## SIDES

- ► Mexican Rice \$3.99
- ▶ Refried Beans \$3.99
- ► French Fries \$3.99
- Sour Cream \$2.99
- ▶ Pico de Gallo \$2.99
- ► Shredded Cheese \$2.99
- ► Guacamole \$5.99
- ► Flour Tortillas (3) \$1.99

## PREMIUM SIDES

- ► Black Beans \$5.99
- ► Charro Beans \$6.99
- ▶ Poblano Rice \$5.99
- ► Mexican Street Corn \$5.99
- ▶ Vegetable Medley \$6.99

## CARRY OUT

- ► Salsa \$2.49
- ▶ Bag of Chips \$2.99
- ▶ Chips & Salsa \$5.99
- > Salsa (Pint) \$3.99
- Specialty Salsa (Pint) \$6.99
- ▶ Pico de Gallo (Pint) \$5.99
- ▶ Queso Dip (Pint) \$10.49
- ► Guacamole (Pint) \$11.49

## A LA CARTA

- ▶ Bean, Ground Beef, Shredded Chicken Taco \$3.49
- ► Enchilada \$3.49
- > \*Tamale (Pork) \$3.49
- ▶ \*Chile Poblano \$3.49
- ▶ \*Bean Burrito \$3.49
- ▶ Sopes \$5.49
- ▶ Tostada \$5,49
- \*Smothered in a special red sauce.

## Kid's Menu

\$7.99/each (Includes Drink) \$1 Upcharge for Milk or Juice

- ▶ Taco (Served with rice)
- ► Chicken Fingers (Served with fries)
- ▶ Ground Beef or Shredded Chicken Burrito (Served with rice) \*Smothered in a special red sauce
- ► Cheese Enchilada (Served with rice) \*Smothered in a special red sauce
- ► Cheese Quesadilla (Served with rice)
- ▶ Pepperoni Pizza (Served with fries)

# DRINKS





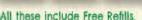












Agua Frescas, Horchata, & Sweet/Unsweetened Tea.

\*All these include Free Refills

- ► Mexican Coke Bottle
- Jarritos

\*These drinks do NOT inslude Free Refills.

\*Ask About Availability

► Jalapeño 🎶 🕨 Ranchera 🥕

Mango //

- ► Chipotle //
- ▶ Tennessee ✓/ ▶ Tomatillo Cilantro & Onion



\* Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness, especially if you have

# LUNCH MENU Served Monday-Saturday ilam - 3pm

### ▶ Chilaquiles

A traditional Mexican dish, consisting of fried corn tortillas simmered in salsa, topped with 2 fried eggs, cheese, onions, and crema. \$11.99 Add specialty meat for +\$2.49

### Huevos Rancheros

Two eggs topped with our spicy ranchera salsa. Served with refried beans and rice. \$10.99

#### Huevos Con Chorizo

Two scrambled eggs mixed with chorizo (Mexican spicy sausage). Served with refried beans and rice. \$10.99

#### Pollo Con Arroz

Marinated grilled chicken breast topped with pineapple and queso sauce. Served with grilled vegetables and rice. \$11.99

#### Mariachi Bowl

A deep bowl filled with a bed of rice, black beans, chipotle sauce, cheese dip and your choice of meat. Topped with lettuce, shredded cheese, roasted corn, Pico de Gallo, and slices of avocado. \$14.99

#### Pollo Mesón Chicken, Rice and Queso, \$11,99

Steak, Chicken, or Combo Faiitas

Grilled bell peppers, tomatoes, onions and your choice of meat served on a sizzling skillet. Served with sour cream, tortillas, rice, beans, lettuce and pico de gallo. \$14.99 Add shrimp for +\$2.99

#### Chile Verde

Carnitas sauteed and served in our special salsa verde. Served with tortillas, rice and beans, \$14.99

### Chile Colorado

Steak marinated and cooked in our special spicy ranchero salsa. Served with tortillas, rice and beans, \$14.99

Beans, queso dip, topped with lettuce, pico de gallo and sour cream all served in a crunchy flour tortilla bowl. Shredded chicken or ground beef \$11.99 Fajita Style: Chicken or Steak \$13.99 Add shrimp for +\$2.99

### Chimichanaa

A flour tortilla filled with your choice of shredded chicken, ground beef, or Machaca beef deep fried to a golden crisp and smothered with our special gueso sauce. Served with rice, beans, lettuce, sour cream, and pico de gallo. \$11.99 Fajita Style: Chicken or Steak \$13.99

### Pollo Bigotes

Marinated grilled chicken breast chopped and then cooked with pico de gallo and queso sauce. Served on top of poblano rice. \$11.99

### California Burrito

Large flour tortilla filled with rice, beans, ground beef and shredded chicken. Served with lettuce, pico de gallo and sour cream, \$11.99

## MAKE YOUR OWN COMBO

All combos are served with rice and refried beans.

#### ▶ Pequeno (One Choice) \$9.99 Chico (Two Choices) \$11.99

Choose: Enchilada, Burrito, Taco, Tamale (pork only), Sope (handmade), Tostada, Flauta and Mini Chimichanga. Additional toppings +\$2.49each Guacamole, sour cream, pico de gallo or queso

\*ADDITIONAL CHARGE FOR QUESO SAUCE



#### Quesadilla

Spinach or grilled vegetables topped with queso dip. Served with beans, lettuce, pico de gallo and sour

#### ► Chimichanga de Papas

Three mini chimichangas filled with Mexican mashed potatoes. Topped with queso dip, served with grilled vegetables and rice. \$16.99

#### Los Burritos

Two bean burritos topped with vegetables, queso and burrito sauce. \$14.99

#### Veggie Fajitas

A special blend of grilled vegetables served with rice, beans, lettuce, pico de gallo, sour cream, and tortillas.

## **DESSERTS**

#### Fried Ice Cream

Vanilla Ice Cream rolled in crispy flakes and served in a cinnamon & sugar-coated shell. Topped with chocolate syrup & whipped cream. \$8.99

### Dessert Chimichanga

Filled and rolled in a flour tortilla and deep fried. Topped with Cinnamon-Sugar and your choice of chocolate, strawberry or banana syrup and whipped

### Caramel Flan

Traditional light egg custard, glazed with a hint of caramel. \$7.99

### ► Churros

Traditional Pastry made with flour and a pinch of cinnamon for a simple treat. \$7.99

## Sopapilla

Fried tortilla, tossed with cinnamon & sugar. \$6.99 Add Ice Cream +\$2.49



## SUBSTITUTE REFRIED BEANS FOR CHARROS \$2.00 **BLACK BEANS \$1.50**

\* Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness, especially if you have



## **APPETIZERS**

Loaded Steak Fries

Fries topped with chopped steak, cheese dip, pico, and crema.

Sampler Platter

Two each of our mini chimichangas, mini quesadillas, flautas, Jefe's boneless wings, and a mini El Mesón dip. \$19.99

Nachos

Cheese \$8.99 Beans, shredded chicken or ground beef \$11.99 Fajita style: chicken or steak \$14.99 Add lettuce, pico de gallo, sour cream for +\$2.99 Add shrimp for +\$2.99

Nachos Mesón

Our specialty supreme nachos with beans, ground beef and Topped with lettuce, pico de gallo and sour cream.

Mesón Rolls

Southwest rolls filled with grilled chicken, spinach, corn, black beans and cheese. \$13.99

Quesadilla

All guesadillas are served with lettuce, sour cream and pico de gallo. Cheese \$9.99 Choice of bean, chicken or ground beef \$11.99 Choice of fajita style: chicken or steak \$14.99

Ceviche

Shrimp marinated in time juice and mixed with pico de gallo. Served with tostadas, \$17.99

Queso Fundido

Metled cheese served on a sizzling skillet, topped with chorizo sausage, onions, tomatoes and bell peppers. \$14.99

Chicken Wings

Your choice of regular, bbq, lemon pepper or ay ay ay! \$13.99



Queso Dip

Our unique cheese dip. Smooth, rich and a little bit spicy. \$7.99 Add spinach or beans at no extra charge.

El Mesón Dip

A delicious mix of our queso dip with ground beef or chicken. Try it with our pico de gallo! \$8.99

Chorizo Dip

A delicious mix of our queso dip with chorizo. Try it with our pico de gallo! \$9.99

Guacamole Dip

Traditional creamy guacamole dip. \$9.99 Make it Fresh to Order Chunky Style for \$1.49 more

Four of our favorite dips to sample. Choose from queso dip, bean dip, Mesón dip, spinach dip, guacamole dip, chorizo dip, or chicken dip. \$14.99

## SOUPS & SALADS

▶ Tortilla Soup

Delicious chicken soup topped with avacaco, shreaded cheese and tortilla strips. Cup \$6.99 Bowl \$8.99

Menudo

A traditional Mexican soup with tripe in a flavorful chili-based broth with hominy, \$15.99

Pozole

A traditional Mexican stew, tender pork and hominy in a rich red broth, \$15,99

Caldo De Camaron

A Mexican broth made with vegetables and shrimp. \$18.99

#### ASK YOUR SERVER ABOUT THE SOUP OF THE DAY

► El Mesón Taco Salad

Beans, queso dip, shreaded chicken or ground beef, topped with lettuce, pico de gallo and sour cream all served in a crunchy flour tortilla bowl. \$13.99

Taco Salad Fajitas

Beans, queso dip, Fajita Style: Chicken or Steak, topped with lettuce, pico de gallo ond sour cream all served in a crunchy flour tortilla bowl. \$14.99 Add shrimp for +\$2.99

Chicken or Steak Avacado Salad

Fresh lettuce, avacado and tomatoes served with crispy tortilla strips and shredded cheese. Choose from grilled chicken breast strips or grilled asada steak

strips, \$14.99 Add shrimp for +\$2.99



## SANDWICHES \*SERVED WITH FRENCH FRIES\*

El Mesón Torta

The traditional Mexican sandwich, Prepared with beans, sour cream, tomato, avacado and your choice of meat. \$14.99

Meat choices: Pastor (pork in Adobo sauce), Chorizo (ground sausage), Steak, Carnitas (pork tenders), Pollo Asado (grilled chicken), Machaca (shredded beef) Add shrimp +\$2.99

El Mesón Burger

Hand prepared beef patty cooked to order, topped with cheese, bacon lettuce, tomato and onion. \$12.99

\*ADDITIONAL CHARGE FOR QUESO SAUCE

\* Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

BURRITOS

All served with lettuce, pico de gallo and sour cream.

▶ El Gordo ❤️

Our biggest burrito yet! Large flour tortilla filled with rice, beans, steak and chorizo (Mexican sausage), onions and cilantro; topped with salsa ranchera, avocado and a jalapeño

Burrito de Casa

House favorite burrito filled with your choice of meat, smothered with it's own special sauce and shredded cheese. served with rice and beans.

Shredded Ckicken or Ground Beef or Machaca \$13.99 Fajita Style: Chicken or Steak \$15.99 Chile Colorado, Chile Verde or Carne Asada \$15.99

California Burrito

Large flour tortilla filled with rice, beans, ground beef and shredded chicken. Served with lettuce, pico de gallo and sour cream, \$15,99

Try with salsa or smother it with gueso +\$1.99

Chimichanga

Flour tortilla filled with your choice of meat, then deep fried to a goledn brown and topped with gueso sauce. Served with rice and beans.

Shredded chicken, ground beef or Machaca \$14.99 Fajita Style: Chicken or Steak \$15.99 Add shrimp for +\$2.99

"The Darren" Burrito del Mar

Extra large burrito filled with fried buffalo shrimp, rice, beans, shredded cheese and lettuce. Smothered in queso. \$18.99

\*MAKE ANY BURRITO INTO A BOWL

## **ENCHILADAS**

Enchiladas Supremas

Three enchiladas: One chicken, one beef, one cheese, all topped with lettuce, tomato and sour cream. Served with rice. \$15.99

Enchiladas Rancheras

Three cheese enchiladas topped with machaca beef and served with rice. \$14.99

Enchiladas Suizas

Three corn tortillas filled with strips of chicken breast, topped with our queso, green tomatillo sauce and sour cream. Served with rice. \$15.99

▶ Jalisco Shrimp Enchiladas ►

Three soft flour tortillas stuffed with delicious shrimp and vegetables, topped with our queso, green tomatillo sauce and spicy ranchera salsa. Served with rice. \$18.99

\*ADDITIONAL CHARGE FOR QUESO SAUCE

## SUBSTITUTE REFRIED BEANS FOR **CHARROS \$2.00 BLACK BEANS \$1.50**

\*18% gratuity added to parties of 6 or more

\* Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

# MAKE YOUR OWN

All combos are served with rice and refried beans.

Chico (Two Choices) \$14.99

Mediano (Three Choices) \$16.99

Choose: Enchilada, Burrito, Taco, Tamale (pork only), Sope (handmade), Tostada, Flauta and Mini Chimichanga. Additional toppings +\$2.49 each (Guacamole, sour cream, pico de gallo or queso) - Add lettuce, pico de gallo, sour cream for +\$1.99

## **HOUSE SPECIALS**

Chilaquiles

A traditional Mexican dish, consisting of fried corn tortillas simmered in salsa, topped with 2 fried eggs, chicken or beef, cheese, onions, and crema. \$15.99 With Carne Asada - \$20.99 Add specialty meat for +\$2.49

Mariachi Bowl

A deep bowl filled with a bed of rice, black beans, chipotle sauce, cheese dip and your choice of meat. Topped with lettuce, shredded cheese, roasted corn, Pico de Gallo, and slices of avocado. \$17.99 Add Shrimp +\$2.99

El Trio Platter

A delicious variety of our Chile Verde, Chile Colorado and a Chile Poblano, served with rice and beans, \$22,99

Mar v Tierra Platter

Featuring all our favorite meats from the sea and land. It includes a carne asada steak, our delicious chicken breast, chorizo sausage and large Camarones al Mojo de Ajo (with shelled shrimp). Served on a large skillet with grilled onions, a jalapeño torreado and rice. \$33.99

Molcaiete

Carne asada steak, our delicious chicken breast, chorizo sausage, large Camarones al Mojo de Ajo and Fish. Served in a large molcajete with grilled onions, a jalapeño torreado, our specialty salsa, cheese and rice, \$36.99

Chiles Poblanos

Our authentic "Chiles Poblanos", we serve two large poblano peppers stuffed with cheese, lightly battered and fried and topped with our special sauce. Served with rice and beans, \$15.99

> 3 Taco Meal

Three tortillas filled with one of our delicious meats. Served with rice and charro beans. (Please choose only one meat per order of three), \$16.99 Meat Choices:

on corn tortilla topped with cilantro and onion. Gringo Style - Served on flour tortillas topped with lettuce

Traditional Street Style - Served Pastor (Pork in Adobo Sauce) Chorizo (Ground Sausage)

Asada Steak Carnitas (Pork Tenders) Pollo Asado (Grilled Chicken) Machaca (Shredded Beef)

Baia Taco Meal (Select One) - \$20.49

Baja Shrimp - Fried or grilled, topped with cabbage and baja sauce. Baja Fish - Fried or grilled, topped with cabbage and baja sauce. Donkey - (Buffalo Chicken with Zucchini and Saugsh).

▶ Tacos Dorados

Three corn shells stuffed with your choice of ground beef or shredded chicken, deep fried to a golden brown. Topped with lettuce, tomato, green tomatillo sauce and mexican cheese, served with poblano rice. \$13.99

## MEAT DISHES

Pork Carnitas

Our signature pork dish - Tender pork tips simmered in our special seasonings. Served with rice and beans. \$16.99

Carne a la Mexicana Grilled marinated steak cooked with chorizo sausage and pico de gallo, served with poblano rice, \$19.99

Steak Jalisco

T-Bone steak, grilled perfectly over an open flame and topped with sauteed onions, bell pepeprs and tomatoes. Served with rice and beans \$21.99 \*Make it Ranchero Style by adding our award winning Ranchera Salsa.

Chile Verde

Our Carnitas sauteed in our special green tomatillo sauce. Served with rice and beans. \$17.99

Chile Colorado Marinated steak cooked in our spicy ranchera sauce. Served with rice and beans, \$17.99

Carne Asada

Tender marinated steak, grilled to perfection and topped with grilled onions and a jalapeño toreado. Served with charro beans and rice, \$20.99

Carne Asada y Camarones

Our Carne Asada steak served with large butterfiled shell-on shrimp, sauteed in our special garlic butter sauce and topped with grilled onions and a jalapeño toreado. Served with charro beans and rice. \$25.99

# CHICKEN DISHES

Pollo con Arroz

Marinated chicken breast, grilled to perfection and topped with our queso sauce, pineapple and served with grilled vegetables and rice. \$16.99

Pollo Mesón Chicken, Rice and Queso. \$14.99 Add Steak +\$2.49

Add Shrimp +\$2.99 Pollo Bigotes

Marinated chicken breast grilled, then chopped and cooked with pico de gallo and garlic queso sauce.
Served on a bed of poblano rice. \$15.99

Pollo a la Parrilla

Marinated chicken breast grilled to perfection, on top of a bed of vegetables, served on a sizzling skillet. Served with a side of rice and beans. \$18.99



## **FAMOUS FAJITAS**

Our fajitas are served to your table in a sizzling skillet. All fajitas are served with rice, beans, lettuce, tomatoes, bell peppers onions, guacamole, sour cream, pico de gallo and tortillas. Enjoy!

Chicken or Steak Fajitas Single \$17.99

▶ El Mesón Faiitas

Double \$32.00

Grilled chicken, steak and shrimp. Single \$22.99 Double \$37.99

Jalisco Faiitas

Grilled chicken, steak, shrimp and chorizo sausage Single \$24.99 Double \$39.99

Carnitas Faiitas

Tender pork tips with our special seasoning Single \$18.99 Double \$33.99

Shrimp Faiitas

Single \$20.99 Double \$36.99

## SEAFOOD DISHES

► Coctel de Camaron

Traditional Mexican Cold Shrimp Soup, served with pico de gallo and avocado. \$18.99

Pescado a la Veracruz

Tilapia fish fillets, grilled and topped with delicious veracruz salsa, served with charro beans, grilled onions, a jalapeño toreado, and rice. \$19.99

Camarones El Mesón Large butterflied shell-on shrimp served on a bed of grilled vegetables with a side of rice, \$22.99 \*Make it Diablo by adding our award winning

Ranchera Salsa. Camarones al Mojo de Ajo

Large butterflied shell-on shrimp sauteed in our Mojo de Ajo sauce with a side of beans and rice. \$20.99 \*Make it Diablo by adding our award winning

Ranchera Salsa. Camarones al Chorizo

Large shrimp cooked in chorizo and pico de gallo, topped with a chipotle cream sauce. Served on a bed of poblano rice, \$20.99

► El Jefe's Seafood Platter

Tilapia filet and large butterflied shell-on shrimp served with poblano rice, charro beans, lettuce, pico de gallo and sour cream, \$22.99



