

Group 1 Luncheon

Soup Del Dia

Taco Salads

Your choice of spiced beef, marinated chicken, guacamole or beans with lettuce, tomato, cheese, olives, carrots, jicama & pepitas

Mesquite Grilled Junction Burger

8 oz of hand formed beef topped with a blend of cheddar-jack cheese, served with lettuce, tomato, and red onion

Citrus Chicken

Marinated chicken breast grilled and topped with citrus vinaigrette tossed greens and tropical fruit salsa

BBQ Pork

Slow roasted pulled pork in our homemade chipotle BBQ sauce topped with melted Queso Chihuahua

Mexican Platters

Real Tex Mex- our original!
Freshly made everyday with our homemade ingredients
Choose any two

Enchiladas

Chicken, Beef or a Blend of Cheeses wrapped in a corn tortilla and baked With your choice of mild white sauce, spicy red chile, traditional black mole, or tomatillo

Burritos

Chicken, Spiced ground beef, or Bean & Cheese wrapped in a flour tortilla, baked and topped with a light onion, tomato, and mild Chile sauce

Tex Mex Chimichangas

Chicken or Shredded beef with beans and cheese wrapped in a flour tortilla, fried and topped with sour cream

\$12.50 per person

Includes brewed beverages, lemonade, and soda

Group II Luncheon

APPETIZERS FOR THE TABLE

Choice of soup or salad

Quesa Del Mar

Sautéed bacon, onions, garlic, shrimp, and tomatoes wrapped in a flour tortilla and baked. Topped with a blend of jack and cheddar cheeses and Pico de Gallo. Sided with rice and vegetable del dia.

Tropical Tilapia

Coconut encrusted tilapia filets pan fried to a golden brown and served over a bed of mixed field greens tossed with a mango vinaigrette and pineapple salsa topped with lime infused crema.

Margarita Chicken

Twin boneless chicken breasts sauteed and finished with our premium margarita glaze, fresh mango salsa and lime sour cream. Sided with rice and vegetable del dia

Albondigas

Homemade Mexican Meatballs served in an Oaxacan red chile sauce topped with queso chihuahua surrounding our potato del dia with grilled tortillas and a side of veg del dia.

Mexican Platters

Real Tex Mex- our original!
Freshly made everyday with our homemade ingredients
Choose any two

Enchiladas

Chicken, Beef or a Blend of Cheeses wrapped in a corn tortilla and baked
With your choice of mild white sauce, spicy red chile, traditional black mole, or tomatillo

Burritos

Chicken, Spiced ground beef, or Bean & Cheese wrapped in a flour tortilla, baked and topped with a light onion, tomato, and mild Chile sauce

Tex Mex Chimichangas

Chicken or Shredded beef with beans and cheese wrapped in a flour tortilla, fried and topped with sour cream

\$14.50 per person

Includes brewed beverages, lemonade, and sod

Group III Luncheon

Choice of soup or salad

Carne Adobo

Petite tender grilled to temperature and served over a tequila adobo sauce and topped with tumbleweed onions. Sided with potato and vegetable del dia.

Crab Burrito

A savory mixture of sauteed spinach, Colossal lump crab and manchego cheese wrapped in a flour tortilla, baked and topped with a roasted tomato chile sauce.
Sided with rice and vegetable del dia

Pork Flat-Iron

Pork Flat-Iron, rubbed with our house BBQ spice, grilled, sliced, and served with a Tropical Salsa, sweet potato fries and vegetable del dia.

OAXACAN CHICKEN

Boneless chicken breast filled with a goat cheese, spinach and red pepper stuffing.
Topped with mole rojo, sided with rice and vegetable del dia.

Mexican Platters

Real Tex Mex- our original!
Freshly made everyday with our homemade ingredients
Choose any two

Enchiladas

Chicken, Beef or a Blend of Cheeses wrapped in a corn tortilla and baked

Burritos

Chicken, Spiced ground beef, or Bean & Cheese wrapped in a flour tortilla, baked and topped with a light onion, tomato, and mild Chile sauce

Tex Mex Chimichangas

Chicken or Shredded beef with beans and cheese wrapped in a flour tortilla, fried and topped with sour cream

Chile Rellanos

A fresh Anaheim chile pepper stuffed with your choice of filling, dipped in a light egg batter, and finished with a Mexican tomato sauce.

\$16.50 per person
Includes brewed beverages, lemonade, and soda

Dinner Group 1

APPETIZER FOR THE TABLE

7 LAYER DIP
&
CHILE CON QUESO

SOUP OR SALAD

TEX MEX HOUSE SALAD
OR
SOUP DEL DIA

TRADITIONAL FAVORITES

COMBINATION PLATTERS

Real Tex Mex- Our original! Freshly made everyday with our homemade ingredients.
Customize your entrée. Ask your server for details

Your choice of two

Burritos, enchiladas, or chimichangas

Fajitas

Marinated in our original sauce, grilled and served with sauteed onions & peppers in a sizzling cast iron pan. Accompanied by lettuce, cheese, pico de gallo and flour tortillas for wrapping. Sour cream or our house dressing and guacamole available upon request

Choice of chicken, steak, or mushroom

Tropical Tilapia

Coconut encrusted tilapia filets pan fried to a golden brown and served over a bed of mixed field greens tossed with a mango vinaigrette and pineapple salsa topped with lime infused crema.

Tequila Lime Chicken

Twin 4 oz chicken breasts grilled, finished with a tequila lime glaze and topped with a tropical fruit salsa. Sided with rice and vegetable del dia

Rio Grande Red

Texas-sized bowl of chili with cubed steak, pork, bacon, onions, peppers; simmered in a spicy tomato sauce until tender. Served over cornbread. Frijoles available on the side

Dessert

Vanilla ice cream with homemade Oaxacan chocolate sauce, coffee or tea.

\$22.00 per person

Dinner Group 2

APPETIZER FOR THE TABLE

CHICKEN QUESADILLAS

&

NACHOS OR 7 LAYER DIP

SOUP OR SALAD

TEX MEX HOUSE SALAD

or

SOUP DEL DIA

TRADITIONAL FAVORITES

COMBINATION PLATTERS

Real Tex Mex- Our original! Freshly made everyday with our homemade ingredients.

Customize your entrée. Ask your server for details

Your choice of two

Burritos, enchiladas, chile rellanos, or chimichangas

Fajitas

Marinated in our original sauce, grilled and served with sauteed onions & peppers in a sizzling cast iron pan. Accompanied by lettuce, cheese, pico de gallo and flour tortillas for wrapping. Sour cream or our house dressing and guacamole available

upon request

Choice of chicken, steak, shrimp or mushroom

CHEF'S FRESH SEAFOOD DEL DIA

AHI TUNA

Chile blackened Ahi Tuna steak cooked to medium rare and topped with a black bean avocado corn salsa. Sided with rice and vegetable del dia.

BEEF TORNADOS

8oz petite tenderloin grilled to medium rare, sliced into medallions, served with your choice of our homemade Texas steak sauce or tequila horseradish cream. Sided with a potato del dia and vegetable del dia.

PORK FLATIRON

Pork Flat-Iron, rubbed with our house BBQ spice, grilled, sliced, and served with a Tropical Salsa, sweet potato fries and vegetable del dia.

MARGARITA CHICKEN

Twin boneless chicken breasts sauteed and finished with our premium margarita glaze, fresh mango salsa and lime sour cream. Sided with rice and vegetable del dia

Dessert

Chocolate decadence, coffee or tea

\$25.50 per person

Dinner Group 3

APPETIZER FOR THE TABLE

CHICKEN & CHEESE EMPANADAS
ANGELS ON HORSEBACK
SOUTHWEST SPRINGROLLS

SOUP OR SALAD

TEX MEX HOUSE SALAD
or
TEX MEX CAESAR SALAD
or
SOUP DEL DIA

TRADITIONAL FAVORITES

COMBINATION PLATTERS

Real Tex Mex- Our original! Freshly made everyday with our homemade ingredients.
Customize your entrée. Ask your server for details

Your choice of three

Burritos, enchiladas, chile rellanos, or chimichangas

Fajitas

Marinated in our original sauce, grilled and served with sauteed onions & peppers in a sizzling cast iron pan. Accompanied by lettuce, cheese, pico de gallo and flour tortillas for wrapping. Sour cream or our house dressing and guacamole available upon request

Choice of chicken, steak, shrimp or mushroom

CHEF'S FRESH SEAFOOD DEL DIA

CRAB BURRITOS

A savory mixture of sauteed spinach, Colossal lump crab and manchego cheese wrapped in a flour tortilla, baked and topped with a roasted tomato chile sauce.
Sided with rice and vegetable del dia

COWBOY STEAK

An 16 oz. house-rubbed ribeye, seared on a cast iron pan, and served with tequila horseradish cream. Sided with potato and vegetable del dia

OAXACAN CHICKEN

Twin boneless chicken breasts filled with a goat cheese, spinach and red pepper stuffing. Topped with mole rojo, sided with rice and vegetable del dia.

CORN-MEAL CRUSTED SCALLOPS

Jumbo sea scallops breaded in cornmeal and served with our homemade jalapeno tartar sauce. Sided with rice and vegetable del dia.

Dessert

Cheesecake flan, coffe or tea

\$29.50 per person

