



APPETIZERS

Queso Blanco

Our house special white cheese queso.
Plain 5.99 Picadillo or Spinach 6.99
Crabmeat 9.99

Guacamole

Fresh avocados, cilantro, limes, onions,
tomatoes, serrano peppers and spices. 6.99

Flautas and Taquitos

Tortillas filled with shredded chicken or
picadillo with sour cream and salsa. 7.99

Chilean Empanadas

Chorizo sausage, picadillo, raisins, walnuts,
and olives in a lightly fried pastry. 8.99



Macho Nachos

Tortilla chips piled high with picadillo,
Serrano chicken or chorizo, queso, sour
cream, guacamole, pico and jalapeños.
8.99

Brazilian Fried Calamari

Fried calamari tossed with sautéed garlic,
serrano peppers and cilantro. 8.99

Cabo Crab Cakes

Fresh lump crab cakes served with our house
serramoulade dressing. 12.99

Classic Nachos

Spinach, Chicken, Beef	Half 9.99	Full 12.99
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Stuffed Jalapeños

Jalapeños, shrimp, cheese, and onions
with pepper jelly and cream cheese. 7.99

Highland Quesadillas

Spinach or Portobello	Half 8.99	Full 12.99
Fajita Beef or Chicken	9.99	13.99
Crabmeat and Bacon	11.99	15.99

Ceviche

Fresh flounder, onions, serranos, citrus, avocado
and pico de gallo. 8.99

Casserole Seville

Flour tortillas with melted Monterey Jack
and Asadero cheeses, rolled at your table.
Chorizo, Fajita Chicken, or Beef 11.99

Chile Spiced Oysters

Spicy fried gulf oysters served with our poblano
chile cream sauce. 11.99

Seared Ahi Tuna

Seared Ahi Tuna seasoned with southwest spices,
and topped with mango salsa 10.99

 Denotes House Specialties



APPETIZER SAMPLER

Featuring fajita beef quesadillas, spinach
and fajita chicken nachos, chicken flauta,
beef taquito, and an empanada. 17.99 (For Two)



SOUPS

Yucatan Chicken-Lime Soup

Vegetables, shredded chicken, verde rice, cilantro,
lime juice, avocado and cheese.
Cup 3.99 Bowl 7.99

Cuban Black Bean Soup

Verde rice, black beans and spices, topped with red
onions, sour cream and smoked chipotle salsa.
Cup 3.99 Bowl 7.99

SALSA SAMPLER

A sampling of four of our homemade salsas ranging
from hot to mild, and everything in between. 7.99

SALADS

Taco Salad

Lettuce, refried beans, guacamole, sour cream, cheese.
Picadillo or Serrano Chicken 10.99
Fajita Chicken or Fajita Beef 11.99

Chipotle BBQ Chicken Salad

Black beans, grilled corn, cilantro, Monterey Jack
cheese, pico de gallo and BBQ chicken. 11.99

Fried Calamari Salad

Fried calamari, red onions, tomatoes, avocados. 10.99

Apricot Glazed Shrimp Salad

Grilled apricot glazed gulf shrimp, mixed greens,
avocados, bacon, and tomatoes. 12.99

Seared Southwest Tuna Salad

Seared Ahi Tuna, mixed greens, avocados,
tomatoes, and pineapple salsa. 13.99

Fried Oyster Salad

Fried oysters, bacon, cheese, avocados
and tomatoes. 13.99



FEATURED ENTREES

ULTIMATE GRILLED COMBINATION

Your choice of two of the following items:
Grilled Quail, Shrimp Jalisco, Baby Back
Ribs, Shrimp Fajitas, Beef Fajitas,
Chicken Fajitas, Cuban Pork Carnitas. 16.99

CARNE

Cuban Pork Carnitas

Marinated pork roast with garlic, spices,
and grilled onions topped with our
signature orange and lime mojo. 14.99

Cuban Steak

Grilled skirt steak topped with
sautéed onions and finished with our
tequila lime marinade. 15.99

Dos Cubanos "The Two Cubans"

The perfect combination of Cuban steak
and marinated Cuban pork roast. 15.99

Brazilian Picanha Steak

The most popular cut in Brazilian
churrascarias. This grilled, choice coulotte
steak is sliced and topped with our cilantro
and garlic chimichurri. 17.99

Baby Back Ribs

Grilled baby back ribs topped with our
special chipotle adobo barbeque sauce.
Half Rack 13.99 Full Rack 19.99

Argentinean Beef Kabobs

Grilled Skirt Steak, portobellos, red onions,
bell peppers, and garlic Chimichurri 14.99

Rib-Eye Serranos

Grilled choice cut rib-eye seasoned and
finished with our garlic butter. 19.99

POULTRY

Mazatlan

Chicken breast, breaded and topped with
our ranchero sauce and cheese. 12.99

Poblano Chicken

A grilled chicken breast topped with sautéed peppers
and onions, and our corn and poblano cream sauce. 13.99

Senora

Fried chicken breast, topped with poblano peppers,
bacon and Monterey Jack and Asadero Cheese. 14.99

Pollo Asada

Grilled chicken topped with sautéed spinach and
garlic, Monterey Jack and Asadero cheese. 13.99

Grilled Quail

Marinated and grilled quail served on
bed of sizzling onions. 14.99

SEAFOOD

Shrimp Jalisco

Fresh Gulf shrimp stuffed with Asadero cheese
and jalapeños, and wrapped with bacon. 15.99

Crab Cake Enchiladas

Corn tortillas filled with sautéed crab cakes and
topped with our poblano cream sauce. 16.99

Kingston Shrimp

Skewers of grilled shrimp, pineapples, red onions,
and red bell peppers, sautéed in our
Jamaican Jerk sauce. 16.99

Chile Oyster Tacos

Spicy fried oysters, grilled onions, cabbage,
poblanos, pico de gallo, cilantro avocado
salsa and our serramoulade sauce. 14.99



AWARD-WINNING FISH TACOS

Grilled or fried Tilapia, topped with sliced
avocados, cabbage, pico de gallo, cheese,
Serramoulode and cilantro avocado salsa. 12.99

Cane River Shrimp

Grilled, bacon-wrapped shrimp skewered
with mangos and red onions, basted
with our apricot glaze. 16.99

Shrimp Relleno

A poblano pepper stuffed with cheese,
shrimp, sautéed onions, and topped
ranchero sauce. 16.99

Calypso Tuna

Seared Ahi tuna, served rare, and topped
with sauteed pineapples and poblanos in a
caribbean jerk sauce. 15.99

Crab Cakes

Fresh lump crab cakes topped with grilled
shrimp and our poblano cream sauce. 17.99

SIDES

Featured entrées served with verde rice
and your choice of one of the following:

- Verde Rice
- Refried Pinto Beans
- Sweet Potato Fries
- Black Bean Soup
- Refried Black Beans
- Grilled Vegetables
- Grilled Corn
- Sweet Fried Plantains



THE HIGHLANDS

Served with verde rice and refried beans.*

The Jefes Combination

A combination plate featuring your choice of tamale, house taco, house enchilada, taquito or flauta.

Two items 11.99 **Three items** 12.99 **Four items** 13.99

Ancho Pork Tamales

Homemade ancho pork tamales in a sweet corn masa topped with our red tapatias sauce. 10.99

Flautas and Taquitos

Crispy corn tortillas filled with shredded chicken or picadillo with sour cream and specialty sauces. 11.99

Tacos

Soft or crispy tacos, lettuce, cheese and pico de gallo.

Serrano Chicken, Picadillo 9.99

Fajita Chicken, Fajita Beef 11.99

Enchiladas

Rolled to order and topped with cheese and fresh sauces.

Serrano Chicken, Picadillo, Spinach or Cheese 10.99

Fajita Chicken or Beef 12.99

Chimichanga

Your choice of fajita chicken or beef, filled with grilled onions, Asadero cheese and pico de gallo. 12.99

Burritos

A large flour tortilla filled with refried beans and pico.

Serrano Chicken, Picadillo 10.99

Fajita Chicken, Fajita Beef 12.99

Chile Relleno

A fresh poblano pepper stuffed with cheese, sautéed onions, and served with our red tapatias sauce. 12.99

BRAZILIAN MIXED GRILL

A house specialty showcasing our marinated beef and chicken fajitas, Cuban pork carnitas, baby back ribs, grilled quail, Shrimp Jalisco, and chorizo sausage. Served with verde rice, refried beans, cheese, pico de gallo and sour cream. **FOR TWO** 37.99 **FOR THREE** Add 16.99



SANDWICHES

Your choice of seasoned fries, sweet potato fries, chicken-lime soup, black bean soup, or verde rice.*

Hombre Loco

Grilled chicken or skirt steak, Monterey Jack, Asadero cheese, poblanos, onions, pico, and chipotle mayo. 9.99

The Passion Burger

A unique blend of choice sirloin and chorizo, topped with Monterey Jack cheese, grilled onions, bacon, and chipotle mayo on a toasted ciabatta roll. 9.99

Baja Chicken Club

Fried or grilled chicken breast, bacon, avocados, lettuce, tomatoes, and cheese 9.99

BBQ Pork Sandwich

Pulled pork tossed with our chipotle BBQ sauce, topped with fried jalapeños, grilled onions, and cabbage slaw, on toasted ciabatta bread. 8.99

Jerk Shrimp

Grilled shrimp basted with Jamaican jerk sauce, topped with cheese, lettuce, grilled onions, pico, and chipotle mayo on Ciabiatta bread. 10.99

Chile Oyster Wrap

Chile fried oysters, poblano peppers, grilled onions, cabbage, pico de gallo and serramoulade wrapped in a toasted tortilla. 11.99

*Any upgrades to side items and meats are \$1.00 each.

FAJITAS

Served with verde rice, refried beans, cheese, pico de gallo and sour cream.

	Small Size	For One	For Two
Chicken	11.99	14.99	Add 13.99
Portabello Mushroom	11.99	14.99	Add 13.99
Beef	12.99	15.99	Add 14.99
Shrimp	12.99	16.99	Add 15.99
Picanha Steak	NA	16.99	Add 15.99
Rib-eye	NA	19.99	Add 18.99

FAJITA TOPPING

Parilla Sautéed serrano peppers, cilantro, onions and diced tomatoes. 3.99

Oaxaca Grilled poblano peppers, bacon, Monterey Jack and Asadero cheese. 4.99

Ixtapa Ranchero sauce, Monterey Jack and Asadero cheese. 3.99

Calypso Roasted pineapple, poblano peppers, red bell peppers, red onions and cilantro. 4.99

