

THE ALAMO

Mexican Grill & Cantina
est. 1976

APPETIZERS

CHIPS & SALSA

First basket served with salsa is on the house. Refill \$2

TEXAS STYLE CHORIZO BEAN DIP

Served with chips. \$8

FRESH GUACAMOLE

Served with chips \$9

ALAMO NACHOS

Choose shredded beef, ground beef or shredded chicken. Topped with tomato, guacamole, jalapeño, sour cream, cheese, refried beans and cilantro \$10. Substitute for carne asada or grilled chicken breast or carnitas +\$2

BAJA SHRIMP CEVICHE

Try our new recipe. Sweet tender shrimp, spicy & tangy sauce, onions, avocado, tomatoes, served with chips \$11

RICK'S CHILE VERDE FRIES

Authentic chile verde layered on top of hot french fries. Covered with cheese, onions and cilantro \$7

FIESTA FRIES

Krinkle cut fries topped with melted cheese, bacon bits, grilled onions & special sauce \$8
Add chopped carne asada +\$2

BUFFALO CHICKEN WINGS

Served with carrot and celery sticks, cucumber slices and fresh made ranch dressing. Some say the Alamo wings are the best! \$9

BACON WRAPPED JALAPEÑO POPPERS

(4) Freshly made to order. \$7

ENCHILADA DISHES

CALIFORNIA STYLE ENCHILADAS

Two flour tortillas enchiladas with ground beef and cheese. Topped with Haas avocado slices, refried beans, rice and sour cream. \$14

SHRIMP & SPINACH ENCHILADAS

Filled with fresh cooked spinach. Sautéed shrimp and topped with rojo sauce, melted cheeses and avocado slices. Served with rice and vegetables. \$16

ENCHILADAS SUIZAS

Char-grilled chicken and cheese enchiladas topped with salsa verde and queso fresco. Served with rice, refried beans and sour cream. \$15

CHIPOTLE CHICKEN ENCHILADAS

Smoky chipotle sauce covers two enchiladas filled with grilled chicken and cheese. Refried beans, rice and sour cream. \$15

ENCHILADAS DE POLLO EN MOLE

Authentic and freshly made mole sauce cover two oven baked chicken enchiladas. Topped with sesame seeds, served with refried beans, rice and sour cream. \$14

VEGETABLE ENCHILADAS

Filled with sautéed squash, corn, onions and bell peppers topped with tomatillo sauce and queso fresco, served with black beans and tomato slices. \$14

FIESTA ENCHILADAS

One of our most popular dishes. Three enchiladas topped with rojo sauce. Filled anyway you like. Choices are shredded beef or slow cooked shredded chicken or cheese. Refried beans, rice and sour cream. \$15

ALAMO

Speciality Tacos

ENSENADA STEAK TACO

Strip Steak, Flour tortilla soft shell taco filled with cabbage, tomato, cheese and chipotle cream. \$7

PORK COCHINITA SOFT TACO

Seasoned and marinated pork with a recipe from Yucatan Mexico. Served with red onions and cilantro. In a soft corn tortilla \$6

STEAK PICADO SOFT TACO

Tender cuts of steak, juicy and spicy peppers, cilantro, onions and shredded lettuce. Soft corn tortilla shell \$7

DIABLO SHRIMP SOFT TACO

Pure heat but with a lot of flavor, cabbage and red bell peppers. Soft corn tortilla shell \$7

CARNITAS CHICHARRON SOFT TACO

Tender and juicy pork topped with cilantro, onion, tomato, crisp chicharron and natural citric juices. Soft Corn Tortilla \$6

MUSHROOM & BLACK BEAN SOFT TACO

A soft corn tortilla filled with black beans, sautéed mushrooms, queso fresco and avocado slices. \$6

SAUTÉED RED SNAPPER TACO

Pan sautéed red snapper with garlic butter, spices and citrus juices. Topped with cilantro, onion and tomato. Served in a crispy corn shell or soft corn shell \$7

SAUTÉED SHRIMP TACO

Sweet plump shrimp sautéed in garlic butter with onions and bell peppers. Filled in a taco shell with Baja sauce, lettuce and tomato. \$7.

MEXICAN Combo PLATTERS

Served with Mexican rice & refried beans. Also, churro dessert
Choose what you like. One Item \$11 • Two Items \$13 • Three Items \$15

CRISPY SHELL TACO

Choose from Shredded Beef, Ground Beef, Shredded Chicken lettuce, cheese, & tomato

SOFT SHELL TACO

Choose from Carne Asada, Grilled Chicken or Carnitas cilantro, onion, tomato, & lime wedge

TAMALE

Choose from Pork or Chicken topped with red sauce & cheese

CHILLE RELLENO

MINI BURRITO

Choose from Shredded Beef, Shredded Chicken, or Ground beef. Includes refried beans, cheese & rojo sauce.

ENCHILADA

Choose from Cheese, Shredded Beef, Shredded Chicken topped with Red Enchilada Sauce.

BURRITOS CALIFORNIA

ALAMO BURRITO

#1 for over 35 years. Filled with shredded beef or chicken, rice, refried beans and avocado slices. Topped with rancho sauce, melted cheese and sour cream \$12 add \$3 for Carne Asada or Grilled Chicken.

CARNITAS BURRITO

Tender Pork Carnitas, rice and refried beans. Topped with rojo sauce, guacamole and pico de gallo on the side. \$14

ORIGINAL SIZZLING BBQ BURRITO

Our original and flavorful burrito served on a sizzling skillet stuffed with either Steak or Grilled Chicken, BBQ sauce, chopped pepper, onions rice and cheese. Served with sour cream. \$16

CARNE ASADA BURRITO

Generous serving of chopped carne asada, mexican rice, refried beans and cheese. Garnished with guacamole, lime wedges and pico de gallo. served with salsa verde on top \$15

BURRITO ESPECIAL

Shredded beef or chicken, refried beans and cheese. Topped with rojo sauce, guacamole, sour cream, & tomato slices on the side. \$12

CHAR-GRILLED CHICKEN BREAST HONEY MUSTARD BURRITO

Simple - yet amazing! Grilled tender chicken breast, black beans, topped with fresh made honey mustard sauce \$13

CHILE VERDE BURRITO

Our very popular chile verde in a big burrito with refried beans and mexican rice. Topped with chile verde sauce and melted cheese. Garnished with guacamole and sour cream. \$15

DIABLO DAN'S STEAK PICADO BURRITO

A masterpiece burrito filled with spicy steak picado, whole pinto beans, & rice with sour cream on the side. \$16

CHILE COLORADO BURRITO

Tender cuts of choice beef simmered in our chile colorado sauce in this burrito. Also with refried beans and mexican rice. Garnished with guacamole & sour cream. Topped with the sauce from the chile colorado and melted cheeses \$15

ALAMO VEGETARIAN BURRITO

Chopped zucchini, bell peppers, onions grilled corn and black bean inside a whole wheat tortilla. Topped with salsa verde, cilantro, onion, tomato and avocado. \$13

SPICY HABANERO STEAK OR CHICKEN BURRITO

Filled with rice, avocado slices, queso fresca, whole pinto beans. Topped with our famous house made habanero salsa \$17 Substitute grilled shrimp \$18

ORIGINAL Salads

GRANDE TACO SALAD

With avocado, sour cream, tomato, salsa, shredded cheese. Beef or Chicken or ground Beef \$13
Carne asada or grilled chicken or carnitas \$15
Shrimp or Chile verde or chile colorado \$17
Your choice beans or no Beans

ALAMO COBB SALAD

Grilled chicken breast, bacon, tomato, avocado, queso fresco. All served on a bed of shredded lettuce. \$13

CALIFORNIA FAJITA SALAD

Choose steak or chicken, served on romaine salad, cilantro dressing on the side. \$16

JUMBO SHRIMP SALAD

7 large shrimp, romaine lettuce, avocado, red bell pepper tossed in honey mustard dressing. \$16

CHOPPED BBQ CHICKEN SALAD

Oven baked shredded chicken, chopped iceberg and green leaf lettuce, corn, tomato, avocado chunks, and Black beans. topped with ranch dressing and BBQ sauce \$14

ALAMO HOUSE SALAD

Fresh salad mix with cucumbers, tomatoes and carrots shavings. We make our own Ranch dressing and Cilantro cream dressing. Also available Balsamic Vinaigrette, 1000 Islands, Blue Cheese and Caesar and Golden Italian. \$6

ALAMO

Specialties

CARNITAS GUADALAJARA

Authentic pork carnitas cooked to perfection. Tender and full of flavor, served with refried beans, Mexican rice, guacamole, pico de gallo and tortillas. \$15

JALAPEÑO LIME CHICKEN

Tender juicy and bursting with flavor, not spicy just full of flavor. Served with grilled corn on the cob, baked red potatoes and roasted Jalapeño. \$17

SAN ANTONIO STYLE SIZZLING FAJITAS

A Tex-Mex original, grilled red and green peppers, onions and tomato. Served with rice and refried beans, guacamole, sour cream and tortillas
CARNE ASADA \$17 • CHICKEN BREAST \$16
LARGE SHRIMP \$18 • ALL THREE \$19
PICK ANY TWO \$18

MEXICAN GRILLED TACOS PLATTER

Four soft corn tortilla tacos filled with your choice of carne asada, grilled chicken or carnitas. Choose the way you prefer. Served with guacamole, salsa and whole pinto beans. Topped with cilantro, onion and tomato. \$13

POLLO ADOBO

Juicy, flame grilled chicken breast seasoned with adobe spice and citrus juices. Served on grilled peppers and onions, Mexican rice and black beans \$15

HUEVOS RANCHEROS

Served with rice and beans. Choice of tortillas. \$10

CHIPOTLE CHICKEN & RICE

Chicken breast on top of a bed of rice, chipotle cream, fresh avocado, and tomato. Choice of tortillas. \$16

JALAPEÑO LIME CARNE ASADA

Generous cut of certified angus steak, marinated with lime & Jalapeño juices. Served with rice and beans or corn on the cob & baked red potatoes. This meal will be the one you tell your friends about! \$18

CARNE ASADA TAMPICO

USDA choice angus steak flame grilled. Marinated with natural citrus juices and spices. Served with an enchilada, mexican rice and refried beans. Garnished with guacamole and pico de gallo. Choice of tortillas. \$18

MEXICAN FLAUTAS

Three rolled flour tortillas filled with shredded beef or chicken, then deep fried. Topped with our ranchera sauce and melted cheese. Served with Mexican rice, refried beans, sour cream, guacamole, and cilantro, onion tomato toppings. \$14

FLAME GRILLED SHRIMP

Two skewers of large shrimp flame grilled with archote seasonings served on a bed of rice with fresh cilantro and sweet red bell peppers. \$18

MALIBU SEAFOOD BURRITO

Filled with scallops, shrimp, and imitation crab meat. Includes sauteed onions, peppers, mexican rice and melted cheese. Topped with our seafood reduction sauce. Add some chipotle cream for smokey and spicy flavor. \$17

TAMALE PLATTER

Choose two tamales. Choices are shredded pork or shredded chicken. Topped with red sauce and queso fresco. Served with rancho beans and mexican rice. \$15
Substitute for Authentic Mole sauce add \$2
Or Salsa Verde add \$1

CHILE VERDE PLATTER

Chile verde (diced pork in green sauce) Topped with fresh diced red onion, & cilantro. Served with refried beans and rice. Choice of tortillas. \$15

CHILE COLORADO PLATTER

Chile Colorado (diced beef in red sauce). Topped with fresh diced red onion, and chopped cilantro. Served with refried beans, rice and tortillas. \$15

ARROZ CON POLLO

An all time favorite. Tender strips of grilled chicken breast on top of a bed of Mexican rice and melted cheese. Topped with fresh cilantro, onions and tomatoes. Sour cream garnish. Choice of tortillas. \$16

TAQUITOS RANCHEROS

Crispy, flaky flour tortillas rolled with shredded beef or chicken. Fried golden brown. Served with guacamole, sour cream, side of rice and refried beans. \$12

CHORIZO & EGGS

Mexican sausage cooked with scrambled eggs, rice, beans, tortillas. Try it in a burrito or on a platter. \$10

FLAME GRILLED QUESADILLA GRANDE

Choice of shredded beef, chicken, ground beef. \$12
Carne asada or grilled chicken breast \$15
Grilled shrimp \$17
Cheese \$10
Served with side of guacamole, sour cream & whole pinto beans.

CHILE RELLENO FRESCO AND TACO PLATTER

We start with a fresh Chile Pasilla, fill it with jalapeño jack cheese and cook it in a egg batter. Topped with Ranchera sauce and Mexican queso fresco. Served with whole pinto beans and rice. Taco choices are shredded beef or shredded chicken. \$16

Homestyle SOUPS

All ingredients are chopped and cooked here.
We use real chicken broth. Cup \$5 • Bowl \$8

Albondigas • Tortilla Soup
Chicken Soup • Vegetable

KIDS MENU

CHEESE BURGER

w/ Fries or Fruit or Green Salad \$6

GRILLED CHEESE SANDWICH

w/ Fries or Fruit or Green Salad \$5

TACO W/ RICE AND BEANS

Beef, chicken or ground beef \$7

ENCHILADA W/ RICE AND BEANS

Beef, Chicken, ground beef or cheese \$7

MAC N CHEESE

w/ Fries or Fruit or Green Salad \$6

CORN DOGGIES

w/ Fries or Fruit or Green Salad \$6

KIDS BURRITO MEAL

A kid sized burrito filled with rice, beans, cheese and your choice of ground beef, scrambled egg, shredded chicken, shredded beef or simply beans, rice and cheese. With your choice of french fries or fruit or green salad on the side \$7

CHICKEN TENDERS MEAL

w/ Fries or Fruit or Green Salad \$7

QUESADILLA

w/ rice and beans
Choose beef, chicken or cheese

CANTINA SELECTION

20oz Draft Beers. Your choices:

MODELO ESPECIAL
NEGRA MODELO
INSTITUTION MOSAIC
FIRESTONE 805
DOS EQUIS LARGER

COORS LIGHT
BUD LIGHT
HOPPY POPPY IPA
TOPA TOPA CHIEF PEAK
ELYSIAN SPACE DUST

ALAMO Signature Margaritas

20 OUNCES SERVED ON THE ROCKS. MADE WITH TOP-SHELF MARGARITA MIX AND ORGANIC AGAVE NECTAR

NO 1 CONEJO VALLEY MARGARITA

Made with Patrón Silver Tequila.

NO 2 JALAPEÑO LIME MARGARITA

Made with Tanteo Jalapeño Tequila

NO 3 PATRON CADILLAC MARGARITA

Made with Patron Silver Tequila & Gran Marnier

NO 4 CUCUMBER LIME MARGARITA

Made with Hornitos Silver Tequila

NO 5 ORGANIC SKINNY MARGARITA

Made with USDA Organic Dulce Vida Silver Tequila

NO 6 CHAMOY MANGO MARGARITA

Made with Cabo Wabo Silver Tequila

NO 7 TRUE FRUIT MARGARITA

Choose: Raspberry, Blueberry, Mango, Strawberry, Banana



BUILD YOUR OWN MARGARITA

Choose either Silver or Reposado or Anejo

PATRON
DON JULIO
CABO WABO
HERRADURA
CORRALEJO
TRES GENERACIONES

100%
BLUE AGAVE
TEQUILA

HORNITOS
1800 RESERVA
AVION
CAZADORES
CASAMIGOS
CASA NOBLE

Beverages

MEXICAN COCA COLA BOTTLE \$4
DR. BROWNS ROOT BEER BOTTLE \$3
JARITOS SODA BOTTLE \$3
FRUIT PUNCH, GRAPEFRUIT, MINERAL
SODA, STRAWBERRY, MANDARIN,
ORANGE, PINEAPPLE \$3

COFFEE \$2
HOT TEA \$3
BREWED ICED TEA \$3
LEMONADE \$3
HORCHATA \$3
ORANGE FANTA \$3

MR. PIBB \$3
SPRITE \$3
DIET COKE \$3
COCA COLA USA \$3

DESSERTS

HOMESTYLE FLAN

Alamo's version of the classic dessert \$6

BAVARIAN CREME CHURROS

with Ice cream \$8

DEEP FRIED ICE CREAM

A Mexican original dessert. Perfect for sharing. \$7

SAN ANTONIO SOPAPILLAS

with organic honey \$8