

FOOD • COFFEE



240 E. Simmons Street • 309-351-7716

FOOD

TEASERS

Mon - Tues 11am - 6 pm

Wed - Sat 11am - 8 pm

(Additional chips - \$2)

Chips & Salsa \$7
Homemade mild red salsa and hot green salsa.

Chips & Guacamole Market Value
Our guacamole is made fresh at every order from Hass avocados.
Mashed and seasoned with fresh lime juice and sea salt.

Supreme Guacamole..... Market Value
Guacamole mixed with cilantro, red onions, tomatoes, and jalapeños (optional). Served with chips.

Chips & Queso..... \$8
Traditional Mexican white chihuahua cheese dip. Served Warm.

Queso with chorizo \$10

Chips & Pico \$8
Traditional Mexican dip that consists of chopped tomatoes, red onions, and cilantro. Marinated in fresh lime juice and sea salt.

Bread Plate \$10
Toasted baguette slices served with olive oil dip and parmesan cheese.

TRADITIONAL MEXICAN

Mon - Sat 11am - 5pm

Fiesta Bowl \$16
Fresh spinach with black beans, halved cherry tomatoes, avocado slices, bell pepper, roasted corn, red onions, and queso fresco. With grilled chicken or steak. Served with a side of our homemade chipotle dressing.

Fiesta bowl with Shrimp \$19

Nachos \$14
A bed of blue corn chips topped with white chihuahua cheese, roasted black beans, spinach, tomatoes, pickled jalapenos, guacamole, onion, sour cream and drizzle of chipotle dressing. Add grilled chicken, steak, or chorizo - \$5

Shrimp Ceviche \$19
Cooked shrimp with chopped tomatoes, cucumber, red onions, cilantro, and avocados, marinated in fresh lime juice, orange juice, and sea salt. Served with toasted baguette and hot valentina sauce on the side.

Burrito \$13
12 inch flour tortilla stuffed with black beans, your choice of protein, chopped spinach, tomatoes, red onions, queso fresco and sour cream. Lightly grilled. Served with homemade chipotle dressing on the side (substitute with mild or hot homemade salsa). Choices: Grilled chicken, steak, chorizo

Shrimp Burrito \$16

Tacos \$12
3 lightly pan fried yellow corn tortillas with your choice of protein. Topped with chopped red onion, cilantro, and queso fresco. Served with homemade chipotle dressing and hot green salsa on the side (substitute with our homemade mild salsa). Choices: Grilled chicken, steak, chorizo (1 choice per order) Add sour cream - \$2

Shrimp Tacos \$16

✓ Vegan Tacos \$12
3 lightly pan fried corn tortillas with roasted black beans and corn. Topped with pico de gallo and served with homemade mild salsa and guacamole.

Quesadilla \$13
12 inch flour tortilla stuffed with shredded white chihuahua cheese and your choice of protein. Grilled and served with a side of pico de gallo and sour cream. Choices: Grilled chicken, steak, chorizo

Shrimp Quesadilla..... \$16

Cheese Quesadilla \$11

Chicken Tortilla Soup..... \$6/9
Our homemade tortilla soup is loaded with shredded chicken, tomatoes, onions, roasted corn, and black beans in a chipotle and tomato broth. Topped with cilantro, sour cream, queso fresco, and blue corn chips. (Seasonal September - May)

Beans in a Pot..... \$4/\$6
Black beans cooked in water and sea salt. Topped with cilantro and queso fresco.

Modifications made to meals may result in an extra charge.

COFFEE & NON-ALCOHOLIC

COFFEE

Regular or Decaf coffee.....	\$3.50
Free Refills	
Matcha Latte	\$6
Organic finely ground Matcha with your choice of milk and sweetener. Available hot or cold.	
Cafe de Olla	\$5.50
Spiced coffee made with Mexican coffee beans boiled with organic cinnamon and additional organic flavors. Pot made fresh per order. (Please allow 10-15 mins to make)	
Ice Coffee	\$3.50
House brew over ice. Creamer and sweetener available	

TEA

Hot Tea.....	\$3.50
Green, Black, Earl Grey, Peppermint, Chamomile	

AGUAS FRESCAS

(Mexican flavored waters made from scratch using only fresh ingredients & pure cane sugar.)

Jamaica.	\$3.50
Sweet Hibiscus tea	
Horchata.....	\$3.50
Sweet Rice milk	

SOFT DRINKS

Fountain Beverages (Free refills)	\$3
Coke, Diet Coke, Sprite, Unsweetened Ice Tea, Minute Maid Lemonade, Cranberry Juice, Tonic, Soda Water, Orange Fanta	
Mexican Jarritos.....	\$3.50
Flavors vary weekly. Ask the bartender for available flavors.	
Topo Chico	\$4
Sparkling mineral water.	
Old School Soda-Pop	\$3.50
Mexican Coca-Cola, Root Beer, Cream Soda, Grape Crush Juice	\$3
Orange, Pineapple, Cranberry, and Grapefruit	
Milk	\$3.50
Almond or 2%	
Chocolate Mexicano	\$5.50
Homemade spiced mexican hot chocolate (Please allow 10-15 min to make). Almond or 2%.	

Flavored syrups are available. Add a shot of any Cream Liqueur, ask the bartender for details. All beverages include taxes.