

KITCHEN TO SHARE



WE LOVE GRILL



MENU

ESPECIALIDADES

HABANERO CREAM ENCHILADAS \$18.99

Three soft corn tortillas filled with seasoned shredded chicken, smothered with a smoked habanero cream sauce. Topped with Mexican aged cheddar. Served with cilantro lime white rice and ranchero beans.

ENCHILADAS RAUL BEST SELLER \$17.99

Four enchiladas (one beef, one chicken, one cheese, and one beans). All topped with enchilada sauce, cheese, tomatoes and sour cream.

ENCHILADAS VERDES \$18.99

Three enchiladas with shredded chicken topped with a cream poblano sauce. Accompanied with rice and beans.

ENCHILADAS RANCHERAS \$18.99

Three enchiladas filled with shredded chicken and Monterrey cheese. Covered with mushroom and chipotle cream sauce. Served with cilantro lime white rice and charro beans.

SPINACH ENCHILADAS 15.99

Two spinach enchiladas topped with a mushroom cream sauce. Served with Mexican rice and beans.

FAJITA ENCHILADAS 18.99

Two cheese enchiladas, topped with steak or chicken, onions, bell peppers, tomatoes. Served with cilantro lime white rice and beans.



CHIMICHANGA \$16.99

Choice of ground beef or shredded chicken deep-fried served with Mexican rice, beans, lettuce, pico de gallo, and sour cream.

FAJITA CHIMICHANGA \$17.99 +\$2.99 FOR STEAK

Chicken fajita deep fried topped with cheese sauce. Served with lettuce, sour cream, pico de gallo rice and beans.

FAJITA BOWL \$16.99 +\$2.99 FOR STEAK

Mexican rice topped with chicken or steak, grilled onions, bell pepper, and tomatoes. Cover with cheese sauce.

FAJITA TRIO BOWL \$18.99

With steak shrimp and chicken

FAJITA BOWL SHRIMP \$17.99

Imported shrimp



CHILE VERDE \$18.99

Pork cooked in our spicy tomatillo sauce served with Mexican rice, beans and tortillas.

CHILE COLORADO \$18.99

Grilled chopped steak with our spicy Colorado sauce. Served with Mexican rice, beans, and tortillas.

FLAUTAS \$15.99

Three crispy rolled tortillas filled with shredded chicken topped with green and red salsas, lettuce, sour cream, and cheddar. Served with Mexican rice and beans.

TACO SALAD \$14.99

Crispy tortilla shell with your choice of ground beef or shredded chicken. Topped with lettuce, tomato, sour cream and shredded cheddar.

TACO SALAD FAJITAS \$15.99 +\$2.99 FOR STEAK

Crispy tortilla shell with fajita grill chicken topped with lettuce, tomato, shredded cheddar, sour cream.

CARNITAS \$18.99

Pork tips served with Mexican rice, beans, lettuce, pico de gallo, sour cream, shredded cheddar, and tortillas.

MEXICAN LASAGNA BEST SELLER \$18.99

A base of shredded chicken, chorizo, poblano peppers and onions on a three-chile glaze with soft tortillas, gouda and mozzarella cheese. Smothered in poblano cream sauce. Served with cilantro lime white rice.

MEXICAN HAMBURGER \$15.99

Our burger topped with lettuce, tomato, avocado, jalapeños, white cheddar, and bacon. Served with fries.

COMBINATION DINNER \$15.99

Make your own combination and choose any two items from: beef tostada, enchiladas (beef, chicken or cheddar), tacos (beef or chicken), burritos (beef, chicken or beans), or tamale served with rice and beans.

CHILE RELLENO DINNER \$16.99

Poblano pepper filled with grilled chicken or steak topped with a mild tomato sauce, sour cream and rice and beans.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





BURRITOS

BURRITO CALIFORNIA **\$16.99**
+\$2.99 STEAK
A large flour tortilla filled with grilled chicke, lettuce, tomatoes, sour cream, shredded cheese and pico de gallo. Served with rice and beans.

BURRITOS TENDERLOIN **\$16.99**
Two burritos filled with tips of tenderloins sauteed in our colorado sauce. Served with rice and beans.

BURRITO JALISCO **\$15.99**
A large flour tortilla filled with seasoned ground beef or shredded chicken. Topped with, lettuce, tomato, sour cream, and shredded cheese. Served with rice and beans.



KIDS MENU

MAC & CHEESE **\$6.99**
TACO PLATE **\$6.99**
ENCHILADA PLATE **\$6.99**
BURRITO PLATE **\$6.99**
QUESADILLA PLATE **\$6.99**
CHICKEN NUGGETS WITH FRIES **\$6.99**



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DESSERTS

FLAN **\$8.00**
SOPAIPILLA **\$7.00**
CHIMI CHEESECAKE **\$8.00**
PASTEL TRES LECHES **\$9.00**

SEAFOOD

CAMARONES RANCHEROS **\$17.99**
Grilled shrimp cooked with red Colorado sauce, grilled onions, tomatoes, and bell peppers. Served with rice and beans. *Imported shrimp*

CAMARONES A LA DIABLA **\$17.99**
Grilled shrimp with our hot sauce. Served with with cilantro lime white rice, beans and tortillas. *Imported shrimp*

BAJA ROCK SHRIMP TACOS **\$18.99**
Lightly breaded shrimp on a bed of cabbage in chipotle lime dressing. Tapped with cilantro and diced tomatoes. *Imported shrimp*

LSU TACO DE CAMARON **\$15.99**
Anaheim pepper filled with queso chihuahua and chipotle shrimp wrapped with bacon on a corn tortilla

SHRIMP COCKTAIL **\$17.99**
Twelve shrimp in our special cocktail sauce with pico de gallo, avocado, and crackers. Fresh and delicious. *Imported shrimp*

SALMON A LAS BRAZAS **\$24.99**
Grilled salmon served with cilantro rice and mixed greens

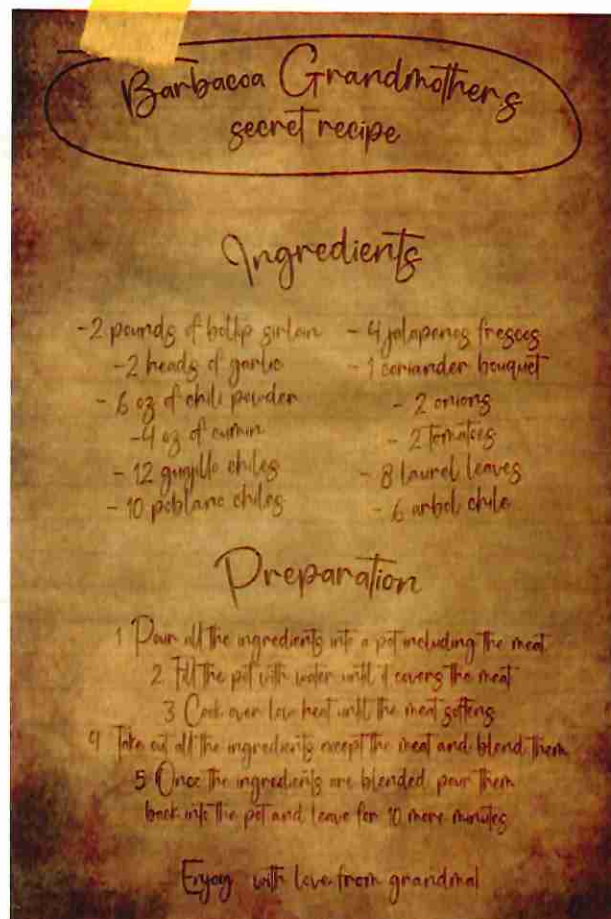
SALMON TACOS **(N) BEST SELLER** **\$18.99**
Three grilled salmon tacos served on a bed of spinach and mango zest and sliced aguacate.



DRINKS

COCA-COLA FAMILY **\$4.25**
SWEET TEA **\$4.25**
UNSWEET TEA **\$4.25**
FLAVORED TEA (ASK SERVER) **\$4.25**

**WE WILL SHARE OUR
SECRET BARBACOA
RECIPE WITH ALL OF
OUR CUSTOMERS**



THE STORY BEHIND OUR MUGS



My name is José David Carrillo Lomelí, and my artistic name is David Lomelini. I was born in Guadalajara, Jalisco, Mexico in 1991, but I live and work in Tonalá, Jalisco, Mexico. I studied Crafts Design at the University of Guadalajara (LIDA). The material I enjoy working with the most is clay because, within the process, I engage with the four elements. I use the earth and water from where I come, wait alongside the wind for the pieces to dry, and use fire to bake them. Each clay piece I create represents a part of Mexico.

My works are inspired by nature, Mexican culture, and magic. I am very grateful to Nogal Mexican Grill for preserving Mexican culture and traditions by incorporating Mexican craftsmanship into their restaurant. This not only creates jobs locally but also allows artisans like myself, who still work with these techniques and materials, to make a living doing what we love.

**CHECK OUR CREATIVE
PROCESS IN SOCIAL**

