

STARTERS

JUMBO SHRIMP BROCHETTE

bacon-wrapped and stuffed with fresh jalapeño and Monterey Jack cheese with Mexican rice 14.99 **GF**

JOE'S QUESO

classic queso, beef picadillo, guacamole, pico de gallo, with house-made chips 16.49

CLASSIC QUESO

with house-made chips 12.49 **V**
add beef picadillo +2

GUACAMOLE

made fresh to order 14.99 **V**

QUESADILLAS

chicken fajita with sour cream, pico de gallo, pickled jalapeño 16.99

or choose beef fajita +2

BEEF PICADILLO NACHOS

bean & cheese, sour cream, pico de gallo, pickled jalapeño 14.49

FAJITA NACHOS

chicken fajita, bean & cheese, sour cream, pico de gallo, pickled jalapeño 15.49

or choose beef fajita +1

CHICKEN TORTILLA SOUP

avocado, pico de gallo, Monterey Jack cheese, fried tortilla strips 10.49



FAVORITOS DE LA CASA

DELUXE SPECIAL

one beef and one cheese & onion enchilada with chile con carne, chicken enchilada with sour cream sauce, crispy beef Golden Taco 25.99

NUMERO DOS

four shrimp brochette, beef fajita taco, street corn, fajita butter, Mexican rice 25.99

NO. 1 DINNER

crispy beef Golden Taco, soft chicken tinga taco, cheese enchilada 18.99

KYLE'S FAVORITE

two chicken enchiladas with queso, chicken fajita taco, sliced avocado, Mexican butter 19.49

TACO SALAD

beef picadillo with jalapeño ranch 16.99
or choose chicken fajita +2,
beef fajita +5, shrimp fajita +4

FAJITA BOCA BOWL

chicken fajita, street corn, avocado, cheese, shredded lettuce, charro beans, Mexican rice, pico de gallo 17.99 **GF**
or choose beef fajita +4

GRILLED SHRIMP BOCA BOWL

street corn, avocado, cheese, shredded lettuce, charro beans, Mexican rice, pico de gallo 19.99 **GF**

WOOD-GRILLED FAJITAS

with sour cream, pico de gallo, cheese, jalapeño, flour or corn tortillas, Mexican rice, charro beans 24.49 per person



CHICKEN ✦ BEEF(+5) ✦ COMBO(+2.50) ✦ VEGGIES ✦ SHRIMP(+3)

add grilled jalapeño sausage or shrimp brochette +4.50



ENCHILADAS

two enchiladas with Mexican rice and refried beans

CHICKEN WITH SOUR CREAM SAUCE

chicken tinga, Monterey Jack cheese 16.99

WOOD-GRILLED SHRIMP

roasted veggies, sour cream sauce, Monterey Jack cheese 16.99

BEEF WITH CHILE CON CARNE

beef picadillo, cheddar cheese 16.99

CHEESE & ONION

chile con carne, cheddar cheese 16.99

ROASTED VEGGIE

calabacita, fresh corn, bell pepper, onion, sour cream sauce 16.99

TACOS

two tacos with Mexican rice and refried beans

GOLDEN TACOS

crispy beef picadillo tacos, cheddar cheese 16.99

WOOD-GRILLED SHRIMP

soft corn tortillas, roasted veggies, Monterey Jack cheese, Baba's sauce 21.49

CHICKEN TINGA

hand-made flour tortillas, Monterey Jack cheese 16.99

TACOS AL CARBON

chicken fajita, hand-made flour tortillas 17.99
or choose beef fajita +5.50

BEEF PICADILLO

hand-made flour tortillas, cheddar cheese 16.99

FAVE

LUNCH SPECIAL

MONDAY-FRIDAY | 11AM-3PM



TACO & ENCHILADA COMBO*

CHOOSE ANY 2 - \$14

OR CHOOSE ANY 3 - \$16

Served with Mexican rice & refried beans.
*Excludes grilled shrimp and beef fajita

★ ORDER TO-GO NOW ★



BRUNCH

SATURDAY & SUNDAY – OPEN TO 3PM

BREAKFAST TACOS

choice of bacon or jalapeño sausage, Baba's Sauce, Mexican rice, refried beans 14.99

BRUNCH FAJITAS

choice of chicken fajita or jalapeño sausage, fried egg, charro beans, Mexican rice 19.99
or choose beef fajita +2

CHILAQUILES

two eggs sunny side up, tortilla chips coated in salsa verde, cotija cheese, with Mexican rice and refried beans 14.99

NAUGHTY BURRITO

filled with scrambled eggs, cheese, refried beans, jalapeño sausage, Mexican rice 16.49

TRES LECHES PANCAKES

house-made tres leches soaked pancakes, salted caramel sauce, whipped cream 14.99 **V**

HANGOVER ENCHILADAS

one bacon & egg enchilada, one jalapeño sausage & egg enchilada with sour cream sauce, Baba's Sauce, pico de gallo, Mexican rice, refried beans 14.99

STEAK & EGGS QUESADILLAS

with sour cream & Baba's Sauce 16.99

BACON & SAUSAGE MIGAS

three large eggs scrambled with bacon, jalapeño-cheddar sausage, fajita spiced onions, Baba's Sauce, cotija cheese, with Mexican rice and refried beans 15.99

MORNING CLASSICS

FROZEN MIMOSA

classic mimosa

BLOODY MARIA

with Tres Agaves blanco

BREAKFAST MARGARITA

Socorro blanco, guava puree, fresh lime juice

COLD BREW CREATIONS

CARAJILLO

Licor 43, house-made cold brew, coffee-sugar rim – served classic or martini-style

CAFÉ DE OLLA

Hornitos Plata, house-made cold brew, cinnamon-clove syrup

COFFEE G&T

Zephyr Gin, house-made cold brew, Q Tonic

NIÑOS

served with Mexican rice and refried beans
(ages 12 and under)

CHICKEN TACO 8.99

or choose beef fajita +1

CHEESE ENCHILADA 8.99

or choose chicken tinga or beef picadillo +1

QUESADILLA 8.99

or choose chicken fajita or beef fajita +1

SIDES

each side 4.99

MEXICAN RICE **GF**

CHARRO BEANS **GF V**

REFRIED BEANS **GF**

STREET CORN **GF V**

SOPAPILLAS

cinnamon sugar, honey 4.49 **V**



Top Shelf

HAPPY HOUR

3-6PM | MON-THUR

\$10

★ Select Cocktails & Sipping Tequilas



Late Night

HAPPY HOUR

9-11PM | FRI-SAT

\$5

House Margs & Beers

BOOK YOUR NEXT FIESTA WITH US

FLEXIBLE SPACES FOR ANY EVENT.

Start planning today: DALLASSALES@FREERANGECONCEPTS.COM

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

MARGARITAS FAMOSAS

HOUSE FROZEN

**add a Fire in the Hole!*
— jalapeño Socorro Blanco shooter

HOUSE ROCKS

Jose Cuervo Tradicional, Jalisco 1562,
fresh lime juice

ROSARITA

layers of frozen margarita, frozen mimosa, sangria

PASSION FRUIT

Socorro Blanco, Amazonian passion fruit, fresh lime
juice, chamoy-tajín rim

SPICY MANGO

Hornitos Reposado, green chile liqueur, mango

TOP SHELF ★

LALO Blanco, Cointreau, Tres Agaves agave nectar, fresh
lime juice

SPARKLING SKINNY ★

Tres Gen Blanco, Cointreau, fresh squeezed orange,
fresh lime, club soda
— make it spicy

COCKTAILS DE CASA

FROZEN MIMOSA

classic mimosa

MEXICAN MARTINI ★

Hornitos Plata, Jalisco 1562, fresh orange and
lime juices, agave

TEXICAN CANDY

Enchanted Rock Vodka, watermelon, fresh lime juice

GOLDEN HOUR

Dos Hombres Mezcal, El Cantinero Amazonian passion fruit,
chamoy, rosemary

SKINNY PALOMA

Tres Agaves Organic Reposado, fresh grapefruit juice,
Q Grapefruit Soda

CARAJILLO

Licor 43, house-made cold brew, coffee-sugar rim
— served classic or martini-style

PINEAPPLE SMOKE

Casamigos Blanco, Casamigos Mezcal Joven,
fresh pineapple and lemon juices, cinnamon

RANCH WATER

Maestro Dobel Diamante, fresh lime, club soda

COCONUT RANCH WATER

1800 Coconut, fresh lime, club soda

¡muy frías!

CERVEZAS

ON TAP

- DOS EQUIS LAGER
- EIGHT ELITE LIGHT LAGER
- MANHATTAN PROJECT HALF-LIFE IPA
- MODELO ESPECIAL
- PACIFICO
- SHINER BOCK

TEQUILA



BLANCO

- Casa Dragones ★
- Casa Noble
- Casamigos
- Cincoro
- Don Julio
- El Jimador
- El Tesoro
- Espolòn
- Hornitos
- LALO
- Socorro
- Tapatio
- Tres Agaves
- Tres Gen

REPOSADO

- Cazadores
- Cincoro ★
- Clase Azul
- Don Julio
- El Tesoro
- Fortaleza
- G4
- Herradura
- Hornitos
- Socorro
- Teremana

ANEJO

- Casa Dragones Barrel Blend
- Don Julio
- Don Julio 1942
- El Tesoro ★
- Jose Cuervo Reserva de la Familia
- Volcan Cristalino

EXTRA ANEJO

- El Tesoro Paradiso
- Maestro Dobel 50 Cristalino
- Maestro Dobel Diamante

MEZCAL

- Bruxo
- Casamigos ★
- Clase Azul
- Dos Hombres
- El Silencio
- Montelobos Espadin
- Ojo de Tigre

WINES

SAUVIGNON BLANC

- Details, California
- half bottle 16.99

CHARDONNAY

- Line 39, California
- half bottle 14.99

CABERNET SAUVIGNON

- Line 39, California
- half bottle 14.99

MOCKTAILS

SPRING BERRY FIZZ

club soda, natural blueberry and
strawberry essence, fresh lemon juice

GINGER YUZU SPRITZ

yuzu purée, fresh lemon juice,
Q Ginger Beer