CARLOS & HARLEY'S EXM E C T \mathbf{T}

~ With Chef Luis Rodriguez ~

DISH KEY & KITCHEN FEE

Howdy, a 3% kitchen fee is added to your bill and goes to our non-tipped chefs, cooks, and dishwashers. Thanks for dining with us, partner.



APPETIZERS

🗐 Bacon Wrapped Jalapeño Poppers Four Poppers 8 • Eight Poppers 14

Thick hardwood bacon, fresh jalapeños and cream cheese infused with house spices.

Guacamole 11 🌚 🛞 🕖

Made daily with fresh avocados, cilantro, onion, jalapeños, and lime juice served with warm tortillas. *Fresh cucumber slices on request.

745 Wings

Six Wings (Half) 12 • Twelve Wings (Full) 20 Choose buffalo or BBQ wings with blue cheese dressing. Request spicy if you like it hot.

Queso Fundido 10 🕖

Monterey jack, cotija and queso fresco cheeses served bubbling in cast iron skillet topped with green chilies. Add Chorizo + 2

Tiradito de Atun* 14 🛞

Ahi tuna lightly pan seared on avocado with mango salsa and tamarind sauce topped with a chipotle aioli drizzle.

Quesadilla Half 12 • Full 15

Flour tortillas filled with mixed cheese and shredded beef or chicken topped with guacamole, pico, and sour cream. Add Portobello Mushrooms + 3

Se 🛞 🥝

BOTTOMLESS CHIPS N' SALSA

Made Fresh Daily

~ 3 ~

Nachos 13 (0)

Piled high with chips, black beans, homemade queso, pico de gallo, guacamole and topped with jalapeños and fresh pickled onions. Add Jackfruit Barbacoa, Shredded Beef, or Chicken + 3

CHEF'S SPECIALTIES

Poblano Salmon 25 🛞

Buttery salmon, layered with shrimp and asparagus on a bed of Mexican risotto featuring poblano peppers and corn. Topped with poblano cream sauce and garnish of pickled onions and radishes.

Chipotle Mango Ribs 28 (😫

Smoked baby back ribs slow-cooked for 6 hours served on a bed of horse radish and mashed potatoes topped with chipotle bourbon BBQ sauce, mango salsa, pickled onions, and local micro greens.

Molcajete 39 (8)

Perfect for two! Molten hot volcanic stone loaded with fajita chicken and beef, 4 jumbo shrimp, cactus, grilled Mexican green onion, jalapeño, queso fresco and Oaxaca cheeses in a tomatillo sauce. Served with rice and beans, choice of flour or corn tortillas.

Stuffed Portobello Mushroom 23 🛞 🕖

Portobello mushroom stuffed with monterey jack cheese and pepita pesto infused with jalapeño and cilantro. Served on a bed of horseradish mashed potatoes with asparagus and agave balsamic reduction.

Served with rice and your choice of refried or black beans. Substitute fries, salad, or onion rings + 3

Habanero Mahi 🛞 Mahi Tacos 19

Three pan-seared Mahi Mahi tacos tomatillo pico de gallo, honey habanero aioli, and pickled onions create an explosion of flavor.

Asada Street Tacos 16

Three soft corn tortillas stuffed with chopped carne asada steak cooked sauce with

SALADS & SOUPS

Ensalada de Fresa 13

Seasonal greens with strawberries, spicy pepitas, cotija cheese, and queso fresco. Served with tamarind agave emulsion dressing.

Salmon or Shrimp + 6

Tortilla Soup 🛞 Cup 6 • Bowl 9

Homemade tomato chicken broth with carrots, peppers, corn, and shredded chicken. Topped with queso fresco, tortilla strips, and pico de gallo.

Tacos Al Pastor 16 (🕸

Three pork tacos marinated in guajillo, (New Mexico and California peppers) creating one of Mexico's most popular tacos. Topped with grilled pineapple, cilantro & onion. Served with side of avocado salsa.

Vegetarian Tacos 15 🖉 🕲

Three tacos with jackfruit barbacoa, poblano peppers, pico de gallo, shredded red cabbage topped with garlic aioli.

Carnitas Tacos 15 🛞

Three soft corn tortillas stuffed with pork confit with pico de gallo, melted pepper jack cheese, & pickled onions. gallo, melted pepper jack cheese, and onions.

Chicken Street Tacos 15

Three soft corn tortillas stuffed with grilled marinated chicken with pico de gallo, melted pepper jack cheese, and pickled onions.

Fish Tacos* 19 🛞

Three seared ahi tuna or salmon tacos with pico de gallo, shredded red cabbage, pickled onions, and chipotle aioli.

Cabo Shrimp Tacos 🏼 17 🛞

Three gulf shrimp tacos with pico de gallo, shredded red cabbage, pickled onions, and chipotle aioli.

Taco Salad 14

Chipotle tortilla bowl with refried beans, romaine lettuce, pico de gallo, guacamole, sour cream, and shredded cheese with choice of jackfruit, shredded chicken, or beef.

Fajita Salad 16 🛞

Shaved romaine lettuce, fajita peppers, and choice of chicken, beef, or shrimp, pico de gallo, guacamole, sour cream drizzle, fried tortillas strips, and shredded cheese.

DRESSINGS

Dressings are gluten & soy free excluding the Blue Cheese which contains soy.

Tequila Lime Vinaigrette **Cilantro Pepita Dressing** House Ranch

Blue Cheese (has soy) Tamarind Agave Emulsion

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Cream of Poblano Soup 🛞 Cup 6 • Bowl 9

House roasted poblano peppers, onions, garlic, and cream topped with crab, and pico de gallo.

House Salad 🖉 🛞 Half 7 • Full 10

Romaine lettuce, carrots, cucumbers, cherry tomatoes, and gueso fresco.

ENCHILADAS

Served with rice and your choice of refried or black beans. Substitute fries, salad, or onion rings + 3

Seafood 20

Three shrimp, crab, and lobster enchiladas filled with pepper jack cheese smothered in poblano cream sauce. Garnished with shredded lettuce, radish, and sour cream drizzle.

Beef, Chicken, or Cheese 16

Three corn tortillas with your choice of shredded beef, chicken, or cheese. Choose pepper jack or cheddar, red or green sauce. Garnished with shredded lettuce, radish, and sour cream drizzle.

Veggie 16 🕖

Three portobello mushroom and spinach enchiladas filled with pepper jack cheese, smothered in poblano cream sauce. Garnished with shredded lettuce, radish, and sour cream drizzle.

BUILD YOUR OWN BURRITO 16

Stuffed with rice, cheddar & monterey jack cheeses, and your choice of refried or black beans with a sour cream drizzle. Served with a side of beans and rice. Substitute fries, salad, or onion rings **+ 3**

Pick Uno

Shredded Beef Fajita Beef Pork Carnitas

Smother

Red Sauce Green Sauce Poblano Sauce **+ 1** Queso Fundido **+ 1**

SIZZLING FAJITAS

Flour or corn tortillas, sour cream, cheese, lettuce, guacamole, and pico de gallo. Served with rice and your choice of refried or black beans. Substitute fries, salad, or onion rings **+ 3**

Vegetarian

Half 22, Full 28

Chicken

Half 22, Full 28

Beef Half 24, Full 30

Shrimp Half 24, Full 30

Trio 34 Chicken, Beef, and Shrimp.

BURGERS

Harley Burger 15

1/3 lb fresh beef, flame broiled with hardwood smoked bacon, cheddar cheese, house made pickles, shredded lettuce, shaved onions, house sauce served on brioche bun with fries.

Carlos Burger 13

1/3 lb fresh beef, flame broiled with lettuce, tomato, chipotle mayo, guacamole, jalapeños and habanero cheese served on a brioche bun with fries.

DESSERTS

Mini Churros 10

Bite sized churros dusted in cinnamon sugar. Served with chocolate ganache dipping sauce.

Cheesecake Tacos 10

Two cinnamon sugar flour tortillas stuffed with cheesecake filling topped with seasonal fruit.

PLATOS

Double the Meat + 3

Served with rice and your choice of refried or black beans. Substitute fries, salad, or onion rings **+ 3**

Shredded Chicken

Jackfruit Barbacoa

Fajita Peppers & Onions

Fajita Wrap 15

Zesty chicken, beef, or shrimp (**+ 3**) in a spinach wrap with melted pepper jack cheese, pico de gallo, guacamole, and our signature jalapeño aioli.

Chimichanga 16

Flour tortilla stuffed with cream cheese, refried beans, your choice of shredded chicken or beef. Smothered with red and green sauce, and topped with cheese. Garnished with shredded lettuce, radish, and sour cream drizzle.



Flavored Lemonade

Dr. Pepper

Root Beer

Iced Tea

Diet Dr. Pepper

DRINKS

Fountain 3

Pepsi Diet Pepsi Mountain Dew Diet Mtn Dew 7UP Lemonade

Bottled 4

Mexi-Coke Rock Star Coke Zero Apple Juice Red Bull Orange Juice

Leches

Mexican Horchata **3** Chocolate Milk **3** Milk **2**

Jarritos Mexican Soda 4

StrawberryTamarindMangoPineappleFruit PunchGrapefruitMandarinApple

Jarritos Float 7

Hand-dipped vanilla ice cream topped with Jarritos Soda or root beer.

Smoothies 6

Piña Colada Strawberry Daiquiri

Caliente 3

Daily Rise Coffee Hot Tea Hot Chocolate

Brownie Sundae 10

Homemade cinnamon, ancho chili brownie topped with creamy vanilla bean ice cream, berries and mint.

Flan Estrella 8

Vanilla Mexican style custard topped with strawberry and mint.

ALA CARTE & EXTRAS

Uno Taco 6 Uno Enchilada 6 Uno Seafood Enchilada 8 Fries 6 Onion Rings 7 Spicy Fire Fries 7 Side Salad 7 Guacamole 2 Rice N' Beans 4 (*) Sliced Avocado 2 Sour Cream 1 Jalapeños 1

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