

BIENVENIDO

BEGIN YOUR ABUELO'S EXPERIENCE WITH A SIGNATURE MARGARITA.

SANGRIA SWIRL

Two great tastes of Mexico! Frozen Sangria swirled with frozen Margarita.

LA GRANDEZA MARGARITA

Our award-winning Margarita recipe with Gran Gala. On the rocks or frozen.

FRUIT MARGARITA

Our La Grandeza Margarita with your choice of fruit flavors.

See our drink menu for more selections.



STARTERS

GUACAMOLE 5.79

Fresh, seasoned avocado with diced tomatoes, minced onion and lime.

CHILE CON QUESO 5.79

Traditional dip made with melted, blended cheeses and fresh roasted Poblano and Anaheim chiles.

QUESO DIABLO 5.99

A rich, spicy combination of traditional Mexican cheeses and chile con carne.

AVOCADO CREAM 5.79

A cool and soothing guacamole dip.

ABUELO'S DIP SAMPLER 7.99

Three terrific dips: Queso Diablo, Chile con Queso and Avocado Cream.

QUESO FLAMEADO SUPREMO 6.79

Creamy, melted mixed white cheeses blended with roasted red and Poblano peppers, mushrooms, spinach, onions and tomatoes. Served flaming with warm flour tortillas.

Add Fajita Chicken or Steak for 2.00

MEXICAN SHRIMP COCKTAIL 6.99

Plump shrimp served in Abuelo's own spicy cocktail sauce made with freshly diced jalapeños, onions, cilantro and tomatoes. Served over a layer of our cool and refreshing avocado cream.

GREEN CHILE QUESADILLA 6.49

Grilled quesadilla stuffed with roasted red and green chile strips, mushrooms, sautéed onions and cheese. Garnished with diced tomatoes and fresh cilantro and served with sour cream, guacamole and ranch dip.

Add Sliced Fajita Chicken for \$2.00



Abuelo's Dip Sampler



CLASSIC NACHOS 7.99 / 5.99

Individual tortilla chips baked with cheese and refried beans, then drizzled with chile con queso and topped with jalapeño slices.

NACHOS GRANDE 9.49 / 6.99

Individual tortilla chips baked with cheese and topped with seasoned ground beef, chicken or refried beans, in any combination. Served with sour cream, guacamole, pico de gallo and jalapeño slices. Substitute steak or chicken fajitas for additional \$1.00.




Ask your server about our new **Gluten-Sensitive menu.**

 Denotes Abuelo's signature items.  Denotes a smaller portion.  Denotes spicy items.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This item may be served raw or undercooked.

ENCHILADAS

Hand-rolled and made fresh to order, choose any of our sixty-four combinations - all with authentic Mexican flavors made from scratch daily and served sizzling hot! All served with refried beans and your choice of one of our signature sides.

	TWO CHOICES	8.99
	THREE CHOICES	10.29
	FOUR CHOICES	11.29

Select your favorite combination:

SEASONED GROUND BEEF with chile con carne.

SHREDDED BEEF with chile con queso, red chile sauce or ranchera sauce.

CARNITA (SHREDDED PORK) with red or green chile sauce.

CHEESE with chile con carne, green chile sauce or red chile sauce, with onions on request.






CHICKEN with sour cream sauce, green chile or ranchera sauce.

SPINACH with cream sauce or ranchera sauce.

AVOCADO with cream sauce or ranchera sauce.



New! CHEF LUIS' FAVORITE ENCHILADAS

	#1 ENCHILADA COMBO Two carnita enchiladas, one with red chile and one with green chile.	\$ 8.99
	#2 ENCHILADA COMBO Two shredded beef enchiladas, one with green chile and one with chile con queso.	\$8.99
	#3 ENCHILADA COMBO Two seasoned beef enchiladas, double-sauced with chile con carne and queso, or green chile and queso.	\$9.49
	#4 ENCHILADA COMBO Spinach enchilada with ranchero sauce, chicken enchilada with sour cream sauce and avocado enchilada with cream sauce.	\$10.29
	#5 ENCHILADA COMBO Two seasoned beef enchiladas topped with queso diablo, served with a link of our Texas grilled sausage. 🔥	\$10.29

SIGNATURE SIDES

PAPAS CON CHILE™

A wonderful taste combination of whipped red potatoes, cheeses, red and green peppers, sour cream and the perfect touch of garlic.

MEXICAN RICE

Our recipe combines rice with the perfect blending of tomatoes, chiles, carrots, corn, red and green peppers.

CILANTRO LIME RICE

Delicious, slightly tangy, light rice with a touch of cilantro.

SEASONAL VEGETABLE MEDLEY

Steamed to perfection to seal in the natural flavors.

BLACK BEANS

Vegetarian black beans.

ESPINACA CASSEROLE

Our unique blending of spinach, sautéed and seasoned mushrooms, onions, garlic, peppers and cheeses.

REFRIED BEANS

Made from the finest frijoles pintos, bacon and seasonings.

CHARRO BEANS




Pinto beans seasoned with spices, bacon and pico de gallo.

RAJA CON QUESO

Grilled New Mexican green chile topped with cheese and pico de gallo.

Add an extra side to any meal for 1.99

BEVERAGES

- | | | | | | |
|----------|------------------------|------------------------------|---|---|---|
| ■ TEA | ■ DASANI BOTTLED WATER | ■ COCA-COLA |  |  |  |
| ■ MILK | ■ SPRITE | ■ DR PEPPER | | | |
| ■ COFFEE | ■ DIET COKE | ■ SWEETENED RASPBERRY NESTEA | | | |

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This item may be served raw or undercooked.

FAJITAS FABULOSAS



Bacon-Wrapped Stuffed Shrimp Fajitas

Wood-grilled and served sizzling with traditional peppers and onions or our signature garden-fresh mixed vegetables, charro beans, homemade guacamole, sour cream, shredded cheeses, pico de gallo, and a choice of flour or corn tortillas, or Romaine lettuce for wrapping.

BACON-WRAPPED STUFFED SHRIMP	16.99
Wood-grilled, bacon-wrapped shrimp stuffed with jalapeño and blended cheeses.	
MARINATED STEAK*	15.29
MARINATED CHICKEN	13.49
AL PASTOR	15.29
Pork tenderloin topped with pineapple and basted in Al Pastor sauce.	
YUCATAN SHRIMP	15.29
PESCADO	15.29
Tilapia topped with creamy garlic sauce.	
VEGETARIAN	10.99
Sizzling, garden-fresh mixed vegetables served with cilantro lime rice.	

Add Texas grilled sausage with any entrée **2.00**

FAJITA COMBINATIONS:

Includes one selection
of Bacon-Wrapped
Stuffed Shrimp

FAJITAS FOR ONE		
Choose any two flavors (8 oz)	15.29	16.79[†]
Choose any three flavors (12 oz)	18.49	19.99[†]
<hr/>		
FAJITAS FOR TWO**		
Choose any four flavors* (16 oz)	28.49	29.99[†]

***Includes condiments for two. †Each additional selection of Bacon-Wrapped Stuffed Shrimp may be substituted for \$1.50 more.*



Three Flavor Combination

SALADS & SOUPS

REYNOSA SALAD **9.29 / 6.99**
Fresh greens with ground beef or shredded chicken, mixed cheeses, chile con queso, charro beans, tomatoes and guacamole.

GRILLED CHICKEN SALAD **10.29 / 7.99**
Mixed greens with wood-grilled chicken, mandarin oranges, toasted caramelized almonds, grape tomatoes, golden raisins, jicama, radishes and avocado slices, with honey mustard dressing.

Now! **GARDEN SALAD** **4.99**
A fresh, crunchy garden salad tossed with cucumber salsa, grape tomatoes, jicama and radishes, and topped with tortilla strips.

Add as a side salad with any entrée **1.99**

Dressing Options: ■ Honey Lime ■ Southwest Ranch ■ Fat-Free Vinaigrette ■ Honey Mustard

FAJITA SALAD **10.29**
Your choice of wood-grilled, marinated fajita steak*, chicken or shrimp, over mixed greens with cheeses and guacamole.


TORTILLA SOUP
Made fresh from scratch daily.
Spicy soup of seasoned chicken with fresh vegetables served over diced avocados, topped with cheese.

SOPA DEL DÍA
Ask your server about today's fresh made soup of the day.

Cup of soup with entrée 1.99
Bowl 4.99 Cup 2.99

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This item may be served raw or undercooked.*

ABUELO'S HOUSE SPECIALTIES

Our very best items - all deserving of 

CHICKEN

All selections except Fideo con Pollo are served with charro beans and Mexican rice. Abuelo's recommends Trinity Oaks Pinot Grigio with these selections.

 **SAUTÉED CHICKEN ZUCCHINI** 13.59 /  9.99

Lightly sautéed chicken breast with sliced zucchini, roasted red peppers and corn in a delightfully spicy cream sauce.

New! **FIDEO CON POLLO** 11.99

Chicken breast lightly sautéed with a cream sauce and seasonal vegetable medley, then tossed with Angel hair pasta. Topped with diced tomatoes.

STUFFED CHICKEN MEDALLIONS 13.79 /  9.99

Medallions of chicken breast stuffed with chorizo, Poblano peppers and cheese, and then lightly fried to perfection.



Sautéed Chicken Zucchini

SEAFOOD

All selections except Fideo con Camarón are served with seasonal vegetable medley and cilantro lime rice. Abuelo's recommends Sonoma Cutrer Chardonnay with these selections.

ENCHILADAS DE COZUMEL 15.99 *New Recipe!* **PESCADO GUERRERO** 16.99 /  12.99

Three delicious crepes filled with fresh guacamole, covered in a rich white wine sauce with seasoned shrimp, scallops, mushrooms, fresh spinach and roasted peppers.

Wood-grilled, tender Barramundi filets with fresh shrimp, scallops, mushrooms, spinach, roasted peppers and sliced avocado in a delicious white wine sauce.

 **TILAPIA VERACRUZ** 15.29 /  10.99

Delicate filets of tilapia sautéed with fresh shrimp, scallops, tomatoes, roasted Poblano strips and olives.

ALAMBRE DE CAMARÓN 16.99

Wood-grilled, bacon-wrapped fresh shrimp stuffed with jalapeño and blended cheeses,

TILAPIA DEL CABO 15.29 *New!* **FIDEO CON CAMARÓN** 11.99

Tilapia filet sautéed and served over Angel hair pasta and topped with shrimp and scallops in a lemon wine sauce.

Shrimp lightly sautéed with a cream sauce and seasonal vegetable medley then tossed with Angel hair pasta. Topped with diced tomatoes.

SALMON SANTA CRUZ 15.99

Wood-grilled Norwegian salmon filet topped with a lemon wine sauce.

BEEF AND PORK

All selections are served with charro beans and Papas con Chile™. Abuelo's recommends Dona Paula Estate Malbec with these selections.

LOS MEJORES DE LA CASA 19.99

The best of the house! Succulent combination of wood-grilled, bacon-wrapped beef tenderloin medallions* and bacon-wrapped shrimp, stuffed with fresh jalapeño and blended cheeses.

RIBEYE STEAK AND ENCHILADAS 16.99

Choice 10 oz., hand-cut ribeye steak*, wood grilled and served with two enchiladas of your choice from our enchilada selections.

 **PORK TENDERLOIN With Honey Chile Glaze** 13.29

A grilled, rustic pork tenderloin, basted in a sweet and spicy Habanero and honey sauce.



Ribeye Steak and Enchiladas

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This item may be served raw or undercooked.

LUNCH SPECIALS

Available 11 a.m. - 3 p.m. daily. Our guests 60+ may order from this menu all day.
All served with refried beans and your choice of Papas con Chile™ or Mexican rice unless otherwise noted.

ENCHILADA LUNCH

Your choice of any enchilada from our extensive enchilada selection.

One Choice 6.49 Two Choice 7.99

ENCHILADA AND TACO 7.99

Your choice of enchilada and a crispy taco with seasoned ground beef, shredded beef or chicken.

LUNCH CHIMICHANGA 6.99

Your choice of seasoned ground beef or shredded chicken chimichanga topped with chile con queso.

HALF QUESADILLA AL HORNO 8.29

Oven-baked quesadilla with your choice of marinated fajita steak, fajita chicken or spinach. Garnished with diced tomatoes and green onions.

GRANDE BURRITO 7.49

Your choice of seasoned ground beef with chile con carne or shredded chicken with sour cream sauce, Mexican rice, cheese and refried beans, rolled in a large, soft flour tortilla.

DURANGO BURRITO 7.99

Spicy shredded beef rolled in a flour tortilla topped with chile con queso. Served with guacamole.

🔥 CHILE RELLENO 7.99

Chile pepper stuffed with your choice of blended cheeses or shredded beef - topped with ranchera sauce or chile con queso.

🔥 CHILE RELLENO AND ENCHILADA 8.99

Chile relleno stuffed with your choice of blended cheeses or shredded beef, and your choice of enchilada.

CARNITA TACOS 7.99

Two "street food" style soft corn tortillas stuffed with slow roasted shredded pork and topped with lettuce, tomato and cheeses.

FAJITA TACOS 9.99

Two wood-grilled fajita steak* or fajita chicken in flour tortillas. Served with shredded lettuce, diced tomatoes, cheese, guacamole and sour cream.

MEXICAN STACK 7.99

A deep fried flour tortilla topped with refried beans, seasoned ground beef, chile con carne, queso, cheeses, lettuce, tomato, sour cream and guacamole.

*Please pay your server. Most major credit cards accepted. No checks please.
18% gratuity for parties of ten or more.*



Tilapia Veracruz

🔥 TILAPIA VERACRUZ 9.99

Filet of tilapia sautéed with shrimp, scallops, tomatoes, roasted Poblano strips and olives. Served with seasonal vegetable medley and cilantro lime rice.

🔥 SAUTÉED CHICKEN ZUCCHINI 9.99

Lightly sautéed chicken breast with sliced zucchini, roasted red peppers and corn in a spicy cream sauce. Served with charro beans and Mexican rice.

STUFFED CHICKEN MEDALLIONS 9.99

Medallions of chicken breast stuffed with chorizo, Poblano and cheese, then lightly fried to perfection.

🔥 PASTA LA PAZ 8.99

Pasta tossed in a spicy roasted tomato cream sauce with shrimp, chicken, chiles and vegetables.

MOJO DE AJO 8.99

Angel hair pasta topped with your choice of chicken, shrimp or a combination, sautéed in a Mexican-style garlic sauce and tossed with steamed vegetables.

SOUP AND REYNOSA SALAD 7.99

Fresh green salad layered with seasoned ground beef or shredded chicken, Monterrey jack and cheddar cheeses, chile con queso, charro beans, diced tomatoes and guacamole - with a cup of soup.

LUNCH FAJITAS

Your choice of one: wood-grilled fajita steak*, chicken or Yucatan shrimp, sizzling on top of grilled onions and bell peppers. Served with charro beans, pico de gallo, mixed cheeses, sour cream and flour tortillas.

Chicken 10.49 Steak 10.99 Shrimp 11.29
Add guacamole for \$0.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This item may be served raw or undercooked.