



APPETIZERS

CHIPS & SALSA \$6 V GF DF
Corn Chips | Roasted Tomato Salsa Roja | Salsa Verde
Add Guacamole \$4

BLISTERED SHISHITO PEPPERS \$8
Lime | Sea Salt

NACHOS \$12
Monterey Jack & White Cheddar | Black Beans
Pickled Jalapeños | Shredded Lettuce | Sour Cream
Add Achiote Chicken \$4 | Barbacoa \$4 | Carnitas \$6
Carne Asada \$ 7

GUACAMOLE Y QUESO



GUACAMOLE \$11 V
Avocado | Red Onion | Lime | Serrano | Cilantro

CINCO NIÑOS QUESO \$11
Chipotle & Poblano Peppers | Monterey Jack & White Cheddar
Pico de Gallo | Cilantro Chimichurri

QUESO CON CARNE \$15
Our Cinco Ninos House Queso | Picadillo Style Beef

SOUP & Salads

TORTILLA SOUP \$12
Chicken | Poblano | Avocado | Cotija | Tortillas

TEX MEX RANCH SALAD \$14
Shredded Lettuce | Peppers | Green Onions | Pico de Gallo
Cheddar Jack Cheese | Avocado | Tortilla Crisps
Chipotle Ranch Dressing

MEXICAN CAESAR \$12
Romaine Lettuce | Avocado | Cotija Cheese
Ancho Chile Croutons | Roasted Jalapeño Vinaigrette

Add to Any Salad:

ACHIOTE CHICKEN \$7

GRILLED CARNE ASADA* \$10

ROASTED GUAJILLO SHRIMP \$12

20% GRATUITY 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.

*Join us for
Happy Hour!*

**MONDAY - FRIDAY,
3PM - 5PM
DINE IN ONLY**



Choice Of:

CARNE ASADA* \$28

MARINATED CHICKEN \$24

ROASTED GUAJILLO SHRIMP \$29

COMBO ANY TWO \$30

ALL THREE \$39

Marinated with Peppers & Onions
Accompanied with: Shredded Cheese | Pickled Jalapeños
Sour Cream | Flour or Corn Tortillas | Salsa Verde | Rice & Black Beans
Add Guacamole \$4

ENCHILADAS

Accompanied with: Rice | Black Beans

TRADITIONAL CHICKEN \$19
Shredded Achiote Chicken | White Cheddar & Monterey Jack
Salsa Roja | Sour Cream | Queso Fresco

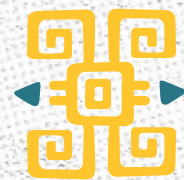
BARBACOA \$21
Braised Beef Short Rib | White Cheddar & Monterey Jack Salso
Raja | Sour Cream | Queso Fresco

BURRITOS & BOWLS

BARBACOA BURRITO \$21
Braised Beef Short Rib | White Cheddar | Refried Beans | Rice | Pico de Gallo | Chipotle Crema
Add Salsa Roja & Cheese (Smothered) \$3

BURRITO \$14
White Cheddar | Onion & Pepper Rajas | Pico de Gallo | Chipotle Crema | Rice & Black Beans
Add Achiote Chicken \$7 | Carnitas \$8 | Carne Asada \$10 | Salsa Roja & Cheese (Smothered) \$3

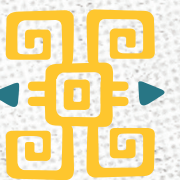
BOWL \$14
Pico de Gallo | White Cheddar & Monterey Jack | Guacamole | Shredded Lettuce
Tortilla Strips | Corn | Cilantro | Chipotle Crema | Rice & Black Beans
Add Roasted Guajillo Shrimp \$12 | Achiote Chicken \$7 | Carnitas \$8 | Carne Asada \$10



QUESADILLAS

White Cheddar & Monterey Jack | Onion & Pepper Rajas | Pico de Gallo | Epazote & Chipotle Sour Creams

QUESO \$12 V **CHICKEN AL CARBON \$16** **GUAJILLO SHRIMP \$20** **GRILLED CARNE ASADA* \$18**



TACOS



**FLOUR OR CORN
TORTILLAS**

Accompanied with: Rice | Black Beans

BARBACOA \$17
Braised Beef Short Rib | Salsa Verde | Avocado
White Onions | Cilantro

AL CARBON \$15
Chicken | Onion & Peppers Rajas
Chipotle Crema | Cilantro

MUSHROOM & CAULIFLOWER \$14
Chili & Garlic | Roasted Walnut Romesco | Mixed Slaw | Cilantro

GRILLED CARNE ASADA \$17
Steak | Cilantro Chimichurri | Guacamole | Queso Fresco
Blistered Tomato | Cilantro

CARNITAS \$16
Shredded Pork | Mixed Slaw | Pickled Red Onions
Cilantro | Chipotle Crema

GUAJILLO SHRIMP \$20
Grilled Guajillo Shrimp | Grilled Pineapple
Corn & Pico de Gallo | Chipotle Crema

SIDES

RICE \$6

REFRIED BEANS \$5
Cheddar & Monterey Jack

BLACK BEANS \$5
Onions | Carrots | Cilantro

MEXICAN CAESAR \$6
Romaine Lettuce | Avocado | Cotija Cheese Ancho
Chile Croutons

MIXED SLAW \$5
Fresh Napa Cabbage | Carrots
Chimichurri Dressing

GUACAMOLE \$4
QUESO \$5



CHEERS!

Cocktails, Beer, Cider, Seltzers, Wine & More

The Signature Tableside

“MILLIONAIRE MARGARITA”

\$48

Your Choice of: Don Julio 1942 | Gran Patron
Clase Azul Blanco | Avion 44 | Cuervo de la Familia Blanco
Fresh-Squeezed Lime Juice | Cane Sugar | Served On A Silver Platter
Crystal Stemware

CLASSIC MARGARITAS

All Served on the Rocks

Flavor your Margarita \$2

STRAWBERRY | MANGO | RASPBERRY

HOUSE MARGARITA \$12 | PITCHER \$42

Sauza Gold Tequila | DeKuyper Triple Sec | Fresh Margarita Mix

TOP SHELF \$14

Sauza Tres Generaciones Tequila | Cointreau Orange Liqueur
Fresh Lime Juice | Cane Sugar

CADILLAC \$16

Maestro Dobel Diamante Tequila | Cointreau Orange Liqueur
Grand Marnier | Fresh Lime Juice | Cane Sugar

PATRÓNIFIED \$18

Patrón Silver Tequila | Grand Marnier | Fresh Lime Juice | Cane Sugar

SKINNY \$12

Espolòn Silver Tequila | Cointreau Orange Liqueur | Fresh Lime Juice

MODERN MARGARITAS

All Served on the Rocks

SANGRITA \$12 | PITCHER \$42

Our House Margarita | Mom's Red Sangria

CHILI MANGO \$12

Serrano Pepper Infused Espolòn Reposado Tequila
DeKuyper Triple Sec | Fresh Lime Juice | Mango Puree | Chili-Salt Rim

PRICKLY PEAR \$12

1800 Blanco Tequila | DeKuyper Triple Sec | Prickly Pear Puree
Fresh Lime Juice | Cane Sugar

SPICY CUCUMBER \$12

Espolòn Silver Tequila | DeKuyper Triple Sec | Jalapeños
English Cucumber | Fresh-Squeezed Lime Juice | Cane Sugar
Tajín Rim

BLACK JACK \$12

Cuervo Traditional Tequila | DeKuyper Blackberry Brandy
Fresh Blackberries | Fresh-Squeezed Lime Juice | Cane Sugar

POMegranate \$12

Milagro Silver Tequila | Triple Sec | Fresh Blueberries
Pom Wonderful Pomegranate Juice | Fresh Lime Juice | Cane Sugar

MICHELADAS

TRADITIONAL CHELADA \$10

Fresh Lime Juice | Salt Rim | Choice of Draft Beer

SIGNATURE MICHELADA \$12

V-8 | Fresh Lime Juice | Worcestershire | Fresh Ground Pepper
Tapatio | Tajín Rim | Choice of Beer
Garnish with English Cucumber & Jalapeño Peppers

Craft COCKTAILS



SPICY WATERMELON MARTINI \$14

Smirnoff Watermelon Vodka | Ancho Reyes Verde
Chile Poblano Liqueur | Fresh Lime Juice | Cane Sugar

PINEAPPLE MEZCALITA \$16

Montelobos Mezcal | Cointreau Orange Liqueur
Muddled Cilantro & Fresh Pineapple | Fresh Lime Juice
Cane Sugar

APPLETON NEW FASHIONED \$13

Appleton Signature Blend Rum | Cherry Heering Liqueur
Smoked Vanilla Bean Demerara | Aztec Chocolate Bitters

BASIL CUCUMBER FRESCA \$14

Hendrick's Gin | Basil | English Cucumber | Cane Sugar

RADIKAL PALOMA \$12

Hornitos Reposado Tequila | DeKuyper Triple Sec
Fresh-Squeezed Lime & Grapefruit Juices
Topped with Fever Tree Grapefruit Soda

PEACH SMASH \$13

Crown Royal Canadian Whisky | Fresh Peaches | Mint
Fresh Lemon Juice | Brown Sugar

LOCO NIÑO \$12

Cruzan Dark Rum | Malibu Rum | Mexican Mole Bitters
Orange, Passion & Mango Juices | Grenadine | Paramount 151

MEXICAN MARTINI \$12

Espolon Reposado Tequila | Triple Sec | Fresh Lime Juice
Cane Sugar | Olive Brine | Tajín Rim

Souvenir



COCONUT SOFT DRINKS

\$15 | Free Refills

KENYA OR KYA SIPPER

\$18 | Free Refills

Pepsi | Diet Pepsi | Mountain Dew | Sierra Mist | Brisk Iced Tea
Dr. Pepper | Ask about juice options

BEER

16 oz. Draft

Bud Light \$8

Miller Lite \$8

Blue Moon \$9

Yuengling \$8

Lagunitas IPA \$9

Dos Equis Lager \$9

20 OZ. SOUVENIR PILSNER CUP
\$16 | Refills \$9

Aluminum Bottle/Can

Bud Light \$8

Budweiser \$8

Corona Extra \$9

Coors Light \$8

Modelo Especial \$9

Guinness Extra Stout \$9

Tecate \$9

Broken Heel \$10

Heineken \$9

Dos Equis XX
Lime & Salt \$8

NON-ALCOHOLIC

Partake \$7
Pale Ale (Can)
Seasonal (Can)

*Inquire About Local & Seasonal Beers

Canned HARD CIDER, SELTZERS

CLASSIC

White Claw Hard Seltzer \$8

Mango | Black Cherry

Angry Orchard Crisp Cider \$8

Twisted Tea \$8

PREMIUM

Truly Hard Seltzer \$9

Wild Berry | Strawberry Lemonade

LUXURY

High Noon Vodka & Soda \$10
Watermelon | Lime

NON-ALCOHOLIC BEVERAGES

Pepsi Products \$4

Ice Tea & Lemonade \$4

Milk \$4

Juice \$4

Agua Frescas \$4.50

BOTTLED WATER 1L \$8

Acqua Panna Natural Spring Water

San Pellegrino Sparkling Water

WINE & SANGRIA

MAMI'S RED SANGRIA \$11 | PITCHER \$39

Wine | Brandy | Fresh Orange Juice | House-made Cane Syrup

WHITE

La Marca \$15

Prosecco | Italy | 187ml

Maso Canali \$12

Pinot Grigio | Italy

Kim Crawford \$12

Sauvignon Blanc | New Zealand

Fronterra \$9

Chardonnay | Chile

Mer Soleil Silver \$12

Chardonnay | California

RED

Meiomi \$13

Pinot Noir | California

Sea Sun \$12

Pinot Noir | California

Fronterra \$9

Cabernet Sauvignon | Chile

Bonanza \$12

Cabernet Sauvignon | California

!TEQUILA!

SIPPING TEQUILA - MEZCAL

CLASE AZUL REPOSADO \$32

CINCORO REPOSADO \$27

CINCORO EXTRA AÑEJO \$210

DON JULIO 1942 \$32

GRAN PATRON PLATINUM \$47

HERRADURA SELECCION SUPREMA \$56

MEZCAL DEL MAGUEY PECHUGA \$44

CINCORO ANEJO \$28

TEQUILA - MEZCAL

1800 BLANCO \$10

1800 CUERVO REPOSADO \$10

AVIÓN SILVER \$10

AVION EXTRA ANEJO \$26

CASA DRAGONES BLANCO \$14

CASAMIGOS SILVER \$12

CASAMIGOS REPOSDAO \$13

CASAMIGOS AÑEJO \$13

CASA NOBLE ANEJO \$15

CASA NOBLE BLANCO \$12

CASA NOBLE REPOSADO \$14

CHINACO BLANCO \$11

CINCORO BLANCO \$19

CLASE AZUL BLANCO \$23

CORRALEJO BLANCO \$9

CORRALEJO REPOSADO \$10

CUERVO GOLD \$8

DOBEL DIAMANTE \$11

DON JULIO BLANCO \$14

DON JULIO REPOSADO \$14

ESPOLÒN AÑEJO \$11

ESPOLÒN REPOSADO \$9

ESPOLÒN SILVER \$9

HERRADURA ULTRA AÑEJO \$15

HORNITOS BLACK BARREL \$10

HORNITOS PLATA \$10

HORNITOS REPOSADO \$10

MILAGRO SILVER \$10

MILAGRO REPOSADO \$10

OCHO EXTRA AÑEJO \$42

OCHO PLATA \$14

PATRÓN REPOSADO \$14

PATRÓN AÑEJO \$15

PATRÓN SILVER \$13

SAUZA GOLD \$7

TRES GENERACIONES PLATA \$11

VILLA ONE BLANCO \$10

VILLA ONE REPOSADO \$10

MEZCAL CASAMIGOS
'ESPADIN' \$19

MEZCAL MONTE ALBAN \$10

MEZCAL DEL MAGUEY VIDA \$11

MEZCAL EL SILENCIO
'ESPADIN' \$11

MEZCAL MONTELOBOS
'ESPADIN' JOVEN \$14