



A MODERN MEXICAN CANTINA WITH A TWIST

Appetizers

NACHOS Crisp corn tostada shells topped with smashed black beans, melted Jack cheese blend, pico de gallo, sour cream and house jalapeños | 9.25
Add Shredded Chicken or Ground Beef | +3
Add Steak or Shrimp | +4

LOADED SIDEWINDERS Spiral cut potatoes fried crisp and loaded with queso, bacon, pico de gallo and avocado ranch | 10.25

SMOKED ANCHO CHICKEN WINGS Smoked then grilled to order and tossed in our honey chipotle glaze and served with avocado ranch | 12.25

Signature Dips

All served with bottomless chips

CHIPS & SALSA Pick 3 from below (listed in order mild to hotter) | 4.25
Avocado Ranch • Roasted Tomato
Salsa Verde • Chipotle / Tomatillo • Pico de Gallo
Chimichurri • Mango Habanero • Rojo Habanero

GUACAMOLE House made with fresh avocado, red onion, cilantro and lime | 7.50

Guacamole Toppers: +1.50

**Chipotle Bacon - Mango & Red Onion
Toasted Pumpkin Seeds in Chile Lime Seasoning**

QUESO FUNDIDO Our melted cheese blend topped with chorizo sausage | 6.25

DIP TRIO Pick any three of these signature dips/salsas | 6

Family Take Home Kits

Feeds a family of 4, includes chips and fire roasted tomato salsa. Add a 32oz. of Signature Yo Margaritas | +25

FAJITA KIT Choice of 2 meats (steak, shrimp, chicken or veggies), cheese, lettuce, sour cream, pico de gallo, guacamole, smashed black beans, cilantro rice and tortillas | 50

TACO KIT Choice of 2 meats (seasoned beef, shredded chicken, chorizo, barbacoa beef, pork carnitas), cheese, lettuce, sour cream, pico de gallo, smashed black beans, cilantro rice and tortillas | 35

ENCHILADA BAKE White corn tortillas, layered with cilantro rice, smashed black beans, seasoned ground beef, enchilada sauce and melted chihuahua cheese. Family of 4 | 30 • Family of 6 | 50

TACO MAC N' CHEESE Macaroni noodles tossed in our queso and topped with melted cheese, taco meat, pico de gallo and house pickled jalapeños. Family of 4 | 30 • Family of 6 | 50

JALAPEÑO POPPER DIP Blend of cream cheese, jalapeños, cheddar cheese, bacon and topped with seasoned panko bread crumbs | 9.25

CEVICHE Our twist on this Latino classic, calamari and shrimp tossed in a Mojo sauce with cucumber, tomato and red onion, served with house guacamole and chips | 12.25

SHRIMP DIABLO Large Gulf shrimp sauteed in our spicy diablo sauce and topped with onions, cilantro and Cotija cheese, served with warm soft corn tortillas | 12.25

Sandwiches, Soups & Salads

SEASONAL SOUP OF THE DAY Bowl | 6 • Cup | 4

PRADOS TACO SALAD Mixed baby lettuce, black bean and corn salsa, pico de gallo, Jack cheese blend and avocado ranch with your choice of meat - ground beef or shredded chicken Medium | 9 • Large | 13
Add Sirloin Steak or Shrimp | 3

ARUGULA SALAD Fresh arugula tossed in lemon vinaigrette dressing and topped with Cotija cheese and crispy fried onions
Medium | 10 • Large | 14
Add Sirloin Steak or Shrimp | 3

PHILLY TORTA Carne asada steak, queso, peppers, onions, guacamole and black beans, served with sidewinder fries | 12

PRADOS BURGER 8oz. burger patty, Jack cheese blend, chimichurri aioli and chipotle bacon jam served on a fresh bun with sidewinder fries | 12

MONTERERY CHICKEN SANDWICH Grilled chicken breast topped with roasted poblano chile, bacon, Jack cheese blend, avocado lime crema and guacamole on a fresh bun, served with sidewinder fries | 12

Lunch Menu Combos

Available 11am to 3pm daily.

A smaller version of your favorites for lunch.

Pick two | 8

TACO Choose one taco from the taco options

TACO SALAD Choose meat option

QUESADILLA Smaller version, choose your meat

CUP OF SOUP

Kids Menu

Ages 12 and Under • Your Choice | 6

Served with a beverage and choice of sidewinder fries or fruit cup

TACO Beef or chicken topped with cheese and lettuce

CHICKEN FINGERS Dipping sauces available upon request

MAC N CHEESE House queso tossed with cavatappi pasta and topped with cheddar

CHEESE QUESADILLA Served on grilled flour tortilla

Sides 4

CILANTRO RICE • GRILLED VEGGIES • MEXICAN STREET CORN

SIDEWINDER FRIES • SMASHED BLACK BEANS • CHORIZO HASH

Tacos

2 crunchy corn, soft corn or flour tortillas with cilantro rice and smashed black beans | 10.25

CHICKEN with roasted corn, cotija cheese topped with mango habanero salsa

SEASONED BEEF with lettuce, cheddar cheese and fire roasted tomato salsa

FRIED CHICKEN with bacon, lettuce, pico de gallo, avocado ranch

BAJA FISH fried cod, cabbage, mango habanero salsa, cilantro and onion | +1

TACO OF THE MONTH
Ask your server for details

SIRLOIN STEAK with crispy onion straws, house jalapeños, chimichurri and avocado ranch | +1

PORK CARNITAS slow braised pork, salsa verde, caramelized onions, cotija cheese

SHRIMP Grilled or fried, cabbage, lime crema, guacamole, pineapple salsa | +1

LOBSTER ROLL Fresh cold lobster claw, lettuce, mayo, panko bread crumbs, clarified butter | +3

CHORIZO & FRIED SWEET POTATO Chorizo, salsa verde, cotija cheese and fried sweet potatoes

House Specialties

FAJITAS Served sizzling with onions, bell peppers and your choice of meats. Served with warmed flour tortillas, cheddar cheese, guacamole, pico de gallo, sour cream, smashed black beans and cilantro rice.
Chicken | 16 • Grilled Veggies | 18
Sirloin Steak or Shrimp | 18
Pick 2 Meats | 20 • All 3 Meats | 23

FRESH CATCH Chef's choice of fresh seafood seared and served on a bed of chorizo and potato hash | Market Price

LOBSTER MAC & CHEESE Cavatappi tossed in our house queso and topped with lobster meat, roasted corn and seasoned panko bread crumbs | 19.25

TACO MAC & CHEESE Cavatappi tossed in our house queso, topped with seasoned ground beef or chorizo, Jack cheese blend, pico de gallo and house jalapeños | 14.25

BUTTERNUT SQUASH QUESADILLA Smoked butternut squash, roasted poblano pepper, Jack cheese blend, pico de gallo, sour cream and guacamole | 13.25

KITCHEN SINK BURRITO Everything but the kitchen sink! Smoky pork, chorizo, seasoned ground beef, fried egg, cilantro lime rice, black bean & corn salsa all wrapped in a flour tortilla, topped with our house made enchilada sauce, melted Jack cheese blend and fresh guacamole | 14.25

SMOKY BBQ PORK NACHOS White corn tortilla chips piled high and topped with our queso, smoky pork, chipotle BBQ sauce, lettuce, pico de gallo, sour cream and pickled jalapeños | 12

FAJITA SHRIMP PASTA Large Gulf shrimp tossed with sauteed peppers and onions and cavatappi pasta in our smoky tomato butter, topped with fresh pico de gallo and jack cheese blend | 15.25

FAJITA CHICKEN BOWL Cilantro lime rice topped with fajita chicken, peppers and onions with guacamole, pico de gallo and sour cream | 12.25

Chimichanga

Flour tortilla stuffed with Jack cheese blend, cilantro rice, black beans and choice of meat, fried crispy and topped with queso, lettuce, pico de gallo and sour cream

SHREDDED CHICKEN | 12.25 **PORK CARNITAS** | 12.25
GROUND BEEF | 12.25 **SHRIMP** | 14.25
SIRLOIN STEAK | 14.25 **GRILLED VEGGIES** | 13.25
CHORIZO | 12.25

Burritos

Cilantro rice, avocado crema, Jack cheese blend, black bean and corn salsa and choice of meat. Served on smoked tomato butter with guacamole, sour cream and pico de gallo or as a naked bowl

SHREDDED CHICKEN | 11.25 **PORK CARNITAS** | 11.25
GROUND BEEF | 11.25 **SHRIMP** | 13.25
SIRLOIN STEAK | 13.25 **GRILLED VEGGIES** | 12.25
CHORIZO | 11.25

Quesadillas

Grilled flour tortilla with melted Jack cheese blend, pico de gallo and your favorite meat, served with lettuce, guacamole and sour cream

SIRLOIN STEAK | 13.25 **CHEESE** | 8.25 **PORK CARNITAS** | 10.25 **GROUND BEEF** | 10.25
SHRIMP | 13.25 **CHORIZO** | 10.25 **SHREDDED CHICKEN** | 10.25 **GRILLED VEGGIE** | 12.25

Desserts

CHURRO WAFFLES Fresh waffles fried and tossed in cinnamon sugar and topped with whipped cream, chocolate sauce and fresh berries | 8

FLAN CHEESECAKE Made in house flan style cheesecake topped with caramel sauce, whipped cream and fresh berries | 8



BANANAS & BLONDIE White chocolate and Macadamia nut blondie topped with Clementine's Boozy Banana Rum Ice Cream and sautéed bananas in brown sugar | 10

TRES LECHES CAKE White cake baked and soaked in three creams, topped with caramel sauce, whipped cream and fresh berries | 8

Margaritas & Cocktails

SIGNATURE YO! MARGARITA

Mathilda, Lime Juice, Grand Marnier, Juarez Gold Tequila 10oz. | 8 • 16oz. | 12

HOUSE MARGARITA Exotico Blanco Tequila, Triple Sec, Lime Juice | 6

FROZEN MARGARITA Juarez Gold Tequila, Orange Curacao, Sun Orchard Sweet n Sour | 7

SANGARITA Our frozen margarita topped with house red sangria | 8

FRUIT MARGARITAS

Blackberry Basil • Peach Mint
Mango Cilantro • Watermelon
Pineapple Habanero • Pomegranate
Cucumber Jalapeño | 9

BLACK CADILLAC MARGARITA

Signature Yo! Margarita with a shot of 4 Roses Single Barrel Bourbon | 14

MEZCAL MARGATINI Casamigos Smokey Mezcal, Mathilda, Lime Juice, smoked salt rim | 12

HIBISCUS MARGATINI Una Vida choice tequila, hibiscus syrup, lime juice, club soda Silver | 8
Reposado | 10 • Añejo | 12

PALOMA Dulce Vida Tequila choice, grapefruit juice, club soda Silver | 8 • Reposado | 10 • Añejo | 12

SKINNY PALOMA
With Dulce Vida Grapefruit | 8

SKINNY MARGARITA

Made with Dulce Vida Lime | 8

EL DIABLO Espolón Tequila choice, Barret's ginger beer, pineapple juice, lime juice, jalapeño juice, pineapple juice | 7

MOJITOS | 8

GINGER Appleton Estate Signature Rum, ginger syrup, mint, club soda

PEACH MOJITO Appleton Estate Signature Rum, peaches, mint, simple syrup, club soda

DARK RUM MOJITO Appleton Estate Reserve Dark Rum, mint, simple syrup, club soda

MIMOSA | 6

BLOODY MARY
with Wheatley Vodka | 6

ON SATURDAYS & SUNDAYS UNTIL 3PM
BOTTOMLESS MIMOSA OR BLOODY MARY | 10

BULLDOG GIN TONIC | 8

ESPRESSO MARTINI | 12

HOUSE SANGRIA Red or White | 8

REDEMPTION RYE OLD FASHIONED | 8

CHOCOLATE MARTINI | 12

Beer List

DRAFT BEER Stella Artois • Breckenridge Agave Wheat • Blue Moon
Modelo Especial • Corona Premier

BOTTLED BEER 4 Hands Chocolate Milk Stout • 4 Hands City Wide IPA
4 Hands Rye IPA • Boulevard Calling IPA • Logboat • UC Zwickel
UC Urban Underdog • Kona Big Wave • Budweiser • Bud Light
Bud Select • Michelob Ultra • Miller Lite • Modelo Negra • Pacifico
Dos Equis Amber • Dos Equis XX • Corona • Corona Light • Civil Life
Coors Light • Modelo Especial • Boulevard Tank 7 • Corona Seltzer

After Dinner Cocktails

JAMESON IRISH COFFEE | 8

5 FARMS IRISH CREAM COFFEE | 8

KAHLUA COFFEE | 8

Non-Alcoholic Beverages

SODA Pepsi products | 2.50 **JARRITOS** Orange • Lime | 3

COFFEE Blueprint (Tekton) coffee, locally roasted | 3

JUICE Orange, cranberry, pineapple | 3 **ICED TEA** | 2.50

Bourbon & Spirits

ELIJAH CRAIG | 7

WELLER SPECIAL RESERVE* | 10

EH TAYLOR* | 14

BUFFALO TRACE | 10

EAGLE RARE* | 12

ELMER T. LEE* | 14

FOUR ROSES SINGLE BARREL | 8

EVAN WILLIAMS SINGLE BARREL | 12

WILD TURKEY LONGBRANCH \$8

PIKESVILLE RYE* | 9

REDEMPTION RYE | 7

STAGG JR.* | 12

WELLER 12YR* | 10

BLANTONS SINGLE BARREL* | 15

ANGEL'S ENVY | 7

LARCENY | 9

KNOB CREEK 12YEAR | 9

OLD RIP VAN WINKLE 10 YEAR | 40

*allocated bourbons when available

Spirits Offered

VODKA Tito's Handmade • Wheatley Grey Goose • Pearl Cucumber

RUM Appleton Signature
Bacardi Light Appleton Reserve
Malibu • Captain Morgan Spiced Rum

WHISKEY Crown Royal | 8
Jim Beam | 6 • Jack Daniels | 7
Jameson | 9

GIN Bulldog • Tanqueray

Tequilas Offered

DULCE VIDA
Blanco, Reposado, Añejo

DON JULIO
Reposado, Añejo, 1942

ESPOLON
Blanco, Reposado, Añejo

EXOTICO
Blanco, Reposado

JUAREZ
Gold

DELEON SILVER TEQUILA
PATRÓN
Silver, Reposado

CASAMIGOS MEZCAL
SAMBRA MEZCAL

UNA VIDA
Blanco, Reposado, Añejo

MILAGRO
Reposado, Añejo

CODIGO 1530
Blanco, Rosa, Reposado,
Añejo, Origen