



# Don Bigote

## Appetizers

<b>AGUACHILE DE CAMARÓN</b> Enjoy this traditional dish from Sinaloa México. Made with shrimp cooked in a refreshingly cold jalapeño pepper and cucumber-lime sauce. Diced cucumber and red onion on top. DELICIOSO!!!	<b>\$14.95</b>
<b>AGUACHILE DIABLO</b> Same delicious taste, but really spicy. Made with chile de arbol. SPICY!!!	<b>\$14.99</b>
<b>FLOUR QUESADILLA</b> Large flour tortilla filled with cheese. Topped with crema. (add your choice of shredded chicken, ground beef, or vegetables +\$2.00).	<b>\$12.95</b>
<b>CHORINACHOS</b> Crispy corn tortilla triangles, topped with beans, melted cheese, Mexican sausage and crema. Jalapeño pickles on the side.	<b>\$13.95</b>
<b>DON BIGOTES JALAPEÑOS</b> Breaded jalapeños stuffed with cheese, cut in half, and melted to perfection. Topped with crema. <b>Garlic shrimp + \$4.00</b>	<b>\$13.99</b>
<b>WINGS</b> Crispy chicken wings. Choose one of our sauces (Buffalo, Chipotle-garlic, BBQ, tequila-lime, Creamy garlic parmesan, Spicy teriyaki, Mango habanero or plain). Bleu cheese, carrots and celery on the side.	<b>\$13.95</b>
<b>CORONA MUSSELS</b> Enjoy our delicious mussels sauteed with roasted garlic, diced peppers, onions, and a touch of chipotle-butter. Simmered on a Corona beer. Served with a garlic crostini.	<b>\$16.99</b>
<b>TAMAL DE MARISCOS</b> Steamed corn masa wrapped in a banana leaf topped with sauteed shrimp and baby clams in a garlic tomato wine sauce.	<b>\$13.95</b>
<b>GUACAMOLE (SEASONAL)</b> Fresh, daily made smashed avocado with tomato, onion, cilantro and a hint of lime juice.	<b>\$8.95</b>
<b>NACHOS TEXANOS</b> Mound of warm tortilla chips with refried beans, la frontera cheese dip, green onion, tomato, fresh jalapeño slices and crema. (add your choice of BBQ brisket, shredded chicken or ground beef +\$4.00)	<b>\$14.95</b>
<b>QUESO FLAMEADO</b> Crumbled Mexican sausage sauteed with diced onions, peppers, tomatoes, pickled jalapeños and cheese, fondue style. Served with flour tortillas on the side.	<b>\$12.99</b>
<b>LA FRONTERA CHEESE DIP</b> Bowl of melted velveeta cheese simmered with peppers, onions, crushed tomatoes, jalapeño pickles and spices. Served with chips.	<b>\$8.95</b>
<b>GRILLED PASTOR TACOS</b> Corn grilled tortillas with al pastor meat (roasted pork marinated in guajillo-pineapple sauce and spices) diced pineapple and melted cheese. Served with spicy salsa on the side.	<b>\$15.95</b>
<b>TACOS NORTEÑOS</b> Corn grilled tortillas filled with grilled chicken, melted cheese, corn and pico de gallo. Crema and hot sauce on the side.	<b>\$14.95</b>
<b>FINGER TACOS</b> Crispy finger size taquitos with chicken and beef. Served with crema and queso fresco on top. Avocado salsa on the side.	<b>\$13.95</b>
<b>COCKTAIL DE CAMARÓN</b> Enjoy our traditional refreshing shrimp cocktail made with precooked shrimp served on a cold tomato and baby clam juice sauce with diced onion, cilantro, avocado and a hint of lime juice.	<b>\$18.95</b>
<b>EMPANADAS</b> Handmade flour dough patties filled with shredded chicken or ground beef and cheese. Topped with crema. Avocado sauce on the side.	<b>\$12.95</b>

## Sopas

<b>SOPA DE POLLO</b> Mexican style chicken soup garnished with onions and cilantro.	<b>\$6.95</b>
<b>SOPA DE TORTILLA</b> Chicken soup with rice, shredded chicken and a touch of chipotle sauce. Garnished with tortilla strips, onions, cilantro.	<b>\$7.95</b>
<b>CREMA DE FRIJOL</b> Creamy blended pinto beans well seasoned with onion, roasted garlic and a touch of chipotle sauce. Topped with crema, queso fresco and tortilla strips.	<b>\$6.95</b>
<b>SOPA DE MARISCOS</b> Fresh tilapia, shrimp, mussels, and baby clams simmered on a seafood broth with vegetables and fresh herbs.	<b>\$18.95</b>
<b>BLACK BEAN AND PORK CHILI</b> Braised carnitas style pork, peppers, onions and black beans simmered in a green chili sauce. Melted cheese. Garnished with diced onion and cilantro.	<b>\$9.95</b>

## Ensaladas

<b>SALAD BOWL (Low-carb Friendly)</b> Shredded iceberg lettuce, refried beans, shredded cheese, diced tomatoes, ranchera sauce, crema and guacamole. <b>Vegetables +\$3.00   Shredded Chicken or Ground Beef +\$3.00 Grilled or Blackened Chicken +\$4.00   Grilled Steak +\$6.00   Garlic Shrimp +\$6.00</b>	<b>\$12.95</b>
<b>EL PATRÓN SALAD</b> Mixed field greens, diced red peppers, cucumbers, scallions, tomatoes, roasted corn. Tossed in champagne dressing, topped with queso fresco. <b>Grilled Chicken +\$4.00   Grilled Steak +\$6.00   Garlic Shrimp +\$6.00</b>	<b>\$11.95</b>
<b>DON BIGOTE RICE BOWL</b> Spicy rice, black beans, field greens, fresh made Pico de Gallo and avocado slices. <b>Vegetables +\$3.00   Grilled or Blackened Chicken +\$4.00 Grilled Steak +\$6.00   Garlic Shrimp +\$6.00</b>	<b>\$13.95</b>

## Clásicos

<b>ENCHILADAS BANDERA</b> Three rolls of soft corn tortillas filled one with cheese, one with shredded chicken and one with ground beef. Topped with all three different sauces or just pick one, melted cheese and crema on top. Accompanied with rice and beans.	<b>\$18.95</b>
<b>ENCHILADAS SINALOENSES</b> Three soft corn tortillas filled with chorizo sauteed with diced potato, onion and spices. Topped with our deliciosa guajillo chile sauce, lettuce, crema and queso fresco.	<b>\$19.95</b>
<b>ENCHILADAS</b> Three rolls of soft corn tortillas filled with your choice of melted cheese, beef or chicken all cooking and seasoning homemade style using traditional spices, topped with your choice of red, green tomatillo or our traditional mole sauce, topped with melted cheese. Accompanied with rice and beans on the side.	<b>\$17.95</b>
<b>ENCHILADAS TEJANAS</b> Three soft corn tortillas rolled and stuffed with our famous tender bbq brisket topped with La Frontera cheese dip, melted cheese, crema and fresh diced jalapeño. Rice and black beans.	<b>\$19.95</b>
<b>ENFRIJOLADAS</b> Three soft corn tortillas soaked in our chef's favorite pinto bean sauce filled with shredded chicken. Topped with crema, queso fresco, raw onion and sliced avocado. Rice on the side.	<b>\$17.95</b>
<b>CHIMICHANGAS</b> Rolled crisp flour tortillas with cheese. Topped with crema, diced onion and cilantro. Rice and beans on the side. <b>Vegetables \$15.95   Shredded Chicken \$17.95   Pork with Green Sauce \$17.95 Shredded Beef \$18.95   Chorizo \$19.95   Shrimp \$20.95</b>	<b>\$17.95</b>
<b>BURRITOS</b> Two rolls of soft flour tortillas filled with refried beans and cheese. Topped with mild red sauce, melted cheese and sour cream, rice and beans on the side. <b>Bean and Cheese \$12.95   Vegetables \$15.95   Shredded Chicken \$17.95 Shredded or Ground Beef \$18.95   Chorizo \$19.95   Shrimp \$20.95</b>	<b>\$16.95</b>
<b>MAKE YOUR OWN TACO</b> Build your own crispy or soft taco with your choice of Ground beef or Shredded chicken, lettuce, diced tomatoes, shredded cheese and crema on the side. Rice and beans.	<b>\$16.95</b>
<b>FAJITAS</b> Enjoy our well seasoned roasted peppers and onions with your choice of meat served on a sizzling plate, accompanied with all the fixings on the side. Flour or corn soft tortillas, crema, guacamole, shredded cheese, hot sauce and rice and beans on the side: <b>Vegetables and Cheese \$17.95   Grilled Chicken \$20.95   Grilled Steak \$21.95 Smoked Brisket \$22.95   Shrimp \$22.95 Fajita San Luis \$23.95 (Grilled chicken, chorizo and melted cheese) Seafood \$26.95 (Fish, mussels, shrimp, baby clams in a light chipotle-wine and roasted garlic sauce)</b>	<b>\$16.95</b>

## Chef's Specialty

<b>POLLO AJILLO OR SHRIMP</b> Tender medallions of white chicken, sauteed in garlic, tomato and white wine sauce finished with a touch of butter. Served with rice and beans on the side. <b>Shrimp + \$4.00</b>	<b>\$18.95</b>
<b>POLLO CAMPESINO</b> Tender medallions of chicken cooked with Mexican zucchini, corn, tomatoes, onion, poblano peppers, roasted garlic and herbs topped with a touch of crema. White rice and beans on the side.	<b>\$20.95</b>
<b>ARROZ CON POLLO OR SHRIMP</b> Mexican style rice cooked with tender white chicken, onion, peppers, tomatoes, vegetables and spices. Black beans on the side. <b>Shrimp + \$4.00</b>	<b>\$18.95</b>
<b>MOLE POBLANO</b> This is our pride dish. Chicken medallions of white meat cooked in our traditional mole sauce, a unique flavor sauce made from scratch. Served with rice, beans and corn tortillas on the side.	<b>\$21.95</b>
<b>BURRO DON BIGOTE</b> Huge flour tortilla filled with sauteed peppers, onions, juicy steak tips, tomatoes, beans, a touch of ranchera sauce and cheese. Topped with our famous La Frontera cheese dip. White rice on the side. DELICIOSO!!!	<b>\$20.95</b>
<b>ARRACHERA*</b> Enjoy our Delicious steak marinated in our special chimichurri sauce, cooked to your liking served over grilled onions and topped with fresh pico de gallo. Spicy rice, black beans and soft corn tortillas on the side.	<b>\$22.95</b>
<b>COCHINITA PIBIL</b> Try this amazing dish representative of Yucatan Mexico. Tender chunks of juicy pork marinated in achiote, fresh orange juice and spices, wrapped in banana leaves and cooked slowly. Served with habanero-onion slaw, cilantro rice, beans and soft corn tortillas on the side.	<b>\$20.95</b>
<b>CHAMORRO MIXIOTE</b> Try this new addition to our menu. Pork shank is slow cooked in our deliciosa morita-tomatillo sauce and tender nopal wrapped on a maguery leaf. Served with cilantro rice and black beans. The real taste of traditional Mexican food!!!	<b>\$26.99</b>
<b>POBLANOS RELLENOS</b> Roasted poblano peppers stuffed with sauteed shrimp, peppers, onion, corn and zucchini. Topped with spicy black bean sauce and crema. Served with white rice.	<b>\$26.95</b>
<b>CAMARONES A LA DIABLA</b> Sauteed juicy shrimp in our Diablo - roasted garlic sauce with white wine and a touch of butter. Served with white rice and black beans.	<b>\$20.95</b>
<b>STEAK* OR CHICKEN RANCHERO</b> Your choice of steak or chicken sauteed with onions, tomatoes, fresh jalapenos and spices. Finished with a touch of mild sauce. Served on a hot skillet. Soft corn tortillas. Cilantro rice and refried beans on the side.	<b>\$22.99</b>
<b>CARNE ASADA*</b> Juicy steak cooked to your liking. Accompanied with a cheese enchilada topped with green chile sauce and chimichurri on the side. Spicy rice and beans.	<b>\$22.95</b>
<b>SEAFOOD CHIMI</b> Rolled crisp large flour tortilla filled with cheese, sautéed fish, shrimp and baby clams cooked in tomatoes and garlic wine sauce. Topped with crema and garnished with diced onion and cilantro. Spicy rice and black beans on the side.	<b>\$22.95</b>

ASK YOUR SERVER FOR OUR VEGAN AND VEGETARIAN OPTIONS!!!





# Don Bigote

## La Taqueria

Five small tacos with your choice of meat served on a soft corn tortilla with onion and cilantro, lime wedges, spicy and avocado sauce. Rice and beans on the side.

**SUADERO | PASTOR | CARNITAS | ASADA | CHORIZO**  
\$17.95

### TACO PLAZERO

Three soft corn tortillas with asada (steak), chorizo, nopales (cactus), sauteed with onions and fresh jalapeños. Rice and beans on the side.

### BLACKENED SHRIMP TACOS

Three soft flour tortillas with shave cabbage, shrimp sauteed with butter, wine, blackened spice and cajun aioli on top. Rice and beans on the side.

### BAJA FISH TACOS

Three soft flour tortillas with fried cod fish, shaved cabbage, chipotle-ranch aioli and fresh pico de gallo. Cilantro rice and black beans on the side.

### FISH TACOS

Three flour tortillas with shaved cabbage topped with mango salsa and cilantro-avocado cream. Rice and beans on the side.

### BIRRIA TACOS

Delicious tender shredded beef slowly cooked with Mexican dry peppers and spices served on a grilled blue corn tortilla and melted cheese. Served with onion and cilantro. Side of consommé for dipping. Rice and beans on the side.

## Sandwiches

### CLASSIC BURGER\*

Our 8 oz. Angus sirloin juicy burgers are made to your liking, served on a fresh brioche roll with lettuce, tomato and french fries on the side.

### CHEESEBURGER

### SMOKED BBQ BRISKET

Tender slow cooking smoke brisket tossed in our special ancho chile homemade bbq sauce topped with chipotle slaw over fresh brioche roll. French fries on the side.

## Las Tortas

Soft telera bread filled with beans, your choice of meat, tomato, raw onion, avocado, mayonnaise, jalapeño pickles and queso Oaxaca.

### MILANESA (Breaded Chicken)

### CARNITAS (Tender Braised Pork)

### CHORIZO (Mexican Sausage)

### HUEVO CON CHORIZO (Scrambled Eggs and Chorizo)

### SALCHICHA (Fried Hotdog)

### LA CUBANA (Milanesa, Carnitas, Chorizo, Huevo)

### PAMBAZO (Chorizo, Potatoes, Lettuce, Crema, and Salsa Verde)

## Sides

### SPICY OR CILANTRO RICE

### SPANISH RICE

### BLACK OR REFRIED BEANS

### RICE AND BEANS

### FRIES

### HOUSE SALAD

### CREMA

### GUACAMOLE

### MADUROS

### ESQUITES

## La Cantina

### MARGARITAS & DAIQUIRIS

Large +\$4.00 | Jumbo +\$8.00

Choice of lime, strawberry, raspberry, peach, mango, coconut, pineapple or piña colada. (On the rocks or Frozen +\$1.00)

### LA VIEJA

100% Blue agave tequila, Grand gala, Triple sec, fresh lime and lemon. Always on the rocks.

### LA FLACA

100% Blue agave tequila, fresh lime, organic agave nectar and a hint of distilled water. Always on the rocks.

### EL JEFE

Patrón silver, triple sec, Grand gala, fresh lime and a splash of orange juice.

### LA PICANTE

Espolón silver jalapeño infused tequila, triple sec, fresh lime juice. Tajín on the rim.

### SANGRIRITA

100% Blue agave, triple sec and fresh lime juice frozen margarita. Floating our delicious Don Bigote recipe of red wine sangria!!!

### MEXICAN CANDY

100% blue agave tequila, triple sec, fresh lime juice, frozen margarita, tamarindo pure. Chamoy and tajin on top.

### MINT CUCUMBER

Muddle fresh mint and cucumber shaken with 100% blue agave tequila, triple sec and fresh lime juice. Tajín on the rim.

### LA MANGONADA

Blue agave tequila, Triple sec, Fresh lime juice, mango purée. Chamoy and tajin. Frozen +\$1.00

### EL BULLDOG

This huge baby is made with a classic margarita and a coronita beer. MUCHO LOCO!!!

## Los muy Mexicanos

### JARRITO LOCO

Blue agave tequila, fresh lime, fresh orange, grapefruit juice and grapefruit soda. Chamoy and tajin on the rim.

### LA PALOMA

100% Sauza blue tequila, lime juice, grapefruit soda and a hint of salt. Salty rim.

### LA MEZCALITA

Chilled Tres conejos mezcal mixed with triple sec, lime and pineapple juice served over ice. Tajín on the rim.

### CHELADA

Salty rim cold glass with fresh lime juice and Modelo Especial beer.

### MICHELADA

The new way to drink beer with a delicious house michelada mix. Chamoy and tajin.

### EL CHARRO NEGRO

1800 Silver Tequila, fresh lime juice and Coca Cola garnished with lime wedge.

### EL MOJITO

Muddled fresh mint and lime wedges, Silver rum, simple syrup. Topped with sparkling water.

### FLAVOR MOJITO

Strawberry, Raspberry, Peach, pineapple, piña colada, passion fruit or Mango.

### CARAJILLO

Delicious drink made with 43 liquor and espresso coffee served over ice.

## Los Martinis

### HORCHATA

Stoli vanilla, Fireball, Rumchata and vanilla ice cream.

### ESPRESSO

Stoli vanilla, Tia Maria, Kalhúa and Espresso coffee.

### FRENCH KISS

Raspberry vodka, Chambord, Sweet Vermouth and pineapple juice.

### POMEGRANATE

Absolut citron, Pomegranate juice, Pam and triple sec.

### MEXICAN SUNSET

100% blue agave tequila, triple sec, mango pure, pineapple juice and a touch of curacao!!

## Los Vinos

CHARDONNAY | PINOT GRIGIO | SAUVIGNON BLANC

PINOT NOIR | MERLOT | CABERNET

\$9.00 (By the Glass)

RED SANGRIA OR WHITE

\$10.00 (By the Glass)

## Beers

### DOMESTIC BY THE BOTTLE

Coors Light, Miller Lite, Bud Light, Budweiser, Michelob Ultra, Heineken

### MEXICAN BY THE BOTTLE

Corona, Corona Light, Pacifico, Tecate, Victoria, Modelo Especial, Negra Modelo

ASK YOUR SERVER FOR OUR DRAFT SELECTION!!!

## Children's Menu

Children's Under 12

\$8.95

### TACO

Crispy or soft tortilla with your choice of chicken or beef.

### ENCHILADA

Soft corn tortilla filled with chicken, beef or cheese.

### BURRITO

Soft flour tortilla stuffed with your choice of chicken or beef. Mild sauce on top.

### QUESADILLA

Flour tortilla with melted cheese. Chicken or Beef.

### CHEESE NACHOS

Crispy corn tortilla triangles. Topped with melted cheese.

MACARONI AND CHEESE | HAMBURGER | CHEESEBURGER

CHICKEN FINGERS | HOTDOG | GRILLED CHEESE

All kid meals are served with your choice of one of the following sides.

(Veggies, Rice, Beans, Fries)

12OZ. ALL NATURAL FRUIT SLUSHIES

\$5.75

Strawberry | Peach-Raspberry | Mango |

Passion fruit | Piña Colada



Menu items may contain or come into contact with **WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.** Please inform your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.