ANTOSTIOS

ZONA QUESADILLA

Served with sour cream, salsa, and shredded lettuce.
A large hand stretched flour tortilla stuffed with pico de gallo, cheddar-jack cheese, and your choice of:
Grilled chicken 13.99 | Grilled steak 14.99
Pork carnitas 13.99 | Cheese 12.49

Make it Fajita style!

with grilled peppers and onions - add 0.99

NACHOS

A generous portion of cumin dusted fresh-fried tortilla chips, queso blanco, cheddar-jack cheese, black beans, pico de gallo and pickled jalapeños. Served with sour cream. 10.99 Grilled chicken 12.99 | Grilled steak 14.99 Spicy chicken tinga 12.49 | Ground beef 12.99 Add our fresh made quacamole 1.99

GRILLED WINGS

Dry rub marinated large wings, double grilled and basted with smokey-lime sauce. Served with ranch dressing and chipotle slaw. 10.99

FRESCO CHIPS

Tortilla chips made fresh in house and served warm with choice of: Fire-roasted red salsa 4.99, Fresh made quacamole 7.49 or Have them both 10.99

QUESO BLANCO

Pepper-jack cheese sauce with jalapeños and garden seasoning. **7.99** Add Chorizo 1.99

CHIPS & SALSA SAMPLER

Tortilla chips made fresh in house and served warm with our signature four salsas: fire-roasted red salsa, jalapeño pineapple, guajillo and green tomatillo. 7.99

CHICKEN TENDERS

Four juicy crispy tenders served plain or Buffalo style with your choice of BBQ, creamy ranch, chipotle ranch or avocado crèma. 10.99

Add side of fries 3.99

SHRIMP TOSTADA

Crispy corn tortilla topped with refried pinto beans, lettuce, Cotija cheese, pico de gallo, marinated shrimp and chipotle ranch dressing. 8.99

BACON-WRAPPED JALAPEÑOS

Fresh jalape \tilde{n} os stuffed with a creamy cilantro cheese and wrapped in bacon. 8.99

SOUPS&SALADS

Add a bowl of soup to any salad or burrito bowl: 3.99 Add a cup of soup: 2.99

BAJA CHICKEN ENCHILADA SOUP

Our house specialty. Creamy enchilada soup loaded with baja chicken and vegetables, topped with blended cheese, pico de gallo, and tortilla strips. cup 3.99 | bowl 5.49

SOUTHWEST SALAD

Romaine and iceberg lettuce, sweet corn and black bean relish, fresh avocado, red onion, bell peppers and diced tomatoes tossed in chipotle ranch dressing accented with crispy flour tortilla strips. 11.99

Add your choice of: Spicy chicken tinga 3.99 | Seasoned ground beef 3.99 Grilled fiesta vegetables 1.49 | Grilled chicken 3.99 Grilled steak 4.99 | Grilled shrimp skewer 4.99

COBB SALAD

Chicken, bleu cheese, egg, bacon, tomatoes and cucumbers served on a bed of romaine and iceberg lettuce with your choice of dressing. 14.99

Stop by & try a tequila... or two

FEATURING BLANCO, REPOSADO, ANIEJO & MEZCALI





TERMINAL 1
MSP AIRPORT







TACOS

All tacos served with our garlic-onion-cilantro black beans & Mexican Rice.

Add sour cream .79 Side of fresh-made guacamole 1.99

TUNA TACOS

Twin flour tortillas with seared tuna, jalapeño-pineapple salsa and a chipotle slaw. 13.49

TEX-MEX BEEF TACOS

Three hard corn tortilla shells with seasoned ground beef, lettuce, pico de gallo, fire-roasted red salsa and shredded cheddar-jack cheese. 12.99

CHICKEN TINGA TACOS

Three hard tortilla shells filled with chicken that has been slow simmered with tomatoes, chipotle peppers and spices topped with lettuce, salsa, pico de gallo and cheddar-jack cheese. 12.99

PORK CARNITAS TACOS

Twin flour tortillas with our slow-cooked shredded pork, cheddar-jack cheese, lettuce, salsa and pico de gallo. 13.49

BLACKENED MAHI TACOS

Twin flour tortillas with roasted corn and black bean relish, cotija cheese and avocado sour cream. 14.29

ENCHILADAS

All tacos served with our garlic-onion-cilantro black beans & Mexican Rice.

Add sour cream .79 Side of fresh-made guacamole 1.99

CHEESE

Twin corn tortillas stuffed with jack and cheddar cheeses, zucchinis, onions and peppers, and topped with green tomatillo salsa and cotija cheese, baked and served with lettuce, guacamole, sour cream, cilantro-lime rice and black beans. 11.99

TEX-MEX

Twin corn tortillas stuffed with seasoned ground beef and cheese, topped with guajillo salsa and cotija cheese, baked and served with lettuce, guacamole, sour cream, Mexican rice and black beans. 11.99

CHICKEN TINGA

Twin corn tortillas stuffed with chicken, jack and cheddar cheeses and topped with guajillo salsa cilantro and cotija cheese, baked and served with lettuce, guacamole, sour cream, Mexican rice and black beans. 12.99

TORTAS & BURGERS

Served with fries and a roasted jalapeño.

Please allow 10-15 minutes for burgers

CALIENTE CHORIZO BURGER

Ground beef and chorizo patty topped with pepper-jack cheese, tomato-cucumber-red onion relish and chipotle slaw. 14.99

GRINGO BURGER

Flame grilled burger served with lettuce, tomato, red onion, and mayo on the side. 13.99

Add bacon 1.99

BORDER BURGER

Flame grilled burger with bacon, pepper jack cheese, pickled jalapeños, pico de gallo, fresh sliced avocado, tortilla strips, and chipotle mayo on the side. 14.99

FAJITA WRAP

Sautéed peppers, onions, cheddar-jack cheese, pico de gallo, sour cream, and fresh made guacamole with your choice of: Grilled chicken 13.99 | Grilled steak 15.99
Pork carnitas 13.99 | Grilled shrimp 15.99

MEXICAN CLUB WRAP

Smoked turkey with bacon, cheddar-jack cheese, lettuce, salsa, and chipotle ranch wrapped in a large flour tortilla. 13.99

ADOBO CHICKEN

Grilled chicken marinated in Adobo glaze topped with pepper jack cheese, fresh avocado and chipotle mayo on the side. 13.99 Add bacon 1.99

HOUSE MAHI

Everything is made in-house! Classic beer batter, relish with fresh cucumbers and tomatoes, fresh cabbage slaw and chipotle-in-adobo mayonnaise. If we could make the bun, we would! 15.99

FATITAS

Please allow 10-15 minutes for fajitas

Served sizzling hot at your table.

Sautéed peppers, onions, and your choice of meat. Served with four warm corn or flour tortillas, lettuce, cheddar-jack cheese, pico de gallo, sour cream, guacamole and sides of black or refried beans and Mexican or cilantro-lime rice.

Chicken 16.99 | Steak 19.99 | Shrimp 19.99

Fiesta Vegetable 15.99 | Combo (Pick 2) 21.99

CRANDE BURRITOS

Served with warm corn tortilla chips and fire-roasted red salsa Add side of fresh-made quacamole 1.99

SONORA

Sweet peppers, onions, zucchini, summer squash, black beans, cilantro-lime rice, cheddar-jack cheese, tomatoes, sweet corn relish, and sour cream. 12.49

NUEVO LEON

Grilled chicken, Mexican rice, black beans, cheddar-jack cheese, sour cream and pico de gallo. 12.99

PUEBLA

Spicy chicken tinga, Mexican rice, black beans, cheddar-jack cheese, sour cream and sweet corn salsa. 12.99

NEW YUCATAN

Cilantro-fajita seasoned steak, avocado, black beans, cilantro-lime rice, pico de gallo, cotija and pepper-jack cheeses. 15.49

MICHOACAN

Slow-roasted pork carnitas, Mexican rice, black beans, cheddar-jack cheese, sour cream and pico de gallo. 13.99

Make it a burrito bowl! Make any burrito a salad at no extra charge!

SPECIALTIES

Served with warm corn tortilla chips and fire-roasted red salsa. Add side of fresh-made quacamole 1.99

GRANDE CHIMICHANGA

A deep fried burrito filled with chicken tinga and cheddarjack cheese then topped with fire-roasted salsa and shredded lettuce with sour cream and guacamole on the side. Served with chips and salsa. 13.49

MAHI & SHRIMP

Petite Mahi filet with grilled shrimp skewer topped with pineapple-jalapeño salsa and served with cilantro-lime rice and fiesta vegetables. 20.99