

# Tacos

## Tex-Mex Tacos \$14

Three crispy 🌿 or soft tacos topped with lettuce, chopped tomato & shredded cheese.  
Served with Mexican rice & refried beans.  
Ground Beef or Ranchero Chicken

## Barbacoa Tacos \$15

Two homemade barbacoa tacos topped with onion & cilantro.  
Served with Mexican rice & refried beans.

## Street Tacos 🌿 \$15

Two carnitas & two homemade barbacoa tacos. Served with chopped onion, cilantro & side of green sauce.  
Served with Mexican rice & refried beans.

## Marisco Tacos

Two grilled or fried seafood tacos topped with cabbage slaw & creamy jalapeno sauce. Served with cilantro rice & black charro beans.

Tilapia or Shrimp \$16 | 🌿 Grilled Mahi \$20 | Add Avocado \$2

## Tacos al Carbon

Two fajita tacos with guacamole & pico de gallo on the side. Served with Mexican rice & refried beans.

Chicken Fajita \$19 | Beef Fajita \$24 | Combo \$21

# Nachos + Quesadillas

Served with guacamole, sour cream and jalapeños

## Quesadillas

Chicken Fajita	\$15	Beef Fajita	\$19
Combo Fajita	\$17	Cheese	\$12
Brisket	\$17	Chicken & Spinach	\$17

## Nachos

🌿 Chicken Fajita	\$14	Beef Fajita	\$18
Combo Fajita	\$16	Ground Beef	\$13
Beans & Cheese \$11			

# MONDAY SPECIAL COMBO FAJITAS \$35

FOR TWO

Served with Mexican rice, refried or charro beans, guacamole, pico de gallo & homemade tortillas.

Add sour cream & shredded cheese \$2

# ALL DAY MONDAY HOUSE MARGARITAS \$5

## Desserts \$8

CUATRO LECHES

CHURROS

SOPAPILLAS

TRIPLE CHOCOLATE DELIGHT CAKE \$9

All enchiladas are served with three enchiladas, mexican rice and refried beans

## Casa Enchiladas \$15

Choose one favorite filling:

Cheese | Ground Beef | Ranchero Chicken | Veggie

Choose one favorite sauce:

Chile con queso / 🌿 Verde / 🌿 Ranchero / Chili Gravy /

Sour cream sauce

## Mexican Flag Enchiladas \$16

\*No substitutions or modifications for this plate\*

One shredded chicken enchilada covered with green sauce & sour cream. One ground beef enchilada covered with chile con queso blanco & shredded cheese. One cheese enchilada covered with chili gravy & shredded cheese.

# Tex-Mex Favorites

## El Patron \$15

Pork tamale, crispy beef taco & cheese enchilada. Sour cream & pico de gallo on the side.  
Served with Mexican rice & refried beans.

## Julia \$17

Chicken enchilada, spinach and chicken quesadillas & crispy ranchero chicken taco. Sour cream & pico de gallo on the side.  
Served with Mexican rice & refried beans.

## Casa Plate \$18

Beef taco al carbon, ground beef enchilada & chicken flauta. Sour cream, pico de gallo & 2 oz chile con queso on the side.  
Served with Mexican rice & refried beans.

# Enchiladas

## Carbon Enchiladas

Fajita enchiladas topped with a choice of amarillo or blanco chile con queso. Guacamole & pico de gallo on the side.

🌿 Chicken \$18 | Beef \$21 | Combo \$19

## Enchiladas Texanas \$19

Brisket enchiladas topped with chile con queso blanco, BBQ sauce & monterey cheese.

## Enchiladas del Mar \$21

Shrimp and crawfish stuffed enchiladas topped with white wine cream sauce.  
Served with cilantro rice & black refried beans.

## Chely \$14

Nacho combo & carbon enchilada combo with Chile con queso. Sour cream & jalapenos on the side. Served with Mexican rice & refried beans.

## Tejano Plate \$20

Pork tamale, brisket enchilada & 2 chicken diablos. Served with Mexican rice & refried beans.

## Burrito JJ \$19

Extra-large flour tortilla stuffed with ground beef, refried beans, Mexican rice & chile con queso, topped with our chili gravy, monterey & cheddar cheese. Lettuce, guacamole, sour cream & pico de gallo on the side.

Ranchero Chicken \$19 |

Chicken Fajita \$22 | Beef Fajita \$24

# The Best of Julia

## Carne Guisada \$23

Mexican slow-cooked stew meat, carrots & potatoes. Guacamole & pico de gallo on the side. Served with Mexican rice, refried beans & fresh tortillas.

## Pollo Acapulco \$22

Tender chicken fajitas & grilled onions topped with scallops, shrimp, & acapulco sauce. Guacamole & pico de gallo on the side.  
Served with cilantro rice & black charro beans.

## Mahi Acapulco \$26

Grilled mahi filet on a bed of asparagus, topped with scallops, shrimp, & acapulco sauce. Sliced avocado & pico de gallo on the side. Served with grilled vegetables.

## Chile Relleno

Poblano pepper stuffed with monterey cheese, smothered in ranchero sauce. Served with rice & charro beans

🌿 Veggies \$17 | 🌿 Ground Beef/ Ranchero Chicken \$19 | 🌿 Chicken Fajita \$21 | 🌿 Shrimp / Fajita Beef \$24

## Chicken Flautas \$14

Three crispy fried, hand rolled corn tortillas stuffed with ranchero chicken & monterey cheese. Guacamole, sour cream & 2 oz chile con queso on the side. Served with Mexican rice & refried beans.

## Pork Tamales \$16

Three tamales topped with our chili gravy or suiza sauce, monterey & cheddar cheese.  
Served with Mexican rice & refried beans.

## Shrimp Brochette 🌿 \$25

Six bacon wrapped shrimp stuffed with jalapeno pepper, monterey cheese & grilled onion. Guacamole & pico de gallo on the side.  
Served with Mexican rice & charro beans.

## Chicken Diablos 🌿 \$21

Six bacon wrapped jalapeno peppers stuffed with fajita chicken, monterey cheese & grilled onion. Guacamole & pico de gallo on the side.  
Served with Mexican rice & charro beans.

## Mexican Burger \$17

A 7 oz patty, bacon, american cheese, guacamole, onion & lettuce. Served with French fries.

Add jalapenos \$1

# BEER MENU

BOTTLE

\$4.5

MILLER LITE  
BUD LIGHT  
BUDWEISER  
COORS LIGHT

\$5.5

CORONA EXTRA  
CORONA PREMIER  
DOS EQUIS LAGE  
NEGRGA MODELO  
MODELO ESPECIAL

\$5.5

NEGRA MODELO  
MICHELOB ULTRA  
PACÍFICO  
MICHELOB GOLD

\$6.5

DOS EQUIS LAGER  
MICHELOB ULTRA  
PACÍFICO  
MODELO ESPECIAL

\$5.5

MILLER LIGHT

TRULY \$5.5  
Hard Seltzer

DRAFT 22 OZ

## Starters

### Guacamole 🌿🌿 \$12

Handmade with fresh lime juice, pico de gallo & queso fresco.  
Add chicharrones \$4

### Chile con queso blanco | amarillo 🌿

Small \$10 | Large \$12  
Ground Beef \$2 | Beef Fajita \$4

### The Trio 🌿 \$14

Small chile con queso, guacamole & queso blanco.

### Coconut Ceviche 🌿 \$17

Shrimp, fish, cucumber, coconut, celery, jalapeño, green bell pepper, red onion, mango & avocado.  
Served with fresh tortilla chips.

### La Mixta Platter \$21

Chicken diablos, quesadillas, chicken flautas, nachos combo. Served with guacamole, sour cream, jalapenos & a 2 oz. Chile con queso on the side.

### Queso Flameado

Mix of melted monterey & cotija cheese with roasted poblano, jalapeno, green pepper, mushroom & onion.  
Chorizo \$14      Beef Fajita \$18

### Chicharrones \$6

Homemade Pork rinds with tajin.

## On the lighter side 🌿

Served on a bed of asparagus with grilled vegetables and sliced avocado.  
Chimichurri sauce on the side.

Chicken \$20

Beef \$22

Shrimp \$22

## Fajitas

Served with Mexican rice, refried or charro beans, guacamole, pico de gallo & homemade tortillas  
Add sour cream & shredded cheese \$2

	For One	For Two		For One	For Two
Beef	\$26	\$49	🌿 Shrimp	\$28	\$50
🌿 Chicken	\$20	\$36	Combo	\$23	\$43
🌿 Carnitas	\$20	\$36	🌿🌿 Veggie	\$18	\$29

Add Shrimp Brochettes (3) \$12    Chicken Diablos (3) \$11



### Casa Julia Parrillada \$58

For two to three  
Beef & Chicken Fajitas, Shrimp, Sausage, Onions & slices of Grilled Queso Fresco.

## Margaritas & Cocktails

ALL TOP SHELF ON THE ROCKS MARGARITAS ARE MADE WITH FRESH LIME JUICE AND AGAVE NECTAR

### Beer Rita

HOUSE MARGARITA, CHOICE OF BEER \$13 | CHAMPAGNE \$15

### Tropical Margarita \$10

WATERMELON, MANGO, STRAWBERRY, TAMARIND. HIGHLY RECOMMENDED FROZEN

### Loco Chamoy \$10

FROZEN MANGO, WATERMELON OR TAMARIND WITH CHAMOY. HIGHLY RECOMMENDED FROZEN

### Ranch Water \$12

DON JULIO BLANCO, TOPOCHICO AND LIME JUICE

### Cadillac Margarita \$13

1800 AÑEJO, GRAND MARNIER

### Perfect Patron \$12

PATRON SILVER, COINTREAU

### JULIA'S Favorite \$12

HORNITOS BLACK BARREL, GRAND MARNIER

### Paloma \$12

DULCE VIDA BLANCO TEQUILA, GRAPEFRUIT JUICE, LIME JUICE, SQUIRT AND AGAVE NÉCTAR.

### El Diablo \$12

ESPOLON BLANCO INFUSED JALAPEÑO AND CUCUMBER, GRAND MARNIER

### El Dorado \$11

JOSE CUERVO GOLD, GRAND MARNIER

### Skinny Margarita \$12

ORGANIC DULCE VIDA BLANCO, LIME JUICE, ORANGE JUICE AND AGAVE NECTAR

### Margarita Flight \$17

FROZEN MANGO CHAMOY, FROZEN WATERMELON, PINEAPPLE & RASPEBERRY ON THE ROCKS, FROZEN JALAPENO & CUCUMBER INFUSED MARGARITA

## Fresh Vibes \$14

ALL DRINKS MADE WITH FRESH HAND MUDDLED FRUIT

Strawberry Basil Bliss

Watermelon Ranch Water

Cucumber Gin Fizz

Pineapple Raspberry Margarita

## Soup + Salads

Made in house dressing options:  
Ranch, Sweet Ginger Vinaigrette, Agave Vinaigrette, Mango Balsamic, Creamy Jalapeno Cilantro.

### Chicken Tortilla Soup 🌿 \$10

Ranchero style chicken soup, with carrots, zucchini, yellow squash, monterey & cheddar cheese topped with tortilla strips.

Add diced Avocado \$2

### Taco Salad Bowl \$17

Shredded lettuce, ground beef, charro beans, corn, monterey & cheddar cheese, tomatoes, sour cream, guacamole & tortilla strips.  
Dressing on the side.

Chicken Fajita 🌿 \$18 | Beef Fajita \$19 | Combo \$19

### Sesame Ahi Tuna Salad 🌿 \$19

Arugula, kale, apple, carrot, avocado, red pepper, red onion, cucumber, radish & sesame seeds. Tossed with our signature Sweet Ginger Vinaigrette.

### Cobb Salad

Bed of lettuce topped with bacon, avocado, boiled egg, black olive, diced tomato, monterey & cheddar cheese.  
Dressing on the side.

Chicken Fajita 🌿 \$18 | Beef Fajita \$19 | Combo \$19

### CJ'S Shrimp Salad 🌿 \$18

Spring mix, strawberries, mandarin orange, mango, blueberries, caramelized pecans & queso fresco.  
Agave Vinaigrette on the side.

## Lunch

Monday - Friday 11am - 2pm. Anytime after 2pm add \$2  
Served with Mexican Rice & Charros or Refried Beans except TWO and FIVE

### ONE

Lunch portion fajitas, served with guacamole & pico de gallo.  
Chicken 🌿 \$16 | Beef \$19 | Combo \$18

### TWO 🌿 \$12

Chicken tortilla soup & house salad.

### THREE

Lunch quesadillas, served with guacamole, sour cream & jalapenos.  
Chicken Fajita \$11 | Beef Fajita \$13 | Combo \$12

### FOUR 🌿 \$12

Ranchero chicken enchilada & ranchero chicken tostada.

### FIVE \$14

Beef taco al carbon & chicken tortilla soup.

### SIX \$13

Pork tamale, crispy beef taco & chicken flauta.

### SEVEN \$11

Lunch portion Burrito JJ. Ground Beef or Ranchero Chicken.

### EIGHT 🌿 \$16

Grilled tilapia covered in our ranchero sauce. Served with cilantro rice, black beans, pico de gallo & sliced avocado.

### NINE \$11

One ground beef enchilada & one cheese enchilada.

### TEN

Lunch nachos. Served with sour cream, guacamole & jalapenos.

Chicken Fajita 🌿 \$11 | Beef Fajita \$13 | Combo \$12