



## AUTHENTIC MEXICAN CUISINE

### APPETIZERS (APERITIVOS)

#### **Fresh Guacamole \$12.00**

Two large avocados, red onion, jalapeños, cilantro, fresh squeezed lime and a hint of salt. Made fresh to order!

#### **Trio of Tequila Ranch Dipping Sampler \$13.00**

A combination of gourmet Mexican cheeses: *Oaxaca, Chihuahua and Queso Fresco*, blended to perfection, a taste of Mexican chorizo chili and fresh house made guacamole.

#### **Crab Cocktail \$15.00**

Colossal lump crab cocktail served with valentina cocktail sauce.

#### **Tropical Lentil Chowder \$6.00**

Lentils, pineapple, plantains and chopped vegetables finished with red onions and cilantro.

#### **Yucatan Style Seafood Salad \$14.00**

A fresh selection of seafood: bay scallops, mussels, clams, lobster and prawns slightly poached and marinated with house made coconut lime vinaigrette. Garnished with a fresh avocado wedge.

#### **Quesadillas**

Tortilla stuffed with imported *Chihuahua cheese*, sautéed green and red peppers and onions served with chipotle mayonnaise and your choice of:

**Cheese \$11.00 Grilled Chicken \$13.00 Skirt Steak \$15.00**

#### **Stuffed Poblano Pepper \$11.00**

A large poblano pepper coated with egg wash and stuffed with Chihuahua, Oaxaca and goat cheeses with chorizo and fresh herbs.

#### **Yucatan Style Crab Cake \$13.00**

House made jumbo lump spiced crab cake served with tropical fruit mayonnaise.

#### **Empanadas**

House made masa dough stuffed with shredded *Oaxaca cheese* served with adobo crema and your choice of:

**Chicken \$10.00 Lobster \$13.00**

#### **Chips and Salsa \$3.00**

### SALADS (ENSALADAS)

#### **Small House Salad \$8.00**

Mixed greens, tomatoes, cucumbers and grilled jicama tossed in tequila lime vinaigrette.

#### **Grilled Vegetable Salad \$10.00**

Grilled pickled cactus, peppers, zucchini, yellow squash and portobella mushrooms over baby greens mixed with pomegranate dressing.

**Grilled Chicken \$16.00 Skirt Steak \$17.00**  
**Seasonal Fish \$19.00 Jumbo Prawns \$21.00**

#### **Spinach and Watercress Salad \$10.00**

A blend of fresh blue cheese crumbles, apples, toasted walnuts and cured red onions tossed in orange vinaigrette.

**Grilled Chicken \$16.00 Skirt Steak \$17.00**  
**Seasonal Fish \$19.00 Jumbo Prawns \$21.00**

#### **Caesar Salad \$10.00**

Romaine lettuce topped with shredded parmesan cheese, house made croutons tossed in Caesar dressing.

**Grilled Chicken \$16.00 Skirt Steak \$17.00**  
**Seasonal Fish \$19.00 Jumbo Prawns \$21.00**

### SEAFOOD (MARISCOS)

#### **Garlic Jumbo Prawns \$23.00**

5 jumbo U-10 prawns sautéed to perfection with fresh garlic, herbs and white wine served with watercress and vegetable white rice.

#### **Seasonal Fish Filet \$23.00**

An 8oz seasonal fish filet pan-seared, blackened or baked served with roasted carrots and vegetable white rice topped with house made tropical fruit salsa or house made Veracruz salsa.

#### **Paella \$35.00**

A seafood blend of *Bahamian lobster*, mussels, clams, baby scallops, prawns and lightly sautéed vegetables boiled in saffron broth and white wine over top of a bed of white rice.

### MEXICAN SPECIALTIES (ESPECIALIDADES)

#### **Tequila Ranch Sampler \$18.00**

Two house made chicken empanadas, an imported *Chihuahua cheese* quesadilla, a skirt steak tostada and a stuffed poblano pepper with a display of our favorite house made sauces: adobo crema, chipotle mayonnaise and tomatillo salsa.

#### **Enchiladas**

Three house made corn tortillas topped with your favorite sauce: mole, tomatillo, spicy guajillo or fresh tomato and melted fresh Chihuahua cheese served with refried beans and red rice stuffed with your choice of:

**Chihuahua Cheese \$14.00 Shredded Chicken \$15.00**  
**Shredded Flank Steak \$16.00 Shrimp \$17.00**

#### **Sizzling Fajitas**

4 flour tortillas served with sautéed onions and green and red peppers then splashed with a house made Tequila Ranch dried chili blackening seasoning served with lettuce, sour cream, shredded Chihuahua cheese and house made pico de gallo with your choice of:

**Grilled Chicken \$17.00 Seasonal Fish \$19.00**  
**Filet Steak \$21.00 Jumbo Prawns \$23.00**

#### **Drunken Chicken \$17.00**

An 8oz pan-seared chicken breast finished with house made chorizo drunken sauce then topped with caramelized onions and fried plantains served over red rice.

#### **Carnitas \$18.00**

*Slow cooked* pork flavored with dried herbs then lightly fried topped with your choice of guajillo or tomatillo sauce served with red rice and fresh sautéed watercress.

#### **Burrito Dry or Burrito Enchilada Style**

A warm tortilla stuffed with roasted Serrano corn, refried beans, lettuce, house made pico de gallo, Queso Fresco and red rice topped with *Chihuahua cheese* your choice of sauce: spicy guajillo sauce or tomatillo sauce and your choice of:

**Grilled Chicken \$13.00 Mexican Picadillo \$14.00**  
**Skirt Steak \$16.00 Seasonal Fish \$17.00 Shrimp \$17.00**

#### **Huevos Rancheros \$14.00**

House made corn tortillas, refried beans spread, Queso Fresco, three fried eggs topped with fresh salsa and fresh avocado wedge.

### MEATS (CARNES)

#### **Arrachera \$23.00**

10oz house made Mexican marinated skirt steak grilled to your favorite temperature topped with red wine mushroom sauce and served with papas con rajas and roasted Serrano corn.

#### **T-Bone Steak \$25.00**

A 14oz T-Bone steak cooked to temperature wish and served with a buttered baked potato and sautéed spinach topped with our red wine mushroom sauce.

#### **Wagyu Mexican Ground Beef \$19.00**

American Kobe Beef prepared Mexican Picadillo style served with grilled vegetables and white rice.

### DESSERTS (POSTRES)

Mexican Flan made with *Patrón XO Café Liqueur* \$6.00  
Fried Ice Cream choice of: Vanilla or Chocolate \$9.00  
Erupting Volcano Brownies a la mode \$10.00

## MARGARITAS

Order a 45oz Margarita and keep the glass!

### House Margarita

House tequila, Triple Sec, orange juice and sour mix.

**Glass \$8.00 Pitcher \$20.00 45oz Glass \$25.00**

### Golden Margarita

Patrón Reposado and Patrón Citrónge Orange Liqueur with a splash of orange juice and sour mix.

**Glass \$14.00 Pitcher \$35.00 45oz Glass \$40.00**

### Mango Margaritas

Patrón Silver, Triple Sec, mango and sour mix.

**Glass \$12.00 Pitcher \$30.00 45oz Glass \$35.00**

### Don Margarita

Don Julio Reposado, Grand Marnier, orange juice and sour mix.

**Glass \$15.00 Pitcher \$38.00 45oz Glass \$43.00**

### Frozen Margaritas

Traditional Strawberry, Mango, Peach, Raspberry or Passion Fruit all made with house tequila and Triple Sec.

**Glass \$10.00 Pitcher \$25.00 45oz Glass \$30.00**

### Skinny Margarita

Patrón Silver and Triple Sec with fresh squeezed lime juice and a splash of club soda.

**Glass \$12.00 Pitcher \$30.00 45oz Glass \$35.00**

### Cosmo Margarita

Cazadores Blanco and Patrón Citrónge Orange Liqueur with cranberry juice and sour mix.

**Glass \$12.00 Pitcher \$30.00 45oz Glass \$35.00**

### Upside Down Margarita

2/3 Patrón Citrónge Orange Liqueur, 1/3 Patrón Silver mixed with sour mix.

**Glass \$12.00 Pitcher \$30.00 45oz Glass \$35.00**

### Maraca Me Crazy Margarita

Patrón Silver, Patrón Citrónge Orange Liqueur, peach, strawberry and pineapple flavors with a splash of sour mix.

**Glass \$12.00 Pitcher \$30.00 45oz Glass \$35.00**

### Patrón Pineapple Margarita

Patrón Silver, Patrón Citrónge Orange Liqueur, with fresh pineapple juice garnished with salt.

**Glass \$12.00 Pitcher \$30.00 45oz Glass \$35.00**

## WINE (VINO)

### House Made Sangria

House made daily from a blend of seasonal fruit and red wine.

**Glass \$8.00 Pitcher \$22.00 45oz Glass \$27.00**

### Champagnes

Domaine Chandon, Split 187 ml **\$12.00**

Moet & Chandon, White Star **\$75.00**

Veuve Cliquot Yellow Label **\$80.00**

Veuve Cliquot la Grande Dame '96 **\$300.00**

### White/Blanco

Chardonnay, Lindeman's **\$7.00 glass**

Chardonnay, St. Francis **\$10.00 glass \$38.00 bottle**

Chardonnay, Kendall Jackson **\$11.00 glass \$42.00 bottle**

White Zinfandel, Coastal Vine **\$6.00 glass \$22.00 bottle**

Sauvignon Blanc, Sterling Vintners **\$9.00 glass \$34.00 bottle**

Riesling, Covey Run **\$7.00 glass \$26.00 bottle**

Pinot Grigio, Lindeman's **\$6.00 glass \$22.00 bottle**

Pinot Grigio, Santa Margherita **\$20.00 glass \$78.00 bottle**

### Red/Rojo

Merlot, Lindeman's **\$7.00 glass**

Merlot, Columbia Crest **\$7.00 glass \$26.00 bottle**

Merlot, J. Lohr **\$12.00 glass \$46.00 bottle**

Pinot Noir, Sterling Vintners **\$10.00 glass \$38.00 bottle**

Pinot Noir, La Crema **\$15.00 glass \$58.00 bottle**

Malbec, Ruta 22 **\$8.00 glass \$30.00 bottle**

Shiraz, Fat Bastard **\$7.00 glass \$26.00 bottle**

Cabernet, Beringer Founders Estate **\$7.00 glass \$26.00 bottle**

Cabernet, Los Vascos **\$7.00 glass \$26.00 bottle**

Cabernet, Kenwood Jack London **\$14.00 glass \$54.00 bottle**

Cabernet, Hess Select **\$10.00 glass \$38.00 bottle**

## SPECIALTY DRINKS

### Chocolate Martini \$10.00

Ultimat Vodka and Patrón XO Café Dark Cocoa Liqueur served chilled.

### Baby Guinness \$10.00

Patrón XO Café Dark Cocoa Liqueur and Bailey's Irish Crème layered and chilled.

### Mojito \$12.00

Pyrat Rum, Peppermint Schnapps, Citron Vodka, fresh squeezed lime, mint leaves and a splash of club soda and sugar.

### Tequini \$10.00

Patrón Silver, Patrón Citrónge Orange Liqueur and fresh squeezed lime.

### Pomerita \$10.00

Patrón Silver, pomegranate Liqueur, Patrón Citrónge Orange Liqueur and sour mix.

### Patrón Cooler \$10.00

Patrón Silver, club soda and sour mix.

### Mexican Blonde \$12.00

Bacardi Rum, Kahlua Coffee Liqueur, Patrón Citrónge Orange Liqueur and cream.

### Sexy-Mexi \$12.00

Patrón Silver, Peach Schnapps, Midori and Malibu Rum with cranberry and orange juice.

### Tequila Sunset \$10.00

Patrón Silver with cranberry juice and club soda.

### Bloody Caesar \$12.00

Patrón Silver, Clamato Juice, hot sauce, Worcestershire, lime, salt, pepper and celery.

### Drunken Mexican \$10.00

Corona Beer with 1oz of Patrón Silver and fresh lime.

### Dirty Mexican \$10.00

Guinness Beer and 1oz of Patrón XO.

## TEQUILAS

### Ultra Premium

Herradura Select Supreme **\$60.00**

Milagro Romance **\$35.00**

Patrón Gran Platinum **\$45.00**

Don Julio 1942 **\$30.00**

Don Julio Real **\$60.00**

### Añejo

Patrón Añejo **\$12.00**

Don Julio Añejo **\$14.00**

Avion Añejo **\$12.00**

Cabo Wabo Añejo **\$12.00**

Casa Noble Añejo **\$14.00**

Cazadores Añejo **\$11.00**

Herradura Añejo **\$12.00**

Partida Añejo **\$14.00**

Sauza Hornitos Añejo **\$11.00**

Sauza Tres Gen Añejo **\$12.00**

### Reposado

Patrón Reposado **\$11.00**

Don Julio Reposado **\$13.00**

1800 Reposado **\$10.00**

Avion Reposado **\$11.00**

Cabo Wabo Reposado **\$11.00**

Casa Noble Reposado **\$13.00**

Cazadores Reposado **\$10.00**

Herradura Reposado **\$11.00**

Partida Reposado **\$13.00**

Sauza Hornitos Reposado **\$10.00**

Sauza Tres Gen Reposado **\$11.00**

### Blanco and Gold

Patrón Silver **\$10.00**

Don Julio Blanco **\$12.00**

1800 Silver **\$ 9.00**

Avion Silver **\$10.00**

Cabo Wabo Blanco **\$10.00**

Casa Noble Blanco **\$12.00**

Cazadores Blanco **\$ 9.00**

Herradura Silver **\$10.00**

Jose Cuervo Gold **\$ 9.00**

Jose Cuervo Silver **\$ 9.00**

Milagro Silver **\$ 9.00**

Jose Cuervo Reserve Familia Platino **\$12.00**

TEQUILA  
PATRÓN



Ultimat

Vodka

PATRÓN

XO CAFE



PYRAT  
RUMS

PATRÓN

Citrónge  
Orange Liqueur

PATRÓN

XO CAFE



TEQUILA  
RANCH

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