LUNCH SPECIALS – MONDAY THROUGH FRIDAY FROM 11AM – 3PM

CALL 210-809-4737

_build your own lunch plate
SERVED WITH MEXICAN RICE AND YOUR CHOICE OF SMASHED OR CHARRO BEANS

**One item **........ 10.99
**Two items **........ 11.99

**choose from:**

* Taco al Carbon - chicken fajita sub grilled steak* +1.99
* Quesadilla - cheese, pulled brisket or chicken fajita sub grilled steak* +1.95
* Enchilada - ground beef, rotisserie chicken, cheese or spinach

**specialty tacos**

Chalupa - ground beef, rotisserie chicken or smashed beans
Classic Tamale - pork or rotisserie chicken
Flautas de Pollo
Northside Soft Taco - ground beef or rotisserie chicken
Crispy Taco - ground beef or rotisserie chicken
Cup of Texas Queso

**Daily Specials**

**served with mexican rice and your choice of smashed or charro beans**

**Monday**
One pork or one rotisserie chicken Classic Tamale ............ 10.95

**Tuesday**
A large flour tortilla filled with smashed beans, rotisserie chicken, grilled poblano, red bell peppers blended with sautéed mushrooms, onions, cilantro andMonterey white cheese rolled and topped with tomatillo salsa, Texas Queso, avocado pico de gallo and sour cream. .......... 15.95

**Wednesday**
**New** Models bee baretters fried seafood filled avocado with tomato relish and lime cilantro sour cream (not served with rice or beans) .......... 14.95

**Thursday**
Grilled Half Rack baby back ribs in an ancho honey barbecue sauce served with spicy coleslaw .......... 16.95

**Friday**
Two shrimp and fish tacos (grilled or crispy) filled with pico de gallo and chunks of avocado served with spicy coleslaw and lime dressing. .......... 13.95

**all day menu – served seven days a week**

**USING TEXAS FARMED CHICKEN AND BEEF**

**Breakfast Tacos**
Trios of egg, beans and potato, egg, beans and chorizo and egg, beans and applewood smoked bacon tacos

**Chilaquiles**........................................... 12.95
**With Chipotle Roasted Beef Brisket** ............................................ 14.95
**With Rotisserie Chicken** ............................................ 12.95
Two large eggs any style with tortilla chips simmered in your choice of our signature Salsa or Tomatillo sauce, topped with sour cream, Cotija cheese, red onions, cilantro and avocado

**Quesos**
Texas Queso ............................................. 8.95
Chile Con Queso made with local white cheese and fresh vegetables
Texas Loaded Queso ............................................. 9.95
Our Texas Queso with jalapeños, pico de gallo and your choice of spinach or ground taco beef

**Queso Fundido** ............................................. 10.95
Our signature blend of Mexican white cheese melted with chorizo and topped with onions, cilantro and Cotija cheese, simmered in a cast iron skillet. Served with your choice of house made flour or corn tortillas

**Appetizers**
Nacho ............................................. 12.99
Corn tortilla chips topped with smoked beans, melted cheese and chicken fajita. Served with guacamole, pico de gallo, sour cream and jalapeños sub grilled steak* +2.99

**Chipotle Deviled Eggs (6 halves)** ............................................. 5.99

**Guacamole – made table side** ............................................. 13.99

**Guacamole – from the kitchen** ............................................. 10.99

**Quesadillas** ............................................. 11.99
Melted cheese with pulled brisket, chicken fajita, shrimp or spinach filled house made flour tortilla. Served with guacamole, pico de gallo and sour cream sub grilled steak* +2.99

**Seafood Ceviche** ............................................. 14.99
Lime and herb cured seafood served with avocado and crispy plantains

**Speciality Tacos**
Served with Mexican rice, your choice of smashed or charro beans and house made flour or corn tortillas
Salsa choices: avocado salsa verde, creamico chipotle, jalapeno ranch salsa or cilantro lime dressing

**Rotisserie Chicken Tacos (2)** ............................................. 13.95
Our rotisserie chicken with grilled poblano and red bell peppers blended with sautéed mushrooms, onions and cilantro

**Guisada Tacos (2)** ............................................. 12.95
Our Our Guisada served with pico de gallo

**Slow Roasted Brisket Tacos (2)** ............................................. 13.95
Slow roasted Chipotle rubbed brisket served with spicy coleslaw

*Seared Tuna Tacos (2)** ............................................. 14.95
Seared Tuna with fresh avocado, mango and red tomato

*Crispy Shrimp Tacos (2)** ............................................. 13.95
Crispy Negra Modio bee baretters fried shrimp served with spicy coleslaw

*Fish Tacos (2)** ............................................. 13.95
Grilled or crispy fish, pico de gallo and chunks of avocado. Served with spicy coleslaw and cilantro lime dressing

**Favorites**

Served with Mexican rice and your choice of smashed or charro beans

* Tacos al Carbon ............................................. 20.95
Two of our original tacos rolled in large flour tortilla with chicken fajita. Served with shredded cheese, guacamole, pico de gallo and sour cream sub grilled steak* +2.99

**Classic Tamales** ............................................. 13.95
Three house made tamales with melted cheese, onions and your choice of pork topped with chili con carne, onions and Cotija cheese or rotisserie chicken topped with tomatillo sauce, onions and Cotija cheese

**Flautas de Pollo** ............................................. 14.95
Two crispy corn tortillas filled with rotisserie chicken, topped with sour cream, tomatillo sauce, melted cheese, lettuce, guacamole, tomato, Cotija cheese and crushed red pepper

**Northside Soft Tacos** ............................................. 12.95
Served Enchilada Style, two house made flour or corn tortilla filled with your choice of rotisserie chicken with our special tomato sauce and sour cream or ground beef with our house made chilli con carne, rolled and topped with lettuce, cheese and tomato

**House Specialties**

Served with Mexican rice and your choice of smashed or charro beans

**Rotisserie Chicken Chile Rellenno** ............................................. 15.95
Poblano pepper stuffed with rotisserie chicken and Mexican white cheese topped with sour cream, tomatillo sauce, onions and Cotija cheese

**ATX Loop Burrito** ............................................. 15.95
A large flour tortilla filled with smashed beans, Carne Guisada, pico de gallo and melted Mexican white cheese rolled and topped with our house made chilli con carne, Texas Queso, guacamole and sliced jalapenos

**Enchiladas de Espinaca** ............................................. 13.95
Two flour tortillas filled with fresh sautéed spinach, onions, mushrooms and Mexican white cheese topped with chardonnay cream sauce and roasted pine nuts

**Enchiladas Deluxe** ............................................. 15.95
Our own gourmet enchiladas. Two red corn tortillas filled with chicken fajita in a tasty blend of cheese, mushrooms and onions topped with melted cheese and smoky chile ancho sauce sub grilled steak* +2.99

**Pollo Vienna** ............................................. 16.95
Chicken breast sautéed in our special cilantro butter topped with a mushroom chipotle cheddar cream sauce. Served with avocado slices and grilled vegetables

**Enchilada del Mar** ............................................. 16.95
Two red corn tortillas filled with sautéed shrimp, poblano pepper and Mexican white cheese topped with melted cheese, cheddar chardonnay cream sauce, avocado, tomatoes and roasted pine nuts

**Carne Guisada** ............................................. 14.95
Traditional Mexican Stew. Slow simmered blended of beef and pork chunks in our savory sauce. Served with fresh house made corn or flour tortillas

**Tex-Mex Combinations**

**Summer Special** ............................................. 13.95
Our Beef Enchilada, Crispy ground beef Tacos and a beef Chalupa served with guacamole

**Del Rio Dinner** ............................................. 14.95
Crispy ground beef Tacos, a pork or rotisserie chicken Classic Tamale and a Beef Enchilada. Served with guacamole, Mexican rice and your choice of beans

**Fronnie’s Superior** ............................................. 15.95
A large chicken fajita taco and a cheese Enchilada. Served with avocado, pico de gallo, guacamole, Mexican rice and your choice of beans sub grilled steak* +2.99

* These items may be served raw or with undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. CAUTION: There may be bones or shells in some proteins.

For parties of six or more adults 18% gratuity will be added. To Go Orders: 7% Packaging Fee.

2010Q8
Enchiladas
Served with Mexican rice and your choice of mashed or charro beans.
*Add a fried egg (Local farm) 1.99

BEEF 13.95
Two ground beef and cheese filled red corn tortillas topped with chili con carne, melted cheese, onions and Cotija cheese.

CHICKEN 14.95
Two rotisserie chicken and Mexican white cheese filled red corn tortillas topped with sour cream, your choice of tomato or tomatillo sauce, melted Mexican white cheese, onions and Cotija cheese.

BRISKET 14.95
Two slow roasted Chipotle rubbed beef brisket filled red corn tortillas topped with chili con carne, melted cheese, onions and Cotija cheese.

CHEESE 12.95
Two cheese filled red corn tortillas topped with chili con carne, melted cheese, onions and Cotija cheese.

From the Grill
Served with Mexican rice and your choice of mashed or charro beans.

Fajitas Al Carbon 27.95
Serves jumbo chargrilled skirt steak and Mexican white cheese wrapped in applewood smoked bacon served on a bed of Mexican rice with grilled vegetables, avocado and tomato slices.

Camarones a La Parrilla 27.95
A combination of chicken fajitas and four Camarones a La Parrilla served with shredded cheese, guacamole, pico de gallo and sour cream. Sub grilled steak +2.99

*Spicy Grilled Salmon 24.95
Grilled Atlantic salmon with a spicy habanero mango salsa served with grilled vegetables.

Soups and Salads

POZOLE 8.95
Pork and hominy soup with red cabbage, cilantro and fresh salsa verde.

Sopa de Tortilla 8.95
A superb soup with rotisserie chicken, avocado, cheese, sour cream and crispy tortilla strips.

Rico’s Taco Salad 12.95
Green salad topped with ground taco beef or rotisserie chicken, guacamole, shredded cheese, tomatoes, sour cream and crispy tortilla strips. Served in a tortilla bowl and with cilantro lime dressing.

Grilled Shrimp Salad 18.95
Mixed greens with six jumbo chargilled shrimp, avocado, jicama, tomatoes and cilantro lime dressing.

Grilled Salmon Salad 18.95
Grilled Atlantic Salmon on a bed of greens with cucumber, tomatoes, avocado, red onions and chives, tomato vinaigrette.

Rotisserie Chicken 14.95
Chopped Mixed Greens, applewood smoked bacon, cheese, tomatoes and rotisserie chicken blended with our special balsamic dressing.

Sides

Smashed Beans (topped with Cotija Cheese) 3.99
Charro Beans 3.99
Chipotle Smashed Potatoes 3.99
Pico De Gallo 2.99
Mexican Rice 3.99
Shredded Cheese 1.99
Sour Cream 1.99
Guacamole & From The Kitchen 4.99

Beverages

Fountain Sodas (Free Refills) 3.29
Freshly Brewed Tea and Coffee (Free Refill) 3.29
Espresso/Cappuccino 3.99
Mexican Sodas 3.99
Topo Chico 3.99
Water 3.99

Desserts

Tres Leches 7.95
Flan 7.95
Sopapillas 5.95

Breakfast and Brunch Menu – Served Until 3pm Saturdays and Sundays

M ade with Local Farm Eggs Using Texas Farm Raised Chicken and Beef

Entrées
Served with Mexican rice and your choice of mashed or charro beans. Eggs whites available.

*Huevos Rancheros 10.95
Two large eggs any style with our special ranchero salsa on house made corn tortillas.

Huevos Con Chorizo 11.95
Eggs scrambled with cheese and Mexican sausage.

Chilaquiles 12.95

With Chipotle Roasted Beef Brisket Add 2.99

With Rotisserie Chicken Add 2.99

Two large eggs any style with tortilla chips simmered in your choice of our signature salsa or Tomatillo sauce, topped with sour cream, Cotija cheese, red onions, cilantro and avocado.

*Carne Guisada and Eggs 18.95
Our Carne Guisada with two large eggs any style and fresh house made flour or corn tortillas.

Migas 13.95
Eggs scrambled with cheese, tortilla chips and your choice of chorizo or chicken fajita. Sub grilled steak +1.99

Breakfast Quesadillas 10.95
House made flour tortillas filled with scrambled eggs, applewood smoked bacon and cheese.

Breakfast Tacos 10.95
Trio of egg, beans and potato, egg, beans and chorizo and egg, beans and applewood smoked bacon tacos.

*Texas Breakfast 10.95
Two large eggs any style with two slices of applewood smoked bacon and chipotle roasted potatoes.

Hotcakes 8.95
Two pancakes served with maple syrup and applewood smoked bacon (not served with rice or beans).

French Toast 8.95
Texas Toast, Cinnamon, caramelized seasonal fruit and whipped cream (not served with rice or beans).

Omelet (Build your own) 8.95
Two large eggs any style. Add applewood smoked bacon, guacamole, green onions, mushrooms, spinach, onions, potatoes, pico de gallo, poblano pepper, tomatoes or jalapeños. $0.99 each.

Bean Choices: Charros or Smashed (topped with Cotija Cheese). House made flour or corn tortillas available upon request.

Brunch Cocktails

Brunch Mimosas and Poinsettias 12.99
Mimosas made with pure premium Orange juice (not pasteurized). Saturdays and Sundays till 3pm. Each Bottomless Refill one cent. Add .01

Hill Country Bloody Mary 8.99
A spicy blend of Bloody Mary mix made with your choice of an ATX vodka. Garnished with an olive, pitted jalapeño and a lime.

Paloma 10.99
El Jimador Silver Tequila, Mexican grapefruit soda, agave nectar and a splash of lime juice.

Michelada 6.99
A blend of Bloody Mary mix, Tabasco, lime juice and Worcestershire Sauce. Made with our choice of a Texas or Mexican beer.

Non-Alcoholic Michelada 5.99
A blend of Bloody Mary mix, Tabasco, lime juice and Worcestershire Sauce. Made with Topo Chico.

ATX Shandy 9.99
Dales Vida Silver Tequila, Solerno Blood Orange liqueur, pineapple, chilies and Tostado lager.

Grapefruit Elderflower Shandy 9.99
Deep Eddy Grapefruit Vodka, Elderflower, Grapefruit juice and Modelo Especial.

Korbel Champagne Margarita 15.99
Jumbo House Margarita with a flipped mini bottle of Korbel California Champagne.

At Cyclone Anaya’s Tex Mex Cantina we stand behind our service as well as our food. We take pride in preparing our food from scratch everyday, some items may have limited availability. Satisfaction Guaranteed.