

www.Alejandrosmexicangrill.com

Downtown Roanoke

127 Campbell Avenue, SE Roanoke, VA 24011

(540) 400-7053

Fax (540) 400-0733

Order Online:

alejandrosdowntown.dineblast.com

Monday-Thursday, 11:00 am-10:00 pm Friday & Saturday, 11:00 am-11:00 pm Sunday 12:00 pm-9:00 pm

Hollins/North Roanoke

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Salem

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(540) 387-1420

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18% GRATUITY MAY BE ADDED FOR PARTIES OF 6 OR MORE.

PHONE ORDERS ACCEPTED

Gift Cards Available

NON-SMOKING FACILITY

All Major Credit Cards Accepted

Appetizers

Cheese Nachos \$5.25

Chips, cheese dip, shredded cheese.

Nachos \$6.25

Choice of shredded chicken, shredded beef or ground beef nachos. Topped with shredded cheese and cheese dip.



Nachos Azteca \$7.99

Shredded chicken and ground beef mixed together with chips, cheese dip, shredded cheese, refried beans, roasted red bell peppers, jalapeños, lettuce, sour cream and guacamole.

Substitute with Fajita Steak or Chicken \$8.99

Veggie Nachos \$7.99

Chips, cheese dip, black beans, white rice, spinach, mushrooms and sautéed onions.

Fajita Nachos \$9.75
Choice of grilled chicken, steak or mixed meat. Combined with chips, cheese dip, shredded cheese, grilled onions & bell peppers.

Frito Pie (Medium Hot) \$6.99

* A Classic from New Mexico

Refried beans, Frito chips, black beans, house chili, cheese dip & cheese blend broiled. Topped with sour cream & green onions.

Queso Fundido \$5.50

Cheese dip with house chorizo.

Spinach Dip \$4.99

Bean Dip \$4.99

Spinach and cheese dip.

Beans and cheese dip.

Chili Lime Tacos \$7.99

4 small steak tacos marinated in chili lime. Served with your toppings of pico de gallo, lettuce and guacamole on the side.

UNLESS OTHERWISE NOTED: Beef refers to Ground Beef Chicken refers to Shredded Chicken.

Tortas

Served on Telera bread and with Seasoned Fries

Torta Cubana \$9.75
A Mexican sandwich served with Angus beef franks, bacon, chorizo, ham, fried eggs, refried beans, avocado, mayo and chipotle pepper.

Torta Milanesa \$8.99
A Mexican sandwich filled with deep fried chicken, refried beans, lettuce, tomato, onion, avocado, mayo and jalapeños.

Torta Classica \$8.99

A Mexican sandwich filled with choice of carne asada, grilled chicken, al pastor or carnitas. Filled with refried beans, lettuce, tomato, onions, avocado, mayo and jalapeños.

Torta Chilanga \$8.99

A Mexican sandwich filled with steak, refried beans, cilantro, diced onions, avocado and sour cream. Served with grilled onions on the side and chunks of red roasted potatoes.

Torta Felipe \$9.75

A Mexican sandwich with grilled steak. Filled with melted cheese, lettuce, tomato, jalapeño, mayo. Served with a side of fries.



Cheesy Jalapeño Torta \$9.75

A Mexican sandwich filled with steak, grilled onions, mushrooms, jalapeños, bell peppers, lettuce, tomatoes, shredded cheese and mayo. Deliciously smothered in our addicting creamy cheese dip.

Quesadillas

Cheese Quesadilla \$5.50

Grilled Meats Quesadilla \$7.25 Choice of grilled chicken, steak, chorizo or carnitas quesadilla. Served with lettuce, sour cream and guacamole on the side.

\$6.99

Shredded Chicken or Beef Quesadilla \$
Choice of shredded chicken, shredded beef or ground beef quesadilla. Served with lettuce, sour cream and guacamole on the side.

Fajita Quesadilla \$10.99

Grilled chicken or steak filled with grilled veggies.

Served with red rice, refried beans, lettuce, sour cream and guacamole on the side.

Quesadilla Marina \$13.99
Shrimp and scallop quesadilla filled with refried beans. Served with red rice, lettuce, sour cream & guacamole on the side.

> Quesadilla Yucatan \$13.99

Shrimp and tilapia quesadilla filled with grilled veggies. Served with white rice and black beans.

Salads

House Salad \$4.99
Iceburg lettuce, carrots, tomatoes, cucumbers and cheese.

Mexican Caesar Salad \$6.99

Romaine lettuce tossed with Caesar dressing, shredded cheese, spiced tortilla chips and red roasted bell peppers. Add Chicken +\$1.50

Taco Salad \$7.99
Your choice of shredded chicken, shredded beef or ground beef. Filled with refried beans, red rice, lettuce, cheese dip, shredded cheese, guacamole, sour cream & tomatoes.

<u>Add Grilled Meats +\$1.00</u>

Fajita Taco Salad \$9.99

Your choice of grilled chicken or steak. Filled with refried beans, red rice, lettuce, shredded cheese, guacamole, sour cream, tomatoes, grilled onions and bell peppers.

Coco Chicken Salad \$8.99
A spring mix salad topped with mandarins, sunflower seeds, dried cranberries and coconut breaded chicken. Served with raspberry vinaigrette.

Sweet Salmon Salad \$10.99

Salmon marinated in a sweet chili sauce. Served on top of a spring mix salad and raspberry vinaigrette.

Shrimp Caesar Salad \$11.99
Romaine lettuce tossed with Caesar dressing.
Served with delicious grilled shrimp, shredded cheese, spiced tortilla chips and red roasted bell peppers.

Low Carb Delights



Sarita's Zoodles \$11.99

Zucchini noodles grilled in our zesty

lemon-garlic sauce. Served with grilled shrimp and cherry tomatoes. Topped with creamy cheese sauce.

Zucchini Enchiladas \$9.99

Two shredded chicken zucchini enchiladas topped with cheese and salsa verde. Served with a side of our delicious cauliflower rice, lettuce, sour cream, and guacamole.





Two taco lettuce wraps made with your choice of grilled chicken or steak and topped with cheese. Served with a side of our delicious cauliflower red rice and guacamole.

Skinny Chicken Fajitas \$8.99 Strips of grilled chicken with bell peppers and onions. Served with a

side of our delicious cauliflower rice, lettuce, sour cream, and guacamole.

Entrees



Chimichangas \$9.99

Two chimichangas with choice of shredded chicken, shredded beef or ground beef, topped with cheese dip. Served with lettuce, sour cream, guacamole, red rice and refried beans.

Chile Verde \$11.99

Shredded carnitas sautéed in a salsa verde sauce. Served with red rice.

Carnitas \$11.99

Chunks of juicy pork braised in a house blend marinade sauce and topped with grilled onions. Served with a side of red rice & refried beans.

Flautas \$9.99
4 hand rolled flour tortillas. 2 filled with deep fried chicken and 2 filled with shredded beef. Topped with lettuce, queso fresco, and crema Mexicana.
Served with red rice & refried beans.

Taquitos \$9.99
4 hand rolled corn tortillas. 2 filled with deep fried chicken and 2 filled with shredded beef. Topped with lettuce, queso fresco, and crema Mexicana. Served with red rice and refried beans.



Alejandro's Special* \$14.99
Grilled chicken, flank steak and pork cutlet topped with mushrooms, onions and cheese dip. Served with white rice and black beans.

A La Diabla Tacos (Spicy) \$10.99
3 chile de arbol marinated steak tacos topped with onions & cilantro.
Served with refried beans & red rice.

Shorty Tacos \$9.99
4 small tacos made with your choice of chili lime asada, grilled chicken, carnitas or al pastor. With the toppings of guacamole, pico de gallo and lettuce on the side. Served with red rice and refried beans.

Huaraches \$11.99

Huge masa boat filled with refried beans, mild salsa verde, chili lime steak, onions, queso fresco, crema Mexicana and avocado.

Stuffed Chile Relleno Plate \$7.99

One chile relleno filled with your favorite meat and served on a bed of rice. Topped with queso fresco and crema Mexicana. Served with a side of tomato sauce. Add grilled meats +\$1.00.

Tigres Tacos \$10.99

2 tacos filled with your choice of steak, grilled chicken or al pastor and topped with cilantro, onions and avocados. Stuffed inside 2 delicious cheesy tortillas. Served with red rice and refried beans.



Jo's Tacos \$7.99
3 mouth-watering, deep fried shredded beef tacos. Topped with cheese, lettuce & tomatoes. Served with a side of red rice.

Three Taco Plate \$6.75

Your choice of soft flour, corn or crispy taco. Filled with your choice of favorite meat. Add rice, beans or fries + \$.99



Arroz Loco \$12.99

Grilled shrimp, steak and chicken tossed with grilled onions and bell peppers. Served on a bed of red rice and topped with cheese dip.

Tinga (Spicy) \$10.50

Shredded chicken and chorizo stew, sautéed with chunks of red roasted potatoes and chipotle peppers. Served with red rice and avocado slices.

Chiles Poblanos \$10.99

Two fried chile poblanos stuffed with your choice of shredded chicken, shredded beef, ground beef or veggies and filled with fried corn salsa and cheese. Served with red rice, lettuce, tomato and avocado on the side.

Fajita Tacos \$11.99
3 fajita tacos with your choice of grilled chicken or steak.
Filled with grilled onions and bell pepper. Served with a side of fries and shredded cheese.



Plato Grande \$12.99
Our big plate prepared with one chile relieno, one shredded beef flauta, and two shredded chicken taquitos. Topped with sour cream, lettuce, tomato and guacamole. Served with a side of red rice and refried beans.

Pulled Pork Tacos \$10.99

3 shredded pork tacos marinated in our special barbecue sauce. Topped with shredded carrots, cabbage, avocados and a creamy chipotle sauce. Served with black beans, lettuce and pico de gallo.



Any EXTRAS are an additional charge; ask your server for specific pricing.

*Consuming raw or undercooked meat, eggs, or seafood may increase your risk of foodborne illness.



Served with lettuce, sour cream and guacamole, red rice, refried beans and tortillas.

House Fajitas \$12.50
Grilled chicken or carnitas served with grilled veggies.

Steak Fajitas \$13.50 Strips of grilled steak served with grilled veggies.

Shrimp Fajitas \$14.99
Delicious grilled shrimp served with grilled veggies.

Crazy Cheese Fajitas \$14.50

Grilled strips of steak or chicken, topped with cheese dip and melted shredded cheese.

House Fajitas for 2 \$21.99

Steak Fajitas for 2 \$23.99

Shrimp Fajitas for 2 \$24.99

Crazy Cheese Fajitas for 2 \$24.50

Fajitas Tres Hermanos \$14.99

Grilled steak, chicken, shrimp and chorizo served with grilled veggies.

Fajitas Tres Hermanos for 2 - \$24.50

Alejandro's Skewers \$13.99
Two steak, two chicken and one shrimp skewer marinated in a house seasoning sauce. Served over a bed of veggies.

Veggie Fajitas \$12.99
Grilled pineapple, tomato, bell peppers, zucchini and red onion marinated in our house sauce.

Fajitas Marinas \$16.99

Delicious grilled shrimp, scallops and tilapia.
Served with grilled veggies.

Fajitas Marinas for 2 \$27.99

Meal and Alcohol Policy If a mistake is made on your order due to a kitchen or bar error, we will fix or replace your order. Sorry, there are no refunds. Thank you for your cooperation. If you have any questions regarding this policy, please ask to speak with a manager.

Enchiladas

Add side order of rice and beans \$1.50

Enchiladas Supremas \$9.99

Four Enchiladas with one each of: ground beef, shredded chicken, refried beans and cheese. Topped with a mild house red sauce and shredded cheese. Served with lettuce, sour cream and guacamole.

Enchiladas Suizas \$9.99
4 chicken enchiladas topped with a creamy green sauce, crema Mexicana and shredded cheese. Served with lettuce, sour cream & guacamole.

Enchiladas Acapulco \$11.99
4 enchiladas filled with shrimp and topped with a creamy pesto sauce and shredded cheese.
Served with lettuce, sour cream and guacamole.

Dos Enchiladas \$8.99Two Enchiladas filled with your choice of shredded chicken, shredded beef or ground beef. Topped with a mild house red sauce and shredded cheese. Served with red rice, refried beans, lettuce, sour cream and guacamole.

Enchiladas A La Diabla \$8.99

Two enchiladas filled with your choice of shredded chicken, shredded beef, or ground beef. Topped with a red diablo sauce and shredded cheese. Served with red rice, refried beans, lettuce, sour cream and guacamole.



Enchiladas Mixtas

\$12.99

A unique plate made with one ground beef, one potato, one shredded beef and one chicken enchilada. Each enchilada is then topped with a specific sauce to maximize deliciousness!

Served with a side of lettuce, sour cream, guacamole, red rice and refried beans.

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Chicken

Pollo Azteca \$12.99

Chicken breast fillet on a bed of mushrooms and onions topped with cheese dip. Served with red rice and refried beans.

Pollo Chilango \$12.99

Chicken breast fillet on a bed of grilled zucchini, squash, bell peppers, green onion, and topped with toasted sesame seeds. Served with refried beans & red rice.

Chori Pollo \$12.99
Chicken breast fillet topped with grilled pineapple, chorizo and cheese dip. Served with refried beans and red rice.

Arroz con Pollo \$12.99
Grilled chicken tossed with grilled onions and bell peppers. Served on top of red rice and topped with cheese dip.

Pollo Gyro \$12.99
Grilled chicken, cheese dip, grilled onions, bell peppers, squash and zucchini. Served on a bed of red rice.

Pollo Chipotle \$12.99

Grilled chicken and chunks of red roasted potatoes, topped with chipotle sauce served on a bed of red rice.

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Vegetarian

Enfrijoladas \$8.99

Four enchiladas filled with refried beans and cheese. Topped with a black bean sauce, shredded cheese and crema mexicana. Served with lettuce, sour cream and guacamole.



Entomatadas \$8.99

3 corn tortillas filled with cheese. Topped with a mild tomato sauce, shredded cheese, crema Mexicana, tomatoes, and avocado slices. Served with red rice, lettuce and sour cream.

Spinach Burrito \$9.99

Burrito filled with spinach, mushrooms and onions. Topped with cheese dip and sweet bell peppers. Served with white rice and black beans.

Spinach Quesadilla **\$9.99**Quesadilla filled with

spinach, mushrooms and onions. Served with black beans, white rice and lettuce, sour cream and guacamole.



Chile Rellenos \$10.99

Two poblano chiles stuffed with cheese and topped with tomato sauce. Served with red rice and refried beans.

Burritos de Papa \$8.99

Two burritos filled with fried chunks of red roasted potatoes and pico de gallo topped with cheese dip. Served with red rice, lettuce, sour cream guacamole and tomatoes on the side.



Jo's Potato Tacos \$7.99

Three deep fried, red roasted potato tacos. Topped with cheese, lettuce and tomatoes. Served with a side of red rice.

Calabacitas \$9.99

* A Slightly Spicy Vegetarian Delight *

Our blend of house veggies, corn salsa, queso fresco and tomatoes served on top of a bed of white rice & black beans.

Spinach Chimichangas

Two chimichangas filled with grilled spinach, mushrooms and onions. Topped with cheese dip and served with lettuce, sour cream, guacamole, red rice and refried beans.

Enchiladas de Papa \$8.99

Two enchiladas filled with fried chinks of red roasted potatoes and pico de gallo. Topped with diablo sauce and shredded cheese. Served with red rice, refried beans, lettuce, guacamole and sour cream.

Burritos

Wet Burrito

Add Diablo Sauce or Cheese Dip to any burrito for \$1.50

El Botija Burrito \$14.99

Our enormous 3lb steak burrito stuffed with 1lb steak, refried bens, red rice, seasoned tortilla strips, guacamole and cheese. Topped with your choice of diablo sauce or cheese dip.

Can you finish it?

GET YOUR PICTURE POSTED ON OUR BURRITO WALL!

Godzilla Burrito \$22.99

Our GIGANTIC 5lb burrito, filled with steak, refried beans, red rice, seasoned tortilla chips, guacamole and cheese. Topped with your choice of diablo sauce or cheese dip.

Are you up for the challenge?

GET A FREE T-SHIRT IF YOU FINISH THIS EPIC GODZILLA BURRITO!

Must be exten fully as is—No cheeting!

Must be eaten fully as is—No cheating!

Choice of shredded beef, shredded chicken or ground beef. Stuffed with refried beans, red rice, lettuce, guacamole, pico de gallo and shredded cheese. Burrito is grilled, cut in 1/2, served with tamalio, lettuce and pico.

<u>Grilled Meat +\$1.00</u>

Fajita California Burrito \$9.25
Steak or grilled chicken burrito stuffed with refried beans, red rice, guacamole, lettuce, pico de gallo, shredded cheese grilled onions and bell peppers.

Beef Colorado Burrito (spicy) \$9.99 Chunks of beef braised in a red chile Colorado sauce, filled with refried beans & red rice. Topped with Diablo sauce & melted cheese.

Croqueta Burrito \$9.99

Burrito filled with grilled chicken and pico de gallo. Topped with cheese dip & shredded cheese. Served with red rice & refried beans.

House Special \$9.99
Two shredded beef and refried bean burritos. Topped with cheese dip and shredded cheese. Served with red rice.



Eagle Burrito \$9.99

Burrito filled with grilled chicken, chorizo, bacondip, roasted potatoes and cheese. Topped with our creamy chipotle sauce & served with black beans, red rice, pico de gallo, and lettuce.

Deep Fried Burrito \$8.99

Our award winning California burrito, deep fried with a side of lettuce and pico de gallo Fajita Style \$9.25

Served with your choice of Diablo sauce or cheese dip + \$1.50

Burrito Chimichurri (medium spicy) \$8.99
Filled with grilled steak, pico de gallo, lettuce, onion, cilantro, corn salsa and salsa chimichurri.
Served with red rice, cilantro, pico de gallo & lettuce on the side.

Long Burritos \$9.99
Two long burritos filled with choice of chicken or steak, and a blend of three cheeses. Grilled in our Panini. Served with rice and a side of guacamole.

Bombero Burrito (Spicy) \$10.99
* Our version of Steak n' Potatoes in a Burrito * Plenty of grilled steak, deep fried red chunk potatoes, frito chips, sour cream and cheese blend. Topped with house diablo sauce.

Twin Burritos \$8.99
One ground beef and one shredded chicken burrito topped with lettuce, sour cream, guacamole and red salsa.

Chicken Chipotle Crunch (Medium Hot) \$10.99

* Warning! Sauce is Addicting! *
An extra large burrito filled with grilled chicken and frito chips. Topped with a chipotle cream sauce and melted cheese.

Burrito Bandera \$10.99

Burrito filled with carnitas, red rice, black beans and green sauce. Topped with melted shredded cheese, cheese dip, red sauce and green sauce.

Burritos Supremos \$9.99
Two burritos stuffed with fried chunks of red roasted potatoes, Mexican sausage and a blend of shredded cheeses, topped with cheese dip or Diablo sauce.

Served with a side of lettuce, sour cream and guacamole.

Burrito Mexicano \$10.25

Burrito filled with steak, grilled onions, black beans, white rice, cilantro, guacamole, shredded cheese, diced onion and sour cream. Topped with cheese dip, red sauce and green salsa.

Steaks

Carne Asada* \$12.99

Grilled flank steak topped with grilled green onions. Served with red rice, refried beans, lettuce, sour cream and guacamole on the side.

Steak Ranchero* \$14.99

An 8oz New York Strip Steak, topped with mushroom, tomato and cheese dip. Served with white rice.

Mar Y Tierra* \$14.99

An 8oz New York Strip Steak, served on top of our house salsa verde and topped with sautéed shrimp. Served with white rice.

El Texanito (slighty spicy) \$12.99
Grilled strips of steak cooked with a special sauce on top of a bed of grilled onions. Served with a green cheese enchilada, lettuce, tomato, avocado, shredded cheese, red rice and refried beans.

Doblado Special (slightly spicy) \$14.99

Grilled strips of steak with shrimp on top of a bed of grilled onions cooked with a special sauce. Served with red rice, refried beans, shredded cheese, lettuce, tomato and avocado.



Seafood

Camarones A La Diabla (spicy) \$13.99

Shrimp marinated in a chile de arbol sauce served with black beans and white rice, lettuce, sour cream and guacamole.

Camarones Cancun \$13.99
Grilled shrimp tossed in a house spice mix served over a bed of grilled



veggies (squash, zucchini, bell peppers and green onions) topped with toasted sesame seeds. Served with white rice, black beans and lettuce, sour cream and guacamole.

Arroz Con Camaron \$13.99

Grilled shrimp tossed with veggies and topped with cheese dip.

Served on top of your choice of red rice or white rice.

TJ Camaron Tacos \$11.99
4 small corn tortillas with melted cheese and chili lime shrimp topped with cilantro. Served with rice & refried beans.

Tampico Tacos \$10.99
Two delicious shrimp tacos, filled with your choice of grilled or fried shrimp. Topped with baja slaw and sliced avocados. Served with a side of cilantro lime rice, lettuce & pico de gallo.



Sweet Salmon Taco Plate \$11.99

Two salmon fillet tacos marinated in a sweet chili sauce and topped with a piña salsa. Served with white rice and black beans.

Rosarito XX Fish Tacos \$10.99

Two beer battered deep fried fish tacos topped baja slaw and queso fresco. Served with white rice & black beans.

Grilled Fish Taco \$3.50 Served with cilantro, onion and lime.

XX Rosarito Fish Taco \$3.50

Fish taco topped with baja slaw, queso fresco and lime.

Sweet Salmon Taco \$3.99 Salmon fillet marinated in sweet chili sauce & topped with a piña salsa.



El Trio \$11.99

One grilled shrimp taco, one scallops taco, and one fried fish taco topped with our home made coleslaw, queso fresco, and sliced avocados. Served with a side of cilantro lime rice and salad.

Cozumel \$15.99

Grilled scallops, shrimp and tilapia served over a bed of rice and grilled veggies. Topped with chimichurri sauce, queso fresco & cilantro.

Vallarta Tacos \$12.99
3 crispy tacos filled with grilled shrimp and topped with lettuce, cheese, tomato & avocados. Served with red rice, lettuce & pico de gallo.



Grande Chimichanga \$12.99A huge chimichanga stuffed with grilled shrimp, onions, spinach and mushrooms. Topped with creamy cheese dip. Served with red rice, refried beans, guacamole, lettuce, sour cream and tomatoes.



Sides

Crispy Taco \$2.25 w/Gr	illed meats \$2.50
Soft Taco	\$2.50
Mexican Taco	\$2.50
Enchilada	\$2.50
Chile Relleno	\$3.99
Chile con Queso	\$5.99
Tamale	\$2.99
Red Rice	\$2.50
Refried Beans	\$2.50
Black Beans	\$2.50
Guacamole	\$3.99
Guacamole Salad	\$4.99
Sliced Avocado	\$3.99
Small Cheese dip	\$3.00
Large Cheese Dip	\$5.50
French Fries	\$2.50
Tamalito	\$2.50
Chiles Toreados (Fried Ja	alapeño) \$2.99
Sour Cream	\$.75
Chopped Tomatoes	\$1.25
Shredded Cheese	\$1.25
Corn Tortilla	\$1.25
Flour Tortilla	\$1.25
Jalapeños	\$1.25
Small Burrito \$3.99	w/grilled meats \$4.99
Lettuce	\$1.25
Shrimp sn	nall \$3.99 large \$7.99
Sliced Lemon	\$1.25

Any EXTRAS are an additional charge; ask your server for specific pricing.



Chips and Salsa Policy

Chips and salsa are included with customer meal purchase. (Minimum order of \$5.00 per person) If you are not purchasing a meal, but wish to enjoy our salsa bar, you may purchase an order of chips and salsa for \$3.99. After second serving of chips, \$1.00 will be added to your bill for each additional basket.

THANK YOU FOR YOUR UNDERSTANDING.

Daily Dinner Specials

10 CHOICES FOR UNDER \$8

Please, no substitutions on these items.

- 1. Chicken Tamale, \$7.99
 Two Chicken Taquitos, Mini
 Nachos with Beans, Beef and
 Cheese.
- 2. Beef Quesadilla, \$7.992 Crispy Tacos (1 Beef, 1 Chicken) Served with Rice.
- 3. Beef Burrito, \$7.99

 Beef Enchilada, Soft Beef

 Taco and Refried Beans.
- 4. Chile Relleno, Soft \$7.99 Chalupa, Bean Burrito & Rice.
- 5. Chicken Tamale, \$7.99
 Chicken Enchilada, Crispy
 Chicken Taco & Refried Beans.
- 6. 3 Cheese Enchiladas \$7.99
 Topped with Salsa Verde
 and Grilled Chicken Strips.
- 7. Spinach Burrito and a \$7.99
 Cheese Quesadilla served
 with rice.
- 8. Soft Beef Taco, \$7.99
 Cheese Quesadilla and
 Chicken Tamale with Lettuce
 & Guacamole on the side.
- 9. Chile Con Queso, \$7.99
 Beef Enchilada and Crispy
 Chicken Taco with Lettuce and
 Guacamole on the side.
- 10. A Bed of Grilled Spinach, \$7.99
 Mushrooms & Onions Topped
 with Grilled Chicken Strips and
 Melted Cheese.

Daily Lunch Specials

Available Monday to Friday from 11:00am-3:00pm Add \$1.50 after 3pm & on weekends

1. Carnitas \$7.99

Chunks of pork braised in a house special marinade. Served with grilled green onions, lime, red rice and refried beans.

2. Crazy Cheese Fajitas \$8.75

Strips of grilled chicken or steak, topped with cheese dip, melted shredded cheese and grilled veggies. Served with lettuce, sour cream and guacamole, red rice and refried beans.

3. Guajas Burrito \$7.99

Burrito filled with grilled chicken or steak and grilled veggies topped with cheese dip and shredded cheese. Served with red rice.

4. Pollo Chilango \$7.99

Grilled chicken on a bed of grilled veggies (zucchini, bell pepper, green onion) topped with toasted sesame seeds. Served with red rice and refried beans.

5. Enchiladas Poblano \$6.25

Two chicken enchiladas topped with a house mole sauce, pickled onions and shredded cheese. Served with red rice.

6. Huevos Rancheros * \$6.99

Three ranch style fried eggs topped with tomato sauce and shredded cheese. Served with refried beans, red rice and tortillas.

7. Fajita Lunch Beef or Chicken \$7.99

Strips of grilled chicken or steak with grilled veggies. Served with lettuce, sour cream and guacamole, red rice and refried beans.

8. Deluxe Quesadilla \$6.99

Quesadilla filled with grilled mushrooms, onions, and refried beans. Served with lettuce, sour cream & guacamole.

9. Chimichangas \$6.99

One chimichanga with choice of shredded chicken, shredded beef or ground beef. Topped with cheese dip joined with lettuce, sour cream and guacamole on the side. Served with red rice or refried beans.

10. Chicken Quesadilla \$6.99

Shredded chicken quesadilla served with red rice and lettuce, sour cream and guacamole.

11. Caldo de Pollo \$6.99

Our award winning Mexican chicken soup. Served with shredded chicken, rice, pico de gallo, cilantro, avocado, parmesan cheese and chipotle pepper.

10 CHOICES FOR \$5 Lunches #12-22 ONLY

Please, no substitutions on these items.

- 12. Chile Relleno, Chicken Tamale and Refried Beans.
- 13. Shredded Beef & Bean Burrito, Cheese Quesadilla and Rice.
- 14. One Chicken Burrito,
 One Shredded Beef Burrito
 and Refried Beans.
- 15. Soft Chalupa and a Crispy Ground Beef Taco, Served with Lettuce, Sour Cream & Pico De Gallo.
- 16. Soft Chicken Taco and a Chicken Tamale Served with Lettuce, Sour Cream and Pico De Gallo.
- 17. Beef Enchilada and a Shredded Beef Taquito and Rice.
- 18. Chicken Chilaquiles with
 Lettuce and Sour Cream on
 the side and served with rice.
- 19. Cheese Quesadillas and one Shredded Beef Taquito Served with Lettuce, Sour Cream and Pico De Gallo.
- 20. 2 Bean Burritos topped with Cheese Dip and served with Rice.
- 21. Two Chicken Tamales
 Topped with Red Sauce and
 Served with Refried Beans.
- 22. One Taco (Crispy or Soft) and Chips with Salsa Bar.

- 23. Arroz con Pollo \$7.99
 Grilled chicken tossed with grilled onions and bell peppers.
 Served on top of a bed of red rice & topped with cheese dip.
- 24. Fajita Tacos \$6.99
 2 fajita tacos with your choice of grilled chicken or steak. Filled with grilled onions and bell pepper. Served with a side of fries and shredded cheese.
- 25. Pollo Azteca \$7.99

 Chicken breast fillet on a bed of mushrooms and onions topped with cheese dip. Served with red rice and refried beans.
- 26. Arroz Loco \$8.99
 Grilled shrimp, steak and chicken tossed with grilled onions and bell peppers.
 Served on a bed of red rice and topped with cheese dip.

SODAS \$2.25

DE BOTELLA \$1.75

CORADE BOTELLA \$2.25

COMBINATIONS

Choose from the following:

- Enchiladas Choice of cheese, shredded chicken, beef, or ground beef.
- Soft, Crispy or Mexican Tacos Choice of shredded chicken, beef or ground beef
- Tamale
 Soft Chalupa
 Bean Burrito
 Deep Fried Taquito
 Quesadilla
 CHILIE RELLENO (add 99¢)

Lunch Prices

- One Item \$4.99 Includes red rice & refried beans
- Two Items \$5.00
- Three Items \$6.00

 Add red rice & refried beans \$1.00

Dinner Prices

- One Item \$6.50

 Includes red rice & refried beans
- Two Items \$6.50
- Three Items \$7.50

 Add red rice & refried beans \$1.50



Half-off the following Appetizers during Happy Hour

Cheese Nachos • Veggie Nachos • Spinach Dip Queso Fundido • Frito Pie • Bean Dip

Small House Margarita 14 oz \$4.00

Small Draft DOMESTIC Beer 16 oz \$2.50

Small Draft IMPORTED Beer 16 oz \$3.00

Domestic Bottled Beer

\$3.25

Michelob Ultra \$3.25

Imported Bottle Beer \$4.00

Corona Extra, Cornona Light, Dos XX Amber, Dos XX Lager, Modelo Special, Negra Modelo, Victoria, Pacifico, Tecate

Canned Beers

\$2.75

Yuengling 16oz, Dos XX Lager 16oz, Tecate 16oz

* Draft Beer *

Domestic draft: Miller Lite

Small 16oz - \$ 3.50 Medium 22oz - \$ 4.50

Large 32oz - \$ 6.50 Pitcher 64oz - \$ 12.00

Imported draft: Modelo Special, Dox XX Amber,
Blue Moon, Sierra Nevada

Small 16oz - \$ 4.00 Medium 22oz - \$ 5.00 Large 32oz - \$ 7.00 Pitcher 64oz - \$ 13.00

* Mixed Drinks *

\$7.00

- Long Island Ice Tea Gold Tequila, Gin, Vodka, Rum, Triple Sec, Tom Collins, a splash of coke.
 Garnished with a fresh slice of lemon.
- Woo Woo Vodka, Peach Schnapps & Cranberry Juice. Garnished with a slice of fresh fruit.
- **Tequila Sunrise** Gold Tequila, Orange Juice and Grenadine. Garnished with a slice of fresh fruit.
- Mojito Rum, Lime Juice, Fresh Mint Leaves, Club soda. Beautifully garnished with fresh mint leaves & a slice of lime.
- Blue Motorcycle Rum, Vodka, Gin, Tequila, Blue Curacao, sweet & sour mix, splash of sprite. Garnished with a slice of fresh fruit.
- Bahama Mama Rum, Coconut Rum, Grenadine, Orange Juice, Pineapple Juice. Garnished with a fresh slice of pineapple.

SOFT DRINKS \$2.25

Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Mountain Dew, Orange Crush, Pink Lemonade, Iced Tea,

Milk \$1.99 **Jarritos** \$1.99 **Coffee** \$1.50 **Tum-E Yummies** \$1.50



* House Margaritas *

Small \$6.50 Large \$7.75

LIME • STRAWBERRY • MANGO • PEACH • RASPBERRY

* Specialty Margaritas *

Small 16oz \$8.99

Large 27oz \$10.99

Texas.

• Our Undeniably Addictive, Award Winning Margarita! Gold Tequila, Triple Sec, Harlequin, Gran Gala, Lime Juice, orange Juice, splash of sweet and sour, Margarita mix & splash of club soda & coke. Served on the rocks.

Strawberry Texas -

• Our Undeniably Addictive, Award Winning Margarita with a Strawberry Twist!

Gold Tequila, Triple Sec, Harlequin, Gran Gala, Lime Juice, splash of sweet & sour & Strawberry mix. Served on crushed ice.

Pomegranate -

• Our Sweet and Exotic, Unforgettable Margarita!

Gold Tequila, Triple Sec, Pomegranate mix, Pomegranate Liquor, Margarita mix & a splash of club soda & Coke. Served on the rocks.

Alejandro's -

• Our Uniquely Delicious and Satisfying Margarita!
Gold Tequila, Triple Sec, Cointreau, Chambord, Tom Collins mix,
Margarita mix & a splash of club soda & coke. Served on the rocks.

Top Shelf -

• Our Top Shelf Tequila Margarita made with Fresh Hand Blended Fruit!

Small 16oz \$9.99 Large 27oz \$11.99

Hand blended fresh fruit, 1800 Silver, Triple Sec, Gran Gala, Lime Juice, Orange Juice, Pineapple Juice, Splash of sweet and sour mix, Margarita mix, a splash of club soda and coke. Served on the rocks.

* Sensational Sangria's *

Try our delicious, one-of-a-kind Sensational Sangria's, sold only at ALEJANDRO'S!

Small \$6.75 Large \$8.75

• REMARKABLE ROJA SANGRIA

Made with red wine, brandy, Triple Sec, and fresh hand blended fruit.

AMAZING ANGEL SANGRIA

White sangria made with moscato, brandy, peach schnapps, and fresh hand blended fruit.

FANTASTIC FROZEN SANGRIA

Frozen margarita enhanced with red wine, fruit juices and agave nectar.

White Wines

\$6 Glass / \$20 Bottle

-BERINGER WHITE ZINFANDEL

-CAVIT MOSCATO

-"A" BY ACACIA CHARDONNAY

Red Wines

\$6 Glass / \$20 Bottle

-CHATEAU ST JEAN, Merlot -MOUNTAIN DOOR MALBEC

House Wines

\$4 Glass / \$12 Bottle

CHARDONNAY • PINOT GRIGIO • PINOT NOIR



Half-off the following Appetizers during Happy Hour

Cheese Nachos • Veggie Nachos • Spinach Dip Queso Fundido • Frito Pie • Bean Dip

Small House Margarita 14 oz \$4.00

Small Draft DOMESTIC Beer 16 oz \$2.50
Small Draft IMPORTED Beer 16 oz \$3.00

Domestic Bottled Beer

\$3,25

Miller Lite, Bud Light, Coors Light, Yuengling, Ultra Light, Budweiser, Heineken

Imported Bottle Beer

Pacifico, Dos XX Lager, Dos XX Amber, Tecate, Modelo Special, Negra Modelo, Corona Extra, Corona Light, Victoria, Presidente, Corona Familiar 32oz. \$5.99

Canned Beers

\$2.75

Tecate 16oz, Dos XX Lager 16oz, Pacifico 24oz - \$4.50

* Draft Beer *

Domestic draft: Coors Light, Miller Lite, Bud Light

Small 16oz - \$ 3.50 Medium 22oz - \$ 4.50 Large 32oz - \$ 6.50 Pitcher 64oz - \$ 12.00

Imported draft: Dos XX Amber, Blue Moon, Sierra Nevada

Small 16oz - \$ 4.00 Medium 22oz - \$ 5.00 Large 32oz - \$ 7.00 Pitcher 64oz - \$ 13.00

* Mixed Drinks *

\$7.00

- Long Island Ice Tea Gold Tequila, Gin, Vodka, Rum, Triple Sec, Tom Collins, a splash of coke. Garnished with a fresh slice of lemon.
- Woo Woo Vodka, Peach Schnapps & Cranberry
 Juice. Garnished with a slice of fresh fruit.
- **Tequila Sunrise** Gold Tequila, Orange Juice and Grenadine. Garnished with a slice of fresh fruit.
- Mojito Rum, Lime Juice, Fresh Mint Leaves, Club soda. Beautifully garnished with fresh mint leaves & a slice of lime.
- Blue Motorcycle Rum, Vodka, Gin, Tequila, Blue Curacao, sweet & sour mix, splash of sprite. Garnished with a slice of fresh fruit.
- Bahama Mama Rum, Coconut Rum, Grenadine, Orange Juice, Pineapple Juice. Garnished with a fresh slice of pineapple.

SOFT DRINKS \$2.25

Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Mountain Dew, Orange Crush, Pink Lemonade, Iced Tea,

Milk \$1.99 Jarritos \$1.99 Coffee \$1.50 Tum-E Yummies \$1.50



* House Margaritas *

Small \$6.50 Large \$7.75

LIME • STRAWBERRY • MANGO • PEACH • RASPBERRY

* Specialty Margaritas *

Small 16oz \$8.99

Large 27oz \$10.99

Texas -

• Our Undeniably Addictive, Award Winning Margarita! Gold Tequila, Triple Sec, Harlequin, Gran Gala, Lime Juice, orange Juice, splash of sweet and sour, Margarita mix & splash of club soda & coke. Served on the rocks.

Strawberry Texas -

• Our Undeniably Addictive, Award Winning Margarita with a Strawberry Twist!

Gold Tequila, Triple Sec, Harlequin, Gran Gala, Lime Juice, splash of sweet & sour & Strawberry mix. Served on crushed ice.

Pomegranate -

• Our Sweet and Exotic, Unforgettable Margarita!

Gold Tequila, Triple Sec, Pomegranate mix, Pomegranate Liquor, Margarita mix & a splash of club soda & Coke. Served on the rocks.

Alejandro's -

• Our Uniquely Delicious and Satisfying Margarita!
Gold Tequila, Triple Sec, Cointreau, Chambord, Tom Collins mix,
Margarita mix & a splash of club soda & coke. Served on the rocks.

Top Shelf -

• Our Top Shelf Tequila Margarita made with Fresh Hand Blended Fruit!

Small 16oz \$9.99 Large 27oz \$11.99

Hand blended fresh fruit, 1800 Silver, Triple Sec, Gran Gala, Lime Juice, Orange Juice, Pineapple Juice, Splash of sweet and sour mix, Margarita mix, a splash of club soda and coke. Served on the rocks.

* Sensational Sangria's *

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Small \$6.75

Large \$8.75

• REMARKABLE ROJA SANGRIA

Made with red wine, brandy, Triple Sec, and fresh hand blended fruit

AMAZING ANGEL SANGRIA

White sangria made with moscato, brandy, peach schnapps, and fresh hand blended fruit.

• FANTASTIC FROZEN SANGRIA

Frozen margarita enhanced with red wine, fruit juices and agave nectar.

White Wines

\$6 Glass / \$20 Bottle

-BERINGER WHITE ZINFANDEL
-CAVIT MOSCATO

-"A" BY ACACIA CHARDONNAY

Red Wines

\$6 Glass / \$20 Bottle

-CHATEAU ST JEAN, Merlot -MOUNTAIN DOOR MALBEC

House Wines

\$4 Glass / \$12 Bottle

CHARDONNAY • PINOT GRIGIO • PINOT NOIR



Half-off the following Appetizers during Happy Hour

Cheese Nachos • Veggie Nachos • Spinach Dip Queso Fundido • Frito Pie • Bean Dip

Small House Margarita 14 oz \$4.00 Small Draft DOMESTIC Beer 16 oz \$2.50 Small Draft IMPORTED Beer 16 oz \$3.00

Domestic Bottled Beer

\$3.25

Bud Light, Coors Light, Miller Lite, Bud Light Lime, Michelob Ultra

Imported Bottle Beer

\$4.00

Dos XX Lager, Dos XX Amber, Modelo Special, Negra Modelo, Pacifico, Victoria, Corona Extra, Corona Light, President, Corona Familiar 32oz \$5.99

Canned Beers

\$2,75

Dos XX Lager 16oz, Tecate 16oz, Pacifico 24oz - \$4.50

* Draft Beer *

Domestic draft: Coors Light, Miller Lite, Bud Light Michelob Ultra

Small 16oz - \$ 3.50 Medium 22oz - \$ 4.50 Large 32oz - \$ 6.50 Pitcher 64oz - \$ 12.00

Imported draft: Dos XX Amber, Blue Moon, Modelo Special, Negra Modelo,

Pacifico .

Small 16oz - \$ 4.00 Medium 22oz - \$ 5.00 Large 32oz - \$ 6.75 Pitcher 64oz - \$ 13.00

Local draft beer. Deschutes-Fresh Squeezed IPA,
Devil's Backbone-Vienna Lager,
New Belgium-Far Tire Ale

Small 16oz - \$ 4.50 Medium 22oz - \$ 5.25 Large 32oz - \$ 7.00 Pitcher 64oz - \$ 13.00

* Mixed Drinks *

\$7.00

- Long Island Ice Tea Gold Tequila, Gin, Vodka, Rum, Triple Sec, Tom Collins, a splash of coke. Garnished with a fresh slice of lemon.
- Woo Woo Vodka, Peach Schnapps & Cranberry Juice. Garnished with a slice of fresh fruit.
- Tequila Sunrise Gold Tequila, Orange Juice and Grenadine. Garnished with a slice of fresh fruit.
- Mojito Rum, Lime Juice, Fresh Mint Leaves, Club soda. Beautifully garnished with fresh mint leaves & a slice of lime.
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- Bahama Mama Rum, Coconut Rum, Grenadine, Orange Juice, Pineapple Juice. Garnished with a fresh slice of pineapple.

SOFT DRINKS \$2.25

Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Mountain Dew, Orange Crush, Pink Lemonade, Iced Tea,



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Small \$6.50 Large \$7.75

LIME • STRAWBERRY • MANGO • PEACH • RASPBERRY

* Specialty Margaritas *

Small 16oz \$8.99 Large 27oz \$1

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\$6 Glass / \$20 Bottle

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-CAVIT MOSCATO

-"A" BY ACACIA CHARDONNAY

Red Wines

\$6 Glass / \$20 Bottle

-CHATEAU ST JEAN, Merlot -MOUNTAIN DOOR MALBEC

House Wines

\$4 Glass / \$12 Bottle

CHARDONNAY • PINOT GRIGIO • PINOT NOIR

Milk \$1.99 Jarritos \$1.99 Coffee \$1.50 Tum-E Yummies \$1.50



esserts

Only \$3.99



Churros

A delicious fried dough pastry rolled in cinnamon and sugar. Drizzled with chocolate and topped with whipped cream. Apple Churros are filled with a sweet warm apple center.



A rich smooth cheesecake, rolled in a melt-in-your-mouth, flaky pastry tortilla. Drizzled with chocolate and topped with whipped cream.



Fried Ice Cream

A creamy ball of vanilla ice cream rolled in sweet corn flakes, deep fried to perfection. Drizzled with chocolate, covered in whipped cream and topped with rainbow sprinkles. All inside a crunchy tortilla shell.



Flan

A uniquely delicious, Mexican caramel custard, drizzled with creamy chocolate, topped with whipped cream and a sweet red cherry.





Churro Cup \$4.99

A lightly fried churro cup rolled in cinnamon sugar.

Filled with vanilla ice cream and topped with chocolate, whipped cream and a sweet cherry.