Mariachiles

Mexican Grill

Traditional · Natural · Authentic

DIPS

Dips are served with homemade tortilla chips and salsa.

Classico Queso Dip.....$4.99
Creamy melted cheese with a slight mild jalapeño kick.

Con Chorizo.....$6.99
Spicy traditional Mexican sausage.

Guacamole Dip.....$4.99
Fresh avocados, tomatoes, onions, cilantro, with a touch of lime.

Pico de Gallo.....$2.99
Diced tomatoes and onion, with cilantro, a hint of jalapeños and fresh lime juice.

APPETIZERS

Flash Fried Jalapeños.....$3.99
Sliced pickled jalapeños with a light crispy coat served with cilantro-ranch dipping sauce.

Esquite - Mexican Street Corn Salad.....$4.99
Fresh sweet corn combined with citrus aioli, chiles, cilantro and queso fresco (crumbled cheese).

Chicharrones.....$4.99
House fried pork skins with sour cream, guacamole and Mariachiles hot sauce.

Quesadilla Appetizer.....$7.99
Grilled flour tortilla stuffed with grilled chicken and cheese. Served with lettuce, sour cream and pico de gallo.

Ceviche.....$7.99
Fresh chopped shrimp simmered in citrus juices with diced tomatoes, chopped onions, cilantro, jalapeño peppers and topped with avocado. Served cold.

Tostadas de Ceviche.....$7.49
3 hard shell corn tortillas topped with fresh chopped shrimp simmered in citrus juices with diced tomatoes, chopped onions, cilantro, jalapeño peppers and topped with avocado slices. Served cold.

SALADS

Mariachiles Salad **Grilled Shrimp**.....$11.99 **Grilled Chicken**.....$10.99
Mix spring mix lettuce with avocados, tomatoes, chunks of mango, pickled red onion, jicama and Queso Fresco (Fresh cheese).

Fajita Taco Salad.....$11.99
Fajita-style grilled chicken with tomatoes, bell peppers and onions. Served in a crispy flour tortilla with lettuce, tomatoes, cheese and refried frijoles.
Add $2.00 for steak **Add $3.00 for shrimp**

Taco Salad.....$8.99
Crispy flour tortilla with cool crisp lettuce, diced ripe tomatoes, shredded cheese, sour cream, refried frijoles and your choice of seasoned ground beef or moist shredded braised chicken breast.

Baja California Salad.....$9.99
Grilled chicken on top of a bed of lettuce, black beans, corn, pico de gallo, rice and avocado slices. Served with a side of sour cream and cilantro dressing.
Add $2.00 more for steak **Add $3.00 more for shrimp**

QUESADILLAS

All Quesadillas are served with a side of Mexican rice and refried frijoles.
Add a salad for $2.00 more

Quesadilla Supreme.....$8.99
A flour tortilla stuffed with cheese, mushrooms, shredded beef and refried frijoles then grilled.

Chicken Fajita Quesadilla.....$9.99
Fajita-style chicken marinated in our special recipe, with onions, bell peppers, tomatoes and cheese stuffed in a flour tortilla then grilled
Add $2.00 more for steak

Ghost Pepper and Braised Pork Quesadilla.....$9.99
Large flour tortilla stuffed with Smokey-hot ghost pepper cheese and tender braised pork shoulder.

Shrimp and Corn Quesadilla.....$11.99
Grilled shrimp, mushrooms, and sweet corn stuffed in a large tortilla with shredded cheese, and grilled.

BURRITOS

Add $2.00 for a Mexican salad.

California Burrito.....$9.99
12-inch flour tortilla stuffed with thin-slice grilled chicken, rice, refried frijoles, cheese, lettuce and sour cream then topped with queso sauce.
Steak add $2.00 Shrimp add $3.00

San Diego Burrito.....$9.99
12-inch flour tortilla stuffed thin-sliced grilled chicken, fries, cheese, pico de gallo, guacamole and sour cream. Served with a small side of queso.

Burritos Especial Single.....$8.99 Double.....$10.99
Grilled chicken with tomatoes and onions, topped with queso sauce. Served with Mexican rice and refried frijoles.
Steak add $2.00 Shrimp add $3.00

Burrito Fresco.....$8.99
Grilled skirt steak, refried frijoles, and queso fresco. Served with a side of Mexican rice and refried frijoles.

Burrito Supremo.....$8.99
Seasoned ground beef or moist shredded chicken in a warm flour tortilla topped with ranchero sauce, lettuce, tomatoes, shredded cheese and sour cream. Served with Mexican rice and refried frijoles.

Burritos Panzones Single.....$8.99 Double.....$10.99
Marinated and slow braised pork shoulder rolled in a soft and warm flour tortilla topped with queso. Served with a side of rice and refried frijoles.

ENCHILADAS

Add $2.00 for a Mexican salad.

All our Enchilada Entrees are served with a side of Mexican rice and refried frijoles.

Enchiladas Suizas.....$8.99
Two soft corn tortillas stuffed with grilled chicken then topped with tomatillo and queso sauces.

Enchilada Suprema.....$8.99
Three soft corn tortillas: one stuffed with seasoned ground beef, one moist shredded chicken, and one creamy cheese, topped with red enchilada sauce, shredded cheese, lettuce, tomatoes and sour cream.

Shrimp Enchiladas.....$12.99
Three corn tortillas stuffed with grilled shrimp and topped with chipotle sauce and shredded cheese.

MARIACHILES FAVORITOS

All Mariachiles Favoritos come with a side of Mexican rice and refried frijoles.

Add a Mexican salad for $2.00 more.

Milanesa estilo Mariachiles Chicken.....$9.99 Steak.....$12.99
Pounded thin and lightly breaded, pan fried and topped with chipotle crema.

Stuffed Ripe Avocado.....$12.99
Whole avocado stuffed with your choice of savory braised shredded beef or shredded chicken, lightly breaded and fried, and one burrito.

Flautas.....$8.99
Four fried corn tortillas with chicken, topped with sour cream, fresh lime pico de gallo, guacamole, queso fresco.

Chimichanga Single.....$8.99 Double.....$10.99
Beef barbacoa or moist shredded chicken, stuffed and rolled in a flour tortilla fried to crispiness. Served with ranchero sauce and queso sauce.

Shrimp Chimichanga.....$11.99
Flour tortilla stuffed with grilled shrimp, fried crispy. Served with ranchero sauce and queso sauce.

Chile Relleno.....$8.99
2 roasted Poblano peppers stuffed with cheeses, battered, lightly fried and topped with ranchero sauce.

FAJITAS

Served in a hot cast iron skillet with grilled onions, bell peppers and tomatoes.
Presented with warm flour tortillas, Mexican rice and refried frijoles.

Add a house salad for $2.00 more.

Chicken Fajitas.....$11.99
Steak Fajitas.....$13.99
Shrimp Fajitas.....$14.99
Fajitas 3 Amigos.....$15.99
Includes all three meats: Grilled steak, grilled chicken and grilled shrimp.
Fajitas Mariachiles.....$16.99
Grilled chicken breast, shrimp and tender-sliced steak and chorizo, marinated in our special recipe.

NACHOS

Fajita Nachos.....$11.99
Grilled chicken breast, tender-sliced skirt steak and shrimp marinated in our special recipe, then grilled with onions, bell peppers and tomatoes. Served on top of fresh crispy tortilla chips and smothered in our classic queso sauce.
Nachos Supremo.....$8.99
Ground beef or shredded chicken, classic queso sauce, lettuce, tomatoes, shredded cheese, sour cream, guacamole and jalapeños.
Carnitas y Chorizo Nachos.....$10.99
Chorizo and slow-braised pork shoulder, mix cheeses, jalapeños, lettuce, sour cream, and fresh lime pico de gallo.

MIX IT UP COMBO (Choose 3 of the following)

Available in seasoned ground beef, moist shredded chicken or braised shredded beef

***Burrito *Enchilada *Tostada *Soft or Crunchy Taco**
***Mexican rice and refried frijoles**

COMIDA CALLEJERA

All specialty tacos are served on a corn tortilla, flour tortillas are available upon request.

Add a side of rice and beans for $2.99

Taco de Asada.....$3.75
Grilled skirt steak topped with fresh cilantro and chopped onions.
Taco de Carnitas.....$3.25
Slow braised marinated pork shoulder with fresh cilantro and chopped onion.
Taco de Pastor.....$3.25
Citrus-chili marinated pork shoulder with pineapple, cilantro and chopped onions.
Taco de Chorizo.....$3.25
Traditional Mexican sausage with cilantro and fresh onions.
Taco Fresco.....$3.99
Grilled skirt steak topped with fresh lime pico de gallo and queso fresco.
Taco Ranchero.....$3.50
Slow braised marinated pork shoulder topped with black beans, fresh lime pico de gallo and queso fresco.
Torta.....$9.99
Traditional Mexican sandwich with your choice of grilled steak or chicken, steak or chicken milanesa, pork carnitas or braised pork al pastor, with a spread of refried frijoles, lettuce, avocado, tomato, sour cream, queso fresco and side of fries.
Sopes
Two fresh handmade masa cakes topped with refried frijoles, shredded lettuce, tomatoes, sour cream and queso fresco. Served with Mexican rice.
Braised Pork al Pastor.....$7.99 Grilled Skirt Steak.....$8.99 Shredded Chicke.....$7.99
Grilled Shrimp...$8.99
Tostadas de Carne Asada.....$4.50
Crunchy corn tortilla with a spread of beans, grilled steak, topped with lettuce, tomatoes, pickled red onions, sour cream, queso fresco, and slices of avocado.

SPECIALTY TACOS

Mariachiles.....$3.50
Grilled chicken and onions, topped with shredded cheese and sour cream.

Mar y Tierra.....$4.49
Grilled skirt steak and shrimp topped with avocado and siracha ranch.

Ceviche.....$3.99
Fresh shrimp marinated in lime juice and topped with diced onions, tomatoes and cilantro and avocado.

Amigo Skirt Steak.....$3.99
Marinated grill skirt steak topped with lettuce, tomatoes, queso fresco and sour cream.

Taco Supreme.....$2.99
Seasoned ground beef topped with cheese, lettuce, tomato, cheese and sour cream.

Vegetal.....$3.50
Zucchini, spinach, black beans and sweet corn, topped with pico de gallo and avocado.

CHEF'S SPECIALTY

All Chef's Specialty come with a side or Mexican rice, refried frijoles and tortilla.
Add a Mexican salad for $2.00 more.

PORK

Carnitas.....$11.99
Tender braised pork shoulder, lettuce, tomatoes, pico de gallo, and slices of avocado and lime.

Chile Colorado.....$11.99
Tender braised pork shoulder cooked and simmered with red tomatillo salsa.

CHICKEN

Pollo Relleno.....$11.99
Grilled chicken breast topped with spinach, pico de gallo and queso sauce.

Pollo Ranchero.....$11.99
Grilled chicken breast topped with grilled mushrooms, onions, tomatoes and queso sauce.

Pollo Tapatio.....$11.99
Grilled chicken breast topped with chorizo Mexican sausage, smothered in queso sauce.

BEEF

Carne Asada.....$14.99
Grilled skirt steak marinated in our special recipe then grilled.
Add Shrimp for $3.00 more.

Bistec & Peppers.....$14.99
Grilled skirt steak marinated in our special recipe, topped with peppers and onions.

Carne a la Mexicana.....$14.99
Tender-sliced steak grilled with tomatoes, onions, and jalapeño peppers.

Carne a la Margarita.....$17.99
Grilled skirt steak and shrimp marinated in our margarita and tequila marinade topped with our special creamy mushroom sauce.

Barbacoa.....$9.99
Slow-cooked beef until tender, marinated with chiles, lime and spices to perfection, garnished with onions and cilantro.

SHRIMP

Coctel de Camarones (Shrimp Cocktail).....$14.99
Fresh steamed shrimp in our special cocktail sauce with tomatoes, cilantro, onions, avocado, jalapeño and touch of lime.

Camarones en Salsa de Mango.....$13.99
Fresh shrimp saute in our special mango sauce with diced mangos and pico de gallo. Served with Mexican rice and salad.

Pineapple Shrimp Ceviche.....$13.99
Fresh shrimp marinated in citrus with tomato, onion, mango, cilantro and jalapeños presented with a pineapple.

Camarones a la Diabla (spicy).....$13.99
Grilled shrimp saute in our spicy red tomatillo sauce. Hot stuff!! Served with Mexican rice and Mexican salad.

Camarones Empanizados.....$13.99
Breaded shrimp with Mexican rice and salad.

Platillo del Mar.....$13.99
Grilled fish and shrimp simmered in citrus juices. Served with Mexican rice and Mexican salad.

Pescado Empanizado.....$12.99
Breaded fish with Mexican rice and salad.

VEGETARIANOS

All Vegetarian entrees are served with a side of Mexican rice and refried frijoles.

Add $2.00 for a Mexican salad.

1. Bean Burrito and Cheese Enchilada.....$7.99
Burrito filled with refried frijoles topped with ranchero and queso sauce, soft corn tortilla stuffed with cheese and topped with red enchilada sauce.

2. Soft Veggie Taco, Bean Burrito.....$8.99
Soft flour tortilla filled with zucchini, mushrooms, black beans, sweet corn, onions and tomatoes, and avocado slices. Flour tortilla filled with refried frijoles, topped with ranchero and queso sauce.

3. Spinach Quesadilla.....$8.99
Flour tortilla filled with spinach and jack cheese then grilled, pico de gallo.

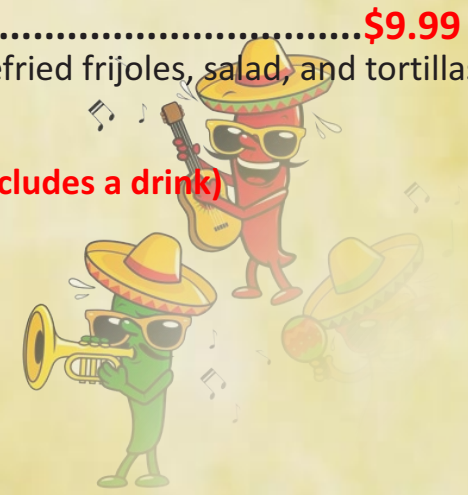
4. Vegetarian Burrito.....$9.99
A flour tortilla rolled and stuffed with zucchini, mushrooms, onions, roasted bell peppers, onions, tomatoes, sweet corn and black beans, topped with queso.

5. Veggie Enchiladas.....$8.99
Two rolled soft corn tortilla filled with spinach and mushrooms topped with red enchilada and queso sauce.

6. Vegetal Fajitas.....$9.99
Grilled onions, bell peppers and tomatoes. Served with refried frijoles, salad, and tortillas.

KID'S MENU

Served to children under 10. Only $5.99 (Includes a drink)



1. Taco, rice & refried frijoles.
2. Enchilada, rice & refried frijoles.
3. Cheese Quesadilla, rice & refried frijoles.
4. Burrito, rice & refried frijoles.
5. Grilled chicken & rice.
6. Chicken nuggets & fries.

SIDES

Mexican Rice.....$2.49
Refried Frijoles.....$2.49
French Fries.....$2.49
House Salad.....$2.99
Lettuce, tomato, shredded cheese and sour cream.

SALSAS

MILD-Tomatillo
Cilantro, onions, tomatillos

MEDIUM-Ranchera
Jalapeños, onions, cilantro, garlic

HOT-Habanero
Habanero pepper, cilantro, onions, tomatillo

DESSERTS

Sopapillas.....$2.99
Fried flour tortillas sprinkled with cinnamon sugar, drizzled with honey or chocolate sauce and topped with whipped cream.

Fried Ice Cream.....$4.50
Vanilla ice cream coated in cornflakes then deep fried. Served a crispy flour tortilla with whipped cream and drizzled with chocolate sauce.

Churros.....$4.99
Deep fried dough sticks sprinkled with cinnamon sugar and served with a scoop of vanilla ice cream drizzled with cajeta (Mexican caramel).

Flan.....$3.99
Silky egg custard with caramel sauce and whipped cream.

Gelatina de Chocolate la Abuelita y queso.....$3.99
La Abuelita Chocolate and cheese Gelatin.

LUNCH MENU

Served between 11 a.m and 3 p.m Monday through Saturday

Huevos Rancheros.....$7.99
Three sunny side eggs, topped w/ ranchero salsa. Served with Mexican rice and refried frijoles.

Huevos con Chorizo Burrito.....$7.99
Flour tortilla filled with two scrambled eggs and mexican sausage. Served with Mexican rice and refried frijoles and a side of queso sauce.

Huevos a la Mexicana.....$7.99
Three scrambled eggs with jalapeños, onions and tomatoes. Served with Mexican rice, refried frijoles and flour tortillas.

Chilaquiles.....$8.99
Crispy fried corn tortillas smothered in our tomatillo or chipotle salsa with cheese and choice of moist shredded chicken or beef barbacoa. Served with Mexican rice, refried frijoles and topped with one fried egg.

California Burrito.....$8.99
10” flour tortilla filled with tender moist grilled chicken, rice, beans, cheese, lettuce and sour cream, topped with queso sauce.

The Speedy.....$7.99
One crispy taco filled with seasoned ground beef, lettuce and cheese, 1 enchilada filled with seasoned ground beef, topped with red enchilada sauce and queso sauce. Served with Mexican rice and refried frijoles.

Fajitas.....$9.99
Marinated grilled chicken breast, with grilled onions, tomatoes and bell peppers. Served with flour tortillas, Mexican rice and refried frijoles.
$2.00 more for skirt steak.

Ghost Pepper and Braised Pork Quesadilla.....$8.99
Flour tortilla stuffed with smokey-hot ghost pepper cheese and tender braised pork shoulder. Served with Mexican rice and refried frijoles.

Carnitas a la Mexicana.....$8.99
Tender braised pork shoulder saute with onions, tomatoes and jalapeño peppers. Served with Mexican rice and refried frijoles.

Vegetal Quesadilla.....$8.99
Shredded cheeses, onions, bell peppers, tomatoes, sweet corn , black beans, mushrooms, spinach and zucchini. Served with Mexican rice and refried frijoles.

Huevos Mariachiles style.....$8.99
Three scrambled eggs, onions, tomatoes, jalapeños and cactus.

Prices are subject to change.
Due to the constant increase in food cost, prices are subject to change without notification.

Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain health conditions.
Please direct any food allergy concerns to the manager prior to placing your order.

BEVERAGES

Coconut Fresh Water.....$6.99
Served straight out the coconut.

Aguas Frescas.....$3.99
Mariachiles aguas frescas are handmade with all natural fresh ingredients and all natural sugar.

***Jamaica** (Hibiscus)
***Tamarindo** (Tamarind)
***Horchata** (Rice)
***Limonada** (Lemonade)

Pepsi Products.....$2.50
Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Dr. Pepper, Minute Maid Lemonade, Root Beer, Orange Crush.

Sweet or Unsweet Ice Tea, Fresh Brewed Coffee or Milk.....$2.50

MEXICAN DRINKS

Mexican Coke Glass Bottle.....$2.99
Jarritos Glass Bottle.....$2.99
Jarrito Flavors: Mandarina, Tamarindo y Piña.

CANTINA

Bottle Beers

Import - $3.50

Corona
Corona Light
XX Amber
XX Lager
Negra Modelo
Modelo Especial
Tecate
Tecate Light
Caguama - $7.50

Domestic - $3.00

Bud Light
Budweiser
Michelob Ultra
Miller Lite

Draft Beer

Import - $3.99 Pint **Domestic - $3.50 Pint**
Import Pitcher - $10.99 **Domestic Pitcher -$9.99**

Modelo Especial
Corona Light
XX Amber
XX Lager
Bud Light
Miller Lite

Michelada Cerveza your choice of beer mixed with tomato juice, spices, pepper and fresh lime juice. $5.99

WINE
$5.99

Merlot
Cabernet
Chardonnay
Moscato
Sangria

Sweet red wine, gran gala triple orange liqueur, and seasonal berries. $6.99

House Margaritas

$4.99 **Pitcher $16.99**

Frozen Flavors: Strawberry, Lime.
On the Rocks Flavors: Strawberry, Mango, Peach, Lime.

Specialty Drinks

Pineapple Colada.....$14.99
A perfect mixture between our savory colada mix, fresh pineapple chunks, ice, Malibu Coconut Rum & Bacardi Silver Rum.

Jalapeño Margarita.....$7.99
Trust us, this margarita has a Kick! Made with Maestro Dobel, Gran Gala & house made sour, then we add muddled jalapeños & oranges, then finish the job by rimming the glass with your special Mexican spices. This will have you saying "AY CARAMBA" all night!
For $.50 more add watermelon puree and make it a Watermelon-Jalapeño Margarita.

Presidente Margarita.....$8.25
Avion Silver Tequila, Presidente Brandy and our top shelf margarita mix.

Sunset Margarita.....$7.99
Milagro Tequila, cranberry juice, pineapple juice and our top shelf margarita mix.

Hurricane Margarita.....$7.99
Arandas Silver Tequila, Captain Morgan Rum, pineapple juice, grenadine and orange juice.

Corona Rita.....$7.99
Our house margarita served with an upside-down coronita.

Azul Margarita (Blue).....$7.99
Sauza Reposado Tequila, Blue Curacao liqueur and our top shelf margarita mix.

Mojito.....$6.99
Bacardi Premium Rum, fresh mint leaves muddled with fresh lime juices and agave nectar.

Captain Long Island Iced Tea.....$7.99
Captain Morgan Original Spiced Rum, Vodka, Tequila, Gin Triple Sec and sour mix.