

## appetizers

### Table-Side Guacamole ————— 11.99

Hand selected avocados chopped at your tableside with selections of fresh lime juice, cilantro, red onions, jalapeños, and topped with a choice of carrots, zucchini, and mushrooms. (Serves 4)

### The Rio Grande Platter ————— 12.99

Gringos and Especiales nachos, brisket and spinach quesadillas, and flautas de pollo.

### Zana's Shrimp Cocktail ————— 12.99

Jumbo shrimp chargrilled and served with a mambo-style salsa, chunks of fresh avocados and fried corn chips.

### Chunky Guacamole ————— Small 6.99 Large 9.99

#1 California Haas avocados blended with fresh lime juice, cilantro, jalapeños and red onions.

### Flauta Martini ————— 9.95

Crispy fried tortilla stuffed with tender chicken served in a martini glass with fresh guacamole and sour cream.

### Ceviche\* ————— 12.99 / 14.99 Shrimp only

Fresh white fish and shrimp cooked in fresh lime juice and tossed with cilantro, diced tomato, red onion and chunks of avocado.

### Queso & Guacamole Combo ————— 9.99



## quesos

### DIPPING QUESOS

#### Traditional or Spicy ————— Cup 4.99 Bowl 6.99

Add Picadillo Beef or Chorizo ————— Cup 1.00 Bowl 2.00

#### Queso Blanco ————— Cup 5.99 Bowl 7.99

### HAND ROLLED QUESOS

Served tableside with fresh tortillas.

#### Flameado ————— 7.99

Pico de gallo and chorizo.

#### Queso Con Hongos ————— 7.99

Sautéed mushrooms and poblano.

#### Chicken ————— add 2.00

## world class quesadillas

Crisp grilled flour tortillas stuffed with aged Jack cheese and your choice of filling. Served with guacamole and sour cream.

#### Three Cheese Dilla ————— 8.99

Monterey Jack, cheddar and añejo cheese.

#### Mambo Classics ————— 12.99

- Beef or Chicken Fajita
- Chipotle Chicken with caramelized onions and red peppers.
- Slow Roasted Brisket with poblanos and onions.
- Vegetable with a seasonal vegetable medley and jack cheese.

#### Gloria's ————— 12.99

Chicken, spinach, mushroom, poblano and onion.

\$1 from every order goes to support the children at Happy Hills Farm.

#### Grilled Shrimp ————— 14.99

Shrimp sautéed in fresh spices and lime juice.

## hand crafted nachos

Individually crafted tostadas layered with black beans and a combination of aged Monterey Jack and cheddar cheeses. Served with sour cream, guacamole, and jalapeños on the side.

#### Gringos (Tatum's Favorite) ————— 9.99

Beans and cheese.

#### De la Casa (Chicken or Beef) ————— 11.99

#### Especiales (Chicken or Beef Fajita) ————— 13.99

#### Borracho Nachos ————— 12.99

Thick corn tortilla chips with refried beans, shredded chicken or picadillo beef, Jack-cheddar cheese, topped with lettuce, tomatoes, jalapeños and two types of queso!

#### Brisket (House Specialty) ————— 12.99

Tender brisket slow roasted overnight with poblano and onion in our house made pasilla sauce, topped with pineapple pico and served with sour cream and guacamole.



We use 100% whole fresh chickens, removing the bones ourselves. While we work to remove every bone, from time to time there may be a bone present in shredded chicken recipes.



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.