

CANTINA

Super G

Be careful with this one. A large frozen or rocks margarita with a little extra **Sauza Commemorativo** and Gran Marnier 10.99

House Frozen or Rocks

Since 1976, our original house recipe 5.50
Every Wednesday all day \$2.25

The Traditional

Slightly on the tart side but the way they are “drunk” in Mexico. Fresh lime juice, **Sauza Silver** and Cointreau served “up” in a shaker 7.55



The “La Margarita”

5 time winner of the best margarita in Dallas. Fresh lime juice, **Sauza Commemorativo**, Cointreau and a little something special 8.99

Fruitritas

For those who like it a little smoother. Decide between Strawberry, Mango or Guava and put your toes in the sand 7.99

NUEVO

The Michael Grant

Made famous by the Black Book Investigations series by Robert Sadler. Many have heard lead character, Michael Grant ordering a Margarita at Desperados with “a splash of 43.” 11.99

Mexican Martini

This recipe kicks it up a little. **Sauza Silver** tequila, triple sec and fresh lime juice are combined with just a little spicy 8.55

Flacarita

Our “skinny” margarita. Only 160 calories and only on the rocks 7.55

Texas Tornado

A large sangria swirled frozen margarita 6.50

Vino

Your choice of Chardonnay, Pinot Grigio, Malbec, Merlot, Cabernet Sauvignon or Burgundy served by the glass 6.00

Sangria

Homemade, from red wine and fruit juices 4.55

El Grande Sangria

Our homemade sangria in a Texas-sized glass 6.00

Cerveza

Ice cold favorites served with or without a lime
Imported 4.50 Domestic 3.50

APPERITIVOS

Awesome Nachos

Juicy beef or chicken fajita nachos served with beans, pico de gallo and jalapenos Chicken 10.79
Beef 11.79



Ceviche Del Mar

This is one of our very favorites. Tender orange roughly marinated in lime and combined with tomato juice and fresh pico 10.59

Desperado Nachos

Bean and cheese nachos served with guacamole, sour cream and jalapenos 9.55

Stuffed Jalapenos

Homemade, no poppers here, stuffed with seasoned chicken, and cheddar cheese, served with ranch dressing 8.99

Mexican Shrimp Cocktail

Gulf shrimp in a homemade cocktail sauce, with fresh tomatoes, onions, cilantro and avocado 8.99

Quesadillas Acapulco

Creamy, melted white cheese and fresh sautéed spinach 8.55
Add shrimp 10.29

“Try it with a shot of Sauza Hornitos for a little kick and a whole new addiction.”

Special Platter

The perfect fiesta starter. A little bit of everything with Desperado nachos, stuffed jalapenos, Desperado quesadillas and chicken flautitas 15.99



Guacamole

“Our Original Family Recipe” and Awarded Best in Dallas 5.59

Chili Con Queso

Smooth and creamy, the perfect beginning 5.29

Queso Bandito

Our famous queso combined with spicy taco meat and pico 5.79

SOPAS

Sopa de Tortilla

This is one of Mama’s own special recipes, made fresh everyday 5.79

Sopa de Frijol

Always served with fresh cilantro, chopped onion and cheese 5.29



IN AN EFFORT TO HELP CONSERVE OUR NATURAL RESOURCES WATER IS SERVED BY REQUEST ONLY



Private Banquet Rooms available for any occasion

No Separate Checks for Parties of 6 or more

GIFT CARDS AVAILABLE IN ANY DENOMINATION

NO CHECKS PLEASE

15% Gratuity added for parties of 6 or more

We Offer Full Service Catering and Corporate Lunch Deliveries

WE WILL NOT BE RESPONSIBLE FOR ITEMS LEFT BEHIND

ENSALADAS

Ensalada De Fajita

A crispy tortilla shell overflowing with fresh greens, tender beef or chicken fajita meat, pico, sour cream and cheese
Chicken 9.99 Beef 10.99

Ensalada De Sonora

Crisp romaine, jicama, mandarin orange, avocado, tomato and red onions tossed in a margarita vinaigrette 8.99
With adobo chicken 10.29

Pasta Salad

Tri-colored pasta served chilled with grilled chicken breast and our signature chimichuri sauce 9.29
With gulf shrimp 10.59

Pasta Adobado

Warm rotini sautéed with our spicy marinated chicken adobado, anejo cheese and fresh cilantro 9.29
With gulf shrimp 10.59

FAMOSOS TACOS Y MAS



Desperados Tacos

Two crispy flour tortilla tacos, gooey melted jack cheese and your choice of beef or chicken fajita meat come together to create this delicious signature. Topped with fresh pico de gallo and an avocado slice these “Juan and only” tacos are the most ordered entrée since 1976

Chicken 9.59

Beef 10.59

“One of the TOP 10 Best Tacos in Dallas” –About.com

“Top 5 Best Tacos” – Dallas Observer

Join us every Thursday after 5, when our World Famous Desperados Tacos are only \$7.99!

Desperado Flautas

Another signature dish. Two flour tortillas filled with seasoned shredded brisket or chicken, rolled and deep-fried. Served with fresh guacamole, refried beans and a sour cream ranchero sauce perfect for dipping 8.99

Tacos Albañil

Our famous “brisket tacos” have finally made it to the menu. Three corn tortillas filled with tender brisket and served with bean soup, rice, tomatillo sauce freshly chopped onion, cilantro and lime 10.29

Tacos Al Carbon

Two fresh flour tortillas filled with marinated beef or chicken and served with a pico de gallo salad and Mama’s sopa de frijol Chicken 9.29 Beef 10.29
“Order a side of our famous Chimichuri to take these tacos to another level.”

NUEVO

Tacos Adobados

Three corn tortillas with jack cheese lightly fried and filled with tender breast of chicken marinated in our Adobado sauce and served with pico, bean soup and rice 9.59

FAJITAS

Tender and juicy fajitas served sizzling along with our bean soup, award-winning guacamole, cheddar cheese, sour cream, pico de gallo and flour tortillas.

Chicken

For One 12.59
For Two 23.59

Beef

For One 13.99
For Two 25.99

Shrimp

For One 17.99
For Two 35.99

(Veggie fajitas are also available upon request)

TEX-MEX

Combine any of the following “Texican” foods to create you own personalized plato.

Cheese Enchilada

Soft Cheese Taco

Beef Enchilada

Tamale

Chicken Enchilada

Guacamole Tostada

Puffed Beef Taco

Any Two 8.99

Any Three 9.99

Any Four 10.99

(All Tex-Mex dinners are served traditionally with rice and beans.)

CARNE DE RES

Steak Yucateco

Beef medallions topped with our very own creamy yucateco sauce made from sour cream, sautéed fresh garlic, onions and roasted poblano peppers. Served with pico, beans and Mexican potatoes 16.99

Carne Endiablada

Juicy tenderloin slow simmered in a smoky chipotle sauce, sprinkled with white cheese and served with pico, beans and Mexican potatoes 16.99



Steak Argentina

Charbroiled tenderloin medallions topped with our signature Chimichuri sauce and served with pico, beans and Mexican potatoes. 1995 MLB All Star Game awarded "Best Entrée" 16.55

Chile Relleno

A roasted poblano, battered and filled with seasoned brisket, butter toasted almonds and raisins topped with ranchero sauce, melted Monterrey jack cheese. This Relleno is a something special 11.59

POLLO

Chicken Itza

Our longest selling chicken entrée. Marinated in an ancient Mayan sauce with rosemary, thyme and other spices, grilled and served with guacamole, rice and Mexican zucchini 12.29

Pollo San Lorenzo

Chicken breast sautéed in a chipotle pepper, roasted garlic, cilantro and olive oil sauce served with guacamole, rice and Mexican zucchini 12.29

Pollo Santa Rosa

Tender breast of chicken, grilled and topped with our signature Yucateco sauce, then served with rice, Mexican zucchini, and guacamole. Rosa's favorite 12.29

NUEVO

Pollo Ahumado

Grilled chicken breast, stuffed with jack cheese and roasted poblano peppers all wrapped in smoky bacon and topped with our spicy bbq sauce and even more cheese. Served with rice and a fresh salad 13.29

MARISCOS

Fish Tacos

Fried Catfish in flour tortillas with our signature "mayotle" sauce, cabbage and lime served with sopa de frijol and rice 11.79

Camarones Acapulcos

Grilled gulf shrimp wrapped in bacon, stuffed with cheese and a jalapeño, served with a mango, chipotle, tequila dipping sauce, guacamole, rice and Mexican zucchini 17.99

Camarones Oaxaqueños

Tender gulf shrimp slow-cooked in a sauce made from roasted tomatoes, cilantro, jalapeños and nopalitos (prickly pear cactus). Served with guacamole, rice and Mexican zucchini 17.99

NUEVO

Crabmeat Enchiladas

Sautéed crabmeat, fresh garlic, white wine, spinach, onions and other spices rolled in corn tortillas, topped with a creamy avocado sauce and served with rice and Mexican zucchini 13.99

POSTRES

Sopapillas

Made in house and served warm with honey and butter (3 to order) 3.99

Kahlua Cake

Cappuccino ice cream cake topped with kahlua, whipped cream and toasted almonds 4.99

Pastel de Cuatro Leches

A very delicious, moist and traditional white cake made in-house. Also available in Chocolate 5.29

Flan

Caramel custard from Mama's cocina 3.99

Deep Fried Latte



The winner of the 2007 State Fair of Texas "Most Creative" deep fried food. Enjoy a little Fair all year 5.29