



LAKE-MEX WITH A VIEW SINCE 1995

LUNCH SPECIALS

MONDAY-FRIDAY 11:00 AM - 4:00 PM

TACOS <i>Soft tortillas stuffed with your choice of chicken, beef picadillo or guacamole; served with Mexican cheese, shredded lettuce, pico de gallo, rice and pinto beans</i>	\$6.95	PESCADO A LA PARRILLA <i>A fresh tuna steak grilled and served with garlic butter, rice and a guacamole salad</i>	\$11.50
BURRITO <i>Pinto beans and Mexican cheese wrapped in a flour tortilla; served with shredded lettuce, pico de gallo and sour cream, topped with green chile salsa, Tex-Mex chili, ranchera or a charred tomatillo sauce, served with rice.</i>	\$6.95 <i>w/chicken, beef picadillo or guacamole \$7.95</i>	CAMARONES A LA PLANCHA <i>Grilled shrimp basted with a red chile barbeque sauce, served with rice, grilled vegetables and guacamole</i>	\$11.25
ENCHILADA <i>A beef, chicken or cheese enchilada topped with green chile salsa, Tex-Mex chili, ranchera or a charred tomatillo sauce; served with rice and beans</i>	\$7.75	CHALUPA COMPUESTA <i>A crispy corn tortilla topped with pinto beans, Mexican cheese, shredded lettuce, pico de gallo and sour cream</i>	\$6.50 <i>w/chicken, beef picadillo or guacamole \$6.75</i> <i>w/gulf shrimp \$7.75</i>
ALAMBRAS A LA PARRILLA <i>Tender cuts of beef steak marinated in beer and spices, grilled and served with rice, frijoles and flour tortillas</i>	\$9.95	FLAUTAS <i>A grilled enchilada served over ranchera or charred tomatillo sauce and topped with sour cream, served with rice and guacamole, filled with pinto beans and Mexican cheese</i>	\$6.95 <i>w/chicken or beef \$7.75</i>

BRUNCH

SATURDAY AND SUNDAY 11:00 AM - 2:00 PM

EGGS POBLANO* <i>Mexican Style Eggs Benedict. Cheese Toast topped with sliced ham, two fried eggs, cheese and Poblano Cream sauce. Served with fresh fruit</i>	\$8.50	CHILAQUILES EN SALSA VERDE <i>A Chicken casserole with corn tortillas, cheese and salsa verde, topped with sour cream and cheese. Served with fresh fruit and beans</i>	\$8.50
MIGAS <i>Garnished with cheese & served with frijoles, fresh fruit & flour tortillas</i>	\$8.50	BOWL OF FRESH SEASONAL FRUIT	\$4.75
HUEVOS RANCHEROS* <i>Two fried eggs, served on a bed of beans and corn tortillas, topped with cheese and ranchero, and served with fruit</i>	\$8.50	KID'S FRENCH TOAST <i>Served with bacon</i>	\$4.95
		KID'S SCRAMBLED EGGS <i>Served with bacon</i>	\$4.95

POSTRES

ROJO'S HOMEMADE FLAN <i>You may think you know flan, but you don't know flan like Rojo knows flan</i>	\$4.50
MEXICAN CHOCOLATE PIE	\$4.50
MEXICAN STRAWBERRY CREPE <i>Strawberry ice cream wrapped in a homemade crepe with strawberry sauce</i>	\$4.95
CAJETA CREPE <i>Mexican caramel and vanilla ice cream in a dessert crepe</i>	\$4.95
BUNUELOS <i>With French vanilla ice cream and Mexican spiced apples</i>	\$4.95

CHILDREN'S MENU

BEAN AND CHEESE NACHOS	\$4.95
GRILLED CHEESE QUESADILLAS	\$4.95
CHICKEN FINGERS <i>Your choice of grilled or fried chicken strips served with rice and pinto beans</i>	\$4.95
BEAN & CHEESE BURRITO <i>With sour cream and rice.</i>	\$4.95

THE IGUANA GRILL PLEDGES ON OUR "CHILES" TO USE ONLY THE FRESHEST INGREDIENTS. WE CATER! FOR ALL YOUR PARTY NEEDS PLEASE CALL 266-8439.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. WE ADD 15% GRATUITY TO PARTIES OF 6 OR MORE

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ANTOJITOS

CHILI CON QUESO	\$6.95
Roasted New Mexican green chiles blended with our mild white cheddar add beef picadillo or guacamole \$1.75	
COCTEL DE CAMARONES*	\$8.95
Chilled gulf shrimp, peeled and served with a spicy fresh cocktail sauce	
NACHOS	\$7.95
Pinto beans, Mexican cheese, pico de gallo, jalapeño and sour cream w/beef picadillo or chicken \$9.50	
CEVICHE AL ESTILO YUCATECA*	\$9.25
Fresh tuna marinated in lime juice and served with pico de gallo	

QUESADILLAS	\$7.75
Mexican cheese grilled between flour tortillas w/beef picadillo, chicken, or grilled vegetables \$9.25	
CARNITAS A LA PARILLA	\$8.25
Marinated and grilled beef steak or chicken tenderloins; served with a smoked chipotle sauce and flour tortillas	
CAMARONES EN SU CASCARA*	¼ LB \$8.50 ½ LB \$16.50
Mexican style peel and eat shrimp	
CHIPS Y SALSA	\$3.50

SOPA Y ENSALADA

GUACAMOLE SALAD	SMALL \$4.95	LARGE \$7.50
Mixed with pico de gallo and served with crispy chips		
TORTILLA SOUP	\$4.95	
A savory chicken caldo garnished with vegetables, tortilla chips and guacamole		
FRESH GARDEN SALAD	\$5.95	
Fresh garden greens and tomatoes, carrots black olives and jicama; served with a chipotle ranch or lime cilantro dressing		

MEXICAN CHEF'S SALAD	\$8.25
Our version of a taco salad with garden greens, Mexican cheese, tomatoes, carrots, jicama, eggs, guacamole and sour cream w/beef or chicken \$9.50	
ROJOS SUMMER SALAD	\$8.50
A blend of fresh field greens and romaine lettuce tossed with tomatoes and sliced avocado, topped with a roasted black bean & corn pico and queso fresco. Served with a cascabel vinaigrette w/chicken \$9.75 w/tuna \$13.50	

PLATILLOS

TACOS	\$9.95
Soft flour tortillas stuffed with your choice of chicken, beef picadillo or guacamole; served with Mexican cheese, shredded lettuce, pico de gallo, rice and pinto beans	
BURRITO	\$9.25
Pinto beans and Mexican cheese wrapped in a flour tortilla; topped with your choice of green chile salsa, Tex-Mex chili, ranchera or a charred tomatillo sauce; served with rice, sour cream and pico de gallo w/ chicken, beef picadillo or guacamole \$10.25	
FLAUTAS	
Grilled enchiladas served over ranchera or charred tomatillo sauce and topped with sour cream, served with rice and guacamole Pinto Beans and Mexican cheese \$9.95 Chicken and Mexican cheese \$11.50	
CHALUPAS COMPUESTAS	\$8.95
Crispy corn tortillas topped with pinto beans, Mexican cheese, shredded lettuce, pico de gallo and sour cream w/chicken, beef picadillo or guacamole \$9.95 w/ gulf shrimp \$11.50	

ENCHILADA	\$12.95
Beef, chicken or cheese enchiladas topped with sour cream and green chile salsa, Tex-Mex chile, ranchera or a charred tomatillo sauce, served with rice and beans	
PECHUGA DE POLLO	\$13.50
Grilled chicken breast topped with your choice of green chile salsa or charred tomatillo salsa; served with rice, grilled vegetables and guacamole	
ALAMBRES A LA PARRILLA	\$15.95
Tender cuts of beef steak marinated in beer and spices; grilled and served with rice, frijoles and flour tortillas	
TUNA A LA PARRILLA*	\$17.95
A fresh tuna steak grilled and served with garlic butter, rice, grilled vegetables and a guacamole salad	
PAJITAS	FOR ONE \$15.50 FOR TWO \$29.00
Chicken, beef or vegetables marinated in pineapple juice, orange juice, and a splash of beer, grilled and served with Mexican cheese, pico de gallo, frijoles, sour cream and flour tortillas w/ VERACRUZ OPTION FOR ONE 95¢ FOR TWO \$1.50 a spicy sauce of tomatoes, onions and olives.	

ESPECIALIDADES

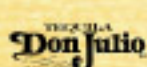
CAMARONES A LA PLANCHA	\$16.95
Grilled shrimp basted with a red chile barbeque sauce; served with rice, grilled vegetables and guacamole	
ENCHILADAS DE ESPINACA Y HONGOS	\$14.50
Spinach and mushroom enchiladas served with a mild Poblano cream sauce, guacamole and rice	
ENCHILADAS SUIZA CON CAMARONES	\$14.50
Seasoned shrimp stuffed enchiladas topped with a rich sour cream sauce, guacamole and rice	
FISH TACOS	\$14.95
Grilled black drum with Rojo's special seasonings in a soft corn tortilla. Served with pineapples, habanero onions and a light chipotle coleslaw with a hint of lime	

ENCHILADAS DE POLLO CON MOLE	\$14.50
Chicken enchiladas served with a traditionally rich sauce of Mexican chiles, toasted seeds and nuts, and a hint of chocolate, served with rice	
RAINBOW TROUT VERACRUZ*	\$16.50
Grilled and topped with a spicy sauce of tomatoes, onions and olives. Served with rice and grilled vegetables	
CHILE MONTADO	\$12.50
Batter-dipped poblano chile on top of beef picadillo and rice, topped with zesty ranchera and melted cheese, served with a side of beans and pico de gallo	
AL PASTOR	\$14.50
Pork loin marinated with achiote and a splash of citrus on soft corn tortillas. Served with pineapples, habanero onions and a side of yellow tomatillo sauce	

IGUANA BEBIDAS

GOLDEN IGUANA	SMALL \$7.25	LARGE \$9.50
Still "numero uno." This is the equivalent to the Big Bang Theory of the Universe. Conceived in a Chihuahua bar, this margarita is the supreme creation...With your choice of premium tequila (frozen or on the rocks)		
FROZEN FLAVORED MARGARITAS	SMALL \$6.25	LARGE \$8.25
Our famous margarita available in a variety of refreshing flavors: melon, strawberry, mango, peach, sangria or raspberry		
IGUANA COLADA	SMALL \$5.75	LARGE \$7.50
Pineapple-coconut frozen concoction from a recipe found outside Zihuatanejo at a place called Delbert's made with Treaty Oak Rum		
PAULA'S SUNSHINE MARGARITA	\$8.95	
Cruz Silver Tequila, Paula's Texas Lemon. Served on the rocks or straight up		
IGUANA MOJITO	SMALL \$5.75	LARGE \$7.95
Mint infused rum, mint leaves, sugar, lime juice and soda		
TEXARTINI	\$8.25	
Premium Tequila with Fresh Lime and Sweet-n-Sour. Shaken and served up		

MEXICAN RUM PUNCH	SMALL \$5.50	LARGE \$7.95
Rum and all the frozen tropical fruit our lizard could smuggle across the border		
PERFECT PATRÓN MARGARITA	SMALL \$7.25	LARGE \$9.50
Patron Silver, Patron Citronge, Orange Juice, Fresh Squeeze Lime, Sweet-n-Sour Mix. Served on Rocks with a salted rim and a lime wedge		
CRUZ SKINITINI	\$8.25	
Your choice Silver or Reposado Cruz Tequila, Paula's Orange, 100% Agave Nectar, Fresh Lime. Shaken and served up		
FROZEN HILL COUNTRY PEACH	SMALL \$6.25	LARGE \$8.95
Treaty Oak Silver Rum, with Fresh Pureed Peaches and a touch of Cinnamon. Served with a sprig of Fresh Mint		
HOUSE MARGARITA	SMALL \$5.75	LARGE \$7.95
(frozen or on the rocks)		
TOP SHELF MARGARITA	SMALL \$6.95	LARGE \$9.25
9 oz. small/17 oz. grandes served in the Magic Iguana Cup. Sauza Gold or Cuervo Silver (frozen or on the rocks)		



THE IGUANA GRILL PROUDLY POURS

Don Julio Silver & Anejo, Cruz Silver & Reposado, Patron, Grand Marnier, Treaty Oak Rum, Cruzan Raspberry, Paula's Texas Orange, Paula's Texas Lemon and Captain Morgan Parrot Bay Rums

CERVEZA

SPECIALTY	\$4.75
Bohemia, Corona, Corona Light, Heineken, Tecate, Dos Equis Lager, Dos Equis Amber, Pacifico, Negra Modelo, Amstel Light, Free Style Wheat, Austin Amber, Modelo Especial, Pacifico, Buckler (non-alcoholic)	

DOMESTIC	\$3.95
Coors Light, Miller Light, Bud, Bud Light, Shiner Bock, Shiner Black, Michelob Ultra	