

JULIO'S SAWDUST RD
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www.julios.restaurant



Dear Patrons,

We want to thank you from the bottom of our hearts for your business, through the good times and the bad.

We are so thankful for the opportunities provided to us. We could not have done it without God, YOU, the great state of Texas and the land of opportunity that is The United States of America.

We look forward to earning your continued business and hope you enjoy your experience here at Julio's, your shortcut to Mexico.



APPETIZERS

QUESADILLAS

\$10.99 SM/ \$14.99 LG Homemade flour tortillas stuffed with melted Monterrey Jack cheese and fajita chicken. Served with lettuce, pico de gallo, sour cream and guacamole. Sub fajita beef or shrimp + \$2

CARNE ASADA FRIES

\$16.99 French fries topped with carne asada or al pastor, cheese, pico de gallo and sour cream, jalapeños and quacamole.

SHRIMP COCKTAIL

\$13.99 Fresh Gulf shrimp mixed in Julio's cocktail sauce and garnished with chopped avocados, tomatoes, onions, jalapeños and cilantro.

BOTANA PLATTER

\$16.99 Mix fajita quesadillas, Mix fajita nachos, chicken flautas, and a small chile con queso. Served with sour cream, jalapeños and guacamole.

QUESO FLAMEADO

\$11.99 Melted Monterrey Jack cheese with fajita chicken, grilled mushrooms or chorizo. Served with pico de gallo and grilled onions. Sub fajita beef or shrimp + \$2

CHILE CON QUESO

\$7.99 SM/ \$9.99 LG Creamy mix of melted cheese and pico de gallo served with homemade flour tostada chips. Add ground beef or chorizo + \$1 or fajita beef + \$2

SHRIMP STUFFED **JALAPENOS**

\$9.99 Three large jalapeños stuffed with a jumbo shrimp and cheese, then lightly breaded and fried to golden brown.

SUPREME NACHOS

\$10.99 SM/ \$14.99 LG with refried beans, melted cheese, and ground beef or ranchero chicken. Served with lettuce, tomatoes, jalapeños, sour cream and guacamole. Sub fajita beef or fajita chicken + \$1

SPICY CHILE CON QUESO

\$7.99 SM/ \$9.99 LG Thick corn tortilla chips topped Creamy mix of melted cheese and pico de gallo with atomica and habanero sauce served with homemade flour tostada chips.

Add ground beef or chorizo + \$1 or fajita beef + \$2



BEAN & CHEESE NACHOS

\$8.99 SM/ \$10.99 LG Thick corn tortilla chips topped with refried beans and melted cheese. Served with lettuce, tomatoes, jalapeños, sour cream and quacamole.

CHUNKY GUACAMOLE \$10.99

Guacamole made fresh with tomatoes, onions, garlic, lime, jalapeños and cilantro. Made to your specifications.



VEGETABLE SOUP

\$8.99 SMALL BOWL/ \$10.99 LARGE BOWL Homemade vegetable broth with mushrooms, tomatoes, onions, carrots, corn and potatoes. Served with rice, pico de gallo and sliced avocado.

CHICKEN TORTILLA SOUP

\$9.99 SMALL BOWL/ \$12.99 LARGE BOWL Homemade chicken broth with chicken, mushrooms, tomatoes, and onions, carrots, corn, potatoes, cheese and tortilla strips. Served with rice, pico de gallo and sliced avocado.

CHICKEN SOUP

\$9.99 SMALL BOWL/ \$12.99 LARGE BOWL Homemade chicken broth with chicken and vegetables. Served with rice, pico de gallo, tortilla strips and sliced avocado.

CHARRO BEAN SOUP

\$8.99 SMALL BOWL/ \$11.99 LARGE BOWL Pinto beans cooked slowly with chorizo and bacon. Served with rice, pico de gallo, tortilla strips and avocado.

BIRRIA SOUP

\$15.99 LARGE BOWL Chunks of beef birria in hot consommé with corn, potatoes, carrots, cilantro, and onions and served with rice and avocado. Add Ramen Noodles + \$1

FAJITA SALAD \$13.99

Fajita chicken served on a bed of romaine and iceberg lettuce, avocado, tomatoes, onions and cheese. Sub fajita beef or grilled shrimp + \$2

HOUSE SALAD

\$7.99 Salad with romaine and iceberg lettuce, tomatoes, avocado, cheese and onions.

SOUP & SALAD

\$10.99

Salad with romaine and iceberg lettuce, tomatoes, avocados, cheese and onions and your choice of a small bowl of soup. Make it a large bowl of soup + \$2

SUPREME SALAD \$13.99

Ground beef or ranchero chicken served over a bed of romaine and iceberg lettuce, avocado, tomatoes and cheese and served in a crispy taco bowl.





DRESSINGS

Ranch, Jalapeño Ranch, Chile Con Queso, Italian, and Honey Mustard.



SATURDAY & SUNDAY 11AM-3PM

All brunch entree selections served with your choice of two: rice, refried beans, hash browns or breakfast potatoes. Served with your choice of corn or flour tortillas.

HUEVOS A LA MEXICANA

\$9.99

Two eggs scrambled with sautéed diced tomatoes, onions and jalapeños.

HUEVOS CON CHORIZO

\$9.99

Two eggs prepared your way with traditional Mexican sausage.

HUEVOS CON JAMÓN

\$9.99

Two eggs prepared your way with ham.

HUEVOS CON TOCINO

\$9.99

Two eggs prepared your way with bacon.

CHILAQUILES

\$9.99

Tortilla chips sautéed in red or green salsa and topped with shredded chicken, queso fresco, onions and crema. Add 1 egg for \$1.25 2 eggs for \$2.50

MIGAS

\$9.99

Two eggs scrambled with crispy tortilla strips and topped with ranchero sauce and melted Monterrey Jack cheese.

MEAT LOVER OMELETTE

\$12.99

Three egg omelette with fajita beef, bacon, chorizo, ham and Monterrey Jack and Cheddar cheese.

VEGGIE OMELETTE

\$11.99

Three egg omelette with broccoli, zucchini, mushrooms, onions, bell pepper, carrots and Monterrey Jack and Cheddar cheese.

CREATE YOUR OWN OMELETTE

\$12.99

A three egg omelette made with your choice of fillings.
Choose from:

*Ham *Bacon

*Chorizo

*Al Pastor

*Fajita Chicken *Zucchini

*Mushrooms

*Onions

*Carrots

*Bell Pepper *Monterrey Jack

*Cheddar cheese

*Sub fajita beef + \$2

HUEVOS RANCHEROS

Fried corn tortilla topped with two eggs prepared your way and topped with ranchero sauce and melted Monterrey Jack cheese.

HUEVOS CON CARNE

\$10.99

Fried corn tortilla topped with four ounces of fajita chicken and with two eggs prepared your way.

Sub fajita beef + \$2

HUEVOS MOTULENOS

\$10.99

Two eggs prepared your way, served on a deep fried tortilla with refried beans, ham, green peas, Cheddar and Monterrey Jack cheese.

HUEVOS DIVORCIADOS

\$9.99

Two eggs prepared your way, one topped with ranchero sauce and the other topped with green tomatillo salsa and served on a lightly fried corn tortilla.

BREAKFAST BURRITO

\$9.99

Large homemade flour tortilla stuffed with three scrambled eggs, refried beans, Monterrey Jack and Cheddar cheese with your choice of bacon, ham, chorizo, or fajita chicken. Sub fajita beef + \$2

BREAKFAST TACOS

\$2.99

Your choice of soft flour or corn tortillas with your choice of up to four:

*Ham
*Chorizo
*Bacon
*Fajita Chicken

*Al Pastor
*Beans
*Potatoes
*Grilled Onions

*Bell Peppers
*Jalapeños
*Cheddar

*Monterrey Jack *Chile Con Queso * Eggs

*Sub fajita beef + \$1

BRUNCH SIDES

Hash Browns \$1.99

Breakfast Potatoes \$1.99

Refried Beans \$2.49

Charro Beans \$2.49

Black Beans \$2.49

Rice \$1.99 Bacon \$2.49

Ham \$1.99

1 Egg Cooked Your Way \$1.25

Chorizo \$1.99

Piece of Toast \$0.75

JUICE \$3.00

Orange, Pineapple, Cranberry and Grapefruit.

MEXICAN SODAS

\$3.25

Mexican Coca-Cola or Jarritos.

COFFEE or HOT TEA \$3.25

Regular and decaf.

VIRGIN COCKTAILS \$4.25

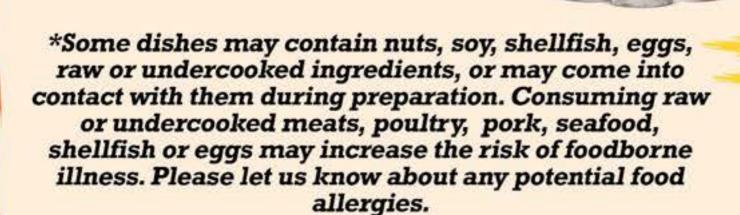
Virgin Daiquiri (Strawberry, Raspberry, Mango, Peach or Passion Fruit), Virgin Pina Colada and Virgin Margarita.

JUICE \$3.00

Orange, grapefruit, cranberry and pineapple.

AGUAS FRESCAS \$3.50

Horchata, Jamaica, Mango, Strawberry or Tamarindo.



*Parties of six or more will have a 20% gratuity added.



SIDES

SIDE MEXICAN RICE \$1.99

SIDE REFRIED BEANS \$2.49

SIDE CHARRO BEANS \$2.99

SIDE BLACK BEANS \$2.49

SLICED HALF AVOCADO \$2.99

SIDE GUACAMOLE \$2.99

SOUR CREAM \$1.99

SHREDDED CHEESE \$1.99

SIDE OF CHILE CON QUESO \$2.99

FRESH/ PICKLED JALAPEÑOS \$1.99

JALAPEÑOS TOREADOS \$2.99

HOMEMADE TORTILLAS \$1 FOR 3 (CORN OR FLOUR) \$2 FOR 6



DESSERTS

FLAN FLAMEADO \$8.99

A homemade Mexican custard with your choice of Bailey's Irish Cream Liqueur, Frangelico, Kahlua or Grand Marnier then set aflame with a shot of high proof rum at your table.

SOPAPILLAS

\$4.99 FOR 3/ \$6.99 FOR 6
Six homemade fried pastries
topped with cinnamon and
powdered sugar. Served with a
side of honey.

FRIED ICE CREAM

\$7.49

Vanilla ice cream covered in cornflakes, sugar and sesame seeds then deep fried and topped with whipped cream, chocolate sauce and a cherry on top.

TRES LECHES \$7.49

A sweet vanilla cake made with whole, condensed and evaporated milk and topped with whipped cream, chocolate sauce and a cherry on top.

VANILLA ICE CREAM

\$4.99

A scoop of premium vanilla ice cream topped with whipped cream.

and sugar and topped with whipped cream and

a cherry on top.

CHURROS ON WHEELS
\$12.99

Four fried dough sticks

CHURROS

\$7.49
Four fried dough sticks sprinkled with cinnamon

sprinkled with cinnamon and sugar served with vanilla ice cream, caramel sauce, chocolate sauce and whipped cream with a flare!

> FLAN \$6.99

A homemade Mexican custard with whipped cream and a cherry on top.







TAMALES

\$13.99

Three homemade pork tamales topped with beef gravy and cheddar cheese. Served with rice and refried beans.

TORTAS

\$10.99

A Mexican sandwich made with cochinita pibil, al pastor, carnitas, chorizo, fajita chicken or chicken milanesa and served on fresh bread topped with refried beans, lettuce, tomatoes, grilled onions, cheese and avocado. Served with charro beans. Sub fajita beef or beef milanesa + \$2



A whole 14 inch thin crust pizza, topped with marinara, two layers of Monterrey Jack cheese and carne al pastor, onion, cilantro, and pineapple. Served with al pastor sauce. Sub fajita beef + \$2





ALL PLATES SERVED WITH RICE, CHARRO BEANS, GUACAMOLE, PICO DE GALLO AND SOUR CREAM.

MARY TIERRA

\$64.99 (SERVES 3-4)

Marinated beef and chicken fajita, carnitas, 4 fresh grilled shrimp, grilled fish and a grilled quail served on a bed of grilled onions.

MONTERRREY ASADA

\$20.99

Marinated fajita steak topped with sautéed mushrooms, bell peppers, onions and melted Monterrey Jack cheese.

CARNE ASADA

\$18.99

Our marinated fajita beef served as a steak over a bed of grilled onions.

PORK CARNITAS

\$16.99 FOR ONE/ \$31.99 FOR TWO Our traditional slow cooked pork butt, served as tender chunks and layered on grilled onions with tomatillo sauce on the side.

QUAIL

\$16.99 FOR 2/ \$21.99 FOR 3 Grilled quail served over a bed of grilled onions.

EL CHARRO GRILL

\$21.99 FOR ONE/ \$38.99 FOR TWO Fajita beef, chicken and grilled shrimp mixed with sautéed onions, bell peppers and jalapeños and our secret sauce.



ALL ENCHILADA PLATES SERVED WITH RICE AND REFRIED BEANS.

VEGETABLE ENCHILADAS

\$13.99 FOR 2/ \$15.99 FOR 3

Carrots, zucchini, broccoli and mushroom enchiladas topped with jalapeño cilantro sauce, avocado and melted Monterrey Tack cheese.

VERDES ENCHILADAS

\$11.99 FOR 2/ \$13.99 FOR 3

Pork carnitas, ranchero chicken or fajita chicken topped with our tomatillo sauce, avocado, sour cream and melted Monterrey Jack cheese. Sub fajita beef + \$2

COMBO ENCHILADAS

\$13.99 FOR 3

One cheese enchilada topped with beef gravy, one ranchero chicken enchilada topped with ranchero sauce and one ground beef enchilada topped with beef gravy.

CHIPOTLE CREAM ENCHILADAS \$11.99 FOR 2/ \$13.99 FOR 3

Fajita chicken or ranchero chicken and Monterrey Jack cheese enchiladas topped with a creamy chipotle sauce. Sub fajita beef + \$2

GROUND BEEF ENCHILADAS

\$10.99 FOR 2/ \$12.99 FOR 3 Ground beef enchiladas topped with beef gravy and melted cheddar cheese.

CILANTRO CREAM **ENCHILADAS**

\$11.99 FOR 2/ \$13.99 FOR 3 Fajita chicken or ranchero chicken and

Monterrey Jack cheese enchiladas topped with a creamy cilantro sauce. Sub fajita beef + \$2

RANCHERO CHICKEN **ENCHILADAS**

\$10.99 FOR 2/ \$12.99 FOR 3 Ranchero chicken enchiladas topped with ranchero sauce, melted Monterrey Jack cheese and sour cream.

FAJITA ENCHILADAS

\$11.99 FOR 2/ \$13.99 FOR 3 Fajita chicken enchiladas topped with beef gravy and melted cheese. Sub fajita beef + \$2

SHRIMP ENCHILADAS

\$13.99 FOR 2/ \$15.99 FOR 3

Sautéed shrimp enchiladas topped with your choice of our seafood sauce, ranchero sauce, or chipotle cream sauce and melted Monterrey Jack cheese.

SPINACH ENCHILADAS

\$10.99 FOR 2/ \$12.99 FOR 3 Spinach enchiladas topped with ranchero sauce and melted Monterrey Tack cheese.

MOLE ENCHILADAS

\$12.99 FOR 2/ \$14.99 FOR 3

Shredded chicken enchiladas topped with traditional Mexican molé sauce and melted cheese with sour cream, red onions, and fresh jalapeños. Sub fajita beef or grilled shrimp + \$2

CHEESE ENCHILADAS

\$9.99 FOR 2/ \$11.99 FOR 3

Cheddar cheese enchiladas topped with beef gravy and melted cheddar cheese.





SERVED WITH GUACAMOLE, PICO DE GALLO, SOUR CREAM, RICE AND CHARRO BEANS.

FAJITAS FOR OME

BEEF \$18.99 **CHICKEN \$16.99** MIX \$18.99 **SHRIMP \$18.99**

FAJITAS FOR TWO

BEEF \$35.99 **CHICKEN \$32.99** MIX \$35.99 **SHRIMP \$35.99**

TOPPINGS:

\$3 FOR ONE/ \$5 FOR TWO

JULIO'S FAJITAS

Sautéed mushrooms, tomatoes, jalapeños, onions and cilantro, finished with a wine butter sauce.

FAJITAS REGIAS

Sautéed mushrooms, bell peppers and onions mixed with Monterrey Jack cheese.

FAJITAS CAMPECHANAS

Sautéed poblano peppers, onions, bacon and Monterrey Jack cheese.

FAJITAS MEXICANAS

Sautéed onions, chorizo, tomatoes, jalapeños and cilantro.

DIABLO FAJITAS

Sautéed grilled onions, tomatoes, cilantro, fresh jalapeños and chile de arbol finished with atomica sauce.

CREAMY POBLANO

Poblano peppers, tomatoes and onions sautéed with heavy cream, Monterrey Jack cheese and parmesan.

ADDITIONS:

3 SHRIMP + \$6.99/6 SHRIMP + \$11.99

1 QUAIL + \$8.99/2 QUAIL + \$14.99

--- CHICKEN

GRILLED CHICKEN BREAST

\$14.99

Grilled chicken breast served with grilled vegetables and side

JALAPEÑO CILANTRO CHICKEN

\$17.99

Grilled chicken breast topped with cilantro cream sauce, fresh jalapeños and melted Monterrey Jack cheese. Served with rice, charro beans and guacamole.

CHICKEN FRIED CHICKEN

\$17.99

Lightly breaded chicken breast, deep fried and covered in ranchero sauce and topped with Monterrey Jack cheese. Served with rice, charro beans, guacamole, pico de gallo and sour cream.

SHRIMP STUFFED CHICKEN BREAST

\$18.99

Grilled chicken breast stuffed with shrimp and spinach then topped with sour cream sauce. Served with rice, charro beans, guacamole and pico de gallo.

EL SABROSO

\$19.99

Lightly breaded chicken breast deep fried then covered with a poblano shrimp cream sauce and covered with cheese. Served with a fajita beef or fajita chicken taco topped with chile con queso, rice and vegetable soup.

POLLO DE MAR \$18.99

Grilled chicken breast stuffed with shrimp and Monterrey Jack cheese and topped with mushrooms, tomatoes, onions, cilantro and jalapeños sautéed in Julio's wine butter sauce. Served with rice, charro beans and guacamole.



COMBINATION PLATES

MAKE YOUR OWN COMBINATION PLATTER

CHOOSE 2 \$11.99/ CHOOSE 3 \$13.99/ CHOOSE 4 \$15.99 *ALL PLATTERS SERVED WITH RICE AND REFRIED BEANS.

Taco (crispy or soft) with ground beef or ranchero chicken, pork tamale, enchilada (ground beef, ranchero chicken or cheese), chicken flauta or bean & cheese tostada.

EL JUANKA

Lightly breaded poblano pepper stuffed with cheese, breaded and fried then topped with ranchero sauce and Monterrey Jack cheese. Served with three ounces of fajita chicken, guacamole and pico de gallo. Sub fajita beef + \$2

CHILE RELIENO

Lightly breaded poblano pepper stuffed with cheese then breaded and fried. Topped with ranchero sauce and Monterrey Jack cheese and served with tomatoes, guacamole, rice and refried beans.

Add Ground Beef or Ranchero Chicken + \$1 Sub fajita beef or grilled shrimp + \$2 EL PANCHITO

One crispy or soft ground beef taco with lettuce, tomato and cheese, one cheese enchilada and three ounces of fajita chicken on grilled onions. Served with rice, refried beans and pico de gallo.

Sub fajita beef + \$2

STUFFED AVOCADO

Fresh whole avocado stuffed with fajita chicken, battered and fried. Served with rice, sour cream, tomatoes and

vegetable soup. Sub fajita beef or grilled shrimp + \$2 Sub chicken tortilla soup or chicken soup + \$2

EL BONITO \$12.99

One chicken flauta, a cheese puff, and three ounces of fajita chicken. Served with sour cream, guacamole, tomatoes, rice and refried beans. Sub fajita beef + \$2

EL TAMPIOUENO

Six ounces of grilled fajita steak served over grilled onions with one cheese enchilada. Served with guacamole, pico de gallo, rice and charro beans.

* SUBSTITUTIONS MAY AFFECT PRICE.



MAKE YOUR OWN LUNCH COMBINATION PLATTER CHOOSE 2 \$9.99/ CHOOSE 3 \$11.99 *ALL PLATTERS SERVED WITH RICE AND REFRIED BEANS.

Taco (crispy or soft) with ground beef or ranchero chicken, pork tamale, enchilada (ground beef, ranchero chicken or cheese), chicken flauta, or bean & cheese tostada.

CHIMICHANGA

\$10.99

Large homemade flour tortilla stuffed with ranchero chicken or ground beef then deep fried. Topped with beef gravy and melted cheese. Served with guacamole, tomatoes, rice and refried beans. Sub fajita chicken + \$1 Sub fajita beef + \$2

SUPREME BURRITO \$10.99

Large homemade flour tortilla stuffed with refried beans, cheese and ranchero chicken or ground beef then covered in beef gravy and melted cheese. Served with rice, guacamole and tomatoes. Sub fajita chicken + \$1 Sub fajita beef + \$2

BEAN & CHEESE BURRITO \$8.99

Large homemade flour tortilla stuffed with refried beans and Cheddar cheese, Monterrey Jack cheese and chile con queso. Topped with beef gravy and chile con queso and served with rice, quacamole and tomatoes.

LUNCH TOSTADA

\$8.99

One deep-fried corn tortilla topped with ranchero chicken or ground beef and topped with refried beans, lettuce, tomatoes, guacamole and cheese. Served with refried beans. Sub fajita chicken + \$1 Sub fajita beef + \$2

LUNCH PUFFY TACOS

\$10.99

Two homemade corn tortillas fried until puffy and then stuffed with ranchero chicken or ground beef, avocado, lettuce, tomatoes and cheese. Served with rice and refried beans.

> Sub fajita chicken + \$1 Sub fajita beef + \$2

LUNCH FISH TACOS \$13.99

Two homemade flour tortillas filled with grilled fish, cabbage, and pico de gallo. Served with rice, charro beans and guacamole.

LUNCH BIRRIA TACOS \$12.99

Two corn tortillas stuffed with homemade beef birria and Monterrey Jack cheese, grilled then dipped in homemade consommé. Served with cilantro, jalapeños, onions, avocado and more consommé for dipping. Served with rice.

FAJITA TACO

\$9.99 FOR 1

A large flour tortilla filled with fajita chicken, grilled onions and bell peppers. Served with guacamole, pico de gallo, chile con queso, rice and charro beans.

Sub fajita beef + \$2

LUNCH FAJITAS \$12.99

A lunch portion of our grilled fajita marinated chicken breast layered over a bed of grilled onions. Served with guacamole, pico de gallo, sour cream, homemade tortillas, rice and refried beans. Sub fajita beef + \$2

SUPREME SALAD

\$9.99

Ground beef or ranchero chicken served over a bed of romaine and iceberg lettuce, avocado, tomatoes and cheese. Served in a crispy taco bowl.

FAJITA SALAD \$10.99

Fajita chicken served on a bed of romaine and iceberg lettuce, avocado, tomatoes, onions and cheese.

Sub fajita beef or grilled shrimp + \$2

LUNCH CARNITAS \$12.99

A lunch portion of our pork carnitas served over a bed of grilled onions with homemade tortillas and tomatillo sauce on the side. Served with guacamole, sour cream, pico de gallo, rice and refried beans.

LUNCH FAJITA **ENCHILADAS**

\$10.99

Two fajita chicken enchiladas topped with beef gravy and melted cheese. Served with rice and refried beans. Sub fajita beef + \$2

* SUBSTITUTIONS MAY AFFECT PRICE.





VAVAVAVA

TACOS MICHOACAN \$14.99

Two large homemade flour or corn tortillas with pork carnitas, sautéed jalapeños and onions and cilantro. Served with tomatillo sauce, pico de gallo, guacamole and rice and charro beans.

PUFFY TACOS \$13.99

Three homemade corn tortillas fried until puffy and then topped with ranchero chicken, chicken fajita or ground beef and avocado, lettuce, tomato and cheese. Served with rice and refried beans. Sub fajita beef or shrimp + \$2

TACOS \$12.99

Three crispy corn, soft flour or soft corn tacos with ground beef or ranchero chicken and lettuce, tomatoes, and cheese. Served with rice and refried beans. Sub fajita beef + \$2

FISH TACOS \$16.99

Three homemade flour or corn tortillas Five small corn tortilla tacos with with grilled fish, cabbage and pico de gallo. Served with rice, charro beans, quacamole and a side of cilantro jalapeño ranch. Sub Mahi Mahi or Red Snapper + \$4

SHRIMP TACOS

\$16.99

Three homemade flour or corn tortillas with grilled or fried shrimp, cabbage, and pico de gallo. Served with rice, charro beans, guacamole and side of cilantro jalapeño ranch.

BAJA FISH TACOS \$16.99

Three homemade flour or corn tortillas with fried fish, pineapple, pico de gallo and topped with chipotle sauce. Served with rice, charro beans and guacamole Sub Mahi Mahi or Red Snapper + \$4

FAJITA TACOS \$12.99 FOR 1/ \$14.99 FOR 2

Fajita chicken with grilled onions and bell peppers wrapped in a large homemade flour or corn tortilla. Served with pico de gallo, guacamole, chile con gueso, rice and charro beans. Sub fajita beef + \$2

TACO TRIO \$15.99

One fried fish taco with jalapeño ranch, one fajita beef taco with atomica sauce, and one pineapple carnitas taco with tomatillo sauce, all served on corn tortillas. Served with charro beans

STREET TACOS \$13.99

your choice of meat (up to 2): *cochinita pibil (pork) *pork carnitas *chorizo *carne al pastor (pork) *fajita chicken *fajita beef (+\$2) Served with charro beans.

BIRRIA TACOS \$13.99

Three corn tortillas with homemade beef birria and Monterrey Jack cheese, grilled then dipped in homemade consommé. Served with cilantro, jalapeños, onions, avocado and more consommé for dipping. Served with rice.

CHICKEN FLAUTAS \$13.99

Three large corn tortillas filled with ranchero chicken then deep fried. Served with lettuce, guacamole, sour cream, tomatoes, rice and refried beans.

TOSTADAS \$12.99

Two deep-fried corn tortillas topped with ranchero chicken or ground beef and topped with refried beans, lettuce, tomatoes, quacamole and cheese. Served with charro beans and a side of chile con queso. Sub fajita chicken + \$1 Sub fajita beef or grilled shrimp + \$2

EL JEFE TACOS \$13.99

Three homemade corn or flour tortillas with fajita chicken, grilled onions, cilantro and avocado with atomica sauce and grilled onions on the side. Served with charro beans. Sub fajita beef +\$2



Large homemade flour tortilla stuffed with ranchero chicken or ground beef and cheese then deep fried. Topped with beef gravy and melted cheese. Served with guacamole, tomatoes, rice and refried beans. Sub fajita chicken + \$1 Sub fajita beef + \$2

BEAN & CHEESE BURRITO

\$9.99

Large homemade flour tortilla stuffed with refried beans, Cheddar and Monterrey Jack cheese. Topped with beef gravy and chile con queso and served with rice, guacamole and tomatoes.

SUPREME BURRITO

Large homemade flour tortilla stuffed with refried beans, cheese and ranchero chicken or ground beef then covered in beef gravy and melted cheese. Served with rice, guacamole and tomatoes. Sub fajita chicken + \$1 Sub fajita beef + \$2

MEXICAN BURRITO BOWL

\$14.99

Ground beef, fajita chicken or ranchero chicken served over rice and black beans with shredded cheese, tortilla strips, pico de gallo, guacamole, sour cream and chile con queso. Sub fajita beef or grilled shrimp + \$2

SEAFOOD

ALL SEAFOOD PLATES SERVED WITH RICE, CHARRO BEANS, GUACAMOLE, AND PICO DE GALLO.

SHRIMP & VEGETABLE SKILLET

Eight fresh Gulf shrimp sautéed in garlic butter with broccoli, zucchini, mushrooms, onion and carrots.

SHRIMP PICANTES

Eight grilled, fresh Gulf shrimp, wrapped in bacon and stuffed with Monterrey Jack cheese and jalapeños served on a bed of grilled onions.

SEAFOOD VERACRUZ \$19.99

Red snapper or mahi mahi topped with crawfish, shrimp, sautéed mushrooms, cilantro and our seafood cream sauce.

SEAFOOD A LA DIABLA

Red snapper or mahi mahi topped with sautéed crawfish, shrimp and spicy atomica sauce.

SEAFOOD POBLANO

\$19.99

Red snapper or mahi mahi topped with crawfish, shrimp, sauteed mushrooms, cilantro and poblano cream sauce.

JULIO'S FRIED SHRIMP PLATE

\$19.99

Eight fried shrimp topped with ranchero sauce and melted Monterrey Jack cheese served over a bed of grilled onions.

TULIO'S FISH PLATE

Eight ounce filet of mahi mahi or red snapper seasoned and grilled or breaded and Fried.



* SUBSTITUTIONS MAY AFFECT PRICE.