

CINCO NIÑOS

MODERN MEXICAN KITCHEN & TEQUILERIA

GLUTEN FRIENDLY

APPETIZERS

CHIPS & SALSA \$3 V*

Red Salsa | Green Salsa | Warm Tortilla Chips

HOUSE GUACAMOLE \$10 V*

Red Onion | Jalapeños | Lime Juice | Cilantro | Sea Salt
Warm Tortilla Chips

CINCO NIÑOS QUESO \$10 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 | Cilantro Ranch

TIN CAN NACHOS \$15 V*

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

Add: Taco Beef +\$2.50 | Grilled Chicken +\$3

SOUP & SALAD

TORTILLA SOUP \$10

Chicken | Hearty Tomato Broth | Sliced Avocado
Mexican Cheeses | Black Beans | Sweet Corn
Corn Tortilla Strips

WHITE BEAN CHILI \$10

Northern Beans | Pulled Chicken | Cumin
Cilantro Crema | Lime

TEX MEX CHOP \$15 V*

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

We are cashless.
We accept Visa, Mastercard, Discover, American Express, Apple Pay, & Google Pay.

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.

ENJOY OUR Fajitas

Corn Tortillas | Sautéed Bell Peppers | White Onion
Spanish Rice | Refried Pinto Beans | Pico de Gallo
Sour Cream | Jalapeños | Shredded Cheese

Make It For Two +\$18

Choice Of:

STEAK* \$29

MARINATED CHICKEN \$26

SHRIMP \$31

CHOICE OF TWO \$38

ALL THREE \$45



BURRITO BOWLS

Pico de Gallo | White Cheddar | Monterey Jack Shredded
Lettuce | Corn Tortilla Strips | Chipotle Crema
Mexican Rice | Beans | Green Onions

Add: Guacamole +\$2

Choice Of:

PORK CARNITAS \$20

Creamy Salsa Verde

MARINATED CHICKEN \$20

Pasilla-Ancho Sauce

QUESABIRRIA BEEF \$24

Birria Broth | Cilantro | Pickled Onion

ENCHILADAS

Corn Tortillas | Spanish Rice | Refried Pinto Beans
Lime Crema | Pico de Gallo

CHEESE \$15 V*

Cheese Blend | Pasilla-Ancho Sauce | Cilantro

MARINATED CHICKEN \$20

Cheese Blend | Pasilla-Ancho Sauce

PORK CARNITAS \$22

Creamy Salsa Verde | Queso Fresco

SHRIMP \$25

White Onion | Bell Pepper | Creamy Salsa Verde

SEASONED CHICKPEA \$20 V*

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

TACOS

Three Tacos | Corn 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 \$19

Cheese Blend | Cilantro | White Onion

MARINATED CHICKEN \$19

Cilantro | Lime | White Onion | Avocado

TRADITIONAL BEEF \$16

Pico de Gallo | Cheese | Lettuce | Sour Cream

PORK CARNITAS \$19

Cheese Blend | Pico de Gallo | Salsa Verde

SHRIMP \$25

Lime Crema | Cabbage Slaw | Chipotle Vinaigrette
Pico de Gallo

CARNE ASADA \$22

Steak | Salsa Verde | White Onions | Cilantro

SIDES

GUACAMOLE \$5

RICE \$4

REFRIED BEANS \$4

QUESO \$5

CORN TORTILLAS \$2