

## 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)

make it Joe's style

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

FAVE

### 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

## 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

NEW

## 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

NEW

## 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

NEW

## 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



# Weekday

## HAPPY HOUR

3-6PM | MON-FRI

**\$7** Cocktails & Margs

**\$5** Beers



# 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](mailto: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

Peligroso Blanco, Jalisco 1562,  
 fresh lime juice

### ROSARITA

layers of frozen margarita, frozen mimosa, sangria

FAVE

### PASSION FRUIT

Socorro Blanco, El Cantinero 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

FAVE

## COCKTAILS DE CASA

### FROZEN MIMOSA

classic mimosa

### MEXICAN MARTINI

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

### CACTUS CRUSH

Socorro Blanco, cactus juice, pineapple juice,  
 Tres Agaves agave nectar, fresh lime juice

NEW!

### 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

Tres Agaves Blanco, fresh lime, club soda

### SPICY RANCH WATER

El Jimador Blanco, jalapeño, fresh lime juice,  
 tajin, club soda

*¡muy fresco!*

## CERVEZAS

### ON TAP

DOS EQUIS LAGER  
 EIGHT ELITE LIGHT LAGER  
 MODELO ESPECIAL  
 PACIFICO  
 SHINER BOCK  
 TECATE LIGHT

## TEQUILA



### BLANCO

Casa Dragones  
 Casa Noble  
 Casamigos  
 Cincoro  
 Don Julio  
 Dulce Vida  
 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