

DEFINITIONS OF MEXICAN DISHES!

CHILE RELLENO POBLANO PEPPER GRILLED THEN DEEP FRIED WITH A LIGHT EGG COATING. STUFFED WITH CHEESE. TOPPED WITH RED SAUCE

QUESADILLA GRILLED FLOUR TORTILLA FILLED WITH MELTED CHEESE AND CHOICE OF PROTEIN

TACO TORTILLA FOLDED AND FRIED CRISP OR KEPT SOFT. FILLED WITH CHOICE OF PROTEIN TOPPED WITH LETTUCE AND SHREDDED CHEESE

BURRITO FLOUR TORTILLA ROLLED AND FILLED WITH CHOICE OF PROTEIN TOPPED CHEESE WITH BURRITO RED SAUCE

ENCHILADA CORN TORTILLA ROLLED AND FILLED WITH CHOICE OF PROTEIN TOPPED WITH CHEESE AND ENCHILADA RED SAUCE

TOSTADA FLAT CRISPY CORN TORTILLA TOPPED WITH CHOICE OF PROTEIN, LETTUCE, TOMATOES AND SHREDDED CHEESE

CHALUPA FLAT CRISPY CORN TORTILLA TOPPED WITH BEANS, LETTUCE, TOMATOES AND SHREDDED CHEESE

SOPAPILLA FIRED FLOUR TORTILLA TOPPED WITH CINNAMON SUGAR

TAMALE SAVORY PORK STUFFED IN A STEAMED CORN MEAL CASING WRAPPED IN A CORN HUSK. TOPPED WITH CHARRO BEANS.

MEXI STYLE TACO CORN TORTILLA FILLED WITH YOUR CHOICE OF PROTEIN TOPPED WITH RAW ONION AND CILANTRO

FLAN MEXICAN CUSTARD WITH HOMEMADE CARAMEL

CHIMICHANGA FLOUR TORTILLA FILLED WITH CHOICE OF PROTEIN, ROLLED THEN DEEP FRIED. TOPPED WITH CHEESE DIP

CHURROS MEXICAN-LIKE DONUT STICKS DEEP FRIED. COVERED WITH CINNAMON SUGAR AND FILLED WITH DULCE DE LECHE

TORTA MEXICAN PRESSED SANDWICH SERVED WARM

GUACAMOLE SALAD LETTUCE, TOMATOES AND GUACAMOLE

SOUR CREAM SALAD LETTUCE, TOMATOES AND SOUR CREAM

CALIFORNIA VEGGIES SEASONED AND STEAMED THEN GRILLED CAULIFLOWER, CARROTS, ZUCCHINI AND BROCCOLI

SUPREME SALAD LETTUCE, TOMATOES, SOUR CREAM, SHREDDED CHEESE AND GUACAMOLE



@PALOMAS MEX GRILL

(678)568-8060

CONSUMER ADVISORY

DUE TO THE CURRENT ECONOMIC AND HEALTH PANDEMIC THE FOLLOWING FEES WILL BE APPLIED

18% ON ALL PARTIES OF 5 OR MORE PATRONS

10% ON ALL FULL TO-GO ORDERS

3.75% ON ALL CREDIT/DEBIT TRANSACTIONS

APPETIZERS

QUESO LARGE: \$8.25 BEAN DIP BEEF DIP
 SMALL: \$5.25 \$6.99 \$7.25
 CHORIZO DIP \$8.99 TABLE SIDE GUACAMOLE \$9.99

ESQUITES: \$5.25

GRILLED SWEET YELLOW CORN MIXED WITH CHIPOTLE MAYONNAISE. SPRINKLED WITH SMOKED PAPRIKA AND CILANTRO. FINISHED WITH COTIJA CHEESE ON TOP.

PALOMAS DIP: \$10.50

LARGE CHEESE DIP WITH GRILLED STEAK, GRILLED CHICKEN AND GRILLED SHRIMP. SERVED WITH PICO DE GALLO AND TORTILLAS ON THE SIDE

PALOMAS WINGS:

CRISPY AND DEEP FRIED TOSSED WITH YOUR CHOICE OF SAUCE. BARBEQUE, HOT, MILD OR LEMON PEPPER. SERVED WITH A SIDE OF FRENCH FRIES.

SMALL: 6 WINGS \$8.99 LARGE: 12 WINGS \$14.99

NACHOS

CHEESE	BEEF	CHICKEN	BEAN
HALF: \$3.99	HALF \$6.99	HALF \$6.99	HALF \$5.50
FULL: \$5.99	FULL \$8.50	FULL \$8.50	FULL \$7.50

CRISPY TORTILLA TRIANGLES TOPPED WITH CHEESE DIP AND YOUR CHOICE OF GROUND BEEF, SHREDDED CHICKEN OR REFRIED BEANS

SUPREME CRISPY TORTILLA TRIANGLES TOPPED WITH GROUND BEEF AND SHREDDED CHICKEN, CHEESE DIP AND A SUPREME TOP
\$10.99

GRILLED CRISPY TORTILLA TRIANGLES TOPPED WITH CHEESE DIP AND YOUR CHOICE OF GRILLED CHICKEN OR GRILLED STEAK

CHICKEN: \$10.99 STEAK: \$11.99 SHRIMP \$11.75
 CHICKEN & STEAK: \$12.50 TEXAS \$13.50

CRISPY TORTILLA TRIANGLES TOPPED WITH CHEESE DIP AND YOUR CHOICE OF GRILLED CHICKEN OR GRILLED STEAK ALL COOKED WITH BELL PEPPERS, ONIONS, MUSHROOM AND ZUCCHINI.

FAJITA

CHICKEN: \$12.99 STEAK: \$13.99 SHRIMP \$13.75
 CHICKEN & STEAK: \$14.50 TEXAS \$15.50

LUNCH MENU

ONLY MONDAY THROUGH FRIDAY
 FROM 11AM TILL 3PM

LUNCH #1 \$6.99

CHOICE OF TACO AND ENCHILADA TOPPED WITH RED SAUCE. SERVED WITH RICE OR BEANS

LUNCH #2 \$6.99

CHOICE OF BURRITO TOPPED WITH RED SAUCE. SERVED WITH RICE AND BEANS

LUNCH #3 \$9.25

FAJITAS (CHICKEN OR STEAK) SERVED WITH BLACK BEANS AND A GUACAMOLE SALAD AND TORTILLAS

LUNCH #4 \$6.75

CHOICE OF TACO SALAD TOPPED WITH LETTUCE, TOMATO, SOUR CREAM AND SHREDDED CHEESE

LUNCH #5 \$6.99

CHOICE OF TWO TACOS FILLED WITH LETTUCE AND SHREDDED CHEESE. SERVED WITH RICE OR BEANS

LUNCH #6 \$7.25

CHOICE OF ENCHILADA, CHOICE OF CHILE RELLENO AND CHOICE OF TACO

LUNCH #7 \$7.75

CHOICE OF CHIMI-DELI. SERVED WITH SOUR CREAM SALAD AND RICE OR BEANS

LUNCH #8 \$6.99

CHOICE OF BURRITO. WITH A CHALUPA. SERVED WITH RICE OR BEANS

****CONSUMER ADVISORY****

DRINKING DISTILLED SPIRITS, BEER, COOLERS, WINE AND OTHER ALCOHOLIC BEVERAGES MAY INCREASE CANCER RISK AND COULD CAUSE BIRTH DEFECTS DURING PREGNANCY.

COMBINATIONS

- COMBO #1** TWO BURRITOS FILLED WITH CHICKEN OR BEEF TOPPED WITH RED SAUCE. SERVED WITH RICE OR BEANS
\$8.50
- COMBO #2** TWO TACOS SOFT OR HARD FILLED WITH CHICKEN OR BEEF. LETTUCE AND SHREDDED CHEESE. SERVED WITH RICE AND BEANS
\$8.50
- COMBO #3** ONE CHEESE CHILE RELLENO. ONE TACO SOFT OR HARD FILLED WITH CHICKEN OR BEEF, AND ONE ENCHILADA FILLED WITH CHICKEN OR BEEF TOPPED WITH RED SAUCE
\$8.50
- COMBO #4** ONE ENCHILADA FILLED WITH CHICKEN OR BEEF TOPPED WITH RED SAUCE. ONE PORK TAMALES. SERVED WITH A GUACAMOLE SALAD, AND BEANS
\$8.50
- COMBO #5** TWO ENCHILADAS SHREDDED CHICKEN OR GROUND BEEF. TOPPED WITH RED SAUCE. SERVED WITH RICE AND BEANS
\$8.50
- COMBO #6** ONE TACO SOFT OR HARD FILLED WITH CHICKEN OR BEEF WITH LETTUCE AND CHEESE. ONE ENCHILADA FILLED WITH CHICKEN OR BEEF TOPPED WITH RED SAUCE. SERVED WITH RICE AND BEANS.
\$8.50
- COMBO #7** ONE BURRITO FILLED WITH CHICKEN OR BEEF TOPPED WITH RED SAUCE. ONE TOSTADA. SERVED WITH RICE OR BEANS
\$8.50
- COMBO #8** ONE PORK TAMALES TOPPED WITH CHARRO BEANS. SERVED WITH RICE AND A GUACAMOLE SALAD
\$8.99
- COMBO #9** ONE CHICKEN OR BEEF CHILE RELLENO TOPPED WITH RED SAUCE. ONE TOSTADA SERVED WITH CHARRO BEANS
\$8.50
- COMBO #10** ONE PORK TAMALES TOPPED WITH CHARRO BEANS. ONE ENCHILADA FILLED WITH CHICKEN OR BEEF TOPPED WITH RED SAUCE. AND ONE BURRITO FILLED WITH CHICKEN OR BEEF TOPPED WITH RED SAUCE.
\$9.25

VEGETARIAN DISHES

- QUESADILLA FILLED WITH GRILLED ONIONS, BELL PEPPERS, MUSHROOMS, ZUCCHINI, SPINACH, CORN AND TOMATOES. SERVED WITH BLACK BEANS **VEGGIE #1**
\$8.75
- ONE BURRITO FILLED WITH REFRIED BEANS TOPPED WITH RED SAUCE. ONE ENCHILADA FILLED WITH MELTED CHEESE TOPPED WITH RED SAUCE. SERVED WITH CALIFORNIA VEGGIES **VEGGIE #2**
\$8.25
- ONE CHILE RELLENO FILLED WITH MELTED MEXICAN CHEESE TOPPED WITH RED SAUCE. SERVED WITH SOUR CREAM SALAD AND BLACK BEANS **VEGGIE #3**
\$7.99
- FAJITA WITH GRILLED ONIONS, BELL PEPPERS, MUSHROOMS, ZUCCHINI, SPINACH, CORN AND TOMATOES. SERVED WITH A GUACAMOLE SALAD, BLACK BEANS & TORTILLAS ON THE SIDE **VEGGIE #4**
\$11.25
- ONE BEAN CHALUPA. ONE CHEESE QUESADILLA AND ONE SPINACH ENCHILADA TOPPED WITH RED SAUCE. SERVED WITH BLACK BEANS **VEGGIE #5**
\$8.99

SALADS

TACO SALAD:

SHREDDED CHICKEN OR GROUND BEEF \$7.50

GRILLED

CHICKEN: \$7.99 STEAK: \$8.99 SHRIMP \$8.75
CHICKEN & STEAK: \$9.50 TEXAS \$10.50

FAJITA

CHICKEN: \$9.25 STEAK: \$10.25 SHRIMP \$10.00
CHICKEN & STEAK: \$10.75 TEXAS \$11.75

BED OF LETTUCE TOMATOES, SOUR CREAM AND SHREDDED CHEESE. SERVED INSIDE A TORTILLA SHELL.

PALOMA SALAD: \$10.99

GRILLED CHICKEN SERVED ON A BED OF ROMAINE LETTUCE, RED CABBAGE, CARROTS, TOMATOES, AVOCADO SLICES, BACON, SHREDDED CHEESE & CRISPY CORN TORTILLA STRIPS. SERVED WITH CHOICE OF DRESSING: RANCH OR GARLIC VINAIGRETTE

QUESADILLAS

*ALL PLATES COME WITH BLACK BEANS & SOUR CREAM SALAD

*AVAILABLE AS A SINGLE WITH NO SIDES FOR LESSER PRICE

CHEESE Q: CHICKEN Q: BEEF Q:

\$6.25 \$7.25 \$7.25

MELTED SHREDDED CHEESE INSIDE A FLOUR TORTILLA
SHREDDED CHICKEN & MELTED CHEESE INSIDE A FLOUR TORTILLA
GROUND BEEF & MELTED CHEESE INSIDE A FLOUR TORTILLA

PALOMAS Q: \$9.99

GRILLED CHICKEN COOKED WITH GRILLED ONIONS, GRILLED CORN AND GRILLED PINEAPPLE WITH MELTED CHEESE INSIDE A FLOUR TORTILLA.

GRILLED Q

CHOICE OF GRILLED PROTEIN WITH MELTED CHEESE INSIDE A FLOUR TORTILLA.

CHICKEN: \$8.99 STEAK: \$9.99 SHRIMP \$9.75

CHICKEN & STEAK: \$10.50 TEXAS \$11.25

GRILLED FAJITA Q

CHOICE OF GRILLED PROTEIN COOKED WITH ONIONS, BELL PEPPERS, MUSHROOM AND ZUCCHINI INSIDE A FLOUR TORTILLA WITH MELTED CHEESE.

CHICKEN: \$9.99 STEAK: \$10.99 SHRIMP \$10.75

CHICKEN & STEAK: \$11.50 TEXAS: \$12.25

ENCHILADAS

ENCHILADAS VERDES: \$9.99

THREE ENCHILADAS FILLED WITH SHREDDED CHICKEN SMOTHERED WITH TOMATILLO GREEN SAUCE. TOPPED WITH LETTUCE, TOMATO, SOUR CREAM AND SHREDDED CHEESE. SERVICED WITH RICE

ENCHILADAS BANDERA: \$9.99

ONE ENCHILADA FILLED WITH CHEESE, ONE FILLED WITH CHICKEN, AND ONE FILLED WITH GROUND BEEF. ALL THREE TOPPED WITH OUR THREE HOUSE SAUCES: MOLE SAUCE, GREEN TOMATILLO SAUCE AND RED SAUCE. SERVED WITH RICE AND BEANS

ENCHILADAS PALOMA: \$11.25

ONE ENCHILADA FILLED WITH MELTED CHEESE, ONE FILLED WITH GRILLED CHICKEN AND ONE FILLED WITH GRILLED STEAK. ALL TOPPED WITH CHIPOTLE CHEESE SAUCE. SERVED WITH A SOUR CREAM SALAD AND BLACK BEANS.

BURRITOS

BURRITO SUPREME: \$9.25

TWO ROLLED FLOUR TORTILLAS FILLED WITH GROUND BEEF OR SHREDDED CHICKEN. TOPPED WITH LETTUCE, TOMATO, SOUR CREAM WITH MELTED CHEESE AND RED SAUCE

BURRITO DELUXE

ROLLED FLOUR TORTILLA FILLED WITH GRILLED PROTEIN, TOPPED WITH LETTUCE, TOMATO, SOUR CREAM, MELTED CHEESE & RED SAUCE

CHICKEN: \$9.99 STEAK: \$10.99 SHRIMP: \$10.75

BURRITO FAJITA

ROLLED FLOUR TORTILLA FILLED WITH CHOICE OF GRILLED PROTEIN COOKED WITH BELL PEPPERS, ONIONS, MUSHROOM AND ZUCCHINI. TOPPED WITH LETTUCE, TOMATO, SOUR CREAM WITH MELTED CHEESE AND RED SAUCE

CHICKEN: \$10.99 STEAK: \$11.99 SHRIMP \$11.75

CHICKEN & STEAK: \$12.50 TEXAS \$13.25

NAKED BURRITO

CHOICE OF GRILLED PROTEIN ON TOP OF A BED OF RICE, BLACK BEANS, GRILLED CORN, AVOCADO SLICES, CILANTRO, TOMATOES, DRIZZLED WITH CHIPOTLE CHEESE SAUCE ON TOP

CHICKEN: \$9.99 STEAK: \$10.99 SHRIMP \$10.75

CHICKEN & STEAK: \$11.50 TEXAS \$12.25

ADD FAJITA VEGGIES: \$1.99 EXTRA

PALOMAS BURRITO: \$12.99

ROLLED FLOUR TORTILLA FILLED WITH GRILLED CHICKEN, GRILLED STEAK AND GRILLED SHRIMP TOPPED WITH CHEESE SAUCE. SERVED WITH CALIFORNIA VEGGIES, SOUR CREAM SALAD AND BLACK BEANS

BENNY BURRITO

ROLLED FLOUR TORTILLA FILLED WITH GRILLED PROTEIN, ONIONS, GRILLED BELL PEPPERS, MUSHROOMS, CORN, SHREDDED CHEESE, SOUR CREAM, AVOCADO, AND BLACK BEANS. SERVED WITH CHEESE SAUCE ON THE SIDE

CHICKEN: \$10.99 STEAK: \$11.99 SHRIMP: \$11.75

QUEBULONS BURRITOS: \$10.75

TWO ROLLED FLOUR TORTILLAS ONE OF THEM FILLED WITH GRILLED CHICKEN AND ONE OF THEM FILLED WITH GRILLED STEAK WITH CHEESE DIP ON TOP

HOUSE SPECIALITIES

CHIMI-DELI: \$8.99

FLOUR TORTILLA STUFFED WITH SHREDDED CHICKEN OR GROUND BEEF. ROLLED AND THEN DEEP FRIED. TOPPED WITH CHEESE DIP. SERVED WITH RICE AND A SOUR CREAM SALAD

CHIMICHANGA: \$9.99

FLOUR TORTILLA STUFFED WITH GRILLED CHICKEN ROLLED AND THEN DEEP FRIED. TOPPED WITH CHEESE DIP. SERVED WITH RICE AND A GUACAMOLE SALAD

STEAK: \$10.99

LOADED CHIMICHANGA: \$10.99

FLOUR TORTILLA STUFFED WITH GRILLED CHICKEN RICE AND REFRIED BEANS. COVERED WITH CHARRO BEANS. TOPPED WITH CHEESE DIP AND AVOCADO SLICES.

STEAK: \$11.99

SEBULON FAVORITE

BED OF RICE TOPPED WITH GRILLED PROTEIN. TOPPED WITH CHEESE DIP

CHICKEN: \$8.99 STEAK: \$9.99 SHRIMP \$9.75

CHICKEN & STEAK: \$10.50 TEXAS \$11.25

ADD FAJITA VEGGIES: \$1.99 EXTRA

ALAMBRES: \$13.99

MARINATED CHOPPED STEAK COOKED WITH CHOPPED BACON, ONIONS, MUSHROOMS AND BELL PEPPERS. TOPPED WITH MELTED CHEESE. SERVED WITH REFRIED BEANS, RICE AND GUACAMOLE SALAD. WITH CHOICE OF TORTILLAS

CAMARONES AL MOJO DE AJO: \$11.50

GRILLED SHRIMP COOKED IN A CREAMY GARLIC SAUCE. SERVED WITH CALIFORNIA VEGGIES, RICE AND TEXAS TOAST

CAMARONES A LA DIABLA: \$11.50

GRILLED SHRIMP COOKED IN A DEVILISH-SPICY SALSA. SERVED WITH RICE, FRENCH FRIES AND TEXAS TOAST

TAQUITOS: \$10.25

3 DEEP FRIED ROLLED CORN TACOS FILLED WITH SHREDDED CHICKEN. SERVED WITH SOUR CREAM SALAD, RICE & A TOMATILLO GREEN SAUCE

CHILE COLORADO: \$10.99

TENDER PIECES OF STEAK COOKED WITH CHORIZO IN A MEXICAN CHILE SAUCE. SERVED WITH BLACK BEANS, AND RICE. WITH CHOICE OF TORTILLAS

MEXICAN DISHES

POLLO CON RAJAS: \$11.99

GRILLED CHICKEN COOKED WITH CORN, ONION AND JULIENNE ROASTED POBLANO PEPPERS. TOSSED IN A CREAM SAUCE. SERVED WITH RICE AND GUACAMOLE SALAD. WITH CHOICE OF TORTILLAS

PECHUGA HAWAIIANA: \$11.99

MARINATED GRILLED CHICKEN BREAST TOPPED WITH GRILLED HAM, GRILLED PINEAPPLE AND MELTED CHEESE. DRIZZLED WITH A SWEET AND SPICY TAMARIND SAUCE. SERVED WITH RICE AND CALIFORNIA VEGGIES

PECHUGA TROPICAL: \$11.99

MARINATED GRILLED CHICKEN BREAST TOPPED WITH CHORIZO, MELTED CHEESE AND A GRILLED PINEAPPLE SLICE. SERVED WITH RICE AND CALIFORNIA VEGGIES. WITH A CHIPOTLE SAUCE ON THE SIDE

MILANESA DE POLLO: \$11.25

CHICKEN BREAST POUNDED THIN, THEN COATED WITH BREAD CRUMBS AND DEEP FRIED. DRIZZLED WITH CHIPOTLE CREAM SAUCE. SERVED WITH CALIFORNIA VEGGIES AND CHARRO BEANS. WITH CHOICE OF TORTILLAS

POLLO DORADO: \$11.25

GRILLED CHORIZO, MUSHROOMS AND SPINACH COOKED IN A CHIPOTLE SAUCE ON TOP OF A GRILLED CHICKEN BREAST POUNDED THIN. SERVED WITH CALIFORNIA VEGGIES AND BLACK BEANS. WITH CHOICE OF TORTILLAS

CHILAQUILES: \$8.99

DEEP FRIED CORN TORTILLA TRIANGLES WITH SHREDDED CHICKEN TOSSED IN A SPICY RED OR GREEN SAUCE. SERVED WITH BLACK BEANS AND A SOUR CREAM SALAD.

TOPPED WITH FRIED EGG FOR \$1.99 EXTRA

SOPES

TWO THICK MASA (CORN MEAL FLOUR) TORTILLAS LAYERED WITH REFRIED BEANS, CHOICE OF PROTEIN, LETTUCE, PICO DE GALLO, QUESO FRESCO AND SOUR CREAM. SERVED WITH TOMATILLO SAUCE

GRILL CHICKEN: \$9.99 CARNE ASADA: \$10.99

CHORIZO: \$10.50 CARNE ASADA & CHORIZO: \$11.50

CAZUELA: \$17.50

GRILL CHICKEN, GRILL STEAK, GRILL CHORIZO AND 3 LARGE GRILLED SHRIMP IN A BED OF GRILLED ONIONS AND BELL PEPPERS. TOPPED WITH ONE CHILE TEREADO, ONE CAMBRAY ONION, GRILLED QUESO FRESCO ALL COVERED IN A MEXICAN CHILE SAUCE. ALL INSIDE A CLAY POT. SERVED WITH CHARRO BEANS, RICE AND A GUACAMOLE SALAD. WITH CHOICE OF TORTILLAS

TACOS

TACOS DE CARNE ASADA: \$11.25

TWO CORN TORTILLA TACOS FILLED WITH CARNE ASADA (CHOPPED GRILLED STEAK) TOPPED WITH RAW ONION AND CILANTRO. SERVED WITH ONE CHILE TOREADO AND ONE CAMBRAY ONION WITH CHARRO BEANS AND RICE

TACOS DE LENGUA: \$11.25

TWO CORN TORTILLA TACOS FILLED WITH LENGUA (CHOPPED BEEF TONGUE) TOPPED WITH RAW ONION AND CILANTRO. SERVED WITH ONE CHILE TOREADO AND ONE CAMBRAY ONION WITH BLACK BEANS AND RICE

TACOS AL PASTOR: \$11.25

TWO CORN TORTILLA TACOS FILLED WITH MARINATED PORK COOKED WITH PINEAPPLE TOPPED WITH RAW ONION AND CILANTRO. SERVED WITH ONE CHILE TOREADO AND ONE CAMBRAY ONION WITH CHARRO BEANS AND RICE

TACOS DE CAMARON: \$11.25

TWO FLOUR TORTILLA TACOS FILLED WITH CHOPPED GRILLED SHRIMP COOKED WITH PICO DE GALLO TOPPED WITH HOMEMADE SPICY MEXICAN COLESLAW AND AVOCADO SLICES. DRIZZLED WITH OUR CHIPOTLE CHEESE SAUCE. SERVED WITH BLACK BEANS AND RICE

TACOS DE PESCADO: \$11.25

TWO FLOUR TORTILLA TACOS FILLED WITH CHOPPED GRILLED WHITE FISH COOKED WITH PICO DE GALLO TOPPED WITH HOMEMADE SPICY MEXICAN COLESLAW AND AVOCADO SLICES. DRIZZLED WITH OUR CHIPOTLE CHEESE SAUCE. SERVED WITH BLACK BEANS AND RICE

PALOMAS TACOS:

THREE DOUBLE CORN TORTILLAS WITH MELTED CHEESE IN THE MIDDLE FILLED WITH GRILLED PROTEIN TOPPED WITH RAW ONION AND CILANTRO. SERVED WITH ONE CHILE TOREADO AND ONE CAMBRAY ONION WITH CHARRO BEANS

CHICKEN AND CHORIZO: \$11.99 STEAK AND CHORIZO: \$12.99

HAWAIIAN TACOS: \$11.50

THREE GRILL CHICKEN TACOS COOKED WITH GRILLED ONION AND GRILLED PINEAPPLE INSIDE A FLOUR TORTILLA. SERVED WITH A SIDE OF PICO DE GALLO AND CHARRO BEANS

ZEBULON TACOS: \$10.99

THREE FLOUR TORTILLAS FILLED WITH GRILLED PROTEIN TOPPED WITH LETTUCE, TOMATOES AND SHREDDED CHEESE. SERVED WITH REFRIED BEANS

GRILLED CHICKEN: \$ 11.25 GRILLED STEAK: \$12.99

FUSION

TORTA

BOLILLO ROLL (MEXICAN SANDWICH BREAD) PRESSED ON THE GRILL. INSIDE EACH SLICE OF BREAD IS SMOTHERED IN REFRIED BEANS AND MAYO LAYERED WITH. TOMATOES SLICES, AVOCADO SLICES, RAW ONION SLICES AND SLICES OF QUESO FRESCO (MEXICAN CRUMBLING CHEESE) TOPPED WITH CHOICE OF PROTEIN.

PROTEIN CHOICE A: CARNE ASADA, AL PASTOR, LENGUA, GRILLED CHICKEN OR CHORIZO \$9.99

PROTEIN CHOICE B: CAMPECHANA (CARNE ASADA AND CHORIZO) \$10.50

PROTEIN CHOICE C: HAWAIIAN (GRILLED HAM SLICES, AND GRILLED PINEAPPLE SLICES) \$9.99

PROTEIN CHOICE D: MILANESA (CHICKEN BREAST POUNDED THIN, THEN COATED WITH BREAD CRUMBS AND DEEP FRIED) \$9.99

PASTA ALFREDO: \$9.99

GRILLED CHICKEN WITH FETTUCCHINI NOODLES TOSSED IN A HOMEMADE CREAM CHEESE BASED ALFREDO SAUCE. SERVED WITH TEXAS TOAST ON THE SIDE.

GRILLED SHRIMP: \$10.99

CALIFORNIA VEGGIES CAN BE ADDED FOR \$1.99 EXTRA

PALOMA WRAP: \$9.25

GRILLED OR LIGHTLY BREADED CHICKEN, ROMAINE LETTUCE, BACON, AVOCADO, SHREDDED CHEESE AND CHIPOTLE MAYONNAISE IN A WARM FLOUR TORTILLA. SERVED WITH FRENCH FRIES

MEXICAN PERRO-CALIENTE: \$6.99

BEEF HOTDOG LAYERED IN MEXICAN MAYO. TOPPED WITH CHOPPED RAW ONION, CHOPPED TOMATO AND CHOPPED JALAPENOS. SERVED WITH FRENCH FRIES.

ADD BACON FOR \$1.99 EXTRA

HAWAIIAN BURGER: \$9.99

A GRILLED CHICKEN BREAST OR BEEF PATTY TOPPED WITH BACON, YELLOW CHEESE, GRILLED PINEAPPLE, LETTUCE, TOMATO ALL INSIDE A SESAME BUN WITH MAYO. SERVED WITH FRENCH FRIES.

MEXICAN BURGER: \$9.99

A BEEF PATTY TOPPED WITH BACON, JALAPENOS, TOMATO, LETTUCE, RAW ONION AND AVOCADO INSIDE A SESAME BUN WITH MAYO, MUSTARD AND KETCHUP. SERVED WITH FRENCH FRIES.

KIDS PLATE: \$4.99

CHILDREN UNDER THE AGE OF 12 ONLY

DRINK NOT INCLUDED

KIDS 1. CHEESE QUESADILLA, RICE AND BEANS

KIDS 2. 3 CHICKEN WINGS AND FRIES

KIDS 3. TACO, RICE AND BEANS

KIDS 4. ENCHILADA, RICE AND BEANS

KIDS 5. BURRITO, RICE AND BEANS

KIDS 6. CHICKEN FINGERS AND FRIES

KIDS 7. SQUARE PIZZA AND FRIES

KIDS 8. PLAIN HOT DOG AND FRIES

DESSERTS:

FLAN: \$3.99

MEXICAN CHEESE CUSTARD WITH CARAMEL

CHURROS: \$6.50

MEXICAN-LIKE DONUT STICKS DEEP FRIED. COVERED WITH CINNAMON SUGAR AND FILLED WITH DULCE DE LECHE SERVED WITH ICE CREAM

SOPAPILLA: \$3.50

FRIED FLOUR TORTILLA TOPPED WITH CINNAMON SUGAR

SERVED WITH ICE CREAM

SOUPS

CHICKEN SOUP: \$7.99

SHREDDED CHICKEN ON A BED OF RICE TOPPED WITH PICO DE GALLO.

SERVED WITH A DELICIOUS CHICKEN BROTH

SHRIMP COCKTAIL \$11.99

LARGE SHRIMP IN A DELICIOUS KETCHUP AND ORANGE JUICE RED SAUCE, WITH CUBED AVOCADO, AND PICO DE GALLO. DRIZZLED WITH SPICY MEXICAN HOT SAUCE. SERVED WITH SALTED CRACKERS.

FROM THE GRILL

PECHUGA RANCHERA: \$12.50

MARINATED GRILLED CHICKEN BREAST TOPPED WITH RANCHERA SAUCE AND MELTED CHEESE. SERVED WITH CHARRO BEANS, AND RICE. WITH CHOICE OF TORTILLAS

AVAILABLE IN MARINATED FLANK STEAK: \$13.50

CARNE ASADA: \$13.99

A SLICE OF FLANK STEAK MARINATED AND COOKED TO PERFECTION. PLACED ON TOP OF A BED OF GRILLED ONIONS AND BELL PEPPERS. SERVED WITH ONE CHILE TOREADO AND ONE CAMBRAY ONION WITH CHARRO BEANS, RICE AND A GUACAMOLE SALAD. WITH CHOICE OF TORTILLAS

PALOMAS STEAK: \$13.75

A SLICE OF FLANK STEAK MARINATED AND COOKED TO PERFECTION TOPPED WITH GRILLED SHRIMP. COVERED IN A DELICIOUS TOMATILLO GREEN SAUCE. SERVED WITH CHARRO BEANS AND RICE. WITH CHOICE OF TORTILLAS

TAMPIQUENA STEAK: \$12.50

A SLICE OF FLANK STEAK MARINATED AND COOKED TO PERFECTION TOPPED WITH MELTED CHEESE & RED SAUCE. WITH ONE ENCHILADA FILLED WITH CHEESE AND TOPPED WITH MELTED CHEESE & RED SAUCE. SERVED WITH RICE

FAJITA GRILL:

CHOICE OF GRILLED PROTEIN COOKED WITH ONIONS, BELL PEPPERS, MUSHROOMS AND ZUCCHINI. SERVED WITH CHARRO BEANS, RICE AND GUACAMOLE SALAD WITH CHOICE OF TORTILLAS

CHICKEN: \$12.75 STEAK: \$13.75 SHRIMP \$13.50

CHICKEN & STEAK: \$14.25 TEXAS \$15.25

CONSUMER ADVISORY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

SIDE ORDERS & A LA CARTE

REFRIED BEANS \$2.15	BLACK BEANS \$2.25	CHARRO BEANS \$2.75	SOFT/HARD TACO \$2.15	MEXI-STYLE TACO \$3.25	CHALUPA \$2.99
MEXICAN RICE \$2.15	JALAPENOS \$1.25	FAJITA VEGGIES \$3.99	ENCHILADA \$2.50	BURRITO \$3.75	TOSTADA \$3.50
CALIFORNIA VEGGIES \$3.99	LETTUCE \$1.25	SOUR CREAM SALAD \$2.25	CHIMI-DELI \$5.25	ADULT CHICKEN FINGERS \$7.25	TAMALE \$2.99
FRENCH FRIES \$2.75	TORTILLAS \$1.25	CHEESE DIP ON TOP \$1.99	PLAIN CHEESE BURGER \$5.25	CHIMICHANGA CHICKEN \$6.99	GROUND BEEF \$3.99
PICO DE GALLO \$1.25	SOPE \$6.25	SHREDDED CHEESE \$1.25	CHILES TOREADOS \$2.99	CHIMICHANGA STEAK \$7.25	CHILE RELLENO \$3.99
GUACA SALAD \$3.75	TOMATOES \$1.25	SUPREME SALAD \$4.25	SMALL GUACAMOLE \$3.99	GRILL SHRIMP (3) \$3.99	SALSA VERDE \$0.99
AVOCADO SLICES \$2.25	ONIONS \$1.25	CAMBRAJ ONIONS \$2.99	GRILL CHICKEN BURRITO \$6.25	GRILL STEAK \$6.25	SOUR CREAM \$1.25
PLAIN HOT DOG \$3.99	CILANTRO \$1.25	SHREDDED CHICKEN \$2.99	GRILL STEAK BURRITO \$7.99	GRILL CHICKEN \$5.50	

BEER

** BUDLIGHT. MICHELOB ULTRA. DRY COUNTRY VODKA. YUENGLING*

DRAFT	SMALL	LARGE	PITCHER
DOMESTIC	\$3.50	\$6.75	\$12.99
IMPORTED	\$4.50	\$8.75	\$14.99

DOMESTIC \$4.00 IMPORTED \$4.50

** DOMESTIC: BUDWEISER, BUD LIGHT, BUDLIGHT LIME, COORS LIGHT, MILLER LIGHT, MILLER HIGH LIFE, MICHELOB ULTRA, DRY COUNTRY VODKA

IMPORTED: CORONA EXTRA, CORONA LIGHT, CORONITA, DOS EQUIS AMBER & DOS EQUIS LAGER, ESTRELLA JALISCO, HEINEKEN, MODELO ESPECIAL & NEGRA MODELO, VICTORIA, PACIFICO, SOL, TECATE **

MARGARITAS

** FLAVORS: MANGO, PEACH, GUAVA, STRAWBERRY**

MARGARITAS	SMALL	LARGE	PITCHER
HOUSE MARGARITA	\$6.25	\$11.99	\$19.99
TEXAS / PALOMAS MARGARITA	\$7.99	\$13.25	\$22.75
FRESCA MARGARITA	\$9.99	\$16.99	N/A
SPICY MARGARITA	\$7.25	\$13.25	N/A
SANGARITA	\$7.25	\$13.25	\$21.50
POMEGRANATE MARGARITA	\$8.99	\$14.50	N/A
FLAVORED MARGARITA	\$6.99	\$12.99	\$21.50

MARGARONA 26OZ \$14.99

SOFT DRINKS

** MEANS NO REFILL

** AGUA FRESCA	** JARRITO
24OZ \$3.99 32OZ \$5.99	\$2.00
(HORCHATA, JAMAICA, MANGO, GUAYABA, STRAWBERRY, PEACH)	(MANDARIN, GRAPEFRUIT, GUAVA)
** ORANGE JUICE \$1.99	** MILK \$1.99
** COFFEE \$1.99	** BOTTLED WATER \$1

FOUNTAIN DRINKS: \$2.50

COKE	DIET COKE	DR. PEPPER	ORANGE FANTA
SPRITE	LEMONADE	GINGER ALE	COKE ZERO

SLUSHIES:

ADULT \$3.99 KIDS \$2.50
MANGO, GUAVA, STRAWBERRY, POMEGRANATE, PEACH.

WINE

** MERLOT, PINOT GRIGIO, PINOT NOIR, CHARDONNAY, WHITE ZINFANDEL, HOMEMADE SANGRIA, CABERNET SAUVIGNON, MOSCATO **

RED WINE	WHITE WINE	SANGRIA
\$3.99	\$3.99	\$5.99

Palomas Grill



Mex &



AMERICAN SAVAGE FITNESS

WELLNESS MENU

WELLNESS BOWL: \$10.99

GRILLED PROTEIN ON A BED OF GRILLED FAJITA VEGGIES, BLACK BEANS, GRILLED CORN, AVOCADO SLICES, CILANTRO AND TOMATOES.

CHICKEN: \$10.99 STEAK: \$11.99 SHRIMP \$11.75
CHICKEN & STEAK: \$12.50 TEXAS \$13.25

WELLNESS FAJITAS:

GRILLED PROTEIN COOKED WITH GRILLED MUSHROOMS, ONION, BELL PEPPER AND ZUCCHINI IN LIGHT OIL. SERVED WITH A SIDE OF BLACK BEANS AND CALIFORNIA VEGGIES.

CHICKEN: \$11.25 STEAK: \$12.25 SHRIMP \$11.99
CHICKEN & STEAK: \$12.99 TEXAS \$13.50

WELLNESS SALAD: \$9.99

GRILLED CHICKEN SERVED ON A BED OF ROMAINE LETTUCE, RED CABBAGE, CARROTS, TOMATOES, AVOCADO SLICES, MANDARIN SLICES AND CRANBERRIES. SERVED WITH GARLIC VINAIGRETTE.

WELLNESS POLLO: 10.99

LIGHTLY MARINATED CHICKEN BREAST TOPPED WITH TWO GRILLED PINEAPPLE SLICES. SERVED WITH BLACK BEANS AND CALIFORNIA VEGGIES

WELLNESS SURF & TURF: \$14.99

STRIPS OF STEAK AND WHOLE SHRIMP GRILLED WITH MEXICAN SPICES SERVED WITH A GUACAMOLE SALAD, BLACK BEANS AND CALIFORNIA VEGGIE.

MATTHEWS SPECIAL \$20.99

TWO GRILLED CHICKEN BREAST TOPPED WITH 12 GRILLED SHRIMP SERVED WITH GRILLED MUSHROOM AND ZUCCHINI

WELLNESS FRESH MARGARITA

SMALL: \$9.99

LARGE: \$16.99

PINA JALISCO: \$8.99

SILVER TEQUILA, AGAVERO ORANGE LIQUOR, FRESH LIME JUICE, TAJIN, AND PINEAPPLE JUICE

THE CATTLEYA (ENERGY)

\$9.99

VODKA, GIN, TEQUILA, GINGER ALE, FRESH LIME JUICE, HIBISCUS FLOWER WATER, PINEAPPLE JUICE AND AGAVE NECTAR

RELAXATION TEA: \$5.99

ROOIBOS HIBISCUS HOT TEA WITH AGAVE NECTAR AND WHISKEY

WELLNESS REFRESHERS: \$5.99

FROZEN OR ON THE ROCKS

MIXED WITH NON GMO PEA PROTEIN WITH CHOICE OF FRUIT PURE

⇒ PICKLY PEAR

⇒ STRAWBERRY

⇒ MANGO

⇒ PEACH

⇒ GUAVA

Café Palomas



FLAVORS:

SALTED CARAMEL. CARMEL. MOCHA. IRISH CREAM. VANILLA. FRENCH VANILLA.
HAZELNUT. PEPPERMINT

CREAMS:

MILK 2%. HALF & HALF. HEAVY CREAM. ALMOND MILK. RICE MILK (DAIRY FREE)

MIX AND MATCH DIFFERENT FLAVORS WITH DIFFERENT
CREAMS TO FIND THE ONE YOU LOVE!

ICED COFFEE:

16OZ

NO REFILL

1-2 FLAVORS \$3.99

HOT COFFEE \$1.99

SERVED WITH CREAM
AND SUGAR

1 REFILL

8OZ

HOT TEA \$1.99

PURE GREEN TEA, ROOIBOS HIBISCUS, CHAMOMILE
CITRUS,

BREAKFAST, EARL GREY

NO REFILL

12OZ

HOT COFFEE WITH ONE FLAVOR \$2.98

SERVED WITH CREAM AND
SUGAR

NO REFILL 12OZ

ABUELITA HOT CHOCOLATE \$2.99

MADE REAL MEXICAN
ABUELITA CHOCOLATE

NO REFILL

12 OZ

Bar Menu

HOUSE MARGARITA

NORMAL HOUSE MARGARITA LIME FLAVORED

TEXAS MARGARITA

HOUSE BASE, PREMIUM SILVER TEQUILA AND GRAND MARNIER

PALOMAS MARGARITA

HOUSE BASE, GOLD TEQUILA, ORANGE JUICE AND GRAN GALA

FLAVORED MARGARITA

HOUSE BASE WITH ADDED FLAVOR OF YOUR CHOICE: MANGO, PEACH, STRAWBERRY AND GUAVA

BLUE PACIFIC MARGARITA

HOUSE BASE, GOLD TEQUILA, GRAN GALA AND BLUE CURACAO

TROPICAL MARGARITA

HOUSE BASE, MIRDORI MELON LIQUEUR, PINEAPPLE JUICE AND A SPLASH OF GRENADINE

FRESCA MARGARITA

SILVER TEQUILA, TRIPLE SEC, AGAVE NECTAR, FRESH SQUEEZED LIME JUICE WITH A HINT OF SALT

TWILIGHT MARGARITA

HOUSE BASE, BLACKBERRY LIQUEUR, CREME DE CASSIS AND GRAN GALA

ROSITA MARGARITA

SILVER TEQUILA, CAMPARI, TRIPLE SEC, HONEY, FRESH SQUEEZED LEMON JUICE AND A SPLASH OF SPRITE

THE CATTLEYA

VODKA, GIN, TEQUILA, GINGER ALE, FRESH LIME JUICED, HIBISCUS WATER, PINEAPPLE JUICE WITH WATER TOPPED WITH AGAVE NECTAR

WITCHES BEW

CREME DE CASSIS, BLUEBERRY LIQUOR, VODKA, FRESH LIME JUICED TOPPED WITH SIMPLE SYRUP

POMEGRANATE MARGARITA

HOUSE BASE, SILVER TEQUILA, PAMA LIQUEUR, POMEGRANATE SYRUP AND CREME DE CASSIS

SPICY MARGARITA

HOUSE BASE, SILVER TEQUILA AND BLENDED WITH A JALAPENO

SANGARITA

HOUSE BASE MIXED WITH HOUSE SANGRIA

THE PALOMA!

DULCE VIDA GRAPEFRUIT TEQUILA, SILVER TEQUILA, FRESH LIME JUICE, GRAPEFRUIT SODA AND A PINCH OF SALT

ITALIAN PALOMA

SILVER TEQUILA, CAMPARI, GRAND MARNIER, LIME JUICE, GRAPEFRUIT SODA, SWEET AGAVE NECTAR

MICHELADA LOCA

DULCE VIDA GRAPEFRUIT TEQUILA, TOMATO JUICE, LIME JUICE, SALSA VALENTINA, SALT, PEPPER, TAJIN, WORCESTERSHIRE SAUCE TOPPED WITH CHOICE OF MEXICAN BEER

CANTARITO

TEQUILA REPOSADO, DULCE VIDA GRAPEFRUIT TEQUILA, ORANGE JUICE, FRESH LIME JUICE, JARRITO (GRAPEFRUIT SODA) AND A PINCH OF SALT

MANGONADA

SILVER TEQUILA, TRIPLE SEC, LIME JUICE, SIMPLE SYRUP, TAJIN, MANGO PURE ALL BLENDED INTO A SLUSHY TREAT

MIDORI ILLUSION

MIDORI MELON LIQUEUR, VODKA, TRIPLE SEC, FRESH LEMON JUICE, PINEAPPLE JUICE AND SIMPLE SYRUP

PURPLE VIKING

BLUE CURACAO, BLUEBERRY LIQUOR, GIN, GRAN GALA, FRESH LIME JUICED, TOPPED WITH SPRITE

TIA-COLADA

CREME OF COCONUT, PINA-COLADA MIX, PINEAPPLE JUICE, MALIBU RUM

Bar Menu

LONG POMLAND ICE TEA

POMEGRANATE VODKA, TANQUERAY GIN, BACARDI RUM, SILVER TEQUILA,
SWEET N SOUR WITH A SPLASH OF POMEGRANATE SYRUP

TIA-COLADA

MALIBU LIGHT COCONUT RUM, CR ME DE COCONUT AND A SPLASH OF
PINEAPPLE JUICE OVER ICE

NEGRON

GIN, SWEET VERMOUTH AND CAMPARI

AMERICANO

SWEET VERMOUTH, AND CAMPARI TOPPED WITH COKE

SEX ON THE BEACH

VODKA, PEACH SCHNAPPS, ORANGE JUICE, CRANBERRY JUICE TOPPED WITH
A SPLASH OF GRENADINE

TOM COLLINS

TANQUERAY LONDON DRY GIN, LEMON JUICE, SIMPLE SYRUP TOPPED WITH
CLUB SODA

CUBA LIBRE

WHITE RUM, LIME JUICE TOPPED WITH COKE

FROZEN DAIQUIRI

LIGHT RUM WITH CHOICE OF FLAVOR

(Mango, Guava, Strawberry, Peach)

CLASSIC DAIQUIRI

LIGHT RUM, LIME JUICE AND SIMPLE SYRUP

MOJITO

MUDDLED SUGAR WITH MINT LEAVES, WHITE RUM, FRESH LIME
JUICE AND CLUB SODA
(AVAILABLE IN MANGO, PEACH, STRAWBERRY AND GUAVA)

MOSCOW MULE

TITOS VODKA, GOSLINGS GINGER BEER, FRESH LIME JUICE AND SALT

IRISH MULE

JAMESON IRISH WHISKEY, GOSLINGS GINGER BEER, FRESH LIME JUICE
AND A PINCH OF SALT

RUM RUNNER

LIGHT RUM, DARK RUM, BANANA LIQUEUR, BLACK BERRY LIQUEUR
ORANGE JUICE, PINEAPPLE JUICE AND A SPLASH OF GRENADINE

LATIN LOVER

WHITE RUM, MIDORI MELON LIQUEUR, CR ME DE BANANA, PEACH
SCHNAPPS, TOPPED WITH PINEAPPLE JUICE

WHIPPED SUNSET

WHIPPED CREAM VODKA, PINEAPPLE JUICE, SWEET N SOUR WITH A
SPLASH OF GRENADINE

BLUE HAWAIIAN

VODKA, LIGHT RUM, BLUE CURACAO, PINEAPPLE JUICE AND
SWEET N SOUR

MICHELADA

TOMATO JUICE, SALT, PEPPER, TAJIN, SALSA VALENTINA,
WORCESTERSHIRE SAUCE, LIME JUICE TOPPED WITH
CHOICE OF MEXICAN BEER