



APPETIZERS

CHILE CON QUESO

Simply the best in the universe.

- large 5
- small 4

QUESO FLAMEADO 6

A flaming blend of Mexican cheeses melted on a hot skillet; served with sautéed chorizo, red and green bell peppers, and mushrooms. Add shrimp for a small additional charge.

SPINACH CON QUESO

(Fresh spinach, mild peppers and white cheese.)

- large 5.5
- small 4.5

QUESO MIXO & MUCHO 5

Create your own queso with any or all of the ingredients below for an additional charge.

- Pico de Gallo ° Guacamole ° Beef ° BBQ Chicken ° Mushrooms
- ° Chipotle Salsa ° Shrimp
- Beef Fajita ° Chicken Fajita

GUACAMOLE Market Price

Made fresh daily.
Traditional or Spicy Small or Large

DIABLOS

Six large shrimp or chicken breast strips with a thin slice of jalapeño, wrapped in bacon, then grilled to perfection. Served with chipotle sauce and queso.

- Chicken 9
- Shrimp 10

STUFFED AVOCADO 8

A whole avocado stuffed with smoked chicken, a blend of jack and cheddar cheese, and our secret spices. The avocado is then quick-fried and baked to perfection, with an irresistible avocado suiza sauce and a drizzle of chipotle sauce. Served with festive tortilla chips.

STUFFED JALAPEÑOS 5.5

Three whole jalapeños hand-stuffed with cheese and rice, deep-fried, halved, and served with a side of guacamole.

CHORIZO STUFFED JALAPEÑOS 7

chorizo, pepper jack cheese, garlic, cilantro, and cream cheese packed into 3 whole jalapeños, deep-fried and halved, and served with a side of guacamole.

MEXICAN CRAB ROLLS 5.5

This is the second best thing you have ever put in your mouth! A flour tortilla stuffed with a mouth-watering blend of crab, cream cheese, mushrooms, and paprika; then rolled, fried, and cut it into bite-size pieces. Served with a sweet jalapeño jelly.

PEPE PLATTER 10

A mouth-watering combination of our favorite apps! One shrimp diablo, one chicken diablo, two flautas, one crab roll, and a small queso! Served with a side of guacamole and sour cream.

SHRIMP COCKTAIL 7.5

Served Mexican style in our spicy & smoky cocktail sauce.

CHIPS AND SALSA 2.5

Free with any food order. Dine in only.

NACHOS

Your choice of beef, chicken, or BBQ chicken on fresh tortilla chips, individually topped with beans, cheese, guacamole, tomatoes, and jalapeños. Add beef or chicken fajita (or a mixture) for a small additional charge.

Cheese Nachos 5

- Bean and Cheese Nachos 5.5
- The "Works" Nachos 7.5

QUESADILLAS

Served with pico de gallo, sour cream, and guacamole on a bed of lettuce.

- Cheese 5.5
- Beef, chicken, or BBQ chicken 7
- Spinach-Mushroom (w jack cheese) 7
- Beef or chicken fajita 8
- Shrimp 9

EL ARROYO DINNERS

DITCH BOWL

8

A bed of rice piled high with beans; pico de gallo; corn salsa; and your choice of ground beef, smoked chicken, BBQ chicken, or slow-cooked pork; topped off with lettuce and your choice of sauce, drizzled with queso. Beef or chicken fajita bowl: \$9 / Shrimp bowl: \$10

CARNITAS

9

Crispy pieces of tender, slow-cooked pork served with a grilled pineapple salsa, avocado and tortillas.

PULLED PORK PLATE

9

A generous portion of our shredded pork stewed in a spicy chile sauce. Served over rice with avocados and queso fresco.

RELLENO DE LA CASA ESPECIAL

9

A whole breaded Poblano pepper stuffed with tequila-lime shrimp & cream cheese mix. Topped with a tangy tomatillo sauce and salsa fresca. Served with black beans and rice.

BAKED VEGGIE RELLENO

8

A non-breaded Poblano stuffed with zucchini, onions, squash, carrots & cauliflower all sautéed in soy sauce. Topped off with ranchero and black bean corn salsa. Served with black beans and rice.

CANCUN VEGGIE AVOCADO

9

A whole avocado stuffed with black bean "hummus" and corn salsa, drizzled with our specialty tomatillo salsa. Accompanied with soy sautéed spinach, mushrooms and tomatoes. Served with black beans and rice.

PLATO LIGERO

6

Your choice of one tamale, taco (soft or crispy), or chalupa; served with a side avocado salad and a fresh-cut fruit cup.

EL PATRON

12

An 8-oz. flat iron steak topped with six shrimp, Portobello mushrooms, tomatoes, onions, and melted jack cheese. Served with a side salad and sautéed veggies.

FLAT IRON STEAK

10

An 8-oz flat iron steak, smothered in our homemade tangy chimichurri sauce, served with an enchilada of your choice, charro beans, rice, and an avocado side salad.

THE FEDERALE DINNER

10.5

Have you ever seen a skinny Federale? This is why. The real meal deal is here: a tamale, an enchilada, a taco (soft or crispy), a chalupa, refried beans, rice, AND a beer of your choice (any domestic, excluding Shiner, please) or house margarita. Order each food item with ground beef, smoked chicken, BBQ chicken, or bean/cheese.

STUFFED AVOCADO

10

A whole avocado stuffed with smoked chicken, a blend of jack and cheddar cheese, and our secret spices. The avocado is lightly-breaded, topped with an irresistible avocado suiza and chipotle sauce, and baked to perfection. Served with black beans and rice.

COZUMEL DINNER

9.5

Your choice of a 6-oz tenderloin strip or chicken breast strip, an enchilada, chips with queso, refried beans, and rice. Favorite hangover cure!

EL ARROYO COMBO

9

A fulfilling combination of an enchilada, a taco (soft or crispy), a chalupa, refried beans, and rice. Order each with ground beef, smoked chicken, BBQ chicken, or bean/cheese. You may substitute a beef tamale for any item above.

CHILE RELLENO DINNER

8.5

A whole Poblano pepper stuffed with spices and jack cheese, covered with ranchero sauce and served with refried beans and rice. Add smoked chicken, fajita chicken, ground beef, or fajita beef for a small additional charge.

SKINNY TACOS**8.5**

Two whole wheat tortillas stuffed with grilled chicken breast, lettuce, tomatoes, and light cheese. Served with black beans and rice. Ditch favorite!

BURRITO DINNER**8**

Choose your filling from: ground beef, smoked chicken, BBQ chicken, bean, or guacamole. Our 12-inch flour tortilla is stuffed with lettuce, tomatoes, and cheese, then covered with queso and sour cream.

FLAUTAS**8**

Four corn tortillas stuffed with slow-cooked pork or smoked chicken, cheese, and spices; deep-fried and topped with guacamole, sour cream, and pico de gallo. Served with refried beans and rice.

STUFFED ZUCCHINI**8**

A whole zucchini split, then grilled, topped with smoked chicken. One topped with verde sauce, the other chipotle, and both with light cheese. Served with charro beans and rice.

CARNE GUISADA**7.5**

One of two standards by which Mexican food is judged. We pass with flying colors. Delicious, tender beef medallion cubes that have simmered in a savory, authentic Tex-Mex brown gravy. Served with a side of guacamole, refried beans, rice, and two tortillas of your choice.

TACO PLATTER**7.5**

Two soft flour tortillas filled with your choice of ground beef, smoked chicken, BBQ chicken, slow-cooked pork, or beans. Served with a side of refried beans and rice.

WICK SPECIAL**7.5**

Eat here enough and we'll name a dish after you. An enchilada and a taco (soft or crispy) of your choice, refried beans, and rice.

CHALUPA PLATTER**7.5**

Ground beef, smoked chicken, or BBQ chicken piled high on these Texas-style tostadas. Topped with refried beans, cheese, lettuce, tomatoes, and sliced jalapeños. Served with a side of rice.

TAMALE PLATE**6.5**

Four beef tamales smothered in chili and cheese. Great for people who like four tamales smothered in chili and cheese. Served with refried beans and rice.

SEAFOOD

SHRIMP CIELO (Heavenly Shrimp)**10.5**

Nine large shrimp pan sautéed then finished in heavy cream, sour cream, and our world-famous chipotle, served over a bed of rice. When the warden asks you what you want for your last meal, now you will know what to say!

PESCADO FRESCO**9.5**

Grilled yellowfin tuna steak marinated and topped with fresh cilantro, mushrooms, and green onions. Served with charro beans and rice.

SHRIMP MEXICANA**10**

Ten shrimp sautéed in bell peppers, tomatoes, and onions served on a bed of rice, and topped with melted jack and cheddar cheese, our homemade ranchero sauce, and sour cream.

PESCADO LIGHT**10**

Fresh sautéed tilapia, topped with green onions and cilantro. Served with a side avocado salad and rice. (Choose option A or B.)

A. White wine sauce

B. Lemon-lime butter sauce . Sub with spinach or mushrooms

FISH TACOS**8.5**

Two grilled or fried tilapia tacos filled with lettuce and salsa fresca, in corn tortillas. Served with a side of jalapeño ranch, habanero sauce, refried beans, and rice.

SHRIMP TACOS**8.5**

Two flour tortillas filled with a bounty of crispy fried or sautéed gulf shrimp, topped with smoked corn and jícama slaw. Served with black beans and rice.

SHRIMP ENCHILADA DINNER**9**

Sautéed shrimp, onions, and tomatoes wrapped in a corn tortilla, marinated in ranchero sauce and smothered in cheese. Served with refried beans and rice.

PESCADO & CRAB SAUCE**10.5**

Just like the Pescado Light, only add the irresistible crab and shrimp sauce from the Enchiladas del Mar. A little bit of both worlds and quite a tasty dish.

FAJITAS**FAJITA DINNER**

All fajitas except traditional are cooked with bell peppers and onions. Served with pico de gallo, guacamole, sour cream, lettuce, cheese; refried beans and rice upon request. Please specify your choice of tortillas: flour, corn, or wheat.

	For one	For two
Beef	9.5	18
Chicken	9	17
Shrimp	12	23
Combo	9	18
Combo w/shrimp	10	19
Traditional (no veggies)	10	19
Vegetarian	8	15
(Portobello mushroom)		

ENCHILADAS

Every enchilada plate is served with 2 enchiladas on corn tortillas, and topped with a melted jack/cheddar cheese blend, unless otherwise specified, accompanied by refried beans and rice.

ENCHILADA DINNER

Beef Enchiladas with carne sauce	8
Steve's Trio: Add a third enchilada topped with lettuce, pico and onions	9
Cheese Enchiladas with carne sauce	7.5
Chicken Enchiladas with verde sauce, topped with queso fresco	8

ENCHILADAS DEL MAR**8.5**

Two flour tortillas stuffed with world-famous crab meat and shrimp in an irresistible cream blend, topped with mornay sauce and jack cheese. This is close to a religious experience. Amen.

SOUR CREAM CHICKEN ENCHILADAS**8**

Filled with smoked chicken and sour cream, topped with (Choose option A, B or C):

- A. Our queso-verde sauce... a dairy lover's dream.
- B. Sour cream, lime juice, spices. A white cream sauce that is quite the popular choice.
- C. One of each. The best of both worlds!

SANTA FE ENCHILADAS**8**

Blue and red corn tortillas stacked and stuffed with slow-cooked pork or smoked chicken, served pancake style, topped with ranchero sauce, melted cheese, and an egg. (Sunny side up recommended, but optional.)

ENCHILADAS POBLANAS**7**

Filled with Poblano peppers, onions, tomatoes, and sour cream, topped with chipotle sauce and melted cheddar and jack cheese.

BBQ CHICKEN ENCHILADAS**8**

Filled with our delicious smoked BBQ chicken, topped with our homemade BBQ sauce and a dollop of sour cream. This original dish has been imitated, but never matched.

SPINACH ENCHILADAS**7**

Filled with grilled spinach, tomatoes, and onions, topped with verde sauce and melted jack cheese.

SOUP & SALAD

HOMEMADE TORTILLA SOUPCup **5** Bowl **7**

Smoked chicken with rice and ranchero sauce. Served with pico de gallo, jack cheese, tortilla strips, fresh sliced lime, and sliced avocado.

SHRIMP & CORN BISQUECup **5.5** Bowl **7.5**

The Texas version of a French classic. A creamy broth with fresh roasted corn and green chiles.

SOUP AND SALAD s**6.5**

Cup of tortilla soup or shrimp & corn bisque and small salad.

With Caesar Salad: **7**

TACO SALAD**7**

Homemade taco shell with iceberg lettuce, chopped tomatoes, jack and cheddar cheese, and guacamole, with your choice of ground beef, smoked chicken, BBQ chicken, guacamole, or black bean.

DINNER SALAD

(Salad of iceberg lettuce, tomatoes, bell peppers, and cheese.) Without meal: **3** With meal: **2**

CAESAR SALAD**7**

The classic invented in Tijuana, Mexico in 1926! Fresh Romaine lettuce, Parmigiano-Reggiano, toasted croutons, and homemade Caesar Dressing.

Small **3**

Add Shrimp **4**

Add fajita chicken or beef to any salad for a small additional charge.

DRESSINGS: Southwest Ranch, Homemade Ranch, 1000 Island, Italian, Blue Cheese, Honey Mustard, Oil & Balsamic Vinegar, Ranch Free

CHICKEN SPECIALTIES

Chicken entrée served with your choice of beans and rice, unless otherwise specified.

CHICKEN MONTERREY**9.5**

A boneless, skinless, grilled chicken breast, lightly brushed with chipotle sauce, and topped with bacon and melted cheese. Garnished with sliced tomatoes, cilantro, and green onions.

CHICKEN CHIPOTLE**9.5**

A grilled chicken breast topped with our spicy chipotle sauce, covered with melted cheddar cheese, grilled onions, sour cream, and slices of avocado. A man's favorite!

TEQUILA CHICKEN**9.5**

A boneless, grilled chicken breast pan cooked (without butter, mind you), topped with secret spices, gobs of cilantro, and a shot of gold tequila. We then flambé the chicken, so the tequila flavor is left in but the alcohol is cooked off. You won't get a DWI if you eat a couple of 'em. Served with charro beans and rice.

Add four grilled shrimp for a small additional fee.

CHICKEN BREAST PLATE**8.5**

A grilled chicken breast served with guacamole and pico de gallo.

CHICKEN MEXICANA**8**

Grilled chicken fajita in bell peppers and onions, served on a bed of rice. Topped with oven-melted jack and cheddar cheese, our famous ranchero sauce, and a dollop of sour cream.

BURGERS & WRAPS

Served on your choice of sweet honey, whole wheat, or jalapeño bun, with homemade sweet potato fries, unless otherwise specified. Substitute beans & rice or a fruit cup for \$1.

BOWLING ALLEY BURGER**7**

U.S. Choice 8oz. ground sirloin grilled to perfection and dragged through the garden. Add cheese/ bacon/mushrooms for an additional charge.

CUBAN BURGER**8**

Here's the deal. We take a ½ pound of never-frozen ground beef, grill it, and add cheese and pickles. Press it in a sweet honey bun, and add a dash of our award-winning sweet honey BBQ sauce. Voilà!

CHICKEN BURGER**7**

A boneless, marinated grilled chicken breast and side veggies.

BLACK BEAN BURGER**6.5**

A handmade, all-veggie black bean patty with an avocado cream sauce.

TUNA BURGER**8**

A sautéed burger made of fresh-made, chopped yellowfin tuna and spicy vegetables. Served dressed and topped with our chipotle mayonnaise.

BAJA WRAP**8**

A sliced, grilled chicken breast with guacamole, House Southwest Ranch, lettuce, jack cheese, onions, and tomatoes, all wrapped in a spinach tortilla. Served with a small guacamole salad.

DESSERTS

SOPAPILLAS**2**

Three dough pillows deep-fried and covered with cinnamon and honey. Buenas noches.

FRIED ICE CREAM**3**

A scoop of our homemade vanilla ice cream quick-fried with a flour tortilla, drizzled with fresh-from-the-bee honey and cinnamon.

FLAN**3.5**

An authentic Tex-Mex dessert. A vanilla custard, if you will.

TRES LECHES CAKE**4**

A favorite amongst dairy-lovers. This "3-milk" cake will fill your tummy, while providing a breathtaking dessert experience.

CHEESECAKE CHIMICHANGA 6

Flash-fried cheesecake served with vanilla ice cream. Drizzled with chocolate and honey.

KAHLUA BROWNIE A LA MODE 6

Served with a shot of Kahlua drizzled on the brownie.

Please ask your waiter about our featured desserts!

FRESH FRUIT BOWL 2

You know what they say, an apple a day.... These fresh fruit bowls will knock your socks off! We get the freshest of fruit every day. Quite the refreshing dessert or appetizer!

BEBIDAS

We offer an extensive selection of domestic and imported beers. Please ask your server for more details.

WE ALSO HAVE A FULL BAR! COCKTAILS, ANYONE?

MARGARITAS – Frozen or Rocks

Fresh Fruit Margaritas
Strawberry/Swirl/Dot Margarita
Sangria Margarita
Passion Swirl Margarita
Redbull Margarita

TOPSHELF MARGARITAS:

House Topshelf Margarita
Made with the new trendy Z Tequila (gold, silver, or reposado), Grand Gala, and fresh lime sour.

MEXICAN MARTINIS OR TOPSHELF MARGARITAS!!!!

Choose your tequila. Choose your style of tequila (gold, silver, reposado). Choose your liquor (Grand Marnier, Cointreau, or Grand Gala). Ask yourself.Salt? Rocks? Sit back, relax. Your server will return shortly with a delicious beverage for your enjoyment. Mexican Martinis have more booze; therefore, there will be a small additional charge.

“Special” Topshelf Margarita

(Cuervo 1800, Jose Cuervo Gold, Cuervo Tradicional, Sauza Gold, Sauza Silver)

“Primo” Topshelf Margarita

(Sauza Tres Generaciones Añejo, Sauza Tres Generaciones Silver, Sauza Hornitos, Sauza Conmemorativo)

“Muy Macho” Topshelf Margarita

(Don Julio, El Tesoro, Herradura, Patron)

FOUNTAIN DRINKS: 1.69

Iced Tea, Coke, Diet Coke, Dr. Pepper, Sprite, Root Beer, Orange Juice, Apple Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice, Lemonade, Milk, Coffee, or Decaf Coffee (Free Refills on Fountain Sodas and Tea only)

Flavored Iced Tea available upon request **1.99**

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