

Casa Julia

Tex-Mex

Starters

Guacamole \$13

Handmade with fresh lime juice, pico de gallo & queso fresco.

Chile con queso blanco amarillo

Small \$11 | Large \$13

Ground Beef \$2 | Beef Fajita \$4

The Trio \$15

Small chile con queso, guacamole & queso blanco.

NEW Shrimp Cocktail \$17

Diced shrimp, cucumber and pico de gallo. Topped with avocado and cocktail sauce.

La Mixta Platter \$23

Chicken diablos, quesadillas, chicken flautas, nachos combo. Served with guacamole, sour cream, jalapenos & a 2 oz. Chile con queso on the side.
NO SUBSTITUTIONS

Quesadillas

Served with guacamole, sour cream and jalapenos on a lettuce bed

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

NEW Loaded Nachos

Tortilla chips covered with refried beans, chile con queso, pickled jalapeños, sour cream, pico de gallo, guacamole and your choice of meat.

Brisket	\$17	Chicken Fajita	\$15
Beef Fajita	\$19	Combo Fajita	\$17
Ground Beef	\$14	Beans & Cheese	\$12

Fajitas

All fajitas are gluten free 

Served with Mexican rice, refried or charro beans, guacamole, pico de gallo & homemade tortillas
Add sour cream & shredded cheese \$3

	For One	For Two		For One	For Two
Beef	\$27	\$51	Shrimp	\$29	\$54
Chicken	\$21	\$38	Carnitas	\$21	\$38
Beef & Chicken	\$24	\$45	 Veggie	\$19	\$32

Add Shrimp Brochettes (3) \$12 | Chicken Diablos (3) \$11
Add Grilled Shrimp (4) \$8 | Jalapeno Sausage \$8

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 \$14 | CHAMPAGNE \$16

Tropical Margarita \$11

WATERMELON, MANGO, STRAWBERRY, TAMARIND. HIGHLY RECOMMENDED FROZEN

Loco Chamoy \$12

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

Ranch Water \$13

DON JULIO BLANCO, TOPOCHICO AND LIME JUICE

Million Dollar Margarita \$20

AZULEJOS REPOSADO TEQUILA, GRAPEFRUIT AND SAGE INFUSION

Cadillac Margarita \$14

1800 AÑEJO, GRAND MARNIER

Perfect Patron \$14

PATRON SILVER, COINTREAU

JULIA'S Favorite \$13

HORNITOS BLACK BARREL, GRAND MARNIER

Paloma \$13

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

Hibiscus Margarita \$13

LALO TEQUILA, HIBISCUS INFUSION

El Diablo \$13

ESPOLON BLANCO INFUSED JALAPEÑO AND CUCUMBER, GRAND MARNIER

El Dorado \$12

JOSE CUERVO GOLD, GRAND MARNIER

Skinny Margarita \$13

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

Margarita Flight \$18

FROZEN MANGO CHAMOY, FROZEN WATERMELON, FROZEN JALAPENO & CUCUMBER INFUSED MARGARITA, HOUSE FROZEN MARGARITA

Espolon Margarita \$12

ESPOLON, COINTREAU

Soup + Salads

Homemade dressing options all are gluten free :
Ranch, Sweet Ginger Vinaigrette, Agave Vinaigrette, Mango Balsamic, Creamy Jalapeno Cilantro.

Chicken Tortilla Soup \$11

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
Shrimp \$20

NEW Sesame Ahi Tuna Salad \$20

Spring mix, apple, carrot, avocado, red pepper, red onion, cucumber, radish & sesame seeds. With our signature Sweet Ginger Vinaigrette.

Shrimp \$20

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 | Shrimp \$20

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 \$17 | Beef \$19 | Combo \$18

TWO \$13

Chicken tortilla soup & house salad.

THREE

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

FOUR \$13

Two tostadas ranchero chicken or ground beef

FIVE \$15

Beef taco al carbon & chicken tortilla soup.

SIX \$14

Pork tamale, crispy beef taco & chicken flauta.

SEVEN \$12

Lunch portion Burrito JJ. Ground Beef or Ranchero Chicken.

EIGHT \$16

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

NINE \$11

One ground beef enchilada & one cheese enchilada.

TEN

Four nachos pieces. Served with sour cream, guacamole & jalapenos.

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

Tacos

Tex-Mex Tacos \$15

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

Barbacoa Tacos \$16

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

Street Tacos \$16

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

Marisco Tacos

Three grilled or fried seafood tacos on corn tortillas topped with cabbage slaw, queso fresco & creamy jalapeno sauce. Served with cilantro rice & charro beans.

Tilapia or Shrimp \$19 | Grilled Mahi \$21 | Add Avocado \$2

Tacos al Carbon

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

Chicken Fajita \$20 | Beef Fajita \$24 | Combo \$21

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

Casa Enchiladas \$16

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 \$17

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.

Enchiladas

Carbon Enchiladas

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

Chicken \$19 | 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.

On the lighter side SERVED ON A BED OF ASPARRAGUS WITH GRILLED VEGETABLES, PICO DE GALLO AND SLICED AVOCADO. CHIMICHURRI SAUCE ON THE SIDE.

Chicken \$21 Beef \$23 Shrimp \$23

NEW Quinoa Salmon \$27

PAN SEARED SALMON, QUINOA SALAD WITH TOMATOES AND CUCUMBERS, AVOCADO, MICROGREENS. GRILLED ASPARAGUS AND LEMON. CHIMICHURRI SAUCE ON THE SIDE

MONDAY SPECIAL COMBO FAJITAS \$36 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 \$6

Desserts \$8

Add on 1 scoop Ice Cream \$4

CUATRO LECHES

CHURROS

SOPAPILLAS

BOWL OF ICE CREAM

KIDS MENU \$7

For children 12 & under.
Over 12 +\$4

All served with fries or Mexican rice and beans.

CHEESE ENCHILADA

CHEESE BURGER

QUESADILLA

CHICKEN TENDERS

MAC & CHEESE

Tex-Mex Favorites

El Patron \$16

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

Julia \$18

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 \$20

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.



Chely \$15

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

Chimichanga **NEW**

Deep fried extra-large flour tortilla stuffed with choice of meat, monterey & cheddar cheese. Guacamole, sour cream & pico de gallo on the side. Served with Mexican rice & refried beans.

Ground Beef \$19 | Ranchero Chicken \$19 | Chicken Fajita \$22 | Beef Fajita \$24

The Best of Julia

Carne Guisada \$24

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

Pollo Acapulco \$26

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

Mahi Acapulco \$27

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 \$22 Shrimp / Fajita Beef \$25

Chicken Flautas \$15

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

Pork Tamales \$16

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

Shrimp Brochette \$26

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 \$22

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.