

# BUILD YOUR OWN BOWL

1

Choice of Mexican Rice, Serrano Mashed Potatoes, or Shredded Lettuce

2

Charro Beans or Refried Beans

3

Choice of protein

T O P P E D   W I T H

Roasted Corn, Pico de Gallo, Shredded Cheese Guacamole, and Flaming Bird Sauce

**Veggie** 390 - 700 cal \_\_\_\_\_ **5.49**

**Sausage** 710 - 980 cal \_\_\_\_\_ **6.49**

**Chicken Fajita** 550 - 810 cal \_\_\_\_\_ **7.49**

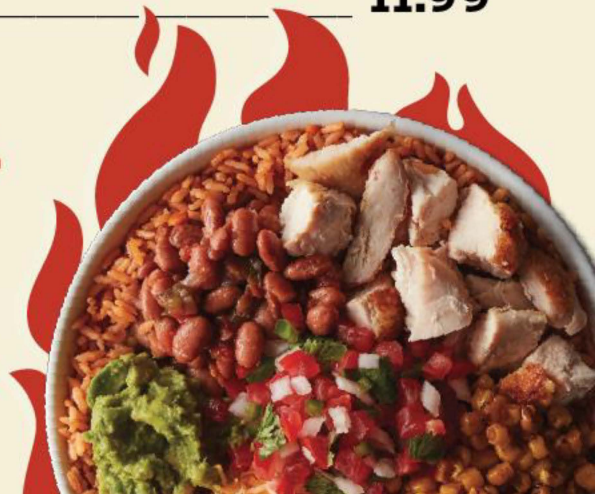
**Beef Fajita** 700 - 960 cal \_\_\_\_\_ **8.99**

**Protein** 840 - 1510 cal \_\_\_\_\_ **11.99**

Double Protein, Lettuce, Pico de Gallo, Guac & Shredded Cheese

**Shredded Original Flaming Bird**

**\$6<sup>49</sup>**  
790 - 1060 cal



**FLAMING BIRD**

**= BIRRIA BEEF =**

**RAMEN BOWL**

Beef shoulder slowly simmered in a rich birria consommé ladled into a bowl of Tapatío Birria Ramen & topped with chopped onions, cilantro, and lime.

1210 CAL

*Only*  
**\$9<sup>99</sup>**



# GRILLED CHICKEN

Includes Jalapeños, Onions, and Corn Tortillas

*\*Make it Spicy for \$0.50 more +100 Cal*

**4 Piece Leg Quarters** 1910 cal \_\_\_\_\_ **5.49**

**Whole Bird** 1660 cal \_\_\_\_\_ **9.99**

**8 Piece Leg Quarters** 3830 cal \_\_\_\_\_ **10.49**



# NACHOS

Topped with Refried Beans, Queso, Pico de Gallo, Guacamole, and your choice of Beef or Chicken Fajita Meat

**Chicken** 920 cal \_\_\_\_\_ **6.49**

**Beef** 980 cal \_\_\_\_\_ **7.99**



# SIDES

**Mexican Rice** 250 / 480 cal

**Charro Beans** 170 / 400 cal

**Refried Beans** 180 / 430 cal

**Serrano Mashed Potatoes** 300 / 910 cal

**Roasted Corn** 180 / 490 cal

**Mac N' Cheese** 310 / 820 cal

Small

**\$2<sup>49</sup>**

Large

**\$4<sup>49</sup>**

# PLATES

**Includes Leg Quarters**

*\*Upgrade to Breast Quarter for \$1.99*

<b>1 Piece Leg Quarter</b> 710 - 1135 cal	<b>5.99</b>
<b>1/4 Sausage</b> 740 - 1140 cal	<b>5.49</b>
<b>Chicken Fajita</b> 735 - 1075 cal	<b>6.99</b>
<b>1 Piece Leg Quarter + Sausage</b> 1070 - 1495 cal	<b>6.99</b>
<b>2 Pieces Leg Quarter</b> 1040 - 1530 cal	<b>7.29</b>
<b>Beef Fajita</b> 820 - 1130 cal	<b>9.99</b>

# BY THE POUND

**Includes Peppers, Onions & Tortillas**

<b>Sausage</b> 1350 cal	<b>5.99</b>
<b>Chicken Fajita</b> 1410 cal	<b>7.99</b>
<b>Beef Fajita</b> 1690 cal	<b>16.99</b>



# FAMILY COMBOS

## Combo #1

**1 Whole Chicken** 1895 - 2385 cal

(Original or Serrano) 2 Small Sides, 5 Corn Tortillas, Jalapeños, and Onions



**\$13<sup>99</sup>**

## Combo #2

**2 Whole Chickens** 3870 - 4770 cal

(Original or Serrano) 2 Large Sides, 10 Corn Tortillas, Jalapeños, and Onions



**\$26<sup>99</sup>**

## Combo #3

**8 Piece Leg Quarters** 5670 cal

(Original or Serrano) 2 Large Sides, 10 Corn Tortillas, Jalapeños, and Onions



**\$17<sup>49</sup>**

## Parrillada for 2

**1 lb. of Fajitas**

(beef, chicken or mixed)

**& 1/2 lb. of Sausage**

5 Corn Tortillas, Peppers & Onions,  
1 Small Rice & Charro Beans, Salsa (2),  
and Guacamole

**\$28<sup>99</sup>**

2350 - 2570 cal

## Parrillada for 4

**2 lb. of Fajitas**

(beef, chicken or mixed)

**& 1 lb. of Sausage**

10 Corn Tortillas, Peppers & Onions,  
1 Large Rice & Charro Beans, Salsa (2),  
and Guacamole

**\$54<sup>99</sup>**

4710 - 5160 cal