

ANTOJITOS

Antojito Platter \$10.95
An appetizer platter of mini beef chimichangas, chicken chimilingas, beef tamales and mini bean and cheese tostadas. Served with sour cream and guacamole.

Buffalo Breast..... \$8.95
Strips of chicken breast in a tangy hot sauce with green chile strips and sour cream.

Chimilingas..... \$9.95
Rolled deep-fried tortilla stuffed with cheese and your choice of shredded chicken, ground beef, shredded beef, carnitas or vegetables.

Gazpacho de Cocktail de Camarones \$9.75
A savory gazpacho cocktail served with shrimp and avocado.

****Ceviche Cocktail**..... \$8.95
Marinated fish, shrimp, squid and scallops in a spicy blend of tomatoes and seasonings

Aunt Chilada's Bean Dip*cup* \$3.50 *bowl* \$6.00
A mixture of refried beans, chorizo, jalapenos, Monterey Jack and cheddar cheese

Aunt Chilada's Dip..... \$7.95
A layered bowl of refried beans, ground beef, cheese, guacamole and sour cream topped with tomatoes and green onion.

Queso Dip \$7.95
Combination of melted Cheddar & Monterey jack Cheeses, with a blend of tomatoes, onions, cilantro and chilies.



Nachos \$7
Corn tortilla chips, Monterey Jack and cheddar cheese, and jalapenos

Make it your way:

- Refried beans, olives, green chiles or green onions add \$1 Each
- Red or green chile con carne or guacamole..... add \$2 Each
- Shredded chicken, shredded beef, chorizo sausage, carnitas or ground beef..... add \$2 Each

Quesadillas or Cheese Crisps..... \$6

Make it your way:

- Tomatoes, refried beans, green chile strips or jalapenos add \$1 Each
- Shredded chicken, shredded beef, ground beef, chorizo sausage, carnitas or guacamole..... add \$2 Each

SOPAS Y ENSALADAS

Albondigas Soup *cup* \$3.50 *bowl* \$5.50

Chicken Tortilla Soup *cup* \$3.50 *bowl* \$5.50

Dinner Salad \$3.50
Fresh iceberg and Romaine salad with diced tomatoes, cucumber slices and choice of dressing.

Ensalada de Camarones y Aguacate \$10.50
Fresh iceberg and Romaine salad with tomato wedges, cucumber slices, shrimp, topped with fresh avocado, Monterey Jack and cheddar cheeses.

Taco Ensaladas
Fresh iceberg and Romaine lettuce, tomatoes, sour cream, guacamole and cheese served in chalupa shell.

- Assorted Seafood..... \$9.95
- Shredded Beef or Chicken..... \$9.50
- Ground Beef..... \$8.95

Ensalada de Carne Asada..... \$9.95
Fresh greens topped with grilled tender beef, or chicken, tomato wedges, cucumber slices, sauteed onions, jalapenos, cilantro, Monterey Jack, cheddar cheese and tortilla strips with sour cream on the side.



ESPECIALES DE LA CASA

The Following Entrees are served with your choice of two of the following items:
refried beans, black beans, rice or fideo

Plato de Carne Asada \$16.95
Grilled rib-eye steak topped with chipotle butter, sauteed onions, diced tomatoes, poblano peppers and cilantro.

Spiced Pork "A House Favorite" \$12.95
Sliced pork loin marinated in spices and charbroiled.

Chile Poblano \$12.95
Poblano peppers filled with spiced chicken topped with green sauce and melted Monterey Jack and cheddar cheese.

Enchiladas de Harina \$12.00
Three flour tortillas filled with a combination of Monterey Jack and cheddar cheese, one filled with shredded beef and one filled with shredded chicken. Served enchilada-style and topped with sour cream and guacamole.

Pollo Fundido \$12.25
Broiled strips of chicken breast covered with jalapeno cream sauce and melted Monterey Jack cheese. Served with warm flour tortillas.



PARILLAS

We will combine your choice of meats on a cast iron grill. Your combination of meats will be topped with sauteed onions, tomatoes, jalapenos and cilantro. Served with rice, refried beans, sour cream, guacamole and warm flour tortillas.

Parilla de Tierra \$13.95

- Carne Asada-Grilled Beef
- Carnitas de Puerco-Pork loin slow cooked until tender
- Pollo Asada-Diced Grilled Chicken

Parilla de Camarones..... \$16.95
Mexican Gulf Shrimp

Parilla de Vegetables \$13.50
Grilled portobello and assorted seasonal vegetables



Aunt Chilada's Special \$11.00
Flour tortilla filled with red chile con carne topped with red and green sauce and cheese, served with sour cream and guacamole.

Flauta Platter \$10.50
Three flautas with your choice of chicken or beef topped with sour cream, guacamole and pico de gallo.

Burro Verde \$11.00
Flour tortilla filled with green chile con carne topped with green sauce and cheese, served with sour cream and guacamole.

Camarones Mojo de Ajo..... \$16.95
Six gulf shrimp sauteed in butter and garlic, seasoned with a blend of Mexican spices.

Tacos de Pescado \$11.50
Two soft flour tacos with batter-fried fish, cabbage, tomato, cheese and avocado dressing.

What is Fideo?



This is Fideo?

Tomato based Angel hair pasta with Mexican spices.

A LA CARTE

Aunt Chilada's (Enchilada's)

- Cheese \$4.00
- Shredded beef or chicken, ground beef, carnitas or vegetables \$5.00
- Spinach with jalapeno cream sauce..... \$5.00

Burro

- Refried beans or black beans \$6.00
- Beans may be included in the following burros: Shredded chicken or beef, ground beef, vegetable, carnitas, red or green chile con carne..... \$7.00
- Grilled chicken or carne asada with onions, tomatoes, jalapenos and cilantro..... \$8.00
- Deep fried or cheese topping..... add \$1.50 Each

Tostada (all tostadas come with beans)

- Refried beans or black beans \$4.00
- Choose from one of the following: Shredded beef, shredded chicken, ground beef, guacamole, carnitas or vegetable..... \$5.00

Chile Relleno \$4.50
A plump green chile stuffed with Monterey Jack cheese, dipped in a fluffy egg batter and golden fried. Served with your choice of green sauce or enchilada sauce.

Tamale \$4.50
Red chile, or green corn covered with red or green chile sauce, topped with shredded Monterey Jack and cheddar cheese.

Taco \$4.50
Choice of the following: shredded beef, shredded chicken, ground beef or all vegetable.

Flauta \$4.50
Choice of the following: shredded beef or chicken, carne asada, carnitas, or all vegetable. Served with sour cream, guacamole, and pico de gallo.



COMBINACIONES

Numero Cinco \$10.75
Chicken taco, chicken enchilada, beans and fideo

Numero Seis..... \$10.75
Chili relleno, cheese enchilada, beans and fideo

Numero Siete \$10.75
Beef enchilada, beef taco, beans and fideo

Numero Ocho \$10.75
Chile relleno, spinach enchilada with jalapeno cream sauce, rice and beans

Numero Nueve..... \$10.75
Two beef flautas, beef taco, rice and beans

Numero Diez \$10.75
Two tacos of your choice, shredded beef, chicken or ground beef, rice and beans

Numero Once \$10.75
Chicken enchilada, green corn tamale, topped with green enchilada sauce, rice and beans

Numero Doce \$10.75
Two enchiladas of your choice: shredded beef, shredded chicken, ground beef, or cheese, rice and beans.

Numero Uno..... \$10.75
Beef taco, cheese enchilada, bean tostada and fideo

Numero Dos \$10.75
Beef tamale and bean burro enchilada style with fideo

Numero Tres \$10.75
Cheese enchilada, beef tamale, beef flauta and refried beans.

Numero Cuatro..... \$10.75
Beef taco, cheese enchilada, beans and fideo

CHIMICHANGAS

Deep-fried burro with your choice of filling served with enchilada sauce, topped with Monterey Jack and cheddar cheeses, sour cream, and chopped tomatoes. Includes your choice of two sides: refried beans, black beans, rice or fideo.

- Vegetable medley, refried beans or black beans ... \$9
- Shredded chicken, shredded beef, ground beef, carnitas, green or red chile con carne \$10
- Carne asada or grilled chicken with sauteed onions, tomatoes, jalapenos and cilantro \$11

Add guacamole \$2.5

A COMPANAMIENTO

- Guacamole \$2.50
- Six-inch corn tortillas (3) ... \$2.00
- Fideo, rice, refried beans or Black Beans..... add \$2.00 Each

TEQUILAS

Aunt Chilada's proudly offers an extensive selection of over 100 Blanco, Reposado, Anejo tequilas and mescals. Please ask your server for a complete list.

Reposado

Reposado, or rested, is tequila Blanco that has been kept in white oak casks or vats called "popones" for more than two months and up to one year. The oak barrels give Reposado a mellow taste, pleasing bouquet and its pale color. Reposados keep the blue agave taste and are gentler to the palate.

Anejo

Anejo is tequila Blanco aged in white oak casks for more than one year. The amber color and woody flavor are picked up from the oak. The oxidation that takes place through the porous wood develops the unique bouquet and taste. Some anejos are aged for several years and enter into the big leagues of liquor in taste and price.

Blanco Tequila

Clear, fresh from the still tequila is called Blanco (white or silver). Is has the true bouquet and flavor of the blue agave. It is usually strong and it traditionally enjoyed in a "caballito" (2oz small glass). This is the traditional tequila that started it all.

MARGARITA'S

House Margarita

Frozen or On The Rocks

- Regular \$6
- Frozen Large Pitcher (serves 4) \$22
- Rocks Large Pitcher (serves 8) \$38

Fresh Fruit Margaritas

Served Frozen Only

Strawberry, Raspberry, Mango, Banana, Peach, Pomegranate or Prickly Pear

- Regular \$8
- Grande \$10.95
- Large Pitcher (serves 4) \$30

Top Shelf Collection

All Top Shelf Margaritas are served in a hand blown grande glass and may be prepared either on the rocks or frozen.

- Regular \$10.95
 - Large Pitcher \$45
- * Top Shelf Pitchers prepared on the rocks only

The Original Margarita

Cuervo Gold Tequila, Triple Sec, Sweet-n-Sour

Sangria Rita

Cuervo Silver Tequila, Sangria, Peach Schnapps, Sweet-n-Sour

El Diablo (The Devil)

Sauza Silver Tequila, Grand Marnier, Cointreau, Sweet-n-Sour

Pink Cadillac

1800 Tequila, Cointreau, Lime Juice, Cranberry Juice, Sweet-n-Sour

The Ultimate Margarita

Sauza Hornitos Tequila Cointreau, Sweet-n-Sour

Green Iguana

Cuervo Silver Tequila, Triple Sec, Midori, Sweet-n-Sour

Texas Margarita

Sauza Hornitos Tequila, Grand Manier, Sweet-n-Sour

Purple Haze

Cuervo Gold Tequila, Chambord, Triple Sec, Sweet-n-Sour



VINO

White

Kendall-Jackson

Pinot Grigio
Chardonnay

glass bottle

\$8.00 \$32.00
\$8.00 \$32.00

Red

Kendall-Jackson

Merlot
Cabernet Sauvignon

glass bottle

\$8.00 \$32.00
\$6.00 \$22.00

Blush

White Zinfandel

\$8.00 \$32.00

Sangria

Glass \$6.00
Large Pitcher \$20.00

WEEKEND BRUNCH

Saturday and Sunday 11:00 AM- 2:00 PM

Bloody Maria	\$6.00
1800 Tequila and Aunt Chilada's Spicy Bloody Mary mix, served in a chilled and salt rimmed glass.	
Breakfast Quesadilla	\$7.95
Scrambled Eggs, Cheddar and Monterey Jack Cheese, Tomato and Green Onion folded in a flour tortilla and lightly grilled.	
Sonoran Burro	\$7.95
Scrambled Egg with Chorizo and Cheddar and Monterey Jack Cheese. Served with refried beans.	
South of the Border Burro	\$7.95
Green Chile Carne, Tomato and Green Onion, Cheddar and Monterey Jack Cheese. Served with refried beans.	
Enchiladas con Huevos	\$8.95
Two Cheese Enchiladas covered in Red Sauce and Two Fried Eggs. Served with refried beans and rice.	
Huevos Ranchero's	\$9.95
Two Corn Tortillas, layered with Two Eggs, fried to order and topped with a traditional ranchero sauce and pico de gallo. Served with refried beans and rice.	

BEVERAGES

- Pepsi • Diet Pepsi
- Sierra Mist • Rootbeer
- Lemonade
- Dr. Pepper • Mt. Dew
- Raspberry Iced Tea
- Fresh Brewed Iced Tea



DESSERTS

Deep Fried Ice Cream

A Mexican tradition.
Vanilla ice cream rolled in crushed cereal flakes, coconut and cinnamon.

Sopapillas

Crispy Mexican flatbread deep fried golden brown and topped with honey and cinnamon sugar.

Caramel Flan

Caramel custard topped with caramel sauce and whipped cream

Chef's Featured Special

Ask your server

