

APPETIZERS • ANTOJITOS

QUESO FLAMEADO \$9.75
Melted cheese served in a skillet with chorizo and warm flour or corn tortillas

HOT AND CRUNCHY SHRIMP \$9.95
Gulf shrimp encrusted and fried, served on a bed of avamole sauce and garnished with chipotle aioli

CHILE CON QUESO \$6.95
Spicy cheese & roasted pepper dip

FAJITA QUESADILLAS
\$9.50 CHICKEN — \$10.50 BEEF — \$11.50 SHRIMP
Flour tortillas stuffed with sautéed peppers, onions & mixed cheese

CHICKEN FLAUTAS \$8.50
Served with guacamole & sour cream & garnished with mixed field greens

VAQUERO NACHOS
\$9.95 CHICKEN — \$10.95 BEEF
Grilled chicken or beef served with refried beans, peppers & onions

HOMEMADE GUACAMOLE \$5.95
Served with homemade chips

SOUPS & SALADS • SOPAS & ENSALADAS

SOUP OF THE DAY \$5.00

COWBOY CHILI \$6.95

CANDELILLA HOUSE SALAD \$6.95
Mixed field greens with dressing choices of avocado ranch, balsamic vinaigrette or Italian dressing

CAESAR SALAD \$7.00
Crisp romaine hearts tossed with spicy Caesar dressing, topped with croutons & Parmesan cheese

QUAIL SALAD \$9.95
Fresh baby spinach topped with boursin grilled quail with a warmed honey vinaigrette

JALISCO STYLE SHRIMP COCKTAIL \$10.50
Chopped poached gulf shrimp swimming in traditional Mexican cocktail sauce

TACOS

Choice of Corn or Flour Tortillas served with Mexican Rice and Beans

SHRIMP
Grilled shrimp with lime & garlic \$11.95

PORK
Pulled pork with guajillo sauce \$10.95

RANCHERA CHICKEN
Spicy shredded chicken with tomatillo \$9.95

POBLANO \$8.95
Roasted Poblanos and grilled vegetables with Cojita cheese

RANCHERA BEEF \$11.50
Sliced beef with onions & grilled peppers

LAJITAS FAJITAS

Served sizzling with peppers & onions, accompanied by rice, beans, guacamole, sour cream, pico de gallo, mixed cheese & tortillas

VEGETABLE
\$13.95

CHICKEN
\$14.95

BEEF
\$15.95

SHRIMP
\$16.95

LAJITAS SPECIALS • ESPECIALES

FIVE NAPKIN BURGER \$7.95
Grilled beef patty served with American cheese on homemade bun with fries

CHICKEN FRIED STEAK \$9.50
A mouth watering fried steak topped with Lajitas gravy, homemade mashed potatoes and green beans

HANDMADE PORK TAMALES \$11.95
Served with rice & beans

TEXAS SIZE CLUB \$9.95
Texas toast piled high with smoked turkey, black forest ham, American cheese and crisp bacon with fries

PULLED PORK SANDWICH \$9.50
Pulled pork meat mixed in our homemade BBQ sauce, served with fries

FIESTA PLATE \$12.50
Chicken flauta, pork tamale and queso enchilada topped with salsa roja, served with sour cream, rice & beans

MONTERREY ENCHILADAS \$11.95
Your choice of chicken or beef with choice of salsa verde or roja, served with rice & beans

VEGETABLE CHILE RELLENO \$14.50
Stuffed poblano pepper with queso fresco, drizzled with Mexican marinara sauce, served on a bed of rice & beans

CRUNCHY CHICKEN CAESAR WRAP \$9.50
Sun-dried flour tortilla wrap filled with crispy chicken strips, romaine hearts and spicy Caesar dressing

GRILLED TILAPIA AL TEQUILA \$16.50
Flame broiled in tequila with sautéed peppers, onions, cilantro & black olives, served on a bed of Mexican rice with a side of veggies

LOMO DE PUERCO \$15.75
Pork tenderloin marinated in Negro Modelo beer, finished with mango jalapeno sauce & accompanied with mashed potatoes & veggies

CHICKEN MOLE \$14.50
Grilled boneless breast of chicken topped with Lajitas mole or cream chipotle sauce, served with Mexican rice & veggies

COWBOY RIBEYE \$20.95
Rib eye grilled to perfection with baked potato

BEEF FILET MIGNON \$24.00
Grilled tenderloin of beef served with baked potato & veggies

CANDELILLA SHRIMP DIABLO \$19.50
Butterflied shrimp, stuffed with cheese and jalapenos, wrapped in smoked bacon with chipotle cream sauce, served on a bed of Mexican rice with a side of veggies

PRIMAVERA PASTA \$9.50
Sautéed tomatoes, cilantro, artichokes and black olives tossed with rosemary, garlic and olive oil, served with puff pastry Parmesan twist
Add Shrimp or Chicken \$3.95

CARNE GUISADA \$14.50
A slow cooked roast in New Mexico Chile Colorado sauce, served over a bed of rice & beans

PORK CHOPS \$15.50
Grilled center cut pork chop stuffed with boudain dressing, served on a bed of dirty rice & Borracho beans

TEXAS QUAIL DUO \$14.75
Two grilled Texas quail drizzled with cilantro honey glaze, accompanied by mashed potatoes & veggies