



Pima County Clerk of the Board

Melissa Manriquez

Katrina Martinez
Deputy Clerk

Administration Division
130 W. Congress St., 1st Floor
Tucson, AZ 85701
Phone: (520)724-8449 • Fax: (520)222-0448

Management of Information & Records Division
1640 East Benson Highway
Tucson, Arizona 85714
Phone: (520) 351-8454 • Fax: (520) 791-6666

July 23, 2026

Luz Maria Acosta de Ramirez
Taco Giro Mexican Grill & Seafood
4053 E. Shadow Branch Drive
Tucson, AZ 85756

RE: Arizona Liquor License Job No.: 400538
d.b.a. Taco Giro Mexican Grill & Seafood

Dear Ms. Acosta de Ramirez:

Enclosed is a copy of the Affidavit of Posting relative to your Liquor License Application for a Series 12, Restaurant, which was received in our office on June 24, 2026. The Hearing before the Pima County Board of Supervisors has been scheduled for Tuesday, August 11, 2026, at 5:00 p.m. or thereafter, at the following location:

Pima County Administration Building
Board of Supervisors Hearing Room
130 W. Congress, 1st Floor
Tucson, AZ 85701

Should you have any questions pertaining to this matter, please contact this office at (520)724-8449.

Sincerely,

A handwritten signature in black ink, appearing to read "Melissa Manriquez", is written over the printed name.

Melissa Manriquez
Clerk of the Board

Enclosure



POSTING

Job# _____
DLLC use only

Arizona Dept. of Liquor Licenses and Control
800 W. Washington St. 5th Floor Phoenix, AZ 85007
(602) 542-5141

Type or Print with Black Ink

Date of Posting: 7/1/26 / / Date of Posting Removal: 7/22/26 / /

Applicant's Name: Taco Giro Mexican Grill & Seafood
Acosta de Ramirez Luz Maria
Last First Middle

Business Address: 13160 E. Colossal Cave Road, No. 100 Vail 85641
Street City Zip

I hereby certify that pursuant to A.R.S. 4-201, I posted notice in a conspicuous place on the premises proposed to be licensed by the above applicant and said notice was posted for at least twenty (20) days.

PIMA COUNTY SHERIFF'S DEPARTMENT

DETECTIVE

(520)351-6000

Print Name of City/County Official

Title

Phone Number

Signed by:

Robert Muzzy

1054

7/22/2026

507E1A517FB94A8...

Signature

badge

Date Signed

Robert Muzzy

Return this affidavit with your recommendations or any other related documents.
If you have any questions please call (602) 542-5141 and ask for the Licensing Division.

JUL 22 2026 PM 04:16 PCD KOF 80

RM



Pima County Clerk of the Board

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Katrina Martinez
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Tucson, AZ 85701
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Phone: (520) 351-8454 • Fax: (520) 791-6666

TO: Development Services, Zoning Division

FROM: Gizelle Morales
Clerk of the Board Specialist

DATE: June 25, 2026

RE: Zoning Report - Application for Liquor License

Attached is the application of:

Luz Maria Acosta de Ramirez
d.b.a. Taco Giro Mexican Grill & Seafood
13160 E. Colossal Cave Road, No. 100
Vail, AZ 85641

Arizona Liquor License Job No. 400538
Series 12, Restaurant
New License ☒
Person Transfer
Location Transfer

ZONING REPORT

DATE: 7/13/2026

Will current zoning regulations permit the issuance of the license at this location?

Yes ☒ No ☐

If No, please explain:

M Bocal
Pima County Zoning Inspector

When complete, please return to cob_mail@pima.gov

JUL 13 2026 09:13 PC CLK OF BD *gm*

26-20-9582

State of Arizona
Department of Liquor Licenses and Control

Created 06/24/2026 @ 11:46:00 AM

Local Governing Body Report

LICENSE

Number: Type: 012 RESTAURANT
Name: TACO GIRO MEXICAN GRILL & SEAFOOD
State: Pending
Issue Date: Expiration Date:
Original Issue Date:
Location: 13160 E COLOSSAL CAVE ROAD
#100
VAIL, AZ 85641
USA
Mailing Address: 13160 E COLOSSAL CAVE ROAD
#100
VAIL, AZ 85641
USA
Phone: (520)488-0732
Alt. Phone: (520)246-1598
Email: LUCEROACOSTA32@YAHOO.COM

AGENT

Name: LUZ MARIA ACOSTA DE RAMIREZ
Gender: Female
Correspondence Address: 4053 E SHADOW BRANCH DRIVE
TUCSON, AZ 85756
USA
Phone: (520)488-0732
Alt. Phone: (520)246-1598
Email: LUCEROACOSTA32@YAHOO.COM

OWNER

Name: VALDEZ ACOSTA LLC
Contact Name: LUZ MARIA ACOSTA DE RAMIREZ
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: State of Incorporation:
Incorporation Date:
Correspondence Address: 4053 E SHADOW BRANCH DRIVE
TUCSON, AZ 85756
USA
Phone: (520)488-0732
Alt. Phone: (520)245-1598
Email: LUCEROACOSTA32@YAHOO.COM

JUN 24 26 PM 03:10 PC CLK OF BD

604D
8-23-26

Officers / Stockholders

Name:	Title:	% Interest:
LUZ MARIA ACOSTA DE RAMIREZ	Member	70.00
JACOBO VALDEZ	Member	30.00

VALDEZ ACOSTA LLC - Member

Name: JACOBO VALDEZ
Gender: Male
Correspondence Address: 13160 E COLOSSAL CAVE ROAD
#100
VAIL, AZ 85641
USA
Phone: (520)245-7735
Alt. Phone:
Email: TACOGIROINA@GMAIL.COM

VALDEZ ACOSTA LLC - Member

Name: LUZ MARIA ACOSTA DE RAMIREZ
Gender: Female
Correspondence Address: 4053 E SHADOW BRANCH DRIVE
TUCSON, AZ 85756
USA
Phone: (520)246-1598
Alt. Phone:
Email: LUCEROACOSTA32@YAHOO.COM

MANAGERS

Name: LUZ MARIA ACOSTA DE RAMIREZ
Gender: Female
Correspondence Address: 13160 E COLOSSAL CAVE ROAD
#100
VAIL, AZ 85641
USA
Phone: (520)246-1598
Alt. Phone:
Email: LUCEROACOSTA32@YAHOO.COM

APPLICATION INFORMATION

Application Number: 400538
Application Type: New Application
Created Date: 05/20/2026

QUESTIONS & ANSWERS**012 Restaurant**

- 1) Are you applying for an Interim Permit (INP)?
 Yes
 What date are you taking ownership? Please upload the Interim Permit Notary page when you reach the upload page.
 04/01/2026
- 2) Are you one of the following? Please indicate below.
 Property Tenant
 Subtenant
 Property Owner
 Property Purchaser
 Property Management Company
 Subtenant
- 3) Is there a penalty if lease is not fulfilled?
 No
- 4) Is the Business located within the incorporated limits of the city or town of which it is located?
 Yes
- 5) What is the total money borrowed for the business not including the lease?
 Please list each amount owed to lenders/individuals.
 None
- 6) Are there walk-up or drive-through windows on the premises?
 No
- 7) Does the establishment have a patio?
 Yes
 Is the patio contiguous or non-contiguous (within 30 feet)?
 Contiguous
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?
 No
- 9) What type of business will this license be used for?
 Restaurant

DOCUMENTS

DOCUMENT TYPE	FILE NAME	UPLOADED DATE
DIAGRAM/FLOOR PLAN	A-1 thru E-1 Taco Giro - 12-09-20.pdf	05/26/2026
QUESTIONNAIRE	questionnaire _1.jpg	05/26/2026
QUESTIONNAIRE	questionnaire .jpg	05/26/2026
RECORDS REQUIRED FOR AUDIT	RRFA_1.jpg	05/26/2026
RECORDS REQUIRED FOR AUDIT	RRFA.jpg	05/26/2026
RESTAURANT OPERATION PLAN	ROP_1.jpg	05/26/2026
RESTAURANT OPERATION PLAN	ROP.jpg	05/26/2026
INTERIM PERMIT NOTARY PAGE	Notary.jpg	05/26/2026
MENU	menu.pdf	05/26/2026
QUESTIONNAIRE	jacobo quest.jpeg	06/01/2026
QUESTIONNAIRE	jacobo question.jpg	06/01/2026
MISCELLANEOUS	statement luz.png	06/01/2026
MISCELLANEOUS	statement jac.jpeg	06/01/2026
	menu.pdf	06/18/2026
	TITLE 4 BASIC.pdf	06/22/2026
	TITLE 4.pdf	06/22/2026

ALIEN STATUS JACOBO 3.pdf	06/22/2026
ALIEN STATUS JACOBO.pdf	06/22/2026
AS LUZ 3.pdf	06/22/2026
AS LUZ.pdf	06/22/2026
DIAGRAM.pdf	06/22/2026
I PERMIT.pdf	06/22/2026
ID CARD LUZ.pdf	06/22/2026
NATURALIZATION CERTIFICATE JACOBO.pdf	06/22/2026
OPERATIONAL PLAN 2.pdf	06/22/2026
PQ JACOBO 2.pdf	06/22/2026
OPERATIONAL PLAN.pdf	06/22/2026
PQ JACOBO.pdf	06/22/2026
PQ LUZ 2.pdf	06/22/2026
PQ LUZ.pdf	06/22/2026
RRFA 2.pdf	06/22/2026
RRFA.pdf	06/22/2026
STATEMENT JACOBO.pdf	06/22/2026
STATEMENT LUZ.pdf	06/22/2026

State of Arizona
Department of Liquor Licenses and Control

Created 06/24/2026 @ 11:47:23 AM

Local Governing Body Report

LICENSE

Number:	INP100038815	Type:	INP INTERIM PERMIT
Name:	TACO GIRO MEXICAN GRILL & SEAFOOD		
State:	Active		
Issue Date:	06/24/2026	Expiration Date:	10/05/2026
Original Issue Date:	06/24/2026		
Location:	13160 E COLOSSAL CAVE ROAD #100 VAIL, AZ 85641 USA		
Mailing Address:	13160 E COLOSSAL CAVE ROAD #100 VAIL, AZ 85641 USA		
Phone:	(520)488-0732		
Alt. Phone:	(520)246-1598		
Email:	LUCEROACOSTA32@YAHOO.COM		

AGENT

Name:	LUZ MARIA ACOSTA DE RAMIREZ
Gender:	Female
Correspondence Address:	4053 E SHADOW BRANCH DRIVE TUCSON, AZ 85756 USA
Phone:	(520)488-0732
Alt. Phone:	(520)246-1598
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Name:	VALDEZ ACOSTA LLC
Contact Name:	LUZ MARIA ACOSTA DE RAMIREZ
Type:	LIMITED LIABILITY COMPANY
AZ CC File Number:	State of Incorporation:
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Email:	LUCEROACOSTA32@YAHOO.COM

Officers / Stockholders

Name:	Title:	% Interest:
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JACOBO VALDEZ	Member	30.00

VALDEZ ACOSTA LLC - Member

Name: JACOBO VALDEZ
Gender: Male
Correspondence Address: 13160 E COLOSSAL CAVE ROAD
#100
VAIL, AZ 85641
USA
Phone: (520)245-7735
Alt. Phone:
Email: TACOGIROINA@GMAIL.COM

VALDEZ ACOSTA LLC - Member

Name: LUZ MARIA ACOSTA DE RAMIREZ
Gender: Female
Correspondence Address: 4053 E SHADOW BRANCH DRIVE
TUCSON, AZ 85756
USA
Phone: (520)246-1598
Alt. Phone:
Email: LUCEROACOSTA32@YAHOO.COM

MANAGERS

Name: LUZ MARIA ACOSTA DE RAMIREZ
Gender: Female
Correspondence Address: 13160 E COLOSSAL CAVE ROAD
#100
VAIL, AZ 85641
USA
Phone: (520)246-1598
Alt. Phone:
Email: LUCEROACOSTA32@YAHOO.COM

APPLICATION INFORMATION

Application Number: 401517
Application Type: New Application
Created Date: 06/01/2026

QUESTIONS & ANSWERS

INP Interim Permit

- 1) Enter License Number currently at location # 012100035639
- 2) Is the license currently in use? yes
- 3) Submit the interim permit section of the license series application you are applying for when you reach the upload page. yes

APPLICATION INFORMATION

Application Number: 401517
Application Type: New Application
Created Date: 06/01/2026

QUESTIONS & ANSWERS

INP Interim Permit

- 1) Enter License Number currently at location
- 2) Is the license currently in use?
- 3) Submit the interim permit section of the license series application you are applying for when you reach the upload page.

SECTION 5 - Organization

EACH PERSON LISTED **MUST** SUBMIT A PERSONAL QUESTIONNAIRE FORM, FINGERPRINT CARD, AND \$22 PROCESSING FEE PER CARD.

Fingerprint requirements: A.R.S. § 4-202 <https://azliquor.gov/fingerprints.cfm>

1. If the applicant is an entity, not an individual, answer questions A and B.

A) Date Incorporated/Organized: _____ State where Incorporated/Organized: _____

B) AZ Corporation or AZ L.L.C. Entity No: _____ Approval Date: _____

2. List any individual or entity that owns interest of 10% or more, and/or has control. If the owner/member listed below owns another entity, **MUST** attach a statement which includes the liquor license number involved.

Name	Title	%	Complete Mailing Address

(Attach additional sheet if necessary)

SECTION 6 - Interim Permit

1. Current license number at the location: 0121000351039 Is the license currently in use? ☒ Yes ☐ No

2. If **NOT** currently in use, how long has it been since the license was last used at this location? _____

Current Licensee Name: <u>Luz Maria Arrostade Ramirez</u> Signature: <u>[Signature]</u>	
State of <u>AZ</u>	 GLORIA PALLANES Notary Public - Arizona Pima County Commission # 634699 My Commission Expires August 12, 2026 Notary Seal
County of <u>Pima</u>	
Signed before me on this <u>17</u> day of <u>May</u> , 20 <u>26</u>	
Notary Signature <u>[Signature]</u>	
My commission expires on <u>12</u> day of <u>Aug</u> , 20 <u>26</u>	

26 5 23 49. Sept 11 2025



Arizona Department of Liquor Licenses and Control
<https://www.azliquor.gov>
 (602) 542-5141

RESTAURANT OPERATION PLAN
 RESTAURANT SERIES 12 AND
 HOTEL/MOTEL SERIES 11 ONLY

DLC USE ONLY

Job #: 400538

Date Accepted: 6-12-26

LC:

License #:

1. Name of restaurant (Please print): TACO GIRO Mexican Grill & Seafood.
2. Must indicate the equipment below by Make, Model, and Capacity:

LIST ONLY THE FOLLOWING - NO ATTACHMENTS

Grill	VOLLRATH, 40840, 60" Griddle
Oven	VULCAN, 365-LBN, 215,000 BTU
Freezer	KOLPAK, CUSTOM
Refrigerator	KOLPAK, CUSTOM.
Sink	EAGLE, 314-16-1-24LR.
Dish Washing Facilities	EAGLE, 314-16-1-24LR.
Food Preparation Counter (Dimensions)	48in x 30in x 35in, 60in x 18in x 35in
Other	

3. Attach a copy of your FULL menu with pricing INCLUDING NON-ALCOHOLIC BEVERAGES

4. What percentage of your public premises is used primarily for restaurant dining?

(Do not include kitchen, bar, hi-top tables, or game area.) 30 %

5. Does your restaurant have a bar area that is distinct and separate from the dining area? ☒ YES ☐ No

(If yes, what percentage of the public floor space does this area cover?) 15 %

6. List the seating capacity for:

a) Restaurant dining area of your premises:
 (DO NOT INCLUDE PATIO SEATING)

[48]

b) Bar area

[+ 6]

TOTAL [= 54]

7. What type of dinnerware is primarily used in your restaurant? ☒ Reusable ☐ Disposable ☐ Both

8. Does your restaurant contain any games, televisions, or any other entertainment? ☒ Yes ☐ No

If yes, specify what types and how many (examples: 4-TV's, 2-Pool Tables, 1-Video Game, etc.)

3 TVs

9. Do you have live entertainment or dancing? ☐ Yes ☒ No

If yes, what type and how often (example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

10. List number of employees for each position:

Position	How many
Cooks	1
Bartenders	
Hostesses	
Managers	1
Servers	4
Other (Dishwasher)	1
Other ()	
Other ()	

I, (Print Full Name) Luz Maria Acosta hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Applicant Signature: [Signature]



Arizona Department of Liquor Licenses and Control
<https://www.azliquor.gov>
 (602) 542-5141

**RECORDS REQUIRED FOR AUDIT
 RESTAURANT/HOTEL/MOTEL**

DLLC USE ONLY

Job #:	400538
Date Accepted:	6-12-20
LC:	
License #:	

In the event of an audit, you will be asked to provide to the Department any documents necessary to determine Compliance with A.R.S. 54-205.02(G). Such documents requested may include however, are not limited to:

1. Name of restaurant (Please print): TACO GIRO Mexican Grill & Seafood
2. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
3. A list of all food and liquor vendors
4. The restaurant menu used during the audit period
5. A price list for alcoholic beverages during the audit period
6. Mark-up figures on food and alcoholic products during the audit period
7. A recent, accurate inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
8. Monthly Inventory Figures - beginning and ending figures for food and liquor
9. Chart of accounts (copy)
10. Financial Statements-Income Statements-Balance Sheets
11. General Ledger
 - A. Sales Journals/Monthly Sales Schedules
 - 1) Daily sales Reports (to include the name of each waitress/waiter, bartender, etc. with sales for that day)
 - 2) Daily Cash Register Tapes - Journal Tapes and Z-tapes
 - 3) Dated Guest Checks
 - 4) Coupons/Specials/Discounts
 - 5) Any other evidence to support income from food and liquor sales
 - B. Cash Receipts/Disbursement Journals
 - 1) Daily Bank Deposit Slips
 - 2) Bank Statements and canceled checks
12. Tax Records
 - A. Transaction Privilege Sales, Use and Severance Tax Return (copies)
 - B. Income Tax Return - city, state and federal (copies)
 - C. Any supporting books, records, schedules or documents used in preparation of tax returns

13. Payroll Records

- A. Copies of all reports required by the State and Federal Government
- B. Employee Log (A.R.S. §4-119)
- C. Employee time cards (actual document used to sign in and out each workday)
- D. Payroll records for all employees showing hours worked each week and hourly wages

14. Off-site Catering Records (must be complete and separate from restaurant records)

- A. All documents that support the income derived from the sale of food off the license premises.
- B. All documents which support purchases made for food to be sold off the licensed premises.
- C. All coupons/specials/discounts

The sophistication of record keeping varies from establishment to establishment. Regardless of each licensee's accounting methods, the amount of gross revenue derived from the sale of food and liquor must be substantially documented.

**REVOCATION OF YOUR LIQUOR LICENSE MAY OCCUR IF YOU FAIL TO COMPLY WITH
A.R.S. §4-210(A)7 AND A.R.S. §4-205.02(G).**

A.R.S. §4-210(A) 7

The licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquors and, in the case of a restaurant or hotel-motel licensee, all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of food.

A.R.S. §4-205.02(M)

For the purpose of this section:

Restaurant: an establishment that derives at least forty percent (40%) of its gross revenue from the sale of food

Gross revenue: the revenue derived from all sales of food and spirituous liquor on the licensed premises regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any other license that has been issued for the premises pursuant to this article.

Declaration:

I, (Print Name) Luz Maria Acosta de Ramirez, declare under penalty of perjury that I am authorized to submit this application. I have read the contents and to the best of my knowledge believe all statements made on this application to be true, correct, and complete.

Signature: [Signature]

MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH RECORDS REQUIRED BY THE STATE



TACO GIRO[®]

MEXICAN GRILL & SEAFOOD

Se incluye el 18% de propina para grupos de 6 o más personas.
18% gratuity will be included for parties of 6 or more
*Las fotos pueden variar por locacion / Photos may vary by location

26 3 19 44. 841 810-36

DRINKS BEBIDAS

MARGARITAS

MARGARITA DE SABORES

Elja su sabor favorito \$10.99
- Limon - Fresa - Mango - Sandia
- Durazno - Tamarindo
Pick your favorite flavor
- Lime - Strawberry - Mango
- Watermelon - Peach - Tamarind

MARGARITA DE LA CASA

Limon en las rocas \$9.99
Lime on the rocks

EL GIRO MARGARITA

36 oz glass \$25.99
Solo en las rocas/ Only on the rocks

CHILIMOY MARGARITA \$11.99

PATRON MARGARITA \$17.99

Frozen chilymoy margarita served in Patron bottle

CADILLAC MARGARITA \$13.99

Lime margarita - Grand Marnier
- Citrus juice

CANTARITO PREPARADO \$13.99

Tequila - Squir - Citrus Juice
Fruit

PALOMA \$12.99

Tequila - Squir - Club Soda - Lime

QUERIDA \$12.99

Tequila - Orange and pineapple juice
Granadine

MICHELADAS

MICHELADA \$14.99

*MICHELADA GEMELA \$27.99

Our house michelada mix
- shrimp - shrimp juice
- two beers

*GIRO MICHELADA \$21.99

Beer-our house michelada mix
- shrimp juice - candy

RUBIA \$13.99

Margarita con cerveza clara

MORENA \$13.99

Margarita con cerveza oscura

BEER

CERVEZA IMPORTADA \$5.99

Imported beer

CERVEZA DOMESTICA \$4.99

Domestic beer

DRAFT BEER

Ask server for selection
Pregunta por nuestra seleccion

GRANDE Tall \$12.99

CHICO Short \$5.99

MICHELADA GEMELA

MICHELADA GIRO

CADILLAC MARGARITA

LICOR DE RESERVA

BUCHANAN'S 18
REMY MARTIN 1738
GRAN PATRON
TEQUILA DON JULIO 70
TEQUILA DON JULIO 1942

\$20.99
\$21.99
\$42.99
\$20.99
\$41.99

TEQUILA HERRADURA ULTRA
TEQUILA SAN MATIAS
TEQUILA GRAN PATRON PLATINO
CLASE AZUL SILVER
CLASE AZUL REPOSADO

\$15.99
\$21.99
\$37.99
\$36.99
\$47.99

*WARNING: Consuming these raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food borne illness.
*AVISO IMPORTANTE: El consumo de estas carnes, aves, mariscos, pescados, huevos crudos o poco cocidos puede aumentar el riesgo de contraer enfermedades transmitidas por los alimentos.

100% POLYESTER

DRINKS BEBIDAS

TEQUILA SILVER

PATRON	\$14.99
DON JULIO BLANCO	\$12.99
HERRADURA	\$12.99
HORNITOS	\$11.99
JOSE CUERVO Tradicional	\$11.99
MAESTRO DOBEL	\$12.99

TEQUILA REPOSADO

PATRON	\$15.99
DON JULIO	\$13.99
HERRADURA	\$13.99
CORRALEJO	\$12.99
CAZADORES	\$12.99
HORNITOS	\$12.99
JOSE CUERVO Tradicional	\$12.99
MAESTRO DOBEL	\$13.99

TEQUILA AÑEJO

PATRON	\$16.99
DON JULIO	\$14.99
HERRADURA	\$15.99
CORRALEJO	\$13.99
CAZADORES	\$13.99
HORNITOS	\$13.99

COGNAC

HENNESSY	\$12.99
REMY MARTIN	\$12.99

GIN

BOMBAY SAPPHIRE	\$11.99
TANQUERAY	\$10.99

RUM

BACARDI	\$10.99
CAPTAIN MORGAN	\$9.99
MALIBU	\$10.99

VODKA

ABSOLUT	\$10.99
SKY	\$9.99
TITO'S	\$10.99

BRANDY

PRESIDENTE	\$10.99
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WHISKEY

BUCHANAN'S 12	\$16.99
CROWN ROYAL	\$12.99
CROWN ROYAL APPLE	\$12.99
JACK DANIEL'S	\$11.99
JACK DANIEL'S HONEY	\$12.99
JIM BEAM	\$10.99

VINOS

MERLOT	\$9.99
CABERNET SAUVIGNON	\$9.99
CHARDONAY	\$9.99
PINOT GRIGIO	\$9.99
MOSCATO	\$9.99

BEBIDAS

SODAS	Free Refill \$3.99
Coke	Diet Coke
Coke Cero	Sprite
Dr Pepper	Fanta
Fuze Raspberry	
ICED TEA	Free Refill \$3.99
ARNOLD PALMER	No Refill \$3.99
CHOCOMILK	No Refill \$4.99
JUGO DE MANZANA	No Refill \$3.99
Apple juice	

BEBIDAS NATURALES

JUGO DE NARANJA	No Refill \$10.99
Fresh squeezed orange juice	
AGUAS FRESCAS	No Refill \$4.99
Limonada	Horchata
Jamaica	
LIMONADA MINERAL	No Refill \$4.99

BEBIDAS CALIENTES

CAFE	Free Refill \$3.99
DESCAFEINADO	Free Refill \$3.99
TE DE SABORES	No Refill \$3.99



PATRON
MARGARITA



TEQUILA
100% AGAVE



LAVANDER
MARGARITA



JAMAICA
MARGARITA



COCONUT
BREEZE

2013 10/14/14 10/10/14

DRINKS BEBIDAS

MIXED DRINKS

LONG ISLAND \$12.99

CUCUMBER COCKTAIL \$11.99

PIÑA COLADA \$10.99

DAQUIRI \$10.99

ADIOS \$10.99

Tequila · Rum · Vodka · Gin
Margarita mix

SEX ON THE BEACH \$12.99

BLUE HAWAIIAN \$12.99

MULE \$11.99

CHERRY WHISKEY \$11.99

JAMAICA TEQUILA \$11.99

ROSSINI TEQUILA \$11.99

COCONUT BREEZE \$11.99

CHILIMOY

MIMOSA

LONG
ISLAND

BLUE
HAWAIIAN

ADIOS

CUCUMBER
COCKTAIL

MULE

CHERRY
WHISKEY

2015 05 19 14:14 PM 1025

DRINKS BEBIDAS

MORNING FAVORITES

BLOODY MARY \$11.99

MIMOSA \$11.99

WHITE RUSSIAN \$11.99

TEQUILA SUNRISE \$11.99

SHOTS

MEXICAN CANDY \$7.99

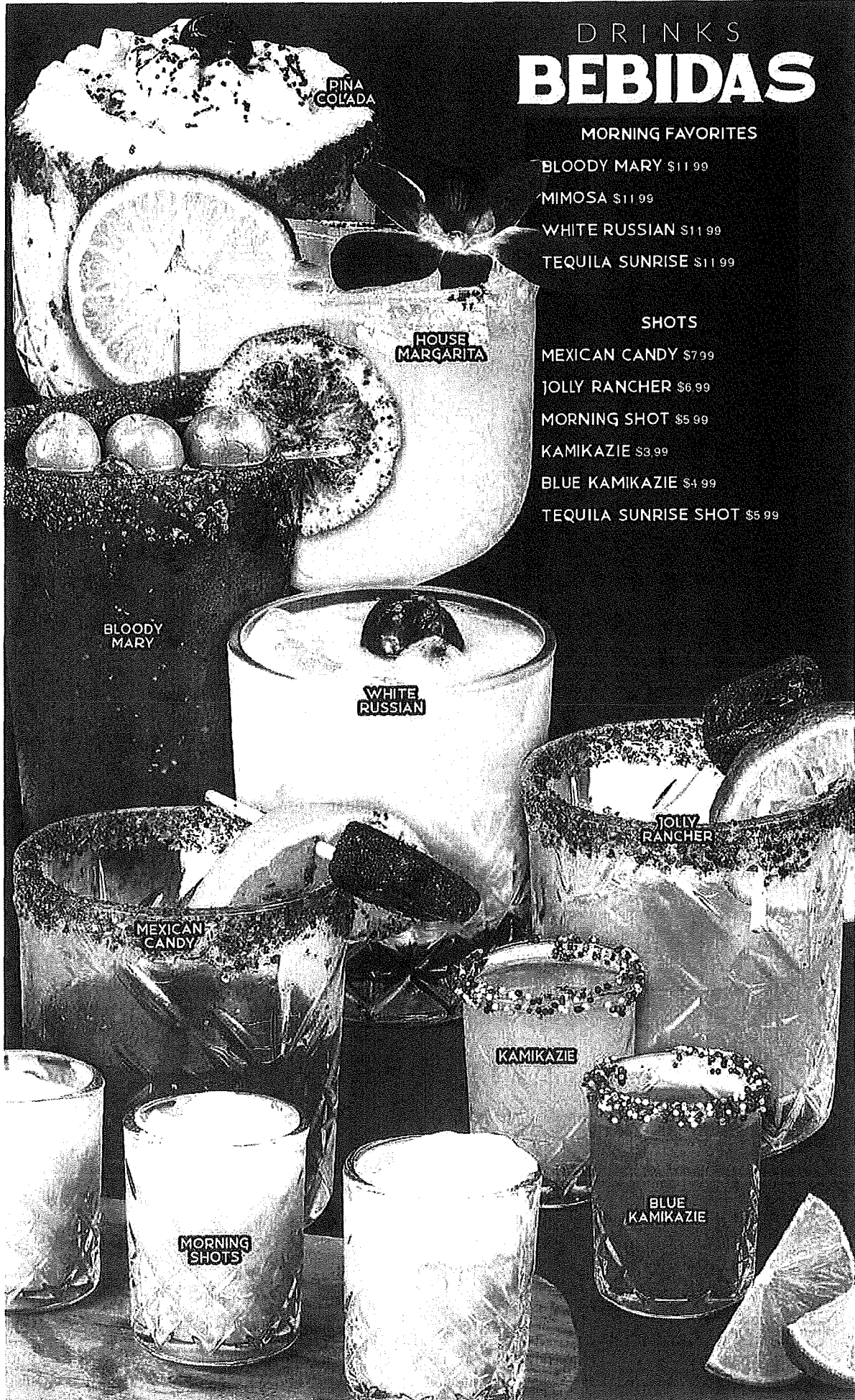
JOLLY RANCHER \$6.99

MORNING SHOT \$5.99

KAMIKAZIE \$3.99

BLUE KAMIKAZIE \$4.99

TEQUILA SUNRISE SHOT \$5.99



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NEW DISHES PLATILLOS NUEVOS

NEW

RIB-EYE

New Rib-eye served with rice and beans \$29.99

NEW

RIB-EYE CON CAMARONES

New Grilled shrimp served with rice and a baked potato \$32.99

NEW

PARRILLADA MEXICANA

New Steak, chicken, chorizo, shrimp wrapped with bacon, shrimp, fresh cheese and toreados chili peppers \$68.99

NEW

ENCHILADAS DE MOLE

Two corn tortillas filled with shredded chicken, smothered in homemade mole poblano, and topped with fresh cheese, onions, and crema. \$17.99

NEW

BURRITO DE MOLE

Burrito filled with rice, refried beans, and chicken, smothered in our homemade mole sauce. Topped with melted cheese, crema, and sesame seeds. \$18.99

NEW

QUESABIRRIAS

Three crispy tacos filled with tender beef burra and melted cheese, served with a rich, flavorful consommé on the side for dipping. \$17.99

NEW

TACOS GOBERNADOR

Three grilled corn tortilla tacos, filled with sautéed shrimp or octopus, onions, bell peppers, garlic, and melted cheese. \$17.99

RIB EYE CON CAMARONES



TACOS
GOBERNADOR



QUESABIRRIAS



ENCHILADAS
DE MOLE



BURRITO
DE MOLE



PARRILLADA MEXICANA



*WARNING: Consuming these raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food borne illness.
*ADVERTENCIA: El consumo de estas carnes, aves, mariscos, ostras, mariscos crudos o poco cocidos puede aumentar el riesgo de contraer enfermedades transmitidas por los alimentos.

26 6 19 14, Sept #1026

APPETIZERS APERITIVOS

CHORIQUESO CON GUACAMOLE

Melted cheese with chorizo
Served with guacamole and tortillas \$14.99

MOLCAJETE GUACAMOLE

Made fresh at your table \$12.99

NACHOS O NACHOS DE PAPAS FRITAS

Chicken, steak, shredded beef, pork or shrimp
Served with beans, enchilada sauce, Jack cheese,
sour cream, guacamole and pico \$17.99

(4) TAQUITOS CON GUACAMOLE

(4) Crispy rolled chicken or beef taquitos served on a bed of
tangy green sauce \$13.99

QUESO FUNDIDO CON GUACAMOLE

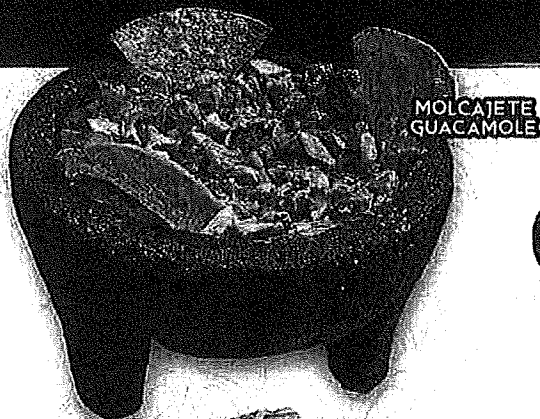
Melted cheese served with guacamole and tortillas \$14.99

QUESADILLA

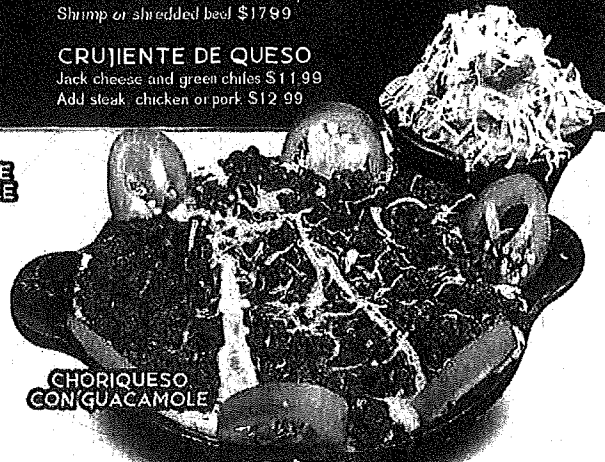
Cheese \$8.99 Steak, chicken or pork \$16.99
Shrimp or shredded beef \$17.99

CRUJIENTE DE QUESO

Jack cheese and green chiles \$11.99
Add steak, chicken or pork \$12.99



MOLCAJETE
GUACAMOLE



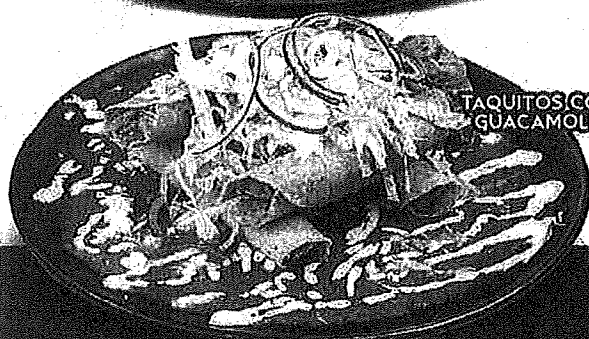
CHORIQUESO
CON GUACAMOLE



QUESADILLA



CRUJIENTE
DE QUESO



TAQUITOS CON
GUACAMOLE



NACHOS DE
PAPAS FRITAS

*OSTIONES MONTADOS

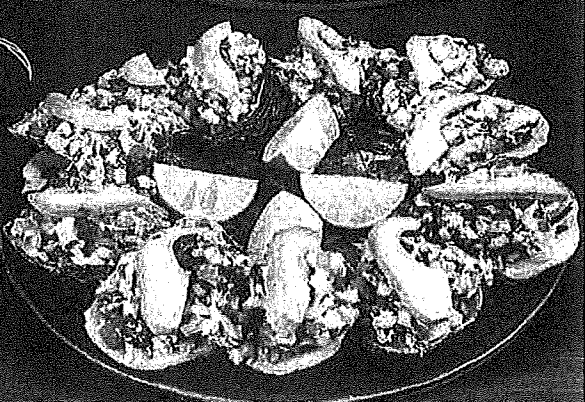
Oysters in their shell with shrimp ceviche
and avocado (1Doz) \$46.99 (1/2Doz) \$29.99

*OSTIONES

Half Shell Oysters
(1Doz) \$30.99 (1/2Doz) \$17.99

*TRAGOS DE OSTION CON TEQUILA

Oysters, Shots
(1Doz) \$37.99 (1/2Doz) \$21.99



*WARNING: Consuming these raw or undercooked meats, poultry,
seafood, shellfish, oysters or eggs may increase your risk of food borne
illness.
*AVISO: El consumo de estas carnes, aves, mariscos,
carnes, huevos crudos o poco cocidos puede aumentar el riesgo
de contraer enfermedades transmitidas por los alimentos.

SEAFOOD MARISCOS

Todas las tostadas se sirven con tomate, pepino, cebolla, cilantro, aguacate y salsa especial.
All tostadas are served with tomato, cucumber, onion, cilantro, avocado and special sauce.

*TOSTADA DE CAMARON

Cooked shrimp \$11.99

*TOSTADA AGUACHILE

Shrimp cured in citrus juice, red or green spicy sauce, avocado and onions \$14.99

*TOSTADA CAMPECHANA

Cooked shrimp, ceviche, octopus, surimi and abalone \$15.99

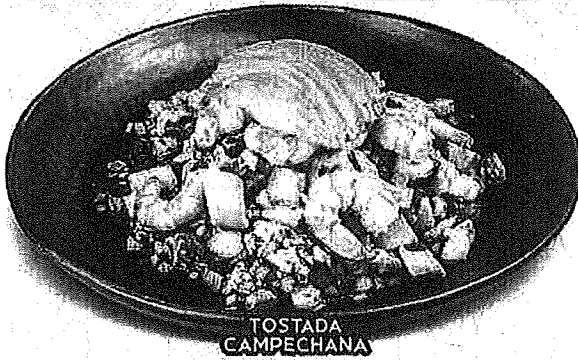
*TOSTADA DE CEVICHE

Cured shrimp \$10.99

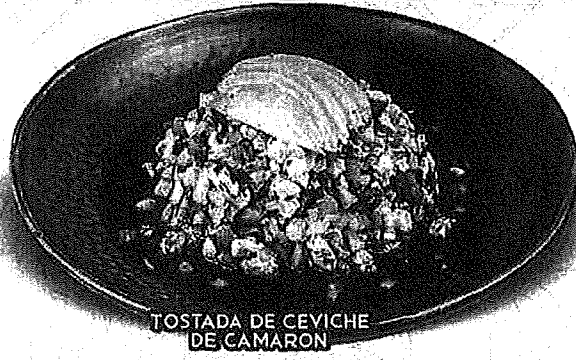
Cured fish \$9.99

*TOSTADA CARIBENA

Shrimp cured in citrus juice, orange and mango \$13.99



TOSTADA
CAMPECHANA



TOSTADA DE CEVICHE
DE CAMARON

COCTELES COCKTAILS

Todos los cocteles se sirven con tomate, pepino, cebolla, cilantro, aguacate y salsa especial.
All cocktails are served with tomato, cucumber, onion, cilantro, avocado and special sauce.

*COCTEL CAMPECHANA

Cooked shrimp, ceviche, octopus, surimi, abalone, jalapa imitation and one oyster \$24.99

*COCTEL

Shrimp \$21.99
Shrimp and octopus \$22.99

*COCTEL MALEFICIO

Cooked and cured shrimp, octopus and scallops \$27.99



WARNING: Consuming these raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food borne illness.
AVISO IMPORTANTE: El consumo de estas carnes, aves, mariscos, crustaceos, mariscos crudos o poco cocidos puede aumentar el riesgo de contraer enfermedades transmitidas por los alimentos.

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SEAFOOD MARISCOS

*TORRE GIRO

Cooked and cured shrimp, scallops, surimi, shrimp and fish ceviche, octopus \$39.99

*BOTANA GIRO

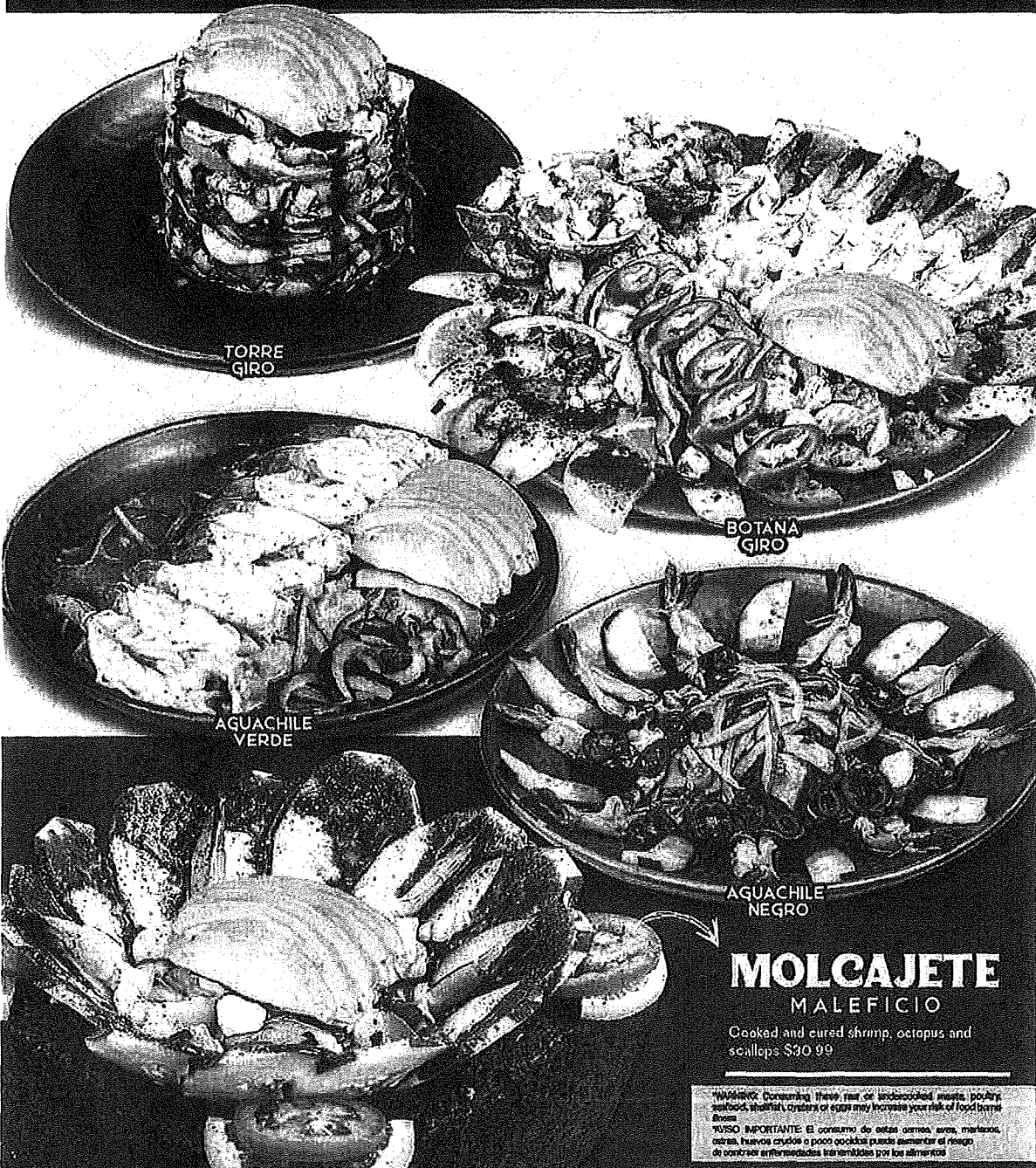
Cooked and cured shrimp, octopus, abalone, scallops and (2) oysters \$39.99

*AGUACHILES ROJOS O VERDES

Shrimp cured citrus juice, red or green spicy sauce \$25.99

*AGUACHILE NEGRO

Shrimp cured citrus juice, black spicy sauce \$27.99



TORRE
GIRO

BOTANA
GIRO

AGUACHILE
VERDE

AGUACHILE
NEGRO

MOLCAJETE MALEFICIO

Cooked and cured shrimp, octopus and scallops \$30.99

*WARNING: Consuming these raw or undercooked meats, poultry, seafood, shellfish, crustaceans or eggs may increase your risk of food borne illness.
*AVISO IMPORTANTE: El consumo de estos carnes, aves, mariscos, crustáceos, huevos crudos o poco cocidos puede aumentar el riesgo de contraer enfermedades transmitidas por los alimentos.

PREMIUM SIDES

1. SIDE OF 7 CAMARONES COSTA AZUL \$24.99
2. SIDE OF 7 CAMARONES A LA PLANCHA \$11.99
3. SIDE OF 7 CAMARONES EMPANIZADOS \$11.99

4. SIDE OF FILETE A LA PLANCHA \$13.99
5. SIDE OF CALLO \$14.99
6. MOJARRA FRITA \$14.99

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SEAFOOD MARISCOS

Todos los platos se sirven con arroz, frijoles, guacamole, ensalada y tortillas.
All plates are served with rice, beans, guacamole, salad and tortillas

*CAMARONES RANCHEROS

Shrimp in Española sauce, bell peppers and onions \$21.99

*CAMARONES AL MOJO DE AJO

Shrimp in garlic butter \$21.99

*CAMARONES A LA DIABLA

Shrimp in red hot diablo sauce \$21.99

*CAMARONES COSTA AZUL

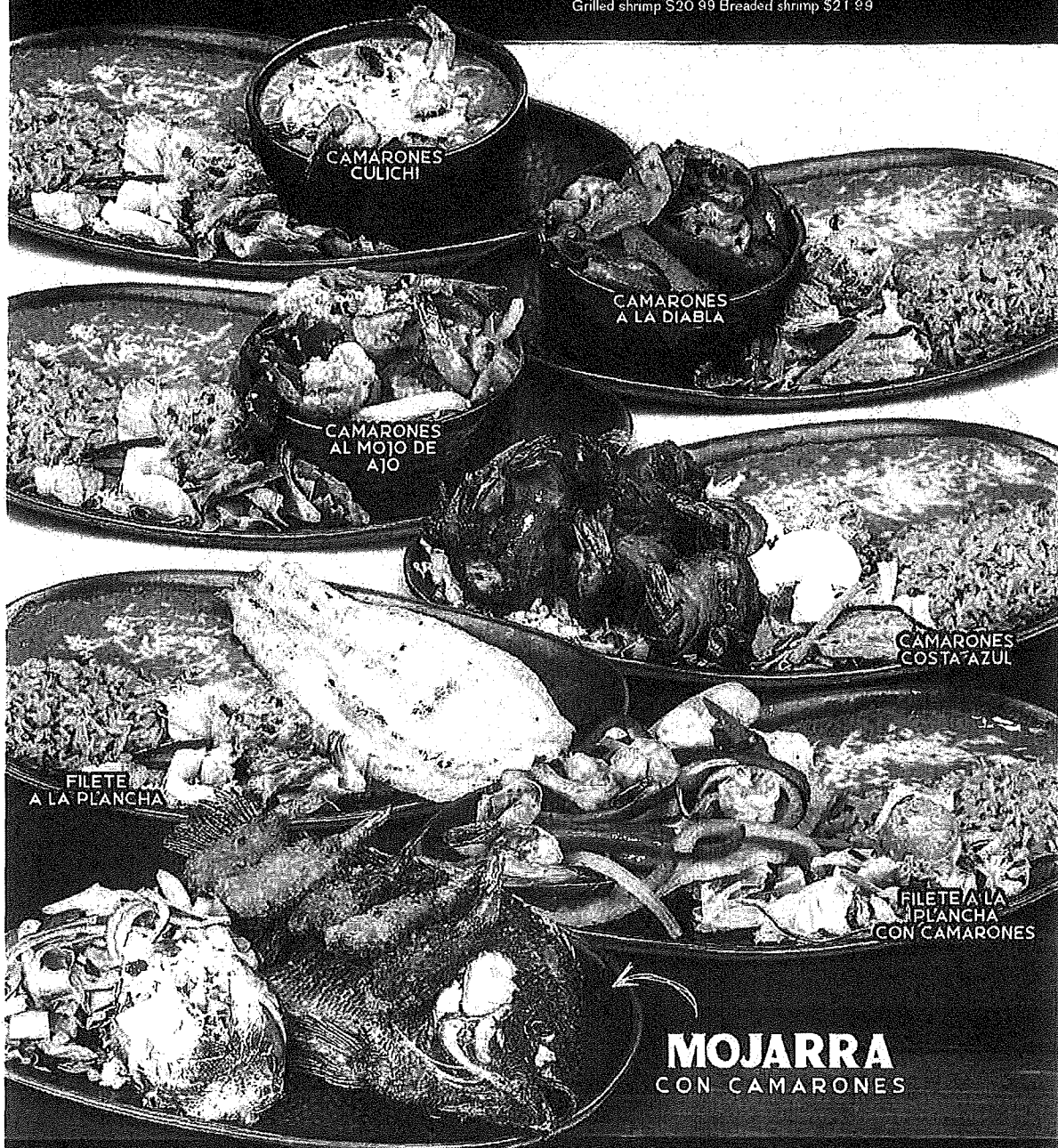
Shrimp wrapped in bacon stuffed with surimi \$31.99

*CAMARONES CULICHI

Shrimp in roasted poblano chili cream sauce \$22.99

*CAMARONES A LA PLANCHA O EMPANIZADOS

Grilled shrimp \$20.99 Breaded shrimp \$21.99



*FILETE A LA PLANCHA O EMPANIZADO

Grilled fish fillet \$17.99 Breaded fish fillet \$21.99

*FILETE AL MOJO DE AJO

Fish fillet in garlic butter \$19.99

*FILETE CON CAMARONES

Fish fillet with your choice of shrimp, rice, beans, salad and tortillas \$25.99

*MOJARRA

Fried tilapia, rice and beans \$20.99

Fried tilapia with your choice of shrimp, salad, baked potato and tortillas \$30.99

*FIESTA PLATE

5 a la diablo shrimp, 5 garlic shrimp, 5 costa azul shrimp, rice, salad and tortillas \$41.99

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COMBINATIONS COMBINACIONES

Todos los platos se sirven con arroz, frijoles y ensalada
All plates are served with rice, beans and salad

1. TACO Y ENCHILADA

One cheese enchilada and one shredded beef taco \$15.99

2. TACO, ENCHILADA Y CHILE RELLENO

One cheese enchilada, one shredded beef taco and one chile relleno \$21.99

3. ENCHILADAS CULICHI

Chicken, shredded beef, ground beef, shrimp or cheese \$18.99

4. (2) ENCHILADAS ROJAS

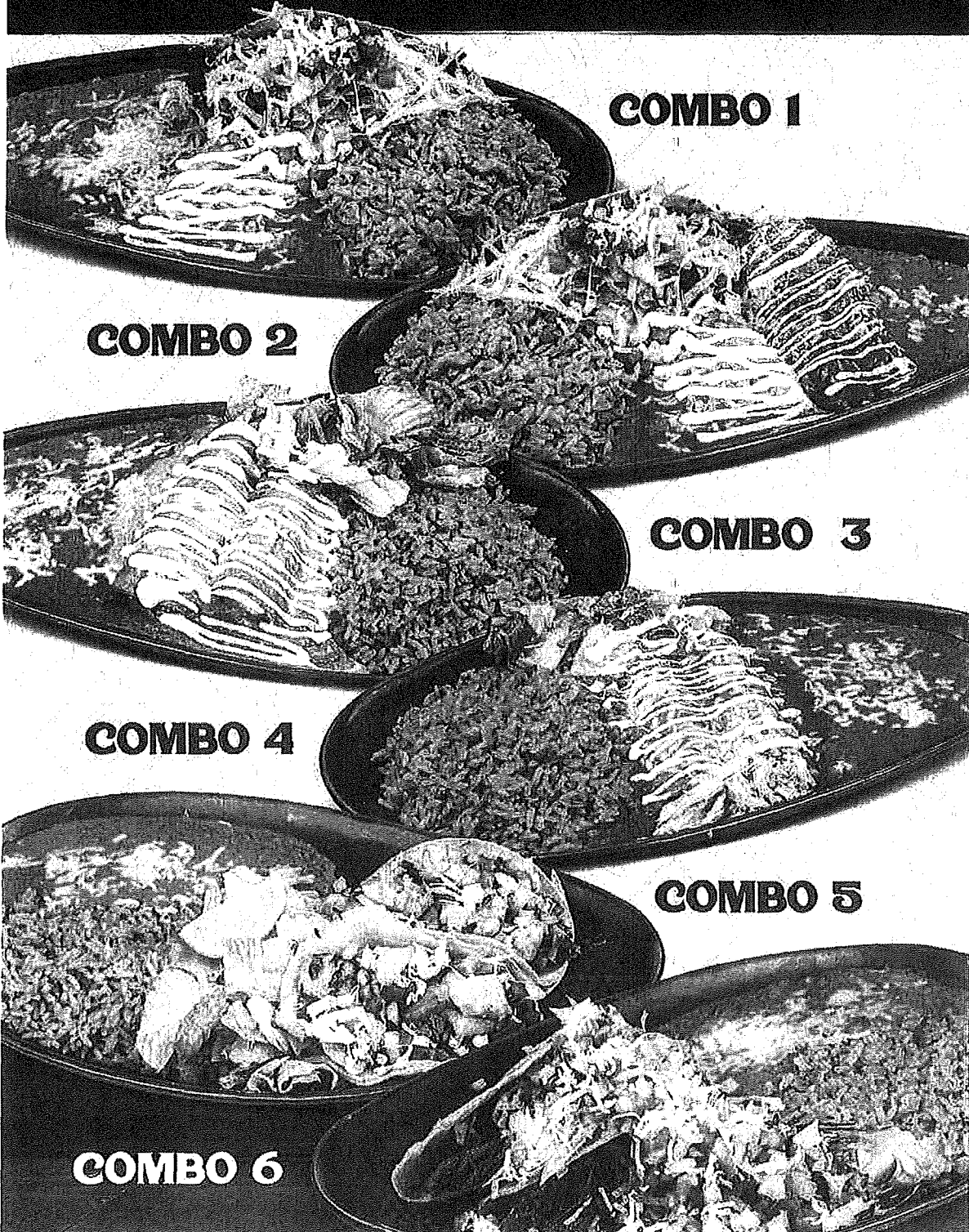
Cheese, chicken, shredded beef, ground beef or shrimp with red sauce \$17.99

*5. (2) TACOS DE CAMARON O PESCADO

Two shrimp or fish tacos breaded or grilled \$16.99

6. (2) TACOS DE CARNE O POLLO

Two beef or chicken tacos \$15.99



COMBINATIONS COMBINACIONES

Todos los platos se sirven con arroz, frijoles y ensalada
All plates are served with rice, beans and salad

7. CHILE VERDE
Pork green chile \$15.99

8. (2) TAQUITOS ENROLLADOS
Two rolled beef or chicken taquitos \$14.99

9. ENCHILADAS SUIZAS
Cheese, chicken, shredded beef, ground beef or shrimp \$17.99

10. MINI CHIMIS DE POLLO O CARNE
Chicken or beef \$17.99

11. CHILE RELLENO
(1) Chile relleno \$16.99 - (2) chiles rellenos \$20.99

12. (1) TAMAL DE CARNE
One beef tamale \$13.99

13. EL GIRO PLATE
One chile relleno, one beef tamale, one chicken enchilada, one shredded beef taco and one bean tostada \$25.99



COMBO 7

COMBO 8

COMBO 9

COMBO 10

COMBO 13
EL GIRO PLATE

PREMIUM SIDES

SALSA CULICHI (12 OZ) \$10.99
MOLE SAUCE (12 OZ) \$10.99
ENCHILADA SAUCE (12 OZ) \$9.99
SALSA VERDE (12 OZ) \$12.99
SIDE OF CHILE VERDE \$9.99

SIDE ENCHILADA \$6.99
(Verde, Roja, or Culichi)
SIDE CHILE RELLENO \$7.99
SIDE TAMAL \$6.99
MINI CHIMICHANGA \$6.99
SIDE TAQUITO \$4.99

3 CHILES TOREADOS \$3.99
REGULAR FRIES \$4.99

***WARNING: Consuming these raw or undercooked meats, poultry, seafood, shellfish, eggs or eggs may increase your risk of food borne illness.
***MUY IMPORTANTE: El consumo de estas carnes, aves, mariscos, seafood, huevos crudos o poco cocidos puede aumentar el riesgo de contraer enfermedades transmitidas por los alimentos.

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MEXICAN PLATES MEXICANOS

Todos los platos se sirven con arroz, frijoles, ensalada, guacamole y tortillas.
All plates are served with rice, beans, salad, guacamole and tortillas

MOLCAJETE MEXICANO

Chicken, steak, chicken, fresh cheese, cactus and cambray onion \$29.99

'MOLCAJETE MIXTO

Shrimp, steak, chicken, fresh cheese, cactus and cambray onion \$29.99

'MOLCAJETE DE CAMARON

Shrimp, fresh cheese, cactus and cambray onion \$28.99



MOLCAJETE MIXTO

MOLCAJETE DE CAMARON

MOLCAJETE MEXICANO

*CAUTION: Consuming these raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food borne illness.
*RISGO: El consumo de estas carnes, aves, mariscos, ostras, huevos ostras o poco cocidos puede aumentar el riesgo de contraer enfermedades transmitidas por los alimentos.

PREMIUM SIDES

FRIJOLES Beans \$3.99

ARROZ Rice \$3.99

ARROZ Y FRIJOLES \$4.99

Rice and beans

PAPA AL HORNO \$5.99

Baked potato

TORTILLA DE HARINAS \$1.99

Flour tortilla

TORTILLA DE MAIZ \$1.99

Corn tortilla

(3) NOPALES Cactus \$7.99

PECHUGA A LA PLANCHA

Grill chicken breast \$11.99

CARNE ASADA Steak \$14.99

QUESO FRESCO \$7.99

(3) CHILES TEREADOS \$2.99

(7) CAMARONES A

LA PLANCHA \$11.99

Grilled shrimp

AQUACATE \$4.99

Avocado

GUACAMOLE \$5.99

CREMA \$2.99

Sour Cream

QUESO RALLADO \$3.99

Jack cheese

25 6 19 147. Ref: M1027

MEXICAN PLATES MEXICANOS

Todos los platos se sirven con arroz, frijoles, ensalada, guacamole y tortillas.
All plates are served with rice, beans, salad, guacamole and tortillas

PECHUGA A LA PLANCHA

Grilled chicken breast \$19.99

CARNE ASADA Steak \$23.99

*CARNE ASADA Y CAMARONES

Steak and grilled shrimp \$25.99

TAMPIQUEÑA RIB-EYE

Steak and one cheese enchilada \$27.99

MILANESA

Steak or chicken \$19.99

*FAJITAS MIXTAS

Chicken, steak and shrimp \$29.99

*FAJITAS DE CAMARON

Shrimp \$27.99

FAJITAS VEGETARIANAS

Veggie \$18.99

FAJITAS DE POLLO

Chicken breast \$22.99

FAJITAS DE ASADA

Steak \$27.99



FAJITAS

WARNING: Consuming these raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food borne illness.
AVISO IMPORTANTE: El consumo de estas carnes, aves, mariscos, crustáceos, moluscos o poco cocidos puede aumentar el riesgo de contraer enfermedades transmitidas por los alimentos.

CARNE ASADA

26 6 19 149, Dep. 10/27

SOUPS CALDOS

La mayoría de los platos se sirven con arroz, cebolla, cilantro y tortillas.
Most plates are served with rice, onions, cilantro and tortillas.

CALDO DE POLLO
Chicken \$15.99

MENUDO
White or red. Rice not included \$17.99

CALDO DE RES Beef \$17.99

ALBONDIGAS Meatball \$16.99

CARNE EN SU JUGO
Steak, bacon, onions, whole beans and cilantro.
Rice not included \$22.99

POZOLE
Rice not included \$15.99

***PESCADO**
Fish \$15.99

***CAMARON**
Shrimp \$21.99

***MICHY**
Fish and shrimp \$21.99



**CARNE
EN SU JUGO**



***CALDO
DE ALBONDIGAS**



**CALDO
DE POLLO**



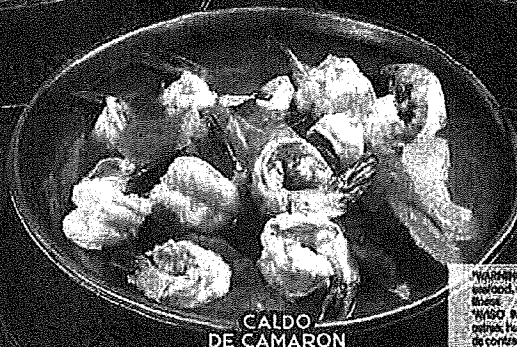
**CALDO
DE RES**



MENUDO



POZOLE



**CALDO
DE CAMARON**

*MISCELANEO: Consuming these raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food borne illness.
*MISCELANEO: El consumo de estos carnes, aves, mariscos, moluscos, crustáceos o pescados puede aumentar el riesgo de contraer enfermedades transmitidas por los alimentos.

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MEXICAN FAVORITES

ANTOJITOS

TOSTADA

Steak, chicken or pork \$10.99

STREET TACOS

Steak, chicken or pork \$3.99

TACO DE CARNE DESHEBRADA

Shredded beef \$4.99

*TACO DE CAMARON O PESCADO

Grilled or breaded shrimp or fish \$4.99

TORTA

Steak, chicken or pork \$12.99
Add french fries \$2.99

TORTA DE CARNE DESHEBRADA

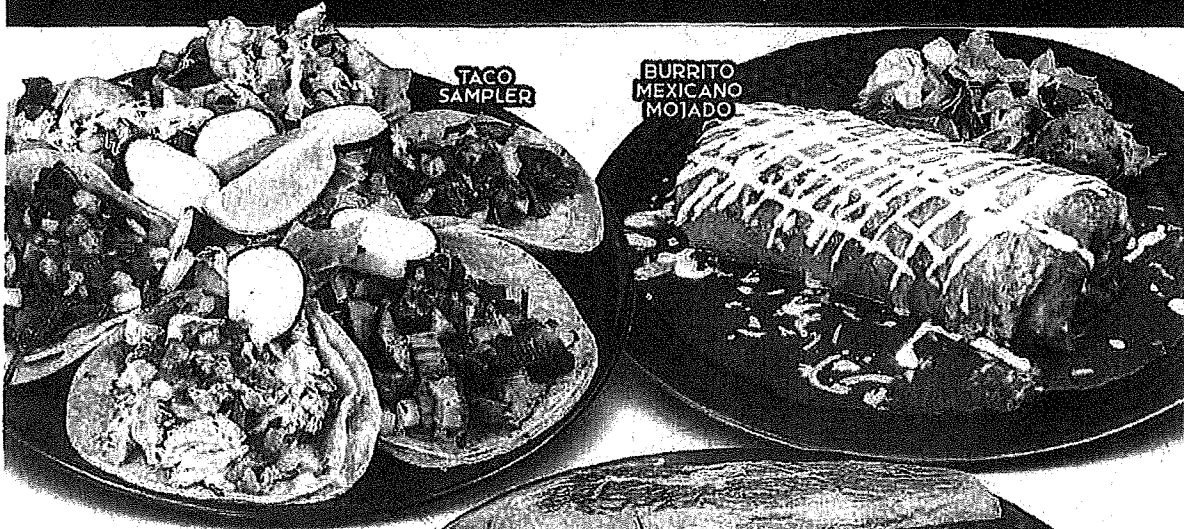
Shredded beef \$13.99 Add french fries \$2.99

BURRITO

Steak, chicken, pork, ground beef, chorizo,
chile verde or veggie \$12.99
Shrimp or fish \$16.99

TACO SAMPLER

Steak, chicken or pork \$26.99



TACO
SAMPLER

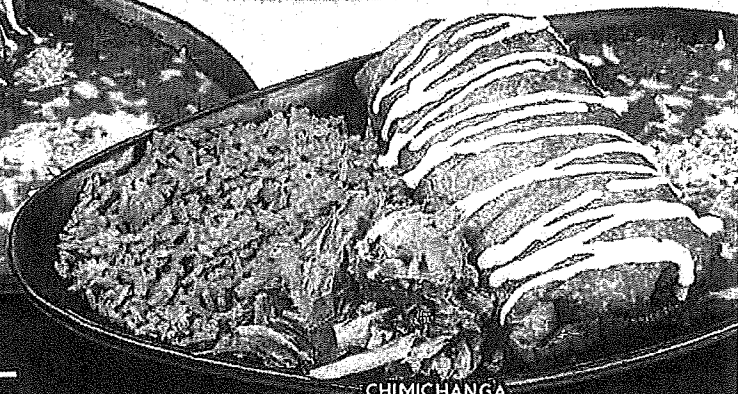


BURRITO
MEXICANO
MOJADO

TORTA



BURRITO
MOJADO
SALSA ROJA



CHIMICHANGA

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*AVISO: IMPORTANTE: El consumo de estas carnes, aves, mariscos, pescados, frutos de mar o poco cocidos puede aumentar el riesgo de contraer enfermedades transmitidas por los alimentos.

Make any burrito a chimichanga for an extra \$1.99

BURRITO DE CARNE DESHEBRADA

Shredded beef burrito \$14.99
Wet shredded beef burrito \$16.99

BURRITO MOJADO

Wet burrito, steak, chicken, pork, ground beef,
chorizo, chile verde or veggie \$14.99
Wet burrito shrimp or fish \$17.99

BURRITO MEXICANO MOJADO

Wet burrito with your choice of steak, chicken,
shredded beef or pork with red and green
sauce on top
Served with rice and beans \$16.99

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BREAKFAST DESAYUNOS

Servidos todo el día! - Served all day! *Split Plate 1.99*

La mayoría de los platos se sirven con arroz y frijoles.

Most plates are served with rice and beans

*HUEVOS RANCHEROS

Three eggs with our Española sauce on top \$14.99

† HUEVOS CON CHORIZO

Mexican sausage \$15.99

1 HUEVOS A LA MEXICANA

Scrambled eggs with jalapeño, tomatillo and onion \$13.99

*CHILAQUILES No Ice

Green or red \$16.99 Mixed \$18.99

MACHACA DE CARNE SECA

Spiced dried beef \$15.99

MACHACA DE CARNE DESHEBRADA

Shredded beef \$16.99

BURRITO DE DESAYUNO

Bacon, chorizo or sausage, egg, potato and cheese

No rice or beans \$11.99



BREAKFAST

BURRITO

PREMIUM SIDES

PAPA RALLADA S4 99

HashBrown

PAN DE TORTA \$2.99

TOCINO Bacon S4 99

SALCHICHA Sausage \$4.99

PAPAS CASERAS \$4.99

Home Potato

PAN FRANCES \$6.99

French Toast!

CHILAQUILES \$10.99

Red or green

r(1) HUEVO Egg \$1.99

(2) HUEVOS Eggs \$2.99

• CHORIZO \$9.99

Mexican Sausage

WARNING: Consuming these raw or undercooked meats, poultry, seafood, shellfish, oysters, or organ may increase your risk of food borne

AVEC IMPORTANTE El consumo de estas carnes, aves, mariscos, crustácos, huevos crudos o poco cocidos puede aumentar el riesgo de contraer enfermedades transmitidas por los alimentos.

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BREAKFAST DESAYUNOS

DESAYUNOS AMERICANOS

Served with 3 eggs, hashbrowns or home style potatoes, tortillas or pan.
Served with 3 eggs, hashbrowns or home style potatoes, tortillas or toast.

*TOCINO O SALCHICHA

Bacon or sausage \$13.99

*RIB-EYE Steak \$27.99

*CARNE ASADA \$23.99

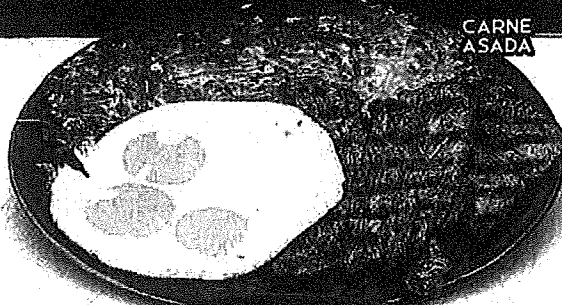
*PANCAKES (Eat) \$2.99

* (3) PANCAKES COMBO Add fresh fruit +3

Pancakes, (2) eggs, (2) bacon or (2) sausage \$15.99

*PAN FRANCES COMBO Add fresh fruit +3

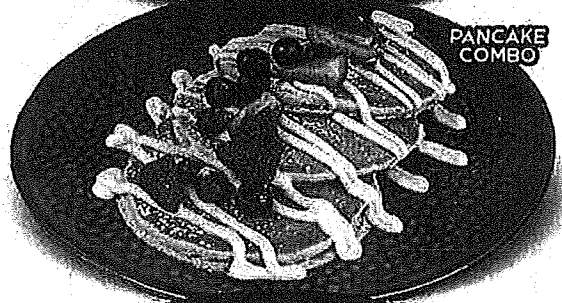
French toast, (2) eggs, (2) bacon or (2) sausage \$15.99



CARNE
ASADA



BACON
BREAKFAST



PANCAKE
COMBO



PAN FRANCES
COMBO



CHILE VERDE
OMELETTE



DENVER
OMELETTE



GIRO
OMELETTE



AVOCADO
OMELETTE

*WARNING: Consuming these raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food borne illness.
*ADVERTENCIA: El consumo de estas carnes, aves, mariscos, crustáceos, pescados crudos o poco cocidos puede aumentar el riesgo de contraer enfermedades transmitidas por los alimentos.

Served with 3 eggs, hashbrowns or home style potatoes, tortillas or pan.
Served with 3 eggs, hashbrowns or home style potatoes, tortillas or toast.

*OMELETTE VEGETARIANO

Veggie \$14.99

*OMELETTE GUACAMOLE \$14.99

*DENVER OMELETTE

Onions, ham and bell pepper \$15.99

*OMELETTE TOCINO,

AQUACATE Y QUESO \$15.99

Bacon, avocado and cheese

*OMELETTE GIRO \$17.99

Steak, jalapeño, tomato, onions and cheese

*OMELETTE CHILE VERDE

Pork in tomatillo sauce \$15.99

*OMELETTE SALSA ESPAÑOLA

Spanish style \$12.99

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SALADS ENSALADAS

Served with rice, beans, lettuce, pico de gallo, cheese, guacamole and sour cream.

TACO SALAD

Steak, chicken, pork or veggie \$13.99

TACO SALAD DE CARNE DESHEBRADA

Shredded beef \$15.99

*TACO SALAD DE CAMARON O PESCADO

Shrimp or fish \$15.99

Served with lettuce, avocado, cucumber, tomato, orange and cheese.

*ENSALADA DE CAMARON O PESCADO A LA PLANCHA

Grill shrimp or fish \$22.99

ENSALADA DE CARNE ASADA O POLLO

Steak or chicken \$15.99

ENSALADA VERDE

Green Salad \$7.99

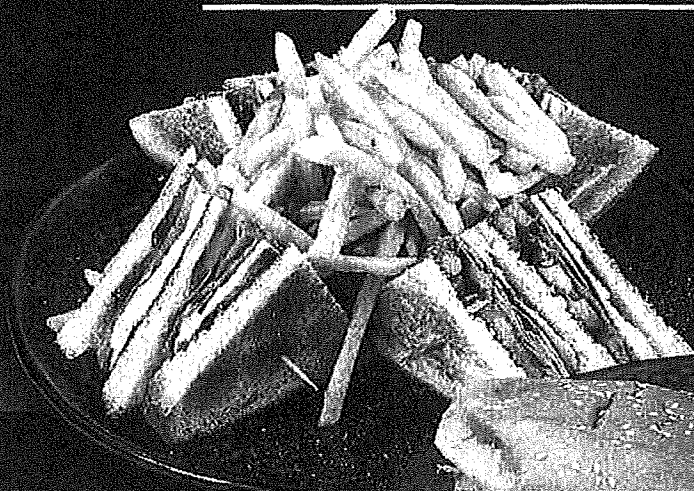


ENSALADA
DE POLLO



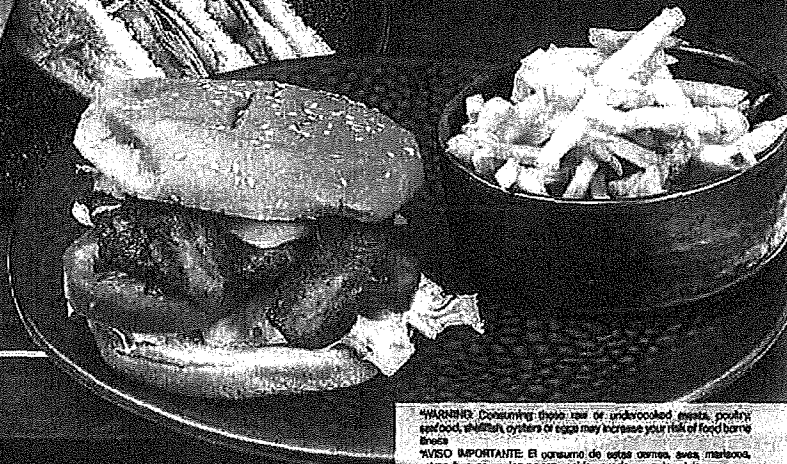
TACO SALAD
DE POLLO

SANDWICHES & HAMBURGUESAS



HAMBURGUESA
DE QUESO Y TOCINO
Cheeseburger with bacon \$15.99

CLUB
SANDWICH
Chicken and bacon \$15.99



*WARNING: Consuming these raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food borne illness.
*AVISO IMPORTANTE: El consumo de estas carnes, aves, mariscos, crustáceos, moluscos o pescados puede aumentar el riesgo de contraer enfermedades transmitidas por los alimentos.

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LUNCH MENU

Lunes-Viernes/Monday-Friday

10:00 am - 2:00 pm

No lunes de semana o festivos / No weekends or holidays

(1) TACO DE POLLO Y (1) ENCHILADA

DE QUESO

Chicken taco and cheese enchilada \$12.99

(1) CHILE RELLENO \$12.99

(2) ENCHILADAS DE POLLO

Chicken enchiladas \$12.99

*COCTEL DE CAMARON

Shrimp cocktail \$12.99

CALDO DE POLLO

Chicken soup \$12.99

ENSALADA DE POLLO

Chicken salad \$12.99

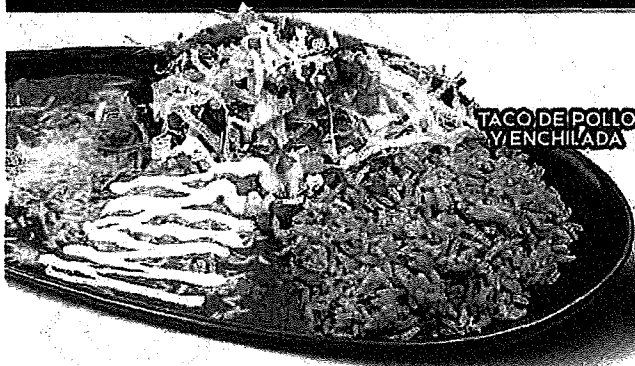
TACO SALAD

Chicken, steak, carnitas or vegetarian \$12.99

*(2) TOSTADAS DE CEVICHE

DE PESCADO

(2) fish ceviche tostadas \$12.99



TACO DE POLLO
Y ENCHILADA



CALDO
DE POLLO



CHILE
RELLENO



ENSALADA
DE POLLO



ENCHILADAS
DE POLLO



TACO
SALAD



COCTEL
DE CAMARON



TOSTADAS
DE CEVICHE
DE PESCADO

*WARNING: Consuming these raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food borne illness.
*AVISO IMPORTANTE: El consumo de carne, aves, mariscos, ostras, huevos crudos o poco cocidos puede aumentar el riesgo de contraer enfermedades transmitidas por los alimentos

26 6 13 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24, 25, 26, 27, 28, 29, 30, 31, 32, 33, 34, 35, 36, 37, 38, 39, 40, 41, 42, 43, 44, 45, 46, 47, 48, 49, 50, 51, 52, 53, 54, 55, 56, 57, 58, 59, 60, 61, 62, 63, 64, 65, 66, 67, 68, 69, 70, 71, 72, 73, 74, 75, 76, 77, 78, 79, 80, 81, 82, 83, 84, 85, 86, 87, 88, 89, 90, 91, 92, 93, 94, 95, 96, 97, 98, 99, 100

DINNER MENU

Lunes-Jueves/Monday-Thursday

5:00 pm until close

No. días de semana o días festivos/no weekends or holidays

(2) ENCHILADAS SUIZAS

Green chicken enchiladas \$15.99

BURRITO MEXICANO \$15.99

Steak or chicken

HAMBURGUESA DE QUESO Y TOCINO

Cheeseburger with bacon \$15.99

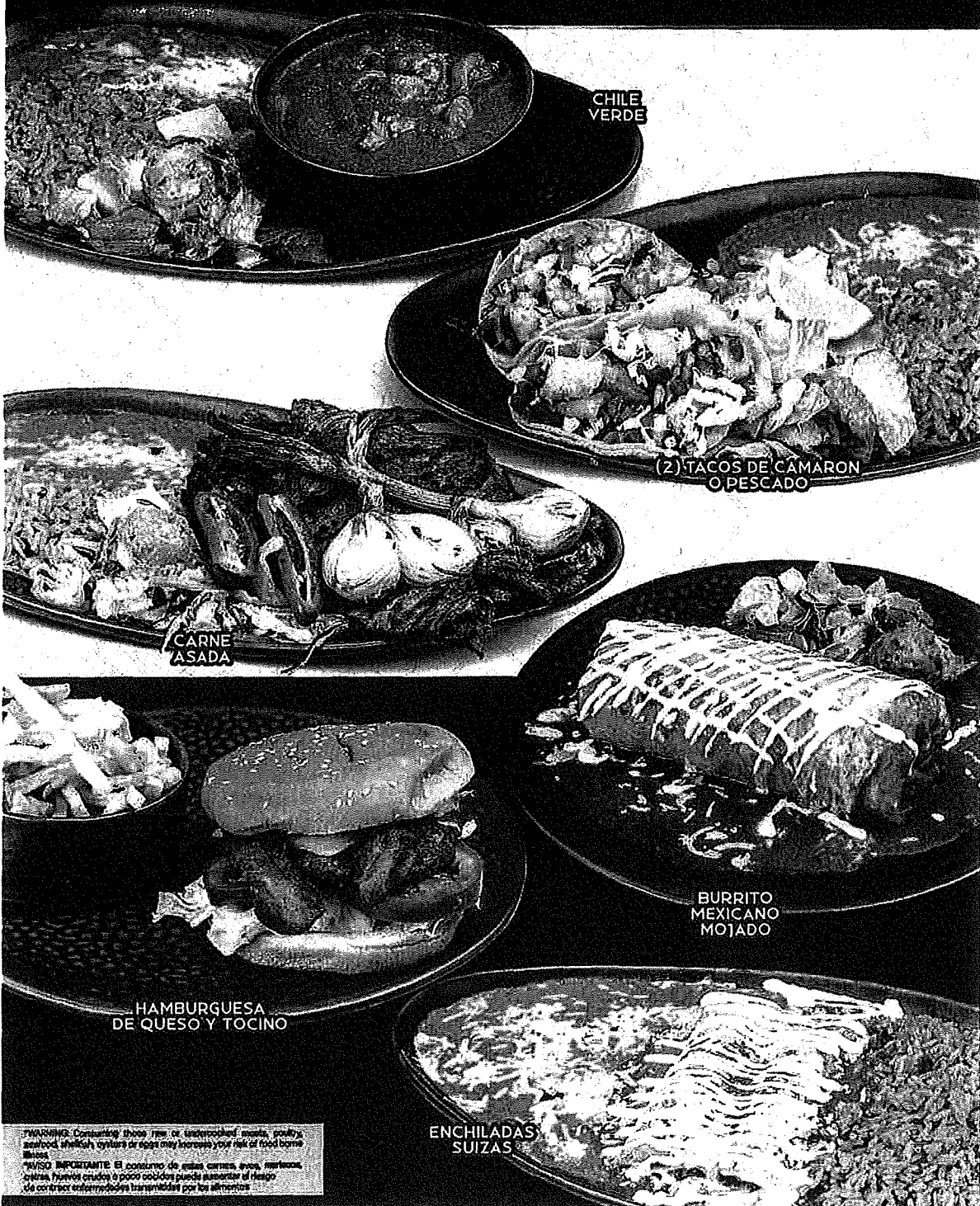
CHILE VERDE

Green chili pork \$15.99

(2) TACOS DE CAMARON O PESCADO

(2) shrimp or fish tacos \$16.99

CARNE ASADA Steak \$15.99



CHILE VERDE

(2) TACOS DE CAMARON O PESCADO

CARNE ASADA

BURRITO MEXICANO MOJADO

HAMBURGUESA DE QUESO Y TOCINO

ENCHILADAS SUIZAS

WARNING: Consuming these raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
AVISO IMPORTANTE: El consumo de estas carnes crudas, mariscos, o huevos, aumenta el riesgo de contraer enfermedades transmitidas por los alimentos.

20 6 19 147 Sep 2010/27

"Gallo Giro" se conoce como a cualquier gallo de pelea de tono oscuro y con plumas de color amarillo o plateado en la zona de su cuello y alas, por lo que el "Giro" no es una raza o línea, si no un color de gallos.

"Gallo Giro" is know as any dark hued fighting rooster with yellow or silver feathers in the area of its neck and wings, so the "Giro" is not a breed , but a color of roosters.

SINCE 2008



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Apache Junction, Az 85120
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610 N. Grande Ave.
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(520) 305-3050

2750 W. Valencia Rd.
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