

THE ALAMO

Mexican Grill & Cantina
est. 1976

APPETIZERS

1ST BASKET OF CHIPS WITH SALSA \$FREE

\$2 There after.

FRESH GUACAMOLE

Served with chips \$10

ALAMO NACHOS

Choose shredded beef, ground beef or shredded chicken. Topped with tomato, avocado, jalapeno, sour cream, cheese, refried beans and cilantro. \$14

Substitute for carne asada or grilled chicken breast or carnitas +\$4

BAJA SHRIMP CEVICHE

Try our new recipe. Sweet tender shrimp, spicy & tangy sauce, onions, avocado, tomatoes, served with chips. \$14

RICK'S CHILE VERDE FRIES

Authentic chile verde layed on top of hot French fries. Covered with cheese, onions and cilantro. \$10

BUFFALO CHICKEN WINGS

8 served with carrot and celery sticks, cucumber slices and fresh made ranch dressing. Some say the Alamo wings are the best! \$14

TEXAS STYLE CHORIZO BEAN DIP

Served with chips. \$9

BACON WRAPPED JALAPEÑO POPPERS

(4) Freshly made to order. \$10

TAQUITOS RANCHEROS

Rollled flour tortilla taquitos, deep fried crispy & golden, topped with guacamole, sour cream, cilantro, tomato, and queso fresco. Beef or chicken. \$11

CAJUN STYLE SHRIMP SKEWERS

Whole shrimp and pineapple skewers grilled in chipotle lime marinate (3). \$15

PIÑATA PLATTER

Appetizer made for sharing. 4 wings, 2 jalapeño poppers, 4 taquitos, nachos. Guacamole tomato & sour cream & jalapeño slices. \$15

AGUACHILES

6 large shrimp, marinated and cooked in lemon/lime juices, spicy serrano chiles, cucumber and red onions. Topped with avocado and cilantro. \$18

MEXICAN CORN-ELOTE

A traditional favorite. With butter, lemon and salt. Plus sides for your liking. \$5

ORIGINAL

CAESER SALAD

A classic salad, originating from Mexico City. Fresh chopped romain lettuce, epic Caesar dressing tossed with shredded Parmesan cheese. Topped with garlic butter croutons and cherry tomatoes.

Plain \$15 Chicken Breast \$18

Plump Shrimp \$21

ALAMO COBB SALAD

Grilled chicken breast, bacon, tomato, avocado, queso fresco. All served on a bed of shredded lettuce. \$14

CALIFORNIA FAJITA SALAD

Choose steak or chicken, served on romaine salad, cilantro, dressing on the side. \$18

JUMBO SHRIMP SALAD

7 large shrimp, romaine lettuce, avocado, red bell pepper, tossed in honey mustard dressing. \$18

Salads

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. \$17

ALAMO HOUSE SALAD

Fresh salad mix with cucumbers, tomatoes and carrot shavings. We make our own Ranch dressing and Cilantro Cream dressing. Also available Balsamic Vinaigrette, 1000 Island, Blue Cheese, Caesar, and Golden Italian. \$8

ALAMO ORIGINAL TOSTADA

Shredded iceberg lettuce fills a large tostada shell. Refried beans, guacamole, sour cream, shredded cheese, dice tomato and house salsa along with your choice of shredded chicken, shredded beef, or ground beef. \$17

BURRITOS CALIFORNIA

ALAMO BURRITO

#1 for over 35 years. Filled with shredded beef or chicken, rice, refried beans and avocado slices. Topped with ranchero sauce, melted cheese and sour cream. \$15

Sub. carne asada or grilled chicken +\$4

CARNITAS BURRITO

Tender pork carnitas, rice and refried beans. Topped with rojo sauce, guacamole and pico de gallo on the side. \$18

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. \$18

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. \$18

BURRITO ESPECIAL

Shredded beef or chicken, refried beans and cheese. Topped with rojo sauce, guacamole, sour cream & tomato slices on the side. \$14

CHAR-GRILLED CHICKEN BREAST HONEY MUSTARD BURRITO

Simple - yet amazing! Grilled tender chicken breast, black beans, topped with fresh made honey mustard sauce. \$16

OUR VERY POPULAR VERDE BURRITO

In a big burrito with refried beans and Mexican rice. Topped with chile verde sauce and melted cheese. Garnished with guacamole and sour cream. \$17

DIABLO DAN'S STEAK PICADO BURRITO

A masterpiece burrito filled with spicy steak picado, whole pinto beans & rice with sour cream on the side. \$20

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. \$18

ALAMO VEGETARIAN BURRITO

Chopped zucchini, bell peppers, mushrooms, onions grilled corn and black bean inside a whole wheat tortilla. Topped with salsa verde, cilantro, onion, tomato and avocado. \$17

CALIFORNIA STYLE CARNE ASADA BURRITO

A large burrito filled with choice carne asada, crispy French fries, cheese, refried beans, rice and avocado slices. Topped with red enchilada sauce. Garnished with sour cream and queso fresco. \$18

LOS COMPADRES

Twin burritos - one with chile verde, the other with chile Colorado, both delicious. Served with melted cheese, guacamole and sour cream. \$17

CARNE EN SARAPE

Made with carne asada strips and avocado strips. Rolled in flour tortillas, topped with Alamo ranchera sauce and jack cheese. Garnished with guacamole and sour cream. \$18

BAJA SHRIMP BURRITO

A large flour tortilla filled with achiote grilled shrimp, shredded cabbage, diced tomato and ranchero beans. Topped with chipotle cream. Garnished with pico de gallo and lemon. \$19

ALAMO

Specialties

ENSENADA STYLE SHRIMP

Bacon wrapped jumbo shrimp quickly sautéed in garlic & onion butter. Served on Mexican rice and grilled pineapple. Garnished with ranchero beans and chipotle cream. **\$20**

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. **\$19**

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. **\$19**

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 **\$22**
Chicken Breast **\$18**
Large Shrimp **\$21**
All Three **\$21**
Pick and two **\$19**

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. **\$17**

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, chile guero and pico de gallo. Choice of tortillas. **\$23**

HUEVOS RANCHEROS

Served with rice and beans. Choice of tortillas. **\$12**

CHIPOTLE CHICKEN & RICE

Chicken breast on top of a bed of rice, chipotle cream, fresh avocado, and tomato. Choice of tortillas. **\$18**

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! **\$23**

POLLO ADOBO

Juicy, flame grilled chicken breast seasoned with adobo spice and citrus juices. Served on grilled peppers and onions, Mexican rice and black beans. **\$18**

FLAME GRILLED SHRIMP

Two skewers of large shrimp flame grilled with archiote seasonings served on a bed of rice with fresh cilantro and sweet red bell peppers. **\$21**

MEXICAN FLAUTAS

Three rolled flour tortillas filled with shredded beef, chicken or vegetarian, 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. **\$17**

LAS BRISAS MARINAS

Large shrimp and tender chicken breast sautéed with natural citrus juices and white wine. Added with grilled onions and peppers. Served with Mexican rice and simple black beans. **\$21**

POLLO ROSTISADO

Chimichurri marinated and oven baked half of whole chicken. Served with ranchero beans, rice, pico de gallo and tortillas. **\$16**

CHILE VERDE PLATTER

Chile verde (diced pork in green sauce). Topped with fresh diced red onions & cilantro. Served with refried beans and rice. Choice of tortillas. **\$18**

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. **\$18**

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. **\$18**

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. **\$15**

CHORIZO & EGGS

Mexican sausage cooked with scrambled eggs, rice, beans, tortillas. Try it in a burrito or on a platter. **\$12**

MALIBU SEAFOOD BURRITO

Filled with scallops, shrimp, and imitation crab meat. Includes sautéed onions, peppers, Mexican rice and melted cheese. Topped with our seafood reduction sauce. Add some chipotle cream for smokey and spicy flavor. **\$20**

CHILE RELLENO FRESCO AND TACO PLATTER

We start with a fresh Chile Pasilla, fill it with jalapeño jack cheese and cook it in an 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. **\$18**

SHRIMP TACO DINNER

3 soft flour tacos filled with shrimp sautéed in citrus and garlic butter. Topped with cilantro, onion and tomato. Served with Mexican rice and black beans. **\$18**

DIABLO SHRIMP

An authentic Mexican shrimp dish made with spicy red chiles, mushrooms, onions and large shrimp. Served in spicy Diablo sauce. With rice and refried beans. **\$21**

THE ALAMO MOLCAJETE

A genuine lava stone molcajete served piping hot with tender skirt steak, grilled chicken breast, plump shrimp, nopal, queso panela, chile querito, and fire grilled corn. All that simmering in Chef Luis's chile guajillo sauce. Choice of tortillas, refried beans and rice. **\$30**

AUTHENTIC STEAK PICADO PLATTER

USDA skirt steak strips, freshly sautéed in classic picado sauce. Consisting of onions, peppers, salsa, cilantro, seasonings and chardonnay wine reduction. Served with refried beans and rice. Flour or corn tortillas. **\$21**

FLAME GRILLED QUESADILLA GRANDE

Served with side of guacamole, sour cream & whole pinto beans. Shredded beef, chicken or ground beef. **\$15**
Carne asada or grilled chicken breast **\$18**
Grilled shrimp **\$19**
Cheese **\$11**

Homestyle SOUPS

All ingredients are chopped and cooked here. We use real chicken broth. One Size **\$8**

ALBONDIGAS • TORTILLA CHICKEN TORTILLA VEGETABLE

Beverages

FOUNTAIN SODAS

Pepsi-Cola \$3.50	Mexican Coca-Cola \$4	Jarritos Pineapple \$4
Diet Pepsi \$3.50	Squirt \$4	Jarritos Fruit Punch \$4
Starry \$3.50	Jarritos Strawberry \$4	IBC Root Beer \$4
Crush Orange \$3.50	Jarritos Grapefruit \$4	Dr. Pepper \$3.50

BOTTLES

Horchata \$4	Lemonade \$3.50
Jamaica \$4	Iced Tea \$3.50
Milk \$3	Coffee & Hot Tea \$3.50

KIDS MENU

CHEESE BURGER

w/fries, fruit or green salad. **\$8**

GRILLED CHEESE SANDWICH

w/fries, fruit or green salad. **\$7**

TACO W/RICE & BEANS

Beef, chicken or ground beef. **\$8**

ENCHILADA W/RICE & BEANS

Beef, chicken, ground beef or cheese. **\$8**

MAC-N-CHEESE

w/fries, fruit or green salad. **\$7**

CORN DOGGIES

w/fries, fruit or green salad. **\$7**

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. **\$8**

CHICKEN TENDERS MEAL

w/fries, fruit or green salad. **\$8**

QUESADILLA

w/rice and beans. Choose beef, chicken or cheese. **\$7**

\$4 adult upcharge

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ENCHILADA DISHES

SHRIMP & SPINACH ENCHILADAS

Filled with fresh cooked spinach, sautéed shrimp and topped with rojo sauce, queso fresco, and avocado slices. Served with rice and vegetables. **\$19**

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. **\$18**

ENCHILADAS SUIZAS

Char-grilled chicken and cheese enchiladas topped with salsa verde and queso fresco. Served with rice, refried beans and sour cream. **\$18**

SMOKEY CHIPOTLE CHICKEN ENCHILADAS

Smokey chipotle sauce cover two enchiladas filled with grilled chicken and cheese. Refried beans, rice and queso fresco. **\$18**

CALIFORNIA STYLE ENCHILADAS

Two flour tortillas enchiladas, filled with ground beef and melted cheeses. Topped with California hass avocados. Served with rice, beans and sour cream. **\$18**

VEGETARIAN ENCHILADAS

Filled with sautéed squash, corn, mushrooms, onions and bell peppers topped with tomatillo sauce, avocado slices, and served with black beans and rice. **\$18**

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. **\$18**

SEAFOOD ENCHILADAS

Two flour tortilla enchiladas filled with shrimp, bay scallops, imitation crab meat, and melted cheese. Topped with the Alamo's seafood reduction sauce, avocado slices, served with sautéed vegetable and Mexican rice. **\$20**

MEXICAN *Combo* PLATTERS

Includes • Mexican churro for dessert.

Served with Mexican rice & refried beans.

Choose what you like. One item **\$14** • Two items **\$16** • Three items **\$18**

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. Served with cilantro, onion, tomato, and lime wedge.

TAMALE

Choose from pork or chicken topped with red sauce and queso fresco.

CHILE RELLENO

MINI BURRITO

Choose from shredded beef, shredded chicken or ground beef. Included refried beans, cheese & rojo sauce.

ENCHILADA

Choose from cheese, shredded beef, shredded chicken topped with red enchilada sauce.

ALAMO

Speciality Tacos

ENSENADA STEAK TACO

Strip Steak, flour tortilla soft shell taco filled with cabbage, tomato, cheese and chipotle cream. **\$8**

PORK COCHINITA PIBIL SOFT TACO

Seasoned and marinated pork with a recipe from Yucatan Mexico. Served with red onions and cilantro, in a soft corn tortilla. **\$8**

DIABLO SHRIMP SOFT TACO

Pure heat but with a lot of flavor, cabbage and red bell peppers. Soft corn tortilla shell. **\$8**

CARNITAS CHICHARRON SOFT TACO

Tender and juicy pork topped with cilantro, onion, tomato, crisp chicharron and natural citric juices. Soft corn tortilla. **\$7**

MUSHROOM & BLACK BEAN SOFT TACO

A soft corn tortilla filled with black beans, sautéed mushrooms, queso fresco and avocado slices. **\$8**

SAUTEÉD 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. **\$8**

BAJA BREADED FISH TACO

Four torrilla, cabbage, avocado slice, and baja sauce. **\$7**

TACOS DE PESCADO (2) DORADOS

Crispy corn shell, with lime cilantro, and margarita salt. **\$9**

QUESO BIRRIA TACOS (2)

Tacos filled with juicy shredded beef. Melted cheese in a semi-crispy taco shell. **\$12**

TACOS AL PASTOR

3 delicious pastor tacos, street taco style. Topped with cilantro and red onion. Served with salsa quemada. **\$11**

DESSERTS

HOMESTYLE FLAN

Alamo's version of the classic dessert. **\$8**

BAVARIAN CREME CHURROS

with ice cream. **\$10**

DEEP FRIED ICE CREAM

A Mexican original dessert. Perfect for sharing. **\$9**

MEXICO CITY CHEESECAKE

\$9

* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-born illness.

ALAMO Signature Margaritas

Our margaritas are served on the rocks and made with top shelf mixes.

No. 1 CONEJO VALLEY MARGARITA – Our #1 Seller \$14
Made with Patron Silver Tequila.

No. 2 JALAPEÑO LIME MARGARITA \$14
Made with 21 Seeds Jalapeño infused tequila, agave nectar, and jalapeño slices.

No. 3 SUNSHINE MARGARITA \$15
Made with Don Julio Blanco Tequila, agave nectar, fresh orange juice and lemon juice. Chile lime salted rim. Hand shaken, served only on the rocks.

No. 4 DON JULIO BLANCO CADILLAC MARGARITA \$16
Made with Don Julio Silver Tequila and Grand Marnier liqueur.

No. 5 ORGANIC SKINNY MARGARITA \$15
Made with “USDA ORGANIC” Tres Agaves Organic Silver Tequila, agave nectar and fresh juices.

No. 6 MANGO & CHAMOY MARGARITA \$14
A flavorful margarita made with Jose Cuervo Silver Tequila.

No. 7 TRUE FRUIT MARGARITA \$13
Choose: Mango, Blueberry, Peach, Raspberry or Strawberry.

No. 8 EL REY (THE KING) MARGARITA \$16
Made with Herradura Reposado, agave nectar and floater of Gran Marnier with a splash of cranberry.

No. 9 THE ALAMO MARGARITA \$13
Made with Montezuma Gold Tequila and Triple Sec. Served on the rocks or blended.

No. 10 CUCUMBER & LIME MARGARITA \$14
Made with fresh cucumbers, Hornitos Silver Tequila, and agave nectar.

No. 11 PINEAPPLE SIGNATURE MARGARITA \$16
Hand shaken 21 Seeds Jalapeño Silver Tequila. Dole Pineapple Juice, lime juice and jalapeño and pineapple garnish. Served only on the rocks.

No. 12 RASPBERRY CHAMBORD MARGARITA \$15
A perfect blend of raspberry Chambord liqueur, Jose Cuervo Silver Tequila and sweet and sour mix. Hand shaken. Served on the rocks. Sugar on the rim.

Add a side shot of Gran Marnier for only **\$3.00**

BUILD YOUR OWN MARGARITA

Choose either Silver or Reposado or Anejo Tequila

PATRON
DON JULIO
CABO WABO
HERRADURA
CORRALEJO
TRES GENERACIONES

100%
BLUE AGAVE
TEQUILA

HORNITOS
1800 RESERVA
AVION
CAZADORES
CASAMIGOS
CASA NOBLE

CANTINA SELECTION DRAFTS

20oz Your Choices:

Coors Light \$7 abv 4.2%	Topa Topa Chief Peak IPA \$8 abv 7.0%
Elysian Space Dust IPA \$8 abv 6.2%	Dos Equis Amber \$7 abv 4.7%
Firestone 805 Blonde \$8 abv 4.7%	Fig Mountain Dainsh Red Lager \$8 abv 5.5%
Firestone Mind Haze IPA \$8 abv 6.2%	Miller Light \$7 abv 4.2%
Modelo Especial \$7 abv 4.4%	Alamo Micheladas \$11
Pacifico \$8 abv 4.4%	

Domestic and International BOTTLES

Bohemia \$8	Dos Equis Amber \$6	Stella Artois \$8
Budweiser \$5	Dos Equis Lager \$6	Sierra Nevada \$8
Bud Light \$5	Guinness \$7	Tecaté \$6
Carta Blanca \$7	Heineken \$7	Victoria \$8
Coors \$5	Lagunitas IPA \$8	Blue Moon \$8
Coors Light \$5	Michelob Ultra \$5	Negra Modelo \$8
Corona \$8	Miller Lite \$5	
Corona Premier \$7	Modelo Especial \$8	

Specialty COCKTAILS

MOSCOW MULE \$12
Made with Tito’s Vodka and Fever Tree Ginger Beer, fresh lime and mint.

HORCHATA LOCO \$12
An Alamo favorite. Hurricane glass filled with authentic horchata, Rumchata and Fireball Whiskey.

PATRON TEQUILA SUNRISE \$12
The Tequila Sunrise @ The Alamo is made with Patron Silver Tequila, orange juice, creme de cassis and grenadine. Originated in Tijuana, Baja California.

PALOMA COCKTAIL \$12
One of our best cocktails. Made with Don Julio Silver Tequila, splash of grapefruit juice and Jarritos cane sugar grapefruit soda and Chile Lime salt on the rim.

WATERMELON MEXICAN CANDY SHOT \$10
Get a round of shots for the table! Goes down smooth.

MALIBU PIÑA COLADA \$12
Classic cocktail. Can’t go wrong with the smooth Malibu rum, pineapple juice and piña colada coconut mix. Served blended or on the rocks.

BAHAMA MAMA \$11
Special cocktail made with Captain Morgan Rum, orange juice, pineapple juice, grenadine and a lime squeeze.

18% gratuity automatically included to parties of 10 or more.