

Seller's permit #: \_\_\_\_\_

FEIN#: 27-0781207

# ORIGINAL ALCOHOL BEVERAGE LICENSE APPLICATION

Submit to municipal clerk

For the license period beginning \_\_\_\_\_ 20\_\_\_\_ ;  
ending June 30 20 10

TO THE GOVERNING BODY of the:  Town of  
 Village of } Madison  
 City of

County of \_\_\_\_\_ Aldermanic Dist No \_\_\_\_\_ (if required by ordinance)

- 1 The named  INDIVIDUAL  PARTNERSHIP  LIMITED LIABILITY COMPANY  
 CORPORATION/NONPROFIT ORGANIZATION

hereby makes application for the alcohol beverage license(s) checked above

- 2 Name (individual/partners give last name, first, middle; corporations/limited liability companies give registered name): Fiesta Cancun Authentic Mexican Restaurant of Madison, Inc.

An "Auxiliary Questionnaire," Form AT-103, must be completed and attached to this application by each individual applicant, by each member of a partnership, and by each officer, director and agent of a corporation or nonprofit organization, and by each member/manager and agent of a limited liability company. List the name, title, and place of residence of each person

Title	Name	Home Address	Post Office & Zip Code
President/Member	<u>Ismael C. Lopez</u>	<u>1060 Appaloosa Dr.</u>	<u>Freeport, IL 61032</u>
Vice President/Member	<u>Rosalio Pacheco</u>	<u>1450 W. Maple Rd.</u>	<u>New Lenox, IL 60451</u>
Secretary/Member	<u>Jose M. Pacheco</u>	<u>1060 Appaloosa Dr.</u>	<u>Freeport, IL 61032</u>
Treasurer/Member	<u>"</u>	<u>"</u>	<u>"</u>
Agent	<u>Jose Luis Pacheco</u>	<u>504 Exeter Dr.</u>	<u>Janesville, WI 53546</u>
Directors/Managers	<u>Same as officers and Omar Hernandez Lopez 105 Venus Villa Springfield, IL 62703</u>		

- 3 Trade Name Fiesta Cancun Authentic Mexican Rest. Business Phone Number \_\_\_\_\_  
4 Address of Premises 7854 Mineral Point Rd. Post Office & Zip Code Madison, WI 53717

- 5 Is individual, partners or agent of corporation/limited liability company subject to completion of the responsible beverage server training course for this license period?  Yes  No  
6 Is the applicant an employe or agent of, or acting on behalf of anyone except the named applicant?  Yes  No  
7 Does any other alcohol beverage retail licensee or wholesale permittee have any interest in or control of this business?  Yes  No  
8 (a) Corporate/limited liability company applicants only: Insert state \_\_\_\_\_ and date \_\_\_\_\_ of registration  
(b) Is applicant corporation/limited liability company a subsidiary of any other corporation or limited liability company?  Yes  No  
(c) Does the corporation, or any officer, director, stockholder or agent or limited liability company, or any member/manager or agent hold any interest in any other alcohol beverage license or permit in Wisconsin?  Yes  No

(NOTE: All applicants explain fully on reverse side of this form every YES answer in sections 5, 6, 7 and 8 above.)

- 9 Premises description: Describe building or buildings where alcohol beverages are to be sold and stored. The applicant must include all rooms including living quarters, if used, for the sales, service, and/or storage of alcohol beverages and records (Alcohol beverages may be sold and stored only on the premises described) One level w/ the sell of alcohol limited to the dining area only & stored  
10 Legal description (omit if street address is given above): \_\_\_\_\_

- 11 (a) Was this premises licensed for the sale of liquor or beer during the past license year?  Yes  No  
(b) If yes, under what name was license issued? \_\_\_\_\_  
12 Does the applicant understand they must file a Special Occupational Tax return (TTB form 5630 5) before beginning business? [phone 1-800-937-8864]  Yes  No  
13 Does the applicant understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in Section 2, above? [phone (608) 266-2776]  Yes  No  
14 Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor?  Yes  No

READ CAREFULLY BEFORE SIGNING: Under penalty provided by law the applicant states that each of the above questions has been truthfully answered to the best of the knowledge of the signers. Signers agree to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another (Individual applicants and each member of a partnership applicant must sign; corporate officer(s) members/managers of Limited Liability Companies must sign.) Any lack of access to any portion of a licensed premises during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

SUBSCRIBED AND SWORN TO BEFORE ME  
this 28 day of September 2009  
[Signature]  
(Clerk/Notary Public)

[Signature]  
(Officer of Corporation/Member/Manager of Limited Liability Company/Partner/Individual)

My commission expires 7/24/11

\_\_\_\_\_  
(Officer of Corporation/Member/Manager of Limited Liability Company/Partner)

\_\_\_\_\_  
(Additional Partner(s)/Member/Manager of Limited Liability Company if Any)

### TO BE COMPLETED BY CLERK

Date received and filed with municipal clerk <u>9-29</u>	Date reported to council/board	Date provisional license issued	Signature of Clerk / Deputy Clerk
Date license granted	Date license issued	License number issued	

5.) Partners have completed and passed the training course for the responsible beverage server.

8c.) We have two other restaurants in the state of WI. Platteville & Monroe in which we hold liquor licenses.

## City of Madison Supplemental Class B License Application

<input checked="" type="checkbox"/> Seller's Permit Number <input checked="" type="checkbox"/> Federal Employer Identification Number <input checked="" type="checkbox"/> Notarized Original Application Form <input type="checkbox"/> Notarized Supplemental Form	<input type="checkbox"/> Description of Licensed Premise. <input type="checkbox"/> *Notarized Appointment of Agent <input type="checkbox"/> Background Investigation Form(s) <input checked="" type="checkbox"/> <del>Notarized Transfer of Ownership</del> <input checked="" type="checkbox"/> Articles of Incorporation	<input checked="" type="checkbox"/> Floor Plans <input checked="" type="checkbox"/> Lease <input checked="" type="checkbox"/> Sample Menu <input type="checkbox"/> Business Plan * Corporation/LLC only
---	---	---

1. Name of Applicant/Partner/Corporation/LLC Fiesta Cancun Authentic Mexican Restaurant of Madison Inc.  
 2. Address of Licensed Premise 7854 Mineral Point Rd Madison WI. 53717  
 3. Telephone Number: 815 809-1385 4. Anticipated opening date: beginning of December.  
 5. Mailing address if not opening immediately 1060 Appaloosa Dr Freeport IL 61032

6. Have you contacted the Alderperson, Police Department District Captain, Alcohol Policy Coordinator, and the neighborhood association representative for the area in which you intend to locate?  Yes  No  
 7. Are there any special conditions desired by the neighborhood?  Yes  No

Explain \_\_\_\_\_

8. Business Description, including hours of operation: Restaurant. Monday through Thursday 11: AM to 10: PM Friday and Saturday 11: AM to 11: PM. Sunday 11: AM to 9: PM

9. Do you plan to have live entertainment?  No  Yes—What kind? Mariachi Band.

10. Detailed written description of building, including overall dimensions, seating arrangements, capacity, bar size and all areas where alcohol beverages are to be sold and stored. **The licensed premise described below shall not be expanded or changed without the approval of the Common Council.**

3,140 sq. F., 120 seating capacity, no bar in restaurant alcohol stored in a 6x8 office room, 10 table and 15 booths

11. Are any living quarters directly or indirectly accessible and under control of the applicant?  Yes  No  
 Please note that alcohol may be sold and stored only on the licensed premise, not in living quarters

12. Describe existing parking and how parking lot is to be monitored. We have other businesses in the strip mall that we share the parking lot with

13. Describe your management experience, staffing levels, duties and employee training.

I have own numerous Fiesta Cancun's in the tri-state area for the past 10 years.

14. Identify the **registered agent** for your Corporation or LLC. This is your corporation's agent for service of process, notice or demand required or permitted by law to be served on the corporation.

Jose C Pacheco 504 Exeter Dr. Janesville WI. 53546  
 Name Address

15. Utilizing your market research, who would you project your target market to be?

Families

16. What age range would you hope to attract to your establishment? all ages

17. Describe how you plan to advertise/promote your business. What products will you be advertising?

We will advertise meals through the newspaper

18. Are you operating under a lease or franchise agreement?  Yes (attach a copy)  No leasing the building

19. Owner of building where establishment is located: Flad Development + Investment Corp.

Address of Owner: 7941 Tree lane Site 105 Madison WI 53711-2039 Phone Number 608-833-8105

20. Private organizations (clubs): Do your membership policies contain any requirement of "Invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin?  Yes  No

We are not a club

21. List the Directors of your Corporation/LLC

Ismael Lopez 1060 Appaloosa Dr. Freeport IL 61032 35%  
Name Address % of Ownership

Jose M. Pacheco 1060 Appaloosa Dr. Freeport IL 61032 20%  
Name Address % of Ownership

Omar Hernandez Lopez 105 Venus Villa Springfield IL 62703 25%  
Name Address % of Ownership

Rosalio Pacheco 1450 W. Maple Rd New Lenox IL 60451 20%  
Name Address % of Ownership

22. List the Stockholders of your Corporation/LLC

See above

Name Address % of Ownership

Name Address % of Ownership

Name Address % of Ownership

23. What type of establishment are you? (Check all that apply) Tavern  Nightclub   Restaurant

Other Please Explain. \_\_\_\_\_

24. What type of food will you be serving, if any? \_\_\_\_\_

Breakfast   Lunch  Dinner

25. Please submit a sample menu with your application, if possible. What might eventually be included on your operational menu when you open?  Appetizers  Salads  Soups  Sandwiches  Entrees

Desserts  Pizza  Full Dinners

26. During what hours of your operation do you plan to serve food? 11am - 11pm 7 days a week

27. What hours, if any, will food service not be available? 11 PM TO 11 AM
28. Indicate any other product/service offered. none
29. Will your establishment have a kitchen manager?  Yes No
30. Will you have a kitchen support staff?  Yes No
31. How many wait staff do you anticipate will be employed at your establishment? 5  
During what hours do you anticipate they will be on duty? 11 AM - 11 PM 7 days a week
32. Do you plan to have hosts or hostesses seating customers?  Yes No
33. Do your plans call for a full-service bar? Yes  No  
If yes, how many bar stools do you anticipate having at your bar? \_\_\_\_\_  
How many bartenders do you anticipate you would have working at one time on a busy night? \_\_\_\_\_
34. Will there be a kitchen facility separate from the bar? Yes No there is no bar
35. Will there be a separate and specific area for eating only?  Yes No  
If yes, what will be the seating capacity for that area? 120 people
36. What type of cooking equipment will you have?  Stove  Oven  Fryers  Grill  Microwave
37. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products?  Yes No
38. What percentage of your overall payroll do you anticipate will be devoted to food operation salaries?  
100%
39. If your business plan includes an advertising budget, what percentage of your advertising budget do you anticipate will be related to food? 85%  
What percentage of your advertising budget do you anticipate will be drink related? 15%
40. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin? Yes  No
41. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? Yes No undecided

42. What is your estimated capacity? 120 people

43. Pursuant to Chapter 23 of the Madison General Ordinances, all restaurants and taverns serving alcohol beverages shall substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. For new establishments, the percentage will be an estimate.

Gross Receipts from Alcoholic Beverages	15 %
Gross Receipts from Food and Non-Alcoholic Beverages	85 %
Gross Receipts from Other	0 %
<b>Total Gross Receipts</b>	<b>100%</b>

44. Do you have written records to document the percentages shown? Yes  No   
You may be required to submit documentation verifying the percentages you've indicated.

**Read carefully before signing:** Under penalty provided by law, the applicant states that the above information has been truthfully completed to the best of the knowledge of the signer. Signer agrees to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted will not be assigned to another. Any lack of access to any portion of a licensed premise during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

Subscribed and Sworn to before me:

this \_\_\_\_\_ day of \_\_\_\_\_, 20\_\_\_\_

\_\_\_\_\_  
(Officer of Corporation/Member of LLC/Partner/Individual)

\_\_\_\_\_  
(Clerk/Notary Public)

My commission expires \_\_\_\_\_

# Appointment of New Liquor/Beer Agent

## To be completed by Corporate Officer or Member of LLC

I, Jose L. Pacheco, officer/member for Fiesta Cancun  
Authentic Mexican Restaurant of  
(Corporation/LLC), doing business as Fiesta Cancun, authorize and appoint Madison Inc.

Jose L. Pacheco (Name) as the liquor/beer agent for the premise  
located at 7854 Mineral Point Rd

Subscribed and sworn to before me this

28 Day of September, 20 09

Elmer Berg  
Notary Public, Dane County, Wisconsin

My Commission Expires 2-24-13

Jose Luis Pacheco  
Signature of Officer/Member

## To be completed by appointed Liquor/Beer Agent

I, Jose L. Pacheco, appointed liquor/beer agent for

Authentic Mexican Restaurant (name of Corporation or LLC), being first duly sworn  
of Madison, Inc.

say I have vested in me, by properly authorized and executed written delegation, full authority

and control of the premise described in the license of such corporation or limited liability

company, and I am involved in the actual conduct of the business as an employee, or have a

direct financial interest in the business of the licensee, therein relating to the intoxicating

liquor/fermented malt beverage. The interest I have in the business is 0 %

Subscribed and sworn to before me this

28 Day of September, 20 09

Elmer Berg  
Notary Public, Dane County, Wisconsin

My Commission Expires 2-24-13

Jose Luis Pacheco  
Signature of Agent

The appointed Liquor/Beer Agent must complete the other side of this form.

# FIESTA CANCUN

## AUTHENTIC MEXICAN RESTAURANT

Fiesta Cancun...

An Authentic Mexican Restaurant welcomes you to a unique experience in family dining.

Our goal is to provide you with an atmosphere that is fun and festive. A place where families and friends can gather to share a great time.

111645 West Ave. Freeport, L 61033 Phone: 615-233-5200  
 #2 - 1050 S. Hwy 151, Malabar, FL 32918 Phone: 306-448-2785  
 #3 - 128 W. 8th St., Monroe, LA 70656 Phone: 608-925-3116  
 #4 - 1508 E. Riverside Blvd., Lake Charles, LA 70601 Phone: 912-567-5914  
 #5 - 5311 Light House Pl., Redwood City, CA 94061 Phone: 815-356-6000  
 #6 - 5077 Rockwood Ct., Redwood City, CA 94061 Phone: 815-356-6000  
 #7 - 1576 W. Lake Ave., Alhambra, CA 91801 Phone: 615-233-5200  
 #8 - 2415 N.W. 13th St., Doral, FL 33126 Phone: 615-233-5200  
 #9 - 10145 N. Myrtle Ave., Orlando, FL 32817 Phone: 615-233-5200  
 #10 - 10145 N. Myrtle Ave., Orlando, FL 32817 Phone: 615-233-5200  
 #11 - 10145 N. Myrtle Ave., Orlando, FL 32817 Phone: 615-233-5200  
 #12 - 10145 N. Myrtle Ave., Orlando, FL 32817 Phone: 615-233-5200  
 #13 - 10145 N. Myrtle Ave., Orlando, FL 32817 Phone: 615-233-5200  
 #14 - 10145 N. Myrtle Ave., Orlando, FL 32817 Phone: 615-233-5200  
 #15 - 10145 N. Myrtle Ave., Orlando, FL 32817 Phone: 615-233-5200  
 #16 - 10145 N. Myrtle Ave., Orlando, FL 32817 Phone: 615-233-5200  
 #17 - 10145 N. Myrtle Ave., Orlando, FL 32817 Phone: 615-233-5200  
 #18 - 10145 N. Myrtle Ave., Orlando, FL 32817 Phone: 615-233-5200  
 #19 - 10145 N. Myrtle Ave., Orlando, FL 32817 Phone: 615-233-5200  
 #20 - 10145 N. Myrtle Ave., Orlando, FL 32817 Phone: 615-233-5200

**Tostitas** (corn tortillas): Thin corn tortillas topped with melted cheese, refried beans, and sliced jalapeños. \$1.50  
**Tamale** (stuffed corn tortilla): Stuffed with pork, chicken, or beef, topped with melted cheese and sliced jalapeños. \$1.50  
**Chiles Poblanos** (stuffed poblano peppers): Stuffed with pork, chicken, or beef, topped with melted cheese and sliced jalapeños. \$1.50  
**Quesadillas** (stuffed flour tortillas): Stuffed with pork, chicken, or beef, topped with melted cheese and sliced jalapeños. \$1.50  
**Enchiladas** (stuffed flour tortillas): Stuffed with pork, chicken, or beef, topped with melted cheese and sliced jalapeños. \$1.50  
**Burrito** (stuffed flour tortilla): Stuffed with pork, chicken, or beef, topped with melted cheese and sliced jalapeños. \$1.50  
**Tostitos** (stuffed flour tortillas): Stuffed with pork, chicken, or beef, topped with melted cheese and sliced jalapeños. \$1.50

**Beverages**

Ice Tea, Coffee, Milk, Orange Juice, Pepsi, Diet Pepsi, Cherry Pepsi, Sierra Mist, Pink Lemonade \$1.60  
 Fried Ice Cream \$2.75  
 Banana Split \$3.25  
 Apple Pie \$3.25

**MEXICAN BEVERAGES**

Jarritos (different flavors) \$1.50  
 Horchata (rice water) (additional \$.50 for refill)

**Margaritas**

Regular, 14oz \$3.75  
 Jumbo, 27 oz \$6.25  
 Monster, 46 oz \$9.50  
 Half Pitcher \$8.00  
 Larger Pitcher \$16.00  
 Plus Colada \$4.00

**Wines**

Chablis, Chardonnay, Rose, Sangria, White Zinfandel, Burgundy \$2.75

**Beer**

Imported Beer \$3.00  
 Carta Blanca, Corona, Corona Light, Negra Modelo, Dos Equis, Amber, Pilsner, Bohemia, Tecate, Modelo Especial \$2.75  
 Domestic Beer \$2.75  
 Budweiser, Schlitz, Miller Lite, Heileman, Sharp, Microbrew Light, Michelob, O'Donoghue

**CAMARONES SEA FOOD**

Shrimp Salad \$6.99  
 Grilled shrimp served in a bed of lettuce, shredded cheese, and bell pepper.  
 Cocktail de Camaron \$10.99  
 Cooked shrimp in tomato and lime juice with sliced jalapeños, onions, tomatoes, and cheese.  
 Shrimp Chimichanga \$8.99  
 2 flour tortillas deep fried, stuffed with shrimp, tomatoes, cheese, and onion.  
 Shrimp Fajitas \$12.00  
 Cooked shrimp with sautéed onions, bell peppers, tomatoes, and rice or corn.  
 Shrimp Taco Salad \$7.75  
 Grilled shrimp, rice, beans, and corn or flour tortillas.  
 Camarones Al Mojo de Ajo \$10.25  
 Grilled shrimp in garlic butter & lemon oil topped with rice, guacamole salad, & corn or flour tortillas.  
 Camarones a la Diabla \$10.25  
 Grilled shrimp served with guacamole salad, rice, beans & corn or flour tortillas.  
 Mojava Frita \$10.25  
 Fried fish served with lettuce, pico de gallo, jalapeño peppers, sliced avocado, lime wedges & rice.  
 Shrimp Fajita Burrito \$9.50  
 Two burritos filled with cooked shrimp, onions, tomatoes, & bell peppers topped with cheese sauce and served with beans & rice.

**FAJITAS**

Single Order \$9.75/double order \$17.50  
 Chicken or beef cooked with sautéed onions, tomatoes & bell peppers served with guacamole, pico de gallo, rice, sour cream, rice, beans & corn or flour tortillas.  
 Mixed Fajitas \$10.50/double order \$18.00  
 Chicken & beef cooked with sautéed onions, bell peppers & tomatoes. Served with guacamole, pico de gallo, rice, sour cream, rice, beans & corn or flour tortillas.  
 Texas Fajitas \$10.50/double order \$19.00  
 Gallo, rice, sour cream, rice, beans & corn or flour tortillas.  
 Pico de Gallo, chicken cooked with sautéed onions, tomatoes & bell peppers served with guacamole, pico de gallo, rice, sour cream, rice, beans & corn or flour tortillas.  
 Hours Special \$11.50/double order \$20.00  
 Tender chunks of pork, chicken, beef, shrimp, rice, lettuce, rice, tomatoes, onions, tomatoes, bell pepper, served with guacamole, pico de gallo, sour cream, rice, beans & corn or flour tortillas.  
 Fiesta Cancun Special \$11.50/double order \$20.00  
 Shrimp, beef, chicken & chorizo cooked with sautéed onions, tomatoes & bell peppers, served with guacamole, pico de gallo, sour cream, lettuce, rice, beans & corn or flour tortillas.  
 Fajitas Rancheras \$11.50/double order \$20.00  
 Bacon, shrimp, beef & chicken cooked with sautéed onions, tomatoes & bell peppers, topped with shredded cheese, served with guacamole, pico de gallo, sour cream, lettuce, rice, beans & corn or flour tortillas.  
 Nachos Fajitas \$8.25  
 Bed of crispy tortilla chips drizzled with melted cheese and topped with chicken or beef fajitas.  
 Fajita Quesadilla \$7.50  
 Grilled flour tortilla filled with tender chicken or beef fajitas, served with guacamole salad, rice & beans.  
 Fajita Taco Salad \$7.25  
 Crispy flour tortilla bowl filled with beans, beef or chicken, fajitas, topped with lettuce, sour cream, guacamole, shredded cheese and tomatoes.  
 Shrimp Fajita Quesadilla \$8.50  
 Grilled flour tortilla filled with shrimp, sautéed onions, bell pepper & tomatoes. Served with beans, rice & guacamole salad.

**GRILLED CHICKEN**

Pollo Norteño \$10.25  
 Two grilled seasoned chicken breasts sautéed shrimp & onions topped with pineapple, rice & chicken, drizzled with melted cheese. Served with rice, beans & corn or flour tortillas.  
 Pollo Asado \$8.50  
 Two seasoned chicken breasts with sautéed onions topped with cheese sauce. Served with rice, beans, guacamole salad & corn or flour tortillas.  
 Pollo Loco \$8.50  
 Grilled seasoned chicken breasts with raw onions topped with our special sauce. Served with rice, beans & corn or flour tortillas.  
 Santa Fe Chicken \$8.99  
 Grilled seasoned chicken breast topped with rice, beans & corn or flour tortillas.  
 El Tapatio \$9.25  
 Grilled seasoned chicken breast topped with cheese & rice sauce. Served with rice, beans & corn or flour tortillas.  
 Chicken Salad \$6.50  
 Grilled sliced seasoned chicken breast served in a crisp tortilla bowl with lettuce, tomatoes, onions & shredded cheese.



**LUNCH MENU**

Served between 11:00a.m. & 3:00p.m. Monday through Saturday ONLY

- Special #1** One Chile poblano, one rice and refried beans, guacamole salad \$4.90
- Special #2** One beef burrito, one rice and refried beans, guacamole salad \$4.90
- Special #3** One beef enchilada, one taco, rice and refried beans \$4.90
- Special #4** One Chile relleno, one taco, rice and refried beans \$4.90
- Special #5** One burrito, one taco and rice \$4.90
- Fajitas Ranchera** Beef, chicken, or pork, topped with onion, tomato, onion and tomato topped with cheese served with rice \$7.00
- Pollo Norreno** One chicken breast fried in a spicy sauce with a pineapple ring and cheese sauce served with rice, guacamole salad and corn or flour tortilla \$6.75
- Lunch Fajitas** One chicken breast fried in a spicy sauce with a pineapple ring and cheese sauce served with rice, guacamole salad and corn or flour tortilla \$6.50
- Carne con Chile** One beef burrito, one chile poblano, one rice and refried beans \$5.99
- Carne con Quesadilla** One beef burrito, one chile poblano, one rice and refried beans \$6.00
- Sanitas Chicken** One chicken breast fried in a spicy sauce with a pineapple ring and cheese sauce served with rice, guacamole salad and corn or flour tortilla \$6.00
- Fajita Burrito** Burrito stuffed with tender slices of beef or chicken cooked with onions, tomatoes, bell peppers and topped with cheese sauce served with rice and beans \$6.00
- Burrito Cho-Cho** Flour tortillas filled with grilled chicken topped with cheese sauce served with pico de gallo, rice & beans \$6.50
- Quesadilla Grande** One 10 in. flour tortilla filled with real chicken, bacon, tomatoes, onions and mushrooms, topped with cheese sauce, served with rice, guacamole, sour cream, and pico de gallo \$6.00
- Pollo Asado** One chicken breast with grilled onions topped with cheese sauce. Served with rice, lettuce, guacamole and corn or flour tortillas \$5.75
- Pork Chops** Grilled pork chops topped with lettuce, tomato, onion and sour cream \$5.80
- Nacho Special** Chicken or beef nachos topped with lettuce, tomato, onion and sour cream \$5.25
- Quesadilla Ranchera** Grilled cheese quesadilla stuffed with beef or chicken. Served with rice & beans \$5.50
- Burrito Frito** Fried burrito filled with beef or chicken. Served with rice & beans \$5.25
- Chicken Salad Special** Grilled chicken topped with lettuce, tomatoes, onions & shredded cheddar served in a fried tortilla bowl \$5.25
- Lunch Chimichanga** One fried flour tortilla filled with beef or chicken topped with cheese sauce served with guacamole \$4.90
- Burrito Special** Chicken or beef burrito topped with ranchera sauce, served with lettuce, tomatoes, sour cream & pico de gallo \$4.90
- Taquitos Mexicanos** Two fried taquitos, one beef and one chicken. Served with lettuce, guacamole, rice & beans \$4.99
- Vegetarian Special** One potato burrito, one spinach quesadilla, served with lettuce & guacamole \$4.90
- Huevos Con Chorizo** Two scrambled eggs topped with special sauce. Served with rice, beans and corn or flour tortillas \$7.00
- Lunch Shrimp Fajitas** Cooked shrimp with sautéed onions, tomatoes, bell peppers. Served with lettuce & pico de gallo, cream, guacamole, rice, beans and corn or flour tortillas \$4.75
- Taco Salad** Crispy tortilla bowl filled with chicken or beef topped with lettuce, tomatoes, onion & mushrooms topped with cheese sauce, served with rice & guacamole salad \$5.99
- Chilaquiles Mexicanos** One chicken or beef chilaquiles topped with sautéed chicken cooked in our special sauce and cheese. Served with rice and guacamole salad \$5.99

**COMBINATIONS**

The combinations are served on a flour tortilla

- One chicken or beef burrito, one taco, one chile poblano \$7.25
- One chicken or beef burrito, one chile poblano, one rice and refried beans \$7.25
- One chicken or beef burrito, one chile poblano, one rice and refried beans \$7.25
- One chicken or beef burrito, one chile poblano, one rice and refried beans \$7.25
- One chicken or beef burrito, one chile poblano, one rice and refried beans \$7.25
- One chicken or beef burrito, one chile poblano, one rice and refried beans \$7.25
- One chicken or beef burrito, one chile poblano, one rice and refried beans \$7.25

**ALA CARTE**

- One chicken or beef burrito, one chile poblano, one rice and refried beans \$7.25
- One chicken or beef burrito, one chile poblano, one rice and refried beans \$7.25
- One chicken or beef burrito, one chile poblano, one rice and refried beans \$7.25
- One chicken or beef burrito, one chile poblano, one rice and refried beans \$7.25
- One chicken or beef burrito, one chile poblano, one rice and refried beans \$7.25
- One chicken or beef burrito, one chile poblano, one rice and refried beans \$7.25
- One chicken or beef burrito, one chile poblano, one rice and refried beans \$7.25
- One chicken or beef burrito, one chile poblano, one rice and refried beans \$7.25
- One chicken or beef burrito, one chile poblano, one rice and refried beans \$7.25
- One chicken or beef burrito, one chile poblano, one rice and refried beans \$7.25

**VEGETARIAN DINNERS**

- A. Bean burrito, cheese enchilada & bean burrito \$7.25
- B. One cheese enchilada, refried beans & one cheese quesadilla \$7.25
- C. Bean burrito, one bean tostada & one cheese quesadilla \$7.25
- D. One cheese enchilada, Mexican rice & a bean burrito topped with cheese sauce \$7.25
- E. One chile poblano, one potato burrito & one guacamole salad \$7.25
- F. Vegetarian fajitas. A mixture of lettuce, carrots, mushrooms, onions, cauliflower, tomatoes, served with guacamole, rice, beans & corn or flour tortillas \$7.25

**SIDE ORDERS**

- Pico de Gallo \$3.00
- Sour Cream \$1.00
- Shredded Cheese \$1.00
- Jalapeño Peppers \$1.00
- Tomato Salsa \$1.00
- Chile Paste \$1.00
- Chicken Tostitos \$1.99
- Enchilada \$1.99
- Taco de Carne Asada \$2.00
- Beef Tostitos \$1.99
- Chicken Tostitos \$1.99
- Beef or Bean Burrito \$2.00
- Chicken Burrito \$2.00
- Chicken Burrito (T) \$2.00
- Beef Burrito \$2.00
- Beef Tostitos \$1.99
- Chile Poblano \$1.99
- Avocado \$1.75
- Burrito de Carne Asada \$2.00

**APPETIZERS & SALADS**

- Guacamole Dip \$2.25
- Nachos with Queso \$2.50
- Nachos with Beef \$3.50
- Nachos with Chicken \$3.50
- Wings \$3.50
- Quesadilla \$3.50
- Chicken Quesadilla \$3.50
- Spinach Quesadilla \$3.50
- Guacamole \$3.50
- Quesadilla \$3.50
- Guacamole \$3.50

**PUERCO PORK**

- Taco Carnitas \$7.75
- Enchiladas Verdes \$6.75
- Carne Asada \$8.99
- Chile Verde \$8.50
- Pork Chop \$8.99
- EIB Norreno \$7.75

**BISTESES STEAKS**

- Carne Asada \$9.75
- Jacos de Carne Asada \$7.75
- Steak a la Tampiquena \$9.75
- Steak Ranchero \$9.75
- Steak Americano \$9.99
- Steak Mexicano \$9.50

**SPECIALIDADES**

- Softe or Fried Chicharrones \$6.75
- Enchiladas Ranchera \$6.75
- Chiles Poblano \$2.50
- Taquitos Mexicanos \$6.75
- Chile Colorado \$6.75
- Burritos Mexicanos \$6.75
- Burrito Tostitos \$6.25
- Two burritos filled with grilled steak, rice, beans & topped with melted cheese. Served with cheese sauce \$7.50
- Enchiladas Supreme \$7.50
- Enchiladas Supreme \$7.50
- Enchiladas Supreme \$7.50
- Taco Salad \$6.75
- Nachos Supreme \$7.25
- Quesadilla Grande \$8.00
- La Favorita \$7.25
- La Superior \$7.00
- La Melosa \$7.00
- Quesadilla Ranchera \$6.99
- Burrito Grande \$8.00