

# MANGO'S GRILL

## R E S T A U R A N T



### HAPPY HOUR

Monday through Friday (3pm - 6:30pm)



#### DRINKS

<b>Beer</b>	\$4
<b>House Margarita</b>	\$5
<b>Sangria Roja</b>	\$7

#### BITES

<b>Guacamole</b>	\$5
<b>Tamales Mexicanos</b>	\$5
<b>Chorizo con Queso</b>	\$7
<b>Shredded Chicken Quesadilla</b>	\$7
<b>Calamares Fritos</b>	\$8
<b>Nachos Tradicionales</b>	\$8



### BRUNCH

Saturday & Sunday (11am - 2pm)



**Huevos al Gusto** \$10.99  
Three eggs any style, fried plantains, crema, queso duro, refried beans, tortillas.

**Huevos Ranchero** \$12.99  
Three eggs over easy, ranchera salsa, cotija cheese, refried beans and tortillas.  
*(add 5oz. Carne asada +\$4)*

**Chorizo con Huevos** \$12.99  
Two eggs scrambled with Mexican chorizo, peppers, onions & tomatoes.  
*Includes refried beans, queso duro, crema y tortilla.*

**Huevos a Caballo** \$17.99  
Steak & eggs any style, refried beans rice & tortilla.

**Vegetable Omelet** \$10.00  
Zucchini, onions, peppers, tomatoes, spinach and cheese. Served with black beans.

**Enchiladas Monterrey** \$12.99  
Two cheese & onion enchiladas with salsa chile ancho or salsa verde, two eggs over easy, rice and refried beans.

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# DRINKS

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## MARGARITAS

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**House Margarita** \$8.99  
Mango | Passion Fruit | Strawberry  
Gold tequila, sweet & sour, triple sec, lime.  
+ \$1.00 Frozen

**Spicy Margarita** \$9.99  
Tanteo jalapeño tequila, agave nectar,  
fresh lime, chili salt rim.

**Skinny Margarita** \$9.99  
100% silver blue agave tequila, orange  
liqueur, lime, agave nectar.

**Chambord Margarita** \$11.99  
Signature house margarita with  
chambord black raspberry liqueur.

**Cadillac Margarita** \$13.99  
Grand marnier, gold tequila, agave  
nectar, lime.

**Sangrita** \$9.50  
Housemade sangria & margarita.

## COCKTAILS

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**Mexican Mule** \$9.99  
21 seeds jalapeño & cucumber tequila,  
ginger beer, lime juice, mint.

**Michelada** \$11.99  
Cerveza, homemade michelada mix,  
lime.

**Paloma** \$9.99  
Blanco tequila, grapefruit & lime juice,  
soda water, agave.

**Mango Mojito** \$9.99  
Rum, mango puree, lime juice, mint,  
soda water.

**Sangria Roja** \$9.50  
Housemade sangria with red wine &  
fresh fruit.

**Frozen Daiquiri** \$8.99  
Piña Colada | Mango | Strawberry

## BEER

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\$5.25

Modelo Especial	Victoria
Modelo Negra	Heineken
Corona	Blue Moon
Corona Light	Bud Light
Dos Equis Amber	Coors Light
Dos Equis Lager	Miller Lite
Pacifico	

## TEQUILA BLANCO

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<b>1800 Silver</b>	\$8.50
<b>1800 Coconut</b>	\$8.50
<b>Casa Noble</b>	\$9.00
<b>Casamigos</b>	\$12.00
<b>Cazadores</b>	\$8.50
<b>Don Julio Blanco</b>	\$9.00
<b>Gran Centenario Plata</b>	\$8.50
<b>Hornitos Plata</b>	\$7.99
<b>Jose Cuervo Especial Silver</b>	\$7.99
<b>Patron Silver</b>	\$9.00
<b>Tanteo Jalapeño</b>	\$8.50
<b>Tres Generaciones Plata</b>	\$8.50
<b>El Jimador Silver</b>	\$9.00

## TEQUILA REPOSADO

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<b>1800 Reposado</b>	\$8.50
<b>Don Julio Reposado</b>	\$9.00
<b>Gran Centenario Reposado</b>	\$8.50
<b>Herradura Reposado</b>	\$8.00
<b>Hornitos Reposado</b>	\$7.99
<b>Patron Reposado</b>	\$10.00
<b>Tres Generaciones</b>	\$8.50
<b>El Jimador Reposado</b>	\$9.00

## TEQUILA AÑEJO

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<b>Patron Añejo</b>	\$12.00
<b>Casamigos Añejo</b>	\$14.00