



BOTANAS

GUACAMOLE | 11.99
avocado, lime juice, jalapeño, red onion, tomato, cilantro and cotija cheese made to order tableside served with house made chips

QUESO | 10.49 | add ground beef 2.00
cheese dip with tomato, jalapeno, onion, cilantro served with house made chips

STREET CORN QUESO | 12.49
chorizo, roasted corn, cilantro, smoked paprika, chipotle aioli in our signature cheese dip & topped with cotija cheese

QUESADILLA
chicken 15.49 | steak 16.49 | shrimp 17.49
served Monterey jack cheese, jalapeno, pico de gallo and sour cream

AHI-MAZING TUNA TACOS | 14.49
three crispy tortillas filled with yellow fin tuna, jicama, pickled red onion, guacamole, and chipotle aioli

ELOTES | 8.99
street-style grilled corn with chipotle aioli, cilantro, smoked paprika and cotija cheese

NACHOS
Chorizo 14.49 | Chicken 14.49 | Steak 15.49 | Shrimp 16.49
topped with cheddar cheese, charra beans, jalapeno, pico de gallo, roasted red peppers and sour cream

CHICKEN FLAUTAS | 14.99
hand pulled chicken, three cheese blend, chipotle aioli, pineapple salsa, roasted corn in crispy flour tortillas with diablo jelly sauce

CEVICHE* | 16.49
red snapper and shrimp marinated in lemon and lime juice with tomato, red onion, cilantro, and capers

BACON WRAPPED SHRIMP | 15.49
with Oaxaca cheese, jalapeno, pineapple salsa and diablo jelly sauce

ENSALADAS Y SOPA

MEXICAN COBB SALAD | 14.99
lettuce mix, grilled chicken, bacon, roasted corn, roasted bell pepper, tomato, red onion, avocado, cotija cheese with avocado ranch dressing

IT'S COMPLICATED | 16.49
arugula, grilled pineapple, avocado, radish, tomato with charred jalapeno lime vinaigrette and choice of shrimp or Impossible™ meat

TEXAS TACO SALAD | 15.49
crisp romaine lettuce tossed with avocado ranch dressing, ground beef, tortilla strips, pico de gallo, guacamole, sour cream, corn, midnight beans, radish & cheddar cheese in crispy flour tortilla bowl and a side of roasted salsa

POBLANO POTATO SOUP | 8.49
roasted poblano peppers, red potato, chorizo, avocado, cream, tortilla strips and cotija cheese

ENCHILADAS

two corn tortillas rolled in our signature sauces and baked with cheese served with rice and midnight or charra beans

CHICKEN with chipotle cream sauce | 15.99

CHEESE & ONION with chili con carne sauce | 14.99

PICADILLO with ranchero salsa | 14.99

CARNITAS with salsa verde | 15.99

SHRIMP & BLUE CRAB with serrano pesto cream sauce | 18.49

Viajero ESPECIALIDADES

CANTINA BOWL
chicken 14.49 | steak 15.49 | carnitas 15.49
shrimp 16.49 | Impossible™ meat 16.49
cilantro lime rice, midnight beans, roasted corn, avocado, pico de gallo, cotija cheese, chipotle aioli, roasted poblano drizzle

BURRITO
chicken 14.49 | steak 15.49 | carnitas 15.49
shrimp 16.49 | Impossible™ meat 16.49
Mexican rice, charra beans, jack cheese, pico de gallo, chipotle aioli

TAMALE | 15.49
two hand pulled chicken, corn masa, ancho & mulato chile pepper, poblano drizzle, chipotle aioli, cotija cheese & cilantro with Mexican rice & broken Mexican corn

CHIMICHANGA
chicken 15.49 | steak 16.49 | carnitas 16.49
shrimp 17.49 | Impossible™ meat 17.49
Mexican rice, charra beans, jack cheese, pico de gallo, chipotle aioli smothered in queso

SMASHED BURGER | 15.49
ground beef, bacon, grilled onion, pepper jack cheese and chipotle aioli with jalapeno fries

CHILE RELLENO | 18.49
battered poblano pepper filled with picadillo and jack cheese smothered in ranchero salsa served with Mexican rice and broken Mexican corn

TORTAS
chicken 14.49 | steak 15.49 | carnitas 15.49
shrimp 16.49 | grilled pork belly 15.49
Mexican sandwich on telera bread, refried beans, chipotle aioli, leafy arugula tossed with jalapeno lime vinaigrette, pickled red onions, guacamole & cotija cheese

GRILLED SALMON | 18.49
with chimichurri sauce, cilantro lime rice & broken Mexican corn

CARNE ASADA | 19.99
grilled skirt steak with chimichurri sauce served with Mexican rice and calabacitas

BEEF SHORT RIBS | 19.99
grilled short ribs rubbed with our signature Viajero seasoning & served with Mexican rice and broken Mexican corn

TAQUERIA

choice of 2 or 3 taco platter served with rice and midnight or charra beans

CHICKEN | 14.49 | 16.49
achiote marinated grilled chicken, chipotle aioli, onion & cilantro, radish, cotija cheese on flour tortilla

CARNE ASADA | 15.49 | 17.49
citrus marinated grilled skirt steak, chipotle aioli, onion & cilantro, radish, cotija cheese on flour tortilla

BIRRIA BARBACOA | 15.49 | 17.49
tender beef cooked slow and low in banana leaves with onion, guajillo, ancho and arbol chiles, corn tortilla, Oaxaca cheese and beef consommé

GRILLED PORK BELLY | 15.49 | 17.49
seasoned with our signature Viajero spices, chipotle aioli, pineapple salsa and cotija cheese on flour tortillas

GROUND BEEF | 14.49 | 16.49
with lettuce, tomato, cheddar cheese on crispy shell

CARNITAS | 14.49 | 16.49
skillet-braised pork marinated with garlic, onion, oranges, pineapple, lemons, with chipotle aioli, onion & cilantro, cotija cheese on corn tortilla

OAXACA AL PASTOR | 15.49 | 17.49
achiote citrus marinated pork, chipotle aioli, grilled pineapple, onion & cilantro on corn tortilla

SHRIMP | 16.49 | 18.49
chile de arbol & garlic marinated shrimp, chipotle aioli, shredded cabbage, avocado on flour tortilla

BAJA FISH | 16.49 | 18.49
Pacífico beer battered cod, chipotle aioli, grilled pineapple salsa, shredded cabbage, avocado on flour tortilla

IMPOSSIBLE™ TACO | 16.49 | 18.49
with lettuce, tomato, cheddar cheese on crispy shell

Flame Grilled FAJITAS

on a sizzling skillet with tortillas, pico de gallo, crema and cheese served with rice and choice of charra or midnight beans

- **ACHIOTE CHICKEN** | 16.49
- **CITRUS SKIRT STEAK** | 17.49
- **SLOW-ROASTED CARNITAS** | 16.49
- **CHILE DE ARBOL & GARLIC SHRIMP** | 18.49
- **FARMER'S MARKET VEGGIE** | 15.49
- **MIX & MATCH ANY TWO** | 19.49

• **VIAJERO GRILL** | 29.99
ALL OUR FAVORITES - CHICKEN, STEAK, CARNITAS & SHRIMP

SIDES

MEXICAN RICE • CILANTRO LIME RICE
MIDNIGHT BEANS • CHARRA BEANS
CALABACITAS • BROKEN MEXICAN CORN

3.29

*PLEASE ALERT US OF ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ZERO-PROOF Alternatives

HORCHATA | 4.49
Traditional Mexican beverage made in house with rice, cinnamon & condensed milk

MEXICAN COKE | 3.49
Coca-Cola Original in a glass bottle

JARRITOS | 3.49
Imported Mexican sodas in a bottle with choice of Grapefruit, Tamarind or Mango
A crowd favorite!

WATERMELON RASPBERRY REVIVER | 5.49
A refreshing fusion of juicy watermelon, raspberry, crisp cucumber & zesty lemonade

PASSIONFRUIT SWIZZLE | 5.49
Vibrant blend of passionfruit, hibiscus tea and sweet pineapple juice

LAVANDA LIBRE | 5.49
Floral lavender, fresh cilantro, cool cucumber & zesty lime juice

CHILLITO | 5.49
Fresh mint, house-made simple syrup, zesty lime juice & crisp lemonade served frozen

TROPICAL BREEZE | 5.49
A delightful frozen blend of tangy lime juice, sweet pineapple, rich coconut & vibrant blood orange

COCTELES

BROOKE'S ROSE SANGRIA | 10
Rose wine, Bacardi Dragonberry, elderflower, peach essence and fresh citrus

PALOMA | 9
Corozon Silver, grapefruit juice, fresh lime juice, agave nectar, sprite

TEXAS MULE | 10
Tito's, mint, fresh lime juice, agave nectar, ginger beer

ANEJO SMOKED OLD FASHIONED | 14
Corralejo Anejo, bitters, agave nectar and smoked in a dome

MOJITO | 10
Bacardi, fresh lime juice, and mint add raspberry, strawberry, or mango | 1

MICHELADA | 8
Pacifico, bloody mary mix and lime juice with tajin rim

RANCH WATER | 8
Corazon blanco tequila, lime juice, club soda

PINEAPPLE JALAPENO RANCH WATER | 10
Espolon reposado tequila, lime juice, pineapple juice, jalapenos, club soda

VINO

JOSH CELLARS CABERNET SAUVIGNON | 9 | 32

NOBLE VINES MERLOT | 9 | 32

GNARLY HEAD PINOT NOIR | 9 | 32

CHLOE PINOT GRIGIO | 9 | 32

ANGELINE SAUVIGNON BLANC | 9 | 32

JOSH CELLARS CHARDONNAY | 9 | 32

MARGARITAS

CASA MARGARITA | 10
tequila, fresh lime juice, orange juice, agave néctar | add strawberry, mango, raspberry, pomegranate | 1

CORONA-RITA | 13
best of both worlds with our Casa Margarita and Coronita

SKINNY MARGARITA | 15
Patron Silver, fresh lime juice, agave néctar

WATERMELON MARGARITA | 14
Teremana Blanco, Cointreau Noir and fresh watermelon

CADILLAC MARGARITA | 15
Patron Reposado, orange juice, and fresh lime juice with Grand Marinier float

CUCUMBER JALAPENO MARGARITA | 15
Teremana Blanco, muddled jalapeno and cucumber, fresh lime juice, agave néctar

SMOKEY PINEAPPLE MEZCAL | 14
Conejos Mezcal, Ancho Reyes liqueur, fresh lime juice, pineapple juice, agave néctar

GULF SUNSET | 13
Espolon Reposado, fresh lime juice, agave néctar, blood orange

HIBISCUS KISS | 13
Corozon Silver, hibiscus, Cointreau Noir, fresh lime juice, agave néctar

MARGARITA Flights

CHOOSE 4 OF YOUR FAVORITE
MARGARITAS FROM ABOVE | 22

CERVEZAS

BOTTLED BEER

CORONA 7	NEGRA MODELO 7	HIGH NOON SELTZER 6
CORONA LIGHT 7	BUD LIGHT 6	TOPO CHICO SELTZER 6
PACIFICO 7	MICHELOB ULTRA 6	HEINEKEN 00 6
MODELO ESPECIAL 7	MILLER LITE 6	

DRAFT BEER

DOS XX AMBER 7	BLUE MOON 7	PACIFICO 7
DOS XX LAGER 7	MODELO 7	THE OTHER WEST COAST IPA 7

ASK SERVER ABOUT OUR ROTATING DRAFT OFFERINGS

TEQUILA

BLANCO

AVION	13
CABO WABO	11
CASA NOBLE	12
CASAMIGOS	15
COSTA	10
CAZADORES	8
CORAZON	8
CORRALEJO	9
CORZO	14
DON JULIO	15
EL JIMADOR	7
ESPOLON	8
HERRADURA	13
HORNITOS	8
MAESTRO DOBEL	12
MILAGRO	9
PARTIDA	12
PATRÓN	12
TEREMANA	8

REPOSADO

AVION	15
CABO WABO	12
CASA NOBLE	14
CASAMIGOS	17
CAZADORES	9
CORAZON	9
CORRALEJO	10
CORZO	15
COSTA	11
DON JULIO	18
EL JIMADOR	8
ESPOLON	9
HERRADURA	14
HORNITOS	9
MAESTRO DOBEL	14
MILAGRO	10
PARTIDA	13
PATRÓN	13
TEREMANA	10

ANEJO

AVION	16
CABO WABO	14
CASA NOBLE	17
CASAMIGOS	18
CAZADORES	12
CORAZON	12
CORRALEJO	13
CORZO	18
COSTA	12
DON JULIO	20
EL JIMADOR	9
ESPOLON	11
HERRADURA	16
HORNITOS	10
MAESTRO DOBEL	16
MILAGRO	12
PARTIDA	16
PATRÓN	14
TEREMANA	12

HIGH SOCIETY

HERRADURA SELECCIÓN SUPREMA	45
TEARS OF LLORONA	40
GRAN PATRON BURDEOS	50
CUERVO RESERVA	25
DON JULIO 1942	30
CASA DRAGONES JOVEN	35
CLASE AZUL REPOSADO	28

MEZCAL

DEL Maguey Vida	12
MONTELOBOS	13
ILLEGAL	12
400 CONEJOS	10