



Appetizers

- Chicken Tortilla Soup** 5
Spanish Pickles fresh spicy pickled vegetables 3
Fresh made **Chips and Salsa** 5
Guacamole fresh chips, lime 8
Grilled Chicken Wings lime, evoo, sea salt, hot sauce 9
Soon to be famous **Housemade Ceviche** chips, lime, fresh cilantro, spices 9
Fresh made **Chicken Tamales** hot red sauce, crema, grilled onions 9
Buttermilk soaked **Fried Calamari** hot red sauce 9
Queso Fundido (cheese fondue) with wild mushrooms or chorizo, soft tacos 9
Flash Fried Empanadas braised pork, chorizo, peppers, onions, spanish spices 9
Jumbo Shrimp Cocktail chili oil, ancho powder, sea salt, lime 13
Pan Roasted Mussels poblano pepper, chorizo, smoky tomato sauce 10
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Salads

- Mexican Wedge** bacon, tomato, corn, red onion, avocado buttermilk dressing, shredded tortilla crouton 7 **with Chicken or Steak** 13
Authentic Caesar romaine, parmesan, anchovy, fresh crouton, grated egg 7
Hearts of Palm fresh cut corn, cilantro, sliced cucumbers, tomato, avocado cream tortilla flat, pickled onion 9
Casa Ensalada onion, cucumber, shaved carrot, fresh corn, poblano lime vinaigrette 5
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Entrees

- Grilled 10oz Skirt Steak (Lemon Ancho Marinated)**
grilled onion corn salsa, spicy red beans & rice 19
Braised Pork cheese grits, smoky tomato ancho imperial beer broth, grilled onions, baby cilantro, lime 18
Surf and Turf Enchiladas shrimp, braised pork, authentic mole, sautéed onions queso fresco, rice 16
Shrimp a la Plancha garlic, butter, lime, peppers, onions, poblano cheese grits 22
Chipotle & Corn Spiced Crabcakes (Gordita style) two flaky puffed tortillas, black bean salsa, apple jicama slaw, queso fresca 24
Veracruz Style Mahi Mahi traditional veracruz sauce, olives, capers, onions, chilies, spanish rice, garlic toasts 17
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Sandwiches

- Crabcake Sandwich** poblano and fresh cut corn, apple jicama slaw, poblano potato salad, chipotle mayo 12
Cuban Press Sandwich spicy garlic mustard, braised pork, ham, pickles, cheese 12
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Tacos

- 2 soft tacos served with chipotle mayonnaise,
fresh sliced cabbage, pickled red onion, pico de gallo & lime
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|------------------------|------------------------|-------------------------|
| Chicken 10 | Steak 11 | Fried Grouper 10 |
| Fried Shrimp 12 | Grilled Mahi 11 | |
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Quesadillas

- With grilled onions, poblano peppers and jack cheese,
side of sour cream, guacamole, mashed black beans
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|-------------------|-----------------|------------------|-----------------------|
| Chicken 11 | Steak 12 | Shrimp 13 | Smoked Pork 11 |
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House Burritos

- Stuffed with spanish rice, poblano peppers, grilled onions and jack cheese,
side of chipotle mayo & Spanish pickles
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| BBQ Pork Burrito 14 | Spicy Chicken Burrito 14 |
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****VEGETARIAN OPTIONS AVAILABLE UPON REQUEST**

Checks may be split into a maximum of 4 separate payments. 18% Gratuity added to parties of 8 or more.
***THIS IS A SAMPLE MENU. PRICES AND OFFERINGS MAY CHANGE BASED ON AVAILABILITY.**

Desserts 6

Jim's favorite **Fried Plantains** honey crème
Traditional Mexican **Tres Leches Cake**
Chocolate Cake spiced milk chocolate sauce
Tequila raisin **Bread Pudding** honey crème
Fresh made **Lemon Tart** whipped cream

Signature Drinks

Summer Sangria sweet mixed berries, refreshing red wine 6 20
Que Pasa Signature Margarita Cuervo Gold, Citronge by Patrón, squeezed lime 7.50 26
Que Pasa Mojito rum, fresh lime, simple cane sugar, fresh mint 7.5
The "ROCK STAR" Cabo Wabo Reposado, Grand Marnier, lemon, limeade 9
QP Cosmo Cointreau, cranberry juice, Cuervo Gold, cherry 8
Cuervo Suntini tequil, pineapple, grenadine, lime 7.5
Imperial Beer Margarita rocks margarita, Imperial beer, sprite, lime 8

Choose your tequila

Tequila: Mexican liquor distilled from the fermented juices obtained from hearts of the blue agave plant grown in the Tequila Region of Mexico. The liquor gets its name from the town of Tequila located in the state of Jalisco where production started more than 200 years ago. Tequila is famous around the world for its unique taste and bouquet and it is also the essential ingredient used in Margaritas that has become one of the most popular cocktails ever.

Blanco or Silver: Aged under 60 days

Reposado: Aged two months or more in an oak barrel

Anejo: Aged in oak barrels for over a year

Served in a cabillito glass with a wedge of lime

Patron Silver 8
Herradura Silver 7
Cuervo Gold 6.50
Cuervo 1800 Reposado 8
Corzo Reposado 8
Cazadores Reposado 8
Milangro Reposado 7
La Rosa Reposado 9
Patron Anejo 8

Bottled Beer

Imperial 5.00	Budweiser 4.25	O Doul's 4.25
Corona 5.25	Bud Light 4.25	Michelob Ultra 4.50
Corona Light 5.25	Coors Light 4.25	Blue Moon 5.00
Stella Artois 5.50	Landshark 5.25	Pacifico 5.25
Negra Modelo 5.25	Modelo Especial 5.25	Bud Light Lime 5.25

White Wines

	Glass	Bottle
Chateau De Lionne Graves Blanc Bordeaux	8	32
Acacia Chardonnay	9	36
Alice White Chardonnay	6	
Kendall Jackson Chardonnay	9	36
Cavit Pinot Grigio	7	26
Ruffino Lumina Pinot Grigio	8	30
Groth Sauvignon Blanc	8	30
Night Harvest Sauvignon Blanc	7	26
Beringer White Zinfandel		26

Red Wines

	Glass	Bottle
Alice White Cabernet Sauvignon	6	
Michael Sullberg Cabernet Sauvignon	9	36
Alice White Merlot	6	
Mark West Pinot Noir	8	32
Bouchaine Pinot Noir	12	46
Trace Shiraz	8	30

Beverages

Pepsi - Diet Pepsi - Sierra Mist - Dr. Pepper - Mountain Dew
Sweet Tea - Lemonade - Coffee - Iced Tea

