

CINCO MAMAS

MODERN MEXICAN KITCHEN & TEQUILERIA

APPETIZERS

CHIPS & SALSA REFILL \$3 V*

Red Salsa | Green Salsa | Warm Tortilla Chips

HOUSE GUACAMOLE \$10 V*

White Onion | Jalapeños | Tomato | Lime Juice | Cilantro | Sea Salt
Warm Tortilla Chips

CINCO NIÑOS QUESO \$11 V*

White Cheese | Jalapeños | Red Peppers | Pico de Gallo | Warm Tortilla Chips

Add: Chorizo +\$4

STREET CORN \$10 V*

Jalapeños | Lime Mayo | Queso Fresco | Crema | Chili Lime Seasoning
Warm Tortilla Chips

JALAPEÑO POPPER "SHOTGUNS" \$12

Creamy Chorizo | Bacon Wrapped | Pickled Onion | Cilantro Ranch

TAQUITOS \$12

Shredded Chicken | Pico de Gallo | Lime Crema | Guacamole | Pickled Onions

TIN CAN NACHOS \$12 V*

Refried Pinto Beans | Shredded Lettuce | Jalapeños | Sour Cream | Cilantro
Guacamole | Queso Blanco | Pico de Gallo

Add: Taco Beef +\$5 | Grilled Chicken +\$5

SOUP & SALAD

TORTILLA SOUP \$10

Chicken | Hearty Tomato Broth | Sliced Avocado | Cojita Cheese
Black Beans | Sweet Corn | Tortilla Strips

WHITE BEAN CHILI \$10

Northern Beans | Pulled Chicken | Cumin | Cilantro Crema | Lime

TEX MEX CHOP \$15 V*

Romaine | Charred Corn | Mexican Cheese | Peppers | Tortilla Strips
Avocado Ranch

Add: Shrimp \$9 | Chicken \$7

TACO SALAD \$17

Tortilla Shell | Taco Beef or Grilled Chicken | Lettuce | Avocado
Charred Corn | Onions | Mexican Cheese | Black Beans | Peppers
Creamy Cilantro Lime Dressing | Pico de Gallo

DESSERTS

PATRÓN MARGARITA CHEESECAKE \$12

PATRÓN Tequila Cheesecake | Carmelized Key Lime | Mascarpone Cream
Graham Cracker Crumbs | Raspberry Sauce

TRES LECHEs CAKE \$12

Passion Fruit | Mascarpone Cream

CHOCO FLAN \$12

Chocolate Cake | Sea Salt Caramel Flan | Toasted Pecans | Luxardo Cherry

CHURRO FRIED ICE CREAM \$12

Salted Caramel | Dark Chocolate | Macerated Strawberry | Whipped Cream

ENJOY OUR

Fajitas

SERVED WITH
FLOUR TORTILLAS

Choice Of:

STEAK* \$29

MARINATED CHICKEN \$26

SHRIMP \$31

VEGGIE \$20

CHOICE OF TWO \$38

ALL THREE \$45

ALL FAJITAS SERVED WITH:

Sautéed Bell Peppers | White Onion
Spanish Rice | Refried Pinto Beans
Pico de Gallo | Sour Cream
Jalapeños | Cheese Blend
Make It For Two +\$18



BURRITOS

Spanish Rice | Refried Pinto Beans | Cheese Blend | Sour Cream
Garnished with Lime Crema | Cotija Cheese | Pico de Gallo

Choice Of:

PORK CARNITAS \$20

Creamy Salsa Verde

MARINATED CHICKEN \$21

Pasilla-Ancho Sauce

QUESABIRRIA BEEF \$24

Birria Broth | Cilantro | Pickled Onion

MAKE IT A BOWL

Pico de Gallo | White Cheddar | Monterey Jack | Shredded Lettuce
Tortilla Strips | Chipotle Crema | Spanish Rice | Refried Pinto Beans
Green Onions

Add: Guacamole +\$2

CHICKEN CHIMICHANGA \$23

Fried Golden Brown | Queso Blanco | Creamy Salsa Verde
Pasilla-Ancho Sauce | Lettuce | Sour Cream | Guacamole

TACOS

Three Tacos | Served with Flour Tortillas | Spanish Rice | Refried Pinto Beans

TACO PARTY PLATTER \$80

8 Marinated Chicken | 8 Traditional Beef
Family Style House Rice | Refried Pinto Beans

QUESABIRRIA BEEF \$20

Cheese Blend | Cilantro | White Onion

MARINATED CHICKEN \$19

Cilantro | Lime | White Onion | Avocado

TRADITIONAL BEEF \$16

Pico De Gallo | Cheese Blend | Lettuce | Sour Cream

SHRIMP \$25

Lime Crema | Cabbage Slaw
Chipotle Vinaigrette | Pico de Gallo

CRISPY AVOCADO \$17

Lime Crema | Pico de Gallo | Cabbage Slaw
Cotija Cheese | Chipotle Vinaigrette

CARNE ASADA \$22

Steak | Salsa Verde | Cilantro | White Onions

All flour tortillas can be replaced with
corn tortillas for gluten allergies

ENCHILADAS

Served with Flour Tortillas | Spanish Rice | Refried Pinto Beans
Lime Crema | Pico de Gallo

CHEESE \$15 V*

Cheese Blend | Pasilla-Ancho Sauce | Cilantro

MARINATED CHICKEN \$23

Cheese Blend | Pasilla-Ancho Sauce

PORK CARNITAS \$22

Creamy Salsa Verde | Cheese Blend

SHRIMP \$25

White Onion | Bell Pepper | Creamy Salsa Verde

SEASONED CHICKPEA \$20 V*

White Onion | Bell Pepper | Cilantro | Black-Beans | Chili Sauce

QUESADILLAS

Flour Tortilla | Pico de Gallo | Sour Cream
Served with Spanish Rice | Refried Pinto Beans

CHEESE \$12

PORK CARNITAS \$19

MARINATED CHICKEN \$19 QUESABIRRIA BEEF \$20

SIDES

SPANISH RICE \$4

REFRIED PINTO BEANS \$4

QUESO \$5

GUACAMOLE \$5



CHEERS!

The Signature Tableside "MILLIONAIRE'S MARGARITA" \$60



Your Choice of: Don Julio 1942 | Gran PATRÓN
Clase Azul Reposado | Avion 44 | Cuervo de la Familia Reposado
100 year Grand Marnier | Fresh-Squeezed Lime Juice
Agave Nectar | Served on a Silver Platter | Crystal Stemware

CLASSIC MARGARITAS

All Served on the Rocks

FLAVOR YOUR MARGARITA SINGLE +\$2 | PITCHER +\$6
Strawberry | Mango | Raspberry

CINCO'S MARGARITA \$12 | PITCHER \$42 FROZEN OR ROCKS
Cuervo Tradicional Blanco | Triple Sec | Fresh Margarita Mix

TOP SHELF \$16 | PITCHER \$56

Sauza Tres Generaciones Tequila | Cointreau Orange Liqueur
Fresh Margarita Mix

CADILLAC \$16 | PITCHER \$56

Corazón Reposado Tequila | Cointreau Orange Liqueur | Grand Marnier
Fresh Margarita Mix

PATRÓNIFIED \$17 | PITCHER \$59

PATRÓN Silver Tequila | Grand Marnier | Fresh Margarita Mix

SKINNY \$15

Espolón Blanco Tequila | Cointreau Orange Liqueur | Lime Juice
Sugar Free Simple Syrup

MODERN MARGARITAS

All Served on the Rocks

SANGRITA \$12 | PITCHER \$42 FROZEN OR ROCKS

Our House Margarita | Mami's Red Sangria

CHILI MANGO \$15 | PITCHER \$53

Serrano Pepper Infused Espolón Reposado Tequila | Orange Liqueur
Lime Juice | Mango Puree | Chili-Salt Rim

PRICKLY PEAR \$15 | PITCHER \$53

1800 Silver Tequila | Orange Liqueur | Prickly Pear Puree | Lime Juice

SPICY CUCUMBER \$15

Espolón Blanco Tequila | Orange Liqueur | Jalapeños
English Cucumber | Lime Juice | Agave Nectar | Tajin Rim

BLACK JACK \$15

Sauza Silver Tequila | Blackberry Brandy | Fresh Blackberries
Lime Juice | Agave Nectar

POMegranate \$15

Milagro Silver Tequila | Orange Liqueur | Fresh Blueberries
POM Wonderful Pomegranate Juice | Lime Juice | Agave Nectar

RADIKAL PALOMA \$15 | PITCHER \$53

Hornitos Reposado Tequila | Orange Liqueur | Agave Nectar
Lime Juice | Topped with Fever Tree Sparkling Pink Grapefruit

MICHELADAS

TRADITIONAL CHELADA \$10

Lime Juice | Salt Rim | Choice of Draft Beer

SIGNATURE MICHELADA \$12

V8 | Lime Juice | Worcestershire | Fresh Ground Pepper | Tapatio
Tajin Rim | English Cucumber & Jalapeño Peppers Garnish
Choice of Draft Beer

CRAFT COCKTAILS

OAXACA MARGARITA (SAY WAH-HAH-KAH) \$17

Del Maguey Vida Clasico Mezcal | Orange Liqueur
Agave Nectar | Lime Juice | Sea Salt Rim

SPICY WATERMELON MARTINI \$15

Smirnoff Watermelon Vodka | Ancho Reyes Verde Chile Poblano Liqueur
Lime Juice | Agave Nectar

PINEAPPLE MEZCALITA \$16

Montelobos Mezcal | Orange Liqueur | Agave Nectar
Fresh Muddled Cilantro & Pineapple | Lime Juice

CHICA MOJITO \$16

Teremana Blanco Tequila | Fresh Muddled Lime & Mint
Topped with Club Soda

EL CAMINO REAL \$15

1800 Coconut Tequila | Passoa Liqueur | Lime Juice | Pineapple Juice
Topped with Prosecco

LOCO NIÑO \$15

Bacardi Gold Rum | Malibu Rum | Mexican Mole Bitters
Orange, Passion, & Mango Juices | Grenadine | Myers's Dark Rum

WINE

MAMI'S RED SANGRIA \$12 | PITCHER \$42

Merlot | Brandy | Fresh Orange Juice | Cane Sugar

WHITE

	5 oz.	8 oz.	BOTTLE
La Marca Prosecco Italy	\$12	\$18	\$48
Risata d'Asti Moscato Italy	\$12	\$18	\$48
Maso Canali Pinot Grigio Italy	\$12	\$18	\$48
Kim Crawford Sauvignon Blanc New Zealand	\$12	\$18	\$48
Mer Soleil Silver Chardonnay California	\$12	\$18	\$48

RED

	5 oz.	8 oz.	BOTTLE
Meiomi Pinot Noir California	\$12	\$18	\$48
Decoy by Duckhorn Merlot California	\$12	\$18	\$48
Bonanza Cabernet Sauvignon California	\$12	\$18	\$48

OH 020526

We are cashless! We accept Visa, Mastercard, Discover, American Express, Apple Pay, & Google Pay. Automatic gratuity of 20% for parties of 8 or more.

While we do our best to accommodate all of our guests, please note we are not a nut/gluten free facility and cross-contamination may occur. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

HARD CIDER & SELTZERS

CLASSIC

Truly Hard Seltzer \$9

Wild Berry

White Claw Hard Seltzer \$9

Black Cherry | Raspberry

PREMIUM

Angry Orchard Crisp Cider \$9

Twisted Tea \$9

LUXURY

Carbliss \$11

Cranberry | Lemon Lime

High Noon Vodka & Soda \$11

Pineapple | Black Cherry

Sun Cruiser \$11

Iced Tea | Pink Lemonade

BEER

Draft

Coors Light \$8

Dos Equis XX Lager \$9

Garage Beer \$9

Lime

Great Lakes Brewing Company \$9

Edmund Fitzgerald

Golden Road Brewing \$8

Mango Cart Wheat

Michelob Ultra \$8

Modelo Especial \$9

Torpedo Extra IPA \$9

Sierra Nevada

Non-Alcoholic

Athletic Brewing 12 oz. \$7

'Run Wild' IPA

'Upside Dawn' Golden Ale

Sam Adams 12 oz. \$7

Just the Haze IPA

Domestic & Import

Bud Light \$8

Budweiser \$8

Corona Extra \$9

Dos Equis XX Salt & Lime \$8

Guinness Extra Stout \$9

Heineken \$9

Lagunitas IPA \$8

Michelob Ultra \$8

Miller Lite \$8

Modelo Negra \$9

Stella Artois \$9

Sam Adams Lager \$9



BEVERAGES

PEPSI PRODUCTS \$4



MILK \$5

JUICE \$4

AGUA FRESCAS \$4.50

Mango | Berry

RED BULL \$6

Regular | Sugarfree
Watermelon | Tropical

SAN PELLEGRINO
SPARKLING WATER 1L. \$8

ACQUA PANNA NATURAL
SPRING WATER 1L. \$8

TÖST SPARKLING
REFRESHER \$8

White Tea | Ginger | White
Cranberry

TÖST ROSÉ SPARKLING
REFRESHER \$8

White Tea | Ginger | Elderberry

SOUVENIR SMOOTHIES

COCONUT CUP \$16 | \$6 REFILLS

Strawberry | Mango | Piña Colada | Lemonade | Raspberry

CHARACTER CUP \$20 | \$8 REFILLS

Strawberry | Mango | Piña Colada | Lemonade | Raspberry



Flights of Fancy

TRY A SAMPLING FEATURING 1/2 oz. POURS

CLASE AZUL \$70

Plata | Reposado | Anejo
San Luis Potosi

GRAN CENTENARIO \$30

Plata | Reposado | Anejo
Leyenda Extra Anejo

PARTIDA \$25

Blanco | Reposado | Anejo
Elegante

PATRÓN \$40

Blanco | Reposado | Anejo
Extra Anejo

DON JULIO \$30

Blanco | Reposado | Anejo
1942

CASAMIGOS \$30

Blanco | Reposado | Anejo
Mezcal



¡TEQUILA!

CUSTOM MARGARITAS & SHOTS

Choose: Triple Sec | Cointreau | Grand Marnier

1800 Blanco \$11

1800 Coconut \$11

1800 Reposado \$11

Altos Silver \$11

Avion Silver \$12

Casamigos Anejo \$16

Casamigos Blanco \$14

Casamigos Reposado \$15

Don Julio Anejo \$14

Don Julio Blanco \$15

Don Julio Reposado \$13

El Jimador Blanco \$9

El Jimador Reposado \$9

Espolón Anejo \$12

Espolón Blanco \$10

Espolón Reposado \$11

Gran Centenario Anejo \$13

Gran Centenario Plata \$11

Gran Centenario Reposado \$12

Herradura Silver \$11

Herradura Ultra Anejo \$14

Jose Cuervo Gold \$9

Cuervo Tradicional Reposado \$11

Cuervo Tradicional Blanco \$9

Maestro Dobel Diamante \$12

Milagro Reposado \$11

Milagro Silver \$11

Partida Anejo \$13

Partida Blanco \$12

Partida Extra Anejo \$20

Partida Reposado \$13

PATRÓN Anejo \$17

PATRÓN Reposado \$16

PATRÓN Silver \$15

Sauza Hornitos Plata \$11

Sauza Tres Generaciones Plata \$13

Teremana Blanco \$11

Teremana Reposado \$12

MEZCAL

Del Maguey Vida Clasico Mezcal \$13

El Silencio Espadin Mezcal \$13

Illegal Mezcal Joven \$12

Montelobos Mezcal Joven \$12

2 oz. SIPPING TEQUILA

Avion 44 \$27

Cierto Anejo \$43

Cierto Blanco \$26

Cierto Extra Anejo \$56

Cierto Reposado \$32

Cincoro Anejo \$29

Cincoro Extra Anejo \$200

Cincoro Reposado \$22

Clase Azul Anejo \$85

Clase Azul Plata \$35

Clase Azul Reposado \$40

Clase Azul Ultra \$210

Casa de Dragones Joven \$55

Don Julio 1942 \$31

Gran Centenario Leyenda

Extra Anejo \$60

Gran PATRÓN Burdeos \$64

Gran PATRÓN Platinum \$39

Jose Cuervo de la

Familia Reserva Extra Anejo \$42

Partida Elegante \$60

Tears of Llorona \$50

MEZCAL

Casamigos Mezcal \$20

Clase Azul Mezcal Guerrero \$70

Del Maguey Iberico Mezcal \$42