

Botanas/*Appetizers*

NACHOS LA CHATA

A bed of freshly made corn tortilla chips topped with refried beans, cheese, diced tomatoes and sour cream. Comes with your choice of shredded pork, shredded chicken breast or seasoned ground beef. \$8.99

CHEESE NACHOS

Fresh corn tortilla chips topped with cheese and diced tomatoes. \$4.99

PICADILLO CHEESE DIP

Seasoned ground beef with cilantro, diced tomatoes and our house blend of melted cheeses. \$7.99

QUESO FUNDIDO

Baked Chihuahua cheese. \$6.29

Add spicy Chorizo. \$7.29

POBLANO CHEESE DIP

Chihuahua cheese and sour cream sauce mixed with fire-roasted Poblano peppers and house spices. \$7.99

SALSA MEXICANA

Traditional salsa made with fresh diced tomatoes, onions, jalapeño peppers and cilantro. \$4.99

GUACAMOLE

Made to order Hass avocados blended with fresh diced tomatoes, onions and jalapeño peppers. Served with fresh tortilla chips. \$4.99

CAMARONES A LA DIABLA OR AL MOJO DE AJO

Butterfly shrimp sautéed in a fiery red de Arbol hot sauce or delicious melted garlic butter. \$7.99

POBLANO SKINS

2 large roasted Poblano peppers, peeled and halved, smothered in Chihuahua cheese and house spices. Baked and served with fresh Salsa Mexicana and sour cream. \$11.99

Ensaladas/Salads & Soups

ENSALADA DE LAS CASA

Crisp lettuce, fresh diced tomatoes, onions, green peppers and shredded Chihuahua cheese. \$4.99

TACO SALAD

Crispy tortilla shell filled with your choice of shredded pork, seasoned ground beef, or diced chicken breast. Topped with fresh lettuce, onions, green peppers, shredded Chihuahua cheese and diced tomatoes. \$7.99

SHRIMP SALAD

Butterfly shrimp mixed with fresh diced tomatoes, onions and cilantro. Garnished with avocado, fresh orange slices and crispy tortilla chips. \$9.99

CHICKEN CONSOMME

Light homemade soup with shredded chicken breast, rice, diced tomatoes, onions and cilantro. \$5.29

TORTILLA SOUP

Rich flavored Pasilla chile soup with shredded chicken, avocado, Chihuahua cheese and crisp y tortilla strips. \$5.99

POZOLE

Traditional soup made with tender pieces of pork and hominy. Served with shredded lettuce, onions and lime. \$8.99

A La Carta/A La Carte

SOFT TACO

Warm soft corn tortillas filled with your choice of meat. Served with shredded Chihuahua cheese, fresh diced tomatoes, onions and cilantro. \$2.79

Carne Asada – Grilled Angus steak **Carne Adobada** –Marinated Chile Ancho Angus steak, grilled

Carnitas – Braised pork Ancho chicken breast, grilled

Pollo Adobado – Marinated Chile

TAQUITO

Fresh corn tortillas filled with your choice of shredded pork or shredded chicken breast, rolled and deep fried. Topped with crisp lettuce, Salsa de Oregano and Queso Fresco. \$2.49

TACO DORADO

A folded corn tortilla filled with your choice of mashed potatoes or refried beans,

deep fried. Topped with fresh lettuce, Salsa de Oregano and Queso Fresco . \$2.49

ENCHILADA ROJA

A soft corn tortilla filled with your choice of shredded pork, season ground beef or shredded chicken breast, Chihuahua cheese and onions, dipped in our house red enchilada sauce. Baked and topped with lettuce, Salsa de Oregano and Queso Fresco . \$2.99

ENCHILADA VERDE

A soft corn tortilla filled with your choice of shredded pork, season ground beef or shredded chicken breast, Chihuahua cheese and onions, dipped in our spicy green tomatillo sauce topped with melted Chihuahua cheese. \$ 2.99

BURRITO

A flour tortilla filled with beans, onions, tomatoes, Chihuahua cheese and your choice of shredded pork, season ground beef or shredded chicken breast. Smothered in your choice of spicy green Tomatillo sauce or mild red tomato sauce. Topped with melted Chihuahua cheese. \$4.29

TAMAL

Homemade masa dough, filled with tender pieces of pork, wrapped in a corn husk and then steamed. \$2.65

Covered with mild red tomato sauce or spicy green Tomatillo sauce and melted Chihuahua cheese. \$3.65

TOSTADA

A crispy fried corn tortilla layered with refried beans and your choice of seasoned ground beef, shredded pork or shredded chicken breast. Topped with crisp lettuce, Salsa de Oregano and Queso Fresco. \$3.29

QUESADILLA

Grilled flour tortilla filled with Chihuahua cheese \$2.25

Add your choice of shredded pork, seasoned ground beef or shredded chicken breast. \$3.25

CHILE RELLENO

A Poblano pepper, fire roasted, peeled and stuffed with Chihuahua cheese. Coated with egg batter and fried golden brown. Topped with Salsa de Oregano. \$4.99

EMPANANDA

Handmade turnover filled with seasoned ground beef, fried until golden brown. \$2.25

Topped with lettuce, sour cream and fresh diced tomatoes. \$2.99

Orden Sencilla/Side Orders

ARROZ/MEXICAN RICE

\$2.75

FRIJOLES REFritos/REFRIED BEANS

\$2.75

ELOTE CON RAJAS/SAUTÉED CORN WITH FIRE ROASTED POBLANO PEPPERS STRIPS

\$3.95

GUACAMOLE

\$2.99

CHILES/PICKLED JALAPENOS

\$0.99

TORTILLAS (3 FLOUR OR CORN)

\$0.99

CREMA/SOUR CREAM

\$0.99

Platillos Principales/Main Dishes

FAJITAS

Choose between tender strips of marinated Angus steak, chicken breast or a combination. Grilled with sautéed peppers and onions. Served with sour cream, Salsa Mexicana, refried beans, and warm tortillas. \$13.99

Add fresh guacamole. \$1.25

CARNE ASADA

Charbroiled 8oz New York Strip. Served with refried beans, Salsa Mexicana and warm tortillas. \$15.99

CARNE GUISADA

Tender strips of marinated Angus steak, sautéed with onions. Simmered in a tomato sauce. Served with rice, refried beans and warm tortillas. \$12.99

FAJITAS DE CAMARON

A half pound of butterfly shrimp sautéed with green peppers and onions. Served with rice, Salsa Mexicana, sour cream and warm tortillas. \$14.99

Add fresh guacamole. \$1.25

CAMARONES AL MOJO DE AJO or A LA DIABLA

A half a pound of butterfly shrimp sautéed in our delicious garlic butter or in a fiery red de Arbol hot sauce. Served on a bed of rice with a house salad. \$13.99

TILAPIA FILLET TACOS

Two soft tortillas filled with fillets of Tilapia. Served with rice and salsa Mexicana. \$11.99

POLLO EN CHIPOTLE

Tender pieces of chicken breast simmered in a creamy chipotle pepper sauce. Served with rice, house salad and warm tortillas. \$11.99

POLLO EN MOLE

Tender pieces of chicken breast simmered in a spicy Mole Poblano sauce. Served with rice, refried beans and warm tortillas. \$11.99

CARNE CON CHILE

Tender pieces of pork simmered in a spicy roasted tomatillo sauce. Served with rice, refried beans and warm tortillas. \$12.99

TAMALES

Two homemade shredded pork tamales wrapped in a corn husk. Served with rice and refried beans. \$10.59

With house red tomato sauce or spicy green tomatillo sauce topped with melted chihuahua cheese. \$12.59

CHILLE RELLENO

A Poblano pepper, fire roasted, peeled and stuffed with Chihuahua cheese, then coated with a fluffy egg batter and fried, topped with salsa. Served with rice and refried beans. \$10.29

CHILAQUILES

Casserole made with tortilla strips fried until crisp, bathed in red or green sauce, topped with your choice of meat and Chihuahua cheese. Served with beans. \$11.99

ENCHILADAS

Two corn tortillas filled with cheese, folded and rolled with onions and your choice of sautéed ground beef, shredded pork or shredded chicken breast. Served with rice and refried beans. Choose spicy green tomatillo sauce or red sauce. \$11.29

QUESADILLAS

Three flour tortillas folded, filled with Chihuahua cheese grilled. Served with rice and refried beans. \$10.99

Add your choice of sautéed ground beef, shredded pork or shredded chicken breast. \$13.99

LA CHATA PLATE

Our sampler platter: Seasoned ground beef Sope, cheese Quesadilla, and shredded pork Taquito. Served with rice and refried beans. NO SUBSTITUTIONS PLEASE. \$12.99

Almuerzos/Lunch Dishes

Single Items served with Rice and Refried Beans

(Served Monday through Friday until 2:30 pm)

TACO

One soft corn tortilla taco with your choice of meat. \$7.25

TAMAL

Homemade masa dough, filled with shredded pork. Wrapped in a corn husk,

steamed. \$7.25

TAMAL CON SALSA

Homemade masa dough, filled with tender pieces of pork, wrapped in a corn husk, steamed, with red or green sauce and Chihuahua cheese. \$8.25

QUESADILLAS

Two flour tortillas folded, filled with Chihuahua cheese grilled \$8.25

QUESADILLA CON CARNE

One quesadilla with your choice of meat, sautéed ground beef, shredded pork or chicken. \$7.75

BURRITO

A flour tortilla filled with beans, onions, tomatoes, Chihuahua cheese and your choice of shredded pork, season ground beef or shredded chicken breast. Smothered in your choice of spicy green Tomatillo sauce or mild red tomato sauce. Topped with melted Chihuahua cheese. \$8.75

TAQUITOS

Two Taquitos with your choice of shredded pork or chicken. \$8.95

TOSTADA

One tostada with your choice of seasoned ground beef, shredded pork or shredded chicken. \$7.25

TACOS DORADOS

Two tacos with your choice of refried beans or mashed potatoes. \$8.95

EMPANANDA

Turnover filled with seasoned ground beef, fried until golden brown. \$6.75

ENCHILADA

In green tomatillo sauce (hot) or in red sauce (mild). \$7.95

Ninos/Children's Menu

(under 10 years old)

QUESADILLA Served with rice & beans \$3.79

TACO Served with rice & beans \$3.99

QUESADILLA CON CARNE (meat) \$4.79

TAQUITO served with rice & beans \$3.79

ARROZ ó FRIOLES (rice or beans) \$1.49

BURRITO served with rice & beans \$3.99

Postres/Desserts

SOPAPILLA

A puffed pastry topped with honey and cinnamon sugar. Served with a scoop of vanilla ice cream. \$4.79

CHURROS

Rope-shaped, deep-fried fritter dusted with cinnamon and sugar. Served with a scoop of vanilla ice cream. \$4.79

FLAN

Homemade creamy vanilla custard in a caramel sauce. \$4.79

VANILLA ICE CREAM \$1.99

Bebidas/Beverages

(Complimentary refills on soft drinks, coffee and tea)

SODA

Coke, Diet Coke, Dr. Pepper, Sprite, Lemonade

TE HELADO

Gold Peak: Green tea, Raspberry tea and unsweetened Black tea

CAFÉ Coffee

Chocoate Caliente Hot Chocolate

LECHE Milk (white or chocolate)

JUGO DE NARANJA Orange Juice

JARRITOS Mexican Soda: Tamarind, Mandarin or Guava

HORCHATA A traditional beverage made out of cinnamon and rice milk

CERVEZA/Beer & Wine

CERVEZA MEXICANA

Bohemia, Carta Blanca, Corona, Cornona Light, Sol, Dos Equis Lager, Dos Equis Amber, Negra Modelo, Modelo Especial, Pacifico and Tecate

CERVEZA NACIONAL

Domestic Bottled Beer – Budweiser, Bud Light, Bud Select, Bud Lime, Busch, Miller Lite, Michelob Light, Michelob Ultra and O'Doul's (non alcoholic)

WINES

House wine by the glass: Chardonnay, White Zinfandel, Pinot Grigio, Merlot and Cabernet Sauvignon

Salsas y Mas/Carry out only

SALSA PICOSA Hot Sauce 5 oz bottle \$4.99

SALSA HABANERA Habanero Peppers Hot Sauce 5 oz bottle \$4.99

SALSA VERDE Tomatillo Green Sauce 6 oz \$4.99

SALSA ROJA Mild Sauce 6 oz \$3.99

Mild Sauce 12 oz \$4.99

TOTOPOS Corn Chips 7oz. bag \$4.99

LA CHATA MARGARITA MIX Non-Alcoholic Margarita Mix 1gal.
\$26.99

As we prepare each dish fresh for our customers, please consider extra time in preparation of your order.

Consumption of raw or partially cooked foods may be harmful to your health.

All selections are authentic Mexican dishes prepared with the finest ingredients.

Additional charges will apply to all substitutions or changes.

We proudly accept MasterCard, Visa, Discover or American Express

18% Gratuity will be added to parties of 6 or more

Thank You

Come back and see us often!

Dine in, Outdoor dining* or Carry out

*(weather permitting)