

GUACAMOLE

Made fresh daily with Haas avocado, cilantro, lime juice and red onion. Served mild, but you can spice it up with pico de gallo from the salsa bar.

SMALL \$1.99
LARGE..... \$3.99

QUESO \$4.25

Creamy Monterey Jack cheese sauce - mild, or spicy with our pico de gallo.

CHILI CON QUESO \$5.49

A heartier version of our Queso, prepared with fresh made ground beef chili, onion, tomato, cilantro and jalapeño.

APPETIZERS

FIESTA NACHOS \$6.29

A generous stack of tricolor chips, black or pinto beans, smothered in queso and topped with sour cream and guacamole.

Add your choice of meat for \$1.49

QUESADILLAS \$6.89

Four flour tortilla slices filled with a mixture of shredded jack and cheddar cheese, diced green chiles and your choice of meat. Served with guacamole, sour cream and pico de gallo.

CANTINA WINGS \$9.98

Thick and meaty wings and drumettes tossed in our house made hot sauce. A slight twist on the original buffalo wing. Try them with our signature Baja Ranch or Creamy Blue Cheese dressing.

Medium, or spicy "Habanero Style"

FLAUTAS \$6.98

Four tightly rolled flour tortillas stuffed with our chipotle chicken or ground beef, shredded jack and cheddar cheese and fried to a satisfying crunch. Served with sour cream and guacamole.

COCONUT SHRIMP \$7.49

Six sweet and tangy coconut battered gulf shrimp, fried crispy and golden. Served with our sweet and spicy mango salsa.

JALAPEÑO POPPERS \$6.98

Six cream cheese filled jalapeños breaded and fried, served with Baja Ranch for dipping.

POPCORN SHRIMP \$7.29

Crispy fried rock shrimp, served with Baja Ranch for dipping.

BAJA SAMPLER * \$11.99

A mix of - queso sticks, coconut shrimp, cheese quesadilla, popcorn shrimp, jalapeño poppers, and flautas served with our Baja Ranch, sour cream, mango salsa and guacamole.

*not available for 1/2 price appetizer discount

SALADS AND SOUP

Dressing choices: Baja Ranch, Blue Cheese, Caesar, Cilantro-Lime Vinaigrette, and Light Ranch.

You may choose to have your salad prepared with any choice of our meats.

Basic meat choice add \$1.49

Fajita Chicken add..... \$1.99

Fajita Steak add \$2.49

Grilled Shrimp add \$3.99

HABANERO'S SALAD \$6.98

A large bowl lined with a twelve inch flour tortilla, filled with crisp romaine lettuce, cilantro rice, black or pinto beans, topped with shredded jack and cheddar cheese, corn salsa, and crispy tortilla strips.

CRISPY TACO SALAD \$8.49

Fresh romaine lettuce hearts and our seasoned ground beef, with shredded jack and cheddar cheese, black or pinto beans, pico de gallo, and avocado topped with crushed tortilla chips.

CAESAR SALAD \$6.98

Crisp romaine lettuce with fresh pico de gallo, cojita cheese and seasoned croutons. Tossed in our Caesar dressing.

CHICKEN TORTILLA SOUP... \$4.98

A hearty chicken broth seasoned with onion, cilantro, and tomatoes. We then add our chipotle chicken, fresh pico de gallo and shredded jack and cheddar cheese. Served in a large bowl topped with tortilla strips and a slice of avocado.



CHOICE OF MEATS

CHILI RUBBED STEAK

Grilled carne asada seasoned with our special blend of chili and other spices.

CHIPOTLE CHICKEN

Slow cooked all white meat chicken breast simmered in our chipotle seasonings, then hand shredded.

HABANEROS SWEET PORK

Sweet and savory, marinated, hand-pulled pork shoulder.

SHREDDED BEEF

Beef brisket seared to lock-in flavor and then slow cooked for eight hours with onion, tomato, garlic and special seasonings.

GROUND BEEF

80% lean ground beef prepared with our special blend of spices, fresh onion, garlic and cilantro. Made fresh daily in our kitchen - no corporate fast food here!

POPCORN SHRIMP

Crispy fried pacific rock shrimp.

MEXICAN PIZZA

A crispy thin 12 inch flour tortilla crust, covered with salsa roja and shredded jack and cheddar cheese

THE CANCUN \$9.79

Chili rubbed steak, feta cheese, cilantro and onions.

THE ACAPULCO..... \$9.79

Chipotle chicken, fire roasted red and green bell peppers, pablano chiles, cilantro and onions.

SWEET PORK \$9.79

Habanero's sweet pork, pineapple, cilantro and onions.

THE CABO CAMARONE .. \$9.79

Popcorn shrimp, mango salsa, cilantro and onions.

RANCHERO \$9.79

Our seasoned ground beef with shredded jack and cheddar cheese.

ENTRADAS

TACOS \$7.69

Two soft flour or double layered corn tortillas filled with your choice of meat, crisp romaine lettuce, and shredded jack and cheddar cheese. Served with cilantro rice and black or pinto beans.

Al a Carte Taco..... \$2.49

ENCHILADAS..... \$7.49

Two flour tortillas filled with shredded jack and cheddar cheese and your choice of meat, then rolled and baked with our salsa roja.

Top with queso for \$1.49

Al a Carte Enchilada..... \$2.49

HOME WRECKER..... \$8.99

Bursting at the seams with cilantro rice, black or pinto beans, shredded jack and cheddar cheese, romaine lettuce, mild salsa, sour cream, and your choice of meat. This monstrosity is then rolled up and smothered in our salsa roja and queso. Fork lift sold separately.

YUCATAN BURRITO..... \$7.89

As big as the Peninsula itself. Filled with cilantro rice, black or pinto beans, shredded jack and cheddar cheese, shredded romaine lettuce and your choice of meat.

TIBURON BURRITO..... \$8.49

Beer battered Tilapia, fresh crunchy cabbage, feta cheese, pico de gallo, green onions, tangy Baja ranch, cilantro rice and black or pinto beans.

TEXITO \$8.29

A little bit of Texas, a whole lot of burrito. Chili Rubbed Steak tossed with Austin's Own BBQ sauce, with cilantro rice, pinto beans and shredded jack and cheddar cheese.

LOCAL ESPECIALES

BAJA FAJITAS

Roasted red and green bell peppers, pablano chiles and onion accompany your choice of flame grilled chicken, steak or shrimp. Served with shredded jack and cheddar cheese, sour cream and guacamole, and flour or corn tortillas.

Chicken..... \$9.99

Steak..... \$10.49

Combo chicken & steak..... \$10.49

Shrimp..... \$11.99

CHIPOTLE CAMARONES 9.99

Butterflied gulf shrimp sautéed in a spicy chipotle-garlic cream sauce and finished with fresh cilantro and lime. Served with cilantro rice, black or pinto beans and flour or corn tortillas.

COCONUT SHRIMP TACOS* 8.29

Sweet and tangy coconut shrimp, fresh crunchy cabbage and mango salsa. Served in two soft flour or double layered corn tortillas along with a side of cilantro rice, black or pinto beans.

*not available for taco Tuesday discount

BAJA STYLE FISH TACOS

Beer battered Tilapia served in two soft flour or double layered corn tortillas. Topped with fresh crunchy cabbage, feta cheese, pico de gallo, green onions, and tangy Baja ranch. Served with cilantro rice, black or pinto beans. Let the feeding frenzy begin! \$7.49

TIERRA Y MAR..... \$14.99

Top sirloin steak and Gulf shrimp kabobs marinated in tequila and spices alongside fire roasted red and green bell peppers, pablano chiles and onion. Served with cilantro rice and black or pinto beans.

KIDS MENU \$3.99

Choose from a single taco or enchilada, kid-sized quesadilla, niño burrito, or small nachos. Soft drink included.

DESSERTS \$2.99

Flan

Tres Leches

Five Layer Chocolate Cake

SOFT DRINKS \$1.89

Coca Cola, Diet Coke, Dr. Pepper, Iced Tea, Lemonade, Sprite

OTHER BEVERAGES \$2.00

Orange Juice, Cranberry Juice, Milk

SIDES/EXTRAS

SIDE SALAD \$2.99

RICE \$1.25

BEANS \$1.25

GUACAMOLE..... \$1.25

SOUR CREAM..... \$0.30

QUESO ADDED..... \$1.49

SALSA ROJA \$0.75

AVOCADO..... \$1.25

BAJA RANCH \$0.75

HAPPY HOUR 7 DAYS A WEEK

featuring 1/2 price appetizers
and Double Sized Drinks
at single sized prices
4pm-7pm every day

TACO TUESDAY

Entrée Taco Dinners
For only \$4.99

LATE NIGHT HAPPY HOUR

featuring Double Sized Drinks
at single sized prices
9pm-11pm every night