

STARTERS

QUESO DIP CLASSIC JALAPEÑO DIP MADE WITH THE BEST INGREDIENTS.

FRESH GUACAMOLE MADE TO ORDER. AVOCADOS, CILANTRO, TOMATO, ONION, LIME, AND JALAPENO.

STREET TAMALES THREE TRADITIONAL WRAPPED CHICKEN TAMALES. ACCOMPANIED BY TWO DIPPING SALSAS.

ESQUITE OFF-THE-COB GRILLED CORN. TOPPED WITH CHIPOTLE RANCH, HOT SAUCE, QUESO FRESCO.

ASADA FRIES CRUNCHY SEASONED FRIES, TOPPED WITH OUR JUICY CHOPPED STEAK, SALSA ROJA, AND QUESO DIP.

LX NACHOS CRUNCHY CHIPS, TOPPED WITH UP TO THREE FILLINGS, QUESO, PICO, GUAC, AND SOUR CREA

CHORIQUESO OUR DELICIOUS QUESO TOPPED WITH CHORIZO. SIDE OF TORTILLAS.

CHICKEN SOUP GRILLED CHICKEN, CHICKEN BROTH, RICE, PICO DE GALLO, AVOCADO.

ENTREES

12.99

BOWLS

RIO BRAVO BOWL
RICE, BLACK BEANS, LETTUCE, QUESO FRESCO, GUACAMOLE, PICO, SALSA VERDE. CHOICE OF FILLING.

LOCO RICE
RICE, QUESO FRESCO, QUESO SAUCE. CHOICE OF FILLING

TACO SALAD
FRIED TACO SHELL, RICE, LETTUCE, QUESO FRESCO GUACOLE, PICO, SALSA VERDE. CHOICE OF FILLING.

TOSDADAS ESPECIAL
FOUR CRUNCHY STREET STYLE TOSTADAS, WITH CHOICE OF FILLING. TOPPED WITH LETTUCE SHREDDED CHEESE AND CHIPOLTE SAUSE

QUESADILLAS

LAREDOS QUESADILLA
CRISPY TORTILLA, SHREDDED CHIHUAHUA, SIDE OF RICE, GUACAMOLE SALAD. CHOICE OF FILLING.

STREET QUESADILLA
TWO QUESSIDAS, SHREDDED CHIHUAHUA, SALSA ROJA, CHIPOTLE & SOUR CREME, MEXICAN FRIES. CHOICE OF FILLINGS

BURRITOS

SUPER BURRITO
LARGE FLOUR TORTILLA RICE, REFRIED BEANS, SALSA ROJA, QUESO, LETTUCE, GUCAMOLE, PICO AND SALSA ROJA. CHOICE OF FILLING.

ROLLOS DE FAJITA BURRITOS
TWO BURRITOS STUFFED W/ MEXICAN RICE & REFIRED BEANS, QUESO SAUSE, QUESO FRESCO, CHIPOTLE SAUSE. CHOICE OF FILLING

FAVORITES

CHIMICHANGA
GOLDEN FRIEND LARGE TORTILLA, STUFFED WITH REFIRED BEAN AND CHOICE OF FILLING. SIDE OF RICE AND GUCAMOLE SALAD.

VICTORIA NACHOS
CORN CHIPS QUESO SAUCE, LETTUCE, SOUR CREAM, GUACAMOLE, PICO CHIPOTLE SAUCE. CHOICE OF FILLING.

GUERRERO ENCHILADAS
THREE ROLLED CORN TORTILLAS, RICE SALSA ROJA. CHOICE OF FILLING.

ORIGINAL TAMALES
THREE TRADITIONAL STEAMED WRAPPED CORN DOUGH, QUESO SAUCE, LETTUCE, PICO SALSA VERDE AVOCADO. CHOICE OF FILLING.

TAMALES FRITO DE JEFE
THREE FRIED TAMALES, QUESO SAUCE, LETTUCE, CHIPOTLE SAUSE, QUESO FRESCO, AVOCADO, SOUR CREAM. CHOICE OF FILLING.

FILLINGS

STEAK
BLACK ANGUS CHARGRILLED AND SEASONED WITH OUR FAMILY'S SECRET MIXTURE OF SPICES. NICLEY CHOPPED.

POLLO
CHICKEN BREAST MARINATED THEN CHARGRILLED TO PERFECTION. NICLEY CHOPPED.

AL PASTOR
PORK MARINATED WITH PINEAPPLE JUICE AND CITRUS. GRILLED AND CHOPPED.

CARNITAS
PULLED PORK THATS BEEN 12-HOUR SLOW COOKED WITH ORANGES AND TRADITIONAL FLAVORS.

CHORIZO
GROUND PORK HOMEMADE LEAN, THEN MARINATED AND SPICED WITH A KICK.

VEGGIES
ZUCCHINI, SQUASH, MIXED BELLPEPPER AND ONION, SAUTEED IN HOUSE SEASONING.

SHRIMP
JUICY SHRIMP MARINATED AND SAUTEED WITH OUR SECRET BLEND OF SPICES

STREET SKILLETS

17

QUESO ASADO STREET STYLE SKILLET WITH UP TO THREE FILLINGS, ONION, BELL PEPPER, ZUCCHINI, AND SQUASH. GRILLED WITH OUR HOUSE SAUC, AND QUESO CHIHUAHUA. SERVED WITH RICE, BEANS AND TORTILLAS

CLASSICO STREET STYLE SKILLET WITH UP TO THREE FILLINGS, ONION, BELL PEPPER, ZUCCHINI, AND SQUASH. GRILLED WITH OUR HOUSE SAUCE. SERVED WITH RICE, BEANS AND TORTILLAS

DIABLO STREET STYLE SKILLET WITH UP TO THREE FILLINGS, ONION, BELL PEPPER, ZUCCHINI, AND SQUASH. GRILLED WITH OUR DIABLO SPICY SAUCE. SERVED WITH RICE, BEANS AND TORTILLAS

STREET TACOS

STREET TACOS
TRADITIONAL MINI CORN OR MINI FLOUR TORTILLAS. TOPPED WITH ONION, CILANTRO, AND SALSA ROJA. 3.25 EACH







LX COMBO TACOS
MIX N' MATCH FOUR STREET TACOS, AND A SIDE OF RICE OR BEANS. 12.99

LAS VEGAS TACOS
FOUR CORN OR FLOUR TORTILLAS. GUACAMOLE. ONIONS. CUANTO. SALSA VERDE AND QUESO FRESCO. SIDE OF FRIES 13.5

BAJA TACOS
FOUR CORN OR FLOUR TORTILLAS, LETTUCE, PICO DE GALLO, QUESO FRSCO, AND CREAMY SAUSE, SIDE OF RICE. 13.5

TEQUILA LIST

MARGARITAS	HOUSE	 BLANCO. ON THE ROCKS OR FROZEN.	\$8	\$32
	TEXAS	 REPOSADO. GRAN GALA ON THE ROCKS OR FROZEN.	\$11	\$44
	SKINNY	 SILVER. AGAVE, FRESH LIME JUICE.	\$12	\$48
	FRESCA	 SILVER. GRAN MARNIER, AGAVE, AND FRESH LIME JUICE.	\$15	\$60

SPECIALTY MARGARITAS	PINK DRAGON	 SILVER. ST. GERMAIN, DRAGON FRUIT.	\$13	\$52
	SPICY VERDE	HERRADURA SILVER. GREEN ANCHO REYES, JALAPENO.	\$12	\$48
	WATERMELON-BASIL	 REPOSADO. FRESH WATERMELON-BASIL.	\$12	\$48
	PERFECT PINEAPPLE	PATRÓN SILVER. ST. GERMAIN, PINAPPLE JUICE.	\$13	\$52
	PASSION FRUIT PARADISE	 BLANCO. CHINOLA PASSION LIQUOR, LIME, AGAVE.	\$13	\$52
	VERY BLACKBERRY	 SILVER. BLACKBERRIES, TRIPLE SEC.	\$13	\$52
	PRICKLY-PEAR	 BLANCO. PRICKLY PEAR LIQUOR, STRAWBERRY OJ, LIME, AGAVE.	\$13	\$52
COCO BREEZE	 BLANCO. COCONUT CREAM, CURACAO, LIME, AGAVE.	\$12	\$48	

<h2>AÑEJO</h2> <p>1800 MILAGRO PATRON HERRADURA CASA MIGOS FLECHA AZUL</p>	<h2>REPOSADO</h2> <p>1800 MILAGRO PATRON HERRADURA CASA MIGOS DON JULIO FLECHA AZUL CINCORO CLASE AZUL</p>	<h2>BLANCO</h2> <p>1800 MILAGRO PATRON HERRADURA CASA MIGOS DON JULIO FLECHA AZUL CINCORO</p>
--	--	---

BEER	
IPA	<p>CORONA EXTRA CORONA LIGHT MODELO ESPECIAL MODELO NEGRA MICHELOB ULTRA XX LAGER SCOFFLAW BASMENT TROPICALIA</p>

DRAFT 16 oz. or 24 oz.	<p>BUD LIGHT CORONA PERMIUM DOS XX AMBER</p>
---------------------------	--

WINES /glass	
	<p>PINOT NOIR, SMITH & PERRY, 10 PINOT NOIR, MEIOMI, 12 CABERNET, FREAKSHOW, 9 CABERNET, BONANZA BY CAYMUS, 11 SAU. BLANC, KIM CRAWFORD, 12 CHARDONNAY, LANDMARK, 8</p>

BEVERAGES

AGUA FRESCAS 3.25






PIÑA HORCHATA FRESA PASSION FRUIT

JARRITOS 3.25














COKE PRODUCTS 3.25

- WE ARE NOT A GLUTEN-FREE FACILITY.

Guests may consult with a chef or trained team member before placing an order. We use reasonable efforts in our sourcing, preparation and handling procedures to avoid the introduction of the named allergens or animal products into these menu choices. While we take steps to prevent cross-contact, we do not have a separate allergy-friendly kitchen and are unable to guarantee that a menu item is completely free of allergens or animal products. Allergy/Animal-friendly offerings are reliant on supplier ingredient labels. We cannot guarantee the accuracy of the contents of each food item. Allergen advisory statements (eg. may contain) are not regulated and therefore not taken into consideration when developing allergy-friendly meals. It is ultimately our guests' discretion to make an informed choice based upon their individual dietary needs.