

# Menu



# MOCTEZUMA

**M E X I C A N   G R I L L**

**(470) 275-3819**

13020 Morris Road, Alpharetta, GA 30004



# Appetizers

Prepare your palette for fabulous Mexican Cuisine. Our appetizers are created for 1-4 people. They pair perfectly with our mouth-watering Margaritas, Mojitos, y Cervezas Mexicanas!

## FAJITA NACHOS

2 quartered-cut corn tortillas deep-fried to a golden crisp, topped off with refined beans, shredded cheese, and your choice of grill chicken or skirt steak. Perfectly placed around a bed of lettuce, garnished with Pico de Gallo, sour cream, and guacamole in the center. Our creamy white queso drizzled on the individual nachos. \$19.99

## GUACAMOLE DIP

Dip into our daily fresh homemade guacamole. \$8.99

## QUESADILLA

A crispy flour tortilla (cut in 4 slices) stuffed with cheddar and jack cheese. Garnished with Pico de Gallo, sour cream, and guacamole on a bed of lettuce. \$14.99

Add shredded chicken, ground beef, shredded beef, or spinach for \$2.00.

## NACHOS DE LA CASA

A bed of crispy corn tortilla chips, topped off with refried beans, shredded cheese, and choice shredded chicken or ground beef. Placed in oven. Garnished with fresh chopped tomato, chives, sour cream, and guacamole. Smothered with our creamy white queso. \$15.99

## CHORIQUESO

Sauteed Mexican sausage, Pico de Gallo, and bells peppers perfectly laid over a bed of white shredded jack cheese, on a sizzling skillet. Served with a side of flour tortillas \$12.99

## CHICKEN TAQUITOS

Two rolled shredded chicken stuffed flour tortillas (6 pieces), fried to a crisp. Placed around a mountain of lettuce, garnished with Pico de Gallo, sour cream, and guacamole with a sprinkle of cotija cheese all around. \$15.99

## QUESO DIP

Dip into a warm creamy bowl of white queso. Choice of with or without jalapeno. Sm \$7.99 Lg \$9.99 Add Chorizo for only \$12.99

## CHILE POPPERS

8 Cream cheese stuffed jalapeno peppers. Rolled in our spicy breading & fried to a golden crisp. Served with a side of homemade mango habanero sauce. \$10.99

## CHICKEN WINGS

7 flavorful wings with your choice of plan, buffalo, barbecue, or lemon pepper. Served with a side of ranch or blue cheese dressing. \$12.99

### CHICKEN TAQUITOS



## Tostada & Salads

### MOCTEZUMA TACO SALAD

Choice of shredded chicken or ground beef, served in a bowl-shaped crispy flour shell filled with fresh lettuce. Garnished with tomato, shredded cheese, guacamole, and sour cream. \$15.99

### CHICKEN CAESAR SALAD

Charbroiled adobo chicken and fresh lettuce tossed in our creamy Caesar dressing. Topped off with garlic croutons and cotija cheese. Garnished with tomato wedges. \$13.99 Shrimp \$15.99

### CHEF FAJITA TACO SALAD

Bowl-shaped crispy flour shell filled with fresh lettuce and your choice of meat sauteed with fajita peppers, and onions. Garnished with tomato, shredded cheese, guacamole, and sour cream.

Steak or chicken \$18.99 Shrimp \$19.99

### SANTA FE CHICKEN SALAD

8oz of our adobo grill chicken on a bed of fresh lettuce. Garnished with Pico de Gallo, shredded cheese, tortilla strips, and sliced avocado. \$13.99

### TOSTADA DE LA CASA

A crispy flour tortilla, topped off with refried beans, choice of shredded chicken, ground beef, shredded beef, carnitas, or beans. Garnished with lettuce, tomato, shredded cheese, sour cream, and guacamole. \$14.99

### TOSTADA MEXICANA

Crispy corn tortilla, topped off with refried beans, choice of shredded chicken, ground beef, shredded beef, carnitas, or beans. Garnished with lettuce, tomato, and shredded cheese. \$12.99

Make it a Deluxe (Sour Cream & Guacamole) \$20.00

## Sides

- SALSA VERDE \$2.99
- SALSA HABANERA \$2.99
- PICO DE GALLO \$3.99
- SHREDDED CHEESE \$3.99
- SOUR CREAM \$1.99
- GUACAMOLE \$2.99
- SCOOP OF QUESO \$2.99

**FIRST CHIP BASKET IS FREE**  
**THE REST ARE \$1.00 EXTRA FOR EACH ONE**

## Combos

Create your own combo. You know the way you like, so tell us and we'll create a combination platter complete with Mexican-style rice and refried beans. Choose seasoned ground beef, shredded chicken, cheese or beans.

### CHICO Uno Item (choose one item)

1. Choose One: Enchilada, Taco, Tamale or Tostada. \$13.99
2. Choose One: Burrito, Chalupa, Chimichanga or Chile Relleno. \$15.99

### MUCHO Dos Items (choose any two items)

1. Choose Any Two: Enchilada, Taco, Tamale or Tostada. \$14.99
2. Choose Any Two: Burrito, Chalupa, Chimichanga or Chile Relleno. \$16.99

### GIGANTE Tres Items (choose any three items)

1. Choose Any Three: Enchilada, Taco, Tamale or Tostada. \$15.99
2. Choose Any Three: Burrito, Chalupa, Chimichanga or Chile Relleno. \$17.99

## Soups

### TORTILLA SOUP

With each scoop of our warm delicious rich chicken broth, you will find grill chicken, fresh avocado, Pico de Gallo, shredded cheese, Mexican rice, and crispy tortilla strips. \$11.99

### BLACK BEAN SOUP

Combination of black beans, onions, tomatoes, and or special blend of secret spices. Garnished with a sprinkle of fresh chopped cilantro. \$10.99

## Moctezuma's Favorites

Each entrée is served with Mexican rice and black or refried beans. Substitute rice and beans for sauteed mix veggies \$4.49, house salad \$2.49, or fries \$1.49. Add sour cream \$.95 / Guacamole \$1.75 or make it Deluxe \$2.50.

### SEAFOOD PLATTER

Our beautiful seafood medley (shrimp, fish, scallops) is sauteed in our homemade chipotle cream sauce. Garnished with fresh lettuce, and Pico de Gallo. DELICIOUS! \$21.99

### PATRON'S PLATTER

A delicious combination of Carne Asada, Chile Relleno, & Camarones Monterrey. Garnished with Pico de Gallo, sour cream, and guacamole on a bed of lettuce. \$38.99

\*Carne Asada – Thinly sliced charbroiled skirt steak. Garnished with fried whole green onions and a jalapeno pepper.

\* Chile Relleno – Cheese stuffed poblano chile, fried in a light egg batter, and smothered in our Chile Relleno salsa and shredded cheese.

\*Camarones Monterrey – Cilantro and garlic marinated jumbo shrimp, wrapped in bacon than fried to a perfect crisp.

### CIELO, MAR Y TIERRA

A delicious combination of Carne Asada, Pollo Asado, and your choice of a la Diabla or Mojo de Ajo jumbo shrimp, sauteed with mushrooms and onions. Garnished with Pico de Gallo, sour cream, and guacamole on a bed of lettuce. Topped off with fried whole green onions and a jalapeno. \$39.99

### CIELO, MAR Y TIERRA



### LOS TRES AMIGOS

A delicious combination of Chile Colorado, Chile Verde, and Chile Relleno. Garnished with Pico de Gallo, sour cream, and guacamole on a bed of lettuce. \$28.99

\*Chile Colorado- Sirloin beef slowly cooked in the oven for about 5-6 hours in a delicious mild homemade chile sauce.

\*Chile Verde- Tender shredded pork, marinated in a zesty tomatillo salsa.

\*Chile Relleno- Cheese stuffed poblano chile, fried in a light egg batter, and smothered in our Chile Relleno salsa and shredded cheese.

WE USE THE BEST  
QUALITY MEAT



**WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.**

**FIRST CHIP BASKET IS FREE  
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## Carnes

(Meat dishes) All entrees served with Mexican Rice, and black or refried beans. Substitute rice and beans for sauteed mix veggies \$4.49, house salad \$2.49, or fries \$1.49

### CARNE ASADA

Thinly sliced, seasoned with our secret blend of spices, skirt steak, carefully charbroiled to perfection. Garnished with Pico de Gallo, and sour cream on a bed of lettuce. Topped off with fried whole green onions and a jalapeño pepper. \$20.99



### MOCTEZUMA'S PLATILLO DE LA CASA

Your choice of Carne Asada or Pollo Asado, accompanied by your choice of Camarones a la Diabla or al Mojo de Ajo. Garnished with Pico de Gallo, and sour cream on a bed of lettuce. Topped off with fried whole green onions and a jalapeño pepper. \$29.99

### CARNE ASADA Y MAS

Carne Asada combined with your choice of enchilada (cheese, shredded chicken, ground beef), taco (shredded chicken or ground beef), chimichanga (shredded chicken or ground beef), tamal (chicken or pork), or chile relleno (cheese). \$26.99

### STEAK A LA MEXICANA

Sauteed sirloin beef in our zesty ranchera salsa with peppers and onions. Garnished with lettuce and Pico de Gallo. \$19.99

### CHILE COLORADO

Sirloin beef slowly cooked in the oven for about 5-6 hours in a delicious mild homemade chile sauce. Garnished with lettuce and Pico de Gallo. \$18.99

### CHILE VERDE

Tender shredded pork, marinated in a zesty tomatillo salsa. Garnished with lettuce and Pico de Gallo. \$18.99

### RIB EYE STEAK

Mouth-watering 8oz rib eye steak seasoned to perfection in our flavorful secret signature spices. Served with your choice of mix veggies or salad and French fries with a sprinkle of fresh chopped cilantro. \$29.99

## Fajitas

Fajitas are served sizzling on a skillet served over a bed of sauteed peppers and onions in our flavorful signature secret fajita sauce. Accompanied with Mexican Rice, refried or black beans, lettuce, Pico de Gallo, sour cream, and guacamole. Choice of flour or corn tortillas.

**CARNE ASADA** (1) \$24.99 (2) \$39.99

**STEAK** (1) \$21.99 (2) \$32.99

**SHRIMP** (1) \$23.99 (2) \$33.99

**CHICKEN** (1) \$22.99 (2) \$29.99

**CARNITAS (Pork)** (1) \$22.99 (2) \$29.99

### DE LA CASA

Steak, chicken & shrimp (1) \$25.99 (2) \$36.99

### COMBO

Steak & chicken (1) \$24.99 (2) \$34.99

Add shrimp \$3.00

### FAJITA QUESADILLA

A crispy flour tortilla (cut in 4 slices) stuffed with your choice of one fajita meat, sauteed peppers and onions, and cheddar and jack cheese. Garnished with Pico de Gallo, sour cream, and guacamole on a bed of lettuce. (cannot mix and match meats)

Chicken \$17.99  
Steak \$17.99

Pork \$17.99  
Shrimp \$17.99

### FAJITAS MONTERREY

Cilantro and garlic marinated jumbo shrimp, wrapped in bacon then fried to a perfect crisp. Perfectly laid over a bed of sauteed fajita peppers and onions in our flavorful signature secret fajita sauce with a sprinkle of shredded mozzarella cheese on a sizzling skillet. Garnished with lettuce, Pico de Gallo, sour cream, and guacamole. \$22.99

### FAJITAS MONTERREY

### FAJITAS DE LA CASA



## Enchiladas

Two (2) corn enchiladas are served with Mexican rice and black or refried beans. Your filling choices include shredded chicken, ground beef, shredded beef, or cheese. Substitute rice and beans for sauteed mix veggies \$4.49, house salad \$2.49, or fries \$1.49. Add sour cream \$.95 / Guacamole \$1.75 or make it Deluxe \$2.50

### ENCHILADAS DE LA CASA

One rolled flour tortilla filled with your choice of meat. Smothered with enchilada sauce and melted shredded cheese. Garnished with lettuce tomato, sour cream & guacamole. \$17.99

### ENCHILADAS VERDES

A beautiful blend of tomatillos (green tomatoes), green chilies, and our secret blend of signature spices. You would be taken back by the fresh zesty flavor of the Verde salsa. Garnished with sour cream. \$17.99

### ENCHILADAS EN MOLE

These Mexican enchiladas have the most complex flavor of them all. Mole is extremely popular in the states of Puebla and Oaxaca. We try our hardest to come close to their famous mole. Our chef makes our incredible mole from scratch with 20 or more chilies, spices, and other fresh ingredients. \$17.99

### ENCHILADA DE ESPINACA (Spinach)

Filled with sauteed shrimp, spinach, mushrooms, and Pico de Gallo in a creamy sauce. Smothered with the same homemade cream sauce and melted shredded cheese. \$19.99

### ENCHILADAS DE CAMARONES

Filled with sauteed shrimp and Pico de Gallo in a creamy sauce. Smothered with the same homemade cream sauce and melted shredded cheese. Garnished with sour cream and guacamole. \$19.99

### ENCHILADAS DE MOLE



## Tacos Mexicanos

Imagine - You are at Guadalajara, Mexico City, Acapulco, Cancun and your surrounded by the best tacos on the planet. Look nowhere else, here they are! Each order of Tacos Mexicanos come with three (3) flour or corn tortillas served with Mexican Rice and black or refried beans. Substitute rice and beans for sauteed mix veggies \$4.49, house salad \$2.49, or fries \$1.49

### TACOS DE PASTOR

Diced pork marinated in our special spice blend including California chile, lemon juice, garlic, cumin, cloves, and bay leaves. Topped off with cilantro, onions, and pineapple. Homemade Avocado Jalapeno sauce and lime wedge on the side. \$18.99

### TACOS AUTHENTICOS

Choice of charbroiled skirt steak or grilled chicken. Topped off with cilantro and onion. Homemade Avocado Jalapeno sauce and lime wedge on the side. \$20.99

### TACOS AL CARBON

Corn tortillas dipped in our special red sauce, grilled and stuffed with your choice of charbroiled skirt steak or grilled chicken. Topped with lettuce, fresh Pico de Gallo, and cotija cheese. \$20.99

### CARNITAS TACOS

Slow cooked, simmered, roasted pork, creating a beautiful alternating texture of softness with caramelized crispness. Topped off with cilantro and onion. Homemade Avocado Jalapeno sauce and lime wedge on the side. \$19.99

### BARBACOA TACOS

Shredded beef slow cooked for 5-6 hours to tenderness perfection with our secret blend of spices. Topped off with cilantro and onion. Homemade Avocado Jalapeno sauce and lime wedge on the side. \$19.99

### SHRIMP TACOS

Shrimp tacos served al mojo de ajo style (sauteed in garlic butter-slightly spicy). Topped off with cabbage, Pico de Gallo, cotija cheese and chipotle ranch. Homemade Avocado Jalapeno sauce and lime wedge on the side. \$19.99

### FISH TACOS

Crispy wild caught halibut fish. Topped off with cabbage, Pico de Gallo, cotija cheese and chipotle ranch. Homemade Avocado Jalapeno sauce and lime wedge on the side. \$19.99

### BEVERAGES

#### SODAS- FOUNTAIN DRINKS

- Coke - Diet Coke  
- Coke Zero - Orange Fanta  
- Pink Lemonade - Sprit  
- Barq's Root Beer

#### JARRITOS

- Lime - Mandarin - Tamarind  
- Strawberry - Fruit Punch  
- Grapefruit - Mango - Pineapple  
- Sidral Mundet - Sangria Seniorial  
- Mineragua

#### AGUAS FRESCAS

- Ask Server \*\*\*

#### OTHER BEVERAGES

- Fresh Brewed Sweet / Unsweet Iced Tea  
- Hot Coffee  
- Mexican Coke

#### NON-ALCOHOLIC

- Daiquiris (Mango, Peach, Strawberry, Banana)  
- Piña Colada (Coconut)

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## CAMARONES A LA DIABLA



(Seafood Dishes) All entrees served with Mexican Rice, and black or refried beans. Substitute rice and beans for sautéed mix veggies \$4.49, house salad \$2.49, or fries \$1.49

### PESCADO FRITO

A whole red snapper fish (Mojarra), fried to your preference (Medium or Crispy). Served with Mexican rice, and a side salad (lettuce, tomato, cucumber, avocado, shredded cheese, and vinaigrette dressing). (does not include beans). \$ Market price

### ARROZ CON CAMARONES

Jumbo shrimp sautéed with mushrooms and onions in a light tomato sauce. Served over a bed of rice, topped off with fresh chopped tomatoes, chives, and shredded mozzarella cheese. \$20.99 (Not served with beans)

### CAMARONES AL MOJO DE AJO

Jumbo shrimp sautéed with mushrooms and onions in a garlic chile butter. Slightly spicy. Garnished with lettuce and Pico de Gallo. \$21.99

### SEAFOOD CHIMICHANGA

Sautéed seafood medley (shrimp, fish, scallops), and Pico de Gallo, rolled into a crispy flour tortilla, and smothered in our homemade cream sauce and shredded mozzarella cheese. \$20.99 Add guacamole and sour cream \$2.00.

### CAMARONES MONTERREY

Cilantro and garlic marinated jumbo shrimp, wrapped in bacon than fried to a perfect crisp. Garnished with Pico de Gallo, sour cream, and guacamole on a bed of lettuce with a sprinkle of shredded mozzarella cheese. \$21.99

### CAMARONES A LA CREMA

A delectable mix of sautéed shrimp, mushrooms, and onions in a light, homemade cream sauce. Garnished with lettuce and Pico de Gallo. \$21.99

### CAMARONES MEXICANOS

Succulent shrimp sautéed with bell peppers, onions, mushrooms, broccoli, and cauliflower in our homemade chipotle sauce. Garnished with lettuce and Pico de Gallo. \$21.99

### COCTEL DE CAMARONES

Enjoy this truly Mexican combination of shrimp, pico de gallo and fresh diced avocados. Served marinated in natural juices. Served hot or cold. This coctel is fabulous with a Mexican Chelada!  
(Not served with rice and beans) \$17.99

### CAMARONES A LA DIABLA

WOW! Hot, spicy, and a little smokey. Succulent shrimp sautéed with onions and mushrooms in our Diabla sauce. Garnished with lettuce and Pico de Gallo. \$22.99

### SEAFOOD RELLENO

One giant chile relleno, filled with our seafood medley (shrimp, fish, scallops). Topped off with our homemade cream sauce and melted shredded cheese. (Not served with tortillas) \$21.99

### BURRITO DE MARISCOS

Flour tortilla with seafood medley, topped with a special sauce & melted cheese. \$21.99

## A LA CARTA

(shredded chicken, ground beef, cheese, or beans)

- |                                      |                                      |
|--------------------------------------|--------------------------------------|
| -TACO DE PESCADO \$3.99              | -TACO \$2.99                         |
| -ENCHILADAS \$3.99                   | -BURRITO \$6.99                      |
| -SPANISH RICE \$3.99                 | -TAMAL \$3.99                        |
| -REFRIED BEANS \$3.99                | -TORTILLAS (flour or corn) \$1.99    |
| -CHILE RELLENO (Cheese) \$5.99       | -CHALUPA DELUXE                      |
| -CHALUPA (soft or hard shell) \$5.99 | (with sour cream & guacamole) \$7.99 |

## Veggie

### VEGGIE ENCHILADA

Two corn tortillas rolled and stuffed with peppers, onions, broccoli, cauliflower, and mushrooms. Smothered in enchilada sauce and finished off with melted shredded cheese. Served with white rice and black beans. \$16.99

### VEGGIE FAJITAS

Onions, bell peppers, mushrooms, broccoli, and cauliflower, sautéed in our flavorful signature secret fajita sauce on a sizzling skillet. Served with white rice and black beans. Garnished with lettuce, Pico de Gallo, sour cream, and guacamole. \$19.99

### VEGGIE BURRITO

Flour tortilla stuffed with Mexican rice, black beans, and our sautéed onions, bell peppers, mushrooms, broccoli, and cauliflower. Smothered in our burrito sauce and melted shredded cheese. \$16.99

### VEGGIE TOSTADA

Crispy corn tortilla, topped off with black beans, sautéed onions, bell peppers, mushrooms, broccoli, and cauliflower, lettuce, tomato, and shredded cheese. \$15.99

### VEGGIE NACHOS

Crispy corn tortilla chips covered with black beans, sautéed onions, bell peppers, mushrooms, broccoli, and cauliflower. Lastly topped off with tomato, chives, shredded cheese, guacamole, and sour cream. Smothered in our white creamy queso. \$16.99

### VEGGIE TACO SALAD

Bowl-shaped crispy flour shell filled with fresh lettuce, black beans, sautéed onions, bell peppers, mushrooms, broccoli, and cauliflower. Lastly topped off with tomato, shredded cheese, guacamole, and sour cream. \$15.99

**FIRST CHIP BASKET IS FREE**  
**THE REST ARE \$1.00 EXTRA FOR EACH ONE**

## Pollo

(Chicken Dishes) All entrees served with Mexican Rice, and black or refried beans. Substitute rice and beans for sautéed mix veggies \$4.49, house salad \$2.49, or fries \$1.49

### ARROZ CON POLLO

Strips of chicken breast sautéed with onions and mushrooms in our homemade ranchera sauce served on a bed of rice. Topped off with fresh chopped tomatoes, chives, cilantro, and shredded jack cheese. \$18.99 (not served with beans) - add queso for \$1.99.

### POLLO A LA CREMA

Chicken breast strips sautéed with onions and mushrooms in our homemade creamy sauce. Garnished with lettuce and Pico de Gallo. \$19.99

### POLLO EN MOLE

Sautéed chicken breast strips in our authentic Mexican mole sauce. Our chef makes our incredible mole from scratch with 20 or more chilies, spices, and other fresh ingredients. Garnished with lettuce, Pico de Gallo, and fresh strips of white onion. \$19.99

### CARNITAS DE POLLO

Sautéed chicken breast strips with crushed red pepper, blend of spices, bell peppers, and onions. Garnished with lettuce and Pico de Gallo. \$19.99

### POLLO A LA DIABLA

WOW! Hot, spicy, and a little smokey. Chicken breast strips sautéed with onions and mushrooms in our Diabla sauce. Garnished with lettuce and Pico de Gallo. \$19.99

### POLLO ASADO

Charbroiled to perfection adobo (marinated) boneless chicken breast. Garnished with Pico de Gallo, and sour cream on a bed of lettuce. Topped off with fried whole green onions and a jalapeno pepper. \$20.99

## PLATILLOS AMERICANOS

- HAMBURGER 1/3 lb Served with french fries. \$12.99
- CHEESEBURGER 1/3 lb Served with french fries. \$13.99
- BACON CHEESEBURGER - FRENCH FRIES \$3.99  
1/3 lb Served with french fries. \$14.99
- FISH & CHIPS  
Deep-fried halibut fish. Served with a side salad or fries.  
2 pcs \$8.99 - 3 pcs \$11.99 - 4 pcs \$12.99

## Burritos

All burros are smothered in our homemade burrito salsa.

### BURRITO DE LA CASA

A flour tortilla filled with top sirloin (Carne Asada), Mexican Rice, and refried or black beans. Garnished with lettuce, tomato, guacamole, and sour cream. \$21.99

### SUPREME BURRITO

A flour tortilla filled with your choice of shredded chicken or ground beef, Mexican rice, and refried beans. Garnished with lettuce, tomatoes, and sour cream. \$16.99

### CARNITAS BURRITO

A flour tortilla filled with pork carnitas, sautéed with fajita peppers and onions. Served with Mexican rice, refried or black beans on the side. Garnished with grill pepper slices. \$16.99

### CHILE COLORADO BURRITO

A flour tortilla filled with sirloin beef slowly cooked in the oven for about 5-6 hours in a delicious mild homemade red chile sauce. Smothered in the same homemade red chile sauce and melted shredded cheese. Served with Mexican Rice and refried beans. \$16.99

### CHILE VERDE BURRITO

A flour tortilla filled with tender shredded pork, marinated in a zesty tomatillo salsa. Smothered in the same zesty tomatillo salsa and melted shredded cheese. Served with Mexican Rice and refried beans. \$16.99

## Desserts

### CHURROS

Light, fluffy caramel filled dough. Rolled in cinnamon and topped off with a chocolate drizzle and whipped cream. \$4.99

### SOPAPILLAS

Deep-fried, light flour tortilla puffs. Rolled in cinnamon and topped off with a chocolate drizzle, honey, and whipped cream. \$4.99

### FLAN

Homemade vanilla custard with burnt sugar topping. Topped off with whipped cream and cherry. \$4.99

### MOCTEZUMA FRIED CHEESECAKE CHIMICHANGA

Creamy cheesecake wrapped in a pastry tortilla, fried until flaky & golden brown & dusted with cinnamon & sugar. Topped with chocolate, caramel, whipped cream & a cherry. \$6.99

### DEEP-FRIED ICE CREAM

Amazingly delicious! A vanilla ice cream ball, deep-fried with a crunchy coating. Topped off with a chocolate drizzle, honey, whipped cream, and cherry. \$4.99

### TRES LECHES

It is a light, airy sponge cake soaked with a mixture of three milks: evaporated milk, sweetened condensed milk, and heavy cream. To make it a little more special we added fresh peaches inside and a chocolate covered strawberry on top. \$7.99

FLAN

**WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.**

# Lunch Special

Served Monday thru Friday 11:00am -3:00pm

All lunch dishes except 1 & 8 are served with rice & beans substitutions only \$2.00

## 1 CHIMICHANGA

Fried burrito with your choice of shredded chicken or ground beef. Topped off with your choice of queso and Pico de Gallo or sour cream and guacamole. Served with a side salad with your choice of dressing. \$11.99

## 2 TACO & ENCHILADA

Choice of ground beef, shredded beef, chicken or cheese. \$12.99

## 3 TWO ENCHILADAS

Choice of ground beef, shredded beef, chicken or cheese. \$13.99

## 4 TWO TACOS

Ground beef, shredded beef or chicken. Topped with lettuce, cheese & tomatoes. \$11.99

## 5 TAMAL (Chicken or pork) & ENCHILADA

Choice of ground beef, shredded beef, chicken or cheese. \$12.99

## 6 CHILE RELLENO

Cheese stuffed poblano chile, fried in a light egg batter, and smothered in our Chile Relleno salsa and shredded cheese. \$11.99

## 7 TOSTADA (with beans) & ENCHILADA

Choice of ground beef, shredded beef, chicken or cheese. \$12.99

## 8 DELUXE BURRITO MARINERO

(Beans, rice, lettuce, tomato, sauce & cheese inside) No meat. \$11.99

## 9 MACHACA OR CHORIZO BURRITO

Tender shredded beef, or Mexican sausage with scramble eggs and Pico de Gallo. \$13.99

## 10 VERDE OR COLORADO BURRITO

Shredded pork in a zesty tomatillo sauce or a top sirloin in a red chile sauce. \$13.99

## 11 BURRITO

Choice of beans, chicken, shredded or ground beef. \$12.99

## 12 TWO CHICKEN FLAUTAS

Two rolled tortillas with chicken, sour cream, guacamole, pico de gallo y parmesan cheese. \$13.99

## 13 CHIMICHANGA

Fried burrito with your choice of shredded chicken or ground beef. Topped off with your choice of queso and Pico de Gallo or sour cream and guacamole. \$13.99

## 14 DELUXE ENCHILADA VERDE

Two enchiladas. Choice ground beef, shredded beef, chicken or cheese with sour cream & green sauce. \$14.99

## 15 CHILE RELLENO Y MAS

Cheese stuffed poblano chile, fried in a light egg batter, and smothered in our Chile Relleno salsa and shredded cheese. Choice of enchilada (shredded chicken, ground beef, or cheese, taco (shredded chicken or ground beef), or a tamal (chicken or pork). \$14.99

## 16 ENCHILADA, TACO & TOSTADA

Chicken, ground beef, shredded beef or cheese. Tostada with beans. \$15.99

## 17 ENCHILADAS SUNRISEE

Two enchiladas with your choice of chicken, ground beef, shredded beef or cheese. With two eggs over easy on top. \$15.99

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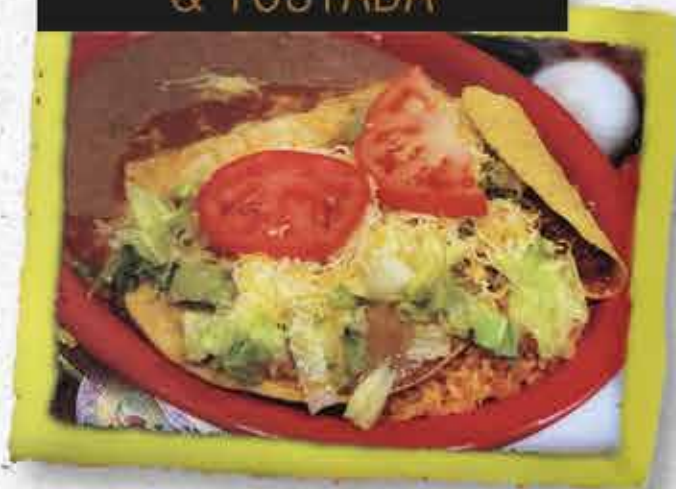
## BURRITO



## ENCHILADAS VERDES



## ENCHILADA, TACO & TOSTADA



## CHIMICHANGA



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## CHILE VERDE



## CHILE COLORADO



## MOLE



## POLLO A LA CREMA



# Lunch Special

Served Monday thru Friday 11:00am -3:00pm

## CHILE VERDE

Tender shredded pork, marinated in a zesty tomatillo salsa. Served with Mexican rice, and refried beans. Garnished with lettuce and Pico de Gallo. \$14.99

## CHILE COLORADO

Sirloin beef slowly cooked in the oven for about 5-6 hours in a delicious mild homemade chile sauce. Served with Mexican rice, and refried beans. Garnished with lettuce and Pico de Gallo. \$15.99

## LUNCH FAJITAS

Fajitas are served sizzling on a skillet served over a bed of sauteed peppers and onions in our flavorful signature secret fajita sauce. Accompanied with Mexican Rice, refired or black beans, lettuce, Pico de Gallo, and sour cream. Choice of flour or corn tortillas.

\*Chicken or Steak \$16.99 \*Shrimp \$17.99

## VEGGIE FAJITAS

Onions, bell peppers, mushrooms, broccoli, and cauliflower, sauteed in our flavorful signature secret fajita sauce on a sizzling skillet. Served with white rice and black beans. Garnished with lettuce, Pico de Gallo, and sour cream. \$17.99

## POLLO EN MOLE

Sauteed chicken breast strips in our authentic Mexican mole sauce. Served with Mexican rice, and refried beans. Garnished with lettuce, Pico de Gallo, and fresh strips of onion. \$16.99

## POLLO A LA CREMA

Chicken breast strips sauteed with onions and mushrooms in our homemade creamy sauce. Served with Mexican rice, and refried beans. Garnished with lettuce and Pico de Gallo. \$17.99

## ARROZ CON POLLO

Strips of chicken breast sauteed with onions and mushrooms in our homemade ranchera sauce served on a bed of rice. Topped off with fresh chopped tomatoes, chives, cilantro, and shredded jack cheese.  
(not served with beans) \$16.99 – add queso for \$1.99.

**WARNING:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# Moctezuma's Cocktails

## Margaritas

Size: Regular or Jumbo  
Style: Frozen or On the Rocks  
Flavor: Lime, Strawberry, Peach, Mango, or Banana

### MOCTEZUMA

Our very own crafted house margarita

### MOCTEZUMA'S BROTHER

A darker, stronger version of Moctezuma  
Top shelf Anejo version of Moctezuma

### MARGARONA

Moctezuma Style Jumbo Margarita with a Mini  
Cerveza tipped over it,  
dripping slowly into pure gold with each sip.

### ORGANICA

El Jimador Blanco Tequila, freshly squeezed lime,  
splash of Triple Sec, & just to add a hint of  
sweetness, Organic Mexican Agave Nectar (On  
the Rocks)

### TEXAS

Where all Moctezuma's Crazy Ex live.  
That is why he always added a shot of Grand  
Marnier to his margarita.

### SPICY

A Moctezuma with a hint of spiciness.  
Ay Caliente!

### WHO'S AMY?

But for real who is she?  
Don Julio Blanco Tequila, Grand Marnier, Coin-  
treau, Orange Juice, & freshly squeezed lime &  
lemon juice. (On the Rocks)

## Signature Cocktails

### TEQUILA SUNRISE

Tequila Blanco, Orange Juice & a splash of Rose's  
Grenadine

### TEQUILA SUNSET

Tequila Blanco, Meyer's Rum, Orange Juice & a  
splash of Rose's Grenadine

### ZOMBIE

Take a break from running away!  
Bacardi Light Rum, 151 Rum, Meyer's Rum,  
Orange Juice, Pineapple Juice & a splash of  
Rose's Grenadine

### COSMOPOLITAN

Smirnoff Vodka, Triple Sec, Freshly Squeezed  
Lime, & a splash of Cranberry Juice

### CAZUELA

Tequila Blanco, Light Rum, Vodka, Orange, Cran-  
berry, & Pineapple Juice

### HURRICANE

Meyer's Rum, Light Rum, Orange Juice, & a splash  
of Rose's Grenadine

### MOJITO

You won't believe you're in Georgia!  
Bacardi Havana Club Rum, Freshly Squeezed  
Lime, Club Soda, Sugar, & Fresh Organic M

## Sight Seeing

### MIAMI ICE

"Ice Ice Baby" (Imagine singing)  
Vodka, Light Rum, Gin, splash of Tequila Blanco,  
Sprite, & a hint of Peach Schnapps

### ALABAMA SLAMMER

Pretty Simple.....  
Southern Comfort, Gin, & Orange Juice

### BLUE HAWAIIAN

Vodka, Light Rum, Sweet & Sour, Pineapple  
Juice, Sprite, & a splash of Blue Curacao

### CHAPALA

Don Julio Blanco Tequila, Triple Sec, Freshly  
Squeezed Lime, Orange Juice, & a splash of  
Rose's Grenadine

## Blended, not stirred

### PIÑA COLADA

"If you like Piña Coladas" (Imagine singing) You will  
love this one!  
Malibu Coconut Rum, Fresh Shredded Coco-  
nut, Pineapple Juice, & Coconut Cream

### PIÑATA

Make sure you break it before the sun goes down!  
Malibu Coconut Rum, Kahlua, Fresh Shredded  
Coconut, Pineapple Juice, & Coconut Cream

### CHI - CHI

Bacardi Light Rum, Pineapple Juice, & Coconut  
Cream

### DAIQUIRI

Bacardi Light Rum, Sprite, & choice of  
Strawberry, Mango, Peach, or Banana

# Cervezas

## Draft

Size: 16oz 24oz 32oz or Pitcher

### IMPORTED

CORONA  
MODELO ESPECIAL  
MODELO NEGRA  
DOS XX AMBER

### DOMESTIC

MILLER LIGHT  
BUDLIGHT  
SWEETWATER 420  
SCOFFLAW IPA

## Bottle

### IMPORTED

CORONA EXTRA - CORONA LIGHT -  
CORONA FAMILIAR  
MODELO ESPECIAL - MODELO NEGRA  
DOS XX LARGE - DOS XX AMBER  
HEINEKEN - HEINEKEN 0.0  
TECATE ORIGINAL  
PACIFICO  
VICTORIA

### DOMESTIC

MICELOB ULTRA  
BUD LIGHT  
MILLER LIGHT  
COORS LIGHT  
BUDWEISER  
BLUE MOON

## Michelada

Traditional Mexican drink made with your choice of cerveza, freshly squeezed lime juice, assorted sauces (chile-based), spices, & tomato juice. Served in a chilled, salt/spicy-rimmed glass.

## Vino

### Moctezuma's Sangria

Homemade Red Wine Sangria with fresh strawberries & blueberries

#### BLANCO

Chardonnay - Pinot Grigio

#### ROJO

Cabernet Sauvignon - Merlot - Malbec