



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

CARNE ASADA | 23.99
grilled skirt steak with chimichurri sauce served with Mexican rice and calabacitas

BEEF SHORT RIBS | 24.49
grilled short ribs rubbed with our signature Viajero seasoning & served with Mexican rice and broken Mexican corn.

ASADA & SHRIMP POBLANO | 28.99
poblano pepper stuffed with shrimp, jack cheese, roasted corn, mushroom, and onion wrapped with our grilled skirt steak and topped with poblano drizzle and chipotle aioli. Served with Mexican rice and calabacitas

SURF & TURF | 28.99
Grilled skirt steak topped with our bacon wrapped shrimp served with chimichurri sauce, cilantro lime rice, and calabacitas

SHRIMP BROCHETA | 23.49
grilled shrimp marinated with chile de arbol and garlic served with cilantro lime rice and calabacitas

GRILLED SALMON | 24.49
with chimichurri sauce, cilantro lime rice & broken Mexican corn

CARNITAS | 18.99
skillet-braised pork marinated with garlic, onion, oranges, pineapple & lemons topped with salsa verde & served with Mexican rice and calabacitas

CHICKEN & SPINACH ARTICHOKE | 18.99
grilled chicken breast, stuffed with Viajero veggies, spinach, artichoke, mushroom topped with serrano pesto cream sauce served with Mexican rice

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

TAMALE | 16.49
two hand pulled chicken, corn masa, ancho & mulato chile pepper, poblano drizzle, chipotle aioli, cotija cheese & cilantro with Mexican rice & broken mexican corn

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

SWEET CHIPOTLE CHILI RIBS | 22.49
Pork ribs rubbed with chipotle, smoked paprika, cumin, garlic, onion, and brown sugar served with Mexican rice and broken Mexican corn

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, pico de gallo, avocado, cotija cheese, chipotle aioli, roasted poblano drizzle

BURRITO
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

CHIMICHANGA
chicken 16.49 | steak 17.49 | carnitas 17.49 | shrimp 18.49 | Impossible Meat 18.49
Mexican rice, charra beans, jack cheese, pico de gallo, chipotle aioli smothered in queso

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
Pacifico 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** | 20.49

• **CITRUS SKIRT STEAK** | 21.49

• **SLOW-ROASTED CARNITAS** | 20.49

• **CHILE DE ARBOL & GARLIC SHRIMP** | 22.49

• **FARMER'S MARKET VEGGIE** | 19.49

• **MIX & MATCH ANY TWO** | 24.49

• **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

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

DRAFT BEER

- DOS XX AMBER** | 7
- DOS XX LAGER** | 7
- BLUE MOON** | 7
- MODELO** | 7
- PACIFICO** | 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