

NORTH OF THE RIO GRANDE

APPETIZERS

BUFFALO FRIED QUAIL 12.00
Jicama and Carrot Slaw and Maytag Blue Cheese Dip

ZUCCHINI FRIES 9.00
Dusted with Cornmeal and Served with Cayenne- Parmesan Aioli

SOUTHWEST CALAMARI 14.50
Lightly Breaded Fried Squid with Tequila-Cilantro Cocktail Sauce

SOUP & SALAD

COWBOY CHILI CUP 8.00 BOWL 11.00
Ground Beef, Pork and Venison Simmered All Day with Our Own Seasoning and Spices

CANDELILLA FIELD GREEN SALAD APPETIZER 6.00 ENTRÉE 8.00
ADD GRILLED CHICKEN 4.00 ADD GRILLED SHRIMP 6.00
Chef's Blend with Avocado Ranch Dressing

CHOP HOUSE SALAD 10.00
Wedges of Iceberg with Roma Tomatoes and Maytag Blue Cheese Dressing

LUNCH SPECIALITIES

HOT - N - CRUNCHY CHICKEN CAESAR WRAP 12.50
Sun Dried Tomato Tortilla Wrapped Up with Chicken Strips, Romaine Hearts and Spicy Caesar Dressing

TEXAS SIZE CLUB 13.50
Texas Toast, Smoked Turkey, Black Forest Ham, Swiss Cheese and Crisp Bacon

FIVE NAPKIN HAMBURGER 14.50
A 10 ounce Beef Patty Grilled to Perfection, Served with or without Cheese on Our Own Homemade Bun

CHEF MARTIN'S SKEWER SANDWICH 13.00
Buffalo Mozzarella, Sliced Tomato, Grilled Bacon and Chipotle Mayo on Grilled French Bread

SHINER BOCK BABY BACK RIBS 16.50
A Half Rack of Ribs, Slow Roasted in Our Own Citrus BBQ Sauce

Our Chefs Are Here to Accommodate Any and All Requests Whenever Possible

Executive Chef Albert Cannito

Sous Chef Martin Villanueva

SOUTH OF THE RIO GRANDE

APERITIVOS

QUESO FUNDIDO 9.00

Warm Cheese Dip Topped with Chorizo, Jalapenos and Mushrooms, Served with Warm Flour Tortillas and Corn Tortilla Chips

CAMARONES CEVICHE 14.00

Citrus and Chipotle Chile Marinated Tiger Shrimp served with Guacamole and Tostados.

COMEL GRILLED FAJITA QUESADILLA 12.00

Sun Dried Tomato Tortilla Stuffed with Your Choice of Fajita Steak or Chicken, Sautéed Peppers & Onions and Mexican Cheese

HOUSE MADE GUACAMOLE AND PICO DE GALLO 8.00

SOPA & ENSALADA

JALISCO STYLE CALDO DE POZOLE Cup 6.50 Bowl 8.50

Pork and White Hominy in a Rich Chile Broth

MEXICAN CAESAR SALAD APPETIZER 8.00 ENTRÉE 10.00

ADD GRILLED CHICKEN 4.00 ADD GRILLED SHRIMP 6.00

Crisp Romaine Hearts Tossed with Spicy Caesar Dressing, Topped with Black Beans, Roasted Corn, Cotija Cheese and Toasted Pepitas

(Created in 1924 in Tijuana, Mexico)

ESPECIALIDADES PARA COMIDA

CAMARONES EN PALILLO 18.00

Marinated Shrimp Skewer Grilled with Chipotle BBQ Sauce

POLLO CHALUPA 15.00

Pan Seared Chicken with Tomatoes and Cotija Cheese in a Corn Tortilla Shell

CARNE GUIZADA 16.50

Slow Cooked Pieces of Rib-Eye Steak in Chile Colorado Sauce

LAJITAS FAJITAS

PORTOBELLO 18.00 CHICKEN 20.00 BEEF 22.00 SHRIMP 24.00

Our Famous Lajitas Fajitas Marinated in Clay Henry's Own Recipe, Escabeche with Peppers and Onions, Served with Guacamole, Sour Cream, Pico de Gallo, Mexican Arroz and Refried Beans with a Saddle Bag Full of Fresh Flour Tortillas and a Heap of Mixed Shredded Cheddar Cheese

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