

# MENU



**DON PATRON**  
Mexican Grill & Cantina

miranchoalegre.us



**1669 WALDEN AV, CHEEKTOWAGA NY 14225**

**716 551 6846**

**Mrcheektowaga@gmail.com**

**Sunday - Thursday 11AM - 10 PM**  
**Friday & Saturday 11 AM - 11PM**

\*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

\* TO ALL OUR CUSTOMERS: BEFORE ORDERING PLEASE INFORM YOUR SERVER IF SOMEONE IN YOUR PARTY HAS FOOD/NUT ALLERGY. MOLE SAUCE CONTAIN PEANUTS AND MOST PLATE ARE HOT BE CAREFUL

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# Drink Menu

## Margaritas

### House Margarita

People's favorite signature house margarita mix.



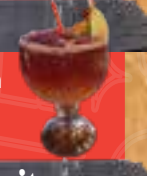
### Cielo Azul Margarita

Our house margarita mix with blue curacao.



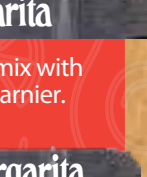
### Zorro Margarita

House margarita mix with Red Sangria.



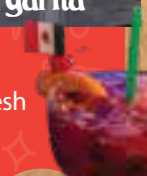
### Cadillac Margarita

House margarita mix with splash of grand marnier.



### Dragon Fruit Margarita

Tequila, triple sec, agave, lime and orange juice, dragon fruit syrup and fresh dragon fruit.



### Flavor Margarita

Our house margarita mix with your option of flavor: Strawberry, Raspberry, Blueberry, Blackberry, Pomegranate, Mango, Banana, Watermelon, Peach or Kiwi.



### Chambord Margarita

House margarita mix with chambord.



### Strawberry Tropical

Malibu Coconut rum, pineapple juice, muddled strawberries, served with a coconut rum nip.



### Grand Marnier Margarita

Silver tequila, triple sec, agave, orange and lime juice with a nip of grand marnier.



### Chipotle Pineapple Margarita

Tequila Chipotle, pineapple juice, triple sec, fresh lime juice, sour mix and agave.



Every Monday

Taco Tuesday

Wednesday Wings

**\$5.00** REGULAR HOUSE MARGARITA

**\$4.50** Each Taco  
Add rice & beans \$2.50

**Wings Especial**  
Half of Dozen 7.99\$  
Dozen 15.99\$

Your choice of Blue cheese or ranch.  
Your choice of your favorite sauce:  
Buffalo sauce  
Garlic Parmesan  
Barbecue sauce  
Chipotle sauce  
Mango habanero



**HAPPY HOUR**

Monday - Friday  
2:00 pm - 5:00 pm.  
and 9:00 pm. to close  
REGULAR HOUSE MARGARITAS **\$5.00**  
AND DRAFT BEERS **\$4.00**

# Cocktail

### Tropical Gin

Tanqueray gin, lemonade, strawberry, agave, lime juice and splash of soda.



### Blue Hawaiian

Malibu Coconut rum, pineapple juice and splash of blue curacao.



### Black Jack

Malibu Coconut rum, pineapple juice and splash of chambord.



### Cantarito Patron

Our famous Mexican cantarito, Patron Silver, fresh lime juice, fresh orange juice, grape fruit soda, salt and a splash of grenadine.



### Bahama Mama

Bacardi Superior Rum, pineapple and orange juice, topped with Myers Dark rum and grenadine.



### Long Island Iced Tea

Tequila, vodka, gin, and rum mixed with our signature sweet and sour, triple sec and splash of coke.



### Rancho Mojito

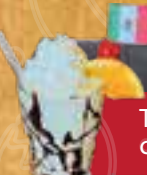
Bacardi Silver Rum with fresh lime juice, agave, triple sec and splash of sprite and soda water



Flavor +\$1.00  
Strawberry, raspberry, blueberry, blackberry, pomegranate, mango, banana, watermelon, peach or kiwi.

### Frozen Mudslide

Titos vodka, vanilla ice cream, Kahulua, baileys.



### Pineapple Colada/ Strawberry Colada

Bacardi Superior Rum, pineapple juice with our home made piña colada mix, served in a fresh pineapple with a coconut rum nip.



### Mexican Sunset

Tequila, amaretto, peach schnapps, Pineapple juice and grenadine.



### Rancho Michelada

Mexican Bloody Mary mix with tomato juice, fresh lime juice and Tapatio. Topped with spicy rim, shrimp and cucumber.



### Blueberry Lemonade

Blueberry Vodka, Blueberry syrup, fresh blueberries, lemonade and splash of soda.



### Dragon Fruit Mojito

Our classic Rancho Mojito with dragon fruit syrup and fresh dragon Fruit.



# Martinis

Dry Martini  
Sweet Martini  
Pistacho Martini  
Expreso Martini  
Mexican Martini  
French Martini  
Cosmopolitan Martini



# Wines

Merlot  
Malbec  
Cabernet sauvignon  
Pinot noir  
Pinot Grigio  
Chardonnay  
White Zinfandel  
Sauvignon Blanc  
Riesling.



# Mimosas



# Mi Rancho Shots

**Mango Chamoy** : tequila, mango chamoy, tajin, granadine.



**Liquid Mariguana:**  
Capitan Morgan, pineapple, midori, sweet and sour, blue curacao.



**Cinnamon Crunch:**  
Rumchata, fireball, cinnamon sugar rim.



**Tiramisu:**  
Kahlua, Baileys, Heavy Cream, Whipped Cream.



**Washington Apple:**  
Crown Royal Apple, Apple Schnapps, Cranberry.



# Bottle of Champagne

**\$26.99**



# Sangrias

Rancho Red  
Watermelon  
Peach



# Drinks

Free refills with soda, coffee and tea only.

# Sodas

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Fanta Orange, Root Beer, Lemonade.

# Virgin Margaritas

Strawberry, Raspberry, Blueberry, Blackberry, Pomegranate, Mango, Banana, Watermelon, Peach, Kiwi

Virgin Piña Colada and  
Strawberry Colada ... **\$6.00/\$9.00**  
Aguas frescas ..... **\$4.00/\$6.00**

# More Drinks

Apple Juice, Pineapple Juice, Orange Juice, Cranberry Juice, Shirley Temple, Roy Rogers, Milk, Chocomilk, Iced Tea, hot tea, coffee.  
Bottle Coca-Cola, Jarritos, SIDRAL, Sangria.



## Margaritas

### Tres Amigos Margarita

Tequila Casa Amigos reposado, anejo and a nip of silver tequila casa amigos, triple sec, grand marnier, agave, orange and lime juice.



### Mezcalita Margarita

Our famous margarita with Casa Amigos Mezcal, triple sec, agave, orange and lime juice.



### Rancho Margarita

Your choice of Blanco tequila, triple sec, agave, lime and orange juice.



### Skinny Patron Margarita

Patron Silver tequila, Cointreau, agave, fresh lime juice and a splash of soda water.



### Beer-Rita

Our Famous house margarita mix with your option of beer with a splash of grenadine.



### Mango Chamoy Margarita

Frozen mango margarita mixed with chamoy and tajin rim. Also available on another flavors. Ask your server.



### Strawberry kiwi-Rita

Tequila, triple sec, agave, lime and orange juice, tropical kiwi and muddled strawberries.



### Presidente Margarita

Tequila, triple sec, agave, lime juice, orange juice, hand shaken with a floater of presidente brandy.



### Italiano Margarita

Tequila, agave, triple sec, lime and orange juice, topped with disaronno.



### Wine-Rita

House margarita frozen with a small bottle of red wine.



### Coconut Margarita

1800 coconut tequila, triple sec, agave, orange and lime juice, coconut puree.



### Jalapeño Margarita

Jalapeño infused Tequila, passion fruit puree, triple sec, agave and lime juice.



### Cucumber Margarita

Cucumber infused Tequila, midori, fresh cucumbers, triple sec, agave, orange and lime juice.



### Margarita El Rey

Don Julio 1942 Premium tequila, cointreau, grand marnier, agave nectar and fresh lime juice.



### Baby Beer-Rita

Small version of our famous beer-Rita in our house margarita mix and coronita or modelito with a splash of grenadine.



## Mexican Beer

Corona  
Corona Light  
Corona Premier  
Corona Familiar  
XX Lager  
XX Amber  
Tecate  
Pacífico  
Modelo  
Modelo Negra  
Sol  
Estrella Jalisco  
Bohemia



## American Beer

Budweiser  
Bud light  
Stella Artois  
Samuel Adams  
Samuel Adams Seasonal  
Blue Moon  
Coors Light  
Miller lite  
Michelob Ultra  
Angry orchard  
Yuenglien IPA  
Lagunitas IPA  
White claw  
Heineken  
Heineken light  
Heineken 0.0  
Odoul's



## Cubetazo



## Draft Beer

Small 16oz  
Tall 32oz  
Pitcher 64oz



Ask your server for our ice cold variety of draft beer.

## Desserts \$8.99

### Brownie

Warm fudge brownie topped with vanilla ice cream, caramel, chocolate sauce and whipped cream.



### Fried Ice Cream

Vanilla ice cream cover with cereal in a crispy flour tortilla dusted with cinnamon sugar. Topped with caramel, chocolate and whipped cream.



### Sopapillas

Warm pastry dusted with cinnamon sugar. Served with vanilla ice cream. Topped with caramel, chocolate sauce and whipped cream.



### Cheesecake

Classic cheesecake New York. Ask your server for another Flavors.



### Cheesecake Burrito

A creamy cheesecake rolled in a flour tortilla, lightly fried. Served with vanilla ice cream and topped with whipped cream, cinnamon sugar, caramel and chocolate sauce.



### Fried Plantains

Fried Plantains topped with condensed milk. Served with vanilla ice cream and whipped cream.



### Tres Leches

Delicious Mexican dessert, sponge cake soaked in a mixture of condensed milk, evaporated milk and cream. Topped with chocolate, and whipped cream.



### Churros

Mexican doughnuts dusted with cinnamon sugar, chocolate and caramel sauce. Served with vanilla ice cream and whipped cream.



### Arroz con Leche

A delicious Mexican rice pudding topped with vanilla ice cream, caramel, whipped cream and cinnamon sugar.



### Flan

Homemade caramel custard made with eggs, milk and coffee liquor. Topped with whipped cream, caramel and chocolate sauce.



### Coffee

Regular  
Decaf  
Espresso



### StrawberryLicious

Strawberries and syrup with vanilla ice cream.





# Appetizers

## Fresh Guacamole \$12.99

Freshly made table side guacamole, Avocados, onions, cilantro, tomatoes, jalapeños with fresh lime juice and salt.

**Add bacon \$0.99**



## Flautas \$13.99

Deep fried corn tortilla filled with shredded chicken or shredded beef and cheddar cheese. Topped with tomato salsa and queso fresco. Garnished with lettuce, tomatoes, sour cream and guacamole.



## Lobster Flautas \$26.99

Lobster and cheese lightly fried in flour tortillas with creamy chipotle sauce, pico and queso fresco on top. Garnished with lettuce, tomatoes, sour cream and



## Dip Trio \$18.99

Fresh Guacamole, Cheese Dip and Pico de Gallo.



## Corn on the Cob \$6.99

Roasted corn with mayonnaise, queso fresco and tajin.



## Cheese Dip \$8.99

Our home made cheese dip with jalapeños. With lobster \$16.99



## Queso Fundido \$11.99

Grilled Mexican sausage with onions, peppers and melted cheese.

Steak +\$2.00



## Nachos Mi Rancho \$13.99

Tortilla chips with shredded chicken, shredded beef or ground pork with refried beans, cheddar cheese, tomatoes, green onions, jalapeños, sour cream and guacamole.

Grill Chicken +\$2.00  
Grill Steak +\$3.00  
Carnitas +\$3.00.  
Shrimp +\$6.00



## Potato Skin Nachos \$14.99

Fried potato skins with your choice of shredded chicken, ground beef, shredded beef or mexican chorizo layered with cheddar cheese and pico de gallo. Served with sour cream, guacamole and lettuce on the side.



## Fried Calamary \$15.99

Our crispy calamary served over a layer of lettuce with pico de gallo and jalapeños with a coconut dressing or honey carrot dressing.



## Coconut Shrimp App \$15.99

Breaded coconut shrimp served with romaine lettuce and coconut dressing.



## Diabla or Garlic shrimp App \$15.99

Jumbo shrimp with mushrooms sautéed in a butter garlic or spicy spices. Garnish with lettuce cheese and tomatoes and avocado.



## Mi Rancho Sampler \$20.99

Sample of nachos, with flautas, stuffed jalapeños, wings and cheese quesadilla. Served with buffalo sauce and ranch dressing on the side



## Chicken Wings (10) \$12.99

Chicken wings served with celery, carrots sticks, ranch dressing and buffalo sauce.



## Mussels \$17.99

Mussels mix with corn pieces cooked in our special Mi Rancho sauce.



## Alegria Platter \$44.99

Taste 4 favors in 1 dish shrimp diabla, shrimp al mojo, pork carnitas and wings.



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## Empanadas \$15.99

Four assorted empanadas with your choice of chicken mixed with onions, red peppers and celery, or beef mixed with red peppers and olives. Garnish with lettuce, tomatoes, guacamole and sour cream.



## Cheese Fries \$11.99



## Mozzarella Sticks (10) \$11.99



## Jalapeño Poppers (10) \$11.99



## Street Tacos (3) \$11.99



Delicious tacos filled with shredded beef in corn tortilla. Topped with onions and cilantro.

## Quesadillas

Served with tomatoes, lettuce, green onions, guacamole and sour cream

### Lobster Quesadilla \$41.99

Flour tortilla filled with sautéed lobster and cheese, with chipotle sauce on the side.

### Quesa-Birria \$18.99

Flour tortilla dipped in birria-style beef broth, stuffed with beef birria, cheese. Topped with chopped onions and cilantro. Accompanied by birria-style beef broth.

### Buffalo or Mango Quesadilla \$16.99

Flour tortilla filled with cheese and grill chicken marinated in mango habanero or buffalo hot sauce lightly grilled. Shrimp +\$3.00

### Shrimp Quesadilla \$19.99

Flour tortilla filled with sautéed shrimp, mushrooms, onions peppers and cheese.



### Quesadilla Asada \$19.99

Flour tortilla filled with skirt steak and cheese.

## Mi Rancho Quesadilla \$15.99

Flour tortilla filled with cheddar cheese and your choice of shredded chicken, shredded beef, ground beef or Mexican chorizo.

## Fajita Quesadilla \$16.99

Flour tortilla filled with cheddar cheese, onions, peppers and grill chicken or grill steak.

## Salads

Served in a crispy flour tortilla bowl

### Taco Salad \$13.99



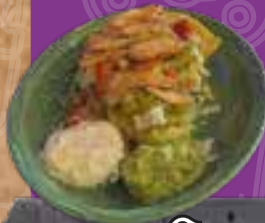
Filled with ground beef, shredded chicken or shredded beef, with tomato, red sauce, cheese, refried beans, lettuce, tomatoes, sour cream and guacamole.

### Fiesta Salad \$16.99

Rice, black beans, your choice of grilled chicken, or steak, steam vegetables, tomatoes and cheese. Sour Cream and Guacamole on the side. Shrimp +\$3.00



### Fajita Salad \$16.99



Filled with your choice of grilled chicken or steak, onions, peppers, cheese, black beans, lettuce, tomatoes, sour cream and guacamole. Shrimp +\$3.00

### Caesar Salad \$17.99



Grilled shrimp, over a layer of romaine lettuce, black beans, croutons, queso fresco and avocado.

### Mi Rancho Salad \$17.99

Fresh cut romaine lettuce with your choice of Shrimp or Tilapia with mango, steam vegetables, onions, tomatoes, avocado, mushrooms with mango dressing on the side.





# Soups

## Chicken Tortilla Soup

Chicken broth with rice, vegetables, corn, crispy tortilla avocado and shredded cheese.  
**Cup \$3.99 Bowl \$10.99**



## Sopa de res

Beef shank select Chamorro in a hot homemade broth with fresh vegetables, served with onions, cilantro and lime.  
**Cup \$3.99 Bowl \$10.99**



## Meatball soup

Homemade soup with ground pork meatballs with rice and mint, vegetables, served with onions, cilantro and lime.  
**Bowl \$10.99**



## Black Bean Soup

With pico de gallo, sour cream and queso fresco.  
**Cup \$3.99 Bowl \$7.99**



## Sopa de Mariscos \$30.99

Delicious seafood soup made with shrimp, scallops, octopus, clams, mussels, crab legs, tilapia with avocado, onions, cilantro and lime.



# Burritos

## Burrito Mi Rancho \$16.99

Large flour tortilla filled with your choice of shredded chicken, shredded beef, ground beef or shredded pork with rice and beans inside, topped with red salsa and cheese, garnished with lettuce and pico de gallo, sour cream and guacamole.



## Burrito Mexico \$17.99

One flour tortilla filled with steak with onions and peppers, drizzled with cheese dip sauce and topped with guacamole and pico de gallo, served with a side of rice and beans



## Burrito Fajita \$17.99

One flour tortilla filled with steak or chicken with onions and peppers, drizzled with red sauce and topped with sour cream and guacamole, served with a side of rice and beans.



**Shrimp +\$3.00**

## Burrito Toluca \$17.99

One flour tortilla filled with grilled chicken, chorizo, rice and beans, topped with cheese sauce, pico de gallo and sour cream.



## Burrito Guadalajara \$21.99

One flour tortilla filled with Carne Asada steak, rice and beans topped with red salsa, guacamole and queso fresco.





## Burrito Carnitas or Lengua \$17.99

Pork carnitas sautéed or Cow tongue wrapped in a flour tortilla with rice, beans and lettuce. Topped with pico de gallo. Guacamole and tomatillo sauce on the side.



## Burrito Chipotle \$17.99

One flour tortilla filled with grilled chicken, rice, beans and peppers, topped with creamy chipotle cheese sauce, pico de gallo and sour cream.



## Burrito al Mole \$16.99

Large flour tortilla filled with shredded chicken, rice and beans inside, topped with our homemade mole salsa and sesame seeds, garnished with lettuce, tomatoes and sour cream. Mole salsa contains a hint of peanut butter.



## Burrito Flag \$17.99

Your choice of shredded chicken, shredded beef, ground beef or shredded pork. Wrapped in a large flour tortilla with rice, refried beans lettuce, tomatoes, cheese, guacamole and sour cream. Topped with three sauces, mild red, white cheese, green tomatillo sauce and pico de gallo.



## Burrito bowl \$17.99

Yellow rice with black beans, cello and romaine lettuce, house made pico de gallo. Topped with guacamole, sour cream tortilla strips, queso fresco and your choice of protein Grill Chicken or Steak.

Shrimp + \$3.00



# Enchiladas

Our enchiladas are served in corn tortillas with yellow rice and refried beans. Garnished with lettuce, tomatoes and sour cream on the side.

## Enchiladas Rancho \$16.99

Three enchiladas with your choice of green tomatillo, red or white cheese sauce with your choice of shredded chicken, shredded beef or ground beef. Topped with queso fresco.



## Enchiladas Flag \$16.99

Three enchiladas, one with chicken, one with ground beef and one with cheese. Topped with three different sauces and queso fresco.



## Enchiladas Mole \$16.99

Three chicken enchiladas in a traditional "mole poblano" sauce. Topped with sesame seeds.



## Shrimp Enchiladas \$23.99

Tree enchiladas filled with sautéed shrimp, mushrooms, onions and peppers. Topped with cheese sauce and avocado.



## Chipotle enchiladas \$16.99

Three enchiladas topped with our homemade chipotle sauce with your choice of shredded chicken, shredded beef or ground beef. Topped with pico de gallo and queso fresco.



## Enchiladas el Jefe \$21.99

Three enchiladas filled with cheese. Topped with red salsa and our delicious pork carnitas mixed with grilled onions and peppers.



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# Combos

Our combinations come with options of shredded chicken, shredded beef, ground beef, cheese or pork. With refried beans, yellow rice. Garnished with lettuce and tomatoes. Add guacamole and sour cream for \$3.99

## Combo 1 \$15.99

Choice of One: Enchilada, taco, burrito, chimichanga, Chile relleno, tostada, tamale or enchilada.

## Combo 2 \$17.99

Choice of Two: Enchilada, taco, burrito, chimichanga, Chile relleno, tostada, tamale or enchilada.



## Combo 3 \$18.99

Choice of Three: Enchilada, taco, burrito, chimichanga, Chile relleno, tostada, tamale or enchilada.



# Burgers

## Rancho Burger \$15.99

Fresh beef, bacon, American cheese, romaine lettuce, tomato, pickle, barbecue, mayo, and onion on a toasted bun.



## Chicken Cutlet Sandwich \$15.99

Breaded chicken breast, chicken bacon, American cheese, tomato, romaine lettuce, pickle, red cabbage, mayo and mustard.



# Chimichangas

Our chimichangas are served with refried beans and yellow rice. Garnished with lettuce and tomatoes

## Mi Rancho Chimichanga \$15.99

Flour tortilla filled with cheese and your choice of shredded chicken, shredded beef, ground beef or pork. Topped with cheese sauce.



## Chipotle Chimichanga \$16.99

Flour tortilla filled with cheese and your choice of shredded chicken, shredded beef, ground beef or pork. Topped with our delicious homemade chipotle sauce, pico de gallo and queso fresco.



## Fajita Chimichanga \$16.99

Flour tortilla filled with cheese, onions and peppers, your choice of grilled chicken or steak. Topped with red sauce and queso fresco. Guacamole on the side.



W/Shrimp +\$3.00

## Shrimp Chimichanga \$18.99

Flour tortilla filled with cheese and shrimp. Topped with white cheese sauce. Sour cream and avocado on the side.





# Tacos

Our tacos are served with yellow rice and pinto beans.  
Garnished with lettuce, tomatoes and lime.

## Birria Tacos \$18.99

Three corn tortillas dipped in birria-style beef broth, stuffed with beef birria, cheese, chopped onions and cilantro. Accompanied by birria-style beef broth.



## Tacos Mexico \$21.99

Carne Asada Served in three corn tortillas, cheese, topped with onions and cilantro.



## Tacos Pastor \$17.99

Three corn tortillas filled with Marinated Pork, pineapple and cheese. Topped with onions and cilantro.



## Tacos Fajitas \$17.99

Three flour tortillas filled with onions, peppers and cheese with your choice of marinated grilled Chicken or Steak. Topped with pico the gallo and sour cream. Shrimp +\$3.00



## Tacos Carnitas \$18.99

Three corn tortillas filled with Pork Carnitas and cheese. Topped with pico de gallo and guacamole on the side.



## Fish Tacos Mi Rancho \$18.99

Three flour tortillas filled with your option of grilled tilapia fillet or red snapper fillet and cheese. Topped with pico de gallo and cilantro dressing on the side.



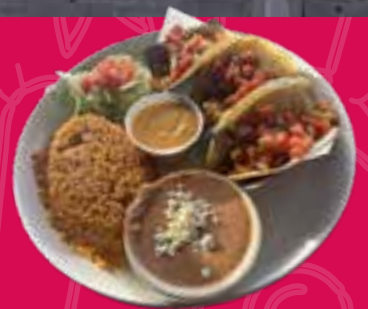
## Tacos de Lengua \$18.99

An exquisite delicacy from Mexico. Three corn tortilla filled with cow tongue and cheese. Topped with onions and cilantro.



## Tacos de Camaron con Tocino \$21.99

Three flour tortillas stuffed with grilled shrimp and bacon, cheese, pico de gallo and chipotle sauce on the side.



## Tacos Jalisco \$19.99

Three corn tortillas marinated in house made red salsa lightly grilled, with your choice of grilled chicken or steak. Topped with onions cilantro and queso fresco. Served with guacamole on the side.



Shrimp +\$3.00

## Tacos Sinaloa \$24.99

Three corn tortillas filled with Cooked octopus in garlic sauce, topped with home made pico de gallo, radish and red cabbage. With carrot dressing on the side.



## Tacos Asados \$17.99

Three corn tortillas filled with marinated grilled Chicken or Steak and cheese. Topped with onions, cilantro and lime

W/Shrimp +\$3.00



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# Carnes/Meats

Served with refried beans, yellow rice and your choice of corn or flour tortillas. Garnished with lettuce and tomatoes.

## Carne Asada \$22.99

Tender skirt steak flame broiled to your taste. Served with broiled scallions and guacamole on the side.



## Tres amigos \$25.99

Chile verde, Chile Colorado and a Chile relleno.



## Chile Colorado \$19.99

Tender chunks of beef cooked in a tasty red Mexican Chile sauce. Topped with onions, cilantro and lime.



## Steak Patron \$27.99

Skirt steak with broccoli, cauliflower, zucchini, carrots and mushrooms. Topped with a creamy cheese sauce.



## Chile Verde \$18.99

Tender chunks of pork in a light green Mexican tomatillo sauce.



## Steak Jalisco \$26.99

Rib eye flame broiled steak with one chile relleno. Served with guacamole on the side.



## Pork Carnitas \$19.99

Exquisite pork confit cooked in a citrusy beer and garlic infused lard and grilled onions. Served with guacamole on the side.



## Steak Mi Rancho \$29.99

Rib eye flame broiled steak topped with shrimp, mushrooms, onions and peppers. Drizzled with our cheese sauce.



## Lomo de Puerco \$19.99

Tender marinated lean pork sautéed with onions and mushrooms. Served with guacamole on the side.



## Bistek a la Mexicana \$22.99

Tender sirloin strips sautéed with onions, bell peppers topped with our special Mexican sauce and guacamole on the side.



## Steak Tampiqueña \$25.99

Carne asada steak with one mole enchilada pork, served with guacamole on the side and broiled scallions.





# Chicken

Served with refried beans, yellow rice and your choice of flour or corn tortilla, garnished with lettuce and tomatoes.

## Pollo Chipotle \$19.99



Grilled marinated chicken breast topped with our delicious homemade chipotle sauce, pico de gallo and queso fresco.

## Pollo Empanizado \$20.99

Breaded chicken breast with sour cream on the side.



## Pollo Asado \$19.99

Grilled marinated chicken breast served with sour cream on the side.



# Seafood

Our seafood plates are served with white rice and refried beans. Garnished with lettuce, tomatoes and avocado.

## Pollo Fundido \$19.99

Sautéed chicken strips with mushrooms in a red special sauce. Topped with cheddar and jack cheese.



## Camarones Mi Rancho \$29.99

Tender shrimp and mushrooms prepared 2 ways, half sautéed in butter garlic and the other half in a red spicy sauce. Not served with beans.



## Pollo Patron \$22.99

Grilled chicken breast with broccoli, cauliflower, zucchini, carrots and mushrooms. Topped with a creamy cheese sauce.



## Mojarra Frita \$21.99

Whole fried tilapia, topped with red onions, slice orange and pico de gallo. Served with a lime slice. Add 4ct garlic shrimp and mushrooms for \$7.49



## Pollo Mole \$19.99

Grilled marinated chicken breast topped with our delicious homemade mole sauce and sesame seeds.



## Huachinango Frito \$25.99

Whole fried red snapper, topped with red onions, slice orange and pico de gallo. Served with lime slice. Add 4ct garlic shrimp and mushrooms for \$7.49



## Pollo con Arroz \$19.99

Tender chicken strips specially prepared with fresh mushrooms, onions, peppers and mix vegetables. Served over a layer of rice with cheddar and jack cheese, then smothered with our special mild sauce. Sour cream on the side. Not served with beans.



## Shrimp Diabla \$21.99

Sautéed shrimp with mushrooms in our special diabla spicy sauce. Served with lemon slices.



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## Shrimp al Mojo \$21.99

Sautéed shrimp with mushrooms in a wine, butter and garlic sauce.



## Ceviche de Camaron \$20.99

Raw shrimp cooked in fresh lime juice. Mixed with onions, tomatoes, cilantro, jalapeños, mango, avocado and cucumbers. Does not come with rice and beans.



## Camarones con Arroz \$21.99

Shrimp specially prepared with mushrooms, onions, mix vegetables and peppers. Served over a layer of rice with cheddar and jack cheese, then smothered with our special mild salsa. Not served with beans. Sour cream on the side.



## Campechana \$23.99



Shrimp and octopus cooked in a clam and Clamato juice. Served with onions, cilantro, avocado and tomatoes. Does not come with rice and beans. Can be serve hot or cold.

## Coconut Shrimp \$21.99

Delicious fried coconut shrimp served in a layer of romaine lettuce. Served with coconut dressing. Not served with beans.



## Camarones Zarandeados \$24.99

Shrimp seasoned coated and grilled in a special sauce. Served with white rice, lettuce, tomatoes and avocado slices.



## Mi Rancho Alegre Especials

### Piña Mi Rancho \$21.99

Grilled chicken and steak mixed with onions, peppers and fresh pineapple. Topped with our creamy cheese sauce. Served in a half fresh pineapple. Served with white rice and pinto beans. Garnished with lettuce and tomatoes.

Add Shrimp +\$3.00



### Rancho Surf & Turf \$35.99

Rib eye steak with 4oz Lobster Tail in garlic butter. Served with salad and your option of mash potato or bake potato.



### Mi Rancho Molcajete \$47.99

Traditional feast! A hot volcanic stone bowl with a skillet filled with a juicy skirt steak, chicken breast, grilled shrimp, Mexican chorizo, nopales and mushrooms sautéed in house made red sauce. Topped with grilled jalapeños and scallions. Served with a side of yellow rice and refried beans.



### Pulpo Zarandeado \$44.99

Whole Octopus seasoned coated and grilled in a special sauce. Served with white rice, lettuce, tomatoes and avocado slices.





## Molcajete de Mariscos \$39.99

A popular seafood dish, Shrimp, tilapia, scallops, octopus, clams, mussels and crab legs. Served with white rice and refried beans, lettuce tomatoes, avocado and lime.



## Seafood Rancho \$26.99

Grilled tilapia with shrimp and scallops. Served over mash potato. Topped with delicious creamy sauce and pico de gallo on top. Served with white rice and avocado.



## Mariscada \$34.99



Very popular seafood dish made with fish, crab, octopus, shrimp, scallops, fish, mussels, clams and corn pieces cooked in our special red sauce. Served with white rice. Garnished with lettuce, tomatoes, avocado and lime slice.

## Tres Mares \$34.99

Grilled tilapia filet, crab, octopus, scallops, mussels, clams and shrimp sautéed in garlic butter sauce. Served with white rice. Garnished with lettuce, tomatoes, avocado and lime slice.



## Mexican Torta \$15.99

Delicious torta filled with mayo, beans, cheese, lettuce, tomatoes, avocado with your choice of grill chicken or steak. Served with french fries.

**With Lengua +\$3.00**  
**With Shrimp +\$4.00**



## Birria/Lamb \$27.99

Lamb shank marinated overnight in wine and guajillo pepper sauce baked to perfection. Served with yellow rice and refried beans. Garnished with lettuce, tomatoes, avocado and lime slice.



## Texas \$30.99

Grilled skirt steak, grilled chicken and grilled shrimp mixed with onions, peppers and mushrooms. Served with refried beans and yellow rice. Garnished with lettuce, tomatoes and guacamole on the side.



## Dos Primos \$29.99

Flame-broiled, butterfly skirt steak and a breaded chicken breast. Served with yellow rice and refried beans. Garnished with lettuce, tomatoes and guacamole on the side.



## Salmon Zarandeado \$25.99



Zesty grilled 8oz Salmon fillet seasoned coated and grilled in a special sauce. Served with white rice, lemon and mixed vegetables. Garnished with lettuce and tomatoes.

## Churrasco Chimichurri \$32.99

Steak flame broiled to your taste. Served with chimichurri salsa. Served with rice, beans and avocado



## Steak & Eggs \$24.99



Rib eye steak over a bed of French fries with two eggs on the side.

## Steak & Fries \$24.99

Rib eye steak with French fries, and salad with ranch on the side.



## Healthy Steak \$26.99

Rib eye steak with butter on top, accompanied by steam vegetables, mashed potatoes and plantains.



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# Sizzling Fajitas

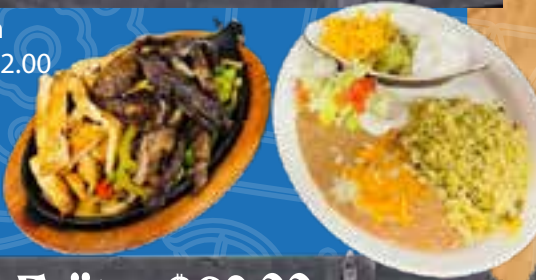
# Vegetarian

All fajitas are served in a sizzling skillet with grilled bell peppers and onions. served with rice and beans accompanied with sour cream, guacamole and shredded cheese and flour tortillas. Make them gluten free with corn tortillas. Garnished with lettuce and tomatoes.  
Add Buffalo or Barbecue for \$0.99

Served with black beans and white rice. Garnished with lettuce, tomatoes and sour cream.

## Fajitas \$18.99

Steak or Chicken  
Pork Carnitas +\$2.00  
Pastor +2.00  
Shrimp +\$3.00



## Spinach Enchiladas \$16.99

Three corn tortillas filled with spinach and cheese, drizzled with housemade green tomatillo sauce.



## Combo Fajitas \$20.99

Choice of two.

## Vegetarian Burrito \$16.99

Mixed vegetables with sautéed peppers and onions, wrapped in a flour tortilla. Topped with green tomatillo salsa and shredded cheese.



## Fajitas Mi Rancho \$22.99

Steak, Chicken and Shrimp.

## Fast Burrito \$15.99

Flour tortilla filled with black beans, white rice, cheese and lettuce. Topped with green onions, our special housemade red enchilada sauce queso fresco.



## Fajitas for two \$40.99

The perfect mix of steak, chicken, shrimp and pork carnitas. Comes with two side plates.



## Veggie Chimichanga \$16.99

Flour tortilla filled with onions, peppers and mixed vegetables then deep fried. Topped with a house-made green tomatillo sauce and queso fresco.



## Veggie Fajitas \$ 17.99

Mix vegetables and mushrooms.

## Veggie Fiesta \$18.99

One cheese enchilada, one spinach enchilada and one chile relleno.





# Huevos/eggs

Served with refried beans and yellow rice. Garnished with lettuce and tomatoes. Your choice of corn or flour tortilla.

## Huevos Divorciados \$15.99

Two eggs topped with our delicious red salsa and another two eggs topped with our green tomatillo sauce.



## Huevos Mi Rancho \$14.99

Three eggs over easy topped with red sauce and queso fresco in a corn tortilla.



## Huevos Toluca \$14.99

Three scrambled eggs with Mexican chorizo.



## Huevos Revueltos \$14.99

Three scrambled eggs with shredded beef.



## Huevos a la Mexicana \$14.99

Three scrambled eggs with pico de gallo.



# Sides

Beans .....	\$4.99
Rice .....	\$4.99
Fried Plantains .....	\$4.99
Mashed Potatoes .....	\$4.99
Baked Potatoes .....	\$4.99
House Salad .....	\$4.99
Rice and beans .....	\$6.99
Steam vegetables.....	\$5.99
French Fries .....	\$4.99
Cheese Fries .....	\$6.99
Bacon (add to anything) .....	\$1.49
Sautéed Mushrooms and/or onions .....	\$3.49
4ct Grilled Shrimp .....	\$7.49
4oz lobster Tail .....	\$12.79
2 oz Small Pico de Gallo .....	\$1.49
4 oz Large Pico de Gallo .....	\$2.99
2 oz Small Guacamole .....	\$2.99
4 oz Side Guacamole .....	\$5.99
Avocado Slices .....	\$2.99
2 oz Small Sour Cream .....	\$1.49
4 oz Large Sour Cream .....	\$2.99
2 oz Small Shredded Cheese .....	\$1.99
4 oz Large Shredded Cheese .....	\$3.99
4 oz Small Cheese Dip .....	\$3.99
Lettuce .....	\$1.99
Tomatoes.....	\$1.99
Tortillas .....	\$1.49

Notice: Foods cooked to order. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk for food-borne illnesses, especially if you have certain medical conditions. To our guests with food sensitivity or allergies: Mi Rancho Alegre Mexican Restaurants cannot ensure that menu items do not contain ingredients that may cause an allergic reaction. All weights are prior to cooking. Before placing your order, please inform your server if a person in your party has a food allergy. \*(Items in this notice).





# Lunch Menu

Served Monday to Friday 11AM to 3PM (Excluding Holidays).

## Lunch Fajitas \$16.99

A sizzling skillet with a lunch-sized portion of your choice of fajita grilled chicken or steak with onions and bell peppers.

## L-Breakfast Burrito \$9.99

Flour tortilla filled with eggs, cheese and pico de gallo.

## L-Taco Fiesta Salad \$13.99

Crispy flour tortilla bowl with Rice, black beans, your choice of grilled chicken, steak, yellow squash, zucchini, broccoli, cauliflower, carrots, cheese and tomatoes. Sour cream and guacamole on the side. With Shrimp +\$3.00

## L-Enchiladas Mole \$12.99

Two chicken enchiladas in a traditional "mole poblano" sauce. With rice and beans. Topped with sesame seeds.

## L-Taco Salad \$11.99

Flour tortilla bowl filled with ground beef, shredded chicken or shredded beef, with tomato, red sauce, cheese, refried beans, lettuce, tomatoes, sour cream and guacamole.

## L-Enchiladas Rancho \$12.99

Two enchiladas with your choice of green tomatillo, red salsa or white cheese sauce with your choice of shredded chicken, shredded beef or ground beef. With rice and beans. Topped with queso fresco.

## L-Fajita Salad \$13.99

Crispy flour tortilla bowl filled with your choice of grilled chicken or steak, onions, peppers, cheese, beans, lettuce, tomatoes, sour cream and guacamole. With Shrimp +\$3.00

## L-Chipotle enchiladas \$12.99

Two enchiladas topped with our homemade chipotle sauce with your choice of shredded chicken, shredded beef or ground beef. With rice and beans. Topped with pico de gallo and queso fresco.

## L-Burrito Mi Rancho \$12.99

Large flour tortilla filled with your choice of shredded chicken, shredded beef, ground beef or shredded pork with rice and beans inside, topped with red salsa and cheese, garnished with lettuce and pico de gallo, sour cream and guacamole.

## L-Combo 1 \$11.99

Choice of One: Enchilada, taco, burrito, chimichanga, Chile relleno, tamale or enchilada. With rice and beans.

## L-Burrito Fajita \$13.99

One flour tortilla filled with steak or chicken with onions and peppers, drizzled with red sauce and topped with sour cream and guacamole, served with a side of rice and beans. Shrimp +\$3.00

## L-Combo 2 \$12.99

Choice of Two: Enchilada, taco, burrito, chimichanga, Chile relleno, tamale or enchilada. With rice and beans.

## L-Burrito Mexico \$13.99

One flour tortilla filled with steak or chicken with onions and peppers, drizzled with cheese dip and topped with guacamole and pico de gallo, served with a side of rice and beans.

## L-Rancho Quesadilla \$12.99

Flour tortilla filled with cheddar cheese and your choice of shredded chicken, shredded beef, ground beef or Mexican chorizo.

## L-Burrito al Mole \$13.99

Large flour tortilla filled with shredded chicken, rice and beans inside, topped with our homemade mole salsa and sesame seeds, garnished with lettuce, tomatoes and sour cream. Mole salsa contains a hint of peanut butter.

## L-Buffalo or Mango Quesadilla \$13.99

Flour tortilla filled with cheese and grill chicken marinated in mango habanero or buffalo hot sauce lightly grilled. Shrimp +\$3.00

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## L-Fajita Quesadilla \$13.99

Flour tortilla filled with cheddar cheese, onions, peppers and grill chicken or grill steak.  
With shrimp +\$3.00

## L-Carne Asada \$16.99

Tender skirt steak flame broiled to your taste.  
Served with rice and beans, topped with broiled scallions and guacamole on the side.

## L-Chile Colorado \$13.99

Tender chunks of beef cooked in a tasty red Mexican Chile sauce. With rice and beans. Topped with onions, cilantro and lime.

## L-Chile Verde \$13.99

Tender chunks of pork in a light green Mexican tomatillo sauce.  
With rice and beans

## L-Pollo Chipotle \$13.99

Grilled marinated chicken breast with rice and bean. Topped with our delicious homemade chipotle sauce, pico de gallo and queso fresco.

## L-Pollo Asado \$13.99

Grilled marinated chicken breast with rice and beans served with sour cream on the side.

## L-Pollo Fundido \$13.99

Sautéed chicken strips with mushrooms in a red special sauce. With rice and beans. Topped with cheddar and jack cheese.

## L-Pollo Mole \$13.99

Grilled marinated chicken breast with rice and beans. Topped with our delicious homemade mole sauce and sesame seeds.

## L-Pollo con Arroz \$13.99

Tender chicken strips specially prepared with fresh mushrooms, onions, peppers and mix vegetables. Served over a layer of rice with cheddar and jack cheese, then smothered with our special mild sauce. Not served with beans. Sour Cream on the side.

## L-Shrimp Diabla \$15.99

Sautéed shrimp with mushrooms in our special diabla spicy sauce. Served with lemon slices.

## L-Shrimp al Mojo \$15.99

Sautéed shrimp with mushrooms in a wine, butter and garlic sauce. With rice and beans.

## L-Camarones con Arroz \$15.99

Shrimp specially prepared with mushrooms, onions, mix vegetables and peppers. Served over a layer of rice with cheddar and jack cheese, then smothered with our special mild salsa. Not served with beans. Sour cream on the side.

## L-Spinach Enchiladas \$11.99

Two corn tortillas filled with spinach and cheese, with rice and beans, drizzled with housemade green tomatillo sauce.

## L-Vegetarian Burrito \$12.99

Mixed vegetables with sautéed peppers and onions, wrapped in a flour tortilla. with rice and beans. Topped with green tomatillo salsa and shredded cheese.

## L-Fast Burrito \$12.99

Flour tortilla filled with black beans, white rice, cheese and lettuce. Topped with green onions, our special housemade red enchilada sauce queso fresco.

## L-Huevos Divorciados \$12.99

Two eggs topped with our delicious red salsa and another two eggs topped with our green tomatillo sauce. With rice and beans.

## L-Huevos Mi Rancho \$11.99

Three eggs over easy topped with red sauce and queso fresco in a corn tortilla. With rice and beans.

## L-Huevos Toluca \$11.99

Three scrambled eggs with Mexican chorizo. With rice and beans.

## L-Huevos Revueltos \$11.99

Three scrambled eggs with shredded beef. With rice and beans.

## L-Huevos a la Mexicana \$10.99

Three scrambled eggs with pico de gallo. With rice and beans.

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