AGUACHILES ブ

Ten **jumbo** shrimp sliced in half and marinated in fresh squeezed lime juice, mixed with blended fresh garlic, serrano peppers and cilantro. Served with sliced cucumbers, avocado and red onions. 18.99'

SHRIMP CEVICHE TOSTADA

Shrimp with chopped onions, tomatoes and cilantro marinated in fresh squeezed lime juice. 9.99 Add octopus for 3.00

CEVICHE CHALUPAS

A mix of **shrimp**, diced avocados, tomatoes, onion and cilantro marinated in fresh lime. Served over two chile lime seasoned cucumber chalupas. 11.99 Add octopus for 3.00

STUFFED AVOCADO

Shrimp mixed with our house salsa served over two fresh avocado halves and garnished with crispy tortilla strips. 12.99

STARTERS

Start off with Fiesta table side guacamole!

Flavorful refried beans layered with Certified Angus Beef® ground beef, sour cream and melted cheese with diced tomatoes and a hint of cilantro. 7.99

ELOTE DIP & CHIPS

House roasted corn dip with chips cotija, cilantro and tajin. 8.99

ASADA FRIES

Melted cheddar and nacho cheese over fries then topped with grilled steak, tomato, cilantro, onions, and jalapeños then served with a side of creamy chipotle sauce. 15.99

PINA COLADA SHRIMP
Coconut crusted jumbo shrimp quick fried and served with our chipotle pina colada dipping sauce. 14.99

NACHOS

Your choice of shredded beef, ground beef or chicken, a layer of beans and melted cheese, topped with jalapeños olives and tomatoes. Sour cream and guacamole upon request. 14.99 Substitute steak for 3.00

Super sized flour tortilla filled with melted cheddar jack cheese and your choice of grilled chicken or beef. Topped with diced tomatoes and lightly sprinkled with cotija cheese. Sour cream and guacamole upon request. 14.59 Substitute steak for 3.00

Grilled and seasoned mushrooms, bell peppers and onions piled on a sizzling hot skillet and served with sour cream, hand-made guacamole and fresh tortillas. Served with rice and beans.

MARINATED PORK FAJITAS 19.99

Served with rice and beans.

sprinkled with cotija cheese. 17.99

Three traditional Mexican "style" enchiladas

dipped in mild rojo sauce, with chicken or beef,

Three enchiladas filled with shredded chicken,

or beef with tomatillo cream sauce and melted

Three corn tortillas filled with Mexican cotija

of grilled chicken thigh or steak. Topped with

Three American "style" enchiladas filled with

beef, topped with cheddar cheese. 17.99

Oven baked roll filled with your choice of grilled

steak, grilled chicken or adobada pork with

tomato and mayonnaise. All served up on a warm toasted bun. Served with a side of fries, spicy fry sauce and jalapeño slices. 16.99

avocado, jalapeños, beans, onion, lettuce,

ANGUS BACON & CHEESE BURGER

stacked with crispy bacon, cheddar cheese,

lettuce, tomato, red onion and mayo. Served

with crispy fries, fry sauce and pickles. 17.99*

1/2 lb. Certified Angus Beef® patty

Classic Fiesta Burger 14.99*

your choice of chicken, shredded beef or ground

lettuce, tomato slices, jalapeños and

cheese, onion and oregano. Served with a side

- **CHICKEN FAJITAS 19.99**
- **STEAK FAJITAS 23.99**
- **SHRIMP FAJITAS** 23.99
- **CRAZY FAJITAS** 26.99

MEXICANAS STYLE

FIESTA ENCHILADAS

MICHOACANAS X

AMERICANAS STYLE

cheese. 17.99

cheese. 22.99

BURGER

MEXICAN TORTA

(Chicken, beef and shrimp)

TACOS

TOP SHELF TACOS

Two tacos with your choice of grilled premium carne asada, chicken breast, or marinated pork adobada served in a flour tortilla with pico de gallo and chipotle sauce topped with tomatoes, cilantro and red onions. 18.99

TACOS AL CARBON

Two salsa roja jumbo tacos stuffed with grilled Certified Angus Beef® steak, lettuce, Mexican cheese, tomatoes, onions and cilantro. 17.99

BAJA FISH TACOS

Two Baja style fish tacos, made with crusted, breaded tilapia, topped with lettuce, cilantro, tomatoes and garlic lime dressing stuffed in flour tortillas. Garlic lime dressing on the side. 17.99

GRILLED STREET TACOS

Three small corn tortillas stuffed with your choice of steak, chicken or pork adobada with grilled onions, jalapeños and radishes. Garnished with onion and cilantro. 16.99

Two flour tortillas packed with marinated and sautéed shrimp, jack cheese and tomatoes.

SHRIMP TACOS

Topped with lettuce and cilantro. 18.99

OLCAJETE

A traditional stone bowl filled with carne asada strips, chicken, chorizo, tilapia fillet and jumbo shrimp, grilled cactus, and queso fresco slices. Served in a tasty tomatillo salsa. Served with tortillas, rice and beans. 33.99

CHILE RELLENOS

Pasilla pepper covered in a fluffy egg batter and stuffed with cheese and choice of chicken, shredded beef or ground beef. Choice of red or white sauce. 16.99 Substitute shrimp. 17.99

18% gratuity will be adding to parties of 8 or more.



Enjoy one of our top Fiesta Favorites!

& guacamole on request.

CALIFORNIA BURRITO

Certified Angus Beef® steak, guacamole, straight cut fries and melted jack cheese. Topped with cilantro. Served with rice and beans. 17.99

MEGA BURRITO

Giant flour tortilla stuffed with rice, beans and your choice of shredded beef, chicken or ground beef. Topped with red or green sauce and melted cheese, black olives, jalapenos and drizzle of sour cream and guacamole sauce. 19.99 Substitute steak for 3.00

FAJITA BURRITO

A giant flour tortilla with grilled chicken, shrimp or steak sautéed peppers, mushrooms, onions, cheese. 18.99

HATCH CHILE BURRITO

Grilled chicken, pork adobada or steak mixed with mushrooms, onions and bell peppers rolled in a flour tortilla and covered in tasty hatch chile sauce and jack cheese. 17.99

BURRITO EL GUAPO

Succulent shrimp sautéed with diced tomato. Covered in creamy seafood sauce and melted jack cheese. Topped off with avocado and Fiesta's roasted corn salsa. 21.99

FIESTA BURRITO

Shredded beef, ground beef or shredded chicken with salsa roja, rice, beans and melted cheese. Topped with choice of red or green sauce. 17.99

CHIMICHANGA

"Traditional fried burrito" Served with choice of ground beef, shredded chicken or beef topped with melted cheese. 14.99 Substitute shrimp. 2.00

CHILE VERDE PORK BURRITO

Filled with seared pork cooked in mild tomatillo sauce. 16.99

BURRITO BOWL

Choice of grilled steak, chicken or tilapia fillet. Served with black beans, rice, lettuce, tomatoes, cucumber, onions and cheese. 16.99

VEGGIE BURRITO WRAP

Spinach herb wrap, stuffed with lettuce, avocado, black beans, white rice and ranch dressing. Served with a side of white rice and salad. 15.99

Create your favorite two item combination plate!

> Enchilada | Tamale | Taco Burrito | Sope

Choice of chicken, shredded beef, or ground beef. Served with rice and beans. 13.99

*Consuming undercooked beef, poultry, shellfish, seafood or eggs is potentially dangerous. Especially to those with certain medical conditions.







Served with fresh tortillas, rice and beans.

CAMARONES PLANCHA

Butterfly shrimp grilled to perfection. 23.99

CAMARONES CON TOCINO

Bacon wrapped shrimp with melted jack cheese, served over sautéed bell peppers, mushrooms and onions. Served with sour cream, guacamole, rice and beans, 23.99

CAMARONES A LA DIABLA

Perfectly cooked shrimp sautéed with mushrooms in a spicy salsa roja. 22.99

CAMARONES CON CREMA

Seared shrimp, simmered salsa crema, sautéed mushrooms, and melted cheese. 22.99

HATCH CHILE PRAWNS

Bacon wrapped shrimp sautéed in our flavorful hatch chili sauce served over a bed of grilled mushrooms, bell peppers and onions covered with melted jack cheese. 23.99

TILAPIA COSTEÑA

Two Michoacan style grilled tilapia fillets topped with a spread of mayo and sauteed pico made up of onion, tomatoes, cilantro and fresh lime on

STEAK DISHES

STEAK RANCHERO

"Taste like home" slow cooked pieces of tender steak sauteed in mild tomato rojo sauce and diced potatoes. "Taste like home comfort dish". 23.99

CARNE EN SU JUGO X

Grilled Certified Angus Beef® steak, bacon, cilantro, and onion, with a garlic spiked jalapeño sauce. With rice and whole pinto beans 24.99

CARNE ASADA

Charbroiled Certified Angus Beef® steak, slices of avocados, onions, and fried jalapeño. 28.99



Create your own combination. Our delicious Carne Asada paired with your choice: | 28.00

- BACON WRAPPED SHRIMP-Tocino
- GRILLED BUTTERFLIED SHRIMP –A La Planca
- BUTTER GARLIC SHRIMP-Al Mojo De Ajo
- SPICY SHRIMP-Ala Diabla

Served with fresh tortillas, rice and beans.

HATCH CHILE CHICKEN

Pieces of chicken thigh sautéed in our spicy hatch chili sauce mixed with grilled mushrooms, red & green bell peppers and onions served over a bed of rice covered with melted jack cheese. 19.59

ARROZ CON POLLO

Traditional Mexican "Chicken and Rice" pieces of chicken thigh served with sautéed mushrooms, onions, bell peppers and cheese served over rice and side beans. 18.99

CHICKEN MOLE

Mole rojo sautéed chicken thigh, combining the flavors of peanuts, chile, and traditional Mexican ingredients. 19.99

POLLO EN SU CREMA

Seared chicken thigh, mushrooms, peppers, onions, with an exquisite cream sauce. 18.99



FIESTA PLATTER

A delicious mixture of steak, chicken, shrimp and pork carnitas fajitas Includes our hand-made guacamole, sour cream, grilled mushrooms, bell peppers and onions. 57.99

TACO PLATTER X

Your choice of taco steak, grilled chicken, shrimp or abobada pork piled on a hot skillet. Served with grilled cactus, radishes, grilled onions, limes, grilled jalapenos, diced cilantro and onions. 43.99

ORK DISHES

PULLED PORK CARNITAS

Traditional slow-roasted pork carnitas served with rice, beans and tortillas. 18.99

PORK CHILE VERDE

Seared pork cooked in mild tomatillo sauce, onions and cilantro. Served with rice beans and tortillas. 18.99

Served with your choice of dressings.

FAJITA SALAD

Mixed seasonal greens, heart of romaine, with your choice of chicken fajita, shrimp fajita or sauteed beef served with grilled peppers, red onions, toasted almonds, bacon pieces, roasted corn salsa. 18.99

FIESTA SALAD

Mixed greens with choice of grilled chicken thigh, grilled shrimp or steak, mushrooms, avocado, red onion, sliced tomatoes, and tortilla strips. 17.99

TACO SALAD

Shredded chicken, shredded beef or ground beef, lettuce, tomatoes, cheese, and whole beans in a crisp tortilla bowl. 14.99

MANGO SALAD

Mixed garden greens with queso fresco, red onion, red pepper, cucumber slices, mango and avocado. Topped with toasted pepita seeds. 13.99 Add shrimp or steak | 5.00 Add chicken | 3.50

SOUPS | COCKTAILS

Mexican savory noodle soup made with thin fideo pasta in a rich tomato based broth with hints of onion. Topped with cilantro, cotija cheese and a side of lime. 12 oz. bowl. 9.75

TORTILLA SOUP

Grilled chicken thigh in a rich, creamy chipotle soup, crowned with cheese, avocado and crispy tortilla strips. 12oz bowl 11.99

STEAK AND BLACK BEAN SOUP

Certified Angus Beef® steak, bacon and black beans. Mixed with onion, cilantro and garlic jalapeño juice. 12 oz. bowl 13.99

MENUDO

Traditional soup filled with pieces of honeycomb beef tripe. A delicious blend of onion garlic, chili peppers and spices. Served with onion, cilantro and tortillas. 16.99 Add hominy | 1.00

COCTEL DE CAMARON X



Jumbo shrimp diced and simmered in a zesty seafood broth with onions, cilantro, tomatoes and fresh diced avocados served on a jumbo glass hot, warm or cold. 20.99 Add octopus | 3.00

VOTED TRI CITIES FAVORIT TE MEXICAN RESTAURANT

2015 | 2016 | 2017 | 2018 | 2019 | 2020 | 2021 | 2022



- Self pick-up at any three locations
- Delivery, drop off and set up
- On site fresh grilling and fresh made tortillas
- Fresh made tableside guacamole



Scan for menu photos.









