

EL PUEBLITO

Complete Restaurant Menu • Prices in USD

Tacos

Mexican style includes onions and cilantro. American style adds lettuce, tomato, sour cream and cheese.

Steak Mexican Style	\$2.25
Chicken / Ground Beef / Chorizo / Pork / Avocado / Chicharrón	\$2.25
Steak / Shredded Beef / Carnitas / Pork	\$2.50
Chile Relleno / Ribeye / Pork Tenderloin	\$2.99
Beef Tongue (Lengua)	\$3.50
American Style Upgrade	+\$0.50
Add Guacamole or Avocado	+\$0.50

Burritos

Burrito bowls include lettuce, tomato, cheese, rice and beans.

Burrito Bowl — Chicken / Ground Beef / Pork / Chorizo	\$10.99
Burrito Bowl — Asada / Lengua / Deshebrada / Ribeye	\$13.50
Single Burrito — Chicken / Ground Beef / Pork / Chorizo	\$9.99
Single Burrito — Specialty Meat	\$13.99
Burrito Suizo Regular	\$11.99
Burrito Suizo — Specialty Meat	\$13.99
Supreme Burrito — Regular Meat	\$13.99
Supreme Burrito — Specialty Meat	\$15.99

Tortas

Served on toasted bread with lettuce, tomato, beans, cheese and sour cream. Meat choices include steak, chicken, ham, egg combinations, avocado, milanesa, pork loin and ribeye.

Torta — Choice of Meat	\$10.99
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Salads

Served in a crispy flour tortilla bowl.

Taco Salad	\$14.99
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Chicken Breast Salad	\$14.99
Fajitas Salad — Steak / Chicken / Shrimp	\$16.99

Tostadas, Gorditas & Sopas

Choice of meat.

Tostada	\$5.49
Gordita	\$5.49
Sope	\$5.49

Appetizers / Botanas

Chips & Salsa	\$3.95
Chips & Guacamole (Dine-In)	\$8.99
Cheese Nachos	\$10.99
Meat Nachos	\$13.99
Cheese Quesadilla Plate	\$10.99
Quesadilla Plate — Chicken or Steak Fajitas	\$16.99
Meat Quesadilla Plate	\$13.99
Shrimp Cocktail (Cóctel de Camarón)	\$16.75

Breakfast / Desayuno

Served all day. Includes rice, beans, tortillas and salad unless otherwise noted.

Huevos con Chorizo	\$12.99
Huevos Rancheros	\$12.99
Huevos a la Mexicana	\$12.99
Huevos Revueltos con Jamón	\$12.99
Chilaquiles — Red or Green	\$13.99
Breakfast Burrito	\$10.99

Soups / Caldos

Menudo — Beef Tripe Soup	\$13.99
Menudo con Grano — With Hominy	\$15.99
Pozole — Pork (Red) or Chicken (Green)	\$13.99

Caldo de Camarón — Shrimp Soup	\$16.69
Caldo de Pescado — Fish Soup	\$16.69
Caldo de Res — Beef Soup	\$14.99
Caldo de Mariscos — Seafood Soup	\$18.99
Caldo de Pollo — Chicken Soup	\$13.99

Mexican Dinners / Platillos Mexicanos

Most dinners include rice, beans and accompaniments described on the original menu.

Taco Dinner — Regular	\$10.99
Taco Dinner — Steak or Shredded Beef	\$12.99
Enchilada Dinner	\$14.50
Burrito Dinner — Regular	\$12.50
Burrito Dinner — Steak or Shredded Beef	\$14.55
Combination Dinner	\$14.99
Milanesa — Steak or Chicken	\$15.99
Chiles Rellenos	\$18.99
Pollo en Mole	\$15.99
Fajitas — Chicken, Steak or Shrimp	\$16.99
Pueblito Fajitas Mix	\$18.99
Chimichanga	\$15.99
Carne Asada — Skirt Steak Dinner	\$18.99
Tampiqueña	\$19.50
Carne Asada & Chile Relleno	\$21.25
Carne Asada & Shrimp	\$21.95
Bistek Ranchero	\$19.99
Chicharrón en Salsa	\$13.99
Tamales Dinner	\$13.99
Chuletas de Puerco	\$15.75
Bistek a la Mexicana	\$19.25

Additional Mexican Dishes & Seafood

Served with rice, beans, salad, tortilla and cream unless otherwise specified.

Guisado de Puerco — Pork Stew	\$15.99
Lomo Encebollado — Pork or Beef	\$16.99
Lomo en Chile de Árbol — Pork or Beef	\$17.99
Flautas (3)	\$15.99
Camarones a la Plancha	\$17.99
Camarones a la Diabla	\$18.99
Camarones Rancheros	\$18.99
Camarones a la Mexicana	\$17.99
Grilled Garlic Shrimp	\$17.99
Mojarra Frita — Fried Tilapia	\$16.99
Pescado con Camarón	\$18.99
Filete de Pescado — Grilled or Breaded	\$16.99

Kids Menu

Includes rice and beans or fries, plus a small juice box.

Taco — Any Meat	\$7.99
Quesadilla	\$7.99
Chicken Nuggets	\$6.99

Side Orders

Rice	\$2.75
Frijoles (Beans)	\$2.75
Cheese	\$2.99
Tamales	\$2.75
Tortillas	\$1.99
Sour Cream	\$2.25
Corn Quesadilla	\$2.25
Flour Quesadilla	\$2.50
Meat Quesadilla — Corn	\$3.99
Meat Quesadilla — Flour	\$3.99
Enchilada — Cheese	\$2.25

Enchilada — Meat	\$2.75
Pico de Gallo	\$4.50
Jalapeños Asados	\$3.25
Single Chile Relleno	\$5.99
Single Meat Flauta	\$3.25
Side of Guacamole (2 oz)	\$2.25

Desserts / Postres

Flan — Custard	\$4.75
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Non-Alcoholic Beverages

No refills.

Hot Chocolate Abuelita	\$7.99
Coffee	\$2.65
Jarritos	\$3.50
Can Pop	\$2.79
Coke Bottle	\$3.89
Lemonade — Medium	\$1.99
Lemonade — Large	\$3.49
Iced Tea — Medium	\$1.99
Iced Tea — Large	\$3.49
Horchata — Medium	\$3.99
Horchata — Large	\$5.50
Jamaica — Medium	\$3.99
Jamaica — Large	\$5.50
Tamarindo — Medium	\$3.99
Tamarindo — Large	\$5.50

Margaritas

Homemade flavors: Lime, Strawberry or Mango.

Margarita — Small	\$6.75
Margarita — Medium	\$9.25

Margarita — Large	\$12.99
El Pueblito Margarita — Patrón Silver	\$10.95
Don Julio Margarita — Reposado	\$10.95
Grand Marnier Margarita	\$10.95
Daiquiri — Strawberry or Mango	\$8.99

Beer

Imported: Victoria, Corona, Pacífico, Tecate, Dos Equis, Negra Modelo, Modelo Especial, Amber and Lager. Domestic: Budweiser, Bud Light and Miller Lite.

Michelada — Choice of Beer	\$8.50
Imported Beer	\$4.50
Domestic Beer	\$3.99

Mixed Drinks

Piña Colada	\$8.75
Rum & Coke	\$7.50
Tequila Sunrise	\$7.99
Tequila & Squirt	\$7.99
Paloma	\$12.99
Cantarito	\$9.49

Tequila Shots

Cuervo Especial Gold	\$5.50
Cazadores Reposado	\$7.50
Patrón Silver	\$9.50
Don Julio Reposado	\$9.50

Transcribed from customer-provided menu photographs. Verify prices and specialty-meat surcharges before publication.