquor and Sweet 'n' Sour with a sugar rim.	
Spicy Strawberita	\$10.99
Muddled strawberry and serrano pepper, agave, Sweet & Sour and Silver tequila served with an ancho chili salted rim.	
Kick-Ass	\$10.99
Muddled pineapple and serrano pepper, lime and agave nectar shaken with Silver tequila and served with an ancho chili salted rim. Spicy, savory and sweet!	
Hibiscus	\$10.99
A tropical sensation of Silver tequila, agave nectar, lime juice, orange juice and Sweet & Sour with a splash of grenadine. Served with a sugar rim.	

SIGNATURE COCKTAILS 12

Mai Tai	\$10.99
Coconut rum, Captain Morgan, orange juice and pineapple juice served on the rocks.	
Daiquiri	\$10.99
A blended mixture of rum and Sweet & Sour. Your choice of strawberry, wildberry, peach or mango.	
Loco Mojito	\$10.99
Rum, freshly muddled mint and Sweet & Sour. Classic, mango, peach, strawberry or wildberry.	
Sangria	\$10.99
A citrus-infused mix of wine and fresh fruit served on the rocks. Red or white wine.	
Tequila Sunrise	\$10.99
Silver tequila, orange juice and grenadine.	
Blackberry Rum Runner	\$10.99
Malibu Coconut Rum and blackberry brandy combined with tropical fruit juices and served on the rocks.	
Mermaid	\$10.99
Bacardi Rum, melon liquor, Blue Curaçao, Sweet & Sour and a splash of Sprite served on the rocks.	
Mudslide	\$10.99
Vodka, Baileys, Kahlúa and ice cream. A shake, but for adults.	

Hurricane	\$10.99
Light and dark rum, amaretto, pineapple juice, orange juice and grenadine served on the rocks. Classic, mango, peach, strawberry or wildberry.	
Bloody Maria/Mary	\$10.99
Silver tequila or vodka shaken with our house Bloody Mary mix.	
Tiajuana Tornado	\$10.99
A mix of rums shaken with orange and pineapple juices; topped with Southern Comfort and served on the rocks.	
Piña Colada	\$10.99
Cream of Coconut blended with rum and pineapple juice; topped with a sprinkling of toasted coconut. Add strawberry purée to make it a ¿Que Pasa? Colada!	

BEER
5

On Tap	\$6.99
Firehouse Brewing Co. features, Dos XX Lager, Bud Light, Coors Light	
Import Bottle	\$6.49
Corona, Corona Light, Corona Premier, Sol, Pacifico, Negra Modelo, Modelo Especial, Dos XX Amber, St. Pauli Girl (Non-Alcoholic)	
Domestic Bottle	\$5.99
Budweiser, Bud Light, Miller Lite, Michelob Ultra	
Make it a Michelada	\$1.49
Your choice of bottled beer with lime juice, spices and Clamato juice	
Try a bucket!	\$20.00
Five bottled beers of your choice.	

WINE
3

Dry White Wine	AVAILABLE OPTIONS
Selection varies.	Glass: \$7.00
	Bottle: \$19.00
Dry Red Wine	AVAILABLE OPTIONS
Selection varies.	Glass: \$8.00
	Bottle: \$24.00
Sweet Wine	AVAILABLE OPTIONS
Selection varies.	Glass: \$7.00
	Bottle: \$24.00

NON-ALCOHOLIC
5

Soft Drinks	\$3.49
Coke, Diet Coke, Sprite, Dr. Pepper, Mello Yello, Lemonade, Raspberry Iced Tea (includes refills)	

Kids Soda	\$1.49
Coke, Diet Coke, Sprite, Dr. Pepper, Mello Yellow, Lemonade, Raspberry Iced Tea	
Horchata	\$3.49
A creamy vanilla and cinnamon infused drink made with rice milk (no refills; non-alcoholic).	
Fresh-Brewed Unsweetened Iced Tea	\$2.99
Milk or Chocolate Milk	\$2.99