



# DINNER

## MENU

18% Gratuity will be added for parties of 8 or more.





**CHICKEN WINGS**



**CARNE ASADA FRIES**



**MEXICAN STREET CORN**



**SAN JUAN COB SALAD**

# APPETIZERS

## CHEESE DIP

Regular – 4.75 | Large – 9.00

## BEAN DIP

Refried beans smothered with our cheese sauce – 5.00

## CHORI-QUESO DIP

Mexican sausage smothered with our cheese sauce – 7.00

## FRESH GUACAMOLE

Regular – 6.00 | Large – 10.00

## SAN JUAN DIP

Ground beef smothered in cheese sauce – 5.00

## PICO DE GALLO

Tomatoes, onions and cilantro mixed together with fresh squeezed lime juice and a pinch of salt – 2.00

## SAN JUAN SAMPLER

Beef taquitos, grilled chicken quesadilla and 6 wings – 12.75

## NEW! LOCO SAMPLER

Sampler of 4 cheese sticks, 4 wings and cheese fries with bacon – 12.75

## CHICKEN WINGS

Served with celery and ranch dressing. Choose Plain, BBQ, Buffalo, Lemon Pepper, Garlic Parmesan, Mango Habañero or Macha (*Extremely Spicy!*).  
(6) – 6.75 (12) – 12.75

## MOZZARELLA STICKS

(6) Served with marinara sauce. – 7.25

## MEXICAN STREET CORN

Delicious corn on the cob topped with Tajin, mayonnaise, and cotija cheese – 4.00

# SALADS & SOUPS

## AZTECA SALAD

Grilled shrimp and chicken served on a bed of lettuce with cucumber, pico de gallo, avocado and tomato and sprinkled with cheese – 12.00

## FAJITA TACO SALAD

Taco salad with fajita-style meat (chicken or steak w/ bell pepper and onion), beans, lettuce, tomatoes, shredded cheese and sour cream – 11.00

## TACO SALAD

Crispy flour tortilla shell filled with your choice of ground beef or shredded chicken topped with beans, lettuce, tomatoes, cheese and sour cream – 10.00

## POLLO SALAD

Strips of grilled chicken served on a bed of lettuce, tomatoes, bell peppers, onion and cheese – 10.00

## SAN JUAN COB SALAD

A bed of lettuce topped with grilled chicken, cilantro, tomato, red onion, boiled egg, bacon pieces, black beans and cheese mix – 11.25

## SOPA DE POLLO

Delicious chicken soup with shredded chicken, fresh avocado, cilantro, onion, corn, potato, carrot, pico de gallo and rice. – 9.00

## MENUDO

Our own house authentic family recipe, honeycomb beef tripe soup – 16.00

## POZOLE

Our Pozole is a house recipe made with pork, hominy and guajillo peppers served with cabbage, radish, onion, cilantro and lime – 15.00

## CALDO DE CAMARÓN

A large bowl filled with delicious shrimp broth, shrimp and vegetables. Served with garlic bread – 20.00



# NACHOS

## **NEW! HOUSE NACHOS**

Nachos topped with your choice of ground beef or shredded chicken, house queso and sour cream— 10.00

## **OMG! NACHOS**

Everything is better with bacon! These nachos are topped with delicious grilled chicken and bacon then with our warm house queso, sour cream, pico de gallo and guacamole 11.00

## **FAJITA NACHOS**

Nachos topped with chicken or steak strips cooked with grilled onions and bell peppers and smothered in house queso. – 13.00

## **FIESTA NACHOS**

Nachos topped with chicken, cheese, ground beef, beans, lettuce, sour cream and pico de gallo – 11.50

## **TEJANOS**

Nachos topped with chicken, steak and shrimp cooked with grilled onions and bell peppers and our house queso. – 14.00

## **ASADA NACHOS**

Nachos topped with grilled steak, our house queso and sour cream – 13.00

# PAPAS

*Choose French fries or tater tots.*

## **SALCHIPAPAS**

A bed of French fries topped with cheese, spicy sausage, steak, green onions and cilantro – 13.00

## **CARNITAS FRIES**

A bed of French fries cheese, slow cooked pork topped with BBQ sauce, our slaw, jalapeños and our pickled red onions – 12.00

## **CARNE ASADA FRIES**

A bed of French fries topped with grilled steak, our house-made queso, scallions and cilantro – 12.00

## **AL PASTOR FRIES**

A bed of French fries topped with cheese, grilled pork in a guajillo marinade with grilled pineapple and covered with house queso, guacamole and sour cream – 12.00

## **PAPAS CAMPECHANAS**

A bed of French fries topped with cheese, steak, chorizo, guacamole, sour cream and pico de gallo – 12.00

# BIRRIA

## **BIRRIA TACOS**

(3) Birria beef style with cheese tacos in corn tortillas. Served with cilantro, onions and a small consommé soup for dipping. – 13.00

## **QUESA BIRRIA**

Two flour tortillas stuffed with cheese and our beef barbacoa and grilled for melted goodness. Served with a small birria consommé soup for dipping. – 13.00

## **NEW! BIRRIA PAPAS**

A bed of crispy French fries topped with mixed cheese and our barbacoa de res (shredded beef barbacoa-style), onion, cilantro and sour cream – 12.00

## **NEW! BIRRIA NACHOS**

Our nachos topped with barbacoa de res (shredded beef barbacoa-style) topped with our house queso, sour cream, onion and cilantro. – 12.00

## **NEW! BIRRIA RAMEN & FLAUTAS**

Our birria ramen served with 2 beef flautas topped with guacamole and sour cream – 12.00

## **NEW! BIRRIA RAMEN**

Our house made birria consommé filled with lamb barbacoa, ramen noodles and garbanzo beans. Served with onion, cilantro and chiles de árbol for toppings and corn cheese quesadilla – 11.50



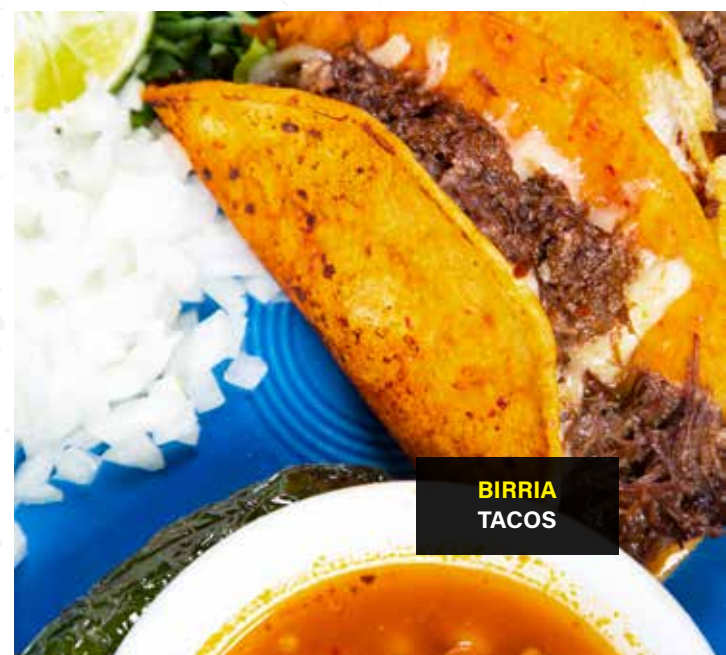
**NACHOS  
A LA DIABLA**



**QUESA  
BIRRIA**



**BIRRIA  
RAMEN**



**BIRRIA  
TACOS**





**ENCHILADAS SAMPLER**



**BURRITO CON CAMARÓN**



**BURRITO AL PASTOR**



**QUESADILLA FAJITA**

## ENCHILADAS

### ENCHILADAS SAMPLER

Three enchiladas- one filled with shredded beef and topped with ranchera sauce, one filled with chicken and topped with mole sauce and one filled with spinach and topped with salsa verde. All topped with cheese and sour cream and served with rice and pico de gallo – 12.00

### ENCHILADAS VERDES

Three chicken enchiladas topped with green sauce, cheese and sour cream. Served with a side of rice and salad – 12.00

### YOLANDAS

Three chicken enchiladas topped with mole sauce, cheese and sour cream. Served with a side of rice and salad – 12.00

### ENCHILADAS DE CARNITAS

Three slow-cooked pork enchiladas topped with cheese, spicy salsa verde, chopped red onion and fresh cilantro. Served with rice and black beans – 12.00

### ENCHILADAS CHIPOTLE

Three enchiladas: one filled with chicken, one with shredded beef and one with ground beef, topped with our signature chipotle sauce, cheese, sour cream, pico de gallo and served with a side of rice – 12.00

### CHICKEN & SPINACH

Three grilled chicken and spinach enchiladas topped with our creamy spinach sauce, cheese, sour cream and served with a side of rice – 12.00

### CARNITAS

Three slow-cooked pork enchiladas topped with cheese, spicy salsa verde, chopped red onion and fresh cilantro. Served with rice and black beans – 12.00

### ENCHILADAS SUPREMAS

One chicken, one bean, one cheese and one beef enchilada all topped with enchilada sauce, cheese, lettuce and sour cream – 12.00

## BURRITOS

### CHEESESTEAK BURRITO

Large flour tortilla stuffed with steak, onions, rice, beans, and topped with our cheese sauce – 13.00

### CHIMICHANGAS

Two flour tortillas filled with ground beef, shredded beef or shredded chicken, then deep-fried and topped with melted cheese, lettuce, tomatoes and sour cream – 12.00

### BURRITO PEPE

Extra-large flour tortilla filled with steak and chorizo, grilled onion, black beans, cheese and topped with cheese sauce, mole sauce and salsa verde – 13.00

### BURRITO CHIPOTLE

Large tortilla filled with grilled chicken, green and red bell pepper and rice topped with our signature chipotle sauce, corn, cheese, sour cream and pico de gallo – 13.00

### BURRITO MEXICANO

Large rolled tortilla filled with steak, chicken, shrimp, rice, green sauce and cheese sauce – 14.00

### BURRITO CALIFORNIA

Extra-large flour tortilla filled with your choice of ground beef, chicken or steak with beans, cheese, sour cream, grilled onions and topped with mole sauce and cheese sauce. – 12.75

### BURRITO SAN JUAN

A large tortilla filled with black beans, rice, cheese and steak, topped with salsa verde, pico de gallo, avocado and more steak – 14.00

### NEW! BURRITO AL PASTOR

A large burrito stuffed with pastor (grilled-marinated pork), onion, pineapple, rice and beans. Topped with more pastor, house queso, pico de gallo and salsa verde – 13.00

### NEW! BURRITO CON CAMARÓN

A large burrito stuffed with shrimp, rice, cheese, peppers, onion and topped with salsa verde, cheese, sour cream, pico, micro greens and 3 bacon-wrapped shrimp – 14.00

### NEW! SEÑOR BURRITO

A 12 inch flour tortilla stuffed chicken, steak, chorizo, rice and beans served on a cheesy fajita skillet topped with pico de gallo, guacamole and micro cilantro – 15.00

### NEW! SPINACH BURRITO

A large burrito filled with grilled chicken and spinach with rice and beans topped with our creamy spinach sauce, cheese and sour cream – 13.00

## QUESADILLAS

### QUESADILLA FAJITA

Extra-large flour tortilla stuffed with cheese and chicken or steak, grilled onions, green peppers, lettuce, tomatoes and sour cream. – 12.75

### QUESADILLA TEJANA

Extra-large flour tortilla stuffed with cheese, chicken, steak, shrimp, grilled onions and green peppers, with tomatoes, lettuce and sour cream – 13.00

### QUESADILLA CON CAMARÓN

Large quesadilla stuffed with shrimp, bell pepper, onion and cheese. Served with sour cream, lettuce and tomatoes – 14.00

### SINCRONIZADA

Two large flour tortillas stuffed with meat and cheese topped with lettuce, sour cream and pico de gallo. Chicken, Steak or Mixed – 13.00

### SPINACH & CHICKEN QUESADILLA

Extra-large flour tortilla stuffed with cheese, chicken and spinach. served with lettuce, sour cream and pico – 13.00



# SEAFOOD

## CAMARONES SAN JUAN

Grilled plump, tender shrimp with our creamy spicy chipotle sauce and bacon. Served with rice, beans and tortillas – 13.00

## CAMARONES CON ARROZ

Grilled shrimp and zucchini on a bed of rice with melted cheese – 13.00

## CAMARONES CANCÚN

Grilled shrimp with onions, pineapple and zucchini, topped with our special cheese blend. Served with rice, lettuce, pico de gallo and tortillas – 15.00

## CAMARONES AL MOJO DE AJO

Shrimp sautéed with mushrooms in butter, garlic and spices. Served with rice or beans, lettuce, pico de gallo and tortillas – 15.00

## A.C.C. HAWAIIAN

Grilled shrimp, zucchini, pineapple, red onions and red peppers on a bed of rice covered with cheese sauce – 14.00

## TACOS DE PESCADO O CAMARÓN

Lightly breaded Tilapia or shrimp filled tacos topped with cabbage slaw, fresh pico de gallo and Sriracha cream sauce. Served with choice of rice, beans, French fries or street corn – 13.50

## NEW!

## CAMARÓN AL AJILLO

Shrimp sautéed in our house guajillo, garlic and butter sauce with onion and green and red bell pepper. Served with rice, mixed vegetables and garlic bread – 25.00

## SALMON SANTA CLARA

A creamy spinach sauce served with rice and vegetables. – 20.00

## SEAFOOD BASKET

Fried flounder, shrimp and oysters served with French fries and tartar sauce – 20.00

## CALAMARI BASKET

Calamari rings breaded and fried. Served with French fries and tartar sauce. – 15.00

## FLOUNDER BASKET

Flounder fillet breaded and fried. Served with French fries and tartar sauce. – 15.00

## SHRIMP BASKET

Shrimp breaded and fried. Served with French fries and tartar sauce. – 15.00

## SHRIMP COCKTAIL

Cold, boiled shrimp mixed in our special cocktail sauce and served with onions, tomatoes, and avocado. – 15.00

*Add octopus* – 17.00

*With octopus and oysters* – 19.00

## CEVICHE TROPICAL

Shrimp with onion, mango, and strawberry in citrus juice. – 14.00

## \*OYSTERS NATURALES

Fresh oysters – (6)13.00 (12) 20.00

## \*OYSTERS PREPARADOS

Shrimp, octopus, tomato, onions, cucumber with homemade sauce. – 27.00

## MOLCAJETE DE MARISCOS

*extremely spicy!*

Fried tilapia, cluster of crab legs, Camarones and chicharrón de pulpo y pescado. Breaded, fried octopus and fish covered with Mexican guajillo sauce. – 40.00

## NEW! SACA LA BOLSITA (MEXICAN BOIL POT)

1lb of shrimp, 1 crab legs cluster, corn on the cob and a boiled egg – 25.00

## NEW! CAMARONES KORA

*extremely spicy!*

Head-on peel & eat shrimp cooked in a butter, crushed red pepper and lime juice sauce. – 22.00

## NEW! CAMARONES HUICHOL

*extremely spicy!*

Head-on peel & eat shrimp cooked in a butter, crushed red pepper, huichole, tomato and onion sauce. – 22.00



OYSTERS  
PREPARADOS



CAMARONES  
HUICHOL



MOLCAJETE  
DE MARISCOS



SALMON  
SANTA CLARA



CEVICHE  
TROPICAL

\* Denotes items cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

## MAKE YOUR OWN COMBO

CHOOSE FROM

**BURRITO | TACO | ENCHILADA QUESADILLA | TOSTADA**

Items are filled with your choice of ground beef, shredded chicken or cheese. All combinations come with rice and refried beans.

One Item – 9.00 Two Items – 10.00 Three Items – 11.00





**DOUBLE  
CHEESEBURGER**

# BURGERS & TORTAS

*Burgers & Tortas are served with a side of French fries.*

## **DOUBLE CHEESE BURGER**

Traditional Double American burger with bacon, lettuce, tomato, red onions, American cheese and mayonnaise – 11.00

## **CHORIZO BURGER**

Grilled chicken breast topped with chorizo (Mexican sausage) and melted cheese, lettuce, tomato, red onions and mayonnaise – 11.00

## **CHICKEN SANDWICH**

Grilled chicken breast with bacon and cheese topped with mayo, lettuce, tomato and onion – 11.00

## **TORTA NORTEÑA**

Chicken Milanese, chorizo, egg and cheese with mayonesa, refried beans, avocado and tomato – 12.50

## **TORTA DE LA CASA**

Bolillo bread Mexican sandwich filled with your choice of meat, beans, Mayo, avocado, tomato, jalapeño and cheese. See Taco section for meat selection. – 12.00



**STEAK  
& SHRIMP**



**PARRILLADA  
LA MAMALONA**

## HOUSE SPECIALS

### **TRES COMPADRES**

A chicken breast, a piece of carne asada and shrimp topped with grilled onions and served with rice, beans and tortillas. – 14.50

### **CARNE ASADA**

Delicious grilled, thinly-sliced Ribeye steak served with beans, rice, lettuce and jalapeño with flour tortillas – 14.00

### **CARNITAS**

Chunks of pork topped with grilled onions served with rice, beans, lettuce, pico de gallo and tortillas – 13.00

### **MAR Y TIERRA**

Ribeye steak cut in pieces and grilled with shrimp, red and green peppers and onions. Served with rice, beans and tortillas – 16.00

### **\*STEAK & SHRIMP**

16 oz. bone in Ribeye steak with grilled shrimp on a bed of grilled peppers and onions. Served with tossed salad and your choice of rice, beans, French fries or street corn. – 23.00

### **\*STEAK & EGGS**

16 oz. bone in Ribeye steak with two over-easy eggs served with a mixture of chorizo, potatoes and cheese. Served with 3 flour tortillas. – 22.00

### **STEAK A LA MEXICANA**

Ribeye steak cut in pieces and grilled with fresh, spicy jalapeño peppers and onions. Served with rice, beans and tortillas. – 15.00

### **CAZUELON**

Grilled steak, chicken breast and chorizo topped with our house queso and served with rice, beans and tortillas – 13.00

### **PARRILLADA LA MAMALONA**

Steak, chicken, Andouille sausage, onion, a Chile toreado and corn on the cob. For One – 16.00 For Two – 30.00

### **MEXICAN MAC & CHEESE**

Penne pasta topped with steak, chicken, shrimp, peppers and onions and mixed with our signature chipotle cheese sauce – 13.50

\* Denotes items cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



# CHICKEN

## ARROZ CON POLLO

Grilled chicken on a bed of rice with melted cheese – 11.00  
Try it with steak! – 13.00  
Add shrimp, 5.00 extra.  
Add chorizo, 3.00 extra.  
Add peppers, onions or broccoli, 1.50 extra.  
Add mushrooms, 1.00 extra.

## ARROZ TEJANO

Shrimp, steak and chicken grilled with peppers and onions on a bed of rice, topped with melted cheese – 12.50

## CHORI-POLLO

Grilled chicken breasts topped with sausage and cheese sauce. Served with rice or beans, salad and pico de gallo – 13.50

## POLLO TAPATÍO

Grilled chicken breast covered with fresh-sliced mushrooms, spinach and onions. Smothered with our special cheese sauce. Served with rice, beans and tortillas – 13.50

## POLLO FELIZ

Strips of grilled chicken marinated and specially prepared with zucchini, red peppers and cheese sauce on a bed of rice – 11.75

## POLLO CHIPOTLE

Strips of grilled chicken covered in a spicy chipotle sauce. Served with rice and beans – 11.00

## POLLO AL FOGÓN

Grilled chicken breast topped with shrimp and red bell peppers, then topped with melted cheese. Served with rice, salad and tortillas – 13.50

## POLLO TROPICAL

Grilled chicken breast topped with onions, mushrooms and pineapple. Smothered with our special cheese blend. Served with rice and garden vegetables (squash, broccoli and zucchini) – 13.50

## ARROZ, POLLO Y VEGETALES

Chicken strips grilled with green and red bell pepper, broccoli, onion, zucchini, squash and mushrooms served over a bed of rice drizzled with melted cheese – 12.50

## MILANESA

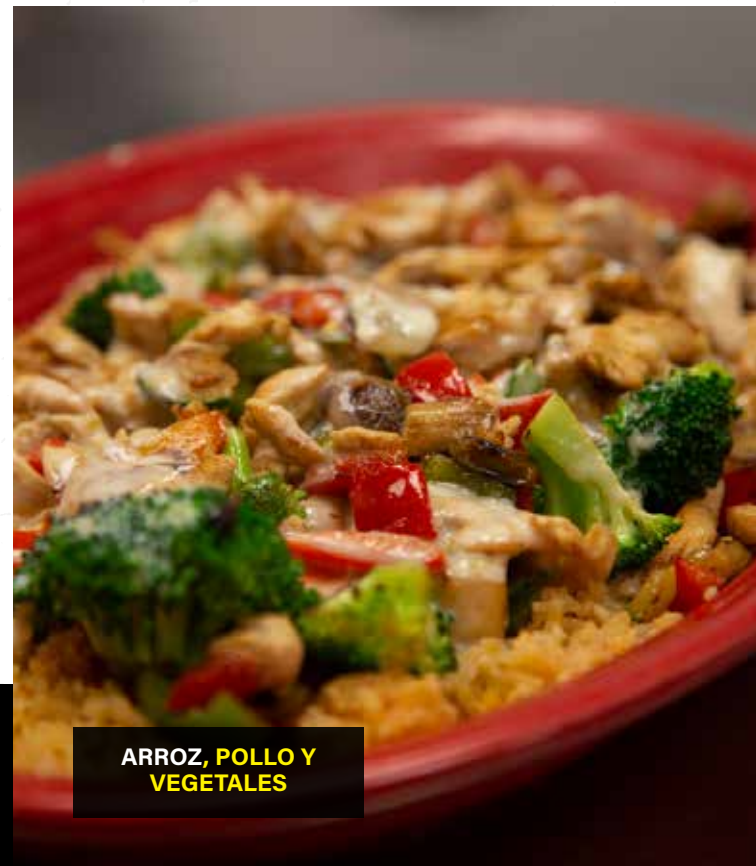
Chicken breast breaded and deep-fried, served with rice, lettuce, tomato, onion and avocado slices – 13.00

## NEW! FLAUTAS

Four fried corn flautas, two beef and two chicken, served with guacamole and sour cream – 10.00



MEXICAN  
MAC & CHEESE



ARROZ, POLLO Y  
VEGETALES

# FAJITAS

*All fajitas are served with bell pepper and onion. Served with choice of rice, beans, French fries or street corn and salad that includes fresh lettuce, sour cream, tomato and flour tortillas*

## POLLO

Grilled chicken  
For One – 13.75  
For Two – 21.25

## CARNE

Grilled steak  
For One – 14.75  
For Two – 22.75

## POLLO & CARNE

Grilled chicken and steak  
For One – 14.00  
For Two – 22.00

## TEXAS

Grilled chicken, steak and shrimp  
For One – 15.00  
For Two – 24.00

## CAMARÓN

Grilled shrimp  
For One – 16.25  
For Two – 25.25

## VEGETARIAN

Mushrooms, bell peppers,  
tomatoes, zucchini, spinach  
and onions  
For One – 11.75  
For Two – 18.50

## FAJITAS SAN JUAN

Sizzling strips of steak, chicken,  
chorizo (Mexican sausage) and  
carnitas (pork) grilled with peppers,  
onions and tomatoes.  
For One – 15.00  
For Two – 22.75

## STREET FAJITAS

Sizzling strips of steak, chicken,  
chorizo (Mexican sausage) and  
carnitas (pork) grilled with peppers,  
onions and tomatoes. Served with  
Mexican street corn on the cob  
instead of rice and beans.  
For One – 15.00  
For Two – 23.50



TEXAS  
FAJITAS





**TACOS MAR Y TIERRA**



**TACOS CAMARÓN AL AJILLO**



**BURRITO RELLENO**

# STREET TACOS & SOPEES

## STREET TACOS

(3) Corn tortillas topped with your choice filling, cilantro and onion. Served with choice of rice, beans, French fries or street corn. – 12.00

## SOPEES

(3) Thick masa tortilla topped with beans, your choice filling, pico de gallo, queso fresco and sour cream. – 12.00

## CHOOSE YOUR FILLING:

**CARNE ASADA** Steak | **POLLO ASADO** Chicken  
**CARNITAS** Pork | **CHORIZO** Mexican Sausage  
**AL PASTOR** Marinated Pork | **BARBACOA** Beef  
**A LA DIABLA** Spicy Carne Asada & Chorizo  
**CAMPECHANO** Carne Asada & Chorizo | **LENGUA** Tongue

## NEW! CHEESEY STREET TACOS *crispy!*

(3) Grilled corn tortillas filled with cheese and your choice of meat with onions and cilantro. Served with rice and refried beans – 12.50

## NEW! TACOS MAR Y TIERRA

(3) Corn tortillas grilled like a quesadilla and stuffed with steak, shrimp, cheese and guacamole. Served with rice and black beans. – 13.00

## NEW! GRINGO TACOS

(2) soft flour tortilla tacos filled with steak or chicken and topped with lettuce tomato, cheese and sour cream. Served with your choice of street corn or French fries. –11.75

## NEW! TACOS CAMARÓN AL AJILLO

(3) Tacos filled with cheese and sautéed shrimp with guajillo pepper, garlic and cilantro. Served with rice and macho sauce on the side. – 14.00

# VEGETARIAN

## VEGETARIAN QUESADILLA

A flour tortilla filled with grilled spinach, mushrooms and nopales (cactus). Served with lettuce, tomato, sour cream and cheese – 12.00

## BURRITO & ENCHILADA PLATE

A flour tortilla filled with diced potatoes grilled with onions and tomatoes and smothered in burrito sauce, and a corn tortilla filled with grilled spinach, onions and tomatoes smothered in enchilada sauce. Both topped with lettuce and tomato – 12.00

## VEGETARIAN BURRITO

A flour tortilla filled with rice, beans and cheese topped with lettuce, sour cream and tomato – 12.00

## VEGETARIAN ENCHILADAS

A corn tortilla filled with grilled spinach, onions and tomatoes and a corn tortilla filled with potatoes. Both smothered in salsa verde. Served with choice of rice or beans – 12.00

## VEGETARIAN TACO SALAD

A crispy tortilla shell filled with spinach, mushrooms, onions, green peppers, rice, beans, lettuce, tomatoes, sour cream and cheese – 12.00

## BURRITO RELLENO

A flour tortilla filled with a chile poblano with potatoes, red pepper and onion. Topped with queso and sour cream and served with pico de gallo and sliced avocado – 14.00

## VEGETARIAN COMBOS – 12.00

A. One bean burrito, one cheese enchilada and one tostada with beans and cheese  
 B. One bean burrito, one quesadilla and one chalupa  
 C. One bean burrito with nacho cheese, one cheese enchilada and one quesadilla