

Wheat, Barley & Rye Gluten-Sensitive Menu

Always ask to speak to the Manager-On-Duty when making a reservation &/or when seated to heighten awareness of your dietary needs.

ITEMS Marked with a 🌿 are Available Vegetarian-Style Made with Grilled Veggies and/or Dairy Products, NO MEAT.

All chips, tortillas, and taco shells should be avoided unless a 24-hour reservation has been made ahead of time to allow us to prepare those in safe oil. Please allow extra time for preparation and order accuracy.

Starters

🌿 Salsa Sampler

(REQUEST STEAMED CORN TORTILLAS FOR DIPPING OR BRING YOUR OWN CHIPS)

You can afford to be bold, 'cause it's **FREE** samples of our mild, hot, & XX-hot salsas. See "About Our Food" below for descriptions. Want more? Found a favorite? Just ask your server. It's *still* free!

SPECIFY NO ARBOL SALSA.

Queso Especial

(REQUEST STEAMED CORN TORTILLAS FOR DIPPING OR BRING YOUR OWN CHIPS)

taco beef topped w/queso, sour cream, & guacamole /8.0

🌿 Queso

(REQUEST STEAMED CORN TORTILLAS TO DIP OR BRING YOUR OWN CHIPS)

a blend of melted cheeses, fresh salsa, & poblano *crema* /4.75



Guacamole en Molcajete 🌿

(REQUEST STEAMED CORN TORTILLAS TO USE FOR DIPPING OR BRING YOUR OWN CHIPS)

Ripe avocados & fresh herbs hand-blended in a molcajete at your table give new meaning to "mouth-watering"! /9.0
(Availability may be limited to ensure quality.)

Salads & Soup

Our scratch-made dressings include Classic Caesar and our original Honey Mustard. We also have Red Cider Vinegar & Olive Oil.



House or Caesar Salad /4.0

Caesar or House greens w/choice of Honey Mustard, Vinegar & Oil, or Caesar dressing **SPECIFY NO CROUTONS**

Ensalada Mexicana

charro beans, mixed greens, shredded cheeses, tomatoes, wood-grilled corn, cilantro, red onions, sour cream and guacamole with your choice of one of the following meats:

Fajita steak /14.50 Fajita Chicken /9.75 Taco beef /9.75 Roasted brisket /10.75

Caesar Fajita Salad

tasty scratch-made Caesar with fajita steak or chicken, homemade croutons, & Parmesan cheese **SPECIFY NO CROUTONS**

Chicken /9.0 Steak /13.0 Acapulco Shrimp /13.0

Fajita Fresco Salad

vegetables grilled *al dente*, fajita steak or chicken, mixed cheeses, tomatoes, red onions, homemade croutons, and choice of dressing **SPECIFY NO CROUTONS**

Chicken /9.75 Steak /14.5 Acapulco Shrimp /14.5

Fajitas & Specialties

ON ALL FAJITAS, SPECIFY **LETTUCE WRAPS** OR **STEAMED CORN TORTILLAS** INSTEAD OF FLOUR TORTILLAS, **STEAMED ONIONS** INSTEAD OF GRILLED, & **NO RICE**. YOU MAY SUBSTITUTE REFritos, BLACK BEANS OR CHARRO BEANS FOR RICE AT NO ADDITIONAL CHARGE.

All fajitas EXCEPT HOUSE come with refritos, rice, grilled onions & peppers, sour cream & cheese.

Add-ons: **guacamole /1.5** **3 Acapulco shrimp /8.0** **side of ribs (more than a pound!)/10.5**

Fajitas Mexicana

the finest fajita steak marinated w/sweet lime juice or succulent fajita chicken marinated w/lemon & tropical fruit juice, both wood-grilled for *spectacular* flavor!

Steak /18.0 Chicken or  Veggie /12.5 Combo Steak/Chicken /15.5 Acapulco Shrimp /20.0

House Fajitas

with grilled vegetables instead of rice & beans

Chicken /13.0 Steak /18.5 Combo Steak/Chicken /16.0 Acapulco Shrimp /21.0

Acapulco Shrimp Brochette /19.0

six jumbo shrimp stuffed w/white cheese & a jalapeño slice, then bacon-wrapped & mesquite-grilled w/Mantequilla sauce on the side; served w/charro beans & rice **SPECIFY NO RICE. SUB REFritos, BLACK BEANS OR CHARRO BEANS FOR RICE AT NO CHARGE.**

Fajita Enchiladas

2 cheese & onion enchiladas topped w/Ranchero sauce, pico de gallo and your choice of meat or veggies; served w/rice & refritos.

Chicken /10.0 Steak /12.0 Brisket /10.5  Veggies /9.5

SPECIFY THAT TORTILLAS FOR ENCHILADAS BE BLANCHED IN WATER RATHER THAN OIL. SPECIFY NO RICE. SUB REFritos, BLACK BEANS OR CHARRO BEANS FOR RICE AT NO CHARGE.

Brisket Tamale Dinner (Limited availability)

hand-made in our kitchen w/roasted brisket in a red ancho chile sauce, topped with $\frac{1}{2}$ queso & $\frac{1}{2}$ chili meat sauce; served w/charro beans & rice. **SPECIFY NO RICE. SUB REFritos, BLACK BEANS OR CHARROS FOR RICE AT NO CHARGE.**

1 tamale /9.5 2 Tamales /12.0

Build-Your-Own Enchilada Combination



Build-Your-Own Enchilada Combination plates come w/rice & refritos.

SPECIFY THAT TORTILLAS FOR ENCHILADAS BE BLANCHED IN WATER RATHER THAN OIL. SPECIFY NO RICE. SUB REFritos, BLACK BEANS OR CHARROS FOR RICE AT NO CHARGE.

Pick from **Cheese & onion enchilada w/red sauce** 

Taco beef enchilada w/chili meat sauce

Shredded chicken enchilada w/sour cream sauce

Guacamole enchilada w/ranchero sauce 

Pick Two /9.5

Pick Three /10.5

Pick Four /11.5



Substitute one Brisket Tamale (if available) for any item /2.0

Platos de Costillas (Ribs)

Plato Enorme (for 2-3) /34.0

our mesquite-grilled sampler platter piled w/over a pound of spicy, fall-off-the-bone ribs, 4 Acapulco shrimp, steak fajitas, chicken fajitas, spicy BBQ & Mantequilla sauces, rice & refritos, sour cream, cheese, & flour tortillas **SPECIFY STEAMED CORN TORTILLAS INSTEAD OF FLOUR TORTILLAS, STEAMED ONIONS INSTEAD OF GRILLED & NO RICE. SUB REFritos, BLACK BEANS OR CHARRO BEANS FOR RICE AT NO CHARGE.**

Costillas (Ribs)

a heapin' helpin' of spicy, mesquite-grilled ribs w/charro beans, cheddar red pepper mashed potatoes, & our *nothin'-like-it* spicy BBQ sauce **Whole Rack /22.0 Half Rack /14.0**

Tacos Costillas / 15.0

our spicy, mesquite-grilled ribs, de-boned & slipped into two buttered, grilled flour tortillas w/melted queso blanco & grilled onions & peppers, served w/charros, rice, & BBQ sauce **SPECIFY STEAMED CORN TORTILLAS INSTEAD OF FLOUR TORTILLAS. SPECIFY NO RICE. SUB REFritos, BLACK BEANS OR CHARRO BEANS FOR RICE AT NO CHARGE.**

Mesquite-Grilled Favorites

YOU MAY SUBSTITUTE REFritos, BLACK BEANS OR CHARRO BEANS FOR RICE AT NO CHARGE.

While you wait for your mesquite-grilled-to-order favorite, may we suggest:



Ripe avocados & fresh herbs hand-blended in a molcajete at your table give new meaning to "mouth-watering"! /9.0 (Availability may be limited to ensure quality.) (REQUEST STEAMED CORN TORTILLAS TO USE FOR DIPPING OR BRING YOUR OWN CHIPS)

add a side house or Caesar salad /2.5 (SPECIFY NO CROUTONS) add 3 Acapulco Shrimp /8.0

"The Mexican" Steak Dinner

choice of steak topped w/chipotle butter & served w/a cheese enchilada, cheddar red pepper mashed potatoes, & charro beans SPECIFY NO CHIPOTLE BUTTER & THAT TORTILLA FOR ENCHILADA BE BLANCHED IN WATER RATHER THAN OIL

12 oz. Choice-grade or higher Black Angus Ribeye /23.0
7 oz. Choice-grade or higher Black Angus Tenderloin /26.0

"The Texican" Steak Dinner

choice of steak served on the chef's red wine veal sauce w/cheddar red pepper mashed potatoes, esquites (creamed corn), & a house salad
SPECIFY NO RED WINE VEAL SAUCE & NO CROUTONS ON THE SALAD

12 oz. Choice-grade or higher Black Angus Ribeye /23.0
7 oz. Choice-grade or higher Black Angus Tenderloin /26.0

Steak & Shrimp

choice of steak plus 3 jumbo shrimp stuffed w/white cheese & a jalapeño slice, then bacon-wrapped, mesquite-grilled & served w/Mantequilla or BBQ sauce on the side; comes w/charro beans & rice
SPECIFY NO RICE. SUB REFritos, BLACK BEANS OR CHARROS FOR RICE AT NO CHARGE.

12 oz. Choice-grade or higher Black Angus Ribeye /25.0
7 oz. Choice-grade or higher Black Angus Tenderloin /28.0

Parilla con Queso Blanco /10.0

juicy, tender 8 oz. mesquite-grilled chicken breast topped w/melted white cheese & sour cream sauce; comes with esquites and rice
SPECIFY NO RICE; SUB CHARRO BEANS, REFritos OR BLACK BEANS AT NO CHARGE.

Pechuga de Pollo /11.5

juicy, tender 8 oz. mesquite-grilled chicken breast served on rice & topped w/grilled onions, white wine garlic butter, white cheese, & poblano chiles rajas; w/cheddar red pepper mashed potatoes & esquites (creamed corn) SPECIFY NO RICE UNDER CHICKEN BREAST.

Sides

- cheddar red pepper mashed potatoes /3.0
- esquites (fresh Mexican creamed corn) /3.0
- Oaxacan black beans /2.5
- steamed vegetables /3.0
- charro beans /2.5
- refritos /2.5

MEXICO CITY "STREET CORN" / 3.5
grilled corn on the cob, crema, queso añejo & red pepper
*Not Available Off the Cob. Try Our Esquites!

Steak Cooking Chart

- Blood Rare - cold red center
- Rare - cool red center
- Medium Rare - warm red center
- Extra Well Done - burnt almost to charcoal
- Medium - pink throughout
- Medium Well - thin line of pink
- Well Done - dry w/NO pink

Prices are subject to change based on market conditions.

Beverages

Soft Drinks - unlimited refills

Iced Tea - Sweet or Unsweetened

Dessert

Ice Cream

all of our ice creams are gluten-free except Pecan Praline; ask for available flavors /3.0

Flan

the "crème brulee" of Mexico"; freshly-baked, made-from-scratch Mexican custard topped w/our OWN recipe *caramelo* sauce /4.0

kid stuff

10 & under, price includes drink; Kid Drink without Meal/1.5

Child Enchilada Dinner

comes with rice, refritos & choice of one of the following /4.5:

cheese enchilada w/queso sauce *taco beef enchilada* w/chili meat sauce

SPECIFY THAT TORTILLA FOR ENCHILADA BE BLANCHED IN WATER RATHER THAN OIL. SPECIFY NO RICE. SUB BLACK BEANS OR CHARROS FOR REFritos AT NO CHARGE.

About Our Food

SALSA FRESCO - We mesquite-grill fresh tomatoes & fresh jalapeños, then blend in fresh garlic to create a salsa that is *medium-spicy*.

HABAÑERO SALSA - *our most fiery* salsa, made with Yucatecan habañero chiles blended with fresh tomatoes, garlic & fruit juice

SALSA GUERO - *our mildest salsa*, made w/canned tomatoes, fresh jalapeños, cilantro & Spanish onions; a true "gringo" salsa

RED CHILE SAUCE - a *medium-spicy*, authentic, natural, full-flavored sauce made with *guajillo* & *cascabel* chile peppers; standard on our CHEESE ENCHILADAS

CHILI MEAT SAUCE - a *Texas chuck-wagon-style chili sauce* made with fresh ground chuck & a blend of peppers & comino; standard on our BEEF ENCHILADAS

SOUR CREAM SAUCE - made w/*real* sour cream & white cheese; rich & full of flavor; standard on our CHICKEN ENCHILADAS & PARILLA CON QUESO BLANCO

RANCHERO SAUCE - made with roasted ripe tomatoes simmered with green chiles and fresh garlic

MANTEQUILLA SAUCE - a delicate white wine garlic butter sauce that complements our ACAPULCO SHRIMP

BBQ SAUCE - a *spicy*, sweet, lick-the-plate sauce for ribs & shrimp

REFRITOS - made-from-scratch w/dried pintos, all-vegetable oil & no meat

OAXACAN BLACK BEANS - We start with *frijoles de olla* (pot beans), & slow-simmer them with *epazote* (a herb common in Mexican cookery), avocado leaves & fresh garlic, Oaxaca-style.

FRIJOLES CHARROS - our "cowboy beans": soupy, flavorful broth w/pintos, hickory bacon, garlic, fresh tomatoes & jalapeños

ESQUITES (*Mexican creamed corn*)- mesquite-grilled whole kernel sweet corn that we shave off the cob & cook in a buttery cream sauce with a hint of red pepper

CHEDDAR RED PEPPER MASHED POTATOES - our mashed potatoes made from real, whole Idaho russets w/the skin on

We make all of our salad dressings from scratch except Vinegar & Oil and Fat-Free Vinaigrette.

We cook fresh chickens, pork, & fish (if available) for our recipes. Therefore they may contain small bones.

We prepare these menu items without wheat, barley, or rye products but cannot guarantee them to be reaction-free. All outside manufacturers of ingredients have stated they use no gluten but do not guarantee them to be gluten-free.

This menu was developed with assistance from the North Texas Gluten Intolerance Group (GIG).

Website: www.NorthTexasGIG.com