

Drinks

House Margarita

Served on the rocks with Cuervo Gold Tequila. Sweet and sour and Triple Sec.

El Mariachi Margarita

Made with Hornitos Tequila, Cointreau and Triple Sec; shaken with fresh lime and orange mix.

Rosarita Margarita

Premium Tequila 1800, Cointreau, Triple Sec and fresh lime juice stirred into orange and cranberry juice.

Vallarta Margarita

From the tropical beaches of Mexico, we bring you this refreshing mix of Espolón Tequila, Triple Sec and fresh lime juice. Topped off with a splash of Grand Marnier, you'll feel just like you're lounging on the beach.

Jalapeño Margarita

"Spice" things up with this mixture of Altos Tequila, Cointreau, Triple Sec and fresh lime juice; shaken and accented with bits of fresh jalapeños.

La Coronita Margarita

A classic! Espolón Tequila, Triple Sec and fresh lime juice; shaken and accented with a Corona beer.

Blue Moonlight Margarita

Cuervo Gold Tequila, sweet and sour, Triple Sec and blue Curacao. Served on the rocks.

Tropical Margarita

Strawberry, blackberry, melon, banana, blueberry, kiwi, strawberry/banana, raspberry or peach.

El Presidente Margarita

A hand shaken mixture of fresh squeezed lime, Cointreau and Cuervo 1800 Tequila. Served on the rocks with a dash of El Presidente Brandy.

Cadillac Margarita

The top of the line! Cuervo Gold Tequila with Triple Sec and Casa margarita mix. Served on the rocks with a float of Grand Marnier.

Cucumber Margarita

Espolón Tequila, Cointreau, Triple Sec and fresh lime juice; shaken and accented with bits of fresh cucumbers.

The Ultimate Margarita

This "ultimate" choice features Cointreau, paired off with one of our top shelf tequilas. Made with fresh lime juice, hand-shaken and served on the rocks.

Choices: Avion, Cabo Wabo, Corralejo, Cuervo 1800, Don Julio, Herradura, Milagro, Olmeca Altos, Patrón, Tres Generaciones.

Silver
Reposado
Añejo



SPECIALITY DRINKS

Piña Colada

Smooth and sweet! Your choice of regular or strawberry

Tropical Toucan

Vodka, Midori Melon Liqueur, peach schnapps and sloe gin swirled into fresh fruit juices.

Tijuana Tea

Three great tequilas in one great drink! Sauza Conmemorativo, Cuervo Gold and 1800 tequilas, blended with sweet and sour mix.

Tequila Sunrise

Delicious cocktail made of tequila, orange juice, and grenadine.

Mojito

Traditional mojito made with white rum, sugar cane juice, lime juice, sparkling water, and mint.

NON-ALCOHOLIC BEVERAGES

Coffee, tea, iced tea, orange juice, apple juice, cranberry juice, pineapple juice, ginger ale, fountain drinks and sodas.

Lunch & Combos

LUNCH COMBOS

Choose your filling: ground beef, shredded meat (a beef and pork combination), shredded chicken, pork or cheese. All dinners include rice and refried beans.

Customize your combo:

Add sour cream. **1.50** extra.

Add guacamole. **2.25** extra.

Mariachi # 2

Choice of 2: enchilada, burrito, chimichanga, chile relleno, tostada, tamale or taco. **12.95**

Mariachi # 3

Choice of 3: enchilada, chimichanga, chile relleno, tostada, burrito, tamale or taco. **15.95**



EGGS

All served with rice, beans and tortillas.

Chorizo Con Huevos

Eggs scrambled with minced chorizo. **12.95**

Huevos Rancheros

Three fresh eggs (any style), topped with cheese and ranchero sauce. **12.95**

QUESADILLAS

Folded into a flour tortilla, grilled and served with guacamole, sour cream, lettuce and tomatoes. Topped with Jack cheese.

Andale

Chose between ground beef, spinach, shredded meat (a beef and pork combination) or shredded chicken. **12.45**

Fajita

Choose between grilled fajita style: steak or chicken (with onions and bell peppers). Chicken **12.95** | Steak **13.95**

Camarones

Shrimp sautéed in butter with garlic, mushrooms and a special red sauce. **14.95**

Pollo Asado

Grilled chicken **12.95** | Grilled Steak **13.95**

Veggie

Garden vegetables **12.25**

CHIMICHANGAS

Flash fried to perfection and presented with rice and beans. Filled with your choice of seasoned ground beef, shredded chicken, shredded meat (a beef and pork combination) or pork. Layered with lettuce, tomatoes, guacamole and sour cream.

Topped with sour cream **12.95**

Topped with green chile **12.95**

Topped with chile con queso sauce **12.95**

Pacifico

A medley of your favorite seafood – shrimp, crab, scallops and fish. Cooked with vegetables and smothered with fresh green tomatillo sauce. Garnished with slices of avocado and sour cream. **15.95**



Before placing your order, please inform your server if a person in your party has food allergies.

Lunch Menu

BURRITOS

All served with rice, beans and sour cream.

Arre

Ground beef, shredded chicken, shredded meat (a beef and pork combination), or pork rolled into a flour tortilla and smothered with rice and beans. Topped with enchilada sauce. Plated with tomatoes, onions, cheese, sour cream, lettuce and guacamole. **13.95**

Deluxe

Popular burrito - a large flour tortilla with your choice of chicken, ground beef with baked cheese on top with lettuce, guacamole, sour cream tomato and onions. **13.95**

Ahogado

Steak, chicken or shrimp sautéed fajita-style with onions, bell peppers and Jack cheese rolled into a flour tortilla. Served with cheese and sauce on the top. Steak or Chicken **14.95** | Shrimp **2.25** extra

Oceano

Fresh green tomatillo sauce dresses this seafood lover's burrito – which is jam packed with shrimp, crab, scallops and fish. **15.95**

Veggie

A flour tortilla filled with rice, whole black beans and vegetables. Smothered with fresh green tomatillo sauce. Served with lettuce, tomatoes, sour cream, guacamole and cheese. **13.45**



SANDWICHES

All served with French fries.

Grilled Chicken Torta

Grilled chicken on a toasted torta roll with lettuce, tomato, avocado and mayo. **11.95**

Fajita Melt

Your choice of steak or chicken; topped off with Jack cheese, tomatoes, onions, bell peppers and lettuce. **12.50**

Mariachi Burger

Half-pound Angus beef topped with cheddar or Jack cheese and mayo. Garnished with red onion, lettuce, tomato, and bacon. **11.95**

ENCHILADAS

All enchiladas include rice, beans and sour cream.

Chipotle

Two enchiladas filled with seasoned ground beef, shredded chicken or shredded meat (a beef and pork combination). Topped with chipotle sauce. **12.95**

Del Mar

Two tortillas filled with shrimp, crab, scallops and fish. Cooked with vegetables. **15.95**



Lunch Specialties

* Served with rice and beans

Camarones a la Mexicana GF

Tender shrimp sautéed in butter and red sauce with fresh garlic, onions, tomatoes and fresh cilantro. **15.95**

Arroz con Camarones

A toss of shrimp, mushrooms, onions, bell peppers and garlic sautéed in butter. Served over rice with melted cheese and red sauce. **15.95**

Pollo a la Crema

Sliced chicken breast and mushrooms simmered in a rich cream sauce. **14.95**
With shrimp: **1.75** extra

Pollo en Mole

This delectable dish features mole – which is a blend of onions, garlic, peanuts and chocolate with a touch of red chile peppers. Served over sliced chicken and sprinkled with sesame seeds. **14.95**



Arroz con Pollo

Chicken breast cooked with mushrooms, onions, garlic and bell peppers in a red sauce. Served over rice topped with melted Jack cheese. Includes tomatoes, sour cream and avocado. (Sorry, no beans). **14.95**
With shrimp: **1.75** extra

Shrimp Tula

Shrimp, mushrooms and fresh garlic; sautéed in butter and our special sauce. **15.95**

Gluten-Free Options
GF = Gluten-free

Fajita steak is marinated with a beer marinade containing gluten.

Spinach GF

Filled with fresh spinach and Jack cheese. **12.95**

Mole

Two corn tortillas stuffed with strips of chicken breast; simmered in our authentic Mexican mole sauce (*Please note: mole sauce contains peanuts). **12.95**

Suizas GF

Two enchiladas filled with seasoned ground beef, shredded chicken or shredded meat (a beef and pork combination). Smothered in a fresh green tomatillo sauce. **12.95**

SALADS

Fajita

Chicken, steak or shrimp; cooked fajita style with bell peppers, onions and tomatoes. Served over lettuce in a crisp taco shell. Offered with sour cream and guacamole. Chicken **12.95** | Steak **13.95** | Shrimp **14.95**

Chicken Caesar

Char-broiled chicken strips over romaine lettuce; tossed with our special Caesar dressing, Parmesan cheese, tomatoes, avocados and croutons. Chicken **12.95** | Shrimp **14.95**

Ranchero GF

Fresh-cut romaine lettuce, tossed with ranch dressing. Topped with meat, diced tomatoes and low-fat ranchero cheese. Chicken **12.95** | Steak **13.95** | Shrimp **14.95**

Taco

A Crunchy taco shell filled with fresh lettuce. Topped with your choice of seasoned ground beef, shredded meat (a beef and pork combination), chicken or pork. Served with cheese, tomatoes, sour cream and guacamole. **12.95**

Pork Carnitas GF

Pork slow roasted with garlic. Topped with red onion rings and served with a side of mild red sauce. **14.95**

Chile Verde

Chunks of tender pork loin, green bell peppers and onions in a mild green tomatillo sauce. Served with fresh cilantro. **14.95**

Steak Charro*

Strips of steak sautéed with onions, bell peppers tomatoes and cilantro. Served with charro beans and rice. **15.95**

Chile Colorado

Sirloin steak tips, cooked tender in our special red sauce. **15.95**



*Please note: mole sauce contains peanuts.



MEL MARIACHI

MEXICAN RESTAURANT

Drinks

MARGARITAS

House Margarita

Served on the rocks with Gold Tequila. Sweet and sour and Triple Sec.

El Mariachi Margarita

Made with Altos Tequila, Cointreau, & Triple Sec. Shaken with fresh lime & orange mix.

Rosarita Margarita

Avión Tequila, Cointreau, Triple Sec & fresh lime juice stirred into orange & cranberry juice.

Vallarta Margarita

Mix of Espolón Tequila, Triple Sec & fresh lime juice. Topped off with a splash of Grand Marnier.

Jalapeño Margarita

Altos Tequila, Cointreau, Triple Sec and fresh lime juice; shaken and accented with bits of fresh jalapeños.

La Coronita Margarita

Espolón Tequila, Triple Sec and fresh lime juice; shaken & accented with a Corona beer.

Tropical Margarita

Choose from strawberry, blackberry, melon, banana, blueberry, kiwi, strawberry-banana, raspberry, or peach.

Blue Moonlight Margarita

Gold Tequila, sweet and sour, Triple Sec and blue Curacao. Served on the rocks.

El Presidente Margarita

Fresh squeezed lime, Cointreau and 1800 Tequila. Served on the rocks with a dash of El Presidente Brandy.

Cadillac Margarita

Gold Tequila with Triple Sec & Casa margarita mix. Served on the rocks with a float of Grand Marnier.

Cucumber Margarita

Espolón Tequila, Cointreau, Triple Sec and fresh lime juice; shaken and accented with bits of fresh cucumbers.

The Ultimate Margarita

Cointreau, paired off with one of our top shelf tequilas. Made with fresh lime juice, hand-shaken and served on the rocks. Tequila Choices: Avion, Cabo Wabo, Corralejo, Cuervo 1800, Don Julio, Herradura, Milagro, Olmeca Altos, Patrón, Tres Generaciones. Silver | Reposado | Añejo.

SPECIALTY DRINKS

Piña Colada

Your choice of regular or strawberry.

Tropical Toucan

Vodka, Midori Melon Liqueur, peach schnapps, and sloe gin swirled into fresh fruit juices.

Mojito

Traditional mojito made with white rum, sugar cane juice, lime juice, sparkling water, and mint.

Tijuana Tea

Sauza Conmemorativo, Cuervo Gold and 1800 tequilas, blended with sweet and sour mix.

Tequila Sunrise

Tequila, orange juice, and grenadine.

ICE COLD BEERS

Mexican Imports

Corona, Corona Light, Dos Equis Lager, Dos Equis Amber, Modelo Special, Pacifico, Tecate, Negra Modelo, Bohemia, Sol.

Imports

Heineken, Heineken Light, Amstel Light.

Beers on Tap

Blue Moon, Bud Light, Coors Light, Dos Equis, Sam Adams, Modelo Especial, Corona Light.

WINES

Rojos

Pinot Noir, Merlot, Cabernet Sauvignon.

Blancos

Pinot Grigio, Chardonnay, Moscato, White Zinfandel.

House Sangria

Fruity & accented with brandy classic wine drink

NON-ALCOHOLIC BEVERAGES

Coffee, Tea, Iced Tea, Orange Juice, Apple Juice, Cranberry Juice, Pineapple Juice, Ginger Ale, Fountain drinks, Sodas.

If you have any Covid-19 symptoms, please dine with us another day.

Signature Dinner Menu

APERITIVOS

M Fiesta Sampler

A platter of your favorite Mexican appetizers: beef nachos, mini quesadillas, mini flautas, mini taquitos, and wings. Served with guacamole and sour cream. Perfect for sharing with your amigos! ~ **17.95**

Taquito Bites GF

Small, crisp corn tortillas, filled with shredded chicken or shredded beef. Served with lettuce, tomatoes, sour cream, guacamole and fresco cheese. ~ **12.95**

Camarones al Mojo de Ajo GF

Shrimp and fresh mushrooms, sautéed in butter with garlic, Mexican herbs, and spices. ~ **16.95**

Camarones a la Diabla

A spicy combo of shrimp, mushrooms, garlic, and spices, sautéed in a special red sauce. ~ **16.95**

Mariachi Wings

Our fresh, tender chicken wings, fried and dipped in a mild, flavorful sauce. ~ **12.95**

Crispy Chile Relleno

Two classic mild chiles rellenos crispies stuffed with cheese, fried, and topped with green chili. ~ **11.95**

Ceviche GF

Tilapia fish cooked with lime juice, cilantro, onion, tomatoes, carrots, and cucumbers. Garnished with avocado. ~ **17.95** | Shrimp ~ **19.95**

NACHOS

M Mariachi Nachos GF

Crisp, fresh tortilla chips, with strips of flame-broiled steak or chicken and beans, covered with melted cheese and garnished with onions, cilantro, tomatoes, guacamole and sour cream. ~ **15.95**

Nachos Supreme GF

Crisp, fresh tortilla chips, layered with pinto beans and your choice of seasoned ground beef, shredded meat (a beef and pork combination) or shredded chicken. Topped with tomatoes, onions, cilantro, guacamole and sour cream. ~ **14.95**

LOS DIPS GF

Chile con Queso

Rich, Spicy Cheese Dip. ~ **8.95** | Add Carne. ~ **1** extra.

Shrimp Dip. ~ **16.95**

Guacamole Dip. ~ **8.95**

Tableside Guacamole. ~ **13.95**



SOPAS

Sopa de Albondigas

Savory meatballs made with seasoned pork and beef simmered in a light broth with garden vegetables. Served hot with diced onions and cilantro. Cup. ~ **7.45**

Tortilla Chicken Soup

Filled with strips of grilled chicken, Jack cheese, topped with crispy tortilla strips and avocado. Cup. ~ **7.45**

Green Chili Soup

Savory chunks of seasoned pork simmered in a Mexican style charro bean soup, slow-cooked in a tomatillo-habanero delicious sauce. Cup. ~ **7.45**

Mariscos Soup

A delicious bowl of traditional fresh seafood soup made with shrimp, scallops, mussels, fish, crab legs, clams, vegetables, and spices. ~ **26.95**

SALADS

M Cozumel Salad GF

Layered over a mix of romaine lettuce and spinach, with tomatoes, cucumbers, onions, black beans and corn. Garnished with avocado, mango and crisp tortilla strips. Dressed with mango citrus vinaigrette. Grilled shrimp. ~ **19.95** | Tilapia fish fillet. ~ **18.95**

Taco Salad

A large, crunchy taco shell filled with fresh lettuce. Topped with your choice of seasoned ground beef, shredded meat (a beef and pork combination), chicken or pork. Cheese, tomatoes, sour cream and guacamole. ~ **14.95**

Fajita Salad

Your choice of chicken, steak or shrimp, cooked fajita-style with bell peppers, onions and tomatoes. Served over lettuce in a crisp taco shell. Offered with sour cream and guacamole.

Chicken ~ **18.95** | Steak ~ **19.95** | Shrimp ~ **20.95**

Caesar Salad

Char-broiled chicken strips over romaine lettuce; complete with our special Caesar dressing, Parmesan cheese and croutons.

Chicken ~ **16.95** | Shrimp ~ **18.95**



Gluten-Free Options

GF = Gluten-free

Fajita steak is marinated with a beer marinade containing gluten.

Before placing your order, please inform your server if a person in your party has food allergies.

* May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please Note: Our shredded chicken is cooked with bell peppers, onions, and tomatoes. Prices and condiments can change without prior notice. An 18% gratuity will be added to parties of 6 or more.



COMBO DINNERS

Choose your favorite filling: ground beef, shredded meat (a beef and pork combination), shredded chicken, pork, or cheese. All dinners include rice and refried beans.

Customize your combo!

Add sour cream ~ **1.50** extra | Add guacamole ~ **2.25** extra

Mariachi # 2

Choice of two: Enchilada, Burrito, Chimichanga, Chile Relleno, Tostada, Tamale or Taco. ~ **16.95**

Mariachi # 3

Choice of three: Enchilada, Chimichanga, Chile Relleno, Tostada, Burrito, Tamale, or Taco. ~ **18.95**

QUESADILLAS

All folded into a flour tortilla, with melted cheese, grilled and served with guacamole, sour cream, lettuce, and tomatoes.

Andale

Choose between ground beef, spinach, shredded meat (a beef and pork combination), or shredded chicken. ~ **14.95**

Fajita

Choose between grilled fajita-style steak or chicken (with onions and bell peppers). Chicken. ~ **15.95** | Steak. ~ **16.95**

Camarones

Shrimp sautéed in butter, with garlic, mushrooms, and a special red sauce. ~ **17.95**

Asado

Grilled chicken. ~ **15.95** | Grilled steak. ~ **16.95**

MARISCOS

Red Snapper Huapango

The best of Mexico! Delicate red snapper fillet, carefully grilled with butter and garlic and dressed with a creamy shrimp sauce. Garnished with three shrimp and slices of fried potato. Served with white rice. ~ **28.95**

Camarones con Tocino

A classic dish of shrimp rolled in bacon, accompanied by a creamy shrimp sauce. Presented with rice, black beans, and avocado. ~ **20.95**

Camarones a la Mexicana GF

Shrimp sautéed in butter, with fresh garlic, onions, and tomatoes; accented with fresh cilantro. Served with rice and beans. ~ **20.95**

Mariscos Jalisco

A beautiful dish featuring sautéed shrimps, scallops, crab legs, mussels, clams, fish, mushrooms, and a delicious red sauce. Served on a bed of rice, with Jack cheese, avocado, lettuce, and tomatoes. ~ **27.95**

Arroz con Camarones

A toss of shrimp, mushrooms, onions, bell peppers, and garlic sautéed in butter. Served over rice with melted Jack cheese and red sauce. Garnished with tomatoes, sour cream, and avocado. ~ **20.95**

Shrimp Tula

A tasty combination of shrimp, mushrooms, and fresh garlic, sautéed in butter with special sauce. Served with rice and beans. ~ **20.95**

Camarones Diablo

A spicy and delicious combination of shrimp, mushrooms, garlic, and spices, sautéed in butter. Served with rice, avocado, and tomato. ~ **20.95**

POLLO

Pollo a la Crema

Tender, sliced chicken breast, and mushrooms, simmered in a rich cream sauce. Served with rice and beans. Chicken. ~ **19.95** | Shrimp. ~ **20.95**

Chicken Flautas

Shredded chicken rolled into deep-fried, crisp flour tortillas. Served with lettuce, tomatoes, sour cream, guacamole, and cheese. Served with rice and beans. ~ **17.95**

Pollo Maria

This beautiful dish featuring sautéed chicken breast smothered with a mix of garden vegetables, onions, green peppers, and mushrooms. Topped with melted Monterey Jack cheese and served over rice. ~ **19.95**

Arroz con Pollo

Chicken breast cooked with mushrooms, garlic, onions, and bell peppers in a red sauce. Served over rice and topped with melted Jack cheese. Includes tomatoes, sour cream, and avocado. ~ **19.95**

Pollo en Mole

This dish features the classic Mexican mole sauce – which is made with a blend of onions, garlic, peanuts, and chocolate, with a touch of red chile peppers over the sliced chicken. Sprinkled with sesame seeds. Served with rice and beans. ~ **19.95**

MARIACHI FAJITAS

We sizzle up your favorite fajita; with fresh bell peppers and onions. Rushed to your table on a steaming hot platter and served with warm tortillas, sour cream, guacamole, rice, and charro beans.

Veggie. ~ **17.95**

Chicken. ~ **21.95**

Steak. ~ **22.95**

Shrimp. ~ **23.95**

Mixed Combo, choice of two. ~ **23.95**

Fajitas for two, steak or chicken. ~ **37.95**

Mixed Combo, for two. Choice of three. ~ **39.95**

STEAKS

Carne Asada* GF

A deliciously tender skirt steak, hot from the flames and garnished with green onions. Served with guacamole, rice, and beans. ~ **22.95**

Steak Huasteco*

A gourmet dinner; featuring a Ribeye steak – flame-broiled and smothered with sautéed onions, green peppers, mushrooms, and tomatoes. Crowned with garlic shrimp. Served with rice and beans. ~ **28.95**

Steak Tampiqueña*

A sizzling rib eye strip steak, perfectly paired with a chicken mole enchilada. Served with refried beans and rice. ~ **26.95**

Chile Colorado

Chunks of top sirloin, cooked in a savory red sauce with onions, tomatoes, and mild peppers. Served with rice and beans. ~ **22.95**

Steak Charro*

Savory chunks of steak topped with sautéed tomatoes, onions, bell peppers, and cilantro. Served with charro beans, rice, and guacamole. ~ **22.95**

Mexican Trio

A charbroiled steak with grilled juicy chicken breast, accompanied by jumbo bacon shrimp and served with rice, beans, guacamole, and fresh sauce. ~ **26.95**

PORK

All served with rice and beans.

Pork Carnitas GF

A most savory dish, made with pork – which is slow-cooked with fresh garlic until fork tender. Topped with red onion rings and served with rice, beans, guacamole, and a side dish of mild red sauce. ~ **19.95**

Puerco Asado GF

Marinated pork loin steak, grilled and topped with slices of fried potato. Served with guacamole. ~ **19.95**

Chile Verde

Chunks of tender pork loin, green bell peppers, and onions in a mild green tomatillo sauce. Accented with fresh cilantro. ~ **19.95**

ENCHILADAS

All served with rice and beans.

Enchiladas Jalisco

A shredded chicken enchilada with mole sauce*, shredded meat (a beef and pork combination) enchilada with Roja sauce, and a cheese enchilada with Verde sauce. Garnished with sour cream. ~ **18.95**

Enchiladas Mole

Two corn tortillas, stuffed with shredded chicken and simmered in our authentic Mexican mole sauce*. ~ **16.95**

*Please note: mole sauce contains peanuts.

Enchiladas Chipotle

Two enchiladas filled with seasoned ground beef, shredded chicken, or shredded meat (a beef and pork combination). Topped with chipotle sauce and fresco cheese. ~ **16.95**

Seafood Enchiladas

Two tortillas filled with a sea catch of shrimp, crab, scallops, and fish. Cooked with vegetables. Garnished with sour cream and avocado slices. ~ **18.95**

Enchiladas Suizas GF

Two enchiladas filled with seasoned ground beef, shredded chicken, or shredded meat (a beef and pork combination) in a green tomatillo sauce. Served with sour cream. ~ **16.95**

BURRITOS

Arre Burrito

Filling of your choice: ground beef, shredded chicken, shredded meat (a beef and pork combination), pork, or Chile Colorado. Rolled into a flour tortilla, smothered with rice and beans. Topped with enchilada sauce. Plated with tomatoes, cilantro, onions, fresco cheese, sour cream, lettuce, and guacamole. ~ **15.95**

Loco Burrito

Steak or chicken and, we will add rice, black beans, corn, and cheese. Topped with green chile sauce and served with guacamole. ~ **16.95**

Fajita Burrito

Steak, chicken, or shrimp sautéed fajita-style with onions and bell peppers, rolled with cheese into a flour tortilla. Offered with sour cream and guacamole. Served with rice and beans.

Chicken ~ **16.95** | Steak ~ **17.95** | Shrimp ~ **18.95**

Oceano Burrito

Green tomatillo sauce dresses this seafood burrito, filled with shrimp, crab, scallops, and fish. Garnished with sour cream & sliced avocado. ~ **18.95**

Ahogado Burrito

Grilled chicken, steak or shrimp, fajita style onions, and peppers topped with melted cheese and red sauce. Served with rice, beans, sour cream, and guacamole.

Chicken ~ **16.95** | Steak ~ **17.95** | Shrimp ~ **18.95**

CHIMICHANGAS

All chimichangas are flash fried and presented with rice and beans.

Chimi

Filled with your choice of meat: seasoned ground beef, shredded chicken, shredded meat (a beef and pork combination) or pork, and cheese.

Topped with guacamole and sour cream. ~ **16.95**


Topped with green chile. ~ **16.95**

Topped with chile con queso sauce. ~ **16.95**

Fajita

Fajita-style chicken breast or steak; wrapped in a flour tortilla with Jack cheese. Filled with grilled onions & peppers, guacamole and sour cream. ~ **17.95**


Pacifico

A medley of your favorite seafood – shrimp, crab, scallops, and fish. Cooked with vegetables and smothered with  fresh green tomatillo sauce. Garnished with slices of avocado and sour cream. ~ **18.95**

TACOS

All are served with beans.

Al Pastor GF

Three soft corn tortillas filled with your choice of chicken, steak, or pork. Served with shredded cabbage, cilantro,  onions, pineapple, and tomatillo sauce. ~ **16.95**

Grilled Fish

Grilled fish fills three soft flour tortillas. Served with shredded cabbage, cilantro, and onions in a white sauce. ~ **17.95**

Fajita

Three soft flour tortillas, with your choice of chicken breast or steak. Served with bell peppers, onions, rice, and beans. Garnished with sour cream, guacamole, and cheese. ~ **16.95**

Al Carbon

Strips of steak, folded into marinated corn tortillas. Served with salsa Mexicano, cilantro, fresco cheese, and guacamole. ~ **17.95**

De Carnitas GF

Three soft corn tortillas, made with traditionally slow-cooked pork and served with mild red Carnitas sauce, guacamole, and pico de gallo. ~ **16.95**


VEGETARIAN DISHES

Veggie Burrito

A flour tortilla filled with rice, whole black beans and vegetables. Smothered with fresh green tomatillo sauce. Served with lettuce, tomatoes, sour cream, guacamole and fresco cheese. ~ **16.95**

Spinach Enchiladas GF

Two soft corn tortillas, filled with spinach and cheese, in a fresh green tomatillo sauce. Garnished with sour cream.

 Served with rice and whole black beans. ~ **16.95**

Veggie Enchiladas

Two flour tortillas, filled with sautéed vegetables, topped with green sauce and Jack cheese. Served with rice and beans. ~ **16.95**

Veggie Quesadilla

Cheese quesadilla with garden vegetables, served with sour cream and guacamole. ~ **15.95**

Veggie Fiesta

A veggie lover's dream platter – filled with spinach enchilada, chile relleno, cheese enchilada and whole black beans. 13.95mild, flavorful sauce. ~ **17.95**

HAMBURGER

Mariachi Burger

Half-pound Angus beef topped with cheddar or Jack cheese and mayo. Garnished with red onion, lettuce, tomato, mushrooms, and bacon. ~ **13.95**



ICE COLD BEERS

Mexican Imports

Corona, Corona Light, Dos Equis Lager, Dos Equis Amber, Modelo Special, Pacifico, Tecate, Negra Modelo, Bohemia, Sol.

Imports

Heineken, Heineken Light, Amstel Light.

Beers on Tap

Blue Moon, Bud Light, Coors Light, Dos Equis, Sam Adams, Modelo Especial.



@elmariachieastprovidence
@elmariachiwareham
@elmariachieaston
@elmariachitaunton
@elmariachiyarmouth



WINES

Rojos

Pinot Noir, Merlot, Cabernet Sauvignon.

Blancos

Pinot Grigio, Chardonnay, Moscato, White Zinfandel.

House Sangria

Exploding with fruity goodness and accented with brandy, this classic Mexican wine drink is bound to please!

NON-ALCOHOLIC BEVERAGES

Coffee, Tea, Iced Tea, Orange Juice, Apple Juice, Cranberry Juice, Pineapple Juice, Ginger Ale, Fountain drinks, Sodas.



elmariachimr.com

MARGARITAS

House Margarita

Served on the rocks with Cuervo Gold Tequila. Sweet and sour and triple sec. ~ **9.95**

El Mariachi Margarita

A margarita of epic proportions – made with Hornitos Tequila, Cointreau and Triple Sec. Shaken with fresh lime and orange mix. ~ **13.95**

Rosarita Margarita

Premium Tequila 1800, Cointreau, Triple Sec and fresh lime juice stirred into orange and cranberry juice. ~ **13.95**

Vallarta Margarita

From the tropical beaches of Mexico, we bring you this refreshing mix of Espolón Tequila, Triple Sec and fresh lime juice. Topped off with a splash of Grand Marnier, you'll feel just like you're lounging on the beach. ~ **13.95**

Jalapeño Margarita

"Spice" things up with this mixture of Altos Tequila, Cointreau, Triple Sec and fresh lime juice; shaken and accented with bits of fresh jalapeños. ~ **13.95**

La Coronita Margarita

Espolón Tequila, Triple Sec and fresh lime juice; shaken and accented with a Corona beer. ~ **16.95**

Tropical Margarita

Choose from such tropical favorites as strawberry, blackberry, melon, banana, blueberry, kiwi, strawberry/banana, raspberry or peach. ~ **11.95**

Blue Moonlight Margarita

A beautifully unique margarita made with Cuervo Gold Tequila, sweet and sour, Triple Sec and blue Curacao. Served on the rocks. ~ **11.95**

El Presidente Margarita

A hand shaken mixture of fresh squeezed lime, Cointreau and Cuervo 1800 Tequila. Served on the rocks with a dash of El Presidente Brandy. ~ **13.95**

Cadillac Margarita

The top of the line! Cuervo Gold Tequila with Triple Sec and Casa margarita mix. Served on the rocks with a float of Grand Marnier. ~ **12.95**

Cucumber Margarita

Espolón Tequila, Cointreau, Triple Sec and fresh lime juice; shaken and accented with bits of fresh cucumbers. ~ **13.95**

The Ultimate Margarita

Don't settle for anything less! This "ultimate" choice features Cointreau, paired off with one of our top shelf tequilas. Made with fresh lime juice, hand-shaken and served on the rocks.

Tequila Choices:

Avion, Cabo Wabo, Corralejo, Cuervo 1800, Don Julio, Herradura, Milagro, Olmeca Altos, Patrón, Tres Generaciones.

Silver **13.95** | Reposado **14.95** | Añejo **16.95**

SPECIALTY DRINKS

Piña Colada

Smooth and sweet! Your choice of regular or strawberry. ~ **11.75**

Tropical Toucan

Wow, this drink is a paradise in a glass! Vodka, Midori Melon Liqueur, peach schnapps and sloe gin swirled into fresh fruit juices. ~ **11.75**

Mojito

Traditional mojito made with white rum, sugar cane juice, lime juice, sparkling water, and mint. ~ **11.95**

Tijuana Tea

Three great tequilas in one great drink! Sauza Conmemorativo, Cuervo Gold and 1800 tequilas, blended with sweet and sour mix. ~ **13.95**

Tequila Sunrise

Delicious cocktail made of tequila, orange juice, and grenadine. ~ **11.75**



COFFEE

* All drinks are made with hot, fresh-brewed coffee and topped with whipped cream.

Bailey's Coffee

With a splash of Bailey's Irish Cream, you'll see why Irish eyes are smiling.

Mexican Coffee

A true fiesta in your mouth, featuring Tequila and Kahlua.

Spanish Coffee

With a little Tia Maria and Kahlua, you're bound to sing with delight.

La Fiesta

Pour in some Bailey's Irish Cream and Grand Marnier, and now it's a party!

Mexican Dream

Sweet dreams are made of Kahlua, Bailey's, and Frangelico.

Enjoy!

*Before placing your order please inform your server if a person in your party has food allergies.



Desserts Menu

TAUNTON

44 Taunton Green
Taunton, MA 02780
(508) 821-5953

EASTON

620 Washington Street
South Easton, MA 02375
(508) 230-5900

WAREHAM

207 Main Street
Wareham, MA 02571
(774) 678-4550

YARMOUTH

416 Main Street
West Yarmouth, MA 02673
(508) 827-7176

EAST PROVIDENCE

736 North Broadway
East Providence, RI 02914
(401) 434-1505

El Mariachi is a family owned restaurant that offers a genuine and unique Mexican cuisine experience and has a long tradition in Massachusetts.

DESSERTS \$7.95

Authentic House Baked Flan

100% fresh and 100% delicious, it's your favorite caramel custard dessert; flavored with coffee liqueur and glazed with caramel sauce.



Churros

Heavenly strips of fried dough, sprinkled with cinnamon and sugar. Drizzled with caramel. Garnished with whipped cream and strawberry sauce.



Sweet Chimichanga

Scrumptiously sweet cinnamon cheesecake rolled into a tortilla, fried and drizzled with caramel and strawberry sauces. Garnished with whipped cream.



Deep-Fried Ice Cream

Deep fried goodness, garnished with chocolate/strawberry squiggles, honey and whipped cream.

