



MEXICAN KITCHEN & TEQUILA

APPETIZERS

*Quesadilla

Steak \$11 | Pollo Asado \$11 | Chorizo \$10
 Al Pastor \$11 | Shrimp \$12 | Carnitas \$10
 Vegetarian \$9 | Cheese \$8 | Chicken Tinga \$10

*Guacamole Dip

Small \$5 Large \$9

*Guacamole Fresco \$10

Avocado w/ chopped onions, tomatoes, jalapenos, cilantro & lime juice.

*Empanadas (3) \$10

Ground Beef or Chicken.

*Street Corn \$7

*Que Pasa \$12

Sampler

Beef taquitos, beef mini chimichanga, cheese quesadilla & chicken nachos. Served w/ guacamole, lettuce, sour cream & pico de gallo.

*Nachos Fajitas \$13

Steak or grilled chicken cooked w/ bell peppers, tomatoes & onions. Topped w/ melted cheese.

*Taquitos \$10

4 taquitos beef or chicken with sour cream & guacamole salad.

*Queso Fundido \$10

Mexican Chorizo & melted cheese. Served w/ 3 tortillas.

*Chicken Wings (10) \$12

*Mango \$13

Habanero Ceviche
 Shrimp marinated on fresh lime juice, red onions, diced mango & diced avocado.

*Cheese Dip

Small \$5 Large \$9

*Nachos Locos \$15

Shrimp, Chicken & Steak. Topped w/ pico de gallo, cheese and a small guacamole and sour cream.

A la Carte!

\$4 Salsas & Chips | \$3 French Fries
 \$3 Mexican Rice | \$3 Refried Beans

\$3 (1) Hard or (1) Soft Taco
 (Chicken Tinga or Ground Beef)

\$4 (1) Quesadilla
 (Chicken Tinga, Mushroom,
 Cheese, Ground Beef)

\$4 (1) ENCHILADA
 (Chicken Tinga w/ Green Sauce)

\$5 (1) BURRITO
 (Chicken Tinga, Ground Beef or Spinach)

\$4 (1) TAMAL

\$4 (1) CHILE RELLENO

\$4 (1) TOSTADA

ADD Steak or Grilled Chicken \$2

SOUPS & SALADS

Tortilla Soup

Small: \$7 Large: \$11

Made from chicken broth base w/ rice, chunks of chicken breast, fried tortilla strips & pico de gallo. Topped w/ shredded cheese.

Chicken Soup

Small: \$6 Large: \$8

Made w/ rice and vegetables.

Shrimp Soup

Small: \$9 Large: \$11

Rice Bowl

Rice, black beans, lettuce, cheese, pico de gallo, sour cream & grilled corn.

Vegetable \$11

Chicken \$13

Steak \$14

Shrimp \$15

Taco Salad \$10

(Chicken or Beef)

Crispy flour tortilla, with lettuce, tomatoes, cheese, tomatoes, cheese, sour cream & guacamole.

Vallarta Salad \$12

Crispy romain lettuce topped w/ grilled chicken or steak, black beans rice, tomatoes, red onions, bell peppers & avocados.

Side Orders \$1.99

(Per Item)

Cilantro Onions Sour Cream

Pico de Gallo Shredded Cheese

Jalapeño Tomatoes

DESSERTS *Muy Delicioso!*

Sopapilla \$6

Fried flour tortilla w/ honey & butter w/ Ice Cream.

Flan (Mexican Custard) \$6

Churros w/ Nutela \$6

Fried Ice Cream \$6

Pastel Tres Leches \$6



THERE IS "NO SUBSTITUTIONS" ON ANY OF OUR INGREDIENTS.

SOFT DRINKS

\$3



Coke, Diet Coke, Sprite, Orange Fanta, Pibb Xtra, HI-C Pink Lemonade, HI-C Fruit Punch, Barq's Root Beer.
 Milk, Cranberry Juice, Orange Juice & Horchata (NO REFILLS)

Our Cantina!

Fiesta with Us!!! WE HAVE DAILY DRINK SPECIALS & HAPPY HOUR

Que Pasa House Margarita

PUEBLO VIEJO TEQUILA, ORANGE CURACAO, TRIPLE SEC ORANGE JUICE, HOUSE MIX & SALTED RIM
 Regular ... \$8 Large ... \$10 Pitcher ... \$26

Coconut Margarita

1800 COCONUT TEQUILA, TRIPLE SEC, ORGANIC AGAVE NECTAR, FRESH LIME JUICE & COCONUT CREAM.

Regular ... \$10 Large ... \$15

Juanita Margarita

MILAGRO TEQUILA, CRUSHED WATERMELON, ORGANIC AGAVE NECTAR, LIME & SALTED RIM.

Regular ... \$10 Large ... \$15

Presidente Margarita

BRANDY PRESIDENTE, GRAND GALA, SPLASH OF TRIPLE SEC, ORANGE JUICE & OR ESPECIAL HOMEMADE MARGARITA MIX.

Regular ... \$9 Large ... \$11 Pitcher ... \$27

Perfect Patron Margarita

ORIGINAL MEXICAN TASTE MADE WITH PATRON TEQUILA.

Regular ... \$12 Large ... \$17

Paloma

HERRADURA TEQUILA, GRAPEFRUIT SIMPLE, LIME, SALT, GRAPEFRUIT SODA.

Regular ... \$11

Cadillac Margarita

MILAGRO TEQUILA REPOSADO, FRESH LIME JUICE, COINTREAU, AGAVE NECTAR & A SPLASH OF GRAND MARNIER.

Regular ... \$17

Skinny Margarita

MILAGRO SILVER, TEQUILA COINTREAU, ORGANIC AGAVE NECTAR, LIME & SALTED RIM.

Regular ... \$13 Large ... \$18

French Margarita

VILLA ONE TEQUILA, CHABORD, TRIPLE SEC, AND LIME JUICE.

Regular ... \$13 Large ... \$17

Corona Margarita

JIMADOR TEQUILA, OVERTURNED CORONITA, ON THE ROCKS OR FROZEN. \$16

Jalapeno Margarita

CAMARENA TEQUILA REPOSADO, FRESH JALAPENO, TRIPLE SEC, FRESH LIME JUICE AND AGAVE.

Regular ... \$11 Large ... \$16

EL Chapo

DON FULANO SILVER TEQUILA, PRESSED LIME, COINTREAU, ORGANIC AGAVE NECTAR, GRAND MANIER & SALTED RIM.

Regular ... \$13 Large ... \$18

CasaRita Margarita

CASAMIGOS REPOSADO TEQUILA, FRESH LIME JUICE PATRON CITRONGE, ORGANIC AGAVE NECTAR AND, A GRAND MARNIER FLOATER.

Regular ... \$14

Large ... \$18

MEXICAN BEER

BOTTLES \$5

Corona, Dos Equis XX, Victoria, Pacifico, Modelo Especial, Negra Modelo, Heineken

DOMESTIC BEER

BOTTLES \$4

Miller Lite, Michelob Ultra, Budweiser, Bud Light, Coors Light

DRAFT BEER

Bud Light, Dos Equis XX Amber, Dos Equis XX Larger, Miller Lite, Coors Light, Michelob Ultra, Yuengling, Pacifico, Modelo Especial

Imported Domestic

12oz \$4 \$3

26oz \$8 \$7

Homemade Sangria \$7

Wine Glass \$7

Canyon Road, Chablis, Chardonnay, Zinfandel, Cabernet, Merlot, Moscato, Pinot Grigio

Every Alcoholic beverage is measured and poured. There are absolutely no refunds or exchanges on alcoholic beverages. Please order at your own risk. Thank you.

AN 18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

Warning! Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumers risk of foodborne illness.

ESPECIALIDADES

Tamales Dinner \$12
Two delicious homemade Tamales.
Served w/ rice & beans.

Enchiladas Supreme \$13
Four enchiladas: 1 chicken, 1 beef, 1 cheese & 1 beans. Topped w/ ranchero sauce, lettuce, tomato & sour cream.

Milanesa \$18
A batter-dipped skirt steak or chicken. Served w/ salad, rice, beans & two tortillas.

Flautas (3) Mexicanas \$12
Deep fried rolled tortillas stuffed with beef or chicken. Served with rice, beans and guacamole salad.

Quesatacos (3) de Birria \$15
3 mini quesadillas filled with our birria special family recipe. Melted cheese, cilantro, radish, and onions. Birria consome on the side.

Enchiladas Mexicanas \$14
Three chicken enchiladas topped w/ green sauce, mole sauce, or red sauce.
Served w/ rice, beans & guacamole salad.

Chimichanga \$13
One flour tortilla deep fried & filled w/ beef or chicken. Topped w/ cheese, lettuce, tomatoes, guacamole & sour cream. Served w/ rice & beans.

Quesadilla Burger \$12
Flour Tortilla filled w/ burger meat & cheese. Served w/ fries.

Tabla Loca \$40
All in one: steak, carnitas, chicken mole, mojo or diablo shrimp & scallops. A small queso fundido, grilled cactus, onions & jalapenos. Served w/ rice, beans & salad.

Mexican Pizza Birria \$25

QUE PASA SEAFOOD

Mojarra Frita \$18
Whole deep fried Tilapia. Served w/ rice & small salad or just french fries.

Shrimp Quesadilla \$14
Grilled flour tortilla & stuffed w/ shrimp, sliced onions, tomato, peppers, cheese, lettuce, guacamole & sour cream.
Served w/ rice & beans.

Burrito del Mar \$15
A shrimp burrito w/ bell peppers, tomato, onions & mushrooms. Served w/ rice, beans & guacamole salad.

Filete de Pescado \$15
Grilled Tilapia al mojo de ajo or a la diablo. Served w/ rice, guacamole salad & pico de gallo.

Enchiladas Cancun \$15
3 enchiladas filled w/ grilled shrimp, onions, tomatoes & bell peppers. Topped w/ cheese dip. Served w/ rice, sour cream, pico de gallo & guacamole salad.

Shrimp \$16
al Mojo de Ajo or a la Diablo
Large shrimp basted w/ garlic or spicy red sauce. Served w/ rice & salad.

Shrimp Chimichanga \$15
A deep fried flour tortilla, filled w/ juicy shrimp. Topped w/ cheese dip & served w/ Mexican rice, beans & guacamole salad.

SHRIMP COCKTAIL \$14

CREATE YOUR OWN Que Pasa Combo Dinner

Combo is served with rice & beans

One Items \$11 - Two Items \$13
Burrito, Enchilada, Taco, Tostada, Chile Relleno or Quesadilla.

PICK ONE FILLING (PER ITEM)
Chicken Tinga, Ground Beef, Cheese, Beans, Mushrooms or Spinach.

ADD \$2 ---> Shredded Beef, Pork, Steak or Grilled Chicken. (ONLY ONE)

MEXICAN STREET TACOS

Mexican Style: Onions & Cilantro
GRINGO STYLE: Lettuce, Tomatoes & Shredded Cheese
CORN OR FLOUR / SOFT OR CRISPY TORTILLA
3 OF SAME TACOS WITH RICE AND BEANS

\$13

Carnitas
Chorizo
Pollo Asado
Al Pastor
Asada

\$15

Mahi
Shrimp
Tilapia
Salmon
Chicharron
Birria

QUE PASA Vegetarian

Veggie Fajitas \$14
A mix of sauteed bell peppers, tomatoes, onions, zucchini, mushrooms & spinach on a hot sizzling skillet. Served w/ rice, beans, sour cream, guacamole salad & pico de gallo.

Veggie Chile Relleno \$12
A delicious roasted poblano pepper filled w/ sauteed veggies, onions, corn, tomatoes & zucchini. Topped w/ melted cheese & ranchero sauce. Served w/ rice & beans.

QUE PASA Burritos

California Burrito \$15
Your choice of al Pastor, Carne Asada, Huevo w/ Chorizo, Grilled Chicken or Chicken Tinga. Choice of pinto beans or black beans all filled w/ pico de gallo, sour cream, cheese & guacamole.

Super Burrito \$15
The biggest burrito we have. Stuffed w/ your choice of ground beef, chicken or pork. Along w/ refried beans, rice, sour cream, guacamole, pico de gallo, cheese & lettuce. Topped w/ burrito sauce & cheese.

Spicy Burrito \$15
Stuffed with beans, beef and rice. Topped with chile con carne, and cheese.

Jorge Burrito \$13
Two carnitas burritos topped with green sauce. Served with rice and beans.

Burros Mexicanos \$15
Two grilled steak or chicken burritos with rice & beans. Topped with lettuce, guacamole, pico de gallo & sour cream.

QUE PASA Pork

Carnitas Dinner \$15
Pork tips served w/ Mexican rice, refried beans & guacamole salad & tortillas.

Carnitas \$15
W/ Salsa Verde or Roja
Pork tips on green sauce or red sauce. Served w/ Mexican rice, refried beans & guacamole salad.

CHICKEN

Pollo Chipotle \$17
Grilled chicken in our cream chipotle pepper sauce. Served w/ rice, beans & flour tortillas.

Pollo con Rajitas \$18
Skinless, boneless chicken breast w/ poblano pepper & onions. Topped w/ delicious homemade cream sauce. Served w/ rice, beans & tortillas.

Mexican Mole \$17
Strips of chicken topped w/ our delicious mole sauce. Served w/ rice, black beans, guacamole salad & tortillas.

Pollo Al Tequila \$17
Half chicken breast topped w/ grilled onions, cilantro and half shot of Tequila. Served w/ rice & guacamole salad.

Choripollo \$18
Chicken breast topped w/ Mexican sausage & nacho cheese. Served w/ rice, beans & tortillas.

Arroz con Pollo \$16
Grilled strips of chicken over a bed of rice and cover with melted cheese. Served with guacamole salad.

Pollo Santa Fe \$18
Grilled, marinated, boneless chicken breast covered w/ fresh sliced mushrooms spinach, bell peppers, onions & smothered w/ our cheese sauce. Served w/ rice, beans & flour tortillas.

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****NO REFUND ON ANYFOODS/DRINKS****

STEAK

Tres Amigos \$25
Sliced steak, chicken breast & shrimp. Choice of mojo de ajo or a la diablo. Served w/ rice, beans & Guacamole salad.

Mexican Two Amigos \$19
Combo of Chile Verde & CHile Colorado. Served w/ rice, beans, guacamole salad & pico de gallo.

Arrachera \$19
Grilled marinated skirt steak, topped w/ chimichurri sauce. Served w/ rice, bowl of black beans & guacamole salad.

Tampiquena Steak \$22
Ribeye steak w/ grilled onions. Served w/ rice, beans, tortillas & guacamole salad.

Steak Jalisco \$22
Ribeye steak w/ onions, mushrooms & cheese on top. Served w/ rice, beans & tortillas.

"Que Pasa" Carne Asada \$20
Charbroiled slice steak & 2 over easy eggs. Served w/ rice, beans, tortillas & guacamole salad.

FAJITAS

All Fajitas Are Served w/ Mexican Rice, Beans, Lettuce, Sour Cream, Pico de Gallo, Guacamole & Tortillas
All Fajitas Are Cooked w/ Tomatoes, Onions & Bell Peppers.

Shrimp Fajitas \$20

Mix Fajita \$20 (Steak & Chicken)

Fajita \$19 (Steak or Chicken)

Que Pasa \$22
A combination of steak, chicken & shrimp.

Molcajete \$24

A combination of steak, chicken & shrimp cooked w/ onions, bell peppers, tomatoes, mushrooms & zucchini. Layered w/ our special sauce & cheese on top.

Pina Loca \$21

Delicious shrimp, scallops & grilled chicken w/ onions, tomatoes, pineapple & green peppers. Topped w/ shredded cheese.