MARGARITAS

House
Premium homemade sweet & sour mix, lime juice, triple sec and 100% blue agave blanco tequila. Served over ice with salted rim. 7 / 28

Mango or Strawberry
Served frozen with sugared rim. 9 / 36

Jamaica
Our Caribbean-inspired margarita with Hibiscus, fresh lime juice, 100% blue agave tequila and agave nectar. Served over ice with Tajin chile-salted rim. 9 / 36

Spicy Tamarindo
Tamarindo, fresh lime juice, orange juice, jalapeño, agave nectar and 100% blue agave tequila. Served over ice with Tajin chile-salted rim. 8.5 / 34

Top Shelf
Luna Azul Blanco, fresh lime juice and agave nectar. Served over ice with salted rim. 9 / 36

The Skinny
Azuñía Blanco Organic Tequila, freshly-squeezed lime juice, agave nectar & Grand Marnier float. Served over ice with salted rim. 11.5 / 46

Cadillac
Made with Herradura Blanco, fresh lime juice, agave nectar and Grand Marnier float. Served over ice with salted rim. 10.5 / 42

Blueberry
100% blue agave tequila, fresh blueberries, fresh lime juice & agave nectar. Served over ice with sugared rim. 9 / 36

Mangoneada
Fresh mango, Tajin, chamoy, fresh lime juice, orange juice, agave nectar & 100% blue agave tequila. Served frozen with chile-salted rim. 9 / 36

POM
POM juice with 100% blue agave tequila, fresh lime juice and agave nectar. Served over ice with sugared rim. 9 / 36

COCKTAILS

Jalisco Old Fashioned
Dos Armadillos Reposado, Bitters & agave nectar. Served over ice. 9

Sangria Roja
Cabernet sauvignon, pineapple juice, orange juice, POM juice and vodka & brandy float. 8.5 / 34

Sangria Blanca
Chardonnay with strawberry puree, pineapple juice, peach schnapps and splash of Sierra Mist. 8.5 / 34

Michelada
The Best Michelada in Sacramento!
Modelo Especial over our spicy bloody mary mix and freshly-squeezed lime juice. Served in a frosted glass with Tajin chile-salted rim. 16oz 7.5 • 32oz 12
Add 3 shrimp for $3

Havana Mojito
Cuba’s refreshing cocktail made with Puerto Rican Rum, fresh mint, lime and soda water over rocks. 8.5 / 34

Flavored Mojito
Pomegranate, Blueberry, Mango or Strawberry 9 / 36

Paloma
Mexico’s refreshing classic - 100% blue agave tequila, Squirt & fresh lime juice. Served over ice with salted rim. 8.5

BEVERAGES

Soft Drinks 3
Pepsi, Diet Pepsi, Sierra Mist, Mugg Root Beer, Dr. Pepper, Lemonade, Orange Crush, Raspberry Tea

Jarritos 3.5
Fruit Punch, Mango, Sangria, Tamarindo, Sidral Apple Soda

Juices 4
Cranberry, Pineapple, Apple, Orange

2% Milk or Whole Milk 3.5

Jamaica Peach 3
or Regular Iced Tea 3

Hot Tea 3
Ask your server for flavors

Proudly Serving
Naked Coffee 3.5

Mexican Hot Chocolate 4

06/20

MARGARITAS • HOUSE COCKTAILS • BEVERAGES
18% gratuity added to parties of 6 or more.
# Cerveza

**Draught**
*Rotating Handles, Modelo Especial, Negra Modelo, Pacifico, Corona, XX Amber, Coors Light, Bud Light, Track 7 Panic IPA, Firestone 805,*

**Bottles**
Budweiser (16oz), Corona Light, O’doul’s N/A

# Vino

**Bogle**
Chardonnay, Cabernet Sauvignon, Merlot 7 / 26

**Hahn**
Pinot Noir 9 / 32

**Graffigna**
Malbec 9 / 32

**Cutler Creek**
Chardonnay, Cabernet Sauvignon 5.5

# Tequila

## Lowland TEQUILA
*The Lowlands or Tequila Valley has a much better water supply. The agaves grown in this valley produce an earthier, vegetal and woody flavored tequilas.*

### Blancos
Clear tequilas bottled after distillation, but can be aged up to 30 days.

<table>
<thead>
<tr>
<th>No.</th>
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<th>Origin</th>
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</thead>
<tbody>
<tr>
<td>5.5</td>
<td>El Distilador</td>
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<tr>
<td>8</td>
<td>Luna Azul</td>
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<tr>
<td>10</td>
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<td>10</td>
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<td>10</td>
<td>Don Abraham Organico</td>
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<td>11</td>
<td>Don Julio</td>
<td>Atotonilco, Jalisco</td>
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<td>11</td>
<td>Herradura</td>
<td>Amititán, Jalisco</td>
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<tr>
<td>12</td>
<td>Casamigos</td>
<td>Jesus María, Jalisco</td>
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### Reposados
Rested in oak barrels from 90 days up to 1 year.

<table>
<thead>
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<td>Corralejo Penjamo</td>
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<td>9</td>
<td>Cazadores</td>
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<td>9</td>
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<td>11</td>
<td>Herradura</td>
<td>Amititán, Jalisco</td>
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<tr>
<td>12</td>
<td>Casamigos</td>
<td>Jesus María, Jalisco</td>
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## Highland TEQUILA
*The Highlands, also known as “Los Altos,” has a richer soil. Agaves grown there are sweeter & produce tequila that is fruitier-tasting. The agave grow larger and mature more slowly.*

### Añejos
Aged in oak barrels, for a minimum of 1 year up to 3 years.

<table>
<thead>
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<td>12</td>
<td>Herradura</td>
<td>Amititán, Jalisco</td>
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<tr>
<td>12</td>
<td>Don Julio</td>
<td>Atotonilco, Jalisco</td>
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### Premium
Tequilas that have been aged a minimum of 3 years.

<table>
<thead>
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<td>Extra Añejo,</td>
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<tr>
<td>16</td>
<td>Clase Azul</td>
<td>Reposado,</td>
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<td></td>
<td></td>
<td>Jesus María, Jalisco</td>
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<tr>
<td>22</td>
<td>Don Julio 1942</td>
<td>Añejo,</td>
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<td>Atotonilco, Jalisco</td>
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<tr>
<td>40</td>
<td>Herradura Seleccion Suprema</td>
<td>Extra Añejo</td>
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## Tequila 6-Pack
*Enjoy 6 shots of tequila for the price of 4.*

*All shots must be of the same tequila. Excludes premium tequilas and our house tequila.*

# Mezcal

<table>
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<th>No.</th>
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<td>8.5</td>
<td>Koch</td>
<td>Ensamble</td>
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<td></td>
<td>Santiago Matatlan, Oaxaca</td>
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Menudo Tradicional

The best menudo in Sacramento!
A healthy portion of our chile infused beef broth with tripe and hominy. Served with fresh cut cilantro, onion and your choice of corn or flour tortillas.
• Cup 4 • Sm 6 • Lg 11

Pozole Rojo
Mexican stew with lean cut pork and hominy. Served with fresh cabbage, radish and lemon. Served with your choice of corn or flour tortillas.
• Cup 4 • Sm 6 • Lg 11

ESPECIALES

The following entrees include beans, rice and your choice of corn or flour tortillas.

* Asada & Eggs
Marinated arrachera-skirt steak, grilled red onions and two eggs any style. 16

* Eggs Any Style, Beans & Rice
Two eggs prepared just how you like. 7
• With Bacon or Sausage 9

* Chile Colorado & Eggs
Chunks of lean pork simmered in chile ancho-pasilla sauce & two eggs any style. 11.5

* Huevos Divorciados
Two eggs - one topped with chile verde and the other with chile colorado. Served on mini corn tortillas and topped with queso Cotija and fresh cilantro. 13.5

* Chorizo
Mexican beef sausage scrambled with three eggs. 11.5

* Machaca
Seasoned, shredded beef scrambled with 3 eggs. 11.5

* Huevos ala Mexicana
Fresh jalapeño, onion and tomato grilled and then scrambled with three eggs. 9

CHILAQUILES

* Chilaquiles Rojo
Carnitas or Chicken topped on lightly fried corn tortilla chips and 3 eggs scrambled with our homemade chipotle sauce, fresh cilantro & onion. Topped with queso fresco and crema Mexicana. 11.5

* Chilaquiles Verde
Carnitas or Chicken topped on lightly fried corn tortilla chips & 3 eggs scrambled with our homemade green tomatillo sauce, fresh cilantro and onion. Topped with queso fresco and crema Mexicana. 11.5

RANCHEROS

* Huevos Rancheros
A corn tortilla, ham and two eggs, layered and topped with special sauce and cheese. Includes homemade beans, rice & your choice of corn or flour tortillas. 11.5

* Enchiladas Rancheras
2 enchiladas filled with chicken and cheese. Topped with 2 eggs over medium. Served with beans & rice. 13

* Rancheros Verde
A corn tortilla, Carnitas & 2 eggs, layered & topped with homemade, green tomatillo sauce, queso Cotija & sour cream. Served with black beans & cilantro-lime rice. 12

* Rancheros Rojo
A corn tortilla, Carnitas, 2 eggs - layered & topped with our hand-crafted chipotle sauce, queso Cotija & sour cream. Served with black beans & cilantro-lime rice. 12

CARNITAS

The following entrees include beans, rice and your choice of corn or flour tortillas.

* Carnitas Machaca
Our lean, tender Carnitas scrambled with 3 eggs, tomato, onion, jalapeño & cilantro. 12.5

* Carnitas & Eggs
Lean, tender pork full of caramelized citrus flavor with two eggs any style. 12.5

SIDES

* 1 Egg 1.5  * 2 Eggs 3  Sausage, Bacon or Ham 3.5  1 Homemade Biscuit 2.5
Toast or English Muffin 2.5  Hash browns or Country Potatoes 3  Cup of Seasonal Fruit 3.5
Pancake Short Stack 5  Oatmeal 5  Oatmeal w/ strawberries & blueberries 6.5

18% gratuity added to parties of 6 or more.
*Served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

MARIACHI FRIDAYS
Live Mariachi Music Every Friday Night: 6:30pm

MARIACHI BRUNCH
Live Mariachi Music Every Sunday 11am - 2pm

10/25
**TRADITIONAL BREAKFAST** Saturday & Sunday: 9am - 1pm

* Two Egg Breakfast
  2 eggs any style with your choice of Bacon, Ham, Sausage Patty or Sausage Links. Includes choice of wheat, white, sourdough or English muffin and homemade hash browns or country potatoes. 11

* Breakfast Sandwich
  Fresh, homemade telera bread with egg, cheese & sausage. Served with country potatoes. 10

* Biscuits & Gravy Combo
  2 fluffy homemade buttermilk biscuits made fresh daily, topped with country gravy, 2 eggs any style and your choice of Bacon or Sausage. 12

* Chicken Fried Steak
  Hand-breaded tender, crisp-fried steak smothered with homemade country gravy and homemade biscuit, 2 eggs any style and your choice of hash browns or country potatoes. 13

**OMELETTES**
Made with 3 eggs & includes choice of wheat, white, sourdough or English muffin & choice of hash browns or country potatoes. Add 1/2 avocado for only $1.5

* #1 Veggie Garden
  Fresh avocado, zucchini, spinach, mushroom, green and red bell pepper, red onion and Monterey Jack cheese. 12.5

* #5 Bacon, Spinach & Mushroom
  Crisp bacon, grilled mushrooms and spinach with Monterey Jack cheese. Topped with fresh tomatoes. 13

* #6 Bacon or Sausage & Avocado
  Your choice of diced Bacon or Sausage, fresh California grown avocado and Monterey Jack cheese. 13

**PANCAKES / FRENCH TOAST**

* Pancake Combo
  2 buttermilk pancakes, two eggs and your choice of Sausage or Bacon. 11

**Pancake Short Stack**
Two buttermilk pancakes 5

* Amaretto French Toast Combo
  Fresh baked brioche bread with amaretto and topped with fresh strawberries, blueberries and toasted almonds. Served with 2 eggs prepared any style and your choice of Sausage or Bacon. 13

* Michael’s French Toast
  Fresh baked brioche bread, 2 eggs prepared any style, hash browns and your choice of Sausage or Bacon. 13

**LUNCH SPECIALS $9.99** Monday - Friday • 11am - 3pm

Los Tres Tacos
Three mini homemade corn tortillas filled with your choice of Carnitas, Asada or Chicken. Topped with fresh cilantro and caramelized red onion. Served with a roasted jalapeño on the side.

Fish Tacos
Three mini homemade corn tortillas filled with grilled tilapia in fresh garlic-butter, pico de gallo and white cream sauce.

Torta
Mexican sandwich stuffed with fresh guacamole, lettuce, tomato, queso Cotija and choice of Carnitas or Asada. Served with fries or salad. Substitute Garlic Fries for $1

Traditional Plate
Choose from one of the following items. Served with beans and rice.
- taco: chicken or beef
- enchilada: cheese, chicken or beef
- tostada: chicken, beef or avocado
- burrito: bean & cheese, chicken, beef, chile verde or chile colorado
- tamal: pork or chicken
- quesadilla: cheese, beef or chicken
- flautas: beef or chicken
- chile relleno: (Add $1)

* Burger & Fries
  Homemade 1/2 lb. beef patty served on a freshly baked bun, fresh lettuce, onion, tomato, pickles and mayo. Served with french fries. Substitute Garlic Fries for $1

**BURGERS & SANDWICHES**
All burgers are homemade (1/2 lb. of beef) on a fresh baked bun. Includes your choice of fries or house salad. Add $1 for garlic fries.

* Cheese Burger
  Cheese, lettuce, onion, tomato, pickles & mayo. 11

* Jalapeño & Jack
  Monterey Jack cheese, jalapeño & mayo. 12

* Bacon Cheese Burger
  Cheese, bacon, lettuce, tomato, pickles and mayo. 13

* Chipotle Burger
  Chipotle aioli, cheese, fresh avocado and grilled onions. 13

* California Burger
  Avocado, bacon, cheese, lettuce, tomato, pickles and mayo. 13

**MARIACHI FRIDAYS**
Live Mariachi Music
Every Friday Night: 6:30pm

**Senior Discount: 15% - excludes alcohol**
*Serviced raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

**MARIACHI BRUNCH**
Live Mariachi Music
Every Sunday 11am - 2pm
www.florezbarandgrill.com
### ANTIOJITOS

**Guacamole**  
Locally-grown avocados, freshly squeezed lime juice, jalapeño, onion & cilantro. Topped with fresh radish and Cotija cheese.  9

**Ceviche**  
Fresh Gulf Shrimp, cured in fresh lime juice and tossed in tamarindo sauce. Served with avocado, mango, red onion and red bell pepper.  12.5

**Empanadas**  
Three empanadas handmade, every morning from fresh, corn masa and filled with your choice of cheese, carnitas or shrimp. Topped with chipotle aioli and served with Habanero salsa on the side.  
- Cheese or Carnitas 11  
- Shrimp 12

**Chilaquiles Verdes**  
Tender Carnitas topped on lightly fried corn tortilla chips with homemade green tomatillo sauce, cilantro and onion. Topped with queso fresco and crema Mexicana.  10

**Grilled Shrimp Quesadillas**  
Three homemade corn tortillas stuffed with grilled shrimp, cheese and pico de gallo. Served with habanero salsa on the side.  11

### SOUPS & SALADS

**Albondigas**  
Our Dad’s own recipe - Homemade Mexican meatball soup filled with carrots, cabbage, celery, onion and rice.  
- Cup 4  
- Small 6  
- Large 12

**Caldo de Tortilla**  
Chicken tortilla soup done right, with shredded chicken breast, rice, carrots, celery, onion and tomato in a tasty broth. Topped with crispy tortilla strips, avocado, cilantro & onion.  
- Cup 4  
- Sm 6  
- Lg 12

**Menudo Tradicional**  
The best menu in Sacramento! A healthy portion of our chile infused beef broth with tripe & hominy. Served with fresh cilantro & onion.  
- Cup 4  
- Sm 6  
- Lg 12

**Pozole Rojo**  
Mexican’s famous stew with lean cut pork and hominy. Served with fresh cabbage, radish & lemon.  
- Cup 4  
- Sm 6  
- Lg 12

**Chicken Avocado Salad**  
Fresh spring mix, red onion, carrot, topped with marinated grilled chicken breast, avocado slices, tomato & Parmesan cheese.  13

**Fiesta Taco Salad**  
A large 12” fried tortilla filled with beans, cheese and lettuce. Topped with pico de gallo, sautéed vegetables, fresh guacamole, sour cream & your choice of  
- Grilled Chicken or Carnitas 14  
- Skirt Steak 15  
- Shrimp 14.5

### TRADITIONAL COMBOS

Includes handmade beans, rice and your choice of 1, 2 or 3 items from the list below. Add soup or salad for $3.5

| 1 Item: | $12  |
| 2 Items: | $13.5 |
| 3 Items: | $15.5 |

Substitute Fish, Shrimp, Asada, Carnitas or Chile Rellenos: add $1 per item  
Substitutions of sauces: add $1 per item

- **Rosa’s Tamales**  
  Our grandmother’s recipe - Homemade corn masa filled with a healthy portion of seasoned Pork or Chicken. Covered in our homemade sauce.
  
- **Enchilada**  
  Cheese, Shredded Chicken or Shredded Beef rolled in a corn tortilla and covered in our homemade red enchilada sauce.
  
- **Taco**  
  Shredded Beef or Shredded Chicken with fresh lettuce, diced tomato & cheese in a soft or crispy, corn or flour tortilla.

- **Burrito**  
  Flour tortilla filled with Shredded Chicken, Shredded Beef, Chile Verde, Chile Colorado or Bean & Cheese.

- **Flauta**  
  Crispy, homemade rolled flour tortillas filled with your choice of Shredded Chicken or Shredded Beef. Topped with homemade chile pasilla sauce, guacamole and sour cream.

- **Tostadita**  
  Crispy flat corn tortilla topped with homemade beans, fresh lettuce, queso Cotija, crema Mexicana, pico de gallo and your choice of Shredded Chicken, Shredded Beef or Avocado.

- **Quesadilla**  
  Flour tortilla stuffed with melted cheese and your choice of Cheese, Chicken or Shredded Beef

### BURGERS

All burgers are homemade (1/2 lb. of beef) on a fresh baked bun. Includes your choice of fries or house salad. Add $1 for garlic fries.

- **Cheese Burger**  
  Cheese, lettuce, onion, tomato, pickles & mayo.  11

- **Jalapeño & Jack**  
  Monterey Jack cheese, jalapeño & mayo.  12

- **Bacon Cheese Burger**  
  Cheese, bacon, lettuce, tomato, pickles & mayo.  13

- **Chipotle Burger**  
  Chipotle aioli, cheese, fresh avocado & grilled onions.  13

- **California Burger**  
  Avocado, bacon, cheese, lettuce, tomato, pickles and mayo.  13

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

www.florazbarandgrill.com  
18% gratuity added to parties of 6 or more.
ESPECIALES

All plates are served with homemade beans and rice.  
(Excludes Tacos Rancheros)

Platillo de Carnitas
Carnitas just like you'll find in the state of Michoacan.  
Lean, tender citrus pork full of flavor. Served with habanero salsa, fresh guacamole, sour cream, pico de gallo and your choice of corn or flour tortillas. 15

Chile Verde
The best chile verde ever. Chunks of lean pork sautéed in homemade green tomatillo sauce.  
Served with corn or flour tortillas. 15

Chile Colorado
Chunks of lean pork simmered in a chile ancho-pasilla sauce - Tender & full of flavor. Served with tortillas. 15

Chile Rellenos
2 freshly roasted, hand-crafted chile rellenos lightly battered & stuffed with Monterey Jack and topped with our skillfully crafted sauce. Served with tortillas. 15

Tacos Rancheros
2 soft corn tortillas stuffed with Carnitas, white beans, diced onion and cilantro accompanied by guacamole, sour cream and pico de gallo. 11

Carnitas Combo
Enjoy our citrus flavored pork in 1 taco, 1 quesadilla and 1 burrito. Served with fresh guacamole, sour cream & pico de gallo. 15

Los Tres
3 street tacos filled with Carnitas, Chicken, Asada or a Combo of All Three. Topped with caramelized red onion and cilantro. Served with a roasted jalapeño on the side.  
- Carnitas, Chicken or Combo of All Three 15  
- Asada 16

Carne Asada
Tender, marinated Arrachera skirt steak - grilled and topped with grilled green onion. Served with our spicy habanero salsa, guacamole, sour cream, pico de gallo & your choice of corn or flour tortillas. Choose from refried beans and Spanish rice or cilantro-lime rice and black beans. 22

Fajitas
Grilled red & green bell pepper, onion and zucchini with your choice of one of the following options below. Served with guacamole, pico de gallo, sour cream and your choice of tortillas.  
- Chicken 16  
- Skirt Steak 17  
- Shrimp 17  
- Combo - Chicken, Steak and Shrimp 17

SUPER BURRITOS

Large flour tortilla stuffed with beans, rice, cheese and one of the options below. Served with fresh guacamole, sour cream and pico de gallo.  
Covered with chile relleno sauce.  
- Bean & Cheese 10  
- Grilled or Shredded Chicken, Carnitas, Chile Colorado or Chile Verde 13  
- Carne Asada 14  
- Chicken or Skirt Steak Fajita 14

VEGETARIAN

Enchiladas
Grilled green & red bell pepper, onion, mushrooms, zucchini and corn rolled in two corn tortillas and covered with our homemade enchilada sauce. Topped with queso Cotija and served with black beans and cilantro-lime rice. 12.5

Veggie Tostadas
3 mini tostadas layered with black beans, veggies & lettuce. Topped with avocado, Cotija cheese & crema Mexicana. 12

Veggie Taco Salad
Large tortilla shell filled with lettuce, black beans, grilled green and red bell pepper, zucchini, mushrooms, corn. Topped with guacamole, sour cream, pico de gallo & Cotija cheese. 13

SEAFOOD

Fish Tacos
3 corn tortillas filled with grilled tilapia in garlic-butter, topped with pico de gallo and white cream sauce. Served with cilantro-lime rice and black beans. 14.5

Shrimp Enchiladas
Grilled tiger shrimp & cheese rolled in 2 corn tortillas covered in our green tomatillo sauce. Topped with queso Cotija and crema Mexicana. Served with cilantro-lime rice and black beans. 14.5

Shrimp Tacos
3 corn tortillas loaded with large, grilled tiger shrimp in a fresh garlic-butter with fresh sliced cabbage, pico de gallo and chipotle aioli. Served with cilantro-lime rice and black beans. 15.5

CHIMICHANGAS

Large, crispy deep-fried burrito stuffed with cheese and one of the items below. Served with sour cream, guacamole, pico de gallo, beans & rice.  
- Carnitas, Shredded Beef, Grilled or Shredded Chicken, Chile Colorado or Chile Verde 13  
- Carne Asada 14

DESSERT

Homemade Flan
Homemade custard topped with chocolate. 5.5

Platanos Machos
6 ripe plantains, fried and caramelized. Served with vanilla ice cream. 5.5

Churros & Ice Cream
Bavarian cream-filled churros and vanilla ice cream. Topped with caramel and chocolate. 5.5

www.florezbarandgrill.com  
18% gratuity added to parties of 6 or more.
All selections include a glass of milk or juice.

- **All American Breakfast**
  1-egg any style and your choice of bacon or sausage. Served with your choice of hash browns or country potatoes.

- **Pancakes**
  Buttermilk pancake with 1-egg any style with your choice of Bacon or Sausage.

- **Breakfast Burrito**
  Flour tortilla filled with eggs, bacon, potatoes and cheese.

- **French Toast**
  French Toast topped with powdered sugar, 1-egg any style and your choice of Bacon or Sausage.
FLOREZ BAR & GRILL
SERVING LAND PARK SINCE 1981

KID’S LUNCH OR DINNER
$7.50
For Children 12 and under
All selections include a glass of milk or juice and churros with ice cream.

- Taco
  Chicken or beef taco served with beans and rice.

- Enchilada
  Cheese, chicken or beef enchilada served with beans and rice.

- Quesadilla
  Cheese, chicken or beef quesadilla served with beans and rice.

- Nachos
  Tortilla chips topped with cheese, beans & choice of beef or chicken.

- Bean & Cheese Burrito
- Chicken Nuggets & Fries
- Grilled Cheese & Fries

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# Cocktails

**Mojito** 6  
Fresh mint and limes muddled and mixed with Puerto Rican Rum, fresh lime juice and soda water.

**Paloma** 6  
100% blue agave tequila, Squirt & fresh lime juice. Served over ice with salted rim.

# Margaritas

**House Margarita** 5.5  
A refreshing house favorite made with 100% blue agave tequila, lime juice, triple sec and our premium sweet and sour mix. Served frozen or over ice with a salted rim.

**Mangoneada** 7  
Fresh mango, Tajin, chamoy, fresh lime juice, orange juice, agave nectar & 100% blue agave tequila. Served frozen with chile-salted rim.

**Top Shelf Margarita** 6.5  
Luna Azul Blanco, fresh lime juice and agave nectar. Served over ice with salted rim.

**Cadillac Margarita** 7.5  
Herradura Blanco, fresh lime juice, agave nectar and Grand Marnier float. Served over ice with salted rim.

**Spicy Tamarindo** 6.5  
Tamarindo, jalapeño, fresh lime juice, orange juice, agave nectar & 100% blue agave tequila. Served over ice with Tajin chile-salted rim.

**Blueberry Margarita** 6.5  
Fresh blueberries with 100% blue agave tequila, fresh-squeezed lime juice and agave nectar. Served over ice with sugared rim.

**POM Margarita** 6.5  
POM juice with 100% blue agave tequila, fresh lime juice and agave nectar. Served over ice with sugared rim.

**Jamaica** 6.5  
Our Caribbean-inspired margarita with Hibiscus, fresh lime juice, 100% blue agave tequila and agave nectar. Served over ice with Tajin chile-salted rim.

# Kitchen

**Street Taco** 3  
Street taco on homemade mini corn tortilla filled with your choice of Carnitas, Carne Asada or Grilled Chicken. Topped with grilled red onion, fresh cilantro & fresh-grilled jalapeño chile on the side. Order as many as you’d like.

**Flautas** 6  
Crispy, rolled flour tortillas filled with Chicken, Beef or Carnitas. Topped with homemade chile pasilla sauce with guacamole and sour cream on the side.

**Empandas** 7  
Three empanadas handmade, every morning from fresh, corn masa and filled with your choice of Cheese, Shrimp or Carnitas. Topped with Chipotle aioli and served with our Habanero salsa on the side.

**Tostadas** 6  
Two mini tostadas layered with beans, cheese, lettuce, shredded chicken, avocado, pico de gallo & sour cream with queso fresco sprinkled on top.

**Grilled Shrimp Quesadillas** 7  
Three homemade corn tortillas stuffed with grilled shrimp, cheese and pico de gallo. Served with habanero salsa on the side.

**Chilaquiles Verdes** 6.5  
Tender Carnitas topped on lightly fried corn tortilla chips with our homemade green tomatillo sauce. Topped with queso fresco, cilantro, onion and crema Mexicana.

**Quesadillas** 6.5  
Two 8” flour tortilla grilled with Monterey Jack & stuffed with Carnitas, Chicken, Chile Verde or Chile Colorado. Served with fresh guacamole, sour cream & pico de gallo.

**Mini Enchiladas** 6  
Three mini corn tortillas wrapped and filled with your choice of Cheese, Beef, Chicken or Carnitas and covered in our homemade red enchilada sauce or green tomatillo sauce.

**Asada or Chile Verde Fries** 6.5  
French fries covered with your choice of Chile Verde - Chunks of lean pork sautéed in our homemade green tomatillo sauce or Asada - marinated steak. Topped with melted cheese, fresh guacamole, sour cream & pico.

**Nachos** 6.5  
Homemade tortilla chips with a healthy portion of beans, melted cheese, your choice of Beef, Chicken, Carnitas or Asada topped with fresh guacamole, sour cream, pico de gallo and lettuce.