
APPETIZERS

Quesadillas | 15

Grilled flour tortillas stuffed with melted cheese, served with guacamole, sour cream, and pico de gallo on the side.

Add meat for \$3

Street Tacos | 15

Three corn tortillas with your choice of meat topped with cilantro, onion, and tomatillo salsa drizzle. (Shrimp or Fish \$3)

Empanadas (5) | 21

Crispy, golden turnovers filled with your choice of savory meat. (Shrimp or Fish \$3)

Mini Chimichangas | 18

Mini deep fried burritos filled with beef, chicken, or pork, served with guacamole, pico de gallo, and sour cream. (Shrimp or Fish \$3)

Grilled Coliflor | 19

Cauliflower topped with black beans, pico de gallo, onions, mole and diabla sauce. A must-try!

Los Nachos | 15

Crispy fresh chips topped with melted cheese, beans, guacamole, sour cream, tomato, and jalapeños. Fries are available for substitution.

Add meat for \$3

Queso Fundido | 16

Melted cheese served with beans, chorizo and crispy chips.

Taquitos (5) | 15

Thin crispy flautas topped with guacamole, shredded lettuce, and sour cream. (chicken or shredded beef)

Sample Platter | 22

Flautas, nachos, quesadillas and mini chimichangas all in one platter, with guacamole, sour cream, and pico de gallo on the side. Your choice of meat. (Chicken or Beef)



Guacamole

Guacamole | 18

Made fresh at your table! Fresh avocados, tomatoes, onions, cilantro, jalapeños, and freshly squeezed lime juice.

BREAKFAST

Huevos Rancheros | 18

Two sunny-side-up eggs covered with your favorite ranchero sauce over a corn tortilla.

Huevos con chorizo | 18

Three scrambled eggs mixed with Mexican pork sausage.

Huevos a la mexicana | 18

Three scrambled eggs with tomatoes, onions, and bell peppers.

Chilaquiles | 18

Zesty corn chips simmered in our special red or green sauce, topped with queso fresco, sour cream, cilantro, red onions, and with two eggs. (add meat for \$4)

Machaca | 19

Three scrambled eggs with shredded beef, chopped onions, tomatoes, and bell peppers.

Shines Like Gold Burrito | 18

A burrito filled with French fries, eggs, bacon, cheese, chorizo, sour cream, and beans, served with a Chile toreado.

VEGGIE PLATES

✓ Vegan upon request

Tacos De Papas | 20
Stuffed with seasoned potato, lettuce, cheese, and tomatoes served with rice and black beans.

Veggie Fajitas | 25
Sautéed bell peppers, onions, and mixed vegetables served with black beans, rice, guacamole, pico de Gallo, sour cream and your choice of flour or corn tortillas.

Enchiladas De Vegetales | 21
Soft corn tortillas stuffed with mixed veggies, topped with your choice of white or tomatillo sauce, and served with black beans and rice.

Chimichanga De Papa | 20
A crispy chimichanga stuffed with seasoned potatoes and topped with gaucamole, sour cream, and fresh tomatoes. Served with a side of rice and black beans

Veggie Taco Salad | 20
A crispy flour tortilla shell filled with seasoned grilled veggies, black beans, rice, cheese, tomatoes, tortilla chips, guacamole, and sour cream.

Flautas de papa | 20
Crispy potato flautas topped with fresh lettuce, cheese, and diced tomatoes, served alongside savory rice and hearty black beans.

MOLCAJETES | 42

Rice, beans, guacamole, pico de gallo, sour cream, corn or flour tortillas, and a side salad served with every molcajete!
(sub chicken tortilla soup \$5)



The Drunk Molcajete (TDM)
A sizzling masterpiece that arrives smoldering at your table, packed with bold flavors and a kiss of tequila. Shrimp, chicken, steak, and vibrant veggies like peppers, cactus, onion and cilantro take this dish to the next level
(Flame or no flame)



Veggie Molcajete
A colorful combination of cactus, red pepper, green pepper, onions, cauliflower, broccoli, carrots, with your choice of Diabla or Green Sauce.



Cielo Mar Y Tierra Molcajete
A luxurious combination of land and sea, featuring tender steak, shrimp and chicken. Served with quest fresco, grilled cactus, and rich green sauce.

HOUSE SPECIALS

Served with rice, beans, and a salad. Soup sub / 5
Ask your server for your choice of tortilla.

Sopes (3) | 20

3 sopes your choice of meat topped with lettuce, queso fresco, sour cream, pico de Gallo, green sauce.

Chile Verde | 23

Tender pork chunks simmered in a special green sauce.

Chile Colorado | 23

Chunky beef with guajillo red sauce.

Carnitas | 24

Margarita's slow cooked pork.

Steak A La Mexicana | 23

Steak strips in rancheros sauce.

Mole Poblano | 26

Margarita's traditional mole sauce smothered over chicken breast and thigh.

Chiles Rellenos | 24

Two cheese stuffed Anaheim chilies, topped with a rich ranchero sauce.

Chicken A La Sheri | 24

Chicken breast, black beans, and grilled veggies. Sides: rice and salad.



Rib-eye

Rib-eye | 40

12oz Ribeye Grilled to perfection, topped with garlic and herbs. Served sizzling on a cast-iron skillet with fresh veggies.

Alambres | 24

A sizzling plate of grilled steak, chicken, chorizo, pineapple, bell peppers, onions, and melted cheese.

Carne Asada | 24

Grilled steak, rice, beans, guacamole, pico de gallo on the side.

Parrillada | 27

A mixed platter featuring carne asada, grilled chicken, carnitas, Chile tornados served with guacamole, pico de Gallo, and French fries.

Chimichangas | 22

Deep fried burrito served with guacamole, sour cream, lettuce, and tomatoes on top.

Crispy Tacos | 20

Crunchy tacos stuffed with your choice of ground beef, shredded beef, or shredded chicken accompanied by lettuce, cheese, and freshly chopped tomatoes.

Hube's Taco Suaves | 21

Hubes special soft tacos filled with your choice of meat, topped with pico de Gallo and tomatillo sauce

Nachos Burger | 19

Grilled Chicken or Beef. Cheese Avocado, Grilled Onions, Tomatoes, Lettuce, and Fries. Add Bacon \$4

Sizzling Diabla Enchilada | 27

A cheese cotija enchilada smothered in spicy diablo sauce, topped with grilled onions and a flat-grilled chicken. Served with black beans, rice, sour cream, and a side salad.

The Funks Favorite

HOUSE SPECIALS

Served with rice, beans, and a salad. Soup sub / 5
Ask your server for your choice of tortilla.

Milanesa | 27

Crispy breaded chicken or beef milanesa, served with rice, beans, french fries fresh guacamole, and pico de gallo. Comes with your choice of corn or flour tortillas.

Flautas | 20

3 crispy flautas stuffed with chicken or beef topped with guacamole & sour cream.

Tamales A La Diabla | 23

Margaritas style tamales with her signature diabla sauce. Topped with cajita cheese, sour cream, and chopped onions.

Tortas Mexicanas | 18

Mexican style sandwiches with your choice of grilled steak, chicken, carnitas, or Milanese. Served with tomato, onions, guacamole, cheese, beans, jalapeños, and a side of fries.

Sizzling Mole Enchilada | 27

A cheese cotija enchilada smothered in mole sauce, topped with grilled onions and a flat-grilled chicken. Served with black beans, rice, sour cream, and a side salad.

FAJITAS

Two meat Fajita | 29

Choose any two from grilled steak, shrimp, or chicken, served with red peppers bell peppers, onions alongside your choice of corn or flour tortillas.

(Sub Soup \$5)

Shrimp Fajitas | 32

Juicy shrimp sautéed to perfection with red peppers, bell peppers, and onions. Served sizzling hot alongside your choice of corn or flour tortillas. (Sub Soup \$5)

Grilled Steak or Chicken | 27

Grilled steak or chicken fajitas served with sautéed red peppers, bell peppers, and onions, accompanied by your choice of corn or flour tortillas. Choice of Shrimp 28 | Sub Soup \$5



Trio Fajita | 30

A delicious combination of grilled steak, shrimp, and chicken all in one fajita, served with red peppers, bell peppers, and onions, and your choice of corn or flour tortillas (Sub Soup \$5)

SEA FOOD

Shrimp Tacos (2) | 24

Two soft tacos filled with grilled shrimp, topped with cabbage, fresh pico de Gallo, and creamy chipotle sauce. Served with a side of rice and beans. (Sub Soup \$5)

Fish Tacos (2) | 23

Grilled tilapia topped with cabbage, pico de Gallo, and Chipotle sauce, served with rice and beans. (Sub Soup \$5)

La Momia | 24

Shrimp wrapped with bacon and simmered with a white sauce.

Tostada De Camarón | 14

Crispy tostada topped with seasoned shrimp, sliced avocado, onions, tomato, cilantro and a squeeze of lime.

Camarones Rancheros | 25

Shrimp cooked with bell peppers, onions, and tomatoes, served with rice, beans, tortillas, covered in our special margarita rancheros sauce.

Camarones A La Diabla | 25

Shrimp cooked in fiery red chipotle sauce, served with rice, beans, and tortillas.

Camarones Al Mojo De Ajo | 25

Shrimp sautéed with buttery garlic sauce, served with rice, beans, and tortillas.



Shrimp Bucket | 32

12 Shrimp in four bold sauces: Momia, Diabla, Ranchera and Mojo de Ajo. Served with rice, beans, and corn or flour tortillas.

The Cocktail | 22

Spiced shrimp, diced avocado, chopped onions, tomatoes, cilantro, and tomato juice will make you long for the ocean.

Camarones Empanizados | 25

Deep fried shrimp served with rice, beans, and fries.

SOUP

Cocido | 20

A simmering stew with tasty, tender veggies and a delicious short rib will make you return for more. Served with rice, beans & tortillas.

Chicken Tortilla Soup | 19

A flavorful tortilla and chicken soup topped with avocado, cheese, pico de gallo, and sour cream.

Caldo De Pollo | 20

Chicken stew mixed with veggies. Served with rice, beans & tortillas.

Caldo De Pescado | 24

Flavorful Fish soup mixed with veggies. Served with rice & tortillas.

Momma's Menudo | 20

A perfectly seasoned slow-cooked stew made with tender beef tripe. Melt in your mouth delicious.

Caldo De Camaron | 24

Flavorful shrimp soup mixed with veggies. Served with rice & tortillas

A LA CARTE

Beans and Cheese Burrito | 10

Filled with beans and cheese, topped with beans, wrapped in a warm tortilla, topped with melted cheese and your choice of red or green sauce.

Regular Burrito | 12

Filled with beans, cheese, and your choice of shredded beef, ground beef, or shredded chicken served with chile verde or chile toreado.

Chile Relleno | 9

Fresh chili pepper stuffed with Monterey jack and covered with rancheros sauce & cheese.

Taco | 7

Your choice of soft or crispy tortillas. Your choice of chicken or beef comes with lettuce, tomato, & cheese.

Grilled Burrito | 12

Stuffed with refried beans, pico de gallo, tomatillo sauce, and your choice of grilled steak, chicken, pork carnitas, or marinated pork.

Tostada | 9

A crunchy bean tostada topped with your choice meat and finished with lettuce tomato and cheese

Enchilada | 9

Chicken, beef, or cheese. Your choice of red or green sauce.

Sope | 9

A thick masa base topped with your choice of chicken, beef, or pork, layered with beans, lettuce, queso fresco, tomatillo sauce, sour cream and fresh pico de gallo.

Tamale | 9

A flavorful tamale covered in rich red sauce and melted cheese, with your choice of chicken or pork filling.

SIDE ORDER

Guacamole | 6

Sour Cream | 5

Mole Sauce | 7

Enchilada Sauce | 6

Chile Verde Sauce | 7

Diabla Sauce | 5

Pico De Gallo | 8

Rice

Tortillas | 4

Beans | 6

Shrimp | 17

Cheese | 5

Add Ons | 2

Carne Asada / Pollo Asado | 15

Jalapeño | 5

(2) Fresh, pickled or toreado.

MAKE IT A MEAL

Your choice from La carte menu plus rice, beans, and a side salad - soup sub | 5

One item | 17

Two Items | 22

Three items | 27

Burrito Supreme | 17

Your choice of meat, beans, rice, lettuce, sour cream, guacamole, Pico de gallo, and sour cream. Make it Cali Burrito \$4

ENCHILADAS

Enchiladas | 20

Two enchiladas filled with your choice of chicken, beef or cheese topped with either red or green sauce.

Enchiladas De Mole | 21

Two enchiladas filled with your choice of beef, chicken, or cheese smothered in traditional rich flavorful mole sauce.



Enchiladas Michoacanas | 24

5 enchiladas stuffed with queso cotija, onions, green cabbage, grilled potatoes, and pickled jalapeños. Your choice of grilled chicken or carne asada on top.

Enchiladas De Camaron | 24

Two enchiladas stuffed with shrimp, covered in savory ranchero sauce, and topped with guacamole and sour cream.

Enchiladas Suizas | 21

Two enchiladas filled with your choice of chicken, beef, or cheese, topped with red or green sauce, guacamole, sour cream and melted cheese.

Enchiladas Rancheras | 21

Two enchiladas made with your choice of chicken, beef or cheese, wrapped in a flour tortilla and covered in special ranchero sauce and onions, mixed with tomato sauce. Topped with guacamole and sour cream.

Enchiladas a la Diabla | 25

Two enchiladas made with your choice of chicken, beef or cheese, wrapped in a corn tortilla and covered in diablo sauce topped with cheese sour cream.

SALAD



Taco Salad | 19

A tortilla shell filled with beans, rice, cheese, guacamole, tomato, sour cream and your choice of meat. Choice of fish or shrimp \$3

Ensalada Loca | 21

A vibrant salad with black beans, queso fresco, cucumber, carrots, red cabbage, and your choice of meat. choice of Shrimp or Fish \$3

Fajita Salads | 25

Fresh mix of salad, onions, bell peppers, cheese, tomato, avocado, and your choice of sizzling fajita meat. Choice of Shrimp \$3

Dinner Salad | 9

A fresh mix of salad, tomato, carrots, red cabbage, and your choice of dressing

KIDS MENU | 10

Add meat 4

Sub Fries 2

Maggie's Bean and Cheese Burrito
Cheese Quesadilla
Flauta (Chicken / Beef)
Hamburger (W/ Fries)
Enchilada (Beef/Chicken/Cheese)
Crispy Tacos (Beef/Chicken)
Soft Tacos (Beef / Chicken)

BEVERAGES

Free Refills

Soft Drinks | 5

Coke

Diet Coke

Barq's Root Beer

Orange Fanta

Sprite

Refreshing Classics | 7

Arnold Palmer

Shirley Temple

Roy Roger

Horchata

Jamaica

Teas & Coffee | 6

Hot Tea

Iced Tea

Raspberry Iced Tea

Coffee

DESSERT

A sweet taste of tradition

Vanilla Ice cream | 8

Churros | 10

Flan | 12

Deep Fried Ice Cream | 15

Buñuelos | 10

Add Ice cream | 4

All of the above | 30

A luxurious combination of churros, flan, buñuelos, deep fried ice cream, served with a scoop of creamy vanilla ice cream.



All of the above

MARGARITAS BAR AND GRILL

INSTAGRAM: @MARGARITASMORGANHILL

WINE

House Merlot G | 13
Casa Madero G | 20 B | 80
House Chardonnay G | 13
Butter Chardonnay G | 14 B | 48
Chianti G | 14 B | 48

BEER

Bottled beer | 9

Negra Modelo
Modelo special
Pacifico
XX Ambar
Victoria
Corona
Budweiser
Odools
Bud Light
Coors Light
XX Larger

Beer on tap

Pint | 10
Large | 12
Stein | 18

NON- FRIDA | 12

Refreshingly Bold Mocktails - Non alcoholic

Titi
Mixed juices of magic!
Pina Colada
Daiquiri
Paloma
Margarita
Mint Love

MEXOLOGY | 17

The Art of Flavorful Mixology



Gogo
Tequila, mango,
squirt, tapatio, and
tajin.



Empress 19
Gin empress 1908, agave
soda, mango puree and
orange juice.



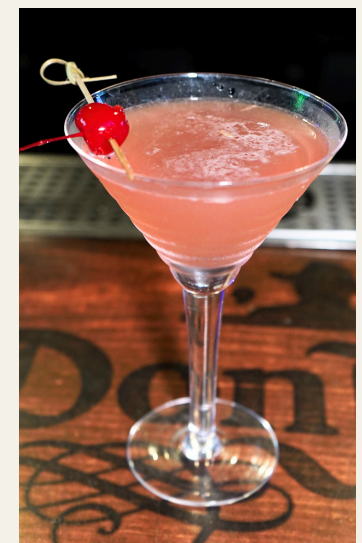
Piscol
Pisco, triple sec,
egg whites & lime
juice.



Pasion
Gin, passion fruit,
rose water, agave and
lime juice.



Ross martini
Vodka, cranberry, triple
sec and lime juice.



Lichi martini
Vodka lichi liquor, agave
and raspberries.

COCKTAILS

Crafted Cocktails, Bold Flavors, and Endless Fiesta



Toddarita Del Oro
Reposado

Toddarita Del Oro
Reposado | 19

Fresh-Lime, Agave, Muddled Oranges
and Batch 2. Todd Knows Best. Ask
Him He's Probably Hanging Out.

House Margarita | 17

Muddled Oranges and limes, Pueblo
Viejo 100% de agave, triple sec, sweet
and sour. Shaken and served on the
rocks.

Traditional Margarita | 17

Muddled lemons, limes, Pueblo
Viejo 100% de agave, triple sec, and
salt. Shaken on the rocks.

Paloma | 19

Pueblo Viejo 100% de agave,
sweet and sour, a splash of fresh
lime juice, and squirt soda.

Arnold Palmer Mule | 19

A mule with a twist- Vodka,
sweet tea, lemonade, and ginger
beer.

Old east Dunne | 19

Think Old Fashion, but with
Montelobos Mezcal and a touch
of Del Oro Tequila.

Loaded Mary | 36

Bloody Mary is loaded with shrimp,
bacon, cucumber, celery, olives, and
tajin.

Henny Chata | 19

Homemade horchata, Hennessy,
and cinnamon.

Mezcal Rita | 19

La Tierra espadin Mezcal

Craft cocktail | 21

Vodka, rum, tequila, gin, Blue
Curacao liqueur, and sweet and
sour.

Skinny Margarita | 22

Don Fulano, Naranja liqueur, with
sweet and sour. Shaken and
served on the rocks.

Pina Colada | 19

Rum, pineapple juice, coconuts
creme, topped with whipped
cream.

Tequila Sunset | 18

Tequila, orange juice, and a
splash of grenadine.

Strawberry Daiquiri | 18

Rum and strawberry mix,
topped with whipped cream.

Mojito | 20

Rum, sweet and sour, slice of lime,
mint and a splash of soda water.

Sangria | 18

House special recipe.

Long Island | 22

Vodka, gin, tequila, rum, triple sec,
sweet and sour, and a splash of
coke.

Michelada | 14

Your choice of beer, tomato juice,
lime, and a kiss of our tasty sauce.
Super well
Superior

Adios Margarita | 21

A perfect margarita with your choice of
top-shelf silver tequila mixed with
Naranja liqueur, Grand Marnier, and
sweet and sour.

SIGNATURE

COCKTAILS

Crafted Cocktails, Bold Flavors, and Endless Fiesta

Fiesta Margarita | 15

Frozen Margarita Pueblo Viejo 100% de
agave, with your flavor of choice: strawberry,
raspberry, mango, pineapple, and lime.

Grand Margarita | 25

Muddled oranges and limes, triple sec, Grand
Marnier, Naranja liqueur, Avion 44 extra
Anejo, shaken and served on the rocks.

Shrimpchella | 28

Michelada or chavela with shrimp and the
beer of your choice. Add a shot of patron
for \$10

Tarro | 44

Shrimp, bacon, olives, cucumber, celery,
limes, lemons, chili toreado, and tajin.
Micheladas with your choice of beer.

Chavela | 13

With your choice of beer and lime juice
Super well
Superior



Santiago Del Moises

Santiago Del Moises | 19

Del oro reposado, muddled oranges,
Limes, agave and ginger beer

Jalapeno Mamacita | 19

Jalapenos, Agave Fresh Lime Juice
and Don Fulano.

The Cadillac | 20

Espolon tequila reposado, margarita mix
(sweet and sour), a slice of orange, fresh
lime, and a splash of Grand Marnier.

Top shelf | 22

Muddled limes, Don Fulano, triple sec,
agave, and freshly squeezed lime juice.

Chuckarita | 35

Muddled oranges and limes, triple sec,
Grand Marnier, Naranja liqueur, Avion 44
extra Anejo, shaken and served on the
rocks.

MARGARITAS BAR AND GRILL

INSTAGRAM: @MARGARITASMORGANHILL

TEQUILA

Casa Amigos
Casa Amigos Blanco | 14
Cazadores Rep | 15

Cazadores
Cazadores Silver | 15
Casa Amigos Rep | 17
Casa Amigos Añejo | 20

Clase Azul
Clase Azul Blanco | 29
Clase Azul Rep | 38
Clase Azul Durango Mezcal | 63
Clase Azul Guerrero Mezcal | 73
Clase Azul Dia De los Muertos | 88
Premium

Codigo
Codigo del Oro | 18
Codigo Shines | 23
Codigo Bottle Del Oro | 83
Codigo Bottle Shines | 123

Don Julio
Don Julio Silver | 14
Don Julio Rep | 16
Don Julio Añejo | 18
Don Julio 70th Añejo | 21
Don Julio 1942 | 38
Don Julio Ultra | 103

Fortaleza
Fortaleza Silver | 20
Fortaleza Rep | 30
Fortaleza Añejo | 40

Hornitos
Hornitos Rep | 16

Patron
Patron Silver | 14
Patron Rep | 16
Patron Añejo | 19
Patron 5 Years | 128
Patron 7 Years | 203

Arette
Arette Blanc | 14

Tres Agaves
Tres Agaves Blanco | 15
Tres Agaves Reposado | 18
Tres Agaves Añejo | 22

Dos Artes
Dos Artes Blanco | 20

Casa Maestri
Casa Maestri | 20
Casa Maestri | 25

Mijenta
Mijenta Blanco | 15
Mijenta Reposado | 18
Mijenta Añejo | 22

Lalo | 15

Pueblo Viejo | 13

Siete Leguas
Siete Leguas Blanco | 15
Siete Leguas Reposado | 18
Siete Leguas Añejo | 22

Espolon
Espolon Blanco | 13
Espolon Reposado | 15

Avion | 44

G4
G4 Blanco | 18
G4 Reposado | 20
G4 Añejo | 30

Komos
Komos Reposado Rosa | 20
Komos Añejo Cristalino | 25
Komos Extra Añejo | 30

MEZCAL

Mezcal
El Silencio Mezcal | 15
Vecinos | 14

BOURBON

Eagle Rare | 10
Rich and Smooth with a complex finish.

Horse Soldier | 16
Rich, bold flavors with a hint of vanilla and caramel

Stagg | 16
A powerful, high-proof bourbon with bold, intense flavors of dark chocolate, caramel, and spice.

Weller | 20
A smooth, wheated bourbon with soft flavors of honey and oak

Elijah Craig | 16
Deep Caramel and Vanilla notes with a signature charred oak flavor.

Basil Hayden | 17
Light and balanced, with a hint of spice and a smooth finish.

HAPPY HOUR

Monday - Friday
12pm - 6pm

\$6 DRAFT BEER

\$6 HOUSE WINE

\$6 WELL DRINKS / SHOTS

\$9 BLENDED MARGARITAS

\$7 MEZCAL RITAS

\$10 HOUSE / TRADITIONAL / PALOMAS

\$10 BEER + SHOT COMBO

\$10 CHUIS ESPRESSO MARTINI

Snack & Share | 11
CHICKEN, BEEF OR VEGGIES

MINI CHIMICHANGAS

STREET TACOS

NACHOS

TAQUITOS

BAR NACHOS | 7

WEEKLY SPECIALS

Margarita Monday

2 FOR 1 MARGARITA :2 FOR 1 : THE CADILLAC, TOP SHELF, CHUCKARITA

Tequila + Taco Tuesday

\$3 TACOS (FISH, STEAK, CARNITAS, CHICKEN)

1/2 OFF : ALL TEQUILA

Wine not Wednesday

BRING YOUR WINE, NO CORK FEE!

Toast to the Weekend

2 FOR 1 MIMOSAS : SAT & SUNDAY 11AM-4PM