

DON JULIO

MEXICAN KITCHEN & TEQUILA BAR



SCAN CODE FOR LUNCH MENU
FROM 11:00 AM TO 2:00 PM

© DONJULIOMEXICANKITCHEN

ANTOJITOS

SIGNATURE GUACAMOLE: Guacamole tradicional. \$11.99

Add: Chopped Bacon \$2.00 | Chicharrón \$2.00 | Queso Fresco \$2.00

DON JULIO SAMPLER: Sliced steak, tostones, crispy taquitos, cheese quesadilla, guacamole & our famous queso dip. \$28.99

DON JULIO LOADED NACHOS: Shredded cheese, lettuce, guacamole, crema, jalapeño, tomatoes & our famous queso dip. Grilled chicken \$13.99 | Grilled Shrimp \$15.50 | Grilled Steak \$16.00 | Black beans or refried beans \$12.50 | Ground Beef or Shredded chicken \$13.00 | Trio \$19.00

DON JULIO DIPS: Guacamole Dip \$6.00 | Queso Dip Small \$6.75 | Large \$10.50

LETTUCE WRAP TACOS: Healthy romaine lettuce wraps. Sautéed bell peppers, tomatoes, roasted corn, onions, crema & shredded cheese.

Grilled Chicken \$14.99 | Grilled Shrimp \$16.00 | Grilled Steak \$16.50

AGUACATES RELLENOS: Two halves of a fresh avocado stuffed with sautéed onions, tomatoes, a side of cilantro rice & chipotle salsa. Grilled Chicken \$12.50 | Grilled Shrimp \$14.50 | Grilled Steak \$14.75

QUESO FUNDIDO: Melted Oaxaca cheese served with a side of guacamole, crema, pico de gallo & your choice of corn or flour tortillas. Chorizo \$11.50 | Shrimp \$12.50

ESQUITES: Roasted corn with lime, mayo, cilantro, cotija cheese & tajin. \$7.00

TOSTONES LOCOS: Two (2) crispy tostón style plantains with guacamole, queso fresco, pico de gallo & chipotle salsa. Grilled Chicken \$12.50

Grilled Shrimp \$14.50 | Grilled Steak \$14.99

MEXICAN STREET CORN: Four (4) elote halves mexican style with queso dip, cotija cheese, crema, cilantro & tajin. \$9.00

CARNE Y POLLO

CLAZE AZUL TOMAHAWK ★ NEW ITEM ★

Claze Azul Tequila flamed tomahawk Steak served with guacamole, grill nopal (baby cactus), Grilled onions and tomatoes, Grilled serrano pepper and your choice of corn or flour tortillas. Note (check for cooking Time and availability) MARKET PRICE

CARNE ASADA: USDA Choice Ancho Adobo Ribeye Steak served with Mexican rice, refried beans, romaine lettuce, guacamole, crema, pico de gallo, queso fresco, grilled onions & roasted serrano pepper. With your choice of corn or flour tortillas. \$28.00
Add shrimp \$4.00



Tomahawk

CINCO DE MAYO T-BONE: Mezcal Adobo Grilled T-Bone Steak with Don Julio salad, queso fresco, grilled onions & roasted serrano pepper. Served with Mexican rice, refried beans & your choice of corn or flour tortillas. \$28.00 | Add shrimp \$4.00

DON JULIO PARRILLADA: USDA Choice Grilled Ribeye Steak, Grilled Chicken breast, Tilapia fillet & Shrimp, cooked with grilled onions & tomatoes. Flamed at the table with tequila blanco. Served with Mexican rice, refried beans, romaine lettuce, guacamole, crema, pico de gallo & your choice of corn or flour tortillas. \$39.00 | Add fajita salad \$5.00

SHORT RIBS SAN MIGUEL ALLENDE STYLE ★ NEW ITEM ★

Slow cooked Short Ribs on a guajillo pepper sauce with onions, fingerling potatoes, black beans & queso fresco, serrano peppers and your choice of corn or flour tortillas. \$28.99

MOLCAJETE: Ancho Adobo Steak, Chicken, Shrimp, Pork, Chorizo, Grilled onions, bell peppers, Shredded cheese & avocado. Served in a hot lava rock with mexican rice, refried beans, romaine lettuce, guacamole, crema, pico de gallo & your choice of corn or flour tortillas. \$35.00 | Add fajita salad \$5.00

POLLO HAWAIANO ★ NEW ITEM ★

Grilled Chicken breast marinated and cooked with pineapple sauce, maduros (sweet fried plantains), crispy tortillas chips, pico de gallo, avocado slice on a bed of cilantro rice, finished with a dressing of pineapple sauce. \$21.99

POLLO ASADO: Grilled guajillo adobo Chicken breast with caramelized onions, Mexican rice, refried beans, romaine lettuce, guacamole, crema, pico de gallo & your choice of corn or flour tortillas. \$17.50 | Add shrimp. \$4.00

CHORIPOLLO: Two Grilled guajillo adobo Chicken breast topped with Mexican Chorizo and melted cheese. Served with Mexican rice, refried beans & your choice of corn or flour tortillas. \$20.00

CARNITAS: Slow roasted Guanajuato style Pork served with Mexican rice, refried beans, romaine lettuce, guacamole, crema, pico de gallo, pickled red onions, molcajete salsa & your choice of corn or flour tortillas. \$21.00

GUANAJUATO STYLE PATA DE BORREGO: Lamb Shank braised in guajillo adobo served with Don Julio salad, Mexican rice, black beans, fresh avocado & your choice of flour or corn tortillas. \$21.00

FAJITAS DON JULIO: Cooked with grilled onions, bell peppers & tomatoes. Served with Mexican rice, refried beans, romaine lettuce, guacamole, crema & pico de gallo. With your choice of corn or flour tortillas.

Grilled Chicken \$19.50 | Carnitas \$20.50 | Grilled Shrimp \$21.50
Grilled Steak \$22.00 | Trio \$25.00 | Choripollo \$23.99

FAJITAS VEGANAS: Cooked with grilled veggies, onions, bell peppers, tomatoes, mushrooms & roasted corn. Served with cilantro rice, black beans, lettuce, guacamole & pico de gallo. With your choice of corn or flour tortillas. \$18.00

*please inform your server about your vegetarian preference.

SOUPS & ENSALADAS

CHICKEN TORTILLA SOUP: Shredded Chicken breast in a rich broth with Mexican rice & pico de gallo. Topped with corn tortilla strips & avocado slices. \$8.00

SHRIMP VEGETABLE SOUP: Shrimp cooked in our Mexican style broth, with mixed veggies & pico de gallo. Served with a side of cilantro rice. \$11.00

CABO WABO SALAD: Romaine lettuce with queso fresco, red onions, tomatoes, cucumber, mandarin, crispy tortilla strips & our mango Mezcal dressing. \$10.50 Grilled Chicken \$14.00 | Grilled Steak \$15.50
Shrimp \$16.00 | Salmon \$19.99

TACO SALAD: Edible taco bowl filled with romaine lettuce, diced tomatoes, crema, shredded cheese & guacamole.

Ground Beef \$12.99 | Shredded Chicken \$12.99

Grilled chicken \$14.00 | Carnitas \$14.00

Grilled Veggies \$14.50 | Shrimp \$15.00 | Grilled Steak \$15.50

MARISCOS

CAMARONES A LA MEXICANA: Jumbo Shrimp Grilled to perfection, served with cilantro rice, Don Julio salad, lime & your choice of corn or flour tortillas. Spicy chipotle, garlic or poblano salsa. \$18.99

HUACHINANGO FRITO: Whole fried Snapper served with Don Julio salad, sliced avocado, lime, molcajete salsa, cilantro rice & your choice of corn or flour tortillas. (MARKET PRICE) Add. Shrimp. \$4.00



* Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify us during the ordering process of any known food allergies. Specific dishes do contain nuts or use ingredients that may be manufactured in a facility that processes nuts. 18% gratuity added to parties on tabs of more than \$200, 20% gratuity added to parties of six (6) adults or more, 22% gratuity added to parties of twenty (20) adults or more.



SCAN CODE FOR BRUNCH MENU
SUNDAYS 11:00 AM TO 3:00 PM

📍 DONJULIOMEXICANKITCHEN

CEVICHE: Marinated raw and cooked in lime juice with red onions, jalapeño, tomatoes, cilantro, tajin & avocado.

*Raw Tilapia \$15.25 | Cooked Shrimp \$16.99
Cooked Octopus \$17.99 | Trio Ceviche \$19.99

COCTEL CAMARONES: Chilled Mexican Shrimp in a tangy tomato sauce with cilantro, serrano peppers & onions. \$18.99
Choice Octopus \$25.99 | Duo \$23.99

SALMÓN VERACRUZANO: Grilled Salmon on a bed of cilantro rice with sautéed fresh vegetables. Served with our housemade mango Mezcal salsa on the side. \$20.00 | Add Shrimp \$4.00

DON SACRAMENTO

DON JULIO BOWL: Cilantro rice, black beans, romaine lettuce, fresh avocado, roasted corn, shredded cheese, crema & pico de gallo. Grilled Chicken \$13.99 | Carnitas \$14.99
Grilled Veggies \$13.99 | Grilled Shrimp \$16.50
Grilled Steak \$18.50 | Duo \$18.99 | Trio \$20.99

SIGNATURE CHIMICHANGA: Crispy flour tortilla filled with your choice of Shredded Chicken, Ground Beef or Refried Beans, on a bed of roasted ranchera salsa. Topped with melted queso. Served with Mexican rice, romaine lettuce, guacamole, crema & pico de gallo. \$12.99

PREMIUM OPTIONS:

Grilled Chicken \$14.50 | Carnitas \$15.99 | Grilled Veggies \$14.99
Grilled Shrimp \$16.50 | Grilled steak \$16.99 | Duo \$17.99
Trio \$19.99

QUESADILLA DON JULIO: Crispy rilled flour tortilla filled with shredded cheese, served with Mexican rice, romaine lettuce, guacamole, crema & pico de gallo.

Ground Beef \$12.99 | Shredded Chicken \$12.99
Grilled Chicken \$14.50 | Carnitas \$15.50 | Grilled Veggies \$14.99
Grilled Shrimp \$15.50 | Grilled Steak \$16.00
Birria \$16.50 | Duo \$17.99 | Trio \$19.99

*Try our quesadilla a la carta with no sides for \$4 less.

DON JULIO
MEXICAN KITCHEN & TEQUILA BAR

BURRITO CALIFORNIA: Grande flour tortilla burrito filled with Mexican rice, refried beans, romaine lettuce, guacamole, crema & pico de gallo. Topped with melted queso dip.
Grilled Chicken \$14.00 | Carnitas \$14.00 | Grilled Veggies \$14.00
Grilled Shrimp \$16.50 | Grilled Steak \$17.00
Duo \$17.99 | Trio \$18.99

BURRITO MEXICANO: Two (2) flour tortilla burritos filled with grilled onions & bell peppers. Topped with melted queso, romaine lettuce, guacamole, crema & pico de gallo.
Grilled Chicken \$16.50 | Carnitas \$17.50 | Grilled Shrimp \$18.00
Grilled Steak \$18.50 | Duo \$18.99 | Trio \$19.99

FLAUTAS: Four (4) lightly fried corn tortillas, stuffed with guajillo adobo Shredded Chicken. Topped with queso fresco, romaine lettuce, crema, tomatoes, red onions, avocado & roasted molcajete salsa. \$16.00

ENCHILADAS

ENCHILADAS CANTINFLAS: Two (2) mole adobo Shredded Chicken enchiladas with our Abuela's Traditional mole sauce & queso fresco. Served with romain lettuce, guacamole, crema & pico de gallo. With your choice of refried beans or Mexican rice. \$16.50

ENCHILADAS AZTECA: USDA Choice Grilled Ribeye Steak topped with grilled onions. Served with two (2) cheese enchiladas smothered in our housemade salsa on a hot sizzling skillet, Mexican rice, refried beans, romaine lettuce, guacamole, crema & pico de gallo. Grilled Chicken \$17.00 | Grilled Steak \$18.00

ENCHILADAS ENSENADA: Two (2) luxurious Lobster enchiladas in our seafood sauce. Served with cilantro rice, romaine lettuce, guacamole, crema & pico de gallo. \$18.99

ENCHILADAS RANCHERAS: Two (2) cheese enchiladas topped with your choice of protein, onions & bell peppers, finished in our housemade salsa. Served with romaine lettuce, guacamole, crema & pico de gallo. With your choice of mexican rice or refried beans.
Grilled Chicken \$15.00 | Carnitas \$16.00
Grilled Shrimp \$16.50 | Grilled steak \$17.00

ENCHILADAS VERDES: Two (2) Shredded Chicken enchiladas served with Mexican rice, lettuce, guacamole, crema & pico de gallo in our tangy tomatillo salsa. \$14.99

HANDCRAFTED TAQUERÍA

Order of three (3) tacos, served with Mexican rice and refried beans.

AL PASTOR: Guajillo Adobo Roasted Pork marinated for 24-hours. Comes with cilantro, pineapple, red onions & roasted molcajete salsa. Served in corn tortillas. \$16.00

CAMARON: Chipotle marinated Shrimp, repollo, pico de gallo & chipotle salsa. Served in flour tortillas. \$18.50

BAJA FISH TACOS: Corona battered fried Cod Fish, served in flour tortillas. Garnished with tropical repollo escabeche. \$18.50

PULPO: Fire Grilled Octopus, spiced with guajillo adobo & garnished with tropical repollo escabeche. \$19.00

BIRRIA TACOS: Adobo Guajillo Braised Beef Brisket served in crispy corn tortillas, with cheese, red onions, cilantro, lime, molcajete salsa & caldo broth-to dip in. \$18.50

ASADA: Ancho Adobo Steak, cilantro, red onions & roasted molcajete salsa. Served in corn tortillas. \$16.00

CARNITAS: Slow Roasted Pork, cilantro, red onions & roasted molcajete salsa. Served in corn tortillas. \$16.00

POLLO ASADO: Guajillo Adobo Chicken, cilantro, red onions & roasted molcajete salsa. Served in corn tortillas. \$16.00

VEGANOS: Seasoned plant-based protein, cilantro, red onions, avocado, cilantro rice & black beans. Served in corn tortillas. \$18.50

CREATE YOUR OWN VEGETARIAN COMBO

*Please inform your server about your vegetarian preference

All combinations served with cilantro rice & black beans.

Pick 1 \$9.00 | Pick 2 \$12.00 | Pick 3 \$14.00
Add lettuce, guacamole, crema & tomatoes. \$2.00

CHOOSE YOUR ITEM:

Taco, Burrito, Enchilada,
Chiquita Quesadilla or
Cheese Chile Relleno.

OPTIONS:

Grilled Veggies, Black Beans,
Mushrooms or Shredded
Cheese.

CREATE YOUR OWN COMBO

All combinations served with Mexican rice & refried beans.

Pick 1 \$9.00 | Pick 2 \$12.00 | Pick 3 \$14.00
Add lettuce, guacamole, crema & tomatoes. \$2.00

CHOOSE YOUR ITEM:

Taco, Burrito, Enchilada,
Chiquita Quesadilla, Chicken
Tamal or Cheese Chile Relleno.

OPTIONS:

Ground Beef, Shredded
Chicken, Refried Beans or
Shredded Cheese.

PREMIUM OPTIONS:

Grilled Chicken, Carnitas, Grilled Steak or Grilled Shrimp.
\$2.00 Extra for each additional item.

KIDS MENU

10 years & under includes a soft drink. \$8.00

- Steak & fries add cheese \$2.00
- Chicken fingers with fries • Grilled chicken with fries.
- Burrito & rice. • Soft or hard Taco, rice & beans.
- Quesadilla & rice. • Enchilada & rice.

Choice of: Cheese, Refried Beans, Ground Beef or Shredded Chicken.

POSTRES

ANTONELLA'S BROWNIE: Delicious fudge brownie filled with caramel and topped with creamy. Served with vanilla ice cream \$8.25

CHURROS: Traditional fried pastry covered in cinnamon sugar. Served with cajeta, chocolate dipping sauce & vanilla ice cream. \$7.25

FLAN: Mexican style caramel custard served with kahlúa sauce and whipped cream. \$7.25

PASTEL TRES LECHE: Our version of the traditional mexican party cake served with strawberries in syrup. \$7.25

FRIED ICE CREAM: Vanilla ice cream crusted & fried, served on a sweet chocolate tostada with cajeta & whipped cream. \$7.25

A LA CARTA

CHIPS & SALSA: \$4.00

SOFT/HARD TACO: Shredded chicken or ground beef. One (1) \$3.00 | Three (3) \$8.50

SOFT/HARD TACO EXTREME: Shredded Chicken or Ground Beef crema, tomatoes & guacamole. One (1) \$4.00 | Three (3) \$11.50

ENCHILADAS: Choice of Shredded Chicken, Ground Beef, cheese or refried beans in our enchilada melted cheese. One (1) \$3.00 | Three (3) \$8.50

CLÁSICO TAMAL DE LA CASA: Shredded Chicken with our tangy salsa verde or Abuela's mole sauce & melted cheese. One (1) \$4.00 | Three (3) \$11.50

SIDES

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| Salsa habanero. \$1.50 | Roasted serrano chiles (3). \$3.50 |
| Salsa verde. \$1.50 | Romaine lettuce. \$1.99 |
| Molcajete salsa. \$1.50 | Queso fresco. \$2.00 |
| Pico de gallo. \$1.50 | Mexican rice. \$2.50 |
| Crema. \$1.50 | Cilantro rice. \$2.50 |
| Shredded cheese. \$1.50 | Refried beans. \$2.50 |
| Order of tortillas (3) \$1.50 | Black beans. \$2.50 |
| Fresh or pickled jalapeños. \$1.50 | French fries. \$2.99 |
| Guacamole \$2.00 | Bandera salad. \$4.50 |
| Grilled bell peppers. \$1.99 | Grilled veggies. \$4.50 |
| Grilled onions. \$1.99 | Fajita salad. \$6.00 |
| Don julio salad. \$4.50 | Sweet plantains or tostones. \$6.00 |

SOFT DRINKS

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| Perrier sparkling water. \$3.50 | Milk or Cofee. \$3.50 |
| Mexican bottled Coca Cola. \$3.50 | Bottled water. \$3.00 |
| Pepsi, Diet Pepsi, Sierra Mist, Orange, Lemonade, Mt.Dew, Dr.Pepper & Peach Tea. \$3.50 | |
| Juice: Orange, Cranberry, Apple, Pineapple & Sweet / Unsweet Iced Tea. \$3.50 | |

AGUAS FRESCAS JARRITOS

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| Horchata, Strawberry, Guava, Mango, Passion Fruit, Jamaica. (No Refills) \$4.00 | Flavors: Fruit Punch, Pineapple, Mandarin. \$3.50 |
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