



# DINNER MENU

## ANTOJITOS

### QUESO FUNDIDO \$11.00

Melted mozzarella cheese served with warm corn tortillas. *Add steak, chicken, chorizo, or shrimp \$4.50*

### NACHOS \$11.00

Tortillas chips or crispy plantains with refried black beans, mozzarella cheese, guacamole, sour cream & pico de gallo. *Add steak, chicken, or shrimp \$4.50*

### NACHOS DE CAMARONES Y CHORIZO \$16.00

Grilled shrimp, crispy tortilla chips, black beans, Monterrey cheese, chorizo, guacamole & pico de gallo.

### TAQUITOS RANCHEROS \$10.50

Crispy rolled tortillas, shredded beef or chicken, sour cream, avocado salsa & pico de gallo.

### TACO DE CAMOTE \$5.50 ea

Crispy rolled taco filled with sweet potatoes, sour cream, pico de gallo, guacamole, lettuce & queso fresco.

### TACO GOBERNADOR \$3.50 ea

Grilled crispy shrimp taco with chile-chipotle, aioli, Oaxaca cheese, guacamole & pickled vegetables.

### CAMARON MAYA \$3.75 ea

Fried coconut shrimp with mango salsa.

### PULPO AL PASTOR \$18.00

Grilled octopus, chile guajillo & mint aioli.

### BOTANA MEXICANA - (Serves 4) \$24.00

Crispy plantains, steak quesadillas, taquitos rancheros, sopecitos with chorizo, chile con queso, guacamole & pico de gallo.

### GUACAMOLE Small \$9.50 Large \$18.00

Avocados, onions, jalapeños, cilantro, tomatoes & fresh lime juice.

### CHILE CON QUESO DIP Side \$3.50 Bowl \$7.50

Melted cheese & pico de gallo.

### CHILES TOREADOS \$5.00

Deep fried whole jalapeño. Served with onions, soy sauce lime juice vinagrette.

## CEVICHES

### CEVICHE CANCUN \$15.00

Fresh white fish, lime juice, cilantro, onions, radishes, jalapeños & tomatoes in our secret sauce.

### CEVICHE 5 DE MAYO \$17.00

Fresh white fish, cilantro, red onions, radishes, jalapeños & tomatoes. Served with tostones.

### CEVICHE DE CAMARON \$16.00

Shrimp, lime juice, cilantro, onions, radishes, jalapeños & tomatoes in our secret sauce.

### VUELVE A LA VIDA COCKTAIL DE MARISCOS \$17.00

Shrimp, octopus, scallops, onions, radishes, cilantro, tomatoes, lime juice & avocado in our secret sauce.

## SOPAS

### Cup \$6.25

### Bowl \$7.50

### SOPA AZTECA

Mexican style chicken soup. Cheese, avocado & crispy tortillas.

### SOPA DE CHILI

Black bean chili soup.

## ENSALADAS

### ENSALADA PIÑATA \$12.50

Mixed greens, mozzarella cheese, pico de gallo, avocados, crispy tortillas & chipotle-honey mustard dressing. *Add steak, chicken, or shrimp \$5.50*

### ENSALADA MIXTA \$11.50

Mixed greens, corn, jicama, pico de gallo, crispy tortillas, cotija cheese, sour cream & jalapeño vinaigrette. *Add steak, chicken, or shrimp \$5.50*

## ENCHILADAS TRADICIONALES

THREE ENCHILADAS. SERVED WITH REFRIED BEANS & MEXICAN RICE.

### SUIZAS Chicken, tomatillo sauce, sour cream. \$13.00

### BARBACOA Shredded beef, ranchera sauce. \$13.00

## CHIMICHANGAS

SERVED WITH PICO DE GALLO, SOUR CREAM & MEXICAN RICE.

### BARBACOA

Shredded beef & ranchera sauce.

\$15.00

### POLLO

Shredded chicken & chipotle-cream sauce.

\$14.00

## BURRITOS

SERVED WITH PICO DE GALLO, SOUR CREAM, REFRIED BEANS & MEXICAN RICE.

### CARNE

Skirt steak with poblano sauce.

\$15.00

### POLLO

Grilled chicken with chipotle-cream sauce.

\$14.00

### CUBANA

Pork, refried black beans, plantains, cheese, sour cream & tomatillo sauce.

\$14.00

## FLAUTAS

TWO FLAUTAS SERVED WITH AVOCADO SALSA, LETTUCE, COTIJA CHEESE, SOUR CREAM, PICO DE GALLO, REFRIED BEANS & MEXICAN RICE.

### BARBACOA

Shredded beef

\$13.00

### POLLO

Shredded chicken

\$13.00

## QUESADILLAS

GRILLED FLOUR TORTILLA, MOZZARELLA CHEESE, PICO DE GALLO, SOUR CREAM & AVOCADO SALSA.

### STEAK, CHICKEN, OR SHRIMP

\$16.00

### VEGETARIAN

\$13.00

### CUBANA

\$15.00

## COMBINACIONES

SERVED WITH REFRIED BEANS & MEXICAN RICE.

### SUPERIOR

\$18.00

Two chicken enchiladas, steak taco & cheese chile relleno.

### TIJUANA

\$17.00

Two chicken enchiladas, sweet corn tamale & steak taco.

## FAJITAS

SERVED WITH SOUR CREAM, PICO DE GALLO, GUACAMOLE, WARM TORTILLAS, REFRIED BEANS & MEXICAN RICE.

### SKIRT STEAK

For One \$18.50 For Two \$32.00

### CHICKEN

For One \$17.00 For Two \$30.50

### COMBO STEAK & CHICKEN

For One \$19.00 For Two \$31.00

### SHRIMP

For One \$19.00 For Two \$31.00

### MICHOACAN

For One \$21.00 For Two \$33.00

### MIAMI

For One \$21.00 For Two \$36.00

Steak, Chicken & Shrimp

## MOLCAJETES

OUR VERSION OF AN AUTHENTIC DISH SERVED IN A LAVA ROCK BOWL FROM MEXICO WITH CILANTRO RICE & WARM TORTILLAS.

### MOLCAJETE DE MARISCOS

\$25.00

Shrimp, octopus, scallops, white fish, cilantro, nopales, queso fresco roasted tomato sauce.

### MOLCAJETE DE CARNE EN SU JUGO

\$22.00

Steak sautéed with tomatillo, onions, cilantro, bacon, jalapeños, nopales & queso fresco.

## TROMPITO

### AUTHENTIC TROMPITO AL PASTOR

\$22.00

Pork tenderloin, pineapple, onions, cilantro, & avocado sauce. Served with tortillas, refried beans & cilantro rice.

**ALL YOU CAN EAT TACOS TUESDAY & THURSDAY 6PM TO CLOSE**

**KIDS EAT FREE**

## PLATOS TRADICIONALES

### CARNITAS

\$15.00

Pork carnitas, refried beans, onions, cilantro & avocado salsa. Served with warm tortillas & Mexican rice.

### SABANA ADELITA

\$15.00

Grilled chicken breast, topped with melted cheese & mango salsa. Served with mixed vegetables & Mexican rice.

### PUNTAS DE FILETE A LA MEXICANA

\$22.00

Beef tenderloin sautéed in ranchera sauce, green peppers, red onions & mushrooms topped with gouda cheese. Served with refried beans, Mexican rice & corn tortillas.

## TACOS

THREE TACOS SERVED WITH AVOCADO SALSA, CILANTRO, ONIONS, LIME, REFRIED BEANS & MEXICAN RICE.

### POLLO

\$14.00

### CARNE ASADA

\$16.00

### CARNITAS

\$14.00

### BARBACOA

\$14.00

### AL PASTOR

\$15.00

### PESCADO FRITO

\$17.00

White cabbage, chipotle mayo, pico de gallo, relish

### CAMARONES FRITO

\$18.00

### ALAMBRE

\$15.00

Steak, bacon, cheese, grilled onions & peppers.

## MARISCOS

SERVED WITH AVOCADO SALAD & CILANTRO RICE.

### FILETE ENSENADA

\$23.00

Grilled filet stuffed with shrimp, spinach & béchamel sauce.

### FILETE CARIBE

\$24.00

Fresh white fish with octopus, shrimp, mushrooms & cheesy cream sauce.

### CAMARONES

**CANCUN**  
**grill**  
**LUNCH MENU** **MONDAY TO FRIDAY 11:30 AM - 4 PM**

### ENSALADAS

**ENSALADA PIÑATA** \$9.25

Mixed greens, mozzarella cheese, pico de gallo, avocado, crispy tortillas, chipotle-honey mustard dressing & relish. *Add steak, chicken, or shrimp \$4.50*

**ENSALADA MIXTA** \$9.25

Mixed greens, corn, jicama, pico de gallo, crispy tortillas, cotija cheese, sour cream & jalapeño salsa vinaigrette. *Add steak, chicken, or shrimp \$4.50*

**CAESAR SALAD** \$9.75

Romaine lettuce, croutons, queso fresco, tossed with chipotle caesar dressing. *Add steak, chicken, or shrimp \$4.50*

### ENCHILADAS TRADICIONALES \$11.00

TWO ENCHILADAS. SERVED WITH REFRIED BEANS & MEXICAN RICE.

**SUIZAS** Chicken, tomatillo sauce, sour cream

**BARBACOA** Shredded beef, ranchera sauce

### CHIMICHANGA \$11.00

SERVED WITH PICO DE GALLO, SOUR CREAM & MEXICAN RICE.

**BARBACOA**

Shredded beef, ranchera sauce.

**POLLO**

Shredded chicken breast & chipotle-cream sauce.

### BURRITOS \$11.50

SERVED WITH SOUR CREAM, PICO DE GALLO, REFRIED BEANS & MEXICAN RICE.

**CARNE ASADA**

Skirt steak with poblano sauce.

**POLLO ASADO**

Grilled chicken with chipotle-cream sauce.

**CUBANA**

Pork, refried black beans, plantains, cheese, sour cream & tomatillo sauce.

**BARBACOA**

Shredded beef with ranchera sauce.

### FLAUTAS \$11.50

TWO FLAUTAS SERVED WITH AVOCADO SALSA, LETTUCE, COTIJA CHEESE, SOUR CREAM, PICO DE GALLO, REFRIED BEANS & MEXICAN RICE.

**BARBACOA**

Shredded beef.

**POLLO**

Shredded chicken.

### QUESADILLAS \$12.50

GRILLED FLOUR TORTILLA, MOZZARELLA CHEESE, PICO DE GALLO, SOUR CREAM & AVOCADO SALSA.

**STEAK, CHICKEN**

**VEGETARIAN** Corn, spinach, mushroom & peppers.

**CUBANA** Pork, refried black beans & plantains.

**SHRIMP**

\$14

### DESAVUNO MEXICANO

SATURDAY & SUNDAY 11:00 AM - 3:00 PM

**MIMOSA, MICHELADA OR VAMPIRO \$5.00 EA**

**UNLIMITED MIMOSAS, MICHELADAS OR VAMPIRO \$22.00**

**HUEVOS RANCHEROS** \$12.00

Fried eggs, crispy tostada, refried beans & ranchera sauce. Served with Chilaquiles.

**HUEVOS CON MACHACA** \$11.25

Scrambled eggs, shredded brisket, onions, poblano peppers & cheese. Served with Mexican potatoes.

**HUEVOS A CABALLO** \$14.00

Fried eggs, skirt steak, ranchera sauce & cheese. Served with Chilaquiles rojos & refried beans.

**HUEVOS BENEDICTOS** \$12.00

Mexican style Eggs Benedict. Flour tortilla shell, black beans, cilantro rice, pico de gallo, braised pork carnitas, poached eggs, cotija cheese & avocado Hollandaise sauce.

### FAJITAS

SERVED WITH SOUR CREAM, PICO DE GALLO, GUACAMOLE, WARM TORTILLAS, REFRIED BEANS & MEXICAN RICE.

**SKIRT STEAK**

For One \$14.00 For Two \$23.00

**CHICKEN**

For One \$12.00 For Two \$20.00

**COMBO STEAK & CHICKEN**

For One \$14.00 For Two \$21.00

**SHRIMP**

For One \$15.00 For Two \$27.00

**MICHOACAN**

For One \$15.00 For Two \$27.00

Steak & Shrimp, or Chicken & Shrimp

### CARNE

GRILLED SKIRT STEAK SERVED WITH REFRIED BEANS & MEXICAN RICE.

**SAN JOSE**

Skirt steak, avocado, tomatoes & sour cream.

**CARNE ASADA**

\$17.00  
Roasted onions, poblano peppers & one cheese enchilada.

**HAMBURGUESA CANCUN**

\$14.00  
Brioche bun with grilled prime beef, gouda cheese, avocado mayo, grilled onions & tomatoes. Served with fries & pickled vegetables.

### POLLO

GRILLED CHICKEN BREAST.

**CHAPALA**

\$11.50  
Grilled chicken breast with mozzarella cheese & poblano sauce. Served with charro beans & cilantro rice.

**POLLO NORTEÑO**

\$13.50  
Grilled chicken breast served with avocado salad. Served with charro beans & cilantro rice.

**POLLO MORITA**

\$13.50  
Sautéed chicken breast with Chile Morita cream sauce. Served with charro beans & cilantro rice.

### LUNCH SPECIALS \$10.95 (WITH SOFT DRINK)

#### MONDAY

##### ALBONDIGAS

Beef meatballs served over cilantro rice with sour cream & queso fresco topped with roasted tomato sauce and a poached egg.

#### TUESDAY

##### TORTA DE MILANESA DE POLLO

Pan fried chicken milanesa, served on toasted roll with green chilaquiles, refried black beans, queso fresco & sour cream. Served with pickled vegetables.

#### WEDNESDAY

##### ZARAPES DE CHAMORRO DE PUERCO

Soft flour tortillas filled with braised pork shank, lettuce & cotija cheese topped with roasted tomato habanero sauce. Served with refried beans.

#### THURSDAY

##### PUNTAS DE FILETE A LA MEXICANA

Beef tenderloin strips sautéed with roasted tomato sauce with green peppers, red onions & mushrooms, topped with gouda cheese. Served with refried beans & cilantro rice.

#### FRIDAY

##### ARROZ DEL MAR

Crab meat, shrimp, octopus & clams tossed with ranchera sauce, fresh epazote & rice. Served over poblano aioli.

### MARIACHI LIVE ON SUNDAY'S

#### HUEVOS A TU GUSTO

\$9.00

Eggs with your choice of ham, bacon, or Mexican chorizo. Served with Chilaquiles rojos, refried beans, cotija cheese & sour cream.

#### OMELETTE ALBAÑIL

\$12.50

Chorizo, jalapeños, onions, guacamole, Monterrey cheese, salsa ranchera & sour cream. Served with refried beans.

#### BURRITO DE HUEVO

\$11.00

Scrambled eggs, potatoes, chorizo, black beans, avocado salsa & Monterrey cheese.

#### CHILAQUILES PARRANDEROS

\$10.00

Crispy tortilla, salsa guajillo or salsa verde, shredded chicken, fried eggs, sour cream & cotija cheese. Served with Mexican potatoes.

#### QUESADILLA TAMPIQUEÑA

\$13.00

Scrambled eggs, skirt steak, bacon, Monterrey cheese & pico de gallo. Served with sour cream & guacamole.

#### PAN FRANCES MEXICANO

\$9.00

Mexican style French toast. Strawberries, bananas, whipped cream & piloncillo syrup.

#### CHIMICHANGA DE HUEVO CON POLLO

\$10.25

Chicken fajitas, chorizo, whipped eggs, chile con queso, onions & chile-chipotle rolled in flour tortillas with ranchera sauce & sour cream. Served with refried beans.

#### TACOS DE HUEVO

\$9.79

Three corn tortillas with scrambled eggs, chicken fajitas, chorizo, Monterrey cheese & pico de gallo. Served with avocado sauce & refried beans.

#### AGUACATE CON PAN DE TORTA

\$9.50

Toast with smashed avocado, lemon, olive oil & pico de gallo. Served with two fried eggs.

### KIDS EAT FREE

MONDAY, WEDNESDAY & SUNDAY AFTER 4PM

KIDS 12 & UNDER EAT FREE WITH THE PURCHASE OF AN ADULT ENTRÉE. ONE FREE KIDS MEAL PER PAYING ADULT ENTRÉE. CANNOT BE COMBINED WITH ANY OTHER OFFERS, DISCOUNT OR PROMOTIONS.

# CANCUN grill

# BAR MENU

## MARGARITAS

### HOUSE MARGARITA

A Cancun specialty. Available FROZEN or on the ROCKS, made with our Premium Rancho Alegre Reposado House Tequila.

SMALL \$6.00      LARGE \$14.95  
MEDIUM \$8.00      PITCHER \$22.00

### FRUIT MARGARITAS

A Cancun specialty. Available FROZEN or on the ROCKS, made with our Premium Rancho Alegre Reposado House Tequila.

**Your choice of Pomegranate, Strawberry, Peach, Mango, or Passion Fruit.**

SMALL \$7.00      LARGE \$16.00  
MEDIUM \$11.00      PITCHER \$24.00

## MARGARITAS ESPECIALES

**LA BOMBA**      GLASS \$12.00      PITCHER \$31.00  
Cuervo Tradicional Tequila, passion fruit, mango nectar & fresh lime juice. Served on the ROCKS with hibiscus Himalayan salt rim.

**CORONARIAS**      SMALL \$14.00      LARGE \$22.00  
House Margarita with a upside down Corona. Available FROZEN or on the ROCKS.

**LA PASION**      GLASS \$12.00      PITCHER \$33.00  
Cuervo Tradicional Tequila, passion fruit, pineapple nectar, fresh lime juice & agave nectar. Served on the ROCKS with a cactus-lemongrass Himalayan salt rim.

**EL TORO LOCO**      GLASS \$12.00      PITCHER \$33.00  
Cuervo Tradicional Tequila, orange liqueur, fresh lime juice, cucumber & agave nectar. Served on the ROCKS with a cactus-lemongrass Himalayan salt rim.

**SKINNY SEÑORITA**      GLASS \$12.00      PITCHER \$33.00  
Half the calories, but all the flavor. Cuervo Tradicional Tequila, splash of Citronge, fresh lime juice, splash of Cointreau. Available FROZEN or on the ROCKS.

**AMOR DE JUAN**      GLASS \$12.00      PITCHER \$33.00  
Cuervo Tradicional Tequila, cabernet wine syrup & fresh lime juice. Available FROZEN or on the ROCKS.

**BANDIDA**      GLASS \$12.00      PITCHER \$33.00  
Cuervo Tradicional Tequila, prickly pear cactus syrup & fresh lime juice. Available FROZEN or on the ROCKS.

**LA PALOMA**      GLASS \$12.00      PITCHER \$33.00  
Cuervo Tradicional Tequila, grapefruit soda, lime & salt. Available FROZEN or on the ROCKS.

**SPEEDY GONZALEZ**      GLASS \$12.00      PITCHERS \$33.00  
Cuervo Tradicional Tequila, Red Bull, fresh lime juice, watermelon & agave syrup. Available FROZEN or on the ROCKS.

**LA ROSA**      GLASS \$12.00      PITCHER \$33.00  
Cuervo Tradicional Tequila, fresh lime juice, rose syrup, rose petals & a splash of rose water. Available FROZEN or on the ROCKS.

**CADILLAC MARGARITA**      GLASS \$15.00      PITCHER \$37.00  
1800 Reposado Tequila, fresh lime juice, agave nectar & orange liquor. Available FROZEN or on the ROCKS.

**VAMPIROS**      GLASS \$12.00  
Cuervo Tradicional Tequila, fresh lime juice, sangrita, orange juice & a pinch of salt. Available FROZEN or on the ROCKS.

**PEPINO DIABLO**      GLASS \$12.00  
Tanteo Jalapeño Tequila, fresh lime juice, agave nectar & cucumber purée. Available FROZEN or on the ROCKS.

**ARTISANAL SANGRITA**  
Citrus juices and varieties of dried chillies & sea salt Perfect for tequila, mezcal, Micheladas.  
**CLASSICA \$2.00 - CON CHAPULINES / WITH GRASSHOPPER \$2.50**

## VINOS & SANGRIA

HALF CARAFE \$18.00      FULL CARAFE \$25.00

<b>COPPER RIDGE MERLOT</b>	GLASS \$7.00
<b>COPPER RIDGE CABERNET</b>	GLASS \$7.00
<b>COPPER RIDGE CHARDONAY</b>	GLASS \$7.00
<b>COPPER RIDGE PINOT GRIGIO</b>	GLASS \$7.00
<b>COPPER RIDGE WHITE ZINFANDEL</b>	GLASS \$7.00
<b>SANGRIA MEXICANA</b>	GLASS \$6.00

## CERVEZAS

**MICHELADA**      \$6.50  
Mexican beer, fresh lime juice, splash of Valentina hot sauce & salt rim.

**DOMESTIC BEERS**      \$5.00  
Coors Lite, Budweiser, Bud Light, Miller Light, Coors (non-alcoholic).

**IMPORTED BEERS**      \$6.00  
Corona, Corona Light, Dos Equis XX Amber, Dos Equis XX Lager, Modelo, Negra Modelo, Pacifico, Tecate, Victoria.

**CORONITA 7oz**      \$4.50

**CUBETAS DE CERVEZA**  
Domestic Beer Buckets (5) \$20  
Imported Beer Buckets (5) \$23  
Coronita 7oz (6) \$22

## CERVEZAS DRAFT

<b>CORONA LIGHT</b>	GLASS \$6.00	PITCHER \$20.00
<b>MODELO ESPECIAL</b>	GLASS \$6.00	PITCHER \$20.00
<b>NEGRA MODELO</b>	GLASS \$6.00	PITCHER \$20.00
<b>MILLER LITE</b>	GLASS \$5.50	PITCHER \$17.00
<b>PACIFICO</b>	GLASS \$6.00	PITCHER \$20.00
<b>ALHAMBRA RESERVA 1925</b>	GLASS \$7.00	PITCHER \$23.00

## REFRESCOS MEXICANOS

**JARRITOS**      \$3.00  
A popular brand of natural fruit flavored soft drink in Mexico. Ask server for flavor selections.

**SIDRAL AGA MANZANA \$3.00**  
Apple flavored sparkling soda. A Mexican Favorite!

**ALL YOU CAN TUESDAY & THURSDAY  
EAT TACOS 4PM TO CLOSE**

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

