



## DRINKS, MARGARITAS, COCKTAILS 8

### El Jefe Margarita - Hand-Shaken

**\$14.75**

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: \$8.75

Grande: \$11.75

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)

\$12.25

Add Shot of Chambord: \$2.00

### Blackberry Mint Mojito - Hand-Shaken

**\$10.75**

Flor de Caña 4-year aged Rum, Blackberries + Mint, Fresh Citrus, Cane Sugar. (220 cal)

### Skinny Margarita - Rocks

**\$11.25**

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

### Spanish Sangria Roja - Rocks

**\$9.25**

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: \$9.75

Grande: \$12.75

### 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

**\$12.49**

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 \$17.49(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

**\$16.49**

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: \$16.49

**Mi Abuelo's Manjar** **\$18.49**

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

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**Laredo** **\$16.49**

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

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**Juarez** **\$18.49**

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

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**Durango Burrito** **\$15.49**

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

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**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 cals) | Chicken (1330 cals)

Steak: \$21.49

Chicken: \$18.49

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**Fajita Tacos** **AVAILABLE OPTIONS**

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

Steak: \$17.49

Chicken: \$15.49

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**Chile Rellenos** **\$18.49**

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

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**Puebla Azteca** **\$16.99**

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

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**ENCHILADAS** 3

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**Enchilada Platter** **AVAILABLE OPTIONS**

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

3 Enchiladas: \$16.49

Two Choices: \$14.39

Four Choices: \$18.49

Add Two Farm Eggs (180 cals):

\$2.79

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**Enchilada Choices**

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

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**Made-From-Scratch Sauces:**

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

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**FABULOUS FAJITAS** 6

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**Chicken** **\$21.49**

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

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**Steak** **\$23.79**

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

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**Yucatan Barbeque Shrimp** **\$22.49**

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

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**Vegetable** **\$17.49**

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

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**Fajita Combos**

Certified Angus Beef® steak\*, Premium All-Natural Chicken or Yucatan barbeque shrimp. For One: Choose Two Flavors \$23.99 (870-1300 cal) | For Two: Choose Four Flavors \$42.99 (1740-2600 cal)

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**Fajita Trio** **\$27.99**

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

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**HOUSE SPECIALTIES** 5

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**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)

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**Steak and Enchiladas** **\$26.59**

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

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**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)

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**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)

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**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.

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**CHOOSE A FISH** 2

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**Australian Sea Bass** **\$21.49**

Fire-grilled, seasoned Barramundi. (540 cal)

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**Tilapia** **\$18.49**

Lightly sautéed Tilapia. (590 cal)

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**CHOOSE A SAUCE** 3

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**Guerrero**

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

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**Veracruz**

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

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## Mojo de Ajo

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

## SIDES 7

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### Papas Con Chile

Abuelo's trademarked mashed potatoes. (160 cal)

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### Mexican Rice

Traditional flavored Mexican rice. (110 cal)

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### Refried Beans

Traditional refried pinto beans. (260 cal)

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### Charro Beans

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

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### Cilantro Lime Rice

Slightly tangy, light white rice. (100 cal)

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### Vegetable Medley

Seasonal garden fresh vegetables. (130 cal)

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### Black Beans

Delicious black beans. (140 cal)

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## DESSERTS 4

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### Tres Leches Cake

**\$7.99**

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

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### Dulce de Leche Cheesecake

**\$7.99**

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

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### Traditional Flan

**\$7.99**

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

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### Capirotada

**\$5.99**

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

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## ON TAP 5

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### American Classic Lagers

Miller Lite, Bud Light, Coors Light, Michelob Ultra. (130-630 cal)

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### Dos Equis Ambar

(150-630 cal)

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### Dos Equis Especial Lager

(130-570 cal)

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## Modelo Especial Lager

(140-620 cal)

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## Corona Premier

## BOTTLES 12

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### Corona Extra

(150 cal)

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### Corona Premier

(90 cal)

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### Heineken

(140 cal)

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### Heineken 0.0

(70 cal)

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### Dos Equis Ambar

(150 cal)

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### Dos Equis Especial Lager

(130 cal)

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### Dos Equis Lime & Salt Beer

(140 cal)

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### Negra Modelo

(160 cal)

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### Modelo Especial Lager

(140 cal)

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### Tecate

(140 cal)

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### El Chingon IPA

## American Premium Bottles

## RED 3

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### Imagery Pinot Noir, California

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

#### AVAILABLE OPTIONS

5 oz.: \$10.75

8 oz.: \$12.75

Bottle: \$37.00

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### Joel Gott 815 Cabernet Sauvignon, California

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

#### AVAILABLE OPTIONS

5 oz.: \$11.50

8 oz.: \$13.25

Bottle: \$38.00

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## Seven Deadly Red Blend, California

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

### AVAILABLE OPTIONS

5 oz.: \$8.75

8 oz.: \$11.00

Bottle: \$30.00

## WHITE 4

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### Chloe Rosé, Central Coast California

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

### AVAILABLE OPTIONS

5 oz.: \$8.75

8 oz.: \$10.25

Bottle: \$30.00

### Sea Glass Pinot Grigio, Central Coast California

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

### AVAILABLE OPTIONS

5 oz.: \$8.75

8 oz.: \$11.00

Bottle: \$30.00

### Benziger Chardonnay, Sonoma County California

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

### AVAILABLE OPTIONS

5 oz.: \$9.00

8 oz.: \$11.50

Bottle: \$32.00

### Korbel Champagne, California

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

### AVAILABLE OPTIONS

5 oz.: \$9.00

8 oz.: \$11.50

Bottle: \$32.00

## BEVERAGES 10

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### 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)

## Flavored Lemonade

Strawberry & Mango with Free Refills. (140 cal)

## Tea

Strawberry & Mango with Free Refills. (110 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

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**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** **\$16.49**  
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** **\$16.49**  
Baked vegetable quesadilla, blended cheeses, cilantro lime rice, black beans. (680-990 cal)

**KIDS MEALS** 3

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**Cheese Nachos** **\$6.99**  
(500 cal)

**Cheese Enchilada** **\$6.99**  
(320 cal)

**Cheese Quesadilla** **\$6.99**  
(260 cal)

**STARTER, SALAD, SIDES, DESSERT** 4

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**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** **\$16.49**  
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

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**Grilled Chicken Breast**

**Cheese Enchilada**

**Crispy Beef or Chicken Taco**

**Soft Beef or Chicken Taco**

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**Bean and Cheese Burrito**

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**Cheese Nachos**

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**Tamale**

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**Cheese Quesadilla**

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**Chicken Nuggets**

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**French Fries**

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**Mexican Rice**

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**Refried Beans**

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**Premium Lemonade: Strawberry or Mango**

**\$2.99**

With Free Refills. (130/140 cal)

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**APPETIZERS** 9

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**Chile con Queso**

**AVAILABLE OPTIONS**

Pint: \$12.59

Quart: \$23.89

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**Hand-Mashed Guacamole**

**AVAILABLE OPTIONS**

Pint: \$17.39

Quart: \$29.19

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**Queso Diablo**

**AVAILABLE OPTIONS**

Pint: \$14.09

Quart: \$25.19

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**Salsa Roja**

**AVAILABLE OPTIONS**

Quart: \$7.19

Pint: \$5.29

Half-Pint: \$3.19

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**Salsa Especial**

**AVAILABLE OPTIONS**

Quart: \$7.19

Pint: \$5.29

Half-Pint: \$3.19

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**Salsa Tropical**

**AVAILABLE OPTIONS**

Quart: \$7.19

Pint: \$5.29

Half-Pint: \$3.19

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## Salsa Inferno

### AVAILABLE OPTIONS

Quart: \$7.19

Pint: \$5.29

Half-Pint: \$3.19

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**Add Alambre Shrimp (3)**

**\$9.99**

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**Sour Cream**

**\$5.29**

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## NACHO BAR - BUILD YOUR OWN NACHO BAR 1

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**Tex Mex Toppings**

**\$15.29**

Beef Taco Meat, Chicken Taco Meat, Refried Beans

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## STARTER SALADS 1

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**Starter Garden Salad**

**\$22.69**

Choose two dressings.

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## FAJITAS 5

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**Steak** **\$18.89**

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**Chicken or Vegetable** **\$15.79**

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**Combination with 2 Choices** **\$18.89**

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**Add Alambre Shrimp (3)** **\$9.99**

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**Upgrade to Grande Fajita Portions** **\$4.19**

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## FAJITA-TEX MEX COMBO - BUILD YOUR OWN COMBO 3

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

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

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**Alambre Shrimp (3)** **\$9.99**

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## TEX MEX - BUILD YOUR OWN COMBO 10

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**Cheese Enchilada**

Topped with chile con carne (320 cal)

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**Chicken Enchilada**

Topped with sour cream sauce (190 cal)

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**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 <sup>2</sup>

Add Chile con Queso

**\$2.09**

Add Guacamole

**\$2.59**

## DESSERT <sup>3</sup>

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 <sup>6</sup>

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

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**Tea, Sweet Tea, Raspberry Tea or Lemonade**

**\$2.49**

(0-140 cal)

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**Gallon**

**\$8.99**

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