



EL TESORO

COCINA MEXICANA



8260 N Wickham Rd. Melbourne, Florida 32940

(321)429-0833



El Tesoro Cocina Mexican



@eltesorococinamex



TEQUILAS

	Silver	Reposado	Añejo	Extra Añejo
AVION	\$10.00	\$12.00	\$14.00	
CABO WABO	\$10.00	\$12.00	\$14.00	\$18.00
CASAMIGOS	\$12.00	\$14.00	\$16.00	
CASA DRAGONES	\$18.00	\$30.00	\$40.00	
CASA NOBLE	\$12.00	\$14.00	\$16.00	\$24.00
CENOTE	\$10.00	\$12.00	\$14.00	
CINCO CORO	\$18.00	\$22.00	\$30.00	
CORZO	\$12.00	\$14.00	\$16.00	
DELEON	\$12.00	\$14.00	\$16.00	
DON JULIO	\$12.00	\$14.00	\$16.00	
ESPOLON	\$11.00	\$13.00	\$15.00	
HERRADURA	\$12.00	\$14.00	\$16.00	\$24.00
MILAGRO SELECT BARREL	\$14.00	\$16.00	\$18.00	
INSOLITO	\$14.00	\$16.00	\$18.00	
LUNA AZUL	\$12.00	\$14.00	\$16.00	
PATRÓN	\$13.00	\$15.00	\$17.00	\$25.00
ROCA PATRÓN	\$16.00	\$18.00	\$20.00	
TRES GENERACIONES	\$13.00	\$15.00	\$17.00	
1800	\$11.00	\$13.00	\$15.00	
181 Tequila	\$10.00	\$13.00	\$15.00	

SELECTS & RESERVES TEQUILA

AVION 44 RESERVA	\$30.00
AVION 44 CLISTALINO	\$22.00
CLASE AZUL ULTRA AÑEJO	\$300.00
CLASE AZUL AÑEJO	\$80.00
CLASE AZUL GOLD	\$50.00
CLASE AZUL REPOSADO	\$30.00
CLASE AZUL PLATA	\$22.00
CASA DRAGONES JOVEN	\$60.00
CINCO CORO EXTRA AÑEJO	\$220.00
CASA NOBLE MARQUEZ	\$40.00
DON JULIO REAL	\$125.00
DON JULIO 1942	\$40.00
DON JULIO 70 ANIVERSARIO	\$18.00
JOSE CUERVO RESERVA	\$35.00
GRAN PATRON BURDEOS	\$120.00
GRAND PATRON PLATINUM	\$40.00
PATRÓN EL ALTO	\$45.00
1800 MILENIO	\$50.00
HERRADURA SELECCION SUPREMA	\$90.00
HERRADURA LEGEND	\$35.00

WINE

CABERNET | MERLOT | PINOT NOIR |
CHARDONNAY | MOSCATO | PINOT GRIGIO
SAUVIGNON BLANC | WHITE ZINFANDEL
GLASS \$12.00 | BOTTLE \$45.00

MEZCAL

CLASE AZUL SAN LUIS POTOSI	\$80.00	MONTE LOBOS	\$12.00
CLASE AZUL DURANGO	\$70.00	OJO DE TIGRE	\$12.00
CLASE AZUL GUERRERO	\$70.00	SOTOL	\$14.00
CASAMIGO JOVEN	\$15.00	VIDA	\$14.00
DOS HOMBRES ARTESANAL	\$12.00	400 CONEJOS	\$14.00

CERVEZA

IMPORTED BEERS \$6.00

CORONA | CORONA LIGHT | DOS EQUIS AMBER | DOS EQUIS LAGER | NEGRA MODELO | MODELO ESPECIAL | TECATE | SOL | PACIFICO | VICTORIA | BLUE MOON | HEINEKEN | STELLA

DOMESTIC BEERS \$5.00

BUD LIGHT | BUDWEISER | COORS LIGHT | MICHELOB ULTRA MILLER LITE | YUENGLING | O'DOURS

DRAFT BEERS

CORONA | DOS EQUIS AMBER | DOS EQUIS LAGER | NEGRA MODELO | MODELO ESPECIAL | PACIFICO
SMALL \$6.00 | LARGE \$9.00 | PITCHER \$15.00
BUDWEISER | BUD LIGHT | COORS LIGHT | MICHELOB ULTRA MILLER LITE | YUENGLING SMALL \$5.00 | LARGE \$8.00 | PITCHER \$14.00

MICHELADA

MICHELADA SPECIAL

Choose from imported beer fresh pressed lime juice, maggi sauce, tomato juice & a touch of black peppers with shrimp.
Small \$15.00 | large \$22.00

CLASSIC COCKTAILS

BAHAMA MAMA

Cruzan dark rum, Malibu rum, OJ, pineapple juice & splash granadine. \$13.00

BLOODY MARY

Tito's vodka, tomatoes juice, Tabasco, lemon juice, black peppers & garnish with olives. \$13.00

BLUE HAWAIIAN

Bacardi, blue curacao, coconut cream & pineapple juice. \$13.00

COSMOPOLITAN

Absolut citron, Cointreau, cranberry & lime juice. \$13.00

ESPRESSO MARTINI

Espresso, Tito's vodka, Kahlua, Licor 43 & caramel swirl. \$13.00

MANHATTAN

Crown Royal, sweet Vermont & Angostura bitters. \$13.00

MOJITO

Flor de caña rum, fresh mint, lime & simple syrup. \$14.00

RUM RUNNER

Dark rum, light rum, banana rum, OJ, pineapple juice, granadina & Bacardi \$14.00

TEQUILA SUNRISE

Gold Tequila, fresh orange juice & granadine. \$13.00

SEX ON THE BEACH

Tito's vodka, peach schnapps, orange & cranberry juice. \$13.00



MARGARITAS

LAS CHINGONAS Chamoy & Tajin rim

LA TOXICA

Tequila silver, muddled fresh fruit, fresh lime juice & agave nectar.
Choice our selection of fruit: kiwi, blueberry, watermelon, berry-berry, pineapple, prickly pear and green-go

Reg \$15.00 | Large \$19.00

LA FRESA

Luna Azul silver, strawberry, basil, lime juice & agave.

Reg \$16.00 | Large \$22.00

LA BICHOTA

Mezcal, lychee liquor, guava, lime juice & agave.

Reg \$16.00 | Large \$20.00

LA SANGRONA

Cazadores silver, solerno blood orange, lime juice & agave nectar.

Reg \$15.00 | Large \$20.00

COCO

1800 Coconut tequila, agave coconut water & coconut milk.

Reg \$15.00 | Large \$20.00

CIELITO LINDO

1800 coconut, blue curacao, pineapple & coconut water.

Reg \$15.00 | Large \$20.00

LA TAMARITA

Mezcal silver, tamarind pure, lime & agave.

Reg \$15.00 | Large \$20.00

CONEJO MALO

400 Conejos mezcal, pomegranate liquor, hibiscus & lime juice.

Reg \$15.00 | Large \$20.00

SPICY MARGARITAS CHILI SALT RIM

LA PELIGROSA

Jalapeño tequila, cucumber, fresh lime juice & agave.

Reg \$15.00 | Large \$18.00

PIÑA PA' LA NIÑA NIÑA

Vecinos Mezcal, muddled pineapple, jalapeño, cilantro, agave & fresh lime juice.

Reg \$16.00 | Large \$20.00

EL DIABLO

Mezcal, jalapeño tequila, blueberry, agave & fresh lime juice.

Reg \$16.00 | Large \$20.00

EL GUAPO

Mezcal, lime, prickly pear, jalapeño, agave.

Reg \$15.00 | Large \$18.00

DON CHILE

Chipotle tequila, mezcal, mango, passion fruit & lime juice.

Reg \$16.00 | Large \$20.00

PREMIUM MARGARITAS Lava salt rim

BARRIO FINO

The Boss favorite! El Tesoro reposado, Grand Marnier, fresh lime juice, agave nectar, tabacco bitters, lava salt. **\$50.00**

LA MILLONARIA

Don Julio 1942, Grand Marnier, fresh lime juice, agave nectar, gold flakes. **\$40.00**

EL JEFE

Don Julio silver, Grand Marnier, Cointren and citrus juice. **\$22.00**

EL PATRÓN

Patrón silver, gran gala, triple sec, OJ & house mix. **\$21.00**

LA MEXICANA

Luna Azul Añejo, fresh lime juice & agave nectar **\$20.00**

EL PADRINO

Old fashion margarita made with Hornitos Black Barrel, muddled orange, lime, cherry's, simple syrup & bitters. **\$20.00**

MEZCALITA

Monte lobos Mezcal, agave, lime juice & splash pineapple juice. **\$21.00**

CLASSIC MARGARITAS

GRAND CADILLAC

The Classic never goes out of style! Made with 1800 reposado, citrus juice, finished with floter of Grand Marnier **\$18.00**

LA FLACA (SKINNY)

Luna Azul silver, fresh lime juice & organic agave.

Reg \$16.00 | Large \$20.00

PRESIDENTE

Presidente Brandy Grand Gala, Orange Curaco, OJ, & House mix

Reg \$12.00 | Large \$16.00 | Pitcher \$34.00

SANGRIA-RITA

The best of both worlds! our frozen house margarita finished with a floater of sangria.

\$20.00

MARGARONA

House margarita with over turned bottle of coronita.

Large **\$24.00** | Monster **\$34.00**

DE LA CASA

Our classic margarita made with Gold Tequila, orange curacao, Citrus mix and triple sec. Served frozen or on the rocks.

Reg \$11.00 | Large \$15.00 | Pitcher **\$32.00**

TROPICAL

Our signature flavored margaritas served on the rocks or frozen. Choose from our selection of strawberry, mango, passion fruit, guava, raspberry or peach.

Reg \$12.00 | Large \$16.00 | Pitcher **\$34.00**



APPETIZERS

LOUISIANA SHRIMP

Fresh shrimp boiled in our secret spices, blended with our signature seasoning. Served with corn on the cob & boiled potatoes. **\$26.00**

TABLE SIDE GUACAMOLE

Fresh avocado, onions, cilantro, olive oil, tomatoes, jalapeños & fresh lime juice. **\$12.00**

TRICOLOR TAMALES

Three tamales: one chicken, one pork, one cheese. Topped with three different salsas: mole, cheese dip & salsa verde. **\$14.00**

DIPS & CHIPS

Queso Dip **\$8.00** | Bean Dip **\$9.00** | Crab Dip **\$14.00** | Guacamole Dip **\$9.00** | Chips & Salsa **\$3.00**

SAMPLER

Chorizo dip, guacamole, buffalo wings, chicken quesadilla, chicken taquitos, lettuce, pico de gallo & sour cream. **\$20.00**

CAMARON OR POLLO GRATINADO

A blend of queso Chihuahua and melted Mozzarella cheese, topped with your choice of protein and grilled onions. Served with chips. Grilled Chicken **\$15.00** | Shrimp **\$16.00**

CHIPOTLE TACOS

Three handmade corn tortilla, black beans, garnish with mixed greens, queso fresco & chipotle salsa. Chicken **\$16.00** | Steak **\$20.00** **\$16.00**

WINGS

Buffalo or mango habanero wings. **\$16.00**

QUESO FUNDIDO

Melted Monterrey cheese served with handmade corn tortillas. Mushroom **\$14.00** | Chorizo **\$16.00** | Steak **\$18.00** | Shrimp **\$18.00**

FRIED CALAMARI OR SHRIMP

Lightly breaded, well seasoned & gently fried and delicious dipping sauce. **\$20.00**

ELOTES CALLEJEROS

Two Mexican street corn on the cob with lime mayo, queso fresco & spiced seasoning. **\$11.00**

ESQUITES

Sautéed kernel corn with onions, lime, mayo, cotija cheese & tajin. **\$11.00**



First set of chips on the house. After that, 5 will be applied for extra.

NACHOS

EL TESORO NACHOS

Corn tortilla chips, steak, grilled chicken, chorizo & Shrimp topped with shredded cheese & queso dip. **\$20.00**

FAJITA NACHOS

Corn tortilla chips, grilled onios & bell peppers topped with shredded cheese & queso dip. Chicken **\$17.00** | Steak **\$20.00** | Shrimp **\$20.00** Add Lettuce, Pico de gallo, Guacamole, Crema & Jalapeños **\$3.50**

DELUX NACHOS

Corn tortilla chips, ground beef, shredded chicken, black beans, cheese & queso dip. Topped with lettuce, pico de gallo, guacamole, sour cream & jalapeños. **\$16.00**

CLASSIC NACHOS

Corn tortilla chips covered with shredded cheese & melted cheese. Cheese **\$10.00** | Black Or Refried Beans **\$12.00** Groud Beef Or Shredded Chicken **\$13.00** Grilled Ckicken **14.00** | Steak **\$18.00** | Shrimp **\$18.00**

CEVICHES

RAW EL TESORO CEVICHE

Bay Scallops, shrimp, white fish, then marinated in a secret sauce with tomatoes, onions, jalapeños, cilantro & avocado. **\$20.00**

RAW CEVICHE DE PULPO

Octopus is cooked to perfect tenderness, then marinated in a secret citrus blend with red onions, red peppers, basil & splash olive oil, truly amazing **\$22.00**

RAW CEVICHE CLASICO

* White fish or shrimp marinated & cooked in fresh squeezed citrus juice, with tomatoes, onions, cilantro, jalapeños & avocado. **\$16.00**



20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF SIX (6) OR MORE ** There is an additional \$4 charge for sharing a plate.

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Ground beef and shredded chicken cooked with peppers and onions



SALADS

GRILLED CHILE SALAD

Spring mix, pico de gallo, onion, bell peppers, mango, pineapple, jicama, avocado, queso fresco, tortillas strips & a side homemade chile dressing.

Shrimp **\$19.00** | Salmon **\$20.00**

CESAR SALAD

Romaine lettuce, tomatoes, parmesan cheese & croutons. **\$14.00**

Grilled Chicken **\$16.00** | Steak **\$19.00** | Shrimp **\$19.00** | Salmon **\$20.00**

AHI TUNA SALAD

Ahi tuna fresh, spring mix, tomatoes, bean sprouts, thinly lemon & avocado. **\$20.00**

TACO SALAD

A crispy flour tortilla shell filled beans, lettuce, shredded cheese, guacamole, pico de gallo & sour cream. Ground beef or shredded chicken **\$14.00**

Grilled Chicken **\$16.00** | Steak **\$18.00** | Shrimp **\$18.00**

BLACKENED CHICKEN SALAD

Spicy blackened chicken breast, baby greens, black beans, bacon, boiled eggs, cucumber, tomatoes, shredded cheese, avocado & creamy balsamic vinaigrette on the side. **\$16.00**

LETTUCE WRAP TACOS

Three lettuce wraps, sautéed onions, bell peppers, tomatoes & corn.

Chicken **\$15.00** | Steak **\$18.00** | Shrimp **\$18.00** | Fish **\$18.00**

CALDOS

7 MARES

Seven sea soup made with shrimp, scallops, fish, crab legs, clams & mussels. Served with 3 tortillas. **\$35.00**

CALDO DE CAMARON

Authentic Mexican shrimp soup with potatoes. Served with 3 tortillas. **\$22.00**

MENUDO

Mexican soup with beef stomach (tripe) on broth a red peppers base, lime, chopped onion, cilantro, oregano & crushed red Chili pepper. Served with 3 tortillas. **\$20.00**

CHICKEN TORTILLA SOUP

Shredded chicken in a broth with rice, veggies, cheese & avocado. Garnish with tortillas strips. **\$12.00**

POZOLE ROJO

Traditional Mexican broth soup made with pork, hominy, red chiles and aromatic spices. Served with cabbage, radish & lime. **\$22.00**

MEXICAN STREET TACOS

Order of three (3) handmade corn tortillas with onion and cilantro. Served with mexican rice, pinto beans & a side of hot sauce.

Carne Asada **\$21.00** | Carnitas **\$18.00** | Chorizo **\$18.00**
Pollo Asado **\$18.00** | Al Pastor **\$18.00** | Lengua (Beef Tongue) **\$21.00** | Tripa (Crispy Beef Intestine) **\$21.00**
Cabrito **\$21.00**

BIRRIA TACOS (3)

Birria (Adobo Guajillo braised goat brisket) in corn tortillas, cheese, red onions & cilantro. Served with rice, birria broth & a side hot sauce. **\$24.00**

TACOS YUCATECOS

Three corn tortilla with slow-cooked achiote pork garnished with pickled red onions and cilantro. Served with black beans and side habanero sauce. **\$22.00**

TEX MEX TACOS

Three hard or soft tacos, beef or chicken, with Lettuce, cheese, pico and sour cream. Served with rice and refried beans. Grilled Chicken **\$20.00** | Steak **\$22.00** **\$17.00**

TACOS DE CHURRASCO

Three handmade corn tortillas with costra de queso, skirt steak, chimichurri, pickled red onion, avocado, queso fresco and a side salsa verde. **\$22.00**

BAJA FISH TACOS

Two flour tortillas with fried fish baja style. Garnished with cabbage, pico de gallo, avocado, queso fresco and baja chipotle salsa. Served with side of fries. **\$20.00**

FISH OR SHRIMP TACOS

Two flour tortillas with white fish or shrimp, cabbage, pico de gallo, avocado, queso fresco & chipotle salsa. Served with cilantro rice and black beans **\$20.00**



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Ground beef and shredded chicken cooked with peppers and onions



HOUSE SPECIALTIES

PARRILLADA

Rib-eye steak, grilled chicken breast, mahi-mahi, shrimp, scallops, sautéed onions & tomatoes, Flambe table side with agave mezcal. Served with rice, beans, lettuce, pico, guacamole sour cream and three tortillas. **\$35.00**

CARNE ASADA

Grilled thinly sliced rib-eye steak, grilled onions and serrano toreado. Served with rice, beans, lettuce, guacamole, pico de gallo, sour cream and 3 tortillas. **\$23.00**

CHORI-STEAK

12 oz. Rib-eye steak, topped with chorizo and queso dip. Served with mexican rice, beans and three tortillas. **\$29.00**

ARRACHERA

Grilled skirt steak topped with chimichurri. Served with rice and veggies. **\$24.00**

CHILE COLORADO

Beef tips steam in chile guajillo sauce. Served with rice, refried beans and three tortillas. **\$22.00**

CHILE VERDE

Slow simmered pork in green tomatillo sauce and sautéed onions. Served with rice, refried beans and three tortillas. **\$20.00**

POLLO MARGARITA

Marinated chicken breast with grilled onions, fresh lime juice and a splash of tequila for a bold taste. Served with cilantro rice, lettuce, pico de gallo, sour cream and three tortillas. **\$20.00**

POLLO CON MOLE

Unique blend of spice, nuts and Mexican chocolate made into a flavored sauce. Then smothered on grilled chicken. Served with rice and refried beans & three tortillas. **\$20.00**

EL MOLCAJETE

Marinated steak, chicken, shrimp, carnitas, chorizo, onions, peppers topped with shredded cheese & avocado. Served in hot lava rock. With rice, beans, lettuce, pico, guacamole, sour cream & three tortillas. **\$38.00**

STEAK COUNTRY

12 oz. Rib-eye steak topped with grilled mushrooms, onions and cheese dip. Served with rice and refried beans. **\$26.00**

STEAK A LA MEXICANA

Sautéed stripes of rib-eye, onios, bell peppers, tomatoes and jalapeños. Served with rice, refried beans and three tortillas. **\$25.00**

STEAK TAMPIQUENO

Juicy char-grilled skirt steak, grilled shrimp, onions, grilled cactus and serrano toreado. Served with rice and veggies. **\$26.00**

CARNITAS

Slow simmered chunks of pork, crispy on the side and tender & juicy inside. Topped with grilled onions. Served with rice, beans, lettuce, guacamole, pico de gallo, sour cream and three tortillas. **\$22.00**

POLLO FUNDIDO

Grilled chicken breast stuffed with grilled onions, mushrooms and tomatoes. Topped with mozzarella cheese. Served with rice, refried beans and three tortillas. **\$23.00**

POLLO CAMPECHE

Fried chicken breast. Topped with sautéed onions, mushrooms in creamy wine sauce. Served rice and beans. **\$22.00**

MILANESA DE POLLO

Fried chicken breaded chicken breast, served with rice, lettuce, guacamole, pico de gallo and sour cream and three tortillas. **\$22.00**

EL TESORO STEAK

Marinated Rib-eye steak, (12 oz.) grilled shrimp, grilled onions and serano toreado. Served with rice, beans and three tortillas. **\$32.00**

LOMO SALTADO

Sautéed Rib-eye strips with red onios, tomatoes, and manzano peppers, a dash Worcestershire and red wine sauce. Served with withe rice, fries and plantains. **\$26.00**

TIERRA Y MAR

Grilled carne asada, topped with seasoned shrimp, drizzled queso dip. Served with rice, black beans. **\$24.00**

STEAK BAJA

12 Oz. Rib-eye and bay shrimp sautéed with mushroom & spinach, in baja champagne sauce. Served with black beans & white rice. **\$32.00**

COCHINITA PIBIL

Slow roasted traditional pork dish, marinated with citrus juice, garlic and achiote paste. Topped with picked red onions and a hint of tomatillo salsa. Served with white rice, black beans and 3 tortillas. **\$20.00**

POLLO LOCO

Grilled chicken breast, grilled shrimp topped with cheese dip. Served with rice, refried beans and 3 tortillas. **\$25.00**

CHORI POLLO

Grilled chicken breast and Mexican sausage, topped with queso dip. Served with rice, refried beans and three tortillas. **\$22.00**

ARROZ CON POLLO OR STEAK

Bed of rice topped with black beans and queso dip. Served with three tortillas.

Chicken **\$18.00** | Steak **\$22.00**

ARROZ CON CAMARONES

Bed of Rice Topped with Veggies & Cheese Dip **\$24.00**



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DEL MAR

EL TESORO PAELLA

Grilled mahi-mahi, shrimp, clams, mussels & scallops sautéed in garlic butter sauce & a dash of pico de gallo, red wine, chipotle sauce. Served on a bed of white rice **\$34.00**

PESCADO BAJA

Mahi-mahi fillet with grilled shrimp, mushrooms & spinach, in a delicious white champagne sauce. Served with white rice and black beans. **\$23.00**

CAMARONES A LA MEXICANA

Sautéed Shrimp
Flavors: Al Mojo (Garlic, Onion Butter white cream Sauce)
Spicy Diablo (onions, homemade salsa)
Chipotle Tequila creamy sauce (sautéed onions & mushrooms)
Served With white Rice, Black Beans, Lettuce, Pico de gallo & Sour Cream. **\$22.00**

SALMON TROPICAL

Blackened salmon topped with pineapple or mango salsa (chopped pineapple or mango, onions & peppers) pico de gallo. Served with white rice & steam veggies. **\$22.00**

PESCADO EMPANIZADO

Fried breaded fish, served with french fries and avocado salad. **\$22.00**

LOUISIANA MIX SEAFOOD

Mix seafood clams, mussels, shrimp boiled in our secret spices blended with signature seasoned. Served with corn on the cob & boiled potatoes. **\$34.00**

HUACHINANGO FRITO

Whole fried snapper, Served with fries, plantains, lettuce, tomatoes, cucumber & avocado. **\$29.00**

MOJARRA FRITA

Whole fish is seasoned & simmered in very light mexican sauce, fried till crispy. Garnish with sliced of orange & lime. Server with rice and avocado salad. **\$22.00**

SHRIMP COCKTAIL

Chilled shrimp in tangy clam sauce, cilantro, onion, tomato & avocado. **\$20.00**

FAJITAS

Our Fajitas are marinated in our signature blend of spices, grilled onion, bell peppers & tomatoes. Served with rice, beans, lettuce, guacamole, pico de gallo, sour cream & 3 tortillas.
Chicken **\$20.00** | Steak **\$23.00** | Shrimp **\$23.00**
Steak & Chicken **\$25.00** | Steak, Chicken & Shrimp **\$27.00**
Steak & Shrimp **\$30.00**

FAJITAS PARA DOS

Our Fajitas are marinated in our signature blend of spices, grilled onion, bell peppers & tomatoes. Served with rice, beans, lettuce, guacamole, pico, sour cream & 3 tortillas.
Chicken **\$32.00** | Steak **\$40.00** | Shrimp **\$40.00**
Steak & Chicken **\$37.00** | Steak, Chicken & Shrimp **\$37.00**
Steak & Shrimp **\$40.00**

FAJITA HAWAIIANA

Steak, chicken, Al pastor, bacon, onions, peppers mushrooms & pineapple. Topped with malted mozzarella cheese. Served with rice, beans, lettuce, guacamole, pico de gallo, sour cream & 3 tortillas. **\$30.00**

PORTOBELLO FAJITA

Grilled onions, peppers, carrots, zucchini, squash, spinach, broccoli & tomatoes.
Served with rice, beans, lettuce, guacamole, pico de gallo, sour cream & 3 tortillas. **\$20.00**

FAVORITES

CHIMICHANGA

Fried flour tortilla filled with beef tips or shredded chicken, topped queso dip. Server with rice, lettuce pico de gallo and sour cream. **\$17.00**
Add guac **\$2.00**
Steak **\$22.00** | Grilled chicken **\$20.00** | Carnitas **\$22.00**

TULUM CHIMICHANGA

Fried flour tortilla filled with grilled shrimp, onion & bell peppers. Topped with queso dip. Served rice and veggies. **\$24.00**

FLAUTAS

Four fried taquitos filled with shredded beef or shredded chicken. Topped with lettuce, pico de gallo, avocado, queso fresco, sour cream & a side salsa verde. **\$17.00**

CHILE RELLENOS

Two roasted poblano peppers, stuffed with queso fresco. Topped with three sauces: salsa roja, queso dip, salsa verde.
Served with rice and refried beans. **\$19.00**

RICE BOWLS

RICE BOWL

Rice, black beans, lettuce, shredded cheese, pico de gallo, corn and sour cream, crispy cheese quesadilla.
Chicken **\$18.00** | Carnitas **\$20.00** | Shrimp **\$21.00** |
Steak **\$21.00** | Steak & Chicken **\$22.00** |
Steak, Chicken & Shrimp **\$23.00** | Steak & Shrimp **\$24.00**
Add Guac **\$2.00**

EL TESORO BOWL

Skirt steak with chimichurri, white rice, black beans, corn, lettuce, shredded cheese, pico de gallo, avocado, sour cream and crispy cheese quesadilla. **\$25.00**

VEGETARIAN BOWL

White rice, black beans, lettuce, shredded cheese, pico de gallo, broccoli, carrots, corn, onion, peppers, squash, zucchini garnished with sour cream crispy cheese quesadilla. **\$18.00**



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BURRITOS

BURRITO LOCO

A monster burrito stuffed with rice, beans, shredded cheese, lettuce, guacamole, pico de gallo and sour cream. Topped with queso dip and red sauce. Ground beef or shredded chicken

Grilled Chicken **\$20.00** | Carnitas **\$22.00** | Steak **\$22.00** | Shrimp **\$22.00**

\$18.00

BURRITO VERDE

Large burrito filled with pork carnitas, grilled onions rice and pinto beans. Topped with queso dip, green tomatillo sauce & cilantro.

\$24.00

BURRITO CALIFORNIA

Large burrito filled with grilled chicken, chorizo, rice and beans. Topped with queso dip, pico de gallo and sour cream.

\$22.00

BURRITO TULUM

Grilled shrimp, onions and bell peppers. Topped with cheese dip. Served with white rice, black beans, lettuce, pico de gallo and sour cream.

Add guac **\$2.00**

\$22.00

BURRITO SPECIAL

Two Burritos, ground beef or shredded chicken Topped with shredded cheese, burrito sauce, lettuce, pico de gallo and sour cream.

Served with rice and beans.

Add guac **\$2.00**

\$17.00

BURRITO MEXICANO

Two Burritos filled with grilled onions and peppers. Topped with cheese dip, lettuce, pico de gallo and sour cream. Served with rice and beans.

Grilled Chicken **\$19.00** | Carnitas **\$22.00** | Steak **\$22.00**

Add guac **\$2.00**

BURRITO DELUX

Two Burritos filled with beef tips or shredded chicken. Topped with queso dip, lettuce, pico de gallo and sour cream. Served with rice and beans.

Add guac **\$2.00**

\$18.00

CHILE RELLENO BURRITO

A monster burrito stuffed with chile relleno, rice, beans, lettuce, guacamole, pico de gallo and sour cream. Topped with cheese dip & red sauce.

\$18.00

ENCHILADAS

ENCHILADAS POBLANAS

Two shredded chicken enchiladas. Topped with shredded cheese & mole sauce. Served with rice, lettuce, pico de gallo and sour cream.

Add guac **\$2.00**

\$17.00

GRILLED STEAK ENCHILADAS

Two grilled steak enchiladas with red sauce and shredded cheese. Served with rice, lettuce, pico de gallo and sour cream.

Add guac **\$2.00**

\$20.00

TULUM ENCHILADAS

Two enchiladas Filled with Onions and peppers topped with queso dip. Served with white rice, lettuce, pico de gallo and sour cream.

Blue crab **\$26.00** | Shrimp **\$20.00**

Add guac **\$2.00**

ENCHILADAS VERDES

Two shredded chicken enchiladas. Topped with shredded cheese & salsa verde. Served with rice, lettuce, pico de gallo and sour cream.

Add guac **\$2.00**

\$17.00

ENCHILADAS SUPREMAS

Four enchiladas, one beef, one chicken, one bean & one cheese.

Topped red sauce, shredded cheese, lettuce, pico de gallo and sour cream.

Add guac **\$2.00**

\$18.00

CHICKEN & SPINACH ENCHILADAS

Two corn tortillas filled with grilled chicken and spinach. Topped with creamy poblano sauce, Served with rice and beans, garnish cilantro and red onions.

\$18.00

ENCHILADAS RANCHERAS

Two Cheese enchiladas, Topped with Braised Pork, Enchilada sauce, grilled onions, Bell peppers, lettuce, pico de gallo & sour cream. Served with rice

Add guac **\$2.00**

\$18.00

ENCHILADAS SUIZAS

Two chicken enchiladas topped with creamy tomatillo sauce. Served with rice, lettuce, pico de gallo and sour cream.

Steak **\$22.00** | Grilled chicken **\$20.00**

Add guac **\$2.00**

\$17.00

ENCHILADAS BANDERA

Three ground beef or chicken enchiladas. Topped with 3 different sauces: red sauce, queso dip & salsa verde. Served with rice and beans.

\$17.00



QUESADILLAS

CABO QUESADILLA

Crispy flour tortilla, queso Oaxaca, shrimp, crab meat and mahi topped with queso dip. Served with white rice & veggies.

\$25.00

QUESABIRRIA

Large quesadilla stuffed with goat meat birria, cheese, cilantro and onions. Served with guacamole, sour cream and birria broth.

\$24.00

CRAB QUESADILLA

Quesadilla style tortilla with grilled blue crab meat, cheese, onions & bell peppers, topped with queso dip. Served with white rice & veggies.

\$25.00



TULUM QUESADILLA

Grilled flour tortilla filled with shredded cheese, grilled shrimp, onion & peppers.

Served with white rice, lettuce, pico de gallo and sour cream.

\$22.00

Add guac \$2.00

QUESADILLA CHIHUAHUA

Crispy flour tortilla, filled Chihuahua cheese and your choice of protein.

Served with rice, lettuce, pico de gallo and sour cream.

Chicken \$18.00 | Carnitas \$21.00 | Steak \$21.00

Add guac \$2.00

VEGETARIAN QUESADILLA

Crispy flour tortilla stuffed with beans, corn, grilled onions, peppers, mushrooms & tomatoes.

Served with rice, lettuce, pico de gallo and sour cream.

\$18.00

Add guac \$2.00

SANDWICHES

MEXICAN BURGER

Two signature flame-grilled patties, topped with bacon & a simple layer of malted american cheese, lettuce, tomato, sliced avocado, mayo & chipotle sauce on a toasted bun. Served with fries.

\$18.00

PHILLY CHEESE STEAK

Thinly slice rib-eye, grilled onion, bell peppers, mushrooms, mozzarella cheese, lettuce, tomato, mayonnaise on a toasted bun. Served with fries.

\$20.00

FISH SANDWICH

Fried breaded fish or grilled, mayonnaise, tomato, lettuce, relish. Served with fries.

\$17.99

TORTA MEXICANA

Mexican sandwich with fried chicken breast, ham winners, eggs, mayonnaise, refried beans, lettuce, tomato, onions, jalapeños, avocado & queso fresco. Served with fries.

\$20.00

CHICKEN SANDWICH

Fried chicken breast, bacon, American cheese, lettuce, tomato & mayonnaise. Served fries.

\$17.00

RIB-EYE STEAK SANDWICH

Grilled Rib-Eye (9 oz), Mayonnaise, Lettuce, Tomato. Served with fries.

\$18.00

HAMBURGUESA HAWAIANA

Flame-grilled patty topped with ham & bacon & a simple layer of malted Oaxaca Cheese, Lettuce, Tomato, Slice Avocado, Mayonnaise, Pineapple Slice & Jalapeños.

Served with fries.

\$15.00

CREATE YOUR OWN COMBO

PICK 2

All combination served with rice & beans.

\$16.00

Choice your item

Taco | Quesadilla | Burrito Tostada | choice Tamal (Chicken, pork or cheese)

Choice your protein

Ground beef or shredded chicken



KIDS MENU



12 YEARS & UNDER. including FOUNTAIN SODA, (NOT included juices, milk or aguas frescas)

KIDS ONE CHOICE \$10.00

Of burrito, enchilada, taco or quesadilla. served with rice & beans. choice of chicken or beef.

CHICKEN TENDER & FRIES. \$10.00

CHICKEN NUGGETS & FRIES. \$10.00

CHEESEBURGER & FRIES. \$10.00

CHEESE STICKS AND FRIES

GRILLED CHEESE & FRIES



20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF SIX (6) OR MORE **There is an additional \$4 charge for sharing a plate.

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions
Ground beef and shredded chicken cooked with peppers and onions

LUNCH MENU

MONDAY - FRIDAY 11:00 AM - 3:00 PM

LUNCH FAJITA

Grilled onions, bell peppers & tomatoes. Served with rice, beans, lettuce, pico, sour cream & tortillas.

Chicken **\$14.00** | Steak **\$17.00**

POLLO ASADO

Marinated chicken breast with grilled onions. Served with rice, lettuce, pico, sour cream & 3 tortillas.

\$14.00

CHICKEN RICE BOWL

Grilled chicken, rice, black beans, lettuce, shredded cheese, pico de gallo, corn & sour cream.

\$13.00

BURRITO LOCO

A big burrito stuffed with rice, beans, shredded cheese, lettuce, guacamole, pico de gallo & sour cream. Topped with queso dip & burrito sauce. Ground beef or shredded chicken.

\$15.00

Grilled chicken **17.00** | Steak **20.00** | Carnitas **\$20.00** | Shrimp **\$20.00**

BURRITO MEXICANO

One burrito with Grilled onions & bell peppers topped with queso dip. Served with rice, beans, lettuce, pico de gallo & sour cream.

Grilled chicken **\$14.00** | Steak **16.00**

BURRITO TULUM

Grilled shrimp, onions & bell peppers. Topped with queso dip. Served with white rice, black beans, lettuce, pico de gallo & sour cream.

\$14.00

BURRITO DELUX

Beef tips or shredded chicken burrito, topped with cheese dip, lettuce, pico de gallo & sour cream. Served with rice and beans.

\$14.00

BURRITO SPECIAL

Ground beef or shredded chicken burrito, topped with shredded cheese, lettuce, pico de gallo & sour cream. Served with rice and beans.

\$13.00

TULUM QUESADILLA

Crispy flour tortilla filled with grilled shrimp, onion, peppers & cheese. Served with white rice, lettuce, pico de gallo and sour cream.

\$15.00

TULUM CHIMICHANGA

Deep fried flour tortilla filled with grilled shrimp, onion, & peppers, topped with queso dip. Served with white rice, lettuce, and veggies.

\$15.00

ARROZ CON POLLO

Grilled chicken, rice, black beans, topped with queso dip. Served with tortillas.

\$15.00

LUNCH QUESADILLA

Crispy flour tortilla, cheese, beef tips or shredded chicken. Served with rice, lettuce, pico de gallo and sour cream.

\$13.00

Grilled chicken **\$14.00** | Steak **\$16.00**

CHIMICHANGA

Deep fried flour tortilla filled with your choice beef tips or shredded chicken, topped with queso dip. Served with rice, lettuce, pico de gallo and sour cream.

\$13.00

Grilled chicken **\$14.00** | Steak **\$16.00**

ENCHILADAS RANCHERAS

Two cheese enchiladas, topped with braised pork, onion, bell peppers & enchiladas sauce. Served with rice, lettuce, pico de gallo and sour cream.

\$15.00

HUEVOS CON CHORIZO

Scrambled eggs with Mexican sausage. Served with rice, beans & tortillas.

\$13.00

HUEVOS A LA MEXICANA

Scrambled eggs with onions, peppers, tomatoes & jalapeños. Served with rice, beans & tortillas.

\$13.00

HUEVOS RANCHEROS

Two over easy eggs covered with mild sauce Served with rice, beans and tortillas.

\$13.00

CREATE YOUR OWN LUNCH COMBO

All combination served with rice & beans.

Pick one **\$10.00** | Pick two **\$13.00**

Choice your item taco | quesadilla

| burrito | tostada | choice tamal (Chicken, pork or cheese)

Choice your filling: **Ground beef** or **Shredded chicken**

BEBIDAS

SOFT DRINKS **\$3.50**

ICE TEA & COKE PRODUCE | DIET

COKE, SPRITE | MR. PIBB | LEMONADE |

ORANGE FANTA | ROOT BEER

SARATOGA BOTTLE WATER **\$6.99**

SARATOGA SPARKLING WATER **\$6.99**

MEXICAN COCA COLA **\$4.25**

JARRITOS **\$4.25**

TAMARIND | GRAPEFRUIT | PINEAPPLE |

MANDARIN | LIME | FRUIT PUNCH

SANGRIA | TAPO CHICO |

AGUAS FRESCAS **\$8.00**

HORCHATA | JAMAICA | PINEAPPLE | TAMARINDO |

COCO | STRAWBERRY | CUCUMBER-LIME

POSTRES

FRIED ICE CREAM

Large scoop of vanilla ice cream covered with corn flakes, flash fried & drizzled with honey. Topped with whipped cream, Caramel & chocolate fudge.

\$9.00

XANGO

Fried cheesecake chimichanga with vanilla ice cream, whipped cream, Caramel & chocolate fudge.

\$10.00

PASTEL DE PIÑA

Warm pineapple upside down cake, vanilla ice cream, whipped cream, coconut flakes & drizzled caramel.

\$11.00

SOPAPILLA

Fried pastry puffs with cinnamon, powder sugar, honey, chocolate, ice cream & whipped cream.

\$11.00

CHURROS

Mexican pastry sticks with ice cream, dusted cinnamon, sugar, caramel & chocolate.

\$9.00

FLAN

Mexican eggs custard.

\$9.00



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Ground beef and shredded chicken cooked with peppers and onions