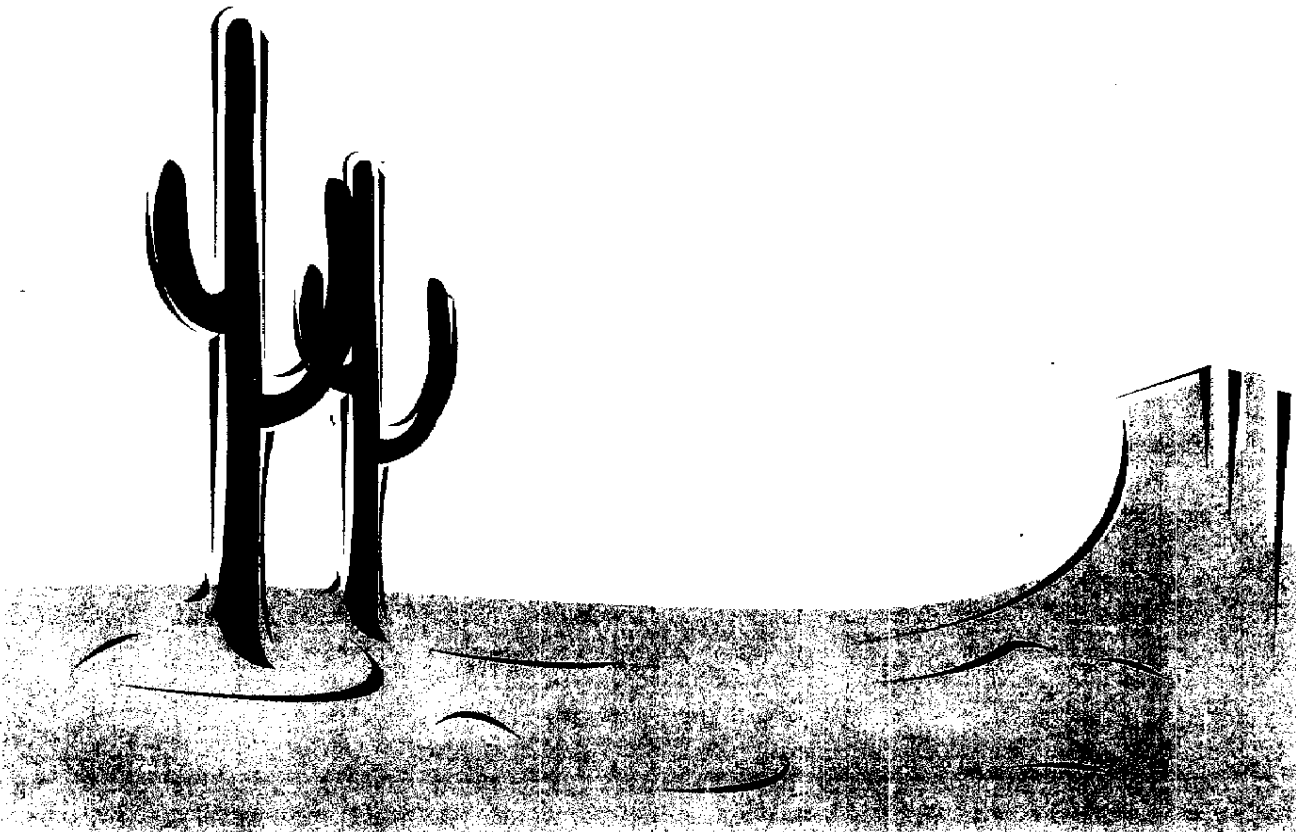




SAN ANTONIO
BAR & GRILL



STARTERS

GAMBAS AL AJILLO. Sautéed Shrimp in Olive Oil, Garlic, Red Pepper and White wine. Served with Bread.....	\$ 9.25
CEVICHE. Marinated Tilapia, spicy citrus sauce.....	\$ 9.25 ❖
SHRIMP COCKTAIL. Steam jumbo Shrimp, chilled & served with Cocktail sauce.....	\$ 8.25 ❖
SANTA FE SHRIMP. Grilled Shrimp, lightly sprinkled with Citrus juices, Served with Mango salsa and tomatillo sauce.....	\$ 9.95
QUESADILLA. Flour Tortilla with Cheese, served with Pico de Gallo, Guacamole & Sour Cream.....	\$ 7.95
QUESADILLA A LA PARRILLA. Flour Tortilla baked with Cheese and either Grilled Chicken or Grilled Beef.....	\$ 8.95
NACHOS. Tortilla Chips topped with melted Cheese, Re-fried Beans, Guacamole, Pico de Gallo, Jalapeño Peppers and Sour Cream.....	\$ 6.25
GRANDE NACHO. Tortilla chips topped with Melted Cheese, Re-fried Beans, Cheese and Ground Beef. Served with Pico de Gallo, Guacamole & Sour Cream.....	\$ 7.25
QUESO FUNDIDO. Sautéed Poblano Peppers with Onions & Fresh Mushrooms, topped with Melted Cheese, served with Flour Tortillas.....	\$ 6.95
GUACAMOLE. A blend of Avocados, Tomatoes, Cilantro, Onions & Peppers, Served with Tortilla Chips.....	\$ 5.95
BUFFALO WINGS. Chicken Wings, served with Blue Cheese & Celery sticks.....	\$ 7.95
CHILE CON QUESO. Spicy Cheese Dip, served with Tortilla chips.....	\$ 5.25

SOUPS

SEAFOOD SOUP. Home made fish broth with shrimp, scallops, mussels, chopped red bell pepper, green peas, yellow corn and cream	\$ 9.25
CONSOME DE POLLO. Home Made Chicken broth with Chicken and Rice chopped Onions and cilantro.	
Cup.....	\$ 3.75
Bowl.....	\$ 5.96
TORTILLA SOUP. Oaxaca style Tortilla soup Chicken broth with chopped Onions, Cilantro, Avocado, Mexican Cheese & Tortilla Chips.	
Cup.....	\$ 3.75
Bowl.....	\$ 5.96
CHILLI CON CARNE. Chili meat sauce made with Lean Ground Beef:	
Cup.....	\$ 3.75
Bowl.....	\$ 5.96
BLACK BEAN SOUP. Served with Sour Cream and Raw Onions & Tomatoes:	
Cup.....	\$ 3.25
Bowl.....	\$ 4.95

13 Portraits included for parties of 5 or more

SALADS

SAN ANTONIO SALAD. Lettuce, Tomatoes, Cucumbers, Mushrooms and Avocados,
Served With your choice of Grilled with a house dressing.

Beef.....\$ 10.95❖ Chicken.....\$ 9.95❖

TACO SALAD. Beef or Chicken, served with Guacamole, Sour Cream and Refried Beans, in a
Taco Shell.....\$ 8.95

CEASAR SALAD. Served with Grilled Beef or Chicken.....\$ 9.95❖

TROPICAL SALAD. Romaine Lettuce, baby Spinach, Avocados, Mango, Apples, Pears,
Hearts of Palm, Dried Cranberries and chopped Walnuts. Topped with homemade Vinaigrette
Dressing and Grilled Creole Shrimp.....\$ 12.95

GREEK SALAD. Fresh Lettuce, Tomatoes, Cucumbers, Red Onions, Calamata Olives,
Peperocini, Crumbled Feta Cheese with fresh Lemon & Olive Oil Dressing, with your choice of:
Grilled Beef, Chicken and Shrimp.....\$ 11.95

SEAFOOD SALAD. Caesar Salad with Shrimp & Scallops.....\$ 12.95❖

AVOCADO SALAD. Slices of Avocado, Hearts of Palm, Tomatoes with Herb
Vinaigrette Dressing.....\$ 7.95

FAJITAS

ALL FAJITAS ARE SERVED ON A HOT SKILLET WITH,
PICO DE GALLO, FREJOLES A LA CHARRA, RICE,
FLOUR TORTILLAS AND SOUR CREAM OR CHEESE

BBQ RIBS. Full rack of Baby back Ribs smothered in a delicious *BBQ Sauce*:

Half Rack.....\$ 12.25 Full Rack.....\$ 18.95

CARNE ASADA. Marinated skirt steak, served as Fajita.....\$ 16.95

BEEF or CHICKEN FAJITA. Half pound of Skirt Steak or Chicken Breast

Beef.....\$ 15.95❖ Chicken.....\$ 14.95

VEGGIE FAJITA. Grilled Assorted freshly veggies, Onions, Green Peppers, Squash, Zucchini,
Yellow Peppers, Carrots and Red Bell Peppers.....\$ 12.95

LOBSTER TAIL FAJITA. Grilled Lobster Tail with your Choice of Grilled Beef or Grilled
Chicken Breast.....\$ 22.95❖

CAMARONES DIABLO. Spicy grilled shrimps:

7 Shrimp.....\$ 17.25❖ 12 Shrimp.....\$ 22.95❖

PLATO COZUMEL. Gulf Shrimp with Grilled Chicken or Beef.....\$ 17.95❖

PLATO RIO GRANDE. Grilled Chicken with two Marinated Quail.....\$ 25.95❖

PLATO DURANGO. 1lb. Of Grilled Chicken or Beef with enough

Fixings for two.....\$ 29.95❖

BOTANA. Has it all! Beef, Chicken, Shrimp 2 Quail, half rack of BBQ

Ribs with enough fixings for four!.....\$ 51.95

FROM THE GRILL

SIRLOIN STEAK. 8oz. Grilled Sirloin Steak. Served with fries & Steam Veggies.....\$ 13.95

PEPPER STEAK. (Steak au Poivre) N.Y Steak, Seared with Pepper Corn, sautéed Mushrooms in a cream Brandy Sauce, Served with Rice, veggies and a side Caesar salad.\$ 16.95

LOMO MONTADO. 12 oz. Of Grilled Steak Topped with two fried Eggs, Served with Fries, & Side salad.....\$ 17.95❖

HOUSE SPECIALS

POLLO ASADO. Half Chicken Roasted in Creole sauce, Served with Sautéed Onions, Rice & Black Beans.....\$ 12.95

LOMO SALTADO: *Peruvian Style* Sirloin tips Sautéed with Onions, Tomatoes, Cilantro, Jalapenos, Served over fries, Rice..... \$ 16.95

CHICKEN SALTADO: *Peruvian Style* tender chicken tips sautéed with Onions, Tomatoes, Cilantro, Jalapenos, Served over fries, Rice..... \$ 16.95

ASADO PUERTORRIQUENO. Grilled Marinated Steak with fresh Rosemary, Garlic & Olive Oil. Served with Rice, Fried Plantains and side salad.....\$ 11.95

ROPA VIEJA. Shredder Beef Stewed with Tomato Sauce. Served with Rice, Black Beans & Fried Plantains.....\$ 12.95

PICADILLO CUBANO. Sautéed Ground Beef, and Pork, with Onions, Garlic, Green Peppers. Served with Rice, Black Beans & Fried Plantains.....\$ 10.95

MASITAS DE PUERCO. Roasted Cuban style Morsels of Pork, Marinated in, Mojo Criollo. Served with Rice and Black beans.....\$ 12.95

PECHUGA DE POLLO. Grilled Chicken Breast, Topped with fresh Spinach and Melted Monterrey Jack Cheese, Served with Steam Veggies and Rice \$ 10.95

ARROZ CON POLLO. Morsels of sautéed Chicken, cooked with Onions, Carrots, Potatoes, white Rice, served with Black beans.....\$ 10.95

SEAFOOD CORNER

JAMBALAYA. Cajun style rice cooked with Chicken, Shrimp, Andouille Sausage, with sautéed onions, Green Peppers, Celery, Garlic with Cajun spices.....\$ 13.95❖

CAJUN SEAFOOD WITH PASTA. Shrimp, Scallops & Mussels. cooked with Andouille Sausage, and Chicken in Cajun Spices. Tossed with Penne pasta Cream.....\$ 15.95❖

PACIFIC SALMON. Grilled Pacific Salmon with Mexican butter, topped with Seafood Sauce, served with steam Veggies, Rice & Black Beans.....\$ 16.95❖

COMBO - PLATTERS

ALL PLATTERS ARE SERVED WITH RICE, REFRIED BEANS, LETTUCE, PICO DE GALLO & SOUR CREAM.

PLATO AZTECA. Beef Chile Relleno and Chicken or Beef Enchilada & One Chicken Tamale.....\$ 11.95

PLATO MAYA. One Cheese Chile Relleno, One Spinach Enchilada and Corn Tamale Topped with Ranchera Sauce and Black Beans.....\$ 11.95

ENCHILADAS-TACOS- TAMALES

TACOS. Three Ground Beef or Shredded Chicken Tacos, in a soft Tortillas or Crispy Shell.....\$ 9.95

TACOS MEXICANOS. 3 Soft corn tortilla, with chopped Grilled Chicken or Beef, Onions and Cilantro. Served with Rice & Black beans.....\$ 9.95

TACOS A LA PARRILLA. Two flour Tortillas stuffed with your choice of Grilled Beef or Chicken, topped with Sautéed Onions, Peppers & Tomatoes.....\$ 11.95

CARNITAS. 3 Mexican style Pork Tacos, with Corn Tortillas, Topped with Chopped Onions and Cilantro. Served with Rice & Black Beans.....\$ 9.95

ENCHILADAS. 2 Rolled Corn Tortillas smothered in Guajillo Red Sauce, With your choice of:

Ground Beef.....\$ 9.95	Shredded Chicken.....\$ 9.95
Cheese or spinach.....\$ 9.45	Seafood.....\$ 13.95

TAMALES DE LA CASA

CORN. 2 Home made Corn Tamales, served with Re-fried beans, Rice and topped with Ranchera Sauce.....\$ 10.95
CHICKEN. 2 Home made Chicken Tamale, served with Rice, Re-fried beans, Pico de Gallo, topped with Guajillo Sauce.....\$ 11.95

CHIMICHANGAS - BURRITOS

BURRITOS. Large Flour Tortilla stuffed with Cheese, Rice and Re-Fried Beans, With your choice of:
 Ground Beef or Shredded Chicken...\$ 10.95 Black Beans or Veggies.....\$ 9.45
CHIMICHANGAS. Stuffed flour Tortilla, quick fried with your choice of:
 Ground Beef or Shredded Chicken.\$ 10.95 Seafood.....\$ 13.95

CHILES RELLENOS

CHESSE. Poblano Pepper stuffed Monterey Jack Cheese, Served with Ranchera, Sauce, Rice & Black Beans:
 One.....\$ 8.95 Two.....\$ 11.95
BEEF. Poblano pepper Stuffed with Mexican Picadillo Served with Mexican tomato Sauce.
 One.....\$ 10.95 Two.....\$ 13.95

CHIPS & SALSA

For 2 \$ 2.95 - For 3 \$ 3.95 - For 4 \$ 5.95 - For 6 \$ 8.95

1 Servings Chips & salsa are complementary with your lunch or dinner.
 \$ 2.95 Will be charge for any additional chips & salsa
 Salsa re-fill \$ 2.00 – Chips \$ 1.95
 18 % Gratuity included for parties of 5 or more

LUNCH SPECIALS

SANDWICHS

CHICKEN SANDWICH. Grilled Chicken breast, in a French bread, with Monterrey Jack Cheese, with sautéed Onions, Tomatoes, Green Peppers, Mustard and Mayonnaise, served with Fries..... \$ 7.95

CHICKEN WRAPS. Grilled Chicken breast wrapped in a Flour Tortilla with Lettuce, Tomatoes, Onions and Avocados, Feta Cheese with House Dressing..... \$ 7.95

CUBAN SANDWICH. French bread, with slices with Roasted Pork, Ham, Swiss Cheese, Mustard & Pickles, Served with fries..... \$ 7.95

BURGERS

AMERICAN BURGER. 8 oz of Plain Ground Beef, with Cheese and Bacon, Served with Lettuce, Tomatoes, Pickles & Fries..... \$ 8.25 ❖

SAN ANTONIO BURGER. 8 oz. of spicy ground Beef topped with sautéed Mushrooms, Bacon, American and Swiss cheese and an egg. Served with Fries..... \$ 10.95 ❖

TEX-MEX BURGER. 8 oz. Of spicy Ground Beef, Avocados, Ranchero sauce, Pico de Gallo. Served with Fries..... \$ 8.25 ❖

SIDERS

Pico de Gallo.....	\$ 1.95	Rice.....	\$ 2.50
Sour cream	\$ 1.95	Grated cheese.....	\$ 2.25
Grilled Veggies	\$ 4.95	Tortillas Flour or Corn (3).....	\$ 1.00
Guacamole.....	\$ 2.99	Re-fried beans.....	\$ 2.25

DESSERTS

FLAN. A delicious Creamy Vanilla flavored custard with a Home Made Caramel Topping..... \$ 5.95

SOPAPILLAS. Puffed Mexican Pastries, topped with Honey, Cinnamon and Powdered sugar, Served with a scoop of Vanilla ice cream..... \$ 5.95

MEXICAN FRIED ICED CREAM. Vanilla Ice Cream, Covered with our Special Crunchy Cereal Coating, Fried and served over a Flaky Flour Tortilla, covered with Sugar and Cinnamon, Topped with Chocolate Syrup..... \$ 5.95

TRES LECHES. A popular Latin American sponge like cake, made with a warm Mixture of three Types of Milk..... \$ 5.95

CARROT CAKE. Baked with shredded carrots, Walnuts & raisins, Covered with Cream Cheese and walnut icing..... \$ 5.95

APPLES IN A BASKET. Sweet flour tortilla basket stuffed with caramelized apples in Jose Cuervo tequila sauce, Served with Vanilla ice cream & caramel sauce..... \$ 5.95