

Abuelo's

3501 SW 45th Ave 79109-5679 · +18063548294 · Updated: Jan 14, 2026

[View online menu](#)



DRINKS, MARGARITAS, COCKTAILS 8

El Jefe Margarita - Hand-Shaken

\$14.50

THE BOSS of all Margaritas. Smooth and strong, a blend of ultra premium Maestro Dobel Diamante Tequila hand-selected, private barrels for Abuelo's, Agavero Orange Liqueur and fresh citrus, topped with a grilled orange and kosher salt rim. (210 cal)

La Grandeza Margarita - Rocks or Frozen

AVAILABLE OPTIONS

Abuelo's House Margarita; Tequila Oro, Citrus Liqueur, Gran Gala, fresh lime, kosher salt rim. Regular (300/430 cal) | Grande (500/710 cal)

Regular: \$8.50

Grande: \$11.50

Add an Extra Shot of Milagro Tequila (Add 80 cal):
\$2.00

Platinum Hand-Shaken Margarita - Rocks

AVAILABLE OPTIONS

El Jimador Silver Tequila, Agavero Orange, Fresh Citrus, Kosher Salt Rim. (280 cal)

\$12.00

Add Shot of Chambord: \$2.00

Blackberry Mint Mojito - Hand-Shaken

\$10.50

Flor de Caña 4-year aged Rum, blackberries + mint, fresh citrus, cane sugar. (220 cal)

Skinny Margarita - Rocks

\$11.00

Milagro Silver, Fresh Lime, No Cal Sweetener, Kosher Salt Rim. (140 cal)

Spanish Sangria Roja - Rocks

\$9.00

Our Spanish Sangria Roja combines Gran Gala liqueur, Sailor Jerry's Spiced Rum, Orange Fanta, and a red wine blend to create a festive flavor with fresh strawberries, lemon, lime, and grilled oranges. Glass (250 cal)

Sangria Swirl - Frozen

AVAILABLE OPTIONS

Frozen Sangria swirled with frozen La Grandeza Margarita. Regular (390 cal) | Grande (650 cal)

Regular: \$9.50

Grande: \$12.50

Raspberry Hibiscus Margarita

\$12.50

Milagro Silver, Agavero, Raspberry, Hibiscus, Fresh Citrus, Kosher Salt Rim (260 cal)

DIPS + APPETIZERS 7

Chile con Queso

\$9.49

Homemade creamy cheese dip. (360 cal)

Queso Diablo

\$10.49

Homemade creamy cheese dip, seasoned ground beef, slow-roasted peppers and chiles, topped with queso fresco, Cholula, cilantro. (390 cal)

Guacamole

AVAILABLE OPTIONS

Hand-mashed avocado, diced onion, tomatoes, lime juice. Large (340 cal) | Small (180 cal)

Large: \$12.49

Small: \$10.49

Abuelo's Dip Sampler

\$11.49

A trio of our savory dips: creamy chile con queso, fiery queso diablo and fresh, hand-mashed guacamole. Served with fresh, house-made chicharones. (790 cal)

Bacon-Wrapped Stuffed Shrimp

\$11.49

Fire-grilled shrimp, hickory smoked bacon, jalapeño, Anaheim pepper with Monterey Jack, topped with Cholula, queso fresco, chile con queso. (480 cal)

Green Chile Quesadilla

\$10.49

Grilled flour tortillas filled with Monterey Jack, Anaheim chiles, fire-roasted red chiles, mushrooms and sautéed onions. Served with sour cream, fresh guacamole and Southwest ranch dip. (1050 cal) | Add Fajita Chicken for \$3.29 (add 70 cal)

Nachos Grande

Tortilla chips, cheddar, Monterey Jack, sour cream, guacamole, pico de gallo, jalapeños. Choose seasoned ground beef, slow-roasted chicken or refried beans. \$15.49 (2030-2190 cal). Substitute fire-grilled steak* or chicken fajita \$16.49 (2050/1980 cal).

SALADS + SOUP 4

Reynosa Salad

\$13.49

Shredded lettuce with seasoned ground beef or hand-shredded, slow-roasted chicken, creamy chile con queso, slow-cooked charro beans, tomatoes, blended cheeses, guacamole, in a lightly fried tortilla bowl. (1030/870 cal)

Grilled Chicken Salad

\$15.49

Thinly sliced chicken breast, mandarin oranges, honey-roasted almonds, golden raisins, romaine, tomatoes, avocado, honey mustard dressing. (900 cal)

Fajita Salad

\$15.49

Fresh garden greens, fajita peppers and onions, blended cheeses, tomatoes, guacamole. Choose fire-grilled chicken, steak* or shrimp. (530-610 cal)

Tortilla Soup

Seasoned chicken, vegetables, diced avocado, sour cream, crispy tortilla strips, blended cheeses. Bowl \$8.49 (580 cal) | Cup with Entrée \$4.29 (230 cal)

TEX-MEX 10

The Grande

\$22.59

Beef, chicken, cheese enchiladas, with a cheese chile relleno, tamale, crispy beef taco, guacamole. (1970 cal)

Quesadilla al Horno

AVAILABLE OPTIONS

Baked quesadilla filled with fire-grilled steak* or chicken fajitas, topped with melted cheese. Steak (990 cal) | Chicken (940 cal)

Steak: \$17.49

Chicken: \$15.49

Mi Abuelo's Manjar

\$17.49

Three stacked enchiladas, beef, cheese, chile con carne, topped with two farm eggs*. (1400 cal)

Laredo **\$15.49**

Beef enchilada, cheese enchilada, crispy beef taco. (1110 cal)

Juarez **\$18.49**

Crispy beef taco, tamale, chicken and cheese enchiladas. (1270 cal)

Durango Burrito **\$15.49**

Spicy hand-shredded beef, flour tortilla, chile con queso, guacamole. (700 cal)

Fajita Chimichanga **AVAILABLE OPTIONS**

Fire-grilled steak* or chicken, Anaheim chile, blended cheeses, lightly fried flour tortilla, sour cream, guacamole, chile con queso or ranchera sauce. Steak (1360 cal) | Chicken (1330 cal)

Steak: \$21.49

Chicken: \$18.49

Fajita Tacos **AVAILABLE OPTIONS**

Fire-grilled steak* or chicken, shredded lettuce, diced tomatoes, cheeses, guacamole, sour cream, flour tortillas. Steak (820 cal) | Chicken (780 cal)

Steak: \$16.49

Chicken: \$15.49

Chile Rellenos **\$18.49**

Two Anaheim peppers; one blended cheeses and one shredded beef. With ranchera sauce or chile con queso. (870/930 cal)

Puebla Azteca **\$15.99**

Cheese chile relleno, chicken enchilada, crispy empanada stuffed with ground beef.

ENCHILADAS 3

Enchilada Platter **AVAILABLE OPTIONS**

Choose three of your favorite enchiladas. With refried beans (add 260 cal) and Mexican rice (add 110 cal) or Papas con Chile™ (add 160 cal)

3 Enchiladas: \$15.49

Two Choices: \$13.49

Four Choices: \$17.49

Add Two Farm Eggs (180 cal):

\$2.79

Enchilada Choices

Cheese - Blended cheeses, chile con carne. Add onions upon request. (320 cal each). Beef - Seasoned ground beef, chile con carne (250 cal each). Chicken - Slow-roasted shredded chicken, sour cream sauce (190 cal each). Avocado - Fresh guacamole, ranchera sauce (220 cal each)

Made-From-Scratch Sauces:

Chile con Carne | Sour Cream Sauce | Ranchera Sauce | Chile con Queso

FABULOUS FAJITAS 6

Chicken **\$20.99**

Premium All-Natural Chicken, marinated and fire-grilled. (870-1160 cal)

Steak **\$22.99**

Certified Angus Beef® steak*, marinated and fire-grilled. (1010-1300 cal)

Yucatan Barbeque Shrimp **\$21.99**

Grilled shrimp, Mexican-style barbeque sauce. (990-1280 cal)

Vegetable

\$17.49

Mixed vegetables, cilantro lime rice, black beans. (770-1060 cal)

Fajita Combos

Certified Angus Beef® steak*, Premium All-Natural Chicken or Yucatan barbeque shrimp. Choose two flavors for individual serving \$22.99 (870-1300 cal) | Choose four flavors for two-people serving \$40.99 (1740-2600 cal)

Fajita Trio

\$27.99

Certified Angus Beef® steak*, Premium All-Natural Chicken, Yucatan barbeque shrimp. (1160-1440 cal)

HOUSE SPECIALTIES 5

Pechuga con Calabaza

\$20.59

Lightly sautéed chicken breast in a spicy, creamy sauce with zucchini, chiles and corn, with slow-cooked charro beans and Mexican rice. (1040 cal)

Steak and Enchiladas

\$26.59

Fire-grilled 9 oz. Prime Sirloin steak*, two enchiladas, Papas con Chile™, slow-cooked charro beans. (1280-1580 cal)

Pork Tenderloin Abrigada

\$21.49

Bacon-wrapped, smoked and fire-grilled pork tenderloin medallions, Papas con Chile™, slow-cooked charro beans, your choice of two hand-rolled enchiladas. (1090-1390 cal)

The Ambassador

\$27.79

Fire-grilled 9 oz. Prime Sirloin Steak*, bacon-wrapped shrimp stuffed with jalapeño, on a roasted Anaheim pepper, chile con queso, Papas con Chile™, charro beans. (1260 cal)

Chicken Tampiquena

\$18.99

Grilled chicken with a savory fajita glaze, cilantro lime rice with green chile sauce, seasonal vegetables, two hand-rolled cheese enchiladas topped with our signature green chile sauce.

CHOOSE A FISH 2

Australian Sea Bass

\$21.49

Fire-grilled, seasoned Barramundi. (540 cal)

Tilapia

\$18.49

Lightly sautéed Tilapia. (590 cal)

CHOOSE A SAUCE 3

Guerrero

Cream sherry sauce, shrimp, spinach, mushrooms, roasted red peppers, green peppers, sliced avocado. (Add 580 cal)

Veracruz

Spicy tomato-based sauce, shrimp, roasted poblano strips, olives. (Add 160 cal)

Mojo De Ajo

Mexican-style garlic butter sauce, shrimp, tomatoes, cilantro. (Add 310 cal)

SIDES 7

Papas con Chile™

Abuelo's trademarked mashed potatoes. (160 cal)

Mexican Rice

Traditional flavored Mexican rice. (110 cal)

Refried Beans

Traditional refried pinto beans. (260 cal)

Charro Beans

Abuelo's famous whole pinto beans. (110 cal)

Cilantro Lime Rice

Slightly tangy, light white rice. (100 cal)

Vegetable Medley

Seasonal garden fresh vegetables. (130 cal)

Black Beans

Delicious black beans. (140 cal)

DESSERTS 4

Tres Leches Cake

\$7.99

Light, famous Mexican traditional sweet vanilla sponge cake with three creams. (760 cal)

Dulce de Leche Cheesecake

\$7.99

Creamy cheesecake whipped with Mexican caramel and served with leche quemada, a sweetened milk sauce. (980 cal)

Traditional Flan

\$7.99

Our award-winning recipe of traditional creamy Mexican egg custard with caramel glaze. (540 cal)

Capirotada

\$5.99

An Abuelo's Holiday Tradition. Warm Mexican bread pudding topped with a sweet cream sauce, caramel and whipped topping.

ON TAP 5

American Classic Lagers

Miller Lite, Bud Light, Coors Light, Michelob Ultra. (130-630 cal). Selections may vary by location.

Dos Equis Ambar

(150-630 cal)

Dos Equis Especial Lager

(130-570 cal)

Modelo Especial Lager

(140-620 cal)

Corona Premier

BOTTLES 12

Corona Extra

(150 cal)

Corona Premier

(90 cal)

Heineken

(140 cal)

Heineken 0.0

(70 cal)

Dos Equis Ambar

(150 cal)

Dos Equis Especial Lager

(130 cal)

Dos Equis Lime & Salt Beer

(140 cal)

Negra Modelo

(160 cal)

Modelo Especial Lager

(140 cal)

Tecate

(140 cal)

El Chingon IPA

American Premium Bottles

RED ³

Imagery Pinot Noir, California

5 oz. (120 cal) / 8 oz. (190 cal) / Bottle (610 cal)

AVAILABLE OPTIONS

5 oz.: \$10.50

8 oz.: \$12.50

Bottle: \$36.00

Joel Gott 815 Cabernet Sauvignon, California

5 oz. (120 cal) / 8 oz. (200 cal) / Bottle (620 cal)

AVAILABLE OPTIONS

5 oz.: \$11.25

8 oz.: \$13.00

Bottle: \$37.00

Seven Deadly Red Blend, California

5 oz. (120 cal) / 8 oz. (200 cal) / Bottle (630 cal)

AVAILABLE OPTIONS

5 oz.: \$8.50

8 oz.: \$10.75

Bottle: \$29.00

WHITE ⁴

Chloe Rosé, Central Coast California

5 oz. (130 cal) / 8 oz. (200 cal) / Bottle (640 cal)

AVAILABLE OPTIONS

5 oz.: \$8.50

8 oz.: \$10.00

Bottle: \$29.00

Sea Glass Pinot Grigio, Central Coast California

5 oz. (120 cal) / 8 oz. (200 cal) / Bottle (620 cal)

AVAILABLE OPTIONS

5 oz.: \$8.50

8 oz.: \$10.75

Bottle: \$29.00

Benziger Chardonnay, Sonoma County California

5 oz. (120 cal) / 8 oz. (200 cal) / Bottle (630 cal)

AVAILABLE OPTIONS

5 oz.: \$8.75

8 oz.: \$11.25

Bottle: \$31.00

Korbel Champagne, California

5 oz. (110 cal) / 8 oz. (176 cal) / Bottle (556 cal)

AVAILABLE OPTIONS

5 oz.: \$8.75

8 oz.: \$11.25

Bottle: \$31.00

BEVERAGES 10

Flavored Lemonade

Strawberry & Mango with Free Refills. (140 cal)

Tea

Strawberry & Mango with Free Refills. (110 cal)

Coca Cola

(120 cal)

Diet Coke

(0 cal)

Coca Cola Zero Sugar

(0 cal)

Dr Pepper

(130 cal)

Dr Pepper - Diet

(0 cal)

Sprite

(130 cal)

Fuze

(110 cal)

Dasani

(0 cal)

LUNCH SPECIALS 8

Enchilada Lunch \$12.49

Two hand-rolled enchiladas, Abuelo's signature sauces, cheese. (590-890 cal)

Enchilada & Taco \$12.49

Hand-rolled enchilada, Abuelo's signature sauce, crispy beef or chicken taco. (610-860 cal)

Durango Burrito \$13.29

Slow-roasted hand-shredded beef, flour tortilla, chile con queso, guacamole. (700 cal)

Chile Relleno & Enchilada \$14.29

Roasted pepper stuffed with blended cheeses or slow-roasted hand-shredded beef, hand-rolled enchilada. (680-970 cal)

Grande Burrito \$14.29

Seasoned ground beef with chile con carne sauce or hand shredded slow-roasted chicken with sour cream sauce, Mexican rice, cheese, refried beans, wrapped in a flour tortilla. This item is a meal in itself and does not come with sides. (1000/860 cal)

Mexican Stack \$12.29

Handmade tostada topped with refried beans, seasoned ground beef, chile con queso, chile con carne sauce, shredded cheddar, Monterey Jack, lettuce, tomato, sour cream, homemade guacamole. This item is a meal in itself and does not come with sides. (1030 cal)

Chicken Tampiquena \$15.99

Grilled chicken with a savory fajita glaze, cilantro lime rice with green chile sauce, seasonal vegetables, hand-rolled cheese enchilada topped with our signature green chile sauce.

Soup and Reynosa Salad \$13.29

Salad mix, ground beef or slow-roasted chicken, chile con queso, charro beans, tomatoes, mixed cheeses, guacamole, with a cup of Tortilla Soup. This item is a meal in itself and does not come with sides. (710-1340 cal)

STARTERS + SIDES 4

Guacamole

AVAILABLE OPTIONS

Hand-mashed avocado, diced onion, tomatoes, lime juice. Large (340 cal) | Small (180 cal)

Large: \$12.49

Small: \$10.49

Chile Con Queso \$9.49

Homemade creamy cheese dip. (360 cal)

Nachos \$15.49

Tortilla chips, cheddar, Monterey Jack, lettuce, sour cream, guacamole, pico de gallo, jalapeños. (2030-2190 cal)

Sides \$3.59

Cilantro lime rice, black beans, mixed seasonal vegetables, Papas con Chile™. (100-260 cal)

ENTREÉS 4

Vegetable Fajitas \$17.49

Vegetables, black beans, cilantro lime rice, guacamole, sour cream, cheeses, pico de gallo. Choose corn tortillas, flour tortillas, or romaine for wrapping. (770-1060 cal)

Enchiladas**\$15.49**

Avocado, ranchera sauce or chile con queso, cilantro lime rice, black beans. (900 cal)

Chile Rellenos**\$18.49**

Two chile rellenos; one blended cheeses, one grilled vegetables, cilantro lime rice, black beans. (920-930 cal)

Quesadilla Al Horno**\$15.49**

Baked vegetable quesadilla, blended cheeses, cilantro lime rice, black beans. (680-990 cal)

KIDS MEALS 3**Cheese Nachos****\$6.99**

(500 cal)

Cheese Enchilada**\$6.99**

(320 cal)

Cheese Quesadilla**\$6.99**

(260 cal)

STARTER, SALAD, SIDES, DESSERT 4**Guacamole****AVAILABLE OPTIONS**

Hand-mashed avocados, diced onions, tomatoes, lime juice. Large (340 cal) | Small (180 cal)

Large: \$12.49

Small: \$10.49

Shrimp Fajita Salad**\$15.49**

Barbeque shrimp, salad mix, mixed cheeses, diced tomatoes, guacamole. (550 cal)

Sides**\$3.59**

Cilantro lime rice, black beans, refried beans, mixed seasonal vegetables, slow-roasted charro beans. (100-260 cal)

Flan**\$7.99**

Traditional Mexican egg custard with caramel glaze. (540 cal)

KID'S MENU 13**Grilled Chicken Breast****Cheese Enchilada****Crispy Beef or Chicken Taco****Soft Beef or Chicken Taco****Bean and Cheese Burrito****Cheese Nachos****Tamale****Cheese Quesadilla**

Chicken Nuggets

French Fries

Mexican Rice

Refried Beans

Premium Lemonade: Strawberry or Mango

\$2.99

With Free Refills. (130/140 cal)

APPETIZERS 9

Chile con Queso

AVAILABLE OPTIONS

Pint: \$12.59

Quart: \$23.89

Hand-Mashed Guacamole

AVAILABLE OPTIONS

Pint: \$17.39

Quart: \$29.19

Queso Diablo

AVAILABLE OPTIONS

Pint: \$14.09

Quart: \$25.19

Salsa Roja

AVAILABLE OPTIONS

Quart: \$7.19

Pint: \$5.29

Half-Pint: \$3.19

Salsa Especial

AVAILABLE OPTIONS

Quart: \$7.19

Pint: \$5.29

Half-Pint: \$3.19

Salsa Tropical

AVAILABLE OPTIONS

Quart: \$7.19

Pint: \$5.29

Half-Pint: \$3.19

Salsa Inferno

AVAILABLE OPTIONS

Quart: \$7.19

Pint: \$5.29

Half-Pint: \$3.19

Add Alambre Shrimp (3)

\$9.99

Sour Cream

\$5.29

NACHO BAR - BUILD YOUR OWN NACHO BAR 1

Tex Mex Toppings

\$15.29

Beef Taco Meat, Chicken Taco Meat, Refried Beans

STARTER SALADS 1

Starter Garden Salad

\$22.69

Choose two dressings.

FAJITAS 5

Steak \$18.89

Chicken or Vegetable \$15.79

Combination with 2 Choices \$18.89

Add Alambre Shrimp (3) \$9.99

Upgrade to Grande Fajita Portions \$4.19

FAJITA-TEX MEX COMBO - BUILD YOUR OWN COMBO 3

Steak or Chicken Fajitas + One Tex Mex Choice \$20.39

Steak or Chicken Fajitas + Two Tex Mex Choices \$22.59

Alambre Shrimp (3) \$9.99

TEX MEX - BUILD YOUR OWN COMBO 10

Cheese Enchilada

Topped with chile con carne (320 cal)

Chicken Enchilada

Topped with sour cream sauce (190 cal)

Seasoned Ground Beef Enchilada

Topped with chile con carne (250 cal)

Shredded Beef Enchilada

Topped with chile con queso sauce (240 cal)

Avocado Enchilada

Topped with ranchera sauce (220 cal)

Tamale

Topped with chile con carne sauce (220 cal)

Crispy Taco Stuffed with Seasoned Ground Beef

Served with shredded lettuce, cheese and diced tomatoes (260 cal)

Soft Taco Stuffed with Seasoned Ground Beef

Served with shredded lettuce, cheese and diced tomatoes (260 cal)

Crispy Taco Stuffed with Seasoned Chicken

Served with shredded lettuce, cheese and diced tomatoes (190 cal)

Soft Taco Stuffed with Seasoned Chicken

Served with shredded lettuce, cheese and diced tomatoes (190 cal)

UPGRADE YOUR CATERING ²

Add Chile con Queso **\$2.09**

Add Guacamole **\$2.59**

DESSERT ³

Dulce de Leche Cheesecake

AVAILABLE OPTIONS

Slice: \$4.19

Whole Cake: \$66.09

Tres Leche Cake

AVAILABLE OPTIONS

Slice: \$4.19

Whole Cake: \$72.89

Churros **\$1.99**

BULK ⁶

Enchiladas **\$30.49**

Tacos **\$30.49**

Tamales **\$30.49**

Chips by the Bag **\$7.39**

Tortillas **\$5.29**

Salsas

AVAILABLE OPTIONS

Pint: \$5.29

Quart: \$7.19

DRINKS ²

Tea, Sweet Tea, Raspberry Tea or Lemonade **\$2.49**

(0-140 cal)

Gallon **\$8.99**

ABUELO'S \$5 HAPPY HOUR ⁷

Sangria Rocks

Queso Diablo

Our Spiced-Up Classic

Grande Draft Beer

Dos XX Ambar, Dos XX Lager, Modelo Especial, Corona Premier

Guacamole

Handmade, Fresh

Regular La Grandeza Margarita

Queso

Our Classic

Add Housemade Chicharrones for Dipping \$2