# Mi Casa Tequila

Lima Guacamole-$13

Fresh White Corn Chips

Prepared Tableside

## Soup & Appetizers

Tortilla Del Rio Soup-$8

Consommé with White Corn Tortillas, Pulled Chicken, Roasted Tomatoes, Corn, Chopped Egg, Green Chiles, Fresh Cilantro, Avocado

Chips, Salsa & Queso-$9

White Corn Chips

Baja Lobster & Crab Guacamole-$19

White Corn Chips

Ceviche\*-$15

Flounder, Lime, Serrano Chiles, Cucumbers, Tomatoes, Red Onion, Cilantro, Oregano, Avocado

Chorizo Queso-$11

White Corn Chips, Pico de Gallo

Chilaquiles Carnita Nachos, (Serves 2)-$16

Baked Tortilla Pie topped with Chicken Carnitas, Queso, Chorizo,

Marinated Cabbage, Pickled Onions, Jalapenos, Fresh Cilantro,

Mexican Crèma, Toasted Pumpkin Seed, Avocado

\*Consumer Note: Consuming raw or uncooked meats, poultry,

seafood, shellfish or eggs may increase your risk of foodborne illness

## QUESADILLAS

Served with Pico de Gallo, Mexican Crema, Guacamole

Chicken & Mango Quesadilla-$17
Carnitas Chicken, Grilled Mango, Mexican Cheese Blend

Beef Fajitas Quesadilla-$19

Carne Asada, Peppers, Onions, Mexican Cheese Blend

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## Salads

Chicken Fajita Tostada Salad-$17

Organic Lettuce, Carrots, Pickled Onions, Ugly Tomatoes, Crisp Tostada with Beans, Queso Cotija, Grilled Chicken, Mexican Crema, Pico de Gallo, Avocado Vinaigrette

Mi Casa Salad-$13

Organic Lettuce, Carrots. Pickled Onions, Ugly Tomatoes,

Sliced Radish, Avocado, Queso Fresco, Lime Chipotle Vinaigrette

With Grilled Shrimp-$21

With Carne Asada$19

Carnitas Salad-$19

Romaine Lettuce, Marinated Cactus, Roasted Corn, Tomatoes, Queso Fresco, Cilantro, Avocado, Sweet Plantains, Pineapple Vinaigrette, Pork or Chicken

## Tacos

Served with Rice & Beans

Add a Mi Casa Side Salad-$5

Carne Asada-$16

Carne Asada Steak, Diced Onions, Cotija, Cilantro

BBQ Pork Belly-$18

Pork Belly, Queso, Smoked Chili Sauce, Onion, Cilantro

Tequila –Lime Camarones-$20
Shrimp, Salsa Roja, Cabbage, Crema, Cilantro

Carnitas Chicken-$16

Pulled Chicken, Pickled Onions, Cabbage, Crema, Cilantro

Vera Cruz Fish Tacos-$20

Fried Flounder, Salsa Roja, Queso Cotija, Marinated Cabbage, Pickled Onions, Fresh Cilantro, Queso Fresco

Mojo Roasted Pork-$16

Mojo Pork, Charred Pineapple, Cotija, Cilantro

Roasted Portobello Mushroom-$15.50

Portobello, Guacamole, Cabbage, Cotija, Crema, Cilantro

Taco Trio-$15

Three Tacos-In Any Combination

Carne Asada, Carnitas Chicken,

Mojo Roasted Pork, Roasted Portobello Mushroom,

Vera Cruz Flounder +$1, BBQ Pork Belly +$1

or Tequila-Lime Camarones +$1

## MI CASA QUESADILLAS

Served with Pico de Gallo, Mexican Crema, Guacamole Add a Mi Casa Side Salad-$5

Chorizo, Cheese & Pinto Beans-$15

El Pastor Carnitas, Grilled Pineapple & Cheese-$17

Carnitas Chicken, Cheese & Grilled Mango-$17

Beef Fajita & Cheese Quesadilla-$19

Rojo Shrimp, Grilled Mango, Pineapple & Cheese-$21

## Mi Casa Platters

Add a Mi Casa Side Salad-$5

El Jefe Drunken Burrito-$17

Choice of Carne Asada, Chicken or Pork Carnitas

Flour Tortilla, Rice & Beans, Marinated Cabbage,

Jalapenos, Queso, Salsa Roja & Verde, Queso Cotija

Baked Chicken Flautas-$16

Rotisserie Lime Chicken, Corn Tortillas, Cabbage,

Pickled Onions, Tomatoes, Fresh Cilantro, Guacamole,

Poblano Rice, Pinto Beans, Salsa Roja, Queso Fresco

Chicken Picadillo Tamales-$17

Masa, Pulled Chicken, Serrano Chiles, Blanched Almonds, White Raisins

Mexican Tres Quesos, Butternut Squash, Tomatillos, Puebla Mole, Salsa Verde

Mi Casa Enchiladas-$17

Choice of Picadillo Carne Asada, Chicken,

Pork Carnitas or Cheese Corn Tortillas

Salsa Roja, Salsa Verde, Mexican Three Cheese,

Poblano Rice, Pinto Beans

Enchiladas de Carnitas-$17

Pulled Pork, Cheese Corn Tortillas, Salsa Roja, Salsa Verde, Mexican Three Cheese, Poblano Rice, Chipotle Pinto Beans

Laredo Fajitas

Chipotle Rubbed Chicken-$19

Tequila Lime Shrimp-$21

Carne Asada-$23

Pickled Peppers, Pickled Onions, Queso Cotija, Flour Tortillas, Guacamole, Mexican Crema, Pico de Gallo

Filet Tostada-$25

Chipotle Rubbed 6oz. Angus Filet,

Manchego Cheese, Corn Morado, Tostada,

Poblano Rice, Pinto Beans, Salsa Roja, Salsa Verde

Flounder Vera Cruz-$22

Fried Flounder, Lump Crab, Avocado, Marinated Cabbage, Pickled Onions, Pickled Carrots, Butternut Squash, Tomatillos, Salsa Roja, Salsa Verde

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**SIDES**MEXICAN STREET CORN ON A STICK-$5

POBLANO RICE-$5
PINTO BEANS-$5

GUACAMOLE-$3

QUESO-$5

## Desserts

Horchata Ice Cream Tacos-$8

Fresh Berries & Spicy Chocolate

Apple Empanadas-$7

Tupelo Honey, Sugar, Mexican Jalapeno Chocolate Dipping Sauce

Mexican Chocolate Drunken Cake-$8

Kahlúa Ice Cream, Tres Leches Sauce

Churros-$8

Cinnamon, Sugar, Dulce de Leche Dipping Sauce

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