

Arnaldo Richard's Picos

3601 Kirby Dr 77098-3911 · +18328319940 · Updated: Jan 14, 2026

[View online menu](#)



CEVICHE Y COCTELES 6

Pescador

\$9.00

South Pacific Coast. Lime-marinated fresh snapper, Gulf shrimp or combo, tossed with onions, tomatoes, serrano peppers, cilantro and avocado

Acapulco

\$10.00

South Pacific Coast. Lime-marinated fresh snapper, Gulf shrimp or combo, tossed with sliced green olives, capers, onions, tomatoes, serrano peppers, cilantro, parsley, oregano, avocado and tomato sauce

Campechano

\$10.00

South. Lime-marinated fresh snapper, Gulf shrimp or combo, tossed with onions, tomatoes, cilantro, serrano peppers, avocado and fresh campechana sauce

Napoleon de Ceviche 10 con Pico de Piña y Mango

\$10.00

Gulf. Tower of lime-marinated fresh snapper, Gulf shrimp or combo layered with pineapple and mango pico, tomatoes and avocado

Coctel de Camarón

\$10.00

Gulf. Gulf shrimp, Mexican-style cocktail sauce and avocado

Camarones Chilpotle Remoulade

\$11.00

Gulf shrimp, chilpotle remoulade and avocado, over shredded lettuce

ENTREMESES FAVORITOS 7

Chilorio

\$10.00

North Pacific Coast. Sinaloa-style slow roasted seasoned pulled pork served with avocado slices, pico de gallo and fresh tortillas

Queso Flameado

\$10.00

North. Melted Chihuahua cheese topped with house-made Mexican chorizo or sautéed mushrooms and poblano peppers

Tamales Oaxaqueños

\$12.00

South Pacific Coast. Three banana leaf-wrapped tamales - pork, chicken and portobello with cuitlacoche

Nachos Jorge

\$10.00

Cochinita pibil, Chihuahua cheese, marinated red onions, jalapeños, guacamole, and refried black beans

Nachos Compuestos

\$10.00

North. Beef or chicken fajitas, Chihuahua cheese, jalapeños, guacamole and refried pinto beans

Quesadillas Norteñas de Espinacas

\$11.00

North. House-made flour tortillas, filled with melted Cotija and Chihuahua cheeses, sautéed spinach and roasted almonds served with cilantro-poblano dressing

Quesadillas Norteñas de Cangrejo o Salmón Ahumado

\$14.00

North. House-made flour tortillas filled with sautéed lump crab meat or chipotle smoked salmon, melted Cotija and Chihuahua cheeses, served with fresh guacamole and creamy chipotle sauce

SOPAS 3

Caldo Tlalpeño

\$9.00

Central. Pulled chicken, diced vegetables, garbanzo beans and avocado in a chicken consommé, served with chipotle peppers and limes

Sopa Tarasca Michoacana

\$9.00

Bajío. A traditional Purepecha favorite, a savory combination of bean and tortilla soup

Sopa Azteca de Tortilla

\$9.00

Central. A classic Central Mexico version of tortilla soup

ENSALADAS 4

Ensalada Verde

\$8.00

Bajío. Crisp romaine tossed with cilantro-poblano dressing and garnished with fresh Cotija cheese, chicharrón de queso and chopped cilantro

Ensalada Mixta

\$8.00

Central. Mixed greens dressed with radishes, tomatoes, red onions, corn kernels and green olives, with our house vinaigrette and garnished with flour tortilla tostadas

Ensalada de Espinacas y Queso de Cabra

\$10.00

Central. Baby spinach dressed with caramelized red onions and warm goat cheese encrusted with toasted pumpkin seeds, with our hibiscus-infused vinaigrette and toasted pepitas

Salpicón de Res

\$12.00

Central. Pulled stewed brisket, crisp romaine, red onions, tomatoes and cilantro, tossed with oregano vinaigrette, topped with avocado slices and queso fresco

PLATO FUERTE 12

Cochinita Pibil

\$12.00

South. Achiote-marinated pork roasted wrapped in banana leaves, served with pickled red onions, Mexican rice, refried black beans and Xni-pec

Chile Relleno

\$12.00

Central. Roasted poblano pepper stuffed with beef picadillo or Cotija cheese covered with tomato chipotle sauce and crema, served with Mexican rice and refried pinto beans

Filete de Pescado

\$15.00

Fresh filet of fish, your choice of Veracruz Gulf, Mojo de Ajo South Pacific Coast or Tikin-Xic South

Enchiladas de Mariscos (Seafood)

\$14.00

North Pacific Coast. Sautéed shrimp and lump crab meat rolled in fresh corn tortillas and topped with our signature roasted poblano cream sauce and melted Chihuahua cheese, served with poblano-cilantro rice and refried black beans

Enchiladas de Espinacas (Spinach)	\$12.00
North Pacific Coast. Sautéed spinach and roasted almonds rolled in fresh corn tortillas and topped with our signature roasted poblano cream sauce and melted Chihuahua cheese, served with poblano-cilantro rice and refried black beans	
Enchilada Plate (Suizas or Poblanas)	\$12.00
Your choice of two pulled chicken, beef picadillo or Chihuahua cheese enchiladas, topped with your choice of suiza or mole poblano sauce, served with Mexican rice and refried beans	
Asado de Puerco	\$12.00
North. Tender pork braised in a chile guajillo and orange zest sauce, served with Mexican rice and refried black beans	
Chile en Nogada	\$14.00
Central. Roasted poblano pepper stuffed with pulled pork in a peanut sauce with green olives, almonds, raisins, and fruits covered with a chilled creamy walnut sauce and pomegranate seeds, served with poblano-cilantro rice	
Pollo Chilpotle	\$13.00
Charbroiled chicken breast, topped with melted Chihuahua cheese and tomato chilpotle sauce, served with Mexican rice and guacamole	
Enchiladas de Acociles	\$14.00
Sautéed crawfish, rolled in fresh corn tortillas and topped with creamy chilpotle sauce and melted Chihuahua cheese, served with Mexican rice and sautéed spinach	
Milanesa de Res	\$10.00
Thinly sliced beef cutlet lightly breaded and sautéed, served with Mexican rice, shredded lettuce and tomato and avocado slices	
Tortas	\$10.00
Your choice of: Cubana (ham and roasted pork), Norteña (charbroiled beef or chicken fajita), Pierna de Puerco (roasted pork). All tortas are made with refried beans, melted Chihuahua cheese, avocado slices and crema, served with papas fritas	

CARNES ASADAS ³

Fajitas al Carbón	AVAILABLE OPTIONS
North. Sizzling charbroiled beef skirt, chicken breast or combo	Medium: \$22.00
	Small: \$14.00
Sirloin Steak	\$16.00
North. Sirloin steak, the finest cut of beef that money can buy, prepared to your specifications	
Camarones Adobados	\$18.00
North Pacific Coast. Four bacon wrapped jumbo Gulf shrimp stuffed with poblano peppers, charbroiled and basted with adobo sauce, served with Mexican rice and guacamole	

FAVORITOS DE TEJAS ⁵

Enchiladas de Tejas	\$12.00
Fresh corn tortillas filled with your choice of shredded chicken, ground beef picadillo or Chihuahua cheese topped with Texas gravy, melted cheddar cheese and chopped onions, served with Mexican rice and refried pinto beans	
Burrito al Carbon (Beef or Chicken)	\$12.00
North. Filled with your choice of charbroiled chicken or beef fajitas, chile con queso, lettuce, tomatoes and sour cream, served with Mexican rice and refried beans	

Flautas **\$12.00**
Your choice of shredded beef or chicken topped with avocado/tomatillo sauce, avocado slices and sour cream, served with your choice of refried black or pinto beans, Mexican rice and shredded lettuce

Tacos al Carbon (Beef or Chicken) **\$12.00**
North. Filled with your choice of charbroiled beef or chicken fajita, served with charro beans and pico de gallo

Carne Asada **\$14.00**
North. Charbroiled beef skirt steak, served with a cheese enchilada and your choice of refried black or pinto beans, Mexican rice and pico de gallo

ACOMPANAMIENTOS 11

Guacamole Natural **\$9.00**
(Make your guacamole just the way you like it!) Freshly puréed avocado, with onions, tomatoes, cilantro, serrano peppers and a lime wedge

Arroz con Mole y Huevo Frito **\$9.00**
Central. Mexican rice, mole negro, topped with a fried egg

Espinacas Salteadas Con Ajo **\$6.00**
Fresh sautéed spinach

Calabacitas Salteadas a la Mexicana **\$6.00**
Central. Fresh sautéed Mexican squash sautéed with corn, tomato, onions and poblano peppers

Verdolagas Salteadas Con Ajo **\$6.00**
Bajío. Fresh sautéed purslane

Esquites Mexicanos **\$6.00**
Central. Roasted corn kernels sautéed with minced onions, garlic and serrano peppers

Esquites Chorizo Maque Choux **\$7.00**
Our version of a Louisiana classic with house-made chorizo and chipotle cream

Arroz Mexicano, Verde O Negro **\$4.00**
South Pacific Coast. Mexican rice, poblano-cilantro or Oaxacan black rice

Frijoles Refritos Pintos o Negros **\$4.00**
Refried pinto or black beans

Frijoles Charros o de la Olla **\$5.00**
North. Charros beans or stewed black beans

Chile con Queso **AVAILABLE OPTIONS**
Large: \$9.00
Medium: \$7.00

CHILAQUILES 2

Chilaquiles Verdes o Rojos con Pollo **\$12.00**

Crispy house-made totopos tossed with chunks of pulled chicken with your choice of tomatillo or ranchero sauce topped with Chihuahua cheese and crema Mexicana

Chilaquiles Enmolados **\$12.00**

Crispy house-made totopos tossed with chunks of pulled chicken with your choice of mole poblano or mole negro Oaxaqueño, topped with Cotija cheese, crema Mexicana and chopped onions

HUEVOS 10

Huevos en Rabo de Mestiza (Drowned Eggs) **\$12.00**

Eggs poached in a tomato, roasted poblano and onion sauce, covered with melted Chihuahua cheese

Huevos Motuleños **\$12.00**

Fried eggs served over huaraches, topped with black beans and sliced ham, covered with fresh tomato chipotle salsa, Cotija cheese and green peas

Huevos a la Albañil (Bricklayer Eggs) **\$10.00**

Eggs any style served over huaraches, topped with a tomatillo cilantro sauce and Cotija cheese. Served with your choice of roasted potatoes or refried beans, house-made tortillas and salsa ranchera

Huevos Revueltos con Nopales al Guajillo **\$10.00**

Eggs scrambled with sautéed diced cactus pad in a chile guajillo sauce. Served with your choice of roasted potatoes or refried beans, house-made tortillas and salsa ranchera

Huevos Rancheros **\$9.00**

Fried eggs served over huarache topped with ranchero sauce and Cotija cheese. Served with your choice of roasted potatoes or refried beans, house-made tortillas and salsa ranchera

Huevos a la Mexicana **\$9.00**

Eggs scrambled with onions, tomatoes and hot serrano peppers. Served with your choice of roasted potatoes or refried beans, house-made tortillas and salsa ranchera

Machacado con Huevo a la Mexicana **\$12.00**

Eggs scrambled with Mexican-style shredded dried beef, onions, tomatoes and hot serrano peppers. Served with your choice of roasted potatoes or refried beans, house-made tortillas and salsa ranchera

Huevos con Chorizo, Jamón o Tocino **\$9.00**

Eggs scrambled with your choice of house-made chorizo, diced ham or crispy bacon. Served with your choice of roasted potatoes or refried beans, house-made tortillas and salsa ranchera

Papas con Huevos y Chorizo **\$9.00**

Eggs scrambled with diced fried potatoes and our house-made chorizo. Served with your choice of roasted potatoes or refried beans, house-made tortillas and salsa ranchera

Migas con Huevo y Chorizo o A La Mexicana **\$10.00**

Eggs scrambled with crispy tortilla strips and your choice of house-made chorizo or sautéed onions, tomatoes and serrano peppers. Served with your choice of roasted potatoes or refried beans, house-made tortillas and salsa ranchera

OMELETS 3

Chihuahua Omelet	\$12.00
Filled with mushrooms, roasted poblano peppers, onions and Chihuahua cheese	
Poblano Omelet	\$15.00
Filled with roasted poblano peppers, squash blossoms, cuitlacoche and goat cheese	
Veggie & Cotija Cheese Omelet	\$12.00
Filled with spinach, mushrooms, roasted poblano peppers, onions and Cotija cheese	

BREAKFAST OF CHAMPIONS 2

Menudo	AVAILABLE OPTIONS
Served with tortillas	Bowl: \$10.00
	Cup: \$6.00
Pozole (Pozzoli)	AVAILABLE OPTIONS
Choice of Chicken (Verde) or Traditional Pork (Rojo)	Bowl: \$10.00
	Cup: \$6.00

DESAYUNOS LIGEROS 3

Torrejas	\$7.00
"Mexican style French Toast" served with house-made piloncillo syrup, topped with toasted peanuts and Cotija cheese	
Hot Cakes	\$7.00
Pancakes served with butter and maple syrup	
Fruit Plate	\$6.00
Seasonal fresh fruits	

SIDE DISHES 6

Chilaquiles Verdes o Rojos	\$5.00
Chorizo (Mexican Sausage)	\$4.00
Tocino (Bacon)	\$5.00
Jamón (Ham)	\$4.00
Roasted Potatoes	\$5.00
Refried Beans (black or pinto)	\$5.00

DRINK SPECIALS 6

Champagne	\$8.00
Mimosa	\$6.00
Bottomless Mimosa	\$12.00

Mexican Mimosa	\$8.00
Bloody Maria	\$8.00
Bloody Mary	\$8.00

BEVERAGES 13

Fresh Squeezed Orange Juice	\$5.00
Fresh Squeezed Grapefruit Juice	\$5.00
Coffee	\$3.00
Regular or Decaf	
Mexican Hot Chocolate	\$5.00
Leche con Chocolate	\$5.00
Chocolate Milk	
Milk	\$3.00
Espresso	\$5.00
Regular or Decaf	
Cappuccino	\$6.00
Regular or Decaf	
Café de Olla	\$6.00
Café con Leche	\$6.00
Café Latte	
Aguas Frescas Licuado en	\$4.00
Leche (Milk Smoothie)	\$6.00
Tamarindo, Jamaica, Limonada	
Licuado en Agua	\$5.00
Regular Smoothie	

AJILLOS Y MARISCOS SALTEADOS 4

Camarones al Ajillo	\$15.00
North Pacific Coast. Jumbo Gulf shrimp sautéed in olive oil infused with pasilla peppers and garlic	
Calamares al Ajillo	\$12.00
North Pacific Coast. Fresh calamari sautéed in olive oil infused with pasilla peppers and garlic	
Calamares A La Mexicana	\$12.00
Gulf. Fresh calamari sautéed with fresh tomatoes, onions, serrano peppers and cilantro	

Mariscada a la Mexicana

\$18.00

Gulf. Gulf shrimp, fresh calamari, crawfish tails and red snapper sautéed with onions, peppers, cilantro and tomatoes

ESPECIALIDADES MEXICANAS 8

Borrego en Mole Coloradito

\$19.00

South Pacific Coast. Boneless leg of lamb stewed in a mole coloradito, served with Mexican rice and stewed black beans

Pollo en Mole Negro Oaxaqueño

\$18.00

South Pacific Coast. Forehalf of chicken stewed in a black mole sprinkled with toasted sesame seeds, served with black rice and refried black beans

Pollo Pibil

\$18.00

South. Achiote-marinated half chicken, roasted wrapped in banana leaves, served with pickled red onions, Mexican rice, refried black beans, and Xni-pec

Pollo en Mole Poblano

\$18.00

Central. Forehalf of chicken stewed in mole poblano, sprinkled with toasted sesame seeds, served with Mexican rice and refried pinto beans

Mancha Manteles

\$18.00

South Pacific Coast. Pork and chicken braised in a peanut and chile ancho mole with plantains, sweet potatoes, apples, and pineapple, sprinkled with fresh green peas, served with Mexican rice and stewed black beans

Cochinita Pibil

\$16.00

South. Achiote-marinated pork roasted wrapped in banana leaves, served with pickled red onions, Mexican rice, refried black beans and Xni-pec

Chiles en Nogada Tradicionales

\$19.00

Central. Roasted poblano peppers stuffed with pulled pork in a peanut sauce with green olives, almonds, raisins, and fruits covered with a chilled creamy walnut sauce and pomegranate seeds, served with poblano-cilantro rice

Chiles Rellenos

\$17.00

Central. Roasted poblano peppers stuffed with beef picadillo or Cotija cheese covered with tomato chilpotle sauce and crema, served with Mexican rice and refried pinto beans

ESPECIALIDADES DEL MAR 8

Dorado-Dorado

\$23.00

North Pacific Coast. Filet of mahi mahi pan sautéed crusted with a special spice blend, served with esquites chorizo maque-choux, sautéed spinach and avocado

Huachinango a la Veracruzana

\$29.00

Gulf. Broiled Gulf red snapper filet covered with salsa Veracruzana (tomatoes, green olives, capers and chiles gueros), served with Mexican rice

Huachinango al Mojo de Ajo

\$29.00

South Pacific Coast. Gulf red snapper filet lightly breaded, pan-sautéed in garlic-infused olive oil, served with Mexican rice, shredded lettuce, tomatoes, avocado slices and tomato-habanero sauce

Huachinango Tikin-Xik	\$29.00
South. Gulf red snapper filet, charbroiled over banana leaves, basted with achiote sauce, served with shredded lettuce, pickled red onions, Mexican rice and Xni-pec	
Lubina Chilena	\$32.00
North Pacific Coast. Broiled Chilean sea bass in a seafood broth with acelgas, mussels, clams and jumbo Gulf shrimp, served with poblano-cilantro rice	
Camarones al Chilpotle	\$26.00
Bajio. Six jumbo Gulf shrimp pan sautéed with a tomato, chilpotle and parsley sauce, served with Mexican rice and avocado slices	
Camarones al Mojo de Ajo	\$26.00
South Pacific Coast. Six jumbo Gulf shrimp lightly breaded and pan-sautéed in garlic-infused olive oil, served with Mexican rice, shredded lettuce, tomatoes, avocado slices and tomato-habanero sauce	
Camarones Adobados	\$28.00
North Pacific Coast. Six bacon wrapped jumbo Gulf shrimp stuffed with poblano peppers, charbroiled and basted with adobo sauce, served with Mexican rice and guacamole	

ESPECIALIDADES DE PICOS 9

Filete al Chilpotle	\$32.00
Bajio. Charbroiled beef tenderloin covered with melted Chihuahua cheese on a tomato-chilpotle sauce, served with Mexican rice and sautéed Mexican squash	
Filete Azteca	\$32.00
Charbroiled beef tenderloin, covered in black bean mole and queso cotija, on a charbroiled cactus pad, served with esquites Mexicanos and fresh sautéed spinach	
Filete en Salsa de Chile Poblano con Crema de Cuitlacoche	\$32.00
North Pacific Coast. Charbroiled beef tenderloin covered with melted Oaxaca cheese, on a poblano pepper and cuitlacoche cream sauce, served with sautéed Mexican squash	
Tamal de Cachete de Res	\$22.00
Gulf. Spiced beef cheeks and cactus pad roasted wrapped in banana leaves, served with chopped onions and cilantro and stewed black beans	
Pato en Dos Moles	\$28.00
Central. Breast of duck in pipián sauce and duck hindquarter in mole de ciruela, served with poblano-cilantro rice	
Conejo Relleno en Mole Almendrado	\$20.00
South Pacific Coast. Saddle of Rabbit stuffed with green olives and mushrooms on mole almendrado, served with Oaxacan black rice	
Mixiote de Borrego Hidalguense	\$28.00
Central. Spiced lamb shank steamed wrapped in agave parchment, served with Mexican rice and stewed black beans	
Chamorro de Ternera en Salsa de Chile de Arbol	\$28.00
North. Veal shank osso buco stewed in a roasted tomato and chile de arbol sauce, served with Mexican squash and a seasoned corn masa tamale	
Chamorro de Puerco con Verdolagas en Salsa Verde	\$22.00
Bajio. Pork shank stewed in a green tomatillo sauce laid over sautéed organic purslane, served with stewed black beans	

PLATILLOS MEXICANOS 7

Enchiladas de Mariscos **\$17.00**

North Pacific Coast. Sautéed shrimp and lump crab meat rolled in fresh corn tortillas and topped with our signature roasted poblano cream sauce and melted Chihuahua cheese, served with poblano-cilantro rice and refried black beans

Enchiladas Suizas Tradicionales (Sanborns' original recipe) **\$14.00**

Central. Chicken, cheese or ground beef picadillo enchiladas topped with tomatillo sauce, melted Chihuahua cheese and crema, served with Mexican rice and refried pinto beans

Enchiladas de Mole Poblano **\$14.00**

Central. Chicken, cheese or ground beef picadillo enchiladas topped with mole poblano sauce, fresh Cotija cheese and onions, served with Mexican rice and refried pinto beans

Enchiladas de Espinacas **\$16.00**

North Pacific Coast. Sautéed spinach and roasted almonds rolled in fresh corn tortillas and topped with our signature roasted poblano cream sauce and melted Chihuahua cheese, served with poblano-cilantro rice and refried black beans

Enchiladas de Acociles **\$17.00**

Central. Sautéed crawfish, rolled in fresh corn tortillas and topped with creamy chilpotle sauce and melted Chihuahua cheese, served with Mexican rice and sautéed spinach

Sincronizadas Verdes o Rojas (a Pico's original since 1984) **\$15.00**

Roasted pulled pork and roasted pulled chicken stacked between fresh corn tortillas, topped with melted Chihuahua cheese and salsa verde or tomato chilpotle sauce, topped with crema and avocado slices, served with Mexican rice and refried pinto beans

Enchiladas de Tejas **\$14.00**

Fresh corn tortillas filled with your choice of shredded chicken, ground beef picadillo or Chihuahua cheese topped with Texas gravy, melted cheddar cheese and chopped onions, served with Mexican rice and refried pinto beans

SPECIALTY COFFEE DRINKS 10

The Double Barrel Toddy **\$11.00**

Picos Special Reserve Herradura Double Barrel Reposado, apple, lemon, clove

Café Grande **\$9.00**

A blend of El Jimador reposado, Grand Marnier, and coffee topped with fresh whipped cream

Chocolate en Fuego **\$9.00**

Patron Incendio, Patron XO Dark, coffee, chocolate, topped with whip cream

Chocolate Frances **\$9.00**

Traditional Mexican hot chocolate with Green Chartreuse and Montelobos Mezcal

Café Avion **\$9.00**

A blend of Avion Espresso liqueur, Ancho Reyes Chile liqueur, milk, and espresso

Café Monica **\$9.50**

A blend of Patron reposado, Patron XO dark, La Lechera leche condensada, dulce de leche, espresso and milk

Café Seville **\$8.00**

A blend of Cointreau Noir, and Coffee topped with whipped cream

Café Presidente	\$8.00
A blend of Presidente Brandy, Kahlua, and coffee topped with whipped cream	
Cafe Claudia	\$9.00
Tia Maria liqueur, vanilla bean and cinnamon infused agave nectar, coffee, topped with whipped cream	
Keoke Coffee	\$8.00
Kahlua, Presidente Brandy, Godiva Chocolate liqueur, Godiva White Chocolate liqueur, and coffee topped with whipped cream	

CAFÉ 11

Mexican Hot Chocolate	\$6.00
Traditional Mexican hot chocolate	
Café Bombon	\$6.00
A blend of espresso and sweetened condensed milk	
Café Miel	\$6.00
A blend of steamed milk, espresso, and cinnamon infused honey	
Café Americano	\$6.00
Espresso topped with hot water	
Café Mocha	\$6.00
A blend of espresso, steamed milk and warm chocolate syrup	
Café Latte	\$6.00
A blend of espresso and steamed milk and topped with a frothy milk foam	
Café con Cajeta y Anise	\$6.50
A blend of espresso, star of anise infused caramel, steamed milk, and topped with a frothy milk foam	
Palazzo	\$6.00
A shot of espresso sweetened with brown sugar, chilled, and shaken with cool cream over ice	
Espresso	\$5.00
Double Espresso	\$7.00
Cappuccino	\$6.00

MAIN 10

Napoleon de Ceviche con Pico de Mango y Piña

Tower of lime-marinated fresh snapper, Gulf shrimp or combo layered with tomatoes, avocado and Pico de Mango y Piña

Ensalada de Espinacas y Queso de Cabra

Baby spinach dressed with caramelized red onions and warm goat cheese encrusted with toasted pumpkin seeds, with our hibiscus-infused vinaigrette and toasted pepitas

Salpicón de Res

Pulled stewed brisket, crisp romaine, red onions, tomatoes and cilantro, tossed with oregano vinaigrette, topped with avocado slices and queso fresco

Enchiladas de Tejas

Fresh corn tortillas filled with your choice of shredded chicken, ground beef picadillo or Chihuahua cheese topped with Texas gravy, melted cheddar cheese and chopped onions, served with Mexican rice and refried pinto beans

Flautas

Your choice of shredded beef or chicken topped with avocado/tomatillo sauce, and sour cream, served with your choice of refried black or pinto beans, Mexican rice and shredded lettuce

Tacos al Carbon (Beef or Chicken)

Filled with your choice of charbroiled beef or chicken fajita, served with charro beans and pico de gallo

Tacos de Cochinita Pibil

Filled with achiote-marinated roasted pulled pork, served with frijoles de la olla, pickled red onions and Xni-pec

Asado de Puerco

Tender pork braised in a chile guajillo and orange zest sauce, served with Mexican rice and refried black beans

Milanesa de Res

Thinly sliced beef cutlet lightly breaded and sautéed, served with Mexican rice, shredded lettuce chopped tomatoes and avocado slices

Tortas

Your choice of: Cubana (ham and roasted pork), Norteña (charbroiled beef or chicken fajita), Pierna de Puerco (roasted pork). All tortas are made with refried beans, melted Chihuahua cheese, avocado slices and crema, served with papas fritas

DAILY SPECIALTY BEER 5

Monday: Modelo Especial

Tuesday: Tecate

Wednesday: Karbach Hopadillo

Thursday: Dos XX Lager or Amber

Friday: St. Arnold Lawnmower

COCKTAILS 3

Premium Shaker Margarita

\$6.00

Agavales Silver, fresh lime, Patron Citronge

Pico Rita

\$5.00

Regular Rocks or Frozen

Martini

\$7.00

Deep Eddy Vodka. Classic, Dirty, Lemon Drop, Cosmopolitan, Apple Tini

WINE 3

Lechuza Garnacha

Puerto Viejo Sauv Blanc

Sean Minor four bears Chardonnay

MEXICAN SODAS 4

Coke

Sprite

Fanta Orange

Topo Chico Natural

AGUAS FRESCAS 4

Limonada

Jamaica

Tamarindo

Horchata

BOTANITAS 10

Chile Con Queso **\$5.00**

Guacamole **\$5.00**

Chicharron de Queso **\$5.00**

Esquites **\$6.00**

Roasted corn off the cob street style

Tostada **\$6.00**

A Toasted corn tortilla with your choice of roasted pork or chicken topped with beans, lettuce, sour cream, cheese, and pico

Fish Tacos **\$8.00**

Two corn tortillas filled with Tikin-Xic grilled or al mojo de ajo style red snapper, shredded lettuce and pico de gallo

Street Tacos **\$6.00**

Two corn tortillas filled with your choice of roasted pulled pork or sautéed tenderloin tip al chilpotle

Ceviche Campechano **\$8.00**

Lime marinated red snapper, gulf shrimp, or combo, tossed in campechana sauce with onions, cilantro, serrano peppers, and avocado

Nachos Jorge **\$6.00**

Layers of black beans, Chihuahua cheese, cochinita pibil, guacamole, pickled red onions and jalapenos

Camarones Y Calamares AL Ajillo

\$8.00

Shrimp and Calamari sautéed in our infused garlic pasilla pepper olive oil, served with bolillo toasts

BEBIDAS 9

Coco Mojo

Bacardi 151, Don Q Coconut, fresh mint, fresh lime juice, coconut water

Gin and Tonic

Beefeater 24, fresh lime and lemon slices, seagrams tonic

Lemon Drop

Deep Eddy Lemon Vodka, fresh lemon, Jules Perchard triple sec

Shaker Rita

Agavales Silver, Patron Citronge, Fresh Lime Juice, and Agave Nectar

Apple Martini

Deep Eddy Vodka, Apple Pucker, Lemon, lime

Sangria

Southhouse Apple Pie Moonshine, Patron Citronge, Fresh fruit, fresh fruit juices, and red wine

Pico Rita

Fresh lime, Agavales silver served on the rocks or frozen

Ponche de Leche

Rum Chata, Fireball, Milk and Honey

Blue Hawaiian

Don Q Silver, Don Q Coconut, pineapple, coconut, blue curacao

BEER 3

Bud Light

Karbach Hopadillo

Tecate

SIGNATURE SHAKER MARGARITAS 17

The Perfect

The perfect blend with the perfect ingredients, Herradura Silver, Cointreau and fresh lime juice. Served straight up or on the rocks

Top Shelf

Arnaldo's authentic blend of El Jimador Reposado, Patron Citronge Orange Liqueur and fresh lime juice. Served straight up, frozen or on the rocks

Mr. Blue

A smooth blend of El Jimador Blanco, Patron Citronge Orange Liqueur, Blue Curaçao and fresh lime juice. Served straight up or on the rocks

The Original

Margarita's original blend of El Jimador Blanco, Patron Citronge Orange Liqueur and fresh lime juice. Served straight up or on the rocks

The Ultimate

The ultimate blend of El Jimador Reposado, Cointreau, Grand Marnier and fresh lime juice. Served straight up or on the rocks

The Golden

A rich blend of El Jimador Reposado, Grand Marnier and fresh lime juice. Served straight up or on the rocks

The Horny

Our romantic blend of Sauza Hornitos Reposado, Patron Citronge Orange Liqueur and fresh lime juice. Served straight up or on the rocks

24 Karat

An elegant blend of Herradura Reposado, Cointreau and fresh lime juice. Served straight up or on the rocks

Oaxaca Rita

Mina Real Blanco Mezcal, Pierre Ferand Dry Curacao fresh lime juice, served straight up or on the rocks

El Jefe

A straightforward blend of Patrón Silver Tequila, Patrón Citronge Orange Liqueur and fresh lime juice. Served straight up or on the rocks

The Noir

An exclusive blend of Arnaldo's hand-selected Herradura Double Barrel Reposado Tequila, Cointreau Noir - Remy Martin Cognac-based Orange Liqueur and fresh lime juice. Served straight up or on the rocks

La Pura Vida

A pure blend of Pura Vida Silver, Pura Vida Naranja, and fresh lime juice served straight up or on the rocks

El Platino

A Platinum blend of Jose Cuervo Platino, Cointreau and fresh lime juice served straight up or on the rocks

Pancho Rita

A blend for the greats! Siete Leguas Reposado, Cointreau, fresh lime juice served straight up or on the rocks

La Elegancia

A prestigious blend of Don Julio 1942, Cointreau Noir and fresh lime juice served straight up or on the rocks

La Fortaleza

A Valiant blend of Fortaleza Reposado, Cointreau, and fresh lime juice served straight up or on the rocks

El Antiguo Testamento

An old testament to the truth! Don Julio 70, Grand Marnier Cuvee du Centenaire (100 yrs), fresh lime juice served straight up or on the rocks

ULTRA PREMIUM SHAKERS 2

La Millonaria

A sophisticated blend of Don Julio Real Extra Añejo, Grand Marnier Cuvée du Centenaire (100 years) and fresh lime juice. Served straight up or on the rocks

La Billionaria

A decadent blend of Herradura Selección Suprema Extra Añejo, Grand Marnier Cuvée du Cent Cinquantenaire (150 years) and fresh lime juice. Served straight up or on the rocks

WORLD FAMOUS PICORITAS 2

PicoRita Silver

Arnaldo's original recipe made with 100% Agave Silver Tequila. Served frozen or on the rocks. Regular (12 oz.), Grande (27 oz.), Mucho Grande (48 oz.)

PicoRita Gold

Arnaldo's original recipe made with 100% Agave Reposado Tequila. Served on the rocks. Regular (12 oz.), Grande (27 oz.), Mucho Grande (48 oz.)

WE PROUDLY POUR 7

Deep Eddy Vodka

El Jimador Tequila

Texas Crown Bourbon

Don Q Rum

Beefeater Gin

Dewar's Scotch

El Presidente Brandy
