



"Easily the best Mexican restaurant experience I've ever had."

#1 Mexican Restaurant



"Delicious authentic Mexican food!!!"

Best Ohio Restaurants Award

urbanspoon



"Best Mexican in Toledo area!"

#1 Mexican Restaurant
in Perrysburg



"Perhaps the best Mexican cuisine in town hidden in plain sight."

THE BLADE

COCINA DE CARLOS

THE TRUE TASTE OF MEXICO™
TAKES LONGER

Everything we make at "Cocina de Carlos" is made from scratch. Nothing is ever frozen or canned. Please understand that we start preparing your food after you order, not before. It may take a few minutes longer, but we think you will appreciate the difference in quality and taste. Enjoy!

We appreciate your patience. GRACIAS.

COCINA DE CARLOS IS COMMITTED TO YOU.

If you have food allergies or special dietary needs, please share them with us so that we can best serve you. We'd love to prepare a special dish just for you.

GLUTEN ALLERGY? We have denoted gluten free menu items with this symbol 

Please note that red mild enchilada sauce, soft flour tortillas and vegan chorizo are not gluten free and request our green or hot salsas and our corn tortillas when ordering. **NOTE:** If you have Celiac Disease, avoid fried food as there may be some cross contamination with gluten.

VEGAN?

Our rice, refried beans and whole pinto beans are 100% vegan. Substitute any meat for vegan chorizo, fresh grilled vegetables like portabellas, mushrooms, nopales or grilled vegetables.


APPETIZERS

All of our appetizers are the perfect size to share

GUACAMOLE DIP   4.00

QUESO BLANCO DIP   4.00

Mildly spicy. Made with 100% cheese

BEAN DIP  5.50

Refried beans, queso blanco, onions

JALAPEÑO DIP   6.50

Beans, ground beef, queso blanco, jalapeños

QUESO FUNDIDO   6.50

Queso blanco, chorizo

TAQUITOS FLAUTA*  8.00

6 fried corn taquitos filled with meat “guisado” for dipping, guacamole, sour cream and queso blanco

QUESADILLAS ANDELE 8.00

Large flour tortilla filled with cheese and one choice topping (below), served with lettuce, sour cream and tomatoes. Add queso blanco on top for \$1.50

CHOOSE ONE TOPPING* (extra toppings \$1.50 each):

Ground beef, shredded chicken, spicy chicken tinga, shredded beef, pork carnitas, pork chorizo or grilled mushrooms and spinach mix

NACHOS SUPREME  8.00

Pile of fresh chips baked with cheese. Covered with lettuce, sour cream, tomatoes. Request to add refried beans and/or jalapeños at no additional charge

CHOOSE ONE TOPPING* (extra toppings \$1.50 each):

Ground beef, shredded chicken, spicy chicken tinga, shredded beef, pork carnitas, pork chorizo or grilled mushrooms and spinach mix

SOUPS & SALADS

TORTILLA SOUP  cup 3, bowl 5.50

Carlos’ Mama special recipe with fresh broth, spicy garden vegetables, cheese, fresh squeezed lime juice, Spanish rice and crispy tortilla chips

VEGAN SOUP “TARASCA STYLE”  6.25

Freshly made daily pinto beans, with tender cactus nopales, fresh pico de gallo and corn tortillas

MAYAN SALAD*   11.25

Grilled chicken, hand chopped iceberg, black beans, roasted corn, queso fresco, avocado and crispy tortilla strips

RIVIERA SALAD*  13.25

Fresh bed of baby spinach, red sweet pepper, queso fresco, lime juice, black beans, corn, grilled mango, tilapia and 6 jumbo shrimp

TACO SALAD 

“CARLOS’ TOP 20” Fresh baked large flour tortilla bowl with refried beans, cheese, lettuce, sour cream, tomatoes and guacamole

 Also available “NAKED and gluten free” (No tortilla bowl)

GROUND BEEF OR SHREDDED CHICKEN 8.50

FAJITA STYLE STEAK OR CHICKEN* 10.50

FAJITA STYLE SHRIMP* 12.50

Steak SPECIALTIES*

Served with refried beans, Spanish rice, flour tortillas, guacamole garnish

GF GLUTEN FREE? Request to substitute flour tortillas for corn tortillas

CALIFORNIA NACHO-FRIES12.00

A bed of seasoned french fries, sliced carne asada steak, covered with queso blanco, lettuce, sour cream, tomatoes and guacamole (Note: does not include rice, beans, guacamole garnish or tortillas and is not available Gluten Free)

CHILE COLORADO ★13.00

Marinated sliced steak simmered in spicy medium red sauce

CACTUS PICANTE ★13.50

"CARLOS' TOP 20" Marinated sliced steak, fresh cactus nopales, whole pinto beans all simmered in HOT "Chile de Arbol" salsa

CARNE EN SU JUGO ★15.50

"CARLOS' TOP 20" A delicious combination of steak strips, smoked bacon, whole pinto beans and simmered in medium green tomatillo salsa

CARNE ASADA ★14.50

Thin marinated NY Strip Steak, seasoned and grilled with onions

CARNE ASADA & PORTOBELLO15.50

Thin marinated NY Strip Steak seasoned and grilled with onions and Portobello, dressed with queso blanco

Grilled Chicken*

Fresh, never frozen, white chicken breast marinated and seasoned for tender juicy flavor. Served with Spanish rice, guacamole garnish, flour tortillas

GF GLUTEN FREE? Request to substitute flour tortillas for corn tortillas

QUESO CHICKEN ★11.50

"CARLOS' TOP 20" Sliced grilled chicken with queso blanco

CHORIZO CHICKEN ★12.50

"CARLOS' TOP 20" Grilled chicken, chorizo and queso blanco

POBLANO CHICKEN12.50

Grilled chicken with slices of poblano peppers, grilled mushrooms and melted cheese

MARGARITA CHICKEN12.00

Grilled chicken, lime, our signature golden Margarita, smoked bacon, roasted corn, black beans and queso blanco

Seafood*

GF ALL GLUTEN FREE

Served with Spanish rice and guacamole garnish

TILAPIA ASADA13.00

Tender and delicious marinated tilapia, grilled with lemons

DEVIL SHRIMP14.00

12 jumbo shrimp, bell peppers, onions, tomatoes. Simmered in hot creamy sauce

SHRIMP COZUMEL ★14.00

"CARLOS' TOP 20" 12 grilled shrimp with grilled mushrooms served over a bed of rice and dressed with queso blanco. Delicioso!

ADOBO SHRIMP14.00

"CARLOS' TOP 20" 12 grilled jumbo shrimp simmered in guajillo-chipotle spicy sauce

SHRIMP CON QUESO14.00

12 jumbo shrimp grilled with poblano peppers, red pepper and fresh mushrooms, smothered with queso blanco

JALAPEÑO CRÈME SHRIMP14.00

12 jumbo shrimp grilled with onions, pork chorizo, jalapeños and simmered in creamy white sauce

PORK

Our tender and juicy pork is slow cooked 6 hours with Senior Carlos' recipe

Served with refried beans, Spanish rice, guacamole garnish, flour tortillas

GF GLUTEN FREE? Request to substitute flour tortillas for corn tortillas

PORK CARNITAS ★12.00

The original carnitas, juicy and tasty

CHILE VERDE CARNITAS12.00

Pork carnitas simmered in green salsa

PORK WITH CACTUS NOPALES12.00

"CARLOS' TOP 20" Pork carnitas and cactus nopales simmered in a green mild sauce

CARLOS' FAMILY FAVORITES* ☆

ALL 4 ARE "CARLOS' TOP 20"

These are our most popular dishes and every member of my family has their favorite. For each option you need choice your filling. Buen Provecho!

BURRITO SANCHE

Senior Carlos' favorite: The "BIG PAPA" Burrito

An extra large tortilla filled with your choice of filling plus rice, beans, lettuce, sour cream, cheese and tomatoes. Folded and baked. Red mild sauce and queso blanco on top

BURRITO MIJAS

Carlos' favorite: The "CALIENTE" burrito

A delicious combination of whole pinto beans, rice and your choice of filling. Covered with slow roasted "HOT" sauce and queso blanco. Guacamole, lettuce, sour cream and tomatoes on the side

QUESADILLA LOCA

Lupita's (Carlos' wife) favorite

An extra large flour tortilla, grilled and filled with cheese and your choice of filling. Folded and covered with queso blanco. Served with rice, beans, lettuce, sour cream, tomatoes and guacamole

CHIMICHANGA GRANDE

Pita's (Carlos' Daughter) favorite

Huge flour tortilla filled with your choice of filling, folded and fried until golden brown (also available soft-baked), covered with queso blanco. Served with rice, beans, lettuce, sour cream, tomatoes and guacamole

CHOOSE YOUR FILLING

| | |
|--|-------|
| Seasoned Ground Beef | 10.50 |
| Shredded Chicken | 10.50 |
| Shredded Beef..... | 10.50 |
| Spicy Chicken Tinga..... | 10.50 |
| Al Pastor Chicken | 12.00 |
| Veggie Fajita (onions, bell peppers, tomatoes, mushrooms) | 11.00 |
| Pork Carnitas | 11.00 |
| Steak or Chicken Fajita Style* (green peppers, onion, tomato)..... | 12.50 |
| Al Carbon* (steak with chorizo) | 12.50 |
| Spicy Mango Chicken* (chicken, mango, spinach, chipotle salsa) .. | 13.00 |
| Shrimp (10 grilled shrimp with bell pepper, onion, tomato)..... | 13.00 |

VEGAN DINNERS

Our Spanish rice and refried beans are 100% Vegan

All entrees except Tarasca Soup are served with refried beans, Spanish rice, guacamole garnish

VEGAN "TARASCA" SOUP

6.25

Our Daily fresh made pinto beans, with tender cactus nopales, fresh pico de gallo and corn tortillas

VEGANA AZTECA FAJITA.....

14.00

Onions, tomatoes, bell pepper, mushrooms, cactus nopales, black beans, corn, vegan sausage chorizo, poblano peppers and Portobello

VEGAN STREET TACOS

13.00

Vegan sausage chorizo, corn, black beans with fresh onions and cilantro

VEGAN PINEAPPLE.....

15.50

Half of a ripe and sweet pineapple grilled and filled with mushrooms, onions, pineapple chunks, vegan sausage chorizo, corn, black beans and Portobello. Served with flour tortillas

ENCHILADA VEGAN DINNER.....

12.50

Three corn enchiladas filled with avocado, mushrooms and cactus nopales, covered with your choice of salsa: original mild red, medium green or roasted HOT

FAJITAS*★

Our House Specialty. We cook our fajitas with a light coat of vegetable oil over low heat, achieving a perfect blend of flavors. Bell peppers, onions and tomatoes grilled with your choice of meat. Served with Spanish rice, refried beans, guacamole garnish and flour tortillas

GF GLUTEN FREE? Request to substitute flour tortillas for corn tortillas

HOUSE STEAK OR CHICKEN★ 15.00

Choose steak, chicken or mix with bell peppers, onions and tomatoes

TEXAS FAJITAS★ 16.00

Steak, chicken, 6 jumbo shrimp, bell peppers, onions, tomatoes

JALAPEÑO CHICKEN FAJITAS★ 14.00

"CARLOS' TOP 20" Chicken, chorizo, jalapeños and creamy hot sauce

SHRIMP FAJITAS 16.00

12 jumbo shrimp, 2 colossal shell-on shrimp, bell peppers, onions, tomatoes

TROPICAL FAJITAS 15.00

"CARLOS' TOP 20" Steak, chorizo, bacon, mushrooms, onions, pineapples and baked with cheese

DEGO'S FAJITAS★ 18.00

Steak, chorizo, chicken, pork, 2 colossal shell-on shrimp, onions, bell peppers, tomatoes

SPICY CHICKEN MANGO FAJITAS★ 15.00

Chicken, mango, bacon, jalapeños, onions, mushrooms and light touch of queso blanco

FUNDIDO FAJITA 16.00

"CARLOS' TOP 20" - CHEF CARLOS' FAVORITE FAJITA!

12 jumbo shrimp, chorizo, onions. Baked with Chihuahua melted cheese

FAJITA DURANGO 15.00

Steak, chicken, pineapple, onions, spicy chipotle sauce, melted cheese

PORK JALAPEÑO FAJITAS 14.00

Tender grilled pork carnitas, onions, tomatoes, fresh jalapeños

SEAFOOD FAJITAS 17.00

12 jumbo shrimp, 2 colossal shell-on shrimp, tilapia, bell pepper, onions, and tomatoes

BURRITOS & ENCHILADAS*

BURRITO SANCHO★ 10.50

"CARLOS' TOP 20" - THE "BIG PAPA" BURRITO

A large burrito filled with your choice of filling (ground beef, shredded beef, chicken, spicy chicken Tinga, or shredded chicken). Rice, beans, lettuce, sour cream, tomatoes and cheese. Red mild sauce and queso blanco on top

BURRITO MIJAS★ 10.50

"CARLOS' TOP 20" - THE "CALIENTE" BURRITO

A delicious combination of whole pinto beans, rice and your choice of filling (ground beef, shredded beef, chicken, spicy chicken Tinga, or shredded chicken). Covered with slow roasted "HOT" sauce and queso blanco.

Guacamole, lettuce, sour cream and tomatoes on the side

BURRITOS DELUXE★ 9.00

A beef and bean burrito alongside a chicken and bean, baked with red mild sauce and cheese. Served with lettuce, sour cream and tomatoes

ENCHILADAS SUPREME★ 9.00

"CARLOS' TOP 20"

Four enchiladas (beef, chicken, cheese and bean), baked with red mild sauce and cheese. Served with lettuce, sour cream and tomatoes

ENCHILADAS VERACRUZ★ 9.00

"CARLOS' TOP 20"

Two cheese enchiladas with shredded pork on top. Baked with red mild salsa and cheese. Served with rice, beans and guacamole garnish

ENCHILADAS DINNER★ 10.00

Choice of ground beef, spicy chicken tinga, shredded chicken, pork or cheese. Three enchiladas covered with your choice of salsa: original mild red, medium green, roasted HOT or white queso blanco. Served with rice, beans and guacamole garnish

PINEAPPLE DON CHARLY*

"CARLOS' TOP 20" - Just spectacular! Half of a ripe, sweet pineapple grilled and filled with mushrooms, onions, pineapple chunks baked with melted cheese on top. Served with rice, beans, guacamole garnish and flour tortillas.  GLUTEN FREE? Request to substitute flour tortillas for corn tortillas

ORIGINAL 16.00

Steak, chicken or mixed

TARASCO 17.00

Steak, chicken, chorizo and 2 colossal shell-on shrimp

SHRIMP 17.00

12 jumbo shrimp and 2 colossal shell-on shrimp

MANGO-BACON 17.00

12 jumbo shrimp, bacon, mango, chorizo


VEGANA 16.00

This is a 100% vegan dish and is not served with cheese or sour cream.

Vegan sausage chorizo, mushrooms, corn, black beans and Portobello

COCINA MEXICANA CLASSICS*

FAJONES 11.00

"CARLOS' TOP 20" Steak and chicken grilled with bell peppers, onions and tomatoes, over a bed of Spanish rice, dressed with queso blanco and fresh cilantro. Flour tortillas.  Request corn tortillas

CHILE RELLENO COMBO 11.00

2 poblano peppers stuffed with cheese, roasted, peeled, coated with eggs and baked with mild red salsa. Served with rice, beans and guacamole garnish

CHILE "ROJO" ASADO 12.00

"CARLOS' TOP 20" A roasted sweet red pepper filled with 6 shrimp grilled with onions, mushrooms, pork chorizo, queso fresco. Served over rice and dressed with queso blanco

MEXICAN COMBO 12.00

"CARLOS' TOP 20" Chile relleno, pork tamale in red salsa, pork tamale in green salsa served with rice, beans and guacamole garnish

CALIENTE COMBO 12.00

"CARLOS' TOP 20" Pork burrito, chicken enchilada and pork tamale baked with HOT roasted tomatillo red sauce and cheese. Served with rice, beans and guacamole garnish

NACHOS FAJITA 12.00

"CARLOS' TOP 20" Steak, chicken, bell peppers and tomatoes over a bed of cheese nachos, covered with queso blanco. Guacamole garnish on the side

TACO DINNER 8.50

3 hard beef tacos with lettuce and cheese. Served with rice and beans

TACO SUPREME 8.50

4 soft flour tacos filled with cheese. 2 ground beef and 2 chicken. Lettuce, sour cream and tomatoes

GOURMET STREET TACOS*

3 traditional "street" tacos are cooked with fresh ingredients and exquisite flavors. Prepared with double stacked grilled "CORN" tortilla
Served with refried beans, spicy homemade salsa, cilantro, onions and guacamole garnish (Please, no substitutions)

FISH TACOS 13.00

Grilled tilapia, onions, bell peppers, tomatoes

SHRIMP TACOS 13.00

9 jumbo shrimp, onions, bell peppers, tomatoes

CARNE ASADA TACOS 12.00

"CARLOS' TOP 20" Grilled sliced steak with fresh onions, cilantro

CARIBBEAN TACOS 12.00

Chicken, jalapeños, pineapple, grilled cheese

AL PASTOR CHICKEN TACOS 12.00

"CARLOS' TOP 20" Chicken simmered in chipotle mild sauce, fresh cilantro, onions

PORK CARNITAS TACOS 12.00

Tender slow cooked pork with fresh cilantro, onions

*CAUTION: Items are cooked to order. Eating raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Niños Menu

Kids meals are served for kids under 10 years old

Served with one side and choice of ice cream or apple sauce.....5

2 CRUNCHY TACOS

Ground beef, lettuce and cheese

2 SOFT TACOS

Ground beef, lettuce and cheese

2 ENCHILADAS

Chicken or beef enchiladas with red mild sauce and cheese

CHOOSE ONE SIDE

Refried Beans Spanish Rice French Fries

QUESADILLA

Filled with cheese

BURRITO

Ground beef or chicken burrito covered with mild red sauce and cheese

CHICKEN NUGGETS



A La Carte & Combos

Choose and create your very own combination! Add \$3.50 to add rice, beans and guacamole garnish (lettuce, sour cream, tomatoes and guacamole)

TACOS GF1.90

Hard or soft shell tortilla, filled with your choice of ground beef or chicken, with lettuce and cheese

STREET TACOS GF3.00

Double stacked grilled corn tortilla with onion and cilantro. Choose Carne Asada, Pork Carnitas, Grilled Chicken or Al Pastor Chicken

ENCHILADAS2.25

Corn tortilla rolled and baked with mild red sauce and cheese. Choose ground beef, chicken, shredded beef, spicy chicken tinga or pork

TAMALE GF2.25

Handmade and filled with spicy pork mole, baked with red mild sauce and cheese

TOSTADA GF2.75

Flat crunchy corn tortilla with beans, lettuce, tomato and sour cream. Choice of ground beef, chicken, shredded beef, spicy chicken tinga or pork

BURRITO CARTA3.50

Flour tortilla rolled and filled with your choice of ground beef, chicken, shredded beef, spicy chicken tinga or pork. Baked with red mild sauce and cheese

QUESADILLA CARTA3.75

Flour tortilla grilled with cheese. Choice of ground beef, chicken, shredded beef, spicy chicken tinga, pork, spinach or mushrooms

CHIMICHANGA CARTA4.50

A large fried flour tortilla covered with queso blanco. Filled with your choice of ground beef, chicken, shredded beef, spicy chicken tinga or pork

CHILE RELLENO4.00

Roasted poblano pepper stuffed with melted cheese, coated with egg and baked with mild salsa

Sides

Rice and beans are 100% vegan

GUACAMOLE 2 oz.1.50

QUESO BLANCO 2 oz.1.50

PICO DE GALLO 2 oz.1.00

SOUR CREAM 2 oz.1.00

SPANISH RICE GF2.00

REFRIED BEANS GF2.00

WHOLE PINTO BEANS GF2.00

SHREDDED CHEESE1.50

TORTILLAS.....1.00

SLICED JALEPEÑOS.....1.25

CHILES TOREADOS.....1.25

FRENCH FRIES.....2.00

Margaritas

Our margaritas are made with high-quality tequilas. We also offer 4 flavors: Strawberry, Raspberry, Peach, Mango

HOUSE MARGARITA

Our "original" made with silver tequila, lime and orange juices, triple sec, Grand Marnier. Served frozen or on the rocks

| | |
|--------------------|-------|
| 12oz. Glass | 5.00 |
| 30oz. Half Pitcher | 13.00 |
| 60oz. Pitcher | 22.00 |

"FLACA" SKINNY MARGARITA

No "GUILT" Margarita with a full and smooth flavor, made with El Jimador Tequila, lime juice and Gran Gala Liquor

| | |
|--------------------|-------|
| 12oz. Glass | 6.00 |
| 30oz. Half Pitcher | 14.00 |
| 60oz. Pitcher | 24.00 |

TEXAS MARGARITA

Our classic margarita with orange and lime juices plus an extra shot of golden tequila

| | |
|--------------------|-------|
| 12oz. Glass | 6.50 |
| 30oz. Half Pitcher | 14.50 |
| 60oz. Pitcher | 25.00 |

GOLDEN MARGARITA

Smooth and fresh with El Jimador Reposado Tequila, lime juice, agave nectar, Grand Marnier

| | |
|--------------------|-------|
| 12oz. Glass | 7.00 |
| 30oz. Half Pitcher | 15.00 |
| 60oz. Pitcher | 26.00 |

TOP SHELF PATRON MARGARITA

Made with squeezed lime juice, agave nectar, Cointreau and Silver Patron Tequila

| | |
|--------------------|-------|
| 12oz. Glass | 8.50 |
| 30oz. Half Pitcher | 20.00 |
| 60oz. Pitcher | 32.00 |

Mojitos

Light and sweet, the original tropical taste with white light Rum, lime juice, and mint.

Available original and flavored (Mango, Peach, Strawberry and Raspberry)

| | |
|--------------------|-------|
| 12oz. Glass | 6.00 |
| 30oz. Half Pitcher | 14.00 |
| 60oz. Pitcher | 24.00 |

Beer

DOMESTIC BEER 3.00

Budweiser, Bud Light, Miller Lite, Coors Light, Yuengling Lager

MEXICAN BEER 4.00

Corona Light (Lite Lager 3.9%)
Victoria (Vienna Lager 4%)
XX Lager (Pale Lager 4.45%)
Pacífico (Pale lager pilsner 4.5%)
Modelo Especial (American Pilsner 4.5%)
Corona Extra (Pale Lager Pilsner 4.6%)
XX Amber (Vienna Amber Lager 4.7%)
Negra Modelo (Dark Munich 5.3%)

MEXICAN INSPIRED ARTISAN CRAFTED Beer

www.5rabbits.com

5 LIZARDS 4.50

WHEAT BEER: Latin style witbier, creamy and refreshing wheat beer, light spicy, with the tangy fruitiness of passion fruit for a fun and lively personality

MALT: European Pilsner and wheat

OTHER: Passion fruit pulp

HOPS: Motueka

YEAST: Natural ale strain at cool temperatures

ALCOHOL: 4.3%

5 RABBIT 4.50

GOLDEN ALE: A classic golden beer, familiar, yet fresh, sophisticated. It's a pale beer with surprising depth, a hearty and satisfying quaff

MALT: European pilsner and Vienna

HOPS: Saaz and Motueka

YEAST: Natural ale strain at cool temperatures

ALCOHOL: 5.3%

5 GRASS 4.50

HOPPY ALE: A bright Hoppy Ale with the fresh outdoorsy aroma of the dessert. A smooth backbone of malt, showcases complex, piney and citrusy hop Aromas and a brisk bitterness from variety of unusual hops

MALT: European Vienna plus dark and caramel wheat malts

HOPS: Newport Pacific Jade and Pilgrim

YEAST: English ale strain

ALCOHOL: 6.4%

5 VULTURE 4.50

OAXACAN STYLE DRINK ALE: Deep amber colored ale with complex caramel and sugar cane aromas with a long dry and spicy finish. A small amount of roasted Ancho Peeper is used to complement the toasty malt aroma, adding a

fruity toasty depth without pepper flavor

MALT: Maris Otter pale ale, Melanoidin, dark

OTHER: Latin cane sugar Piloncillo

HOPS: Northern Brewer

YEAST: English Ale

ALCOHOL: 6.4%

GRINGOLANDIA 4.50

IMPERIAL PILSNER: A classic Pilsner character in a big, bold beer that drinks like a IPA. Euro-Pils character, but bolder

MALT: Pils, Cara-Pils and flaked barley

HOPS: Celeia, Saphir.

YEAST: English yeast fermented cold, extended layering for smoother flavor profile.

ALCOHOL 7.2%

BEVERAGES 2.10

Coke, Diet Coke, Mountain Dew, Dr. Pepper, Pink Lemonade, Lemon Pop, Ginger Ale, Fresh Brewed Iced Tea (Sweet with real sugar)

HORCHATA

A refreshing Mexican Drink made with rice, milk, vanilla and cinnamon, made fresh upon order.

| | |
|---------------|------|
| 32oz. Glass | 3.25 |
| 62oz. Pitcher | 5.50 |