

# Appetizers

## Guacomole \$6.90

Fresh avocado dip

## Cheese Dip \$6.50

Mexican fondue cheese dip with a touch of jalapeño. *Add chorizo for \$2*

## Quesadillas \$7.90

Flour tortilla, mozzarella cheese. *Add shredded chicken, ground beef, or chorizo for \$2*

## Habanero Combo \$11.90

Quesadillas, chicken flautas, nachos, chorizo taquitos, guacamole, pico de gallo

## Ceviche \$12

Shrimp, tilapia, pico de gallo, avocado, lime juice

## Flautitas de Pollo \$8.90

Six crispy chicken flautitas, avocado cream sauce, sour cream

## Besos de Camaron \$8

Four medium shrimp with pepper jack cheese and crispy bacon bits

## Nachos \$9

Tortilla chips, beans, cheese, guacamole, sour cream. *Add shredded chicken, ground beef, or chorizo for \$3*

## Calamar Frito \$10.90

Marinated fried calamari over french fries, cream roasted habanero and poblano pepper sauce



# Soups & Salads

## Sopa Azteca \$8.50

Tomato base soup, tortilla strips, avocado, and sour cream

## Sopa de Frijol \$7.50

Black bean soup, bacon, cheese and sour cream

## Habanero Grill Home Salad \$9

Lettuce, mushrooms, banana peppers, cheese, red onion, pumpkin seeds, vinaigrette

## Taco Salad \$9

Flour tortilla shell, beans, lettuce, pico de gallo, sour cream, guacamole and cheese

*Add shredded chicken, ground beef, or chorizo for \$3*

*\*Add Grilled Chicken, Steak, or Shrimp to all salads for \$6*



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## From our Grill

*All served with cilantro lime rice, black beans, corn, lettuce and pico de gallo*

**\*Parrillada Habanero-**(parrillada for two) **\$37.90** (parrillada for four) **\$73.90**

Skirt steak, chicken, chorizo, shrimp and grilled onion

**\*Arrachera Habanero \$18.90**

Skirt steak, sautéed mushrooms, home salad and chimichurri

**\*Matrimonio \$17.90**

Skirt steak, grilled chicken, and chimichurri

**Pollo a la Parrilla \$15.50**

Grilled chicken with chimichurri

**Camarones a la Parrilla \$17.90**

Grilled shrimp with chile ancho cream sauce on the side

**\*Salmon a la Parrilla \$18**

Seasoned grilled salmon

**Tilapia a la Parrilla \$16**

Seasoned grilled tilapia



## Signature Dishes

**Mar y Tierra \$18.90**

Diced marinated skirt steak, sautéed garlic shrimp, grilled onions, cilantro lime rice, black beans, corn, lettuce and pico de gallo

**\*Carne Tampiqueña \$18.90**

Grilled skirt steak, norteña cheese enchilada, sour cream, cilantro lime rice, black beans, corn, lettuce and pico de gallo

**\*Oaxaqueña \$18.90**

Grilled skirt steak, salsa suiza, melted mozzarella, cilantro lime rice, black beans, corn, lettuce and pico de gallo

**Pollo Primavera \$15.90**

Grilled chicken breast, cilantro lime rice, sautéed vegetables, and cheese dip

**Pollo Feliz \$13.90**

Grilled chicken breast, cilantro lime rice and cheese dip

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# Favorites

*All served with cilantro lime rice, black beans, corn, lettuce, and pico de gallo*

**Fajitas-** (Chicken) **\$15.90** (Steak) **\$17.90** (Mixed Chicken and Steak) **\$16.90** (Shrimp) **\$17.90**  
(Veggie) **\$14.90**

Your choice of grilled chicken, steak, shrimp or veggie, served on a hot iron skillet with green peppers, onion, tomatoes, guacamole, sour cream and tortillas

**Camarones a la Española \$17.90**

Shrimp sautéed with garlic, cilantro, and white wine

**Camarones a la Diabla \$17.90**

Shrimp sautéed with chipotle tomato cream sauce

**Pollo Campero \$16.90**

Sautéed chicken breast, creamy salsa suiza, and melted mozzarella

**Besos de Camarones \$17.90**

Seven medium shrimp with pepper jack cheese and crispy bacon bits



# Tacos

*All served with cilantro lime rice, black beans and corn*

**Chicharron de Calamar Tacos \$12.90**

Three corn tortilla tacos with crispy fried calamari and pico de gallo

**Tilapia Tacos \$13.90**

Three corn tortilla tacos with blackened tilapia, pico de gallo and avocado

**Pollo Tacos \$12**

Three corn tortilla taco with our marinated shredded chicken, lettuce, pico de gallo and shredded mozzarella

**Barbacoa Adobada Tacos \$14**

Three corn tortilla tacos with marinated soft beef, onion, cilantro and lime wedges

**Asada Tacos \$14**

Three corn tortilla tacos with seasoned steak, lettuce, pico de gallo and shredded mozzarella

**Chorizo Tacos \$13**

Three corn tortilla tacos with chorizo, lettuce, pico de gallo and shredded mozzarella



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# Classics

*All served with cilantro lime rice, corn, black beans, lettuce and pico de gallo*

## **Beef Tamales \$13.90**

Two beef tamales with Norteña sauce

## **Chicken Tamales \$13**

Two chicken tamales with India sauce

## **Chile Relleno \$13**

One egg battered poblano pepper, filled with cheese, topped with salsa and sour cream

## **Enchiladas \$13.50**

Three enchiladas your choice of shredded chicken, ground beef, chorizo, veggie, or cheese.

**Barbacoa (shredded beef) for \$2.** Choose between salsa Norteña, India, Suiza or Mole

## **Burritos \$12.50**

Three burritos with refried beans and your choice of shredded chicken, ground beef, chorizo, veggie, or cheese. **Barbacoa (shredded beef) for \$2.** Make them suizos for \$2 (salsa suiza, cheese and sour cream)

## **Chimichangas \$12.50**

Two chimichangas with refried beans and your choice of shredded chicken, ground beef, chorizo, veggie, or cheese. **Barbacoa (shredded beef) for \$2**

## **Flautas \$12.50**

Three shredded chicken flautas topped with avocado cream sauce and sour cream. **Barbacoa (shredded beef) for \$2.**

## **Tostadas \$12.50**

Two tostadas with refried beans and your choice of shredded chicken, ground beef, chorizo or veggie. **Barbacoa (shredded beef) for \$2.** Topped of with lettuce, pico de gallo, cheese and sour cream



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## Sides

Truffle Fries \$4.90  
French Fries \$4.50  
Cilantro Lime Rice \$3.50  
Black Beans \$3.50  
Corn \$3.50  
Cilantro Lime Rice, Black Beans and Corn \$5  
Grilled Veggies \$5.90  
Chips and Salsa \$2.50

## Kids Menu

Quesadillas & Fries \$6  
\*Steak & Fries \$8.90  
Chicken & Fries \$7  
Shrimp & Fries \$8.90

## Extras

Chips \$1.25  
Salsa \$1.75  
Cheese Dip \$2.50  
Guacamole \$2.90  
Sour Cream \$1.50  
Pico De Gallo \$1.90  
Shredded Cheese \$1.90  
Avocado \$2.90  
Chiles Toreados \$2.50  
Jalapeño Picado \$1  
Flour Tortillas \$1  
Corn Tortillas \$1  
Chimichurri \$1.90



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# Desserts

## **Peras al Vino Tinto \$6**

Pears in red wine, with cinnamon, and vanilla ice cream

## **Flan de Coco \$7**

Caramelized Mexican coconut custard

## **Pan de Elote \$7**

Sweet warm corn bread with vanilla ice cream

## **Sopapillas \$6**

Fried flour tortilla topped off with honey, powdered sugar, and whip cream

## **Fried Ice Cream \$6**

Fried vanilla ice cream scoop with whip cream and chocolate glaze

## **Tamal de Chocolate \$7**

Chocolate Tamale topped off with vanilla ice cream

## **Chimichanga de Guayaba \$7**

Chimichanga filled with cream cheese and guava

## **Canelito (digestif) \$4**

Shot glass tequila, cinnamon, vanilla, cream, cajeta



# Drinks

## Margaritas 16oz/64oz

**House Margarita \$7.90**

**Flavor Margarita \$8.90**

(Mango Habanero, Mango, Strawberry, Habanero, Tamarindo, Guayaba, Blueberry, Cucumber Habanero, or Skinny)

**Top Shelf Margarita \$9.90**

**Pitcher House Margarita \$27.60**

**Pitcher Flavor Margarita \$31.60**

**Pitcher Top Shelf \$35.60**

## Mojitos

**Mojito \$7.90**

**Flavor Mojito \$8.90**

(Habanero, Strawberry, Mango, Tamarindo, Blueberry)

## Tequila

**Silver \$7.90**

**Reposado \$8.90**

**Añejo \$9.90**

(Casa Noble, Centenario, Cielo, Corralejo, Don Julio, Milagro, Patron)

## Wines

**White Wines \$7**

(Pinot Grigio, Chardonnay, Sauvignon Blanc, Champagne)

**Red Wines \$7**

(Cabernet Sauvignon, Merlot)

## Non Alcoholic Beverages

**Soft Drinks \$2.50-**Coca Cola, Diet Coke, Fanta, Sprite, Dr. Pepper, Ginger Ale, Club Soda

**Other NA beverages \$3-** Hot Tea, Iced Tea, Lemonade

**Coffee \$3-** Regular

**Bottled Water \$2**

**Juice \$3-** Apple, Orange, Cranberry, Pineapple, Grapefruit

**Milk \$3-**Regular

## Signature Drinks

**Habanero Old Fashion \$8**

**Sangria \$7.90**

**Cantarito \$8**

**Michelada \$8**

**Bloody Mary \$8**

**Piña Colada \$8**

**Paloma \$8**



## Beer

**Mexican Beer \$4.75**

(Corona Extra, Dos Equis Laguer, Dos Equis Amber, Modelo Especial, Negra Modelo, Pacifico, Sol, Tecate, Victoria)

**Coors Light \$4.25**

**Miller Lite \$4.25**

**Stella Artois \$5**

**Lagunitas IPA \$5**

**Yazoo Dos Perros \$5**

# Lunch

Served Daily 11am-2pm

## Favorites

### Huevos a la Mexicana \$9.90

Scrambled eggs with tomato, and onion. Served with cilantro lime rice, corn, and black beans.

### Huevos Revueltos \$9.50

Scrambled eggs served with cilantro lime rice, corn, and black beans.

### Huevos con Chorizo \$11.90

Scrambled eggs with chorizo served with cilantro lime rice, corn, and black beans.



### Chilaquiles (verdes o rojos) \$9.90

Crispy tortilla strips sautéed with your choice of sauce, sour cream and cheese. Served with lime rice, corn, and black beans. **Add chorizo, shredded chicken or ground beef \$3**

### Hamburguesa Habanero \$11.90

Beef patty, american cheese, lettuce, tomato, grilled onion, habanero pesto. Served with truffle fries.

### Torta de Pollo \$11.90

Grilled chicken breast, pesto, lettuce, tomato and onion. Served with truffle fries.

### Torta Habanero \$13.90

Grilled 4 oz rib eye steak, habanero pesto, lettuce, tomato and onion. Served with truffle fries.

## Build Your Own Combo

Choose two for \$10.90

All come with cilantro lime rice, black beans, corn, and pico de gallo.

### Taco

Shredded chicken, chorizo. **Barbacoa (shredded beef) for \$1**

### Enchilada

Shredded chicken, ground beef, chorizo, veggie or cheese. **Barbacoa (shredded beef) for \$1.** Choose between salsa Norteña, India, Suiza or Mole.

### Burrito

Shredded chicken, ground beef, chorizo, veggie or cheese. **Barbacoa (shredded beef) for \$1**

### Chimichanga

Shredded chicken, ground beef, chorizo, veggie or cheese. **Barbacoa (shredded beef) for \$1**

### Flauta

Shredded chicken. **Barbacoa (shredded beef) for \$1**

### Tostada

Shredded chicken, ground beef, chorizo, or veggie. **Barbacoa (shredded beef) for \$1**



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