



EXTRAORDINARY FOOD ON THE FLY

CURBSIDE FOOD-TO-GO MENU

JUST CALL IN YOUR ORDER, GIVE US A FEW
MINUTES, AND DRIVE THROUGH OUR TO-GO
LANE – WE’LL PUT YOUR FOOD IN YOUR BACK
SEAT, MAKE CHANGE AT YOUR DOOR, AND
YOU’RE ON YOUR WAY!

5800 BROADWAY
SAN ANTONIO, TEXAS 78209
210 . 822 . 6151

~ ANTOJITOS ~

GUACAMOLE OLMECA \$10.95
Avocado, onion, cilantro, tomato, & chilitos toreados mixed with lime & orange juice, salt & pepper.

BOTANA GRANDE \$17.95
(3) Quesadillas al carbón, (3) flautas, (8) bean & cheese nachos & (6) fried cream cheese jalapeños. Served with guacamole & crema.

BOTANA CHICA \$13.95
(2) Quesadillas al carbón, (2) flautas, (4) bean & cheese nachos & (4) fried cream cheese jalapeños. Served with guacamole & crema.

BOTANA SOLO PARA MI \$9.95
(1) Quesadilla al carbón; (1) flauta; (4) bean and cheese nachos & (2) fried cream cheese jalapeños. Served with guacamole & crema.

TACOS AL PASTOR \$6.95
(3) Taquitos with marinated pork, garnished with fresh cilantro, onion, lime wedges, and Salsa de la Señora.

TACOS DE LA CALLE \$7.95
(3) Beef taquitos grilled with cilantro and onion, garnished with fresh cilantro, onion, lime wedges, and Salsa de la Señora.

COCKTAIL DE CAMARÓN \$10.95
Fresh shrimp and Pico de Gallo mixed in a tangy red sauce, with just a hint of spice. This recipe is steeped in Mexican tradition from the beautiful coasts of Veracruz.

CEVICHE DEL MAR \$9.95
Fresh cooked fish with avocado, cilantro, onion and tomato, in a light lime and olive oil-based marinade.

QUESO FUNDIDO
Chorizo and melted Queso Monterrey \$6.95
Add shrimp, tomato & poblano pepper \$10.95

QUESADILLAS
Served with guacamole.
Cheese \$2.95
Chicken \$3.25
al Carbón, Shrimp, al Pastor \$3.75

JALAPEÑOS RELLENOS DE QUESO CREMA
(4) \$4.95 (6) \$6.95

QUESO O GUACAMOLE Y TOSTADAS \$6.95

NACHOS
Bean/Cheese (8) \$5.95 (12) \$7.95
Chicken* (8) \$8.95 (12) \$10.95
Beef* (8) \$10.50 (12) \$12.95
Shrimp* (8) \$12.50 (12) \$14.95
* Served with guacamole

~ SOPAS, ENSALADAS Y MÁS ~

CREMA DE AGUACATE BOWL \$7.95 CUP \$5.95
Seasonal. Blended avocado with a hint of poblano & lime. Garnished with avocado, tortilla strips, cilantro & sour cream. Served chilled.

CREMA LIGERA POBLANA BOWL \$7.95 CUP \$5.95
A light cream of chile poblano enhanced with flavorful golden corn

CALDO TLALPEÑO BOWL \$8.95 CUP \$6.95
Spicy! Tortilla and chicken soup garnished with tomato, cilantro, and fresh avocado in a savory chicken broth.

POZOLE BOWL \$8.95 CUP \$6.95
Shredded pork and hominy, served with sliced cabbage, onions, radishes and lime wedges on the side.

SOPA DE TORTILLA BOWL \$7.95 CUP \$5.95
Crispy corn strips, queso Monterrey, avocado and cilantro in a savory chicken broth.

CALDITO DE POLLO BOWL \$8.95 CUP \$6.95
Diced chicken breast with cilantro, avocado, potatoes & rice in our savory chicken broth.

ENSALADA DE GUACAMOLE Small \$5.75 Large \$6.95
Our homemade guacamole served on a bed of chopped lettuce and tomato, topped with cilantro dressing.

ENSALADA CHAVELITA \$17.95
Two ripe avocado halves filled with shrimp, corn, red pepper, chile Serrano & cilantro on a bed of romaine lettuce, with tomato wedges & chopped green onion. Served with cilantro dressing on the side.

ENSALADA BROOKE
A bed of iceberg lettuce with tomato, grilled onion, bell pepper and topped with a light sprinkling of queso Monterrey. Served with cilantro dressing on the side.
with grilled chicken \$10.95
with grilled beef \$12.95 with grilled shrimp \$13.95

ENSALADA ESMERALDA
A blend of crisp iceberg, romaine and spinach lettuces mixed with tortilla strips, red onion, rajas poblanas, and queso fresco tossed in cilantro dressing.
with grilled chicken \$11.95
with grilled beef \$13.95 with grilled shrimp \$14.95

SOPA Y TRES FLAUTAS DE POLLO \$10.25

SOPA Y QUESADILLA AL CARBÓN OR SHRIMP \$9.95

~ POSTRES ~

BUÑEULO WITH VANILLA ICE CREAM \$5.50
VANILLA ICE CREAM OR MANGO SORBET \$2.95
FLAN \$6.95
PASTEL TRES LECHES \$6.95
SMALL TRES LECHES (8-16PP) \$34.95
LARGE TRES LECHES (4OPP) \$59.95

~ LUNCH SPECIALS ~

Served 11 am until 3 pm Mon-Fri, with rice, borracho beans & handmade corn or flour tortillas

ENCHILADAS TRADICIONALES Queso Monterrey \$6.75 Beef \$7.50
Two enchiladas covered in our savory beef gravy.

ENCHILADAS MOLE \$7.95
Two beef or chicken enchiladas covered in our authentic Salsa de Mole and topped with queso fresco.

ENCHILADAS VERDES \$8.25
Two cheese or chicken enchiladas covered in our tangy tomatillo sauce, melted queso Monterrey topped with sour cream.

ENCHILADAS MEXICANAS \$7.75
Two chicken enchiladas covered in our Salsa de Chile Cascabel and topped with queso fresco.

POLLO AL CILANTRO O CHIPOTLE \$7.95
Grilled chicken breast covered in our signature Crema Cilantro or Crema Chipotle.

POLLO EN CREMA POBLANA \$8.95
Grilled chicken breast covered in Crema Poblana served with poblano corn white rice and grilled vegetables.

POLLO ASADO \$7.95
Grilled chicken breast served on a sizzling comal, covered with mushrooms, poblano peppers & onions

CHILE RELLENO TRADICIONAL \$8.95
Poblano pepper filled with beef, potatoes and queso monterrey. Lightly battered then quickly fried and covered with Salsa Española.

CHILE RELLENO VEGETAL \$7.95
Poblano pepper filled with crunchy zucchini, corn, poblano strips and queso Monterrey. Baked and covered with Salsa Española.

FAJITAS A LA PARRILLA
Marinated chicken, beef or mixed. Served with grilled onion & bell peppers and with guacamole and Pico de Gallo on the side.
Chicken \$8.95 Beef \$9.95 Mixed \$9.95 Shrimp \$10.95

FLAUTAS DE POLLO \$7.95
Two crispy chicken flautas covered with our chilled combination of guacamole and sour cream, queso fresco & tomato.

PUNTAS DE PUERCO EN CHILE CHIPOTLE \$8.25
Spicy! Lean, marinated pork served with roasted garlic and covered in our Salsa de Chile Chipotle.

SOPA Y FAJITA TACO (CHICKEN OR BEEF) \$7.95
SOPA Y ENCHILADA VERDE \$8.95
SOPA Y ENSALADA ESMERALDA \$7.75
SOPA Y FLAUTAS (2) \$8.95

~ ESPECIALIDADES ~

Served with rice, borracho beans & handmade corn or flour tortillas

CARNE ASADA TAMPIQUEÑA \$20.95

A flavorful, grilled 10oz. ribeye steak served with the traditional enchilada de queso, guacamole and pico de gallo.

ADD 4 SHRIMP IN "CREMA CHIPOTLE" \$25.95

PUNTAS DE PUERCO \$13.95

Spicy! Lean, marinated pork served with roasted garlic and covered in our Salsa Chile Chipotle.

ENCHILADAS DIMAS \$15.95

Shrimp and mushroom enchiladas covered in our Salsa Dimas (with white wine). Served with poblano corn white rice and Ensalada Esmeralda.

TACOS DE CAMARÓN \$15.95

Grilled fresh shrimp in two lightly fried, handmade corn tortillas topped with fresh cabbage, sliced avocado, tomato, onion and Crema Chipotle.

TACOS DE PESCADO \$13.95

Grilled fresh strips of Talapia in two lightly fried, handmade corn tortillas topped with fresh cabbage, sliced avocado, tomato, onion and a spicy Salsa de Mango y Habanero.

MAR Y TIERRA \$17.95

Grilled chicken breast covered with our signature Crema Chipotle and served with four grilled shrimp in our signature Crema Cilantro.

HUACHINANGO DE LA CASA \$19.95

Fresh grilled filet of red snapper topped with your choice of our Crema Cilantro, Crema Chipotle, or Salsa Veracruz (onion, green pepper, fresh tomato and capers). Served with poblano corn white rice and Ensalada Esmeralda.

POLLO AL CILANTRO O CHIPOTLE \$13.95

Grilled chicken breast covered in our signature Crema Cilantro or Crema Chipotle. Can't decide? Try half and half.

POLLO ASADO \$13.95

Grilled chicken breast served on a sizzling comal and covered with fresh mushrooms, poblano pepper & onions.

POLLO EN CREMA POBLANA \$15.95

Grilled chicken breast covered with our Crema Poblana and served with poblano corn white rice and grilled vegetables.

POLLO GUAJILLO \$13.95

Grilled chicken breast covered with mushrooms in our Salsa Guajillo. Served with poblano corn white rice and Ensalada Esmeralda.

~ ENCHILADAS Y MAS~

Served with rice, borracho beans & handmade corn or flour tortillas

SAN MIGUEL \$10.95

Mushrooms in Salsa Guajillo and covered with queso fresco. Served with poblano corn white rice and Ensalada Esmeralda.

TRADICIONALES

Two enchiladas covered in savory beef gravy. **BEEF \$9.50**
QUESO MONTERREY \$8.25

DIVORCIADAS \$10.95

Two irreconcilable chicken enchiladas, one covered with Salsa Verde and one with Salsa Ranchera.

VERDES \$10.95

Two cheese or chicken enchiladas covered in our tangy tomatillo sauce, melted queso Monterrey, covered with sour cream. Served with guacamole.

ENCHILADAS '09 \$15.95

Two chicken enchiladas, one in Crema Chipotle & the other in Crema Cilantro. Topped with queso fresco & crema. Served with poblano corn white rice and ensalada Esmeralda.

ENCHILADAS DE MOLE \$11.95

Two beef or chicken enchiladas covered in our authentic Salsa de Mole and topped with queso fresco and fresh onion.

FAJITAS A LA PARRILLA

Served with grilled onions and bell peppers, guacamole and pico de gallo.

| | plate | pound |
|------------------|--------------|--------------|
| Vegetarian | \$10.95 | \$19.95 |
| Chicken or Mixed | \$13.95 | \$25.95 |
| Beef | \$15.95 | \$29.95 |
| Shrimp | \$16.95 | \$30.95 |
| The Works | \$15.95 | \$29.95 |

FLAUTAS DE POLLO \$10.95

Three crispy chicken flautas topped with our chilled combination guacamole & sour cream, queso fresco & tomato.

TRADICIONAL CHILE RELLENO \$13.95

Poblano pepper filled with beef, potatoes and queso Monterrey. Lightly battered and fried and covered with Salsa Española.

VEGETAL CHILE RELLENO \$12.95

Poblano pepper filled with crunchy zucchini, golden corn, poblano strips & queso Monterrey. Baked and covered with Salsa Espanola.

CHILE RELLENO DE CAMARÓN \$17.95

Poblano pepper filled with a blend of fresh grilled shrimp, chopped tomatoes, onions and corn, topped with sour cream and queso Monterrey. Baked, and served with poblano corn white rice and Ensalada Esmeralda.

LA PALOMA \$13.95

A sampler plate featuring one enchilada verde, one chalupa compuesta and one quesadilla al pastor.

EL EXCLUSIVO \$12.95

This sampler plate features one quesadilla al carbón, one flauta and one enchilada de queso.

~ BRUNCH ~

SERVED SATURDAY AND SUNDAYS

10AM UNTIL 3PM

ESPECIALIDADES AND ENCHILADAS Y MAS

SERVED ALL DAY AND EVENING

SATURDAYS AND SUNDAYS

BREAKFAST SPECIAL \$7.95

Our famous chilaquiles, puntas de Puerco & refried beans topped with white cheese.

HUEVOS RANCHEROS \$7.25

Two fried eggs on top of ham and a corn tortilla, topped with a Salsa Ranchera.

MIGAS A LA MEXICANA \$6.75

Fried corn strips delicately mixed in scrambled eggs mixed with fresh tomato, onion & Serrano peppers.

CHILAQUILES \$6.75

Fried corn strips mixed with scrambled eggs, topped with our Salsa Ranchera and melted white cheese

CHILAQUILES DISTRITO FEDERAL \$12.95

(PLEASE ALLOW EXTRA TIME FOR THIS DISH)
Fried corn tortilla strips and spicy Salsa Tomatillo topped with queso fresco and sour cream. Served with refried beans and a ranchera steak.

MOLLETES COYOACAN \$5.95

Two fresh French bread bolillos cut in half & topped with black refried beans & queso Monterrey- baked until crisp. Served with Pico de Gallo.

Isabella's Pancakes (Kids favorite) \$4.95

Two pancakes served with your choice of syrup or cajeta and seasonal fruit

ADD AN EGG \$1.50

ADD A SIDE OF BACON OR HAM \$1.95

SIDE OF PAPITAS \$2.50

FRUIT COCKTAIL SM \$2.95 LG\$4.95

FRESHLY SQUEEZED ORANGE JUICE \$3.00

~ POUNDS, PINTS & QUARTS ~

| | |
|----------------------------------|--------------------------------|
| Handmade Corn or Flour Tortillas | \$3.00 dozen |
| Tostadas | \$2.00 ½ lb. \$4.00 lb. |
| Fried Jalapeños | \$12.00 dozen |
| Chicken Flautas (plain) | \$17.00 dozen |
| Tamales (plain) | \$7.50 dozen |
| Cheese Enchiladas | \$19.00 dozen |
| Enchiladas Verdes | \$24.00 dozen |
| Enchiladas de Carne | \$24.00 dozen |
| Enchiladas Rancheras (cheese) | \$19.00 dozen |
| Strips of Pollo al Cilantro | \$13.95 lb. |
| Strips of Chipotle Chicken | \$13.95 lb. |
| Picadillo | \$13.95 lb. |
| Puntas de Puerco | \$13.95 lb. |
| Spanish Rice | \$25.00 half pan |
| | \$6.25 quart |
| Beans (borracho or refried) | \$4.25 pint |
| | \$6.25 quart |
| | \$25.00 half pan |
| | \$4.25 pint |
| Queso | \$12.95 quart |
| | \$8.95 pint |
| Pico de Gallo | \$7.95 quart |
| | \$3.95 pint |
| Salsa | \$7.95 quart |
| | \$3.95 pint |
| Guacamole | \$12.95 quart |
| | \$8.95 pint |
| Gravy | \$8.95 quart |
| | \$4.95 pint |
| Party Platter | \$69.95 |

~ A LA CARTA ~

| | |
|--|-------------------|
| Chicken Fajita Taco | \$2.95 |
| Beef Fajita Taco | \$3.75 |
| Puntas Taco | \$3.00 |
| Bean and Cheese Taco | \$1.50 |
| Taco w/guacamole, sour cream or Mont. Jack | ADD \$1.00 |
| Chalupa (chicken or beef) | \$3.95 |
| Chalupa Compuesta | \$4.95 |
| Chalupa (bean & cheese) | \$2.95 |
| Chicken Flauta | \$2.75 |
| Enchilada (queso Monterrey) | \$3.00 |
| Enchilada (beef) | \$3.25 |
| Enchilada Verde (queso Monterrey or Chicken) | \$3.00 |
| Tamal | \$2.50 |
| Spanish Rice | \$2.50 |
| Poblano Corn White Rice | \$2.95 |
| Beans (borracho or refried) | \$2.50 |
| Queso (small) | \$2.95 |
| Vegetables | \$2.95 |
| Jalapeños | \$1.95 |
| Cheese | \$2.50 |
| Sour Cream | \$1.95 |
| Guacamole | \$2.95 |
| Pico de Gallo | \$1.95 |
| Corn or flour tortilla | \$0.30 |
| Grilled Shrimp | \$1.50/ea |