



Viola's VENTANAS



Appetizers

Chile con Queso

Served with chips.
Small \$6.29 / Large \$10.99

Coctel de Camarón

Fresh gulf coast shrimp in a spicy cocktail sauce. Served with diced avocado, cilantro and lime.

\$14.99

Guacamole

Small or Large
Market Price

Botanas "a la Mexicana"

Two mini flautas, two flour quesadillas, two cream cheese filled fried jalapeños, six special nachos and two empanadas de carne. Garnished with guacamole and sour cream.

\$21.99

A La Carte

Empanada de Carne

Deep-fried turnover filled with beef & olives.
\$4.79

Quesataco

Handmade corn tortilla filled with your choice of chicken or beef fajita, bacon, and queso Chihuahua. Garnished with guacamole & Pico de Gallo.

\$8.49

Puffy Taco

Filled with your choice of beef, chicken, beans or guacamole. Topped with lettuce & tomato.

\$4.49

Carne Asada Taco

Flour tortilla filled with sautéed tenderloin. Garnished with guacamole & Pico de Gallo.

\$6.99

Nachos

6 in a half order / 12 in a full order.

Add chicken or beef fajita, picadillo, or guacamole for \$2.00 more.

Special Nachos

Bean and cheese nachos garnished with jalapeños.
\$8.49 / \$13.99

Nachos "a la Butler"

Topped with beans, picadillo, guacamole, and cheese. Garnished with chopped onions, tomatoes, and jalapeños.
\$9.99 / \$15.99

Enchiladas

Enchiladas Verdes

Three soft corn tortillas stuffed with tomato-laced shredded chicken and topped with green tomatillo sauce and sour cream. Served with Spanish rice, beans, and guacamole.

\$14.99

Enchiladas de la Huerta

Three soft corn tortillas filled with a medley of grilled vegetables including squash, onion, tomatoes and poblano peppers. Topped with Ranchero sauce and Queso Fresco. Served with arroz jardinera, frijoles la charra & sliced avocado salad.

\$14.99

Enchiladas in Mole

Three chicken enchiladas topped with mole sauce. Served with Spanish rice, beans, and guacamole salad.

*This dish contains peanuts.

\$14.99

Entomatadas

Three enchiladas filled with your choice, chicken, cheese or beans and bathed in savory tomato sauce. Served with Spanish rice, beans, guacamole salad, and mango pico de gallo.

\$14.99

Tex-Mex Enchiladas

Add beef or chicken for \$1.00 more.

Three famous San Antonio style enchiladas filled with your choice: beef, chicken, cheese, or beans. Topped with traditional enchilada gravy and chili con carne. Served with Spanish rice and beans.

\$13.99

Enchiladas Rancheras

Three chicken enchiladas topped with ranchero sauce and white Mexican cheese. Garnished with sour cream and served with Spanish rice, beans, and guacamole salad.

\$14.99

Enchiladas de Camaron

Three enchiladas stuffed with sautéed shrimp, tomatoes, onion, garlic, and queso Chihuahua. Topped with Queso Fresco, cilantro, and your choice of Creamy Poblano or Spicy Chipotle sauce. Served with Spanish rice, refried beans, guacamole salad, and mango pico de gallo.

\$19.99

Chalupas

Chalupa Compuesta

One corn tostada topped with refried beans, cheese, lettuce, tomato, and guacamole.

\$6.79

Mariachi

One corn tostada topped with beans, melted cheese, and sliced avocado.

\$6.49

Chalupa Vallarta

One corn tostada topped with beans, cheese, shredded chicken, lettuce, tomato, guacamole, sour cream, and carrots.

\$6.99

Entrées

Famous "S.A." Puffy Tacos

Two puffy tacos with your choice of filling: beef, chicken, beans, or guacamole. Served with Spanish rice and beans and topped with lettuce and tomato.

\$12.99

Fajitas

Fajitas served sizzling with tomatoes, peppers and onions. Served with Spanish rice, beans, guacamole, and pico de gallo.

Beef for 1: \$26.99, for 2: \$39.99

Chicken for 1: \$18.99, for 2: \$26.99

Mixed for 1: \$24.99, for 2: \$35.99

Shrimp for 1: \$24.99, for 2: \$36.99

Add Shrimp.....\$1.50 each

Fajitas Vegetarianas

Mixed seasonal vegetables marinated in a citrus blend on a sizzling skillet. Served with arroz jardinero, frijoles ala charra, pico de gallo & guacamole salad.

for 1: \$16.99, for 2: \$25.99

El Mofoto Grill

Specialty for two or more. A combination of beef and pork marinated in a special blend of spices and cooked on the grill. Served on a flaming grill accompanied with Spanish rice, beans, pico de gallo, and diced avocado salad.

\$45.99

Pollo en Salsa

Two grilled chicken breasts topped with your choice of salsa and queso Chihuahua. Served with Spanish rice, frijoles a la charra, and guacamole salad. Choose from Creamy Poblano Pepper, Spicy Chipotle Pepper, or Ranchero sauce.

\$20.99

Beef Steak "Ranchero"

Beef tenderloin topped with spicy Ranchero sauce. Served with Spanish rice, beans, and guacamole salad.

\$24.99

Carne Asada Dinner

Beef tenderloin served with grilled onions, tomatoes, and bell pepper on a sizzling hot comal. Served with Spanish rice, refried beans, pico de gallo, and guacamole salad.

\$26.99

Filete a la Tampiqueña

Grilled beef tenderloin topped with a special Ranchero sauce. Served with one enchilada verde, Spanish rice, refried beans, and guacamole salad.

\$26.99

S.A. Special

One corn tostada topped with beans, cheese, lettuce, and tomato.

\$6.29

Maguey

One corn tostada topped with guacamole, chicken, lettuce, and tomato.

\$6.79

El Tradicional

2 cheese enchiladas and 1 crispy beef taco. Served with Spanish rice and beans. Sub Puffy Taco for \$.49.

\$13.99

Blackened Fish Tacos

Grilled and blackened filet of white fish served in handmade corn tortillas. Garnished with avocado slices and served with arroz jardinera, frijoles a la charra, and mango pico de gallo. Substitute blackened shrimp for \$4.00.

\$17.99

Tacos "a la Diana"

3 soft rolled tacos filled with guacamole and shredded chicken. Garnished with sour cream. Served with Spanish rice, beans, and guacamole salad.

\$14.99

Crispy Flautas

Norteña Style add \$2.00. 3 corn tortillas rolled and filled with shredded chicken, fried to a golden brown crisp. Topped with sour cream and served with Spanish rice, beans, and guacamole salad.

\$13.99

Quesadillas in Corn or Flour

Add chicken or beef fajitas for an additional \$2.00. Add grilled shrimp for \$4.00 extra. Two quesadillas filled with queso Chihuahua and poblano pepper slices. Served with Spanish rice, beans, and guacamole salad.

\$13.99

Pork Chops "Mexican Style"

Grilled pork chops garnished with ranchero sauce. Served with Spanish rice and beans

\$22.99

Chile Relleno

Classic soufflé-battered Poblano pepper filled with beef or cheese, topped with a mild ranchero sauce. Served with Spanish rice, beans, and guacamole salad.

\$16.99

Parillada Platter

(Specialty for 4 or more. Please allow extra time with this selection.)

Beef fajitas, chicken breasts, pork chops, short ribs, stuffed bell pepper, bacon, and green onions cooked "a la plancha" and served on a flaming grill. Served with frijoles a la charra, guacamole salad, pico de gallo, and hot tortillas.

\$76.99

*Add 1/2lb of grilled shrimp: \$19.99

Taquitos de Pueblo

3 handmade corn tortilla filled with sautéed tenderloin, chopped onions & cilantro. Garnished with guacamole & lime. Served with frijoles ala charra.

\$14.99

Carne Guisada

Stewed beef with gravy served with Spanish rice, beans, and guacamole salad.

\$14.99

Pollito en Mole

Three pieces of bone-in chicken topped with homemade mole sauce. Served with Spanish rice, refried beans, and guacamole salad.

*This dish contains peanuts.

\$14.99

Camarones Tropicales

Shrimp stuffed with serrano and cream cheese and wrapped with bacon. Served on skewers with bell peppers, tomatoes, onions, and pineapple with frijoles a la charra, sliced avocado salad, and mango pico de gallo.

\$24.99

Pescado al Mojo de Ajo

(Please allow for extra time with this selection.)

Filet of white fish grilled with fresh garlic and lime marinade. Served with arroz jardinera, frijoles a la charra, guacamole salad, and seasonal vegetables.

\$23.99

Caesar Salad

Romain lettuce tossed in caesar dressing and topped with carrots, tomato, green olives, hard-boiled egg, red onions, croutons, and parmesan cheese.

\$12.99

Ensalada de la Casa

Romain lettuce topped with bacon, Chihuahua cheese, tomato, cilantro, and avocado slices.

\$11.99

Ensaladas

Vaquerito's Corner

For children 12 & under - includes children's drink cup.

Little Vaquerito

One cheese enchilada, bean & cheese taco, or cheese quesadilla, served with rice and beans.

\$7.99

Chicken Nuggets with Papas Fritas

Served with golden French fries.

\$7.99

Milanesa con Papas

Chicken Fried Steak-Mexican Style. Skirt steak, butter-fried and lightly battered with bread crumbs and seasonings. Trimmings include sliced potatoes, Spanish rice, wedges of lemon, and sliced avocado salad.

\$21.99

Hamburger with French Fries

A juicy patty of 100% beef dressed with fresh vegetables and served with a side of crisfries. Make it a cheeseburger for a dollar more.

\$9.99

Cabrito

Cabrito "Monterrey Style" topped off with salsa Ranchera. Served with Spanish rice, refried beans, and guacamole salad.

\$29.99

Churrasco Steak

Grilled beef tenderloin "South American Style," topped with our house made Chimichurri sauce. Served with sliced potatoes, one beef empanada, salad, and toast.

\$26.99

Sopas

Tortilla Soup

Chicken and tomato broth garnished with sliced avocado, shredded chicken, Chihuahua cheese, cilantro, and tortilla strips.

Small \$6.99 / Large \$10.99

Cadllo de Pollo

Served with Spanish rice.

Small \$7.99 / Large \$9.99

Menudo

Served with cilantro, onions, and tortillas.

Small \$8.99 / Large \$12.99

Salad Additions

Add Chicken or Beef Fajita \$2.00,

Grilled Chicken Breast \$4.00,

Filet of White Fish \$4.00,

Grilled Shrimp \$6.00, or

Beef Tenderloin \$6.00

Postres

Homemade Sopapillas

Our own recipe for these puffy pastries! Served hot with powdered sugar, cinnamon and honey. Four to an order.

\$6.99

Pastel Tres Leches

Mexico City sponge cake with three-milk topping.

\$6.99

Empanada de Guayaba

Fried turnover filled with guava and cream cheese.

\$7.49

Creamy Vanilla Flan

Creamy vanilla flan with caramel topping.

\$6.49



Especialidades De La Barra



Margaritas

House Margarita

Our traditional margarita with Juarez Silver tequila, served frozen or on the rocks. Also available as one of the frozen, flavored treats below.

The Grand Margarita

Tres Generaciones Reposado tequila, Mandarin Napoleon Liqueur, and made with our freshest margarita ingredients. Served on the rocks or frozen.

"El Jefe" Top Shelf Margarita

Made with your choice of premium tequila. Choose from a variety of Silver, Reposado, or Anejo tequilas. Served on the rocks or frozen.

Flavored Margaritas

Amorita

Swirled with prickly pear.

Strawberry

Swirled with strawberry.

Mangorita

Blended with mangos.

Guavarita

Swirled with guava fruit.

Senorita

Swirled with strawberry and mango.

Ojo Azul

Swirled with Dekuyper Blue Curacao.

Sangarita

Swirled with homemade Sangria.

Sensation

Swirled with guava fruit and mango.

Chamoyrita

Swirled with mango and chamoy. Rimmed with chamoy chili salt.

El "Trio" Margarita

Three mini versions of our favorite frozen margaritas "House," "Senorita," and "Guavarita."

Corona Rita

House margarita with a Coronita.

Dos XX Rita

House Margarita with a Dos XX.

Handmade Fresh 100% Agave Margaritas

El Perfecto

Your choice of 100% Agave Hornitos Plata, Reposado, or Anejo Tequila. Mandarin Napoleon Liqueur, fresh orange juice, and fresh lime juice.

La Flaquita

Patron Silver Tequila, prepared with fresh lime juice and agave nectar. Served on the rocks.

El Mercadito

Casamigos Blanco Tequila, fresh lime juice and agave nectar, muddled with cucumber, jalapeno, and cilantro.

Specialty Cocktails

Apple-icious Apple-tini

Traditional Apple Martini made with Tito's Handmade Vodka.

Traci's Strawberry Lemon Drop Martini

Tito's Handmade Vodka accompanied with strawberry puree, and fresh lemon juice. Served with a sugar rim.

Mexico City Cosmo-tini

Traditional Cosmopolitan Martini made with Patron Silver Tequila.

La Sandia Fresca Mojito

Cruzan Rum, Finest Call Premium Watermelon puree, and sweet and sour, muddled with fresh mint.

El Pepino

Pearl Cucumber Vodka, sweet and sour, and Sprite, muddled with fresh cucumber. Served with a chili salted rim.

Wines

Sparkling Wine - Moscato - Pinot Grigio - Chardonnay - Pinot Noir - Merlot - Cabernet Sauvignon - Homemade Sangria

Bottled Beers

Budweiser
Bud Light
Miller Lite
Michelob Ultra
Coors Light
Shiner Bock
Bohemia
Blue Moon

Guinness
Corona
Corona Light
Corona Premier
Dos XX Lager
Dos XX Amber
Tecate
Tecate Light
Lone Star

Negra Modelo
Modelo Especial
Pacifico
Carta Blanca
Heineken
Sol
O'Douls
Sam Adams

Soft Drinks

Coca Cola - Diet Coke - Sprite - Dr. Pepper - Diet Dr. Pepper - Lemonade - Rootbeer - Red Flash - Fanta Orange - Coke Zero

Full bar is available and includes assorted Bourbons, Scotches, Rums, Gins, Vodkas, as well as mixers and garnishments.