

DESPERADOS



APPETIZERS AND SOUP

ENSALADAS

DESPERADO TACOS Y MÁS

- DESPERADOS NACHOS** \$12.99 | CHICKEN \$14.99 | BEEF \$15.99
 BEANS AND CHEESE, FRESH GUACAMOLE, SOUR CREAM, AND JALAPEÑOS
- CHILI CON QUESO** \$9.29
 SMOOTH AND CREAMY. THE PERFECT BEGINNING
- QUESO BANDIDO** \$10.79
 RICH BLEND OF OUR CREAMY QUESO WITH TACO MEAT AND FRESH PICO DE GALLO
- QUESADILLAS ACAPULCO** \$11.99 | CHICKEN \$14.29 | SHRIMP \$15.29
 CREAMY JACK CHEESE, FRESH SAUTÉED SPINACH, GUACAMOLE AND SOUR CREAM
- SOPA DE TORTILLA** \$10.49
 MAMA'S OWN SPECIAL RECIPE, MADE FRESH DAILY
- SOPA DE FRIJOL** \$9.99
 ALWAYS SERVED WITH FRESH CILANTRO, CHOPPED ONION AND CHEESE
- GUACAMOLE** \$10.49
 DESPERADOS ORIGINAL FAMILY RECIPE. AWARDED BEST IN DALLAS BY DALLAS OBSERVER



- FAJITA SALAD** CHICKEN \$14.79 | BEEF \$15.79
 CRISPY TORTILLA SHELL FILLED WITH FRESH GREENS, TENDER BEEF OR CHICKEN FAJITA MEAT, PICO, CHEDDAR CHEESE, AND SOUR CREAM
- SONORA SALAD** \$12.99 | ADOBO CHICKEN \$14.99
 FRESH ROMAINE, SPINACH, AVOCADOS, TOMATOES, PICKLED RED ONIONS, JICAMA & MANDARIN ORANGES TOSSED IN A MARGARITA VINAIGRETTE
- STUFFED AVOCADO SALAD** \$13.99 | CHICKEN \$14.99
 AN AVOCADO HALF SURROUNDED BY FRESH GREENS AND TOPPED WITH BLACK BEAN CORN SALSA AND QUESO FRESCO
- QUINOA BOWL** \$13.99 | CHICKEN \$15.29
 HEALTHY QUINOA INFUSED WITH MEXICAN FLAVORS AND SERVED WITH A BLACK BEAN CORN SALSA, FRESH SPINACH, PICO AND QUESO FRESCO



DESPERADOS TACOS *AWARD WINNING* CHICKEN \$15.29 | BEEF \$16.29
 TWO FLASH FRIED FLOUR TORTILLAS, MONTEREY JACK CHEESE, AND YOUR CHOICE OF MARINATED BEEF OR CHICKEN, TOPPED WITH FRESH PICO AND SLICED AVOCADO. SERVED WITH REFRIED BEANS AND SALAD

- DESPERADOS TACOS CON CAMARONES** 16.29
 OUR AMAZING SIGNATURE TACOS WITH GULF SHRIMP SAUTÉED IN AN ADOBADO SAUCE
- TACOS ADOBADOS** \$15.49
 THREE LIGHTLY FRIED CORN TORTILLAS, JACK CHEESE, ADOBADO GRILLED CHICKEN AND FRESH PICO. SERVED WITH RICE AND SOPA DE FRIJOL
- TACOS ALBAÑIL** \$15.99
 OUR FAMOUS BRISKET TACOS. THREE CORN TORTILLAS, SLOW ROASTED BRISKET, BEAN SOUP, RICE, WARM TOMATILLO SALSA, ONION, CILANTRO AND LIME
- TACOS CON PESCADO** 15.99
 BREADED WHITE FISH IN FLOUR TORTILLAS WITH OUR SIGNATURE MAYOTLE SAUCE, CABBAGE AND LIME. SERVED WITH SOPA DE FRIJOL AND RICE
- TACOS AL CARBON** CHICKEN \$14.99 | BEEF \$15.99
 TWO FLOUR TORTILLAS WITH YOUR CHOICE OF GRILLED BEEF OR CHICKEN, PICO, RICE AND MAMA'S SOPA DE FRIJOL
- DESPERADOS FLAUTAS** CHICKEN \$14.29 | BRISKET \$14.99
 TWO FLOUR TORTILLAS FILLED WITH SLOW-ROASTED BRISKET OR PULLED CHICKEN, ROLLED AND FRIED. SERVED WITH AWARD WINNING GUACAMOLE, REFRIED BEANS AND SOUR CREAM RANCHERO SAUCE
- CHIMICHANGA** 15.99
 LARGE FLOUR TORTILLA, YOUR CHOICE OF PULLED CHICKEN OR PICADILLO, REFRIED BEANS AND CHEDDAR. TOPPED WITH SOUR CREAM SAUCE. SERVED WITH RICE AND FRESH PICO



PLATOS DE LA CASA

DESSERT

FAJITAS

TENDER AND JUICY FAJITAS SERVED SIZZLING ALONG WITH OUR BEAN SOUP, AWARD WINNING GUACAMOLE, CHEDDAR CHEESE, SOUR CREAM, FRESH PICO, AND FLOUR TORTILLAS. VEGGIE AVAILABLE UPON REQUEST

CHICKEN FOR 1 \$19.99
CHICKEN FOR 2 \$38.99

BEEF FOR 1 \$20.99
BEEF FOR 2 \$41.99

SHRIMP FOR 1 \$22.99
SHRIMP FOR 2 \$44.99



TEX-MEX

ANY TWO \$13.29 | ANY THREE \$14.29 | ANY FOUR \$15.29

COMBINE ANY OF THE FOLLOWING "TEXICAN" FOODS TO CREATE YOUR OWN PERSONALIZED PLATO.

BEEF ENCHILADA PORK TAMALES SOFT CHEESE TACO PUFFED BEEF TACO
CHEESE ENCHILADA CHICKEN ENCHILADA GUACAMOLE TOSTADA

ALL COMBINATIONS SERVED WITH RICE AND REFRIED BEANS



STEAK ARGENTINA

\$20.99

SEARED TENDERLOIN, SIGNATURE CHIMICHURRI SAUCE, FRESH PICO, REFRIED BEANS AND PAPAS MEXICANAS

CHILI RELLENO

\$17.49

EGG BATTERED POBLANO FILLED WITH SLOW ROASTED BRISKET, BUTTER TOASTED ALMONDS AND RAISINS TOPPED WITH RANCHERO SAUCE. SERVED TRADITIONALLY WITH RICE AND BEANS

CARNE ASADA

\$19.99

MARINATED SKIRT STEAK AND SERVED WITH CARAMELIZED ONIONS, PEPPERS, TOMATOES, AND MELTED JACK CHEESE. SERVED WITH RICE AND BEANS

CHICKEN ITZA

\$16.99

CHICKEN BREAST, MAYAN-STYLE ROSEMARY/THYME GLAZE, AWARD WINNING GUACAMOLE, RICE AND MEXICAN CALABACITAS

POLLO SAN LORENZO

\$16.99

CHICKEN BREAST SAUTÉED IN A CHIPOTLE, ROASTED GARLIC, CILANTRO & OLIVE OIL SAUCE . SERVED WITH OUR AWARD WINNING GUACAMOLE, RICE AND MEXICAN CALABACITAS

POLLO SANTA ROSA

\$16.99

FLAME GRILLED CHICKEN BREAST TOPPED WITH A CREAMY ROASTED POBLANO, GARLIC AND ONION SAUCE. SERVED WITH OUR AWARD WINNING GUACAMOLE, RICE AND MEXICAN CALABACITAS

CAMARONES ACAPULCOS

\$20.99

FIRE ROASTED GULF SHRIMP, FILLED WITH QUESO RANCHO & JALAPEÑOS, WRAPPED IN APPLEWOOD BACON. SERVED WITH GUACAMOLE, RICE AND MEXICAN CALABACITAS

ENCHILADAS CON CAMARONES

\$19.99

SAUTÉED SHRIMP, AJO, VINO BLANCO, SPINACH & ONIONS ROLLED IN CORN TORTILLAS TOPPED WITH A CREAMY AVOCADO SAUCE. SERVED WITH RICE AND MEXICAN CALABACITAS



SOPAPILLAS

UNO \$1.99 | TRES \$5.29

MADE IN HOUSE AND SERVED WARM WITH HONEY AND BUTTER

FLAN

\$6.99

CARAMEL CUSTARD FROM MAMA'S COCINA

CUATRO LECHES

\$8.49

A VERY DELICIOUS, MOIST AND TRADITIONAL WHITE CAKE MADE IN-HOUSE

DESPERADOS



LUNCH

MONDAY-FRIDAY, OPEN TIL 3:00PM



DAILY SPECIALS

* \$11.99 *

MONDAY

CHIMICHANGAS

LARGE FLOUR TORTILLA, YOUR CHOICE OF PULLED CHICKEN OR PICADILLO, REFRIED BEANS AND CHEDDAR. TOPPED WITH OUR SOUR CREAM SAUCE. SERVED WITH RICE AND FRESH PICO

GUISO DE POLLO CON CALABACITAS

DICED CHICKEN BREAST SLOW SIMMERED IN A GARLIC, POBLANO, CORN AND ZUCCHINI SAUCE

TUESDAY

DESPERADOS BURRITOS

TWO FLOUR TORTILLAS, YOUR CHOICE OF SLOW ROASTED BRISKET OR SEASONED CHICKEN, SALAD, MAMA'S FRIJOLAS, RICE AND CHIPOTLE BBQ

GUISO DE PUERCO CON CHILI CASCABEL

SLOW COOKED PORK SHOULDER, DRIED CHILE CASCABEL, ROASTED TOMATOES AND ZUCCHINI

WEDNESDAY

QUESADILLAS DE POLLO

MELTED JACK CHEESE, PULLED CHICKEN, BEAN SOUP, RICE, FRESH PICO AND SALAD

GUISO DE POLLO CON SALSA VERDE

DICED CHICKEN BREAST COOKED IN A FRESH CILANTRO TOMATILLO SAUCE WITH COMINO & POTATOES

THURSDAY

TACOS FRITOS

TWO FRIED BRISKET TACOS, PICO SALAD, QUESO FRESCO, TOMATILLO SAUCE, BEAN SOUP & RICE

GUISO DE RES

LEAN TENDER BEEF TIPS & POTATOES SLOW SIMMERED IN A CHILE ANCHO AND CASCABEL SAUCE

FRIDAY

TACOS CON PESCADO

FRIED WHITE FISH, CILANTRO, CABBAGE, MAYOTLE SAUCE SERVED WITH FRESH LIME, RICE & BEAN SOUP

GUISO DE CAMARONES CON NOPALES

FRESH GULF SHRIMP COOKED IN A TOMATO GARLIC SAUCE WITH MILD PEPPERS AND NOPALITOS (PRICKLY PEAR CACTUS)



TEX-MEX ALMUERZO

\$9.99

CHOOSE YOUR FAVORITE OFF THE "TEXICAN MENU", SERVED WITH RICE AND BEANS

TACO AND SOUP

\$9.99

ONE SIGNATURE DESPERADOS TACO ACCOMPANIED BY A CUP OF MAMA'S TORTILLA SOUP, THE PERFECT PORTION

TACO SALAD

\$9.99

CRISP TORTILLA SHELL FILLED WITH FRESH GREENS, TACO MEAT, PICO, CHEDDAR CHEESE AND SOUR CREAM

LUNCH FAJITAS

\$14.99

A LIGHTER PORTION OF TENDER AND JUICY CHICKEN OR BEEF FAJITAS SERVED WITH ALL OF THE TRADITIONAL FAJITA FIXINS

BRUNCH SATURDAY AND SUNDAY FROM OPEN TIL 3:00PM

MIGAS _____ \$11.59

FLUFFY SCRAMBLED EGGS AND CORN TORTILLA STRIPS TOPPED WITH YOUR CHOICE OF CHIPOTLE OR TOMATILLO SAUCE, SOUR CREAM AND MONTEREY JACK CHEESE, SERVED WITH MEXICAN HASH BROWNS, REFRIED BEANS, PICO DE GALLO AND FLOUR TORTILLAS

FAJITAS WITH EGGS CHICKEN OR BEEF _____ CHICKEN \$14.29 | BEEF \$15.29

STEAK AND EGGS GONE SOUTH OF THE BORDER, WITH TENDER BEEF FAJITA MEAT, TWO SCRAMBLED EGGS SERVED WITH MEXICAN HASH BROWNS, REFRIED BEANS, PICO DE GALLO AND FLOUR TORTILLAS

BACON AND EGGS _____ \$10.99

TWO EGGS COOKED THE WAY YOU LIKE AND SERVED TRADITIONALLY WITH STRIPS OF CRISPY APPLEWOOD BACON ALONG WITH MEXICAN HASH BROWNS, PICO DE GALLO, REFRIED BEANS AND FLOUR TORTILLAS

HUEVOS CON CHORIZO _____ \$11.59

FLUFFY SCRAMBLED EGGS MIXED WITH SPICY CHORIZO AND SERVED WITH MEXICAN HASH BROWNS, REFRIED BEANS, PICO DE GALLO AND FLOUR TORTILLAS

CHILAQUILES _____ \$12.00

A TRADITIONAL MEXICAN DISH MADE WITH FRIED TORTILLA CHIPS AND SIMMERED IN SAUCE. TOPPED WITH CHEESE, CREMA, ONIONS, AND EGGS

FLAN FRENCH TOAST _____ \$11.99

A DECADENT VARIATION FROM THE CLASSIC FRENCH TOAST. ADD BACON AND EGGS \$3

EL BANDOLERO _____ \$12.29

SMOKED BACON WITH ROASTED POBLANO CHILES, RED ONIONS AND CHEDDAR CHEESE, TOPPED WITH A TOMATILLO SAUCE AND CREMA MEXICANA



DRINKS

MIMOSA _____ \$5.00

MEZCAL MARIA _____ \$7.00



DRINKS MENU

COCKTAILS



MEXICAN MARTINI

\$12

THIS RECIPE KICKS IT UP A LITTLE, SAUZA SIGNATURE BLUE SILVER TEQUILA, TRIPLE SEC, AND FRESH LIME JUICE ARE SHAKEN WITH JUST A LITTLE BIT OF SPICE



ESPRESSO MARTINI

\$11

A SMOOTH AND DELICIOUS BLEND OF TITO'S HANDMADE VODKA, COFFEE LIQUER & ESPRESSO



LA PALOMA

\$11

A REFRESHING CLASSIC COCKTAIL WITH EL JIMADOR TEQUILA, LIME, SODA AND TANGY GRAPEFRUIT



MEXICAN MULE

\$10

A COMBINATION OF DOS XX LAGER, SAUZA SIGNATURE BLUE SILVER TEQUILA, AND LIME, IN A HAMMERED COPPER MUG



RANCH WATER

\$11

A DELIGHTFUL COMBINATION OF HERRADURA SILVER TEQUILA, FRESH LIME JUICE, AND SPARKLING MINERAL WATER



MEZCAL MARIA

\$11

A SMOKY & SPICY VARIATION OF THE CLASSIC BLOODY MARY FEATURING RACHO MEZCAL

MARGARITAS

HOUSE FROZEN OR ROCKS

\$8.5

STRAWBERRY OR MANGO + \$2.00

LA MARGARITA FROZEN OR ROCKS

\$14

5 TIME WINNER OF THE BEST MARGARITA IN DALLAS. FRESH LIME JUICE, HORNITOS PLATA SILVER TEQUILA, COINTREAU, AND A LITTLE SOMETHING SPECIAL

SUPER G

\$15

BE CAREFUL WITH THIS ONE. A LARGE FROZEN OR ROCKS MARGARITA WITH AN EXTRA KICK OF HERRADURA SILVER TEQUILA AND GRAND MARNIER

TEXAS TORNADO

\$10

A LARGE SANGRIA SWIRLED FROZEN MARGARITA

FLACARITA

\$12

OUR "SKINNY" MARGARITA MADE WITH HORNITOS PLATA SILVER. SERVED ON THE ROCKS, ONLY 160 CALORIES

TRADITIONAL MARGARITA

\$12

SLIGHTLY ON THE TART SIDE BUT THE WAY THEY ARE "DRUNK" IN MEXICO. FRESH LIME JUICE, HORNITOS PLATA SILVER TEQUILA AND TRIPLE SEC SERVED "UP" IN A SHAKER

DESPERADOS AVOCADO MARGARITA

\$14

THIS BALANCED AND REFRESHING COCKTAIL COMBINES THE CRISPNESS OF A CLASSIC EL JIMADOR SILVER TEQUILA MARGARITA WITH THE SUBTLE CREAMINESS OF AVOCADO

ASK FOR IT "SHERRY STYLE"

TEQUILAS

1.5 OZ "NEAT" POUR

EL JIMADOR	\$10
HORNITOS REPOSADO	\$11
HORNITOS PLATA BLANCO	\$11
HORNITOS AÑEJO	\$12
HERRADURA SILVER	\$12
PATRON SILVER	\$12
RACHO MEZCAL	\$12
MAESTRO DOBEL DIAMANTE	\$12
DON JULIO REPOSADO	\$13
HERRADURA AÑEJO	\$13
HERRADURA REPOSADO	\$13
PATRON AÑEJO	\$13
CASAMIGOS REPOSADO	\$15
TEQUILA CORRIDO REPOSADO	\$15
CLASE AZUL	\$22

BOTTLED BEER

MICHELADA + \$ 3.50

MODELO ESPECIAL	\$6.50
NEGRO MODELO	\$6.50
PACÍFICO	\$6.50
CORONA	\$6.50
DOS XX LAGER	\$6.50
MILLER LITE	\$5.50
MICHELOB ULTRA	\$5.50
HEINEKEN 0.0	\$5.50

WINES

HOUSE RED	\$9
HOUSE WHITE	\$9
SANGRIA <small>HOMEMADE, FROM RED WINE AND FRUIT JUICES</small>	\$9
CHAMPAGNE	\$7

SPIRITS

TITO'S HANDMADE VODKA	\$7
GREY GOOSE VODKA	\$11
MAKERS MARK KENTUCKY BOURBON WHISKY	\$9
JIM BEAM KENTUCKY STRAIGHT BOURBON WHISKEY	\$8
BACARDI SUPERIOR RUM	\$8
TANQUERAY LONDON DRY GIN	\$8
CHIVAS REGAL BLENDED SCOTCH	\$9