



Eat. Drink. Fiesta

* please let your server know about any allergies

* 18% gratuity will apply to groups of 6 or more

* fri & sat between 5pm-9pm 2hr seating may apply

* fri & sat between 5pm-9pm \$25 minimum per person (not including kids)

* \$2 plate charge for bringing own cake (fee waived if avg \$25 per person spent)

SPECIALS

LUNCH SPECIAL

\$16.95

Mon to Thurs 11:30-3pm

3 Tacos or Wet Burrito

choice of ground beef, shredded chicken, chorizo or veggie

Served with corn chips and fountain pop



CHEF EMMAS CHICKEN MOLE

\$21

grilled seasoned chicken breast, smothered with our mildly spicy, original mole verde. Served with rice, refried black beans, cilantro, feta cheese & pickled red onions



Warning! This dish contains pecans & almonds

DOUBLE DECKER TACOS

soft flour tortilla with melted cheese wrapped around a crispy corn tortilla filled with your choice of meat/veggie

1 Taco 2 Tacos 3 Tacos

*Ground Beef, Shredded Chicken, Chorizo or Veggie

\$7.45

\$14

\$20.25

*Grilled Chicken Breast or Portobello Mushroom

\$8

\$15.1

\$21.9

*Grilled Sirloin Steak, Pulled Beef, Crispy Seasoned Tilapia or Chipotle Tiger Shrimp

\$9.35

\$16

\$22.95



MARGARITA PITCHERS^{7.5oz}

\$42

Lime, strawberry, mango or pineapple

**Only Fridays & Saturdays
6-10pm**



Tequila Shots

1oz



BLANCOS

1800 \$7.75

Jose Cuervo \$7.75

Teremana \$10

Casamigos \$12

Don Julio \$12

Patron \$12

Tequila Rose
\$8

Mezcal
\$9

ANEJOS

1800 \$10

Casa Noble \$15

Don Julio \$15

Patron \$15

Grand Mayan \$20

Don Julio 1942 \$29



REPOSADOS

1800 \$8.5

Espolon \$10

Maestro Dobel \$12

Teremana \$13

Don Julio \$13

Patron \$13

Casamigos \$13

Clase Azul \$29



1800 Coconut
\$7.75

BOTTLES

750ml

1800 Blanco \$160

1800 Reposado \$180

Casamigos Blanco \$200

Casamigos Reposado \$220

Don Julio Blanco \$200

Don Julio Reposado \$220

Don Julio 1942 \$495

Clase Azul \$495



Bar Menu

Draught Beer

Pint 18oz, Pitcher 58oz

HOUSE CERVEZA

Lager, Amber or IPA

Pint \$7.95

Pitcher \$22

DOMESTIC

Canadian or Coors Light

Pint \$8.95

Pitcher \$22.95

PREMIUM

Rickards Red

Pint \$9.5

Pitcher \$24.5

IMPORT

Dos XX, Stella or Corona

Pint \$9.95

Pitcher \$25.95

Wine

White: Pinot Grigio or Chardonnay

Red: Cabernet or Shiraz

Glass 6oz \$8.50

Bottle 26oz \$29.95

SANGRIA White or Red

Glass 6oz \$10.5

Pitcher 26oz \$38

The Virgins

VIRGIN COCKTAILS

Bloody Caesar, Daquiri, Margarita, Pinacolada or Mojito

JARRITOS \$4.95

Lime, Mango, Pineapple, Mandarin or Grapefruit

JUICE \$4.25

Apple, Orange, Cranberry, Mango, Pineapple or Lemonade

BOTTOMLESS FOUNTAIN POP \$4.50

Coke, Diet Coke, Fanta, Gingerale, Sprite, Iced Tea or Club Soda

SHIRLEY TEMPLE \$5.75

HORCHATA \$6.75

PERRIER \$4.95

BOTTLE POP 500ml \$4.95

CAN POP 330ml \$2.95

Bottled Beer

MEXICAN BEER 330ml \$7.95

Corona, Dos XX, Sol, Negra Modelo or Modelo Especial

TALL CAN TECATE 473ml \$8.5

CORONITA 210ml \$5.25

IMPORT BEER 330ml \$7.95

Stella or Heineken

DOMESTIC 330ml \$6.95

Budweiser, Canadian or Coors Light

HEINEKEN 0.0 330ml \$5.5

BUCKETS OF 5

Mexican/Import Bottles	\$32
Domestic Bottles	\$26.25
Coronita Bottles	\$21.25

Hot Drinks

Coffee \$3.95

Tea \$3.95

Hot Chocolate \$3.95

Cappuccino \$5.25

Latte \$5.25

Espresso \$3.5

Spanish Coffee 2oz \$12

Baileys, rum, triple sec, coffee & whipped cream





Bar Menu

★ Amigos Signatures

Cocktails

MEXICAN BULLDOG ★

frozen Margarita with a flipped Coronita beer bottle
Choice of: Lime, Mango, Strawberry, Pineapple, Coconut or Blue.



\$17.5 2.5oz

MARGARITA ★

Frozen or Rocks.
choice of: Lime, Mango, Strawberry, Pineapple, Coconut, Blue or Spicy Jalapeño Lime

\$12 1.5oz
\$18 Dbl 2.5oz
\$45 Ptr 7.5oz

MIAMI VICE

1/2 pina colada, 1/2 strawberry daiquiri

\$14 2oz
\$23 Dbl 4oz

MOJITO

rum+fresh lime juice+mint+agave+soda water

\$12 1.5oz
\$18 Dbl 2.5oz

RASPBERRY MOJITO

rum + fresh lime juice + raspberry syrup + mint + agave + soda water

\$12 1.5oz
\$18 Dbl 2.5oz

PINA COLADA

rum + frozen pineapple juice + coconut cream + coconut syrup

\$12 1.5oz
\$18 Dbl 2.5oz

DAIQUIRI

rum+frozen strawberry, mango, lime or pineapple

\$12 1.5oz
\$18 Dbl 2.5oz

CLASSIC CAESAR

vodka + tabasco + worcestershire + fresh lime juice + clamato + salt + pepper + salted chili rim

\$12 1.5oz
\$18 Dbl 2.5oz

DIRTY PALOMA

Jose Cuervo Blanco Tequila + jarritos grapefruit + salted chili rim

\$11 2oz
\$17 Dbl 4oz

COCONUT CRUSHER

1800 coconut tequila + pineapple juice + fresh lime juice + soda water

\$11 2oz
\$17 Dbl 4oz

MEXICAN LIMONADA

Jose Cuervo Blanco Tequila + freshly squeezed lime juice + fresh mint + agave nectar

\$12 1.5oz
\$18 Dbl 2.5oz

SHARK ATTACK

coconut rum + blue curaçao + orange juice + grenadine + sprite

\$11 2oz
\$17 Dbl 4oz

MEXICAN FIRING SQUAD

Don Julio Blanco+triple sec+grenadine+lime+soda

\$15 1oz
\$25 Dbl 2oz

MICHELADA ★

house cerveza+fresh lime juice + tabasco + worcestershire + salt + pepper + clamato + salted chili rim

\$11 12oz beer



Food Menu

Soups & Salads

AZTECA SOUP 🌱🌽 \$10

tomato, morita pepper, avocado, bay leaf broth, onion, cilantro

ABUELITA LAMB SOUP 🌱 \$13.75

lamb, potatoes, carrots, rice, onion & cilantro

TACO SALAD 🌱🌽 \$14.75

lettuce/spring mix, pico de gallo, bell peppers, cheese, honey lime dressing

AMIGOS SALAD 🌱★ \$16.25

lettuce/spring mix, pico de gallo, bell peppers, black beans, corn, feta cheese, avocado, hard boiled egg, honey lime dressing

MEXICAN CAESAR SALAD 🌱 \$15.25

lettuce/spring mix, fried corn tortillas, black beans, corn, parmesan cheese, caesar dressing

TO ANY ABOVE SALAD:

add Taco Bowl	\$2
add Guacamole	\$3
add Shredded Chicken, Ground Beef, Chorizo or Veggies	\$7
add Grilled Chicken, or Portobello Mushroom	\$8
add Sirloin Steak, Pulled Beef, Fish or Shrimp	\$10

Dips & Salsas

All dips & salsas served with house fried corn chips

GUACAMOLE DIP 🌱🌽★ \$14.5

avocado, tomatoes, onions, cilantro, garlic, lime juice

PICO DE GALLO DIP 🌱🌽 \$10.75

tomatoes, onions, salt, pepper, cilantro, lime juice

HABANERO DIP 🌱 \$13.75

house made habanero salsa, refried black beans, chipotle salsa, cheese, pico de gallo, guacamole
CAUTION: VERY HOT & SPICY!

QUESO FUNDIDO 🌱★ \$14.5

melted cheese, morita salsa, onion & cilantro with your choice of: Chorizo, Ground Beef, Shredded Chicken, or Plain Cheese

DIP PLATTER \$32 \$32

select any combination of 3 from above



CHEF MARTHAS CEVICHE DE CAMARON \$18

Chopped tiger shrimp, cucumber, red onion, cilantro, avocado, freshly squeezed lime juice.





Food Menu

Appetizers

AMIGOS NACHOS ★ 🌿

Corn chips baked with refried black beans, cheese, salsa roja, pico de gallo and jalapenos
extra Cheese
add Guacamole
add Shredded Chicken or Ground Beef

Sm \$16.95

Lg \$20.95

\$3

\$3

\$5



ELOTE 🌿

grilled sweet corn, amigos' seasoning, feta cheese with creamy aioli

\$12.95



CALAMARI

fried breaded squid and jalapeno peppers served with a morita aioli
add Shrimp \$7 | extra sauce \$1

\$17.95

TOSTADAS 🌿

2 flat crispy corn tortillas topped with shrimp or shredded chicken, refried black beans, guacamole, pico de gallo

\$16.25



FLAUTAS 🌿

3 fried corn tortillas with chicken, cheese, green tomatillo, pico de gallo & guacamole

\$16.95



FRIES

crispy seasoned style potato fries with morita aioli. extra sauce \$1

\$10.25

SWEET FRIES

crispy sweet potato fries with morita aioli. extra sauce \$1

\$12.25

CHICKEN WINGS

1lb chicken wings marinated with an original blend of herbs and spices, deep-fried
Sauces: Mild, Medium or Hot

\$17.95



APPETIZER PLATTER

chicken wings, calamari, flautas
add Guacamole \$3

\$39.95



QUESADILLA

flour tortilla filled with 3 cheeses served with pico de gallo
add Guacamole
add Shredded Chicken, Ground Beef, Chorizo or Veggies
add Grilled Chicken, or Portobello Mushroom
add Sirloin Steak, Pulled Beef, Fish or Tiger Shrimp

\$11.25

\$3

\$7

\$8

\$10



🌿 Vegan, 🌿 Gluten Free, ★ Amigos Signature



Food Menu

Entrees

FAJITAS ★ 🌱 🌾

sizzling skillet of sauteed bell peppers & onions served with shredded cheese, pico de gallo, guacamole, rice & refried black beans with your choice of 4 tortillas (flour or corn) or lettuce wraps

Grilled Chicken Breast or Portobello Mushrooms

\$26.75

Sirloin Steak, Tilapia or Chipotle Tiger Shrimps

\$27.95

Surf & Turf (Steak & Shrimp)

\$33.95



CHILES RELLENOS 🌱 🌾

2 grilled poblano peppers with a choice of meat or veggies with cheese, salsa roja, cilantro, avocado, rice & refried black beans.

Ground Beef, Shredded Chicken, Chorizo or Plain Cheese

\$23.25

Grilled Chicken Breast or Portobello Mushroom

\$24.25

Sirloin Steak, Pulled Beef, Tilapia or Tiger Shrimp

\$26.95



AMIGOS PLATTER ★ 🌱 🌾

chicken enchilada, ground beef burrito, ground beef taco, chicken quesadilla, guacamole & pico de gallo. served with rice & refried black beans

\$26.95



FISH or STEAK VERACRUZ 🌱 🌾

choice of crispy seasoned fried tilapia fish or grilled sirloin steak with pico de gallo, jalapenos, olives, cilantro salsa. served on a bed of rice with a side of refried black beans

\$26.5



BIRRIA TACOS ★ 🌱 🌾

baked corn tortillas stuffed with slow cooked shredded beef & cheese. served with pickled red onions, fresh jalapeños & beef consome

3 for \$19.95

1 for \$7.5



MARISCADA 🌱 🌾

sauteed calamari, shrimp & fish in a olive, pico de gallo salsa. served with rice & a side salad

\$26.5



🌱 Vegan, 🌾 Gluten Free, ★ Amigos Signature



Food Menu

Tortilla Factory

Prices below apply to Tacos, Enchiladas, Wet Burrito, Burrito Bowl & Chimichanga

Ground Beef, Shredded Chicken, Chorizo or Veggie	\$20.95
Grilled Chicken Breast or Portobello Mushroom	\$21.95
Grilled Sirloin Steak, Pulled Beef, Crispy Seasoned Tilapia or Chipotle Tiger Shrimp	\$23.95

TACOS 🌿

3 soft corn tortillas with your choice of meat or veggies, topped with cheese, pico de gallo & lettuce. served with rice & refried black beans.

TOPPINGS for Fish or Shrimp Tacos - pickled red onion, cilantro, morita aioli

TOPPINGS for Pulled Beef or Chorizo Tacos - cilantro, onion, green tomatillo



WET BURRITO 🌿 ★

baked flour tortilla with rice, refried black beans, salsa roja, meat or veggies & cheese. served with a side salad, pico de gallo & guacamole.
add Fried Egg on top \$2.5



BURRITO BOWL 🌿

baked rice, refried black beans, meat or veggies, salsa roja & cheese.
served with a side salad, guacamole & pico de gallo.
add Fried Egg on top \$2.5



ENCHILADAS 🌿

3 baked corn tortillas with cheese & salsa roja, stuffed with meat or veggies served with pico de gallo, rice & refried black beans.



CHIMICHANGA 🌿

fried flour tortilla with rice, refried black beans, salsa roja, meat or veggies & cheese. served with a side salad, guacamole & pico de gallo.
add Fried Egg on top \$2.5



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Food Menu

DESSERTS

CHURROS

\$8.25



Known as the "Spanish Doughnut" dough pastry rolled in cinnamon sugar, drizzled with dulce de leche & chocolate syrup

- * add 1 scoop vanilla ice cream \$2
- * add 2 scoops vanilla ice cream \$3

TRES LECHES

\$8.25



A layered sponge cake soaked in 3 milks (evaporated, condensed & 2%). Topped with whipped cream, drizzled with chocolate syrup & dulce de leche

- * add 1 scoop vanilla ice cream \$2
- * add 2 scoops vanilla ice cream \$3

FRIED ICE CREAM

\$8.5



2 scoops vanilla ice cream, breaded with crushed cornflakes then fried. Topped with whipped cream, dulce de leche & chocolate syrup

ICE CREAM TOSTADAS

\$8.95



2 fried corn tortillas dipped in blend of cinnamon and sugar. Topped with vanilla ice cream & drizzled with chocolate syrup

EXTRAS

* 2oz Guacamole	\$3
* 2oz corn niblets, jalapeños or Morita Aioli	\$1
* 2oz Salsa Roja or Green Tomatillo Salsa	\$1.5
* 2oz Habanero Salsa, Shredded Cheese, Pico de Gallo	\$2
* Corn Chips or 4 Tortillas (flour or corn)	\$2.5
* Side Rice, Sautéed Veggies, House Salad, or Refried Black Beans	\$4.5
* Side Fries	\$5
* Side Sweet Fries	\$6

KIDS MENU \$12.95

- MINI CHEESE QUESADILLA,
- CHICKEN FINGERS or
- 2 SOFT TACOS (beef or chicken)

*all kids meal's served with choice of fries, rice or corn chips

*add small soft drink & ice cream \$3