



AMERICAN BREAKFAST 10

American Plate	\$7.99
Two eggs cooked any style. Choice of toast or biscuits, and choice of a side of bacon, ham or sausage	
Chicken Fried Steak and Eggs	\$9.99
Chicken fried steak with cream gravy and two eggs cooked any style. Toast or biscuits	
Ribeye Steak and Eggs*	\$12.99
Ribeye steak (6oz) grilled and two eggs, cooked any style. Toast or biscuits	
Biscuits and Gravy	\$4.99
Two buttermilk biscuits, split and topped with cream gravy	
Pork Chops and Eggs	\$10.99
Two grilled pork chops. Served with two eggs cooked any style, beans, pico de gallo and three tortillas	
Cheese Omelette	\$7.99
Three egg omelette with cheddar cheese. Choice of toast or biscuit	
Vegetarian Omelette	\$8.59
Three egg white omelette with Monterey Jack cheese and sauteed onions, bell peppers, spinach and mushrooms. Choice of toast or biscuits	
Ham and Cheese Omelette	\$8.59
Three egg omelette with ham and cheddar cheese. Choice of toast or biscuits	
Steak Omelette	\$9.99
Three egg omelette with Monterey Jack cheese. Fajita meat sauteed with tomatoes, onions, jalapenos and bell peppers. Served with beans and three tortillas	
Spinach Omelette	\$9.59
Three egg omelette with cheddar cheese, bacon, roasted poblano peppers, topped with ranchero sauce. Served with beans and three tortillas	

PANCAKES (VEGETARIAN) 2

Short Stack (2)	AVAILABLE OPTIONS
	\$3.99
	With Two Eggs: \$5.99
Full Stack (3)	AVAILABLE OPTIONS
	\$4.99
	With Two Eggs: \$6.99

MEXICAN BREAKFAST 13

Migas	\$8.59
Three eggs cooked with tortilla chips, onions, jalapeno peppers and tomatoes, topped with cheddar cheese	
Migas con Queso	\$8.99
Migas topped with chile con queso sauce	
Migas Rancheras	\$8.99
Migas topped with ranchero sauce, Monterey Jack cheese	
Chori Migas	\$8.99
Cooked with Mexican sausage (chorizo)	
Chorizo Plate	\$8.99
Three eggs scrambled with Mexican sausage (chorizo). Served with pico de gallo	
Huevos Rancheros	\$8.59
Two eggs cooked any style, topped with ranchero sauce	
Migas and Fajitas	\$9.59
Migas served with your choice of (beef or chicken) fajitas	
Barbacoa Plate	\$9.59
Beef barbecue cooked Mexican style. Served with pico de gallo, onions and jalapenos	
Huevos con Jamon	\$8.99
Three eggs scrambled with smoked ham	
Huevos a la Mexicana	\$8.59
Three eggs scrambled cooked with tomatoes, onions and jalapenos peppers	
Chilaquiles con Pollo	AVAILABLE OPTIONS
Crispy tortillas, mixed with chicken and choice of sauce (green or red), topped with Monterey Jack cheese, sliced avocado and sour cream	\$8.99
	Add Two Eggs For:
	\$2.00
Huevos Divorciadois	\$8.59
Two eggs, Cooked any style, one topped with ranchero sauce and one with green sauce	
Nopalitos Plate	\$8.99
Three eggs, scrambled with nopalitos, served with avocado and pico de gallo	

MENUDO 1

Menudo	\$8.99
Served with onions, cilantro, jalapenos, limes and three tortillas	

A LA CARTE 5

Toast or Biscuit	\$1.25
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Cinnamon Roll	\$2.50
Pork Chop (1)	\$2.99
Bacon, Ham or Sausage	\$1.99
Chile con Queso	AVAILABLE OPTIONS
	Small: \$5.99
	Large: \$6.99

BREAKFAST TACOS 4

Egg	\$2.00
Egg and One Item	\$2.25
Egg and Two Items	\$2.50
Egg and Three Items	\$2.75

TACOS ESPECIALES 7

Fajitas Beef or Chicken
served with lettuce, tomatoes and cheese
Carne Guisada
Served with pico de gallo, lettuce and cheese
Barbacoa
Served with pico de gallo, sliced jalapenos and onions
Carnitas
Served with pico de gallo, sliced jalapenos and onions
Puerco en Guajillo
Cubed pork, cooked with chile guajillo and served with lettuce, tomatoes, cheese and onions
Brisket
Mesquite smoked brisket served with lettuce, pico de gallo, and cheese
Migas
Tortilla chips, onions, jalapeno peppers, tomatoes, and cheese

BREAKFAST SPECIALS 7

Monday - Migas	\$6.99
Tuesday - Vegetarian Omelette	\$7.59
Wednesday - Huevos Rancheros	\$6.99
Thursday - Spanish Omelette	\$7.99

Friday - Huevos a la Mexicana	\$6.99
Saturday - Huevos Divorciados	\$7.59
Sunday - Chilaquiles	AVAILABLE OPTIONS
	\$7.99
	Add Two Eggs For: \$2.00

BEVERAGES 13

Pepsi
Diet Pepsi
Mtn Dew
Dr Pepper
Sierra Mist
Tropicana Lemonade
Mug Root Beer
Fiji
Topo Chico
Juice & Milk
Orange, Tomato, Cranberry, Pineapple, Apple, Grapefruit, Hot Chocolate, Chocolate Milk and Milk (no refills)
Mexican Coke
Ginger Ale
Aguas Frescas: Horchata & Jamaica
no refills

HAPPY HOUR 9

Bottled Domestic Beer	\$3.00
Bottled Imported Beer	\$3.50
Draft Beer	AVAILABLE OPTIONS
	16oz: \$3.00
	24oz: \$4.00
Micheladas	\$4.50
choice of beer	
Tex-Mex Rita	\$8.00
Served in an 18oz. glass with your choice of an upside down XX or Coronita 7oz. beer	

Suprema Rita	\$6.00
Fruti Ritas	\$4.00
House Rita	\$4.00
Daiquiris	\$4.00

REDS 3

Cabernet Sauvignon

Merlot

Pinot Noir

WHITES 4

Chardonnay

White Zinfandel

Pinot Grigio

Moscato

MARGARITAS 7

Cuervo Rita	\$8.00
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Made with Jose Cuervo Especial Tequila, Cointreau, fresh lime juice, agave nectar, sweet & sour and a splash of orange juice

Suprema Rita	\$8.00
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Sauza Gold, Gran Gala, fresh lime juice, agave nectar, sweet & sour and a splash of orange juice. Choose from frozen or on the rocks!

Tex-Mex Rita	\$9.00
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Our signature frozen margarita with your choice of an upside down XX or Coronita 7oz beer. Served in an 18oz. glass

Especial Rita	\$10.00
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Milagro Reposado Tequila, Chambord Liqueur, fresh lime juice, agave nectar, sweet & sour and a splash of orange juice. Served in an 18oz. glass

Spicy Rita	\$9.00
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Made with El Jimador Tequila, Gran Gala, serrano peppers, fresh lime juice, agave nectar, sweet & sour and a splash of orange juice - served on the rocks

Premium Rita	\$11.00
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Made with 1800 Anejo Tequila, Grand Marnier, fresh lime juice, agave nectar, sweet & sour and a splash of orange juice. Served in an 18oz. glass

Memo's Rita	\$12.00
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Made with Patron Silver Tequila, Cointreau, Grand Marnier, Presidente Brandy, fresh lime juice, agave nectar, sweet & sour, and a splash of orange juice. Served in an 18oz. glass (Only two per person)

TEQUILA COCKTAILS 9

Plata Rita	\$11.00
Made with Cazadores Blanco Tequila, Cointreau, Gran Gala, and fresh lime juice. Served in an 18oz. glass	
Skinny	\$9.00
Made with Republic Silver Tequila, agave nectar, and fresh lime juice	
Blue Martini	\$10.00
Milagro Silver Tequila, Gran Gala, blue curacao, fresh lime juice, agave nectar, sweet & sour, a splash of orange juice and a dash of olive juice	
Mexican Mule	\$10.00
Made with Altos Reposado Tequila, and simple syrup topped with ginger beer	
Bloody Maria	\$9.00
Made with Espolon Tequila, and our house bloody mary mix. Served in an 18oz. glass with your choice of an upside down XX or Coronita 7oz. beer	
Dos Salsas Rita	\$9.00
Sauza Gold, fresh lime juice, agave nectar, sweet & sour, orange juice with a floater of Gran Gala. Served frozen or on the rocks in an 18oz. glass	
Paloma	\$9.00
Made with Avion Silver Tequila, grapefruit soda, fresh lime juice, and a pinch of sea salt	
House Rita	\$6.00
Our signature house margarita made with tequila, Hiram Walker Triple Sec, fresh lime juice, agave nectar, sweet & sour and a splash of orange juice	
Fruti Ritas	\$6.00
Available in the following: Blue, Banana, Coconut, Italian, Melon, Peach, Pineapple, Guava, Raspberry, Sangria, Strawberry, Swirl and Mango	

MEXICAN MARTINI 1

Mexican Martini	
Choose from Herradura, Cazadores or 1800 Tequila - Cointreau, fresh lime juice, agave nectar, sweet & sour, a splash of orange juice and a dash of olive juice. Served in a shaker	

SPECIALTY COCKTAILS 7

Daiquiris	\$6.00
Made with Bacardi Superior Rum. Available in Strawberry, Peach, Mango and Guava	
Pina Colada	\$6.00
Made with Malibu Coconut Rum	
Mojito	\$7.50
Made with Bacardi Superior Rum - lime juice, simple syrup, fresh mint and club soda served over ice and garnished with a lime. Available in Peach, Melon, Orange and Raspberry	

Texas Bloody Mary	\$6.00
Absolut Texas Vodka with our signature bloody mary mix. Served in an 18oz. glass	
Dos Salsas Cosmopolitan	\$6.00
Grey Goose Vodka, Cointreau, and a splash of cranberry	
Austin's Deep Eddy Vodka	\$6.00
Your choice of Deep Eddy Vodka served with club soda, in a martini, on the rocks, or with your favorite mix.	
Deep Eddy Vodka Flavors: Straight, Ruby Red, Lemon, Tea, or Cranberry	
Homemade Sangria	AVAILABLE OPTIONS
Our homemade sangria mix made with a blend of red and white wine, Presidente Brandy, Gran Gala Orange Liqueur and fresh fruit juices. Served in an 18oz. glass	\$7.00
	Add Southern Comfort For:
	\$1.00

HURRICANES 4

The Original Hurricane

Light rum, dark rum, 151 rum, grenadine and pineapple juice

Mai-Tai

Light rum, dark rum, creme de almond, triple sec, grenadine, orange juice and pineapple juice

Long Island Iced Tea

Vodka, gin, rum, tequila, triple sec, sweet & sour and coke

Electric Iced Tea

Vodka, gin, rum, tequila, blue curacao, sweet & sour and lemon lime soda

WINE 3

Kendall Jackson

Chardonnay, Cabernet Sauvignon, Merlot

AVAILABLE OPTIONS

\$8.00

\$24.00

Torres Sangre de Torro Red (Spain)

AVAILABLE OPTIONS

\$7.00

\$21.00

Casillero de Diablo (Chile)

AVAILABLE OPTIONS

\$7.00

\$21.00

WOODBRIIDGE BY ROBERT MONDAVI 2

Whites by the Glass

Chardonnay, White Zinfandel, Pinot Grigio, Moscato

\$6.00

Reds by the Glass

Cabernet Sauvignon, Merlot, Pinot Noir

\$6.00

BOTTLED DOMESTIC 8

- Bud Light
- Budweiser
- Coors Light
- Miller Lite
- Lone Star
- Shiner Bock
- Michelob Ultra
- O'Douls Non-Alcoholic

DRAFT 8

- XX Lager
- Pacifico
- Negra Modelo
- Modelo Especial
- Shiner
- Bud Light
- Blue Moon
- Miller Lite

BOTTLED IMPORTED 13

- Corona
- Corona Light
- Bohemia
- Sol
- Victoria
- XX Amber
- XX Lager
- Modelo Especial
- Negra Modelo
- Tecate

Tecate Light	
Pacifico	
Seasonal IPA	

MICHELADAS 1

Micheladas	\$5.50
Choice of Beer	

SILVER 17

1800	
Altos	
Avion	
Casamigos	
Cazadores	
Corazon	
Corralejo	
Corzo	
El Jimador	
Espolon	
Herradura	
Milagro	
Republic	
Don Julio	
Patron	
Tres Generaciones	
Dulce Vida	

REPOSADO & GOLD 20

1800	
Altos	
Avion	

Casamigos
Cazadores
Corazon
Corralejo
Corzo
El Jimador
Espolon
Herradura
Jose Cuervo Gold
Milagro
Republic
Don Julio
Patron
Sauza Hornitos
Sauza Gold
Tres Generaciones
Dulce Vida

ANEJO 17
1800
Avion
Casamigos
Cazadores
Corazon
Corralejo
Corzo
El Jimador
Espolon
Herradura

Milagro

Republic

Don Julio

Patron

Sauza Conmemorativo

Tres Generaciones

Dulce Vida

PREMIUM TEQUILAS 5

Maestro Dobel Diamante

Milagro Select Barrel Reserve

Silver, Reposado, Anejo

Jose Cuervo Reserva de la Familia

Don Julio 1942

Gran Patron Platinum

WHISKEY / WHISKY 6

Jack Daniels

Gentleman Jack

Seagrams 7

Jameson

Crown Royal

Canadian Club

SCOTCH 7

Buchanans 12

Buchanans 18

Dewars

Chivas Regal 12

Macallan 12

The Glenlivet 12

BOURBON 6

Wild Turkey 81

Woodford Reserve

Maker's Mark

Jim Beam

W.L. Weller

Knob Creek

COGNAC 8

Remy Martin VSOP

Martell VSOP

Hennessy VSOP

Courvoisier VSOP

Remy Martin XO

Martell XO

Hennessy XO

Courvoisier XO

VODKA 5

Absolut

Ciroc

Deep Eddy

Grey Goose

Skyy

RUM 4

Bacardi

Malibu

Appleton

Captain Morgan

GIN 4

Bombay Original

Bombay Sapphire

Hendricks

Tanqueray

LIQUEUR 12

Ancho Reyes

Chambord

Cointreau

Fireball

Disaronno Amaretto

Frangelico

Gran Gala

Jagermeister

Kahlua

Tuaca

Grand Marnier

Baileys

MEZCAL 3

Montelobos Joven - USDA Organic

El Senorio Reposado

Zignum Reposado

AFTER DINNER DRINKS 4

Mexican Coffee \$4.00

(served hot or cold) Our house coffee served with a shot of Jose Cuervo Especial Gold

Nutty Irishman \$5.00

(served cold in a martini, shot or on the rocks) Equal parts of Frangelico and Carolans Irish Cream Liqueur

Kahlua Mudslide	\$5.00
Our signature chocolate frozen treat made with Kahlua	
Kahlua White Russian	\$5.00
A Dos Salsas classic	

DESSERTS 8

Turtle Cheese Cake
Sopapillas
Strawberry Cheese Cake
Chocolate Cake
Fried Ice Cream
Tres Leches Cake
Flan
Dulce de Leche