

CINCO de MAYO

STARTERS



MUNDO TRIO DIP 12.95 Pico de gallo, queso, guacamole, served with fresh tortilla chips

STREET CORN 9.95 Roasted with cotija cheese, chili lime mayonnaise, spice & lime

GUACAMOLE 12.95 Avocado, red onions, jalapeño, cilantro, salt & fresh lime juice, served with fresh tortilla chips

QUESO DIP 9.95 Monterey jack cheese, served with fresh tortilla chips
ADD CHORIZO +2.75

LOADED REFRIED BEAN DIP 7.95 Refried beans, queso, lettuce, pico de gallo, sour cream, served with fresh tortilla chips

NACHOS

ADD ONIONS & PEPPERS + \$2.95

LOADED BLACK BEAN 13.95 Queso, black beans, monterey jack cheese, lettuce, pico de gallo, crema, guacamole

AMERICANO 14.95 Queso, ground beef, monterey jack cheese, lettuce, tomatoes, crema, pickled jalapeños

GRILLED CHICKEN 15.95 Queso, chicken, black beans, monterey jack cheese, pico de gallo, crema, guacamole

BBQ BRISKET 16.95 Queso, bbq brisket, monterey jack cheese, chipotle bbq, pico de gallo, crema, guacamole

RICE BOWLS

ADD ONIONS & PEPPERS +2.95

A LA PLANCHA (from the grill) Black beans, pico de gallo, green chile sauce, crema, cilantro, scallions & crispy tortilla strips

GROUND BEEF 13.95 • GRILLED CHICKEN 14.95

CARNE ASADA 15.95 • SHRIMP 16.95

ROASTED VEGGIE 14.95 Roasted cauliflower, corn, avocado, red cabbage, chili crema, crispy tortilla strips, scallions, and cilantro

QUESO & RICE 13.95 Queso, mexican rice & crispy tortilla strips

GROUND BEEF 13.95 • GRILLED CHICKEN 14.95

CARNE ASADA 15.95 • SHRIMP 16.95

SHRIMP 18.95 Crispy Tempura or Grilled Shrimp, topped with sweet thai chili glaze, chipotle slaw, cilantro, scallions & crispy tortilla strips

BIRRIA QUESO 15.95 Topped with consommé shredded beef, queso, pickled onions, cilantro

CARNITAS 15.95 Pulled pork, black beans, roasted poblano sauce, queso fresco, fresh avocado, pickled onions, cilantro

QUESADILLAS

ADD ONIONS & PEPPERS +2.95

Monterey jack cheese, lettuce, guacamole, pico de gallo & crema

CHEESE 9.95 | BLACK BEANS 10.95 | GROUND BEEF 12.95

CHICKEN 14.95 | BBQ SOUTHERN BRISKET 14.95

CARNE ASADA 14.95 | GRILLED SHRIMP 15.95

TACOS = TACOS

TACO PLATTERS

SERVED WITH BLACK BEANS AND MEXICAN RICE

CHOICE OF TWO TACOS \$14.95

CHOICE OF THREE TACOS \$18.95

please add +\$1 per premium taco

substitute street corn for +\$1

SERVED ON FLOUR TORTILLAS (corn tortillas available per request)

SINGLE TACO 4.95 EACH

CARNE ASADA

Mexican spice-marinated grilled flank steak, green chile sauce, pico de gallo

TACO AMERICANO

Seasoned ground beef, lettuce, tomato, Monterey jack cheese, crema

AL PASTOR

Achiote marinated pork, fresh pineapple salsa

GRILLED CHICKEN

Citrus-grilled chicken, green chile sauce, pico de gallo

HAWAIIAN CHICKEN

Citrus-marinated grilled chicken, sweet thai chili glaze, fresh pineapple salsa

ROASTED CAULIFLOWER

Avocado, red cabbage, chili crema

TEMPURA AVOCADO

Sweet thai chile glaze, chipotle slaw

CARNITAS

Pulled pork, roasted poblano sauce, queso fresco, pickled onions, cilantro

PREMIUM TACOS

SINGLE PREMIUM TACO 5.95 EACH

BBQ SOUTHERN BRISKET

Chipotle slaw, crispy fried onions

FIRECRACKER SHRIMP

Tempura shrimp, sriracha mayo, carrots, white cabbage

TEMPURA SHRIMP

Chipotle slaw, sweet thai chile glaze

BAJA FISH

Tempura fried mahi mahi, citrus aioli, pico de gallo, white cabbage

GRILLED FISH

Mahi mahi, pico de gallo, shredded lettuce, citrus aioli

BARBACOA

Shredded beef, arbol sauce, queso fresco, pickled onions, cilantro

FAJITAS

Sizzling with bell peppers & onions.

Served with mexican rice, black beans & flour tortillas.

VEGGIE 15.95 mushroom, cauliflower & corn

GRILLED CHICKEN 18.95 | CARNE ASADA 20.95

GRILLED SHRIMP 22.95

TRIO 23.95 carne asada, grilled chicken & shrimp

ADD MONTEREY JACK CHEESE +3 | ADD CHORIZO +2.25

ADD FRESH PINEAPPLE +2.75

DESSERT

BAG OF CHURROS 6.95

Fried dough, topped with cinnamon and sugar, served with mexican chocolate for dipping

MARGARITAS

MAKE ANY MARGARITA GRAND MA STYLE

Grand Marnier floater +3 2oz • Mini Grand Marnier +10

SEÑORITA'S CADILLAC MARGARITA 13

Senorita Erin Reposado, Cointreau, Fresh Juices, Grand Marnier

CALIENTE MARGARITA 12

Tanteo jalapeño, fresh juices

LOCO COCO 11

1800 Coconut, pineapple juice, fresh juices

BLOOD ORANGE 12

El Bandido Reposado, Cointreau, blood orange puree, fresh juices

CASA PERFECTA 10

House Tequila, fresh juices

MARGARITA PITCHERS 30

BLOOD ORANGE MARGARITA
LOCO COCO
GRAND FIESTA

FROZEN

FROZEN LIME MARGARITA 10

FROZEN MARGARITA 12 Strawberry OR Mango

BEERITA 13 Frozen lime margarita, coronita

TEQUILA

BLANCO

(Silver/ Unaged)

Lunazul 8
El Jimador 8
El Bandido 8
1800 9
Milagro 9
Herradura 10
Los Pantalones 11
Patron 12
Don Julio 12
Casamigos 12
Maestro Dobel 13
Don Gato 11

REPOSADO

(Rested / Aged Up To 1 Year)

Lunazul 9
El Jimador 9
El Bandido 9
1800 10
Milagro 10
Erin Herradura 11
Los Pantalones 13
Patron 13
Don Julio 13
Casamigos 13
Maestro Dobel 15
Don Gato 12

ANEJO

(Aged 1 To 3 Years)

Lunazul 10
El Jimador 10
El Bandido 11
1800 12
Milagro 12
Erin Herradura 14
Los Pantalones 14
Patron 14
Don Julio 14
Casamigos 14
Maestro Dobel 17

PREMIUM

Clase Azul Plata 30
Clase Azul Reposado 40
Don Julio 1942 40
Volcan Reposado 55
Herradura Select Supreme 70

CRISTALINO

El Jimador Cristalino 12
Maestro Dobel Diamante 14
Milagro Cristalino 16
Maestro Dobel Cristalino 45

BEER PITCHERS 20

Dos Equis Amber / Dos Equis Lager
Modelo Especial / Blue Moon

CERVEZAS

BOTTLES & CANS

MEXICAN DOMESTIC

Corona 6
Corona Light 6
Corona (N-A) 5.75
Sol 6
Tecate (Can) 4
White Claw Mango 6

DOMESTIC

Budweiser 5
Bud Light 5
Coors Light 5
Miller Lite 5
Michelob Ultra 5.25
Nutrls 7

DRAFT

Modelo Especial 6
Negra Modelo 6
Dos Equis Amber 5.50
Dos Equis Lager 5.50
Pacífico 6
Blue Moon 5.50

Grand Strand Brewing:
Salty Golfer 6
New South: Dirty Myrtle 8
Michelob Ultra 5.50
Grand Strand Brewing:
Fruited Airbrush Hazy 7