

# Ernesto's Good Grub

## Today's Specials

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**Costillas a la BBQ (Baby back) Todo lo que puedes comer** \$350.00

*BBQ Ribs (Baby Back) All You Can Eat*

Disfruta de nuestras irresistibles costillas BBQ Baby Back, cocinadas a fuego lento y bañadas en nuestra salsa barbacoa especial. Acompáñalas con vegetales al vapor o papas fritas crujientes.

La promoción de costillas ilimitadas está disponible solo los jueves y sábados.

Indulge in our mouthwatering BBQ Baby Back Ribs, slow-cooked to perfection and coated in our signature barbecue sauce. Choose between steamed vegetables or crispy french fries as your side.

All-you-can-eat special is available only on Thursdays and Saturdays!

## Appetizers

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**Guacamole** \$90.00

A combination of spices, avocado, tomato, onion all blended together to make a thick creamy mixture. Served with fresh made tortilla chips.

**Nachos** \$150.00

Generous helping of Tortilla chips topped with beans, cheese and Mexican sauce on the side.

## Soups

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**Sopa de tortilla - Chica** \$115.00

*Tortilla Soup - Small*

Tomato based soup with a special blend of spices, avocado, chicken, tortillas, mozzarella cheese.

**Sopa de tortilla - Mediana** \$135.00

*Tortilla Soup - Medium*

Tomato based soup with a special blend of spices, avocado, chicken, tortillas and mozzarella cheese.

**Sopa de tortilla - Grande** \$150.00

*Tortilla Soup - Large*

Tomato based soup with a special blend of spices, avocado, chicken, tortillas and mozzarella cheese.

**Chilli beans - Chica** \$150.00

*Chilli Beans - Small*

American style Chilli topped with cheese, served with bread.

<b>Chilli beans - Mediana</b>	<b>\$175.00</b>
<i>Chilli Beans - Medium</i>	
American styled chilli topped with cheese and served with bread	
<b>Chilli beans - Grande</b>	<b>\$195.00</b>
<i>Chilli Beans - Large</i>	
American styled chilli topped with cheese, served with bread	

## Salads

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<b>Ensalada verde</b>	<b>\$110.00</b>
<i>Green Salad</i>	
Light tossed salad with lettuce, tomato, cucumber, orange, apple and cranberries served with your choice of dressing.	
<b>Ensalada de verduras cocidas</b>	<b>\$95.00</b>
<i>Steamed Vegetable Salad</i>	
Combination of fresh vegetables steamed to perfection.	
<b>Ensalada del chef</b>	<b>\$190.00</b>
<i>Chef's Salad</i>	
Tossed salad with your choice of bacon, chicken or ham, comes with lettuce, tomato, cucumber, orange, apple, cranberries and your choice of dressing.	
<b>Ensalada de camarón</b>	<b>\$275.00</b>
<i>Shrimp Salad</i>	
Tossed salad with a combination of fresh lettuce, tomato, herbs and a homemade sauce, topped off with a generous helping of extra large shrimp.	
<b>Aguacate con camarón</b>	<b>\$275.00</b>
<i>Avocado and Shrimp</i>	
Avocado, Shrimp, mayonese, ketchup, horse radish, cucumber, tomato, onion,	

## Lunch & Dinner

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<b>Burrita de camarón</b>	<b>\$250.00</b>
<i>Shrimp Burrito</i>	
Served in a large tortilla with shrimp , onion, cheese, lettuce, grilled to perfection and a side order of fries.	
<b>Burrita de pollo</b>	<b>\$200.00</b>
<i>Chicken Burrito</i>	
Served on a large tortilla with chicken, onion, cheese, lettuce, grilled to perfection and a side order of fries.	

<b>Burrita de pollo y carne</b>	<b>\$200.00</b>
<i>Chicken or Meat Burrito</i>	
Served on a large tortilla, with chicken, or beef, onion, cheese, lettuce, grilled to perfection with a side order of fries.	
<b>Tacos de pescado (Sin Tempura)</b>	<b>\$240.00</b>
<i>Fish Tacos (Without Tempura)</i>	
4 Soft tacos with grilled fish, onion, shredded lettuce, chopped tomato and special sauce.	
<b>Tacos de pescado (Capeados Tempura)</b>	<b>\$210.00</b>
<i>Tempura Fish Tacos</i>	
4 Tacos with battered deep fried fish, onions, shredded lettuce, chopped tomato and our special sauce.	
<b>Tacos de camarón (Sin Tempura)</b>	<b>\$275.00</b>
<i>Shrimp Tacos (Without Tempura)</i>	
4 Tacos with grilled shrimp, onion, shredded lettuce, chopped tomato and our special sauce.	
<b>Tacos de camarón (Capeados Tempura)</b>	<b>\$220.00</b>
<i>Tempura Shrimp Tacos</i>	
4 Tacos, battered deep fried shrimp, with shredded lettuce, chopped tomato, and onion,	
<b>Filete de pescado a la parrilla</b>	<b>\$240.00</b>
<i>Grilled fish fillet</i>	
Large portion of grilled fish, served with mash potatoes and steamed vegetables.	
<b>Filete de pescado empanizado</b>	<b>\$240.00</b>
<i>Breaded fish fillet</i>	
Large portion of breaded fish, served with mashed potatoes and steamed vegetables.	
<b>Filete de pescado a la papillot</b>	<b>\$240.00</b>
<i>Papillot fish fillet</i>	
Specially prepared large fish fillet cooked in aluminum foil topped with a special blend of tomato, onions, peppers, olives. Served with mashed potatoes and steamed vegetables.	
<b>Filete de pescado a la diabla</b>	<b>\$240.00</b>
<i>Diablo style fish fillet</i>	
Large portion of grilled fish topped with a special Mexican hot sauce, served with mashed potatoes and steamed vegetables.	
<b>Filete de pescado al ajo</b>	<b>\$240.00</b>
<i>Garlic fish fillet</i>	
Large fish fillet simmered in a special garlic sauce, served with mashed potatoes and steamed vegetables.	
<b>Brochetas de pescado</b>	<b>\$240.00</b>
<i>Fish kabob</i>	
A skewer of fish, chili pepper, onion, and tomato, served with mashed potato and steamed vegetables.	

**Camarones al mojo de ajo** \$275.00

*Garlic Shrimp*

Fresh large shrimp cooked in a special blend of garlic sauce, served with mashed potatoes and steamed vegetables.

**Camarones empanizados** \$275.00

*Breaded Shrimp*

Large fresh, deep fried breaded shrimp with a special dipping sauce, served with mashed potatoes and steamed vegetables.

**Camarones a la diabla** \$275.00

*Diablo style Shrimp*

The large shrimp are cooked in a traditional blend of Mexican spiced hot sauce, served with mashed potatoes and steamed vegetables.

**Camarones a la papillot** \$275.00

*Papillot Shrimp*

Large shrimp cooked in aluminum foil topped with a special blend of tomato, onions, peppers, olives, served with mashed potatoes and steamed vegetables.

**Brochetas de camarón** \$275.00

*Shrimp kabob*

A skewer filled with shrimp, pepper, onion, tomato, served with steamed vegetables and mashed potato.

**Coctel de camarón** \$275.00

*Shrimp Cocktail*

Mexican shrimp cocktail. Large shrimp in saucy Pico de Gallo mixture layered with avocado, cilantro and fresh lime. Served with nacho chips.

**Camarones al coco** \$300.00

*Coconut shrimp*

Large deep fried breaded coconut shrimp with a special dipping sauce, served with mashed potato and steamed vegetables.

## Sandwiches

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**Sándwich de queso amarillo** \$75.00

*Grilled cheese sandwich*

Grilled fresh bread with cheese and French fries.

**Baguette de pollo y queso** \$200.00

*Chicken and cheese baguette*

Grilled chicken and cheese baget. Served with a side of Fries.

**Baguette de tocino y tomate** \$200.00

*Bacon and tomato baguette*

Grilled Baget with bacon, lettuce tomato, cheese, mayonnaise ,served with hash browns or fries.

<b>Hamburguesa de queso</b>	<b>\$150.00</b>
<i>Cheese burger</i>	
Large charcoal grilled hamburger with lettuce, tomato, bacon, cheese, mayonnaise, served with a side of fries.	
<b>Papas fritas</b>	<b>\$60.00</b>
<i>French Fries</i>	
Large portion of thin cut fries.	

## Meats

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<b>Carne asada</b>	<b>\$300.00</b>
<i>Grilled Thin Sliced Mexican Steak</i>	
Traditional thin sliced Mexican Beef, Grilled to perfection served with rice, beans, guacamole and soft tortillas.	
<b>Milanesa</b>	<b>\$220.00</b>
<i>Breaded beef steak</i>	
Thin breaded beef steak served with steamed vegetables and mashed potatoes.	
<b>Fajitas de res</b>	<b>\$205.00</b>
<i>Beef Fajitas</i>	
Hot platter of carne Asada beef, rice, beans, guacamole served with tortillas.	
<b>Filete Miñón</b>	<b>\$350.00</b>
<i>Filet Mignon</i>	
500 grams of tender Filet Mignon, grilled on a charcoal fire served with steamed vegetables and mash potato.	
<b>Chuletas de Puerco</b>	<b>\$245.00</b>
<i>Pork Chops</i>	
Grilled pork chops topped with special sauce , served with steamed vegetables and mashed potato.	
<b>Costillas a la BBQ (Baby back)</b>	<b>\$310.00</b>
<i>BBQ baby back ribs</i>	
Indulge in our mouthwatering BBQ baby back ribs, slow cooked to perfection and coated in our signature barbeque sauce, served with baked potato and steamed vegetables. (Vegetables and baked potato can be substituted for French fries if desired)	
<b>Costillas a la BBQ (Baby back) Todo lo que puedes comer</b>	<b>\$350.00</b>
<i>BBQ Ribs (Baby Back) All You Can Eat</i>	
Disfruta de nuestras irresistibles costillas BBQ Baby Back, cocinadas a fuego lento y bañadas en nuestra salsa barbacoa especial. Acompáñalas con vegetales al vapor o papas fritas crujientes.	
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<b>Combo (Sopa de tortilla chica y media costilla con papas fritas)</b>	<b>\$275.00</b>
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*Combo (small tortilla soup and half rib with fries)*

Indulge in our mouthwatering half rack baby back ribs, slow cooked to perfection and coated with our signature sauce. Small bowl of our award winning Tortilla soup, and French fries.

## Chicken

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<b>Pollo a la parrilla</b>	<b>\$205.00</b>
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*Grilled Chicken*

<b>Pollo a la naranja</b>	<b>\$205.00</b>
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*Orange Chicken*

<b>Milanesa de pollo</b>	<b>\$205.00</b>
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*Chicken Milanese*

## Desserts

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<b>Flan</b>	<b>\$50.00</b>
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<b>Pay</b>	<b>\$80.00</b>
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*Pie*

<b>Nieve</b>	<b>\$90.00</b>
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*Ice Cream*

## Beverages

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<b>Botella de agua</b>	<b>\$20.00</b>
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*Bottle of water*

<b>Agua fresca</b>	<b>\$35.00</b>
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<b>Sodas</b>	<b>\$30.00</b>
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<b>Limonada</b>	<b>\$60.00</b>
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*Lemonade*

<b>Naranjada</b>	<b>\$60.00</b>
<i>Orangade</i>	
<b>Té helado</b>	<b>\$60.00</b>
<i>Iced tea</i>	
<b>Shirley Temple</b>	<b>\$60.00</b>
<b>Corona / Pacífico</b>	<b>\$40.00</b>
<i>Corona / Pacifico</i>	
<b>Corona light / Pacífico Light</b>	<b>\$50.00</b>
<b>Negra Modelo / Modelo Especial</b>	<b>\$50.00</b>
<b>Piña Colada</b>	<b>\$100.00</b>
<b>Margarita limón ó daiquiri de limón</b>	<b>\$120.00</b>
<i>Lime margarita or lime daiquiri</i>	
<b>Margarita fresa/mango ó daiquiri de fresa o mango</b>	<b>\$120.00</b>
<i>Strawberry / Mango margarita or Strawberry daiquiri</i>	
<b>Shot Gran Marnier</b>	<b>\$90.00</b>
<i>Gran Marnier Shot</i>	
<b>Kahlúa</b>	<b>\$100.00</b>
<b>Baileys</b>	<b>\$100.00</b>
<b>Ron coca</b>	<b>\$90.00</b>
<i>Rum and Coke</i>	
<b>Vodka</b>	<b>\$90.00</b>
<b>Gin Tonic</b>	<b>\$120.00</b>
<b>Vino Blanco / Tinto de la casa</b>	<b>\$80.00</b>
<i>White wine / Red house wine</i>	
<b>Sauvignon Blanc</b>	<b>\$100.00</b>
<b>Chardonnay</b>	<b>\$100.00</b>

<b>Pinot Grigio</b>	<b>\$100.00</b>
<b>Cabernet Sauvignon</b>	<b>\$100.00</b>
<b>Merlot</b>	<b>\$100.00</b>