



2882 Hwy. 54,
Peachtree City, GA 30269

770.629.4218



BOTANAS

QUESO DIP

Large - 11.99 Small - 8.99
 Add spinach - 1.99
 Add chorizo - 1.99
 Add beans - 1.99
 Add beef - 1.99

LOS MARIACHIS DIP*

Large bowl of our delicious cheese dip with grilled shrimp, steak and chicken. Served with pico de gallo on the side and your choice of flour or corn tortillas. - 14.99

CEVICHE DEL MAR*

Salmon, shrimp, and fish, Lime juice, pico de gallo, mango, cucumber and avocado. - 15.99

EMPANADAS

Three stuffed fried pastries with your choice of brisket, pulled chicken or cheese with mushrooms. Presented with cilantro sauce and salsa de árbol. Ask server about Stuffings - 14.99

ROLLOS DE AGUACATE

Freshly sliced avocado, black beans and roasted corn, wrapped in a flour tortilla and deep fried to perfection. Topped off with cilantro, onion and avocado aioli. - 13.99

TAQUITOS MEXICANOS

Four cheese and chicken taquitos, served with el trio salsas, tomatillo aioli, chipotle aioli and sour cream. - 11.99

ALITAS DE POLLO

10 juicy chicken wings tossed in our exquisite homemade hot, mild, buffalo, barbecue and lemon pepper. Served with fries or veggies and your choice of dressings. - 14.99



GUACAMOLE EN TU MESA 13.99



EMPANADAS



TAQUITOS MEXICANOS

NACHOS



CHEESE - 9.99

SHREDDED CHICKEN OR BEEF - 11.99

GRILL CHICKEN TEXAS - 15.99

NACHOS SUPREMOS

A bed of tortilla chips topped with white cheese dip, covered with chicken, beef and beans all topped with lettuce, tomatoes and sour cream. - 14.99

NACHOS DEL NORTE*

Our delicious fajita with onions and peppers, served on a bed of corn chips and topped with cheese dip, lettuce, tomatoes and sour cream.

Chicken - 12.99

Shrimp - 13.99

Steak* - 15.99

Texanos* - 17.99

TACO SALADS

A large, crispy flour tortilla shell with cheese dip and filled with lettuce, shredded cheese, sour cream, cilantro and tomato.

BEEF OR CHICKEN - 12.99 FAJITA CHICKEN - 13.99

FAJITA STEAK* - 15.99

* NOTICE: MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

A LA CARTA

SOFT OR HARD TACOS

(1) 3.85
 Chicken or beef.

ENCHILADAS (1) 3.99

TAMAL 6.99
 With Chilli Beans

TAÇO GRILL 4.75

BURRITOS

(1) 6.99
 Chicken, beef or beans.

QUESADILLAS (1) 6.99

CHILE RELLENO
 Beef, Chicken or Cheese. 6.99

SIDE ORDERS

TOMATE - 1.99
 AVOCADO SLICES - 4.99
 FRENCH FRIES - 4.25
 MUSHROOMS - 2.99
 MEXICAN RICE - 4.50
 MEXICAN BEANS - 4.50
 BLACK BEANS - 4.99
 SOUR CREAM - 2.45
 JALAPEÑOS - 1.75
 ASPARAGUS - 4.50

CHORIZO - 4.25
 SUPREMO - 3.99
 CHILES TORNADOS - 3.49
 SHREDDED CHEESE - 2.99
 PICO DE GALLO - 2.25
 LETTUCE - 1.99
 CILANTRO - 1.25
 ONIONS - 1.50
 GUACAMOLE - 5.99
 MIXED VEGGIES - 4.99

SOPAS Y ENSALADAS

SOPA DE TORTILLA

Mexican chicken soup served with tortilla, cheese and rice. – 13.99

MENUDO – 14.99

MEXICAN POZOLE – 14.99

CONSOME CON BIRRIA

The exact combination of ingredients give flavor to our traditional Consomé Soup with shredded beef (Birria) and Ramen noodles.

Accompanied with tortillas, garnished with onions and cilantro. – 15.99

MEXICAN COBB SALAD

Grilled chicken breast, chopped romaine, cheese, black beans, roast corn, egg, guacamole, pico de gallo and chipotle lime Vinagrette. – 15.99
Salmon or steak or shrimp add 2.00

MEXICANTINA SALAD

Grilled marinated strips of chicken, served on a bed of romaine lettuce, red cabbage, carrots, tomatoes, avocado, bacon, shredded cheese and corn tortilla strips. – 14.99
Salmon or steak or shrimp add 2.00

GRILLED SALAD

Spring mix, baby spinach, bacon, red onions, boiled eggs, avocado slices, cherry tomatoes and cucumbers.

Topped with queso fresco.

Salmon – 18 Shrimp – 15

Chicken – 14 *Steak – 15

Plain – 8 Salmon & Shrimp – 20



SOPA DEL MAR

18.99

VEGETARIANO



ENCHILADAS VEGETARIANAS

Potatoes, roasted corn, roasted poblano, mushrooms, bell peppers and onion, wrapped in corn tortillas. Topped with cheese, ranchera sauce, lettuce, sour cream and tomatoes. Served with Mexi-rice and black beans. – 15.99

FAJITAS VEGANAS

Grilled tomatoes, spinach, roasted corn and mushrooms. Presented steaming hot on a bed of bell peppers and onions. Served with veggie rice, black beans, lettuce, pico de gallo, guacamole and sour cream. Choice of warm flour or corn tortillas on the side. – 14.99

CAZUELON

Rice, black beans, sautéed peppers, onions, mushrooms, roasted corn, sour cream, guacamole, pico de gallo and cheese. – 14.99



MEXICANTINA SALAD



BIRRIA SOUP

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A LA PARRILLA

STEAK

Favorites 

STEAK MARIACHIS*

Grilled skirt steak and shrimp kabob served with black beans potatoes, asparagus, broccoli, bacon and cheese poblano sauce. – 21.99

MEXICO GRILL*

8oz. Grilled ribeye topped with bacon-wrapped shrimp stuffed with jalapeño Monterey cheese. Served with Mexi-rice, Mexi-beans, lettuce, tomatoes and a slice of avocado. – 22.99

ARRACHERA CARNE ASADA*

10oz. skirt steak grilled to order, presented on a bed of sizzling onions. Served with Mexican rice, charro beans, lettuce, pico de gallo, guacamole and tortillas. – 21.99



CHICKEN

Favorites 

POLLO RANCHERO

Chicken breast grilled to perfection, topped with melted cheese and our homemade salsa ranchera, served with Mexican rice, Mexi-beans, lettuce, sour cream and tomatoes. – 15.99

POLLO PRINCIPAL

Grilled chicken breast with tequila cream sauce, roasted corn and roasted poblano pepper. Served with Mexi-rice and black beans. – 17.99

POLLO DE LA CASA

Chicken breast cooked with bacon and creamy poblano sauce, 3 jumbo tiger shrimp stuffed with Monterey cheese and wrapped in bacon. Served with Mexican rice, Mexi-beans and tortillas. – 17.99



STEAK MARIACHIS*



ARRACHERA CARNE ASADA*



POLLO PRINCIPAL



POLLO DE LA CASA

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CAMARONES A LA DIABLA



SALMON A LA MANTEQUILLA



TEXAS MOLCAJETE

LAS CAZUELAS

Get ready to say, "Super Bueno!"
Served in a bowl with your choice of meat, rice, black beans, fajita veggies, sour cream, cilantro, cheese dip, guacamole and roasted corn.

Pork 15.99 **Chicken** 15.99 **Steak*** 16.99
Shrimp 16.99 **Texas** 17.99 **Pastor** 16.99
Birria 16.99



DEL MAR *Specialties*

PESCADO HACIENDA

The keen reed snapper fish, fried or grilled cooked with roasted veggies, served with rice and salad. – Market Price

SALMON A LA MANTEQUILLA

8 oz. succulent salmon fillet cooked to order, topped with our homemade salsa, served with spinach tortilla strips & your choice of Mexican rice or chipotle mashed potatoes. – 20.99

QUESADILLA GOBERNADOR

Sautéed shrimp with pico de gallo and garlic condiment and melted cheese, salad and chipotle sauce on side. 17.99

CAMARONES A LA DIABLA

A dozen tiger shrimp cooked in our homemade salsa with sautéed onions. Served with Mexican rice, charro beans, lettuce, & pico de gallo. – 17.99

PESCADO Y CAMARON

Flamed-grilled tilapia and tiger shrimp, grilled with pico de gallo, smothered with our mouth-watering cheese dip. Served with grilled asparagus and your choice of either Mexican rice and garlic mashed potatoes. – 19.99

COCTEL DE CAMARON

Freshly cooked shrimp in a tomato sauce, pico de gallo, avocado and cucumber garnish. Enjoy it with spicy sauce and crackers. – 17.99



ESPECIALIDADES DE LA CASA

TEXAS MOLCAJETE*

Molcajete is served in a lava rock bowl from Mexico accompanied with rice and tortillas.

Shrimp, chicken, skirt steak and Mexican chorizo cooked with onions and Chihuahua cheese. – 23.99

ANTHONY SPECIAL

Grilled chicken breast with Mexican chorizo covered with cheese dip, served with rice and beans. – 17.99

HOUSE SPECIAL*

Grilled shrimp, chicken, steak, grilled bell peppers, onions and tomatoes on a bed of rice. Covered with white melted cheese. – 17.95

CARNITAS MEXICANAS

Deep-fried, juicy pork tips seasoned in our martin secret juices. Served with Mexi-rice, charro beans, pico de gallo and salsa de tomatillo. – 17.99

POLLO CONSTITUCION

10 oz. chicken breast stuffed with spinach and shrimp, covered with ranchero sauce and cheese dip.

Served with Mexican rice, and beans. – 18.99

MARIACHIS BROCHETAS

Juicy meat with a side of rice, beans and salad.

Steak 33.99 Chicken 28.99
Shrimp 32.99 Texas 35.99
Veggies 22.99



MARIACHIS BROCHETAS

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LAS FAJITAS

All fajitas served steaming hot on a bed of peppers and onions with lettuce, pico de gallo, sour cream or guacamole, Mexican rice, Mexican beans and tortillas.

Add Cheese - 1.99 Add Spinach - 1.75
Add Portobello - 1.75 Add Roasted corn - 1.95

CHICKEN (1)-16.99 **SHRIMP** (1)-17.99

STEAK* (1)-18.99 **TEXAS*** (1)-19.99

FAJITAS INDEPENDENCIA*

Six meats: Steak, chicken, shrimp, pork, Mexican sausage and tilapia fish cooked with onions, peppers, mozzarella cheese and pineapple – 23.99

LOS TACOS

SALMON TACOS – 19.99

MAHI MAHI TACOS – 19.99

TRES AMIGOS TACOS – 19.99

TACOS AL PASTOR

Delicious tacos filled with marinated pork, topped with pickled onions, pineapple and cilantro.

Served with Mexican beans or rice and your choice of tortillas. – 16.99

TACOS DE ASADA*

Three steak tacos grilled with pico de gallo, served in your choice of tortillas.

Served with Mexican beans or rice and salsa de tomatillo. – 17.99

TACOS NEWNAN

Three breaded and lightly fried chicken tacos, topped with pico de gallo, avocado and chipotle sauce.

Served with Mexican beans or rice. – 15.99

TACOS DE BIRRIA

Tender and tasty brisket cooked in the Barbacoa sauce, topped with Chihuahua cheese, red onions and cilantro, served with Mexi-Rice or charro beans. – 15.99

TACOS DE PESCADO

Three fried or grilled fish tacos, topped with cabbage, served with rice, charro beans and spicy tartar sauce. – 16.99

TACOS DE LANGOSTA

Three grilled lobster tacos topped with mango salsa, coleslaw and Mexican cheese. Side of rice and salad on the side. – 19.99

TACOS DE CAMARON

Three delicious lightly breaded and grilled shrimp tacos in your choice of tortillas filled with pico de gallo and chipotle sauce, served with Mexican rice and charro beans. – 17.25

TACOS DE LA PLAZA

Three grilled chicken and chorizo tacos made with corn tortillas and topped off with Chihuahua cheese, onions and cilantro. Mexican beans or rice and tomatillo salsa on the side. – 15.99

Substitute for Steak* – 17.99

TACOS DE CARNITAS

Tender pulled pork, onions and cilantro or coleslaw drizzled with sweet and sour sauce served with beans or rice. – 14.99



FAJITAS INDEPENDENCIA*



LOBSTER TACOS



TACOS DE BIRRIA



TACOS CHINGONES

Rib-eye steak, topped with guacamole, onions, cilantro, salsa habanero, served with Charros beans or rice. Choose your tortillas. – 18.99



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TO BETTER SERVE YOU, NO SUBSTITUTIONS PLEASE. Returned items are non-refundable. If there is an error on your order from our staff we will gladly resolve the issue.



GRANDE Y GORDO BURRITO



ENCHILADAS DE MOLE

BURRITOS

GRANDE Y GORDO BURRITO

12" flour tortilla stuffed with chicken, skirt steak and Mexican chorizo cooked with onions and Chihuahua cheese. Beans & rice also inside. – 18.99
Add one egg on top 2.00 per egg

BURRITO MARIACHIS*

Our mouth-watering grilled chicken, ground beef or shredded chicken rolled in a flour tortilla and covered with our tasty cheese dip. Served with Mexican rice and Mexi-beans. – 16.99 Steak – 18.99

BURRITO VERDE

Seasoned pulled chicken, brisket or ground beef and beans. Topped with salsa verde and cheese dip. Served with salad and drizzled with sour cream. – 13.99

BURRITO SUPREMO

For burrito lovers. A delicious beef, brisket or chicken and bean burrito topped with our delicious cheese dip and sauce. Served with salad and drizzled with sour cream. – 14.99

BURRITO DEL MAR

A flour tortilla filled with shrimp, scallops, flame-grilled tilapia and pico de gallo, smothered with our famous cheese dip and our homemade salsa ranchera. Served with Mexican rice and Mexi-beans. – 16.99

BURRITO TAPATIO*

Chicken burrito with avocado, tomato, onions and our house special sauce all wrapped in bacon, served with charro beans and guacamole salad. – 16.99

BURRITO DE CARNITAS

A flour tortilla filled with pork, onions, topped with cheese dip, green salsa, served with Mexican rice and Mexi-beans. – 14.99

ENCHILADAS

ENCHILADAS DE CERDO

Three pork enchiladas seasoned with pico de gallo. Topped with cheese dip and salsa, served with Mexican rice, Mexican beans, sour cream & guacamole. – 14.99

ENCHILADAS VERDES

Three chicken enchiladas topped with tomatillo salsa, lettuce, sour cream, cheddar cheese and tomatoes. Served with Mexi-rice and Mexican beans. – 14.99

ENCHILADAS SUPREMAS

One each of beef, chicken, beans and cheese served with lettuce, tomato, guacamole and sour cream. – 14.99

ENCHILADAS MARINERAS

Three seafood enchiladas topped with pico de gallo, rice, cheese dip, roasted corn and black beans. – 15.99

ENCHILADAS DE MOLE

Three layered enchilada with chicken and Chihuahua cheese smothered in our homemade mole sauce. Served with marinated red onions, lettuce, house salad and rice. – 14.99

ENCHILADAS RANCHERAS

Three brisket enchiladas, topped with ranchera sauce & cheese dip drizzle. Served with Mexican Rice and black beans. – 15.99

QUESADILLAS

All quesadillas are served with lettuce, sour cream, tomato, rice, topped with cheese dip.

CHEESE – 10.99

CHICKEN – 12.99

VEGGIE – 11.99

PORK – 12.99

STEAK* – 14.99

GRILLED CHICKEN – 13.99

QUESA BIRRIA

Large flour tortilla, melted cheese guajillo brased short rib, onions, and cilantro. – 15.99

TRIPLE QUESADILLA

Three-layer quesadilla of steak, chicken and shrimp. Topped with cheese & roasted sauce. – 19.99

FAJITA QUESADILLA

Chicken grilled with onions and peppers. Served inside a flour tortilla with melted cheese. – 14.99

Steak* – 16.99 **Shrimp** – 16.99 **Texas-Style*** – 17.99



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CHILAQUILES



FLAUTAS MEXICANAS



PAELLA



TAMAL AHOGADO

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MAS SABORES

CHILAQUILES

Fried tortilla chips in your choice of red salsa, green salsa or half and half. Order them with eggs, chicken or both. All orders are topped off with cilantro, onions, cotija cheese and avocado. - 14.99

FLAUTAS MEXICANAS

Crispy chicken flautas served on a bed of lettuce, covered with sour cream, guacamole and pico de gallo. - 13.99

TAMALES OAXAQUEÑOS

Two hand made chicken tamales covered in chili beans, salsa and melted cheese. Side of rice. - 15.99

CHIMICHANGA

12 inch flour tortilla stuffed with pulled chicken, beef or brisket, deep-fried and topped with cheese dip. Served with rice, lettuce, tomatoes and sour cream. - 14.99

TAMAL AHOGADO

Tamale cooked in banana leave, chicken tinga, queso fresco, black beans and roasted corn salsa, pickled red onions, chili corn cream. - 15.99

PAELLA*

Seafood paella of saffron rice, vegetables with shrimp, fish, calamari, and mussels. - 25.99

COMBINACIONES 14.99

1. Chile relleno, beef burrito and chalupa
2. Beef enchilada, chicken quesadilla & chalupa.
3. Chicken enchilada, chicken quesadilla rice and beans.
4. One taco, two enchiladas and Mexican rice.
5. Two beef enchiladas and Mexican rice & beans.
6. Beef burrito, soft taco, rice and charro beans.
7. Chile relleno, chicken enchilada, rice & beans.
8. Beef burrito, beef enchilada & chicken tamale.
9. Beef burrito, cheese enchilada and chalupa.
10. Two tacos, rice and beans.

Make it supreme or add cheese dip \$2 extra



COMBO 4



LOS MARIACHIS LUNCH

ONLY MONDAY TO FRIDAY • LUNCH SERVED 11:00AM - 3:00PM

SPECIAL # 1

One tamale, rice & Mexi-beans. 10.99

SPECIAL # 2

Beef burrito, enchilada rice and beans. 10.99

SPECIAL # 3

Two Mexican enchiladas, rice and beans. 10.99

SPEEDY GONZALES

One taco, one enchilada, rice and Mexi-beans. 11.99

MEXICANTINA SALAD

Grilled marinated strips of chicken, served on a bed of romaine lettuce, red cabbage, carrots, tomatoes, avocado, bacon, shredded cheese and corn tortilla strips. 10.99

TACO SALAD

A large crispy tortilla shell lightly drizzled with cheese dip and filled with seasoned shredded chicken, lettuce, shredded cheese, sour cream and tomato slices. 8.99

AGUACATES RELLENOS

Grilled half avocado filled with pulled chicken and cheese, covered with tortilla strips and morita aioli sauce. Served with rice, lettuce, tomatoes and cheese. 10.99

TACOS DE PESCADO

Two fried or grilled fish tacos topped with cabbage, served with rice, charro beans and spicy tartar sauce. 11.99

CHILAQUILES MARIACHIS *

Fried tortilla chips in your choice of red salsa, green salsa or half and half. Order them with eggs, chicken or both. All orders are topped off with cilantro, onions, cotija cheese and avocado. 10.99

NACHOS SUPREMOS

A bed of tortilla chips topped with Mexi-beans, seasoned shredded chicken, ground beef, lettuce, tomatoes and sour cream. 10.99

BURRITO MARIACHI

Our mouth-watering grilled steak*, chicken or shrimp, rolled in a flour tortilla and covered with our tasty cheese dip. Served with Mexican rice and Mexican beans. 11.99

Steak 12.99

LUNCH FAJITAS

All fajita are served steaming hot on a bed of peppers and onions with lettuce, pico de gallo, sour cream or guacamole, Mexican rice, Mexican beans and tortillas.

Chicken 11.99 / Steak* 13.99



HUEVOS RANCHEROS

The most popular Mexican brunch, two eggs on tostadas with ranchero sauce, sour cream and cheese, avocados and cilantro.

Served with black beans. 11.99



POLLO CON HONGOS

Sauteed mushrooms, onions and cheese dip. Served with Mexi-rice, black beans and flour tortillas. 11.99

BEVERAGES



SOFT DRINKS

Lemonade, Strawberry, Mango and Peach. 3.85

SWEETENED TEA OR UNSWEETENED ICED TEA 3.85

Add your favorite flavor. .50¢

JARRITOS MEXICAN SODA

Mandarin, Lime, Strawberry- 3.99

JUICES No free refills -3.99

Orange, Apple, Cranberry.

CHOCOLATE MILK- 3.99

AGUAS FRESCAS

Mango, Strawberry, Horchata, Tamarind and Jamaica. - 5.25

COFFEE - 3.99

Americano, Espresso, Cafe de Olla.

DESSERTS

CHURROS CART - 8.99

Delicious homemade pastry sticks covered in cinnamon sugar with chocolate syrup. Garnished with whipped cream, fresh mint & cherry. Served with or without ice cream.

FLAN - 8.99

A delicious and silky Mexican custard. Garnished with caramelized sugar, whipped cream, fresh mint, a cherry and dusted with cinnamon.

BROWNIE WITH ICE CREAM- 8.99

A warm, rich chocolate brownie, infused with coffee powder. Topped with vanilla ice cream and drizzled with chocolate and caramel syrup. Garnished with whipped cream, fresh mint and a cherry.

DEEP FRIED ICE CREAM - 9.99

Indulgent vanilla ice cream, covered with crunchy granola, lightly deep fried and drizzled with honey. Served in a tortilla shell, garnished with whipped cream, fresh mint, a cherry and dusted with cinnamon.



FLAN



DEEP FRIED ICE CREAM

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MULES

LA MULA DE MI TIERRA

Gold tequila or vodka, lime, orange liquor, agave, and ginger beer.



CAIPIRINHAS & Mimosas

21 & OVER
THINK AND DRINK RESPONSIBLY



ROSE RITA 20oz.



MARGARONA
20oz. 32oz.

MARTINIS

Mango Habanero
Dry
Lemon Drop
Cosmopolitan



MICHELADA
32oz.

CAMARONADA
27oz.

WINE GLASS

White Zinfandel
Chardonnay
Pinot Grigio
Pinot Noir
Moscato
Merlot
Cabernet



HOUSE MADE SANGRIA

MOJITOS

Traditional Mojito
Blue Mojito

Bacardi Rum, fresh lime juice, blue curacao and fresh mint

Flavor Peach, Pineapple, Mango, Strawberry.
Virgin (Non-Alcoholic)



BEER

16oz. 32oz. 64oz.

Please ask your server for your local Mariachi draft selection.

DOMESTIC DRAFT 16oz. 32oz. 64oz.

Bud Light • Michelob Ultra • Yuengling Miller • Land Shark • Shok Top • Amber Bock Truly Hard Seltzer

IMPORTED DRAFT 16oz. 32oz. 64oz.

XX Amber • Corona • Modelo • Pacifico

CRAFT

Consult your server for other seasonal craft selections.
Scofflaw Basement IPA • Sweet Water 420 IPA

BOTTLED

DOMESTIC

Bud Light • Budweiser • Coors Light • Heineken • Stella Artois Miller Lite • Michelob Ultra • Blue Moon • Yuengling

IMPORTED

Pacifico • Sol • Tecate • Victoria • Dos Equis • Corona Extra Corona Light • Modelo Especial • Negra Modelo • Bohemia Dos Equis (XX) Lager • Corona Familiar • Carta Blanca

MARGARITAS

9oz. 16oz. 27oz. 32oz. 64oz.



MARGARITA DE LA CASA

Los Mariachi's housecrafted margarita made with premium gold tequila, agave nectar and home secret ingredients.



MARIACHI MARGARITA

Herradura Tequila, orange & lemon juice, triple sec, agave nectar, Zokalo's secret ingredient.



FLACA MARGARITA

Luna azul Tequila, Gran Gala agave nectar and fresh lime juice, served on the rocks only.



CIELO BLUE

Sauza gold tequila, blue curacao, peach snaps, grand gala and our housemade margarita mix.



PLAYA DEL CARMEN MARGARITA

1800 coconut, coconut puree, house mix. Served on the rocks.



TRIPLE BERRY MARGARITA

Tequila & Mezcal, lime juice, fresh strawberry, blueberry, black berry.



TEXAS GOLD MARGARITA

A classic in Margaritas.



JALAPEÑO MARGARITA

Herradura silver tequila, combined liquors fresh squeezed lime juice and jalapeños slices. If you want, you can order it with mango, pineapple or cucumber.



ORGANIC MARGARITA

Tres generaciones organic tequila agave nectar and lime juice.



EL JEFE

The strongest... silver and gold tequila cordial orange liquor, sweet and sour mix and a splash of orange juice. Served on the rocks.



LA PATRONA

Patron tequila, grapefruit juice, lime and tajin seasoning. Served on the rocks only.



SWIRL MARGARITA

Silver and gold tequila, sangria mix with orange and lime mix. Served frozen or on the rocks.

FLAVORED MARGARITA

Choose your favorite flavor mix with our classic margarita mix. Strawberry, mango, pomegranate, peach, raspberry, tamarindo, passion fruit, watermelon, or prickly pear.



STRAWBERRY BASIL MARGARITA

Luna azul silver tequila, contreau, fresh basil leaves, strawberry and lime juice.



MANGO CHAMOY

Cazadores Tequila, lime, mango and chamoy mix. Garnished with tajin, chamoy and tamarindo.



CANTARITO 20oz.