

No Manches!

MEXICAN GRILL

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DINE IN MENU

BOTANAS

GUACAMOLE

Fresh avocado, tomato, cilantro, onion, garlic oil, lime and salt Med. \$11 / Large. \$14

ESQUITE

Grilled corn, fresh epazote, mayo, cotija cheese, lime and tajin \$9

QUESADILLAS

Choice of meat: Asada, Picadillo, Tinga, served with guacamole, Pico de Gallo, lettuce and sour cream \$13

PANUCHOS

Crispy corn tortilla, refried beans, yucatan style pulled pork and pickled red onion. \$13

CEVICHE "NI VALENTINA OCUPA"

Scallops, shrimp, cod cooked in citrus, red onion, cherry tomatoes, cilantro, avocado, cucumber and fresh serrano peppers. Single \$15 Duo \$16 Trio \$17

QUESO DIP

Melted cheese jalapeno dip. \$9

NACHOS

Crispy tortilla chips, beans, queso dip, lettuce, tomato, jalapenos, sour cream and fresh guacamole and your choice of meat. (asada, ground beef, pastor, tinga) \$16

QUE ME VES SAMPLER

Nachos, quesadillas, flautas and empanadas. \$19

CHORIQUESO

Homemade chorizo melted chihuahua cheese with your choice of tortillas. \$14.50

EMPANADAS

3 turnovers served with a chipotle mayo or chimichurri sauce. ground beef \$12 / Tinga \$11 / Shrimp \$13

QUESABIRRIA

Two pieces \$14 Three pieces \$20 birria-style cooked beef folded into a tortilla with melted cheese and served with a side of consommé for dipping



ENSALADAS

Add your protein: Chicken \$4 / Steak \$5 / Shrimp \$6
Choice of Ranch or house dressing

TACO SALAD

Romaine lettuce, black beans, cheese, grilled corn, avocado and cherry tomatoes. \$12

CHOP SALAD

Mix greens, black beans, corn, cheese, avocado, tomato, tortilla strips. \$12

SOPAS

TORTILLA SOUP

Traditional homemade chicken soup topped with avocado, sour cream, queso fresco, tortilla strips and cilantro. Cup \$6 Bowl \$10

CALDO DE CAMARON

Shrimp in broth with season veggies. Bowl \$18

All entrees served with rice beans, and your choice of tortillas

- 🌶️ **ANDALE CARNE ASADA** \$29
skirt steak Served with grilled green onions and chile toreado.
- 🌶️ **ARRACHERA** \$31
skirt steak Topped with melted Chihuahua Cheese served with grilled chorizo, nopal, onion and chile toreado.
- 🌶️ **MAR Y TIERRA** \$33
skirt steak Served with 3 jumbo grilled shrimp, onion and chile toreado.

DE TOCHO MOROCHO PARRILLADA

Grilled Chicken, skirt steak, pastor, chorizo and shrimp served on a sizzling platter of caramelized onions, mix bell peppers, green onions, chiles toreados and nopal
Serves Two \$70 or Four \$100



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ENCHILADAS

Choice of meat: Asada, Picadillo (ground beef), Tinga (chicken), Pastor (pork). \$18
Choice of sauce: green, red, and mole. served with sour cream and cheese on top

BUR-RICOS

Choice of Meats: Asada, Pastor (pork), Picadillo (ground beef), Tinga (Chicken), Cochinita Pibil, Chorizo.
*Add rice and beans \$4.50 fries, or sweet potato fries for only \$5.50.
also available as burrito bowls

BURRITO TRADICIONAL \$12

Beans, rice, cheese, sour cream, lettuce and tomato.

CHIMICHANGA \$12

Beans and cheese. Topped with melted cheese and chipotle mayo.

LOS SUIZO \$14

Choose your sauce: Red, Green or Mole melted cheese on top, beans, rice, cheese, sour cream, lettuce and tomato.

EL TRICOLOR \$14

3 sauce burrito (salsa verde, queso dip, salsa roja on top) stuffed with beans, rice, sour cream, cheese, lettuce and tomato.

“HAY GÜEY” BURRITO \$16

Ribeye, grilled onions, beans, rice, chihuahua cheese, sour cream, lettuce and tomato topped with melted cheese and Salsa Diabla.

EL RINCON DE CHEF JULIO

🌶️🌶️ **NO MANCHES MOLE** Chicken \$21 / Steak \$29
Chef Julio's signature red mole sauce served with your choice of grilled chicken or skirt steak.
Served with rice and beans.

CHILE RELLENO \$19

2 soufflé battered poblano peppers stuffed with cheese topped with “caldito de jitomate”.
Served with rice and beans.

FLAUTAS \$17

(4) stuffed rolled fried corn tortillas your choice of meat (chicken or steak). Topped with, sour cream, lettuce, pico de gallo and queso fresco.
Served with rice and beans.

ORALE TORTA \$16

Ribeye, ham, sausage, cheese, chipotle mayo, beans, lettuce, tomato and onions.
Choice of fries or sweet potato fries.

LA NETA TORTA \$15

Carnitas, queso fresco, avocado, beans and pico de gallo.
Choice of fries or sweet potato fries.

TORTA TRADICIONAL \$14

Choice of meat: Tinga, Pastor, Asada, Chorizo Beans, lettuce, tomato, mayo, avocado, onion and queso.
Choice of fries or sweet potato fries.

TAMALES \$17

(3) Chicken or Pork
Served with rice and beans.

COCTEL DE CAMARON \$20

Shrimp, signature cocktail sauce, combined with tomato, cilantro, onion, dice jalapenos and avocado.



FAJITAS

Served with guacamole, sour cream, rice, beans and your choice of tortillas.

TRADICIONALES FAJITAS

Sizzling platter of caramelized onions, mix bell peppers, choice of meat.
Veggie \$18. Chicken \$19. Steak \$24. Shrimp \$26
Combo (Chicken, steak and shrimp) \$29

ESTA CAÑÓN FAJITAS

Sizzling platter of caramelized onions, mix bell peppers, choice of meat. Topped with melted chihuahua cheese and crispy bacon.
Chicken \$22. Steak \$27. Shrimp \$29
Combo (Chicken, steak and shrimp) \$31

TACOS

All tacos come with their recommended toppings to best highlight their individual flavors (No Substitutions)

- 🌶️ **ASADA/SKIRT STEAK** \$3.95
Cilantro, onion, and queso fresco.
- 🌶️ **PASTOR/ADOBO PORK** \$3.95
Cilantro, onion and grilled pineapple.
- 🌶️ **PICADILLO/GROUND BEEF** \$3.95
Lettuce, tomato and cheese.
- 🌶️ **TINGA/MARINATED SHREDDED CHICKEN** \$3.95
Queso fresco and sour cream.
- 🌶️ **EL PUERQUITO/CARNITAS** \$3.95
Cilantro, onion, tomato and jalapeno. (Pico de Gallo).
- 🌶️ **COCHINITA PIBIL/YUCATAN STYLE PULLED PORK** \$3.95
Pickled red onion and cilantro (side habanero sauce).
- 🌶️ **CHORIZO/MEXICAN SAUSAGE** \$3.95
Melted cheese cilantro and onion.

-SPECIALTY TACOS

- 🌶️ **QUE ONDA** \$4.95
Skirts steak, grilled onion, avocado, queso fresco and cilantro.
- 🌶️ **HIJOLE** \$4.95
Grilled chicken breast al Pastor, red pickled onion and cilantro.
- 🌶️ **AL CHILE** \$4.95
Stuffed cheese poblano pepper, avocado, sour cream and cilantro.
- 🌶️ **LOMO** \$4.95
Ribeye, grilled onions and cilantro.
- 🌶️ **CAMARON/GRILLED SHRIMP** \$4.95
Chipotle mayo, avocado and chipotle slaw
- 🌶️ **BACALAO/COD** \$4.95
Chipotle mayo, avocado, chipotle slaw. (Fried or Grilled).

Add rice and beans, fries or sweet potato fries for only \$3.50

ACOMPANANTES

- 🌶️ Rice \$4
- 🌶️ Beans \$4
- 🌶️ Frijoles Negros \$4
- 🌶️ Fries \$4.75
- 🌶️ Sweet potato fries \$4.75
- 🌶️ Side veggies \$4.75

PARA LOS Niños \$8.50

All kids meals come with a complimentary drink
Choice of rice and beans or fries.

kids taco

- picadillo (ground beef), asada, tinga (chicken) or Grilled chicken +\$2
- kids quesadilla
- kids burrito
- kids tenders
- Kids hotdog

POSTRES

HOMEMADE DESSERTS

- Churros \$6.50
- Flan \$6.50
- Pastel de 3 Leches \$6.50
- Empanadas de Pina \$8.50
(2 pieces with vanilla ice-cream)