

Burritos

SUPER BURRITO

Your Choice Of: Ground Beef, Tinga (Shredded Chicken), or Barbacoa (Shredded Beef) plus rice and beans, all wrapped in a flour tortilla, topped with red sauce, cheese, lettuce, guacamole, and sour cream. \$12.98

PHILLY STEAK BURRITO

Wood Fire Steak, caramelized onion, sautéed mushrooms, Mexican rice and black beans. all wrapped in a flour tortilla smother with cheese dip and pico de gallo. \$16.09

CARNE ASADA BURRITO

Grill Steak, rice, beans, lettuce, cheese, sour cream and pico de gallo, all wrapped in a flour tortilla. \$15.57

BURRITO FAJITA

Your Choice of meat cooked with sautéed mixed onions, tomatoes poblano and red peppers, rice and beans, all wrapped in a flour tortilla topped with cheese dip, accompanied with lettuce, guacamole, sour cream and pico de gallo.
Wood fire grilled chicken \$14.02 Wood fire grill steak \$15.57 Shrimp (10) \$15.57



BURRITO MEXICO

Wood Fire Grilled Chicken, caramelized onions, sautéed mushrooms, black beans and Mexican rice. all wrapped in a flour tortilla topped with a trio of velvety sauces, accompanied with our house salad. \$14.54

Enchiladas

ENCHILADAS MEXICANAS (3)

Rolled corn tortillas with your choice of: ground beef, tinga (shredded chicken), or barbacoa (shredded beef), topped with cheese and enchilada sauce. served with lettuce, guacamole, sour cream, rice and beans. \$15.57

ENCHILADAS ROJAS (3)

Cheese enchiladas topped with red sauce and carnitas cooked with onions, peppers and tomatoes. served with rice, black beans, lettuce, guacamole and sour cream \$15.57

ENCHILADAS VERDES (3)

Rolled corn tortillas filled with wood fire grill chicken cooked with slices of poblano peppers, roasted corn and spinach, topped with a creamy green sauce, crema fresca and grated queso fresco, served with rice and beans \$15.57

ENCHILADAS CON MOLE (3)

Carnitas (Slow Braised Pork) & grilled cactus leaves wrapped in corn tortillas, smother with Abuelita's recipe mole sauce, topped with queso fresco, sesame seeds and pickled jalapeños, accompanied with rice and beans. \$15.57



ENCHILADAS TRICOLOR (3)

Sautéed spinach, roasted poblano peppers, caramelized onions, and roasted corn, plus (your meat choice), all wrapped in corn tortillas, smother with trio of velvety red, green and white sauce, sour cream and grated queso fresco, served with cilantro lime rice.

Wood Fire Grilled Chicken \$15.57 Carnitas \$15.57 Wood Fire Grilled Steak \$17.13
Shrimp \$18.17 Mahi-Mahi \$18.17

Quesadillas

QUESADILLA RELLENA

Flour tortilla filled with chihuahua cheese, rice, beans and your choice of: ground beef, tinga (shredded chicken), or barbacoa (shredded beef), served with lettuce, guacamole, pico de gallo and sour cream. \$12.98

B.B.Q. QUESADILLA

Flour tortilla filled with chihuahua cheese, carnitas (slow braised pork), onions and mushrooms everything with a touch of b.b.q. sauce. served with rice, lettuce, sour cream and pico de gallo. \$13.50

QUESADILLA FAJITA

Flour tortilla filled with chihuahua cheese and (your meat choice), cooked with sautéed mixed onions, tomatoes, poblanos and red bell peppers. topped with cheese dip. served with lettuce, guacamole, sour cream and pico de gallo.
Grill Chicken \$14.54 Steak \$16.09 Shrimp (8) \$16.09



STREET QUESADILLA

Crispy flour tortillas filled with chihuahua cheese, wood fire grilled chicken, roasted poblano peppers, onions and mushrooms, topped with pico de gallo and chipotle aioli. \$14.02

Chimichangas

CHIMICHANGAS

Two fried rolled flour tortillas filled with your choice of: ground beef, barbacoa (shredded beef) or tinga (shredded chicken), topped with cheese dip. served with rice, beans, lettuce, guacamole, sour cream and pico de gallo. \$12.98



CHIMICHANGA FAJITA

One large dip fried rolled flour tortilla filled with (your choice of meat) cooked with sautéed mixed onions, tomatoes, poblanos and red bell peppers. topped with cheese dip. served with rice, beans, lettuce, guacamole sour cream and pico de gallo.
Grilled chicken \$14.54 Steak \$16.09 Shrimp (8) \$16.09

SEAFOOD CHIMICHANGA

One large dip fried rolled flour tortilla filled with sautéed shrimp, mahi-mahi, mushrooms, roasted corn and onions, topped with cheese dip, accompanied by lettuce, guacamole, pico de gallo sour cream, rice and beans. \$18.69

***PRICES MAY BE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE**



CHAVEZ

Mexican Restaurante

Dinner Menu



Beverages

SOFTDRINKS (free refills) **\$2.90**

BOTTLED DRINKS **\$2.90**

JARRITOS **\$2.90**

HORCHATA **\$2.90**

Horchata Refill **\$1.82**

BOTTLED WATER **\$2.59**



Appetizers



FISH CEVICHE GF*

Fresh mahi-mahi marinated with tequila lime, onions, fresh jalapeños, cilantro and topped with avocado. \$12.46
Shrimp Ceviche \$13.50

GUACAMOLE V* GF*

Abuelita's recipe made with fresh avocados, minced garlic, onions, tomatoes, cilantro, jalapeño, queso fresco, salt and fresh squeezed lime. \$7.79

NACHOS

House made tortilla chips, topped with: cheese dip, rice, beans, (your choice of meat), plus lettuce, pico de gallo, red cabbage, roasted corn and crema fresca.
Ground beef \$11.42, Tinga (shredded chicken) \$11.42, Barbacoa (shredded beef) \$12.46, Carnitas \$12.46,
Wood fire grilled chicken \$12.46, Wood fire grill steak 8oz \$16.10, Shrimp \$17.99

CARNE ASADA FRIES

Sweet potato fries, covered with diced grill steak, cheese dip and pico de gallo. \$14.54

ESPINACA DIP V*

Sauteed spinach with roasted corn, melted cheese and a touch of jalapeños, served with chips. \$8.30

CHEESE DIP V*

Traditional Mexican creamy cheese sauce \$4.15

Vegetarian



GARDEN TACOS (3)

Sautéed Mexican squash, mushrooms, onions, tomatoes and spinach, seasoned with chile ancho, served in a corn tortilla topped with radishes and cilantro, accompanied with smoked salsa verde. \$10.38

CHILE RELLENO

Wood fire roasted poblano pepper stuffed with chihuahua cheese, fried in egg battered. served with tomato sauce and cilantro lime rice. \$10.17

BURRITO VEGETARIANO

Sauteed Mexican squash, mushrooms, mixed onions, poblano and red peppers, seasoned with chile ancho, cilantro lime rice and black beans, all wrapped in a flour tortilla topped with cheese dip, creamy green and red sauce. \$11.94

ENCHILADAS VEGETARIANAS

Three cheese enchiladas topped red sauce, sauteed mixed onions, peppers and tomatoes. Served with cilantro lime rice, black beans, lettuce, guacamole and sour cream. \$11.94

QUESADILLA VEGETARIANA

Crispy flour tortillas filled with chihuahua cheese, roasted poblano and red peppers, onions and mushrooms, topped with pico de gallo and chipotle aioli. \$11.94

Salads



SALMON SALAD GF*

Fresh wood fire grilled salmon atop fresh mixed greens, roasted corn, pico de gallo, cotija grated cheese and toasted almonds, drizzled with guajillo raspberry vinaigrette. \$19.73

RANCHERO SALAD GF*

Fresh mixed greens, (your choice of meat), topped with mango, queso fresco, roasted red peppers, sliced radish, avocado and drizzled with guajillo raspberry vinaigrette.
Wood Fire Grilled Chicken \$14.02 Wood Fire Grilled Steak \$16.09 Grill Shrimp \$17.65
ENSALADA CLASICA GF*
Fresh mixed greens salad with avocado slices oranges and cucumbers, covered with a tender marinated grilled chicken breast, asparagus, cherry tomatoes and red peppers sautéed in olive oil. All topped with sparkled queso fresco, and guajillo raspberry vinaigrette. \$14.02

From La Taqueria

DE LA TAQUERIA

All Tacos Are Served In Corn Tortilla
(Dinner Comes With 3 Tacos, Mexican Rice and Re-Fried Beans) Accompanied by Tomatillo Salsa

STREET TACOS

Your Choice of Meat, Topped with Fresh Onions and Cilantro
Options: Pastor, Carnitas, Chorizo, Tinga (Shredded Chicken), Barbacoa (Shredded Beef) \$14.54

GROUND BEEF (CARNE MOLIDA)

Ground Beef, Topped with Lettuce and Cheese. \$13.50

CARNE ASADA

Ribeye cooked with grilled onions, topped with fresh cilantro and avocado. \$14.85

ALAMBRE

Grill ribeye, chorizo, caramelized onions, peppers and melted chihuahua cheese. topped with fresh onions and cilantro. \$15.57

SHRIMP (CAMARON)

Grilled shrimp, poblano and red peppers, melted chihuahua cheese and pico de gallo, drizzled with chipotle aioli. \$15.57



FISH (PESCADO)

Grilled mahi-mahi fish, red cabbage, pickle red onion and fresh cilantro, drizzled with chipotle aioli. \$15.57

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Mexican Favorites

CARNITAS

Slow braised pork tips served with rice, beans, lettuce, sour cream, guacamole, pico de gallo, jalapeños and tortillas. \$16.09

CHILES RELLENOS

Two chiles poblanos stuffed with chihuahua cheese buttered on egg covered with reds sauce. served with rice, beans and tortillas. \$16.09

FLAUTAS

Four deep fried rolled corn tortillas filled with barbacoa or tinga topped with lettuce, sour cream, queso fresco and green sauce, served with rice and beans. \$14.54

TORTA

Mexican bread grill with mayonnaise, filled with your choice of meat, plus beans, lettuce, queso fresco, crema fresca and jalapeños
Ham \$9.34 Chicken Milanesa \$11.42 Tinga \$10.38 Papas con Chorizo \$10.38
Grilled Chicken \$11.42 Barbacoa \$11.42 Carnitas \$11.42 Chorizo \$11.42 Asada \$14.54

TORTA CUBANA

Mexican bread grill with mayonnaise, filled with: refried beans, chicken milanesa, carnitas, ham, grill pineapple, melted chihuahua cheese, lettuce, avocado, crema fresca and jalapeños. \$17.65

PAMBAZO

Mexican bread dipped in guajillo sauce, filled with your choice of meat, plus lettuce, sliced radish and sour cream.
Papas con chorizo \$10.38 Tinga \$10.38 Barbacoa \$12.46 Carnitas \$12.46 Asada \$14.54



FAJITAS

Your choice of meat cooked with sautéed mixed onions, tomatoes, poblano and red bell peppers, served with rice, beans, lettuce, guacamole, sour cream, pico de gallo and tortillas. (Top any fajita with melted chihuahua cheese for \$1.25)
Wood Fire Grill Chicken \$16.61
Wood Fire Grill Steak \$18.69
Fajitas 50/50 (Grill Chicken and Steak) \$18.69
Sautéed Gulf Shrimp (12) \$19.73
Fajitas Trio (Grill Chicken, Steak and Shrimp) \$20.77
Fajita Surtida (Grill Chicken, Steak, Carnitas, Chorizo) \$20.77
Wood Fire Grilled Salmon \$22.99

PARRILLADA \$41.55 (2 PEOPLE MINIMUM)

Wood grill Chicken, Steak, Carnitas and Chorizo, mixed with roasted cactus leaves, grilled jalapenos, onions and sliced potatoes served with rice, beans and tortillas



CARNE ASADA GF*

Wood fire grilled 8oz skirt steak accompanied with chorizo, grill onions, grill jalapeño, rice, beans and tortillas. \$20.77

Birria

QUESABIRRIAS (2).... \$16.61

Tortilla grilled with guajillo sauce and chihuahua cheese, filled with our house signature birria, onions and cilantro, served with consomé (birria broth)

BIRRIA EN CONSOME.... \$16.61



BIRRIA EN ADOVO..... \$18.69

House signature oven baked bone in goat meat covered with adobo sauce, served with rice, bean, onions, cilantro, tortillas and tomatillo sauce

Fuego Dinner



POLLO CON MOLE

Wood fire grilled chicken, served with abuelita's recipe mole sauce, toasted sesame seeds, jalapeños, rice, beans and tortillas. \$17.65

POLLO BORRACHO GF*

Wood fire grilled chicken breast, with onions, tomatoes, avocado slices, asparagus and spinach leaves with a twist of tequila. accompanied with rice, black beans and tortillas. \$17.65

POLLO CHIHUAHUA

Wood fire grill chicken breast topped with grill onions, mushrooms, house chorizo and melted chihuahua cheese. served with rice, black beans and tortillas. \$17.65

RIBEYE A LA MEXICANA GF*

Chopped Ribeye, cooked with onions, tomatoes and jalapeños, served with Rice, beans and Tortillas. \$20.25

RIBEYE CON CAMARON

Wood Fire 8oz Ribeye, topped with 3 gulf shrimp sautéed in garlic butter, onions, red and poblano peppers, served with rice, beans, two tinga enchiladas with green creamy sauce and tortillas. \$24.93

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