

Besito Mexican

205 Westshore Plz 33609-1810 · +18132874800 · Updated: Jan 14, 2026

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ENSALADAS 2

Mexicana (Mexican Chopped Salad)

Mixed greens, roasted corn, black beans, crispy boniato, tomatoes, and queso fresco topped with grilled chicken served with a side of chipotle cream dressing

AVAILABLE OPTIONS

\$17.95

Substitute: Carne Asada:

\$3.00

Substitute: Camarones: \$2.00

Substitute: Fresh Fish: \$3.00

Ensalada de Casa

Baby field greens, mango, tomato, pickled red onion, jicama, and a citrus vinaigrette

\$6.95

ENCHILADAS 6

Suizas

Shredded chicken wrapped in corn tortillas baked in a tomatillo cream salsa, topped with queso chihuahua, diced onions and cilantro

\$17.95

Carnitas

Carnitas wrapped in corn tortillas and baked in a black bean/jalapeno salsa, topped with salsa molcajete, crispy bacon, queso fresco, onions, and cilantro

\$18.95

Ranchera

Shredded chicken wrapped in corn tortillas baked in a ranchera salsa, topped with queso Chihuahua, diced onion, and cilantro

\$17.95

Mole Poblano

Shredded chicken wrapped in corn tortillas baked in a mole poblano salsa, topped with queso fresco, diced onion, and cilantro

\$17.95

Carne

Adobo marinated steak, spiced tomatoes, wrapped in corn tortillas, baked in chipotle cream sauce, topped with queso chihuahua, pickled red onions and cilantro

\$18.95

Mixtas

Skirt steak, grilled chicken, and chorizo wrapped in corn tortillas baked in a guajillo cream salsa, topped with sweet plantains, diced onions, cilantro, and a crema drizzle

\$18.95

IRON SKILLET TACOS 5

Pollo

Adobo marinated grilled chicken breast and melted queso chihuahua served in a sizzling skillet topped with fresh pico de gallo

\$18.95

Carne Asada*

Grilled NY strip and melted queso chihuahua served in a sizzling skillet topped with fresh pico de gallo

\$20.95

Pescado **\$22.95**

Blackened pescado on a bed of spinach, mushrooms, and salsa verde served in a sizzling skillet, topped with pico de gallo, queso fresco, cilantro, and avocado

Carnitas **\$16.95**

Marinated pork and melted queso chihuahua in a sizzling skillet topped with pineapple pico de gallo

Mixtos **\$20.95**

Grilled chicken, steak and chorizo on a bed of chipotle cream salsa, melted queso chihuahua topped with rajas, nopales, queso fresco and cilantro

TIERRA 3

Filete de Res al Chipotle* **\$29.95**

Dos (2) 4 oz. filet mignon marinated in modera negra, chipotle quemado salsa, queso Chihuahua, nopales, plantains, queso fresco and cilantro

Churrasco Burger **\$12.95**

Blend of churrasco, skirt steak and jalapeno, topped with poblano mayonnaise, avocado, pickled onions, lettuce, tomato and bacon, served with a side ensalada with citrus vinaigrette

Bistec **\$29.95**

10 oz NY strip or 8oz filet mignon, salsa verde, guacamole, grilled wild camarones, queso fresco, and cilantro

DEL MAR 2

Pescado Veracruzana

Today's selection of fish in a light veracruz salsa, tomatoes, olives, capers, sweet peppers, and cilantro

Arrachera con Camarones **\$19.95**

NY strip and wild caught camarones sautéed with ranchera salsa and sweet plantains, topped with queso fresco and cilantro

ACOMPAÑANTES 4

Elotes de la Calle

Roasted mexican street corn topped with chipotle molido and queso fresco, served with a lime wedge

Tamale de Elote

Fresh corn tamale topped with a chipotle chile cream, diced onion, cilantro, and queso fresco

Espinaca al Ajo

Baby spinach sautéed with garlic and jalapeno

Platanos con Crema

Fried sweet plantains topped with a crema drizzle and queso fresco

QUESADILLAS 3

Pollo **\$11.95**

Chicken, queso Chihuahua, and rajas grilled in a flour tortilla served with a side of pico de gallo, crema, and salsa verde

Carne Asada* **\$11.95**

Marinated NY strip, queso Chihuahua, and espinaca grilled in a flour tortilla served with a side of pico de gallo, salsa verde, and crema

Camarones **\$13.95**

Wild blackened shrimp, caramelized pineapple, and queso Chihuahua grilled in a flour tortilla topped with shredded jicama, cilantro, and chipotle crema drizzle

FROM OUR GARDEN 7

Quesadilla Calabaza **\$9.95**

Squash blossoms, onions, mushrooms, poblano peppers, and queso Chihuahua grilled in a flour tortilla, served with a side of salsa verde, pico de gallo, and crema

Quesadilla Queso **\$8.95**

Queso Chihuahua grilled in a flour tortilla, served with a side of salsa verde, pico de gallo, and crema

Quesadilla Vegetales **\$9.95**

Spinach, mushrooms, rajas, and queso Chihuahua grilled in a flour tortilla, served with a side of salsa verde, pico de gallo, and crema

Budin Vegetales **\$17.95**

Nopales salad, spinach and elotes layered between two corn tortillas on a bed of salsa verde and topped with melted queso chihuahua

Enchilada Vegetales **\$17.95**

Jalapeno, onions, spinach, mushrooms, and roasted corn wrapped in corn tortillas and baked in salsa verde, topped with goat cheese, diced onions, and cilantro

Enchilada Queso **\$17.95**

Melted queso chihuahua wrapped in corn tortillas and baked in salsa ranchera, topped with queso Chihuahua, diced onions, and cilantro

Iron Skillet Vegetales **\$17.95**

Baby spinach, mushrooms, roasted corn and salsa verde, served in a sizzling skillet and topped with fresh avocado and goat cheese

REFRESHING DRINKS 5

Besito Passion Fruit Iced Tea **\$3.00**

Unsweet passion fruit iced tea served with a side of agave nectar

Besito Lemonada **AVAILABLE OPTIONS**

Fresh squeezed lemons, water, and simple syrup

\$3.00

Add Strawberry, Mango, Pineapple: \$1.00

Arnold Palmer **\$3.00**

50 / 50 lemonada and unsweetened passion fruit iced tea

Juices **\$3.00**

Pineapple, Grapefruit, Mango, Pomegranate-Tangerine, OJ

Jarritos Mexican Soda **\$3.00**

Grapefruit, Strawberry, Lime, and Mandarin

BOCADILLOS 6

Queso Fundido

Sizzling skillet with sauteed rajas topped with baked queso chihuahua and topped with diced onion and cilantro

AVAILABLE OPTIONS

\$7.95

Add Chorizo: \$2.00

Add Mushrooms: \$2.00

Add Blackened Shrimp:

\$4.00

Ceviche del Dia

Ceviche made daily and served with warm tortilla and plantain chips

Flautas de Pollo

\$8.95

Dos (2) crispy rolled tacos filled with shredded chicken tinga, served with salsa verde and salsa guajillo, topped with shredded cabbage, onion, crema, queso fresco and cilantro

Tamale de Elote y Camarones

\$10.95

Shrimp a la plancha, fresh corn tamale, chipotle cream, onions, cilantro, and queso fresco

Tostadas

AVAILABLE OPTIONS

Crispy tortilla chips baked with queso chihuahua, black beans, pico de gallo and crema

\$7.95

Add Carnitas: \$3.00

Add Chicken: \$4.00

Add Steak: \$5.00

Chipotle Glazed Danish Ribs

\$14.95

1 lb slow roasted ribs, grilled and finished with a chipotle glaze. Served with a side of house made slaw

STREET TACOS 6

Camarones

\$12.95

Crispy shrimp tacos on a bed of shredded cabbage topped with pico de gallo, chipotle cream salsa, and queso fresco

Baja Fish Tacos

\$11.95

Tempura battered mahi, house made slaw, queso fresco, topped with chipotle crema. Served on flour tortillas

Carnitas

\$10.95

Marinated pork on a bed of shredded cabbage topped with black bean salsa, pickled red onions, and queso fresco

Queso Asada

\$11.95

Seared queso fresco on a bed of shredded cabbage, topped with roasted mushrooms, poblano chiles and pumpkin seed and jalapeno salsa

New York Strip Tacos*

\$14.95

Seared NY Strip on a bed of shredded cabbage with roasted mushrooms, poblano chiles, and chipotle cream

Roasted Pollo

\$11.95

Roasted chicken, house made slaw, queso Chihuahua, cilantro and crema

CÓCTELES DE LA CASA 6

Besito Tequila Mojito

\$10.00

Mi campo reposado, fresh mint, club soda, sugar cane

Sangria de Besito

A Mexican specialty! A blend of red or white wine, peach liqueur, fresh fruit and juices

AVAILABLE OPTIONS

Glass: \$9.00

Pitcher: \$28.00

Michelada de Besito

\$7.00

Classic Mexican coctele served with your choice of bottled beer. A blend of fresh squeezed lime, sangrita and a salted rim

El Cabrito (Mule)

\$12.00

Cabrito blanco tequila, muddled orange, fresh squeezed lime, simple syrup, grand marnier, ginger beer, candied ginger slices

Pasion Caliente

\$10.00

Dulce Vida blanco tequila, orange liqueur, spicy passion fruit puree, fresh squeezed lime

Smoky Guava

\$10.00

Xicaru Mezcal tequila, agave nectar, guava juice, fresh squeezed lime

MARGARITAS DE LA CASA 9

Besito Patron

AVAILABLE OPTIONS

Patron reposado tequila, orange liqueur, pomegranate-tangerine juice, fresh squeezed lime

Glass: \$10.00

Pitcher: \$55.00

La Casa

\$9.00

Blue agave blanco tequila, pomegranate-tangerine juice, triple sec, fresh squeezed lime. House frozen

Partida Natural

\$10.00

Partida blanco tequila, agave nectar, fresh squeezed lime

Classic

AVAILABLE OPTIONS

Blue agave blanco tequila, triple sec, sour, fresh squeezed lime

Glass: \$8.00

Pitcher: \$45.00

Mango

\$10.00

Herradura blanco tequila, triple sec, mango, fresh squeezed lime

Cocoloma

\$10.00

1800 Coconut tequila, orange liqueur, agave nectar, fresh squeezed lime, topped with grapefruit jarritos

Jamaica

\$10.00

Corralejo tequila, orange liqueur, hibiscus syrup, fresh squeezed lime

Tamarindo

\$10.00

Milagro blanco tequila, orange liqueur, tamarind puree, fresh squeezed lime, chipotle salted rim

Market

AVAILABLE OPTIONS

Corazon reposado tequila, triple sec, agave nectar, cilantro, jalapeno, pineapple juice, fresh squeezed lime

\$10.00

Grand Marnier Floater: \$2.00

TEQUILA 1

Tequila

Made from the fermented distilled sap of the piña, or the "heart" of the blue agave plant. Enjoy them slowly and respectfully. Add \$1 for margarita. Homemade Sangrita, a classic Mexican tequila chaser, served with every selection

PLATOS FUERTES 3

Pescado Veracruzana

Today's selection of a 4 oz. fish w/ 2 oz. camarones in a light veracruz salsa, tomatoes, olives, capers, sweet peppers, and cilantro

Filete de Res al Chipotle*

\$16.95

4 oz. filet mignon marinated in modelo negra, fresh rosemary and thyme, on a bed of chipotle quemado salsa, topped with queso chihuahua, nopales, plantains, and queso fresco and cilantro

Churrasco Burger*

\$12.95

Blend of churrasco, skirt steak and jalapeno, topped with poblano cream salsa, avocado, pickled onions, lettuce, tomato and bacon served with a side ensalada with citrus vinaigrette

BRUNCH 6

Huevos Rancheros

\$10.95

Crispy tortillas on a bed of ranchera salsa, topped with dos (2) fried eggs, served with avocado, pickled red onions, and cilantro

Huevos Quesadilla

\$10.95

Scrambled eggs, rajitas, bacon, and queso Chihuahua grilled in a flour tortilla, served with a side of pico de gallo, salsa verde, and chipotle crema

Chilaquiles de Salsa Verde*

\$10.95

Blue corn tortillas coated in salsa verde, topped with dos (2) fried eggs, skirt steak, queso fresco, pickled red onions, and cilantro with a drizzle of crema

Sunrise Burger

\$12.95

7 oz churrasco burger topped with queso Chihuahua, bacon, lettuce, tomato, fried egg, and chipotle cream

Side Chorizo

\$3.95

Grilled chorizo links

Fresh Fruit

\$3.95

TORTAS 1

Cerdo

\$11.95

Shredded pork, pickled jalapenos, crispy potatoes, chipotle cream sauce and queso Chihuahua

APERITIVOS / APPETIZERS 5

Flautas de Pollo

\$5.00

Crispy chicken tacos, queso fresco, crema, salsa verde cruda, salsa guajillo

Quesadillas Calabaza

\$5.00

Flour tortillas, queso Chihuahua, roasted green chiles, squash blossoms, mushrooms, salsa verde cruda

Tostados

\$5.00

Crispy tortilla chips baked with queso chihuahua, black beans, pico de gallo and crema

Tamale de Elote

\$7.00

Seared shrimp fresh corn tamale, chipotle chile cream

Quesadillas Pollo

\$7.00

Chicken, queso Chihuahua, and rajas grilled in a flour tortilla served with aside of pico de gallo, crema, and salsa verde

TACOS DEL DIA 3

Taco de Pescado

Lightly battered and fried fish, pickled red onion, shredded cabbage, salsa molcajete

Roasted Pollo

Roasted chicken, house made slaw, queso Chihuahua, cilantro and crema

Carnita

Pork carnitas, black bean salsa, pickled red onion, queso fresco, shredded cabbage

COCKTAILS-MARGARITAS 2

La Casa Margarita

House frogen, pomegranate-tangerine juices, tequila blanco, triple sec, fresh squeezed lime

Classic Margarita

Blue Agave Blanco tequila, triple sec, fresh squeezed lime

PREMIUM LIQUOR COCKTAILS 5

Prairie Vodka

Johnny Walker Red

Tanqueray

Naked Turtle

Jim Beam

CERVEZAS - DRAFT BEERS 4

Pacifico

Veza Sur

Modelo Especial

Orange blossom honey aroma with a hint of herb

Modelo Negra

A dark lager, slight sweet taste with a distinctive aroma

Sangria de Besito

Our Mexican specialty by the glass

Sycamore Lane Wine

Red or White