

EL LIMÓN

BAR & GRILL

You love Mexican food so you have come to the right place.

We appreciate your business

Phone : (512) 948-7537

Address: 905 N Austin Ave,
Georgetown, TX 78626

Open Daily

Now opening our second location

Adding

Full bar Menu

Vegan Options

Full coffee bar

Indoor Seating

Lunch Options

Breakfast Options

Fresh seafood dishes

Tex-Mex

Executive Chef

Open 7 days a week

Monday –Thursday 7:30PM—11PM

Friday and Saturday 7:30PM—11PM

Sunday 7:30 AM—9PM

Adding new plates and appetizers for all the family

1313 Williams Dr, building 3, Suite TBD, Georgetown, Texas 78628

TACOS

SERVED WITH ONION, CILANTRO AND LIME

CHORIZO MEXICAN (MILD)	\$3.75
NOPALES CACTUS.....	\$3.75
POLLO CHICKEN	\$3.75
CARNE ASADA GRILLED THIN STEAK.....	\$3.75
AL PASTOR SEASONED PORK	\$3.75
CARNITAS SHREDDED PORK.....	\$3.75
TRIPA TRIPE	\$3.75
BARBACOA	\$3.75
LENGUA TONGUE	\$3.75
CABEZA DE PUERCO PORK HEAD.....	\$3.75
CABEZA DE RES BEEF HEAD	\$3.75
BIRRIA TACOS WITH CONSOME.....	\$3.75
VEGETARIANO VEGGIES.....	\$3.75

ADD ON

Cheese .80¢	Avocado .55 ¢	Pico .80¢	Guacamole .99¢
Beans .80¢	Eggs .80¢	Lettuce .80¢	
Rice .80¢	Grilled onions .80¢	Tomatoes .80¢	

SOPE

THICK HANDMADE CORN TORTILLA TOPPED WITH BEANS, LETTUCE, FRESCO CHEESE, GUACAMOLE AND SOUR CREAM

CHORIZO MEXICAN (MILD)	\$6.75
NOPALES CACTUS.....	\$6.75
POLLO CHICKEN	\$6.75
CARNE ASADA GRILLED THIN STEAK.....	\$6.75
AL PASTOR SEASONED PORK	\$6.75
CARNITAS SHREDDED PORK.....	\$6.75
TRIPA TRIPE	\$8.75
BARBACOA	\$6.75
LENGUA TONGUE	\$6.75
CABEZA DE PUERCO PORK HEAD.....	\$6.75
CABEZA DE RES BEEF HEAD	\$6.75
BIRRIA TACOS WITH CONSOME.....	\$6.75

HUARACHE

LONG THICK HANDMADE CORN TORTILLA TOPPED WITH BEANS, LETTUCE, MELTED

CHORIZO MEXICAN (MILD)	\$6.75
POLLO CHICKEN	\$6.75
CARNE ASADA GRILLED THIN STEAK.....	\$6.75
AL PASTOR SEASONED PORK	\$6.75
CARNITAS SHREDDED PORK.....	\$6.75
TRIPA TRIPE	\$8.75
BARBACOA	\$6.75
LENGUA TONGUE	\$6.75
CABEZA DE PUERCO PORK HEAD.....	\$6.75
CABEZA DE RES BEEF HEAD	\$6.75
BIRRIA TACOS WITH CONSOME.....	\$6.75



TOSTADAS

CHORIZO MEXICAN (MILD)	\$7.75
NOPALES CACTUS.....	\$7.75
POLLO CHICKEN	\$7.75
CARNE ASADA GRILLED THIN STEAK.....	\$7.75
AL PASTOR SEASONED PORK	\$7.75
CARNITAS SHREDDED PORK.....	\$7.75
TRIPA TRIPE	\$7.75
BARBACOA	\$7.75
LENGUA TONGUE	\$7.75
CABEZA DE PUERCO PORK HEAD.....	\$7.75
CABEZA DE RES BEEF HEAD	\$7.75
BIRRIA TACOS WITH CONSOME.....	\$7.75

TORTAS

FRENCH BREAD FILLED WITH BEANS, LET-

CHORIZO MEXICAN (MILD)	\$10.75
POLLO CHICKEN	\$10.75
CARNE ASADA GRILLED THIN STEAK.....	\$10.75
AL PASTOR SEASONED PORK	\$10.75
CARNITAS SHREDDED PORK.....	\$10.75
BARBACOA	\$10.75
LENGUA TONGUE	\$10.75
CABEZA DE PUERCO PORK HEAD.....	\$10.75
HAM JAMON.....	\$10.75
TURKEY PAVO.....	\$10.75

GORDITAS

HANDMADE CORN TORTILLA FILLED WITH BEANS, LETTUCE, MELTED CHEESE

CHORIZO MEXICAN (MILD)	\$6.75
POLLO CHICKEN	\$6.75
CARNE ASADA GRILLED THIN STEAK.....	\$6.75
AL PASTOR SEASONED PORK	\$6.75
CARNITAS SHREDDED PORK.....	\$6.75
TRIPA TRIPE	\$8.75
BARBACOA	\$6.75
LENGUA TONGUE	\$6.75
CABEZA DE PUERCO PORK HEAD.....	\$6.75
CABEZA DE RES BEEF HEAD	\$6.75



QUESADILLAS

12 INCHES HAND MADE FLOUR TORTILLA

Quesadilla Shrimp.....\$11.99

Quesadilla, Monterrey Jack cheese, mushroom, corn, rajas
Served with rice, and beans, guacamole, sour cream.

Quesadilla Vegetarian.....\$11.99

Monterrey cheese, fill out spinach, tomatoes, onions,
Mushrooms, corn all cooked together and than melted with
Manchego cheese, with a side of Queso Dip

Quesadilla Campechana.....\$12.99

Al Pastor Meat with pineapple slices, and Beef Fajita
All melted with Manchego cheese, grilled onions and fresh
cilantro.

Chile Relleno Quesadilla14.99

Roasted chile peppers stuffed with cheese, dipped in egg batter,
and fried fill out with Oaxaca Cheese.

Quesadilla Classica.....\$12.99

Melted cheese, and meat of your choice.
Served with rice, and beans, guacamole, sour cream, lettuce, to-
matoes.

Quesadilla Squash\$12.99

Calavacita, mushrooms, corn, grilled onions, and
rajas, with Manchego Cheese.



BURRITOS

Burrito filled with beans and mixed cheese.
Served with rice and guacamole salad.

Americano

Topped with chile con queso and mixed cheese\$11.99

Ground Beef

Topped with chili gravy and mixed cheese...\$12.99

Shredded Chicken

Topped with tomatillo sauce and Monterrey Jack-
cheese.....\$12.99

Smoked Beef Brisket

Topped with chipotle sauce and Jack cheese. \$15.99

Beef Fajita or Chicken Fajita

Topped with chili gravy and mixed cheese.....\$14.99

*"Substitute or add chile con queso for sauce.\$1.5
(Chicken Fajita topped with tomatillo sauce)

Steak Burritos

A flour tortilla stuffed with grilled steak and jack
cheese, topped with Hatch Green Chile (hot)
Sauce. Served with Mexican rice and refried
beans.....\$13.99

Campechano Burrito

Three different types, Al pastor, chicken fajita,
Beef Fajita. Monterrey jack Cheese, topped
with queso Sauce.....\$14.99

Carne Guisada Burrito

Large flour tortilla stuffed with carne guisada,
cheese and refried beans. Topped with chile con
queso and jalapeños. Served with rice and
guacamole.....\$13.99

ENSALADAS – SOPAS

Sopa De Tortilla

Homemade chicken broth with roasted chicken, corn,
green chiles, tomatoes and cilantro, topped with cheese
and diced avocado. Served with tortilla strips and a flour
tortilla on the side.\$12.99

Pork Pozole Verde

Pozole can be seasoned with shredded lettuce, cabbage,
chili peppers, onion, garlic, radishes, avocado, salsa, or
limes.\$12.99

Menudo

Beef intestine soup, served with onion, cilantro and lime,
serrano and tortillas.....\$9.99

Caldo de Pollo

serve this chicken vegetable soup with warm corn tortillas and
a side of rice.

Guacamole salad

Romaine lettuce, tomatoes, pico de gallo, Cotija cheese,
lime juice, guacamole fresh made.....\$12.99

Macho Salad

Al Pastor meat with cabbage, tomatoes, jalapenos, pur-
ple onions, avocado, corn, cheddar cheese.....\$13.99

Mexican Taco Salad

This Mexican Salad, tortilla strips/chips roasted salted
pepitas, grilling the corn, spinach, mushrooms, grilled pep-
pers, cheese, pico de gallo and Chicken breast.....\$12.99

Grilled Salmon Salad.

Lettuce, pico de gallo, guacamole, sour cream, Manchego
Cheese, Corn and pepitas.....\$16.99



EL LIMÓN
BAR & GRILL

All orders come with complimentary Chips, Salsa Fresca.

ENCHILADAS

ALL PLATES SERVED WITH RICE, CHARRO OR REFRIED BEANS, LETTUCE AND TOMATOES.

San Pedro Enchiladas.....\$13.99
Seasoned ground beef, roasted chicken or cheese with your choice of Signature Sauce. Served with Mexican rice and refried beans.

Enchiladas San Luis Potosi
Three enchiladas dipping the tortillas in a guajillo chile sauce, and filled with Fresco Cheese, onions, and Molcajete sauce.....\$13.99

Build your Enchilada plate
Filling cheese, ground beef, chicken, or steak, topped with our Chipotle sauce, Tomatillo\$14.99

Chicken Tinga Enchiladas.....\$13.99
choice of salsa verde, sour cream or authentic red

Chicken Suiza Enchiladas
Sour cream, avocado, tomatillo sauce.....\$13.99

Enchiladas Beef
Chile con carne & cheese\$11.99

Guisada Enchiladas.
Carne guisada enchiladas, and Manchego cheese.....\$13.99

Enchiladas Mole Sauce
Chicken enchiladas with mole sauce, onions, and cotija cheese.....\$13.99

Seafood Enchiladas
with shrimp, tilapia and avocado in a cream sauce.....\$14.99

CHANGAS

Ground Beef
Topped with chili gravy and mixed cheese...
\$12.99

Shredded Chicken
Topped with tomatillo sauce and Jack
cheese.....12.99

Smoked Beef Brisket
Topped with chipotle sauce and Jack cheese.15.99

Beef Fajita or Chicken Fajita
Topped with chili gravy and mixed cheese.14.99
**Substitute or add chile con queso for sauce.1.5
(Chicken Fajita topped with tomatillo sauce)



FAJITAS

Beef Fajitas
Guacamole, pico de gallo, rice, frijoles a la charra & fresh flour tortillas\$23.99

Chicken Fajita
Guacamole, pico de gallo, rice, frijoles a la charra & fresh flour tortillas.....\$23.99

Beef & Chicken Fajita
guacamole, pico de gallo, rice, frijoles a la charra & fresh flour tortillas.....\$27.99

Beef Fajita, Jalapeño Cheese & Shrimp Diablo
guacamole, pico de gallo, rice, frijoles a la charra & fresh flour tortillas.....\$27.99

Shrimp Fajitas
guacamole, pico de gallo, rice, frijoles a la charra & fresh flour tortillas.....\$23.99

Ribs.....\$29.99
half-rack pork ribs with choice of fajita, guacamole & pico de gallo

Half Chicken Meal.....\$21.99
Served with charro beans, rice, whole onion, tortillas, and sauce.

SPECIALTIES

All Plates Speciales are served with rice, a choice of beans and guacamole salad. Top with Jack cheese for 2

Chile Colorado
Your choice of meat (cubed pork, beef fajita, or chicken fajita) served in a medium spicy red chile sauce.\$15.49
Available with spicy ranchero or spicy verde sauce

Javier's Plate
Small diced skirt steak or grilled chicken breast sauteed with onion, tomatoes, jalapeño pepper, mushrooms and zucchini.\$15.49

Carne Asada
Whole grilled skirt steak served with grilled onions.15.49

Carne Guisada
Beef cubes stewed with carrots, onions, and tomatoes in a brown gravy.15.49

Barbacoa Plate
Tender slow cooked barbacoa.\$15.49

Carnitas Plate
Tasty Seared cubed pork.\$ 15.49

Steak a La Plancha
Charbroiled beef fajita steak stuffed with Monterrey Jack Cheese, bacon and mushrooms lightly fried and topped with chile con queso. Served over a bed of rice with charro beans, pico de gallo and guacamole....\$19.99

Chicken Breast
Chicken breast stuffed with Monterrey Jack Cheese, bacon and mushrooms, lightly fried and mushrooms, lightly\$15.99

Combo plate Enchilada Chile Relleno
Served with rice and beans, lettuce, sour cream, Fill with chicken, ground beef or cheese. . \$16.99

Crispy Tacos
Three ground beef or shredded chicken crispy tacos stuffed with lettuce, tomatoes and cheese.\$11.99

➤ APPETIZERS ➤

- Chile Compuesto.....\$6.99
- Guacamole.....\$8.99
Home-made guacamole made from fresh avocados.
- Nachos.....\$8.99
Bean and cheese nachos topped with guacamole, sour cream and lettuce. Ground beef, chicken Fajita, and beef Fajita, Al Pastor.
- Add any meat for.....\$3.99
- Queso.....\$7.25
Our melted cheese dip mixed with jalapenos, onion, & tomatoes. Add seasoned ground beef, guacamole and pico \$3.99
- Queso Compuesto.....\$8.25
Queso with ground beef, guacamole and pico de gallo.
- *Ceviche.....\$9.99
Marinated fish in a light lemon citrus. Mix with pico de Gallo and avocado served with tostadas.
- *Shrimp Cocktail chico - Small Cocktail.....\$11.99
- *Shrimp Cocktail grande - Large Cocktail\$15.99
- *Campechano Cocktail - Small Cocktail.....\$12.99
- *Campechano Cocktail - Large Cocktail.....\$15.50

➤ LOS UNICON ➤

- Lobster Tail
- Asparagus and white rice, butter.\$19.99
- Shrimp Diablo
Smoked bacon, Swiss Cheese, roasted jalapeño remoulade.....\$16.99
- Crispy Calamari
Garlic aioli, salsa Verde, lemon...\$19.99
- Fried oyster
Freshly fried with remoulade dipping sauce...\$20.55
- Shrimp and grits
Jalapeno Cheese grits, tomatoed, smoked bacon bits, Grilled French Bread, Sunnyside up egg.
- Trout and Shrimp
4oz. Trout Pine nut crusted, blackened shrimp, rice, and vegetables, lemon butter and tortillas.
- Trio molcajete
Nopales, jalapeno, homemade sauce, shrimp, beef fajita, Lobster Tail, tortillas....\$27.99



➤ SEAFOOD ➤

- Shrimp Enchiladas
shrimp enchiladas served with creamy poblano sauce. \$14.99
- Shrimp Relleno
Served with creamy poblano sauce \$15.99
- Fish Tacos (Corn or flour tortilla)
Grilled or fried tilapia served with a creamy poblano sauce and sliced avocados
- Camarón Especial
Shrimp sautéed with onions, tomatoes, mushrooms, and poblano peppers. Topped with melted Monterey jack cheese. \$17.49
Add diablo sauce for \$1.5
- Grilled Shrimp Tacos
Grilled shrimp served with a creamy poblano sauce and sliced avocados.\$14.99
- Pescado Especial
Pan-Seared Tilapia filet topped with sauteed onions, tomatoes, mushrooms, and poblano peppers. looped with melted Monterey Jack cheese. 17.49 Add Diablo sauce for\$1.5
- Pelliscadas
Shrimp and jalapeño pepper strips wrapped with bacon and than deep fried. Topped with Monterrey Jack Cheese and served with diablo sauce on the side.
.....Six \$14.49 Eight \$17.49
- San pedro Especial
Your choice of pan seared tilapia filet or eight sauteed shrimp topped with sauteed diced tomatoes, onions, jalapeño peppers, red bell peppers, and corn..... \$12.99
- Breaded chicken
Milaneza, served with rice, beans, avocado, lettuce and pico de Gallo.....\$14.99
- Carne Asada Tampiqueña
Charbroiled steak served with cheese, chicken or beef enchilada, guacamole, pico de gallo, sour cream, rice, refried beans.....\$18.99
- Carnitas
Tender pork tips served with green tomatillo sauce, rice, beans, avocado sliced and pico de gallo.....\$16.99
- Mole Poblano
Boneless chicken simmered in our rich mole sauce. Served with rice.....\$16.99
- Pechuga Encebollada
Grilled chicken breast topped with grilled onions and Breaded chicken cheese. Served with rice, charro beans, pico de Gallo and guacamole.....\$16.99
- Pollo Tequila
Charbroiled chicken breast marinated with tequila and topped with pico de gallo, avocado and Monterrey Jack Cheese.....\$17.99
- Shrimp and Fajita
Grilled chicken breast topped with grilled onions and Monterey Jack Cheese. Served with rice, charro beans, pico de Gallo, guacamole, tortillas.....\$26.99

➤TEX-MEX➤

Wings

Served with celery and ranch dressing. (five) 8.99
(seven) 11.49 (nine) 13.49

Street Tacos (4)

Beef or chicken fajita inside double wrapped corn tortilla tacos.
Served with cilantro, onion, and creamy jalapeño sauce. \$13.49

Stuffed Jalapeños

Fresh jalapeño stuffed with mixed cheese, hand breaded, and deep fried. Served with jalapeño ranch. (four) 8.99 (six) \$10.99

Pastor Pancho Nachos

Tostadas with beans, pastor pork, pineapple & cheese, with guacamol, sour cream & jalapenos. Available with fajita beef, chicken or brisket....\$13.99

Burger

Made with half a pound of angus meat, American Cheese, lettuce, tomatoes and onions, served with fries. \$14.99

Chicken Tenders 3 pz with chile con queso...\$12.99

Green Chile Queso Fries...\$7.99

French fries with queso Sauce..\$8.99

Good Idea

Nachos | quesadilla | mini Tacos | Queso Dip..\$13.99

Sweet and Spicy Ribs for sharing

Grilled with arbol chile glaze14.99

➤DESSERTS➤

Tres Leches Cake.....\$6.99

Cake made with three milks topped with strawberries and cinnamon power.

Sopapillas...\$6.99

Light pastries dusted with cinnamon & powdered sugar, drizzled with honey

Cheese cake..\$6.99

Chocolate Mousse cake..\$8.99

Served with ice cream.

Fried ice Cream...\$7.99

Flan...\$4.99

Choco Flan..\$5.99

Churros filled with Caramel...\$8.99

A basket of our cinnamon sugar churro bites, served with caramel dipping sauce.

Bowl of vanilla ice-cream...\$6.99

➤BEVERAGES➤

Milk	\$3.50	Pepsi	\$3.50
Orange juice.....	\$3.50	Lemonade	\$3.50
Apple Juice	\$3.50	DR Pepper	\$3.50
Horchata	\$3.50	MUG Moment	\$3.50
Topo Chico	\$3.50	Mexican Coke.....	\$3.50
Stubborn	\$3.50	Horchata water.....	\$3.50
Crush Orange	\$3.50	Watermelon water.	\$3.50
Sweet Tea	\$3.50	Hot chocolate.....	\$3.50
Unsweet tea.....	\$3.50	Bottle water.....	\$3.50

DAILY LUNCH SPECIALS

From 11am - 3pm \$13.99 No substitutions please. Thank you

Monday: Chile Relleno

Chicken, ground beef or cheese, served with rice, beans & tortillas.

Tuesday: Bistec a la Mexicana

Mexican style steak served with rice, beans and tortillas.

Tuesday: Pechuga la Crema

Chicken breast topped with our special sour cream, mushrooms, corn and poblano peppers. served with rice and vegetables

Wednesday: Cochinita Pibil

Yucatán-Style Barbecued Pork , served with rice, pickle onions and tortillas.

Thursday: Breaded Chicken Breast

Served with salad, rice and French fries.

Friday: Carne Guisada

Stewed beef served with rice, beans an tortillas.

Friday: Beef Fajitas

➤RELLENOS➤

Cheese Relleno

With Ranchero sauce 14.49

Shredded Chicken Relleno

with Tomatillo Sauce. 14.49

Ground Beef Relleno

with Chipotle Sauce. 14.49

Beef Brisket Relleno

with Chipotle Sauce. 17.49

Chicken or Beer Fajita Relleno

With Chile Con Queso
(Served with guacamole salad). 16.49

➤KIDS MENU➤

Served only to kids 12 and under

Crispy Taco Plate

Rice, beans, crispy taco with ground beef taco, with cheese..\$9.99

Mini Quesadilla

Chicken fajita with Monterrey Jack Cheese, beans and rice..\$9.99

Hamburger

A toasted bun with mayo, pickles, lettuce, tomato, and onion.
Served with French Fries.\$11.49

Chicken Tenders

Three piece with fries.....\$9.99

Bean And Cheese Nachos.....\$7.99

Add meat +3.99



Kids plate One Enchilada

Made with ground beef or chicken or cheese, Rice, beans,

➤SPECIALTY ESPRESSO DRINKS➤

Cappuccino \$4	Double Espresso \$4	Americano \$4	Add Flavor \$2.5
Latte \$4	Cortado \$4	Mocha \$4.5	Extra espresso \$1.5

Catering and Delivery available for any occasion



BREAKFAST

Served from 7:30am - 1PM

Steel –Cut Oatmeal

Made to order with berries, fresh sliced banana, pecans, low-fat milk, brown sugar and a freshly baked muffin of the day....\$10.99

Avocado Toast

Our thick-cut whole grain artisan toast, fresh smashed avocado, EVOO, lemon and Maldon sea salt with two basted cage-free eggs.\$13.99

Amanecer Granola Bowl

Non-fat vanilla Greek yogurt layered with fresh, seasonal fruit and our house-made granola with almonds. Served with a freshly baked muffin of the day.\$13.99

The Traditional Breakfast

Two eggs any style with your choice of bacon, smoked ham, chicken sausage patties, turkey or pork sausage links. Served with our whole grain toast, potatoes. Substitute gluten-free toast....\$13.99

Eggs Benedict

topped with a slice or two of Canadian bacon, two poached egg, and hollandaise sauce., fruit and toast...\$13.99

Limon Chichanga

Whipped eggs with spicy, chicken breast, chorizo, green chiles, Cheddar and Monterey Jack, onions and avocado rolled in a flour tortilla, Topped with Spicy sauce and all-natural sour cream. Served with potatoes....\$11.99

Pancakes One \$6.99 Two..\$9.99

Original buttermilk	Chocolate Chip	Banana
Mexican Tres Leches	Lemon Ricotta	Blueberry

French Toast Bites

Baguette, Salted Whipped Butter, Maple Syrup, Fresh Ber-



SPECIALTY ESPRESSO DRINKS



Cappuccino \$4	Double Espresso \$4	Americano \$4	Add Flavor \$2.5
Latte \$4	Cortado \$4	Mocha \$4.5	Extra espresso \$1.5



BEVERAGES



Milk	\$3.50	Pepsi	\$3.50
Orange juice.....	\$3.50	Lemonade	\$3.50
Apple Juice	\$3.50	DR Pepper	\$3.50
Horchata	\$3.50	MUG Moment	\$3.50
Topo Chico	\$3.50	Mexican Coke.....	\$3.50
Stubborn	\$3.50	Horchata water.....	\$3.50
Crush Orange	\$3.50	Watermelon water.	\$3.50
Sweet Tea	\$3.50	Hot chocolate.....	\$3.50
Unsweet tea.....	\$3.50	Bottle water.....	\$3.50



TACO ADDITIONS



.99¢

Chorizo	Tomatoes	Beans
Bacon	Jalapeños	Eggs
Sausage	Cheese	Potatoes
Ham	Onions	Tomatoes



EL LIMÓN

BAR & GRILL

Smoked Carnitas Tacos

2 smoked braised pork tacos in a roasted poblano green sauce, with sour cream, shredded cabbage & cheese.....\$10.99

Breakfast Taco Plate

2 Egg Tacos & Your Choice Of Two Item, Potato, Beans, Bacon, Sausage Or Cheese.....\$13.99

Cowboy Taco Plate

2 Scrambled egg Tacos with grilled beef fajita or brisket, grilled onions & cheese...\$11.99

Smoked Carnitas Tacos

2 smoked braised pork tacos in a roasted poblano green sauce, with sour cream, shredded cabbage and cheese....\$11.99

The Southwest Omelet

Omelet filled with spinach, tomatoes, onions, mushrooms, Cheddar / Jack cheese blend, and chicken fajita. Topped with avocado slices. Served with freshly baked toast..\$11.99

El Jardin

An egg white omelet filled with spinach, tomatoes, mushrooms, and onions. Served with freshly baked toast.....\$10.50

The Protein Pack

Omelet filled with beef Fajita, sautéed spinach, mushrooms, onions, tomatoes, and a Cheddar / Jack cheese blend. Served with beans.....\$10.95

Huevos Divorciados

Two over easy eggs “separated” by their salsas; each egg on top of a warm corn tortilla, one is topped with a fiery ranchera sauce, the other with a jealous verde sauce, topped with cheese..\$10.95

Chilaquiles | \$7.99

Fried tortilla strips topped with cheese. Served with eggs green or red sauce. only



EL LIMON ORIGINALS



The following plates Served with two sides
Beans potatoes, or Rice Your Choice Of Flour Or Corn Tortilla

Migas Taco Plate

2 Scrambled egg Tacos, mixed with tomatoes, onions, peppers, cheese and corn tortillas strips...\$11.99
Add Bacon or Sausage \$2.55

Húevos con Chorizo

Our grilled Mexican chorizo scrambled with 2 eggs. ...\$10.99

Huevos a la Mexicana | \$7.99

Tomatoes, onions and serrano peppers.

Húevos con Tocino

Two eggs any style with bacon...\$7.99

Huevos Rancheros

Topped with ranchero sauce....\$12.99

Breakfast classic

Pancakes, (2) Bacon strips,(2) Eggs any style....\$13.99

Mexican Omelet

Filled with sautéed tomatoes, serrano, onions ...\$12.99
With bacon, ham or sausage, add cheese \$1.99



BREAKFAST TACOS



\$4.50
Your Choice Of Flour Or Corn Tortilla

Eggs and beans	Sausage and egg	Migas Taco	\$1.80
Chorizo and potatoes	Ham and egg	Bean and cheese	
Chorizo and egg	Bacon and egg	Potatoes and egg	



* CONSUMING RAW OR UNCOOKED MEATS,POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

COCKTAILS

El Grandote

On The Rocks Or Frozen
Strawberry, Peach, Mango, Rasperry, Pomegranate & Sangria...\$13.99

Skinny Rita

Blanco Tequila, Lime Juice, Agave Nectar, Soda. On The Rocks...\$13.99

La Coronita Rita

Our Frozen House Lime Margarita With An Upside Down Beer In It.
Between A 7 oz Coronita for Or A 7 Oz Dos Equis Lager..\$13.99

Elmer Top Shelf Rita

Blanco Tequila Blended With Patron Citronge, Agave And Fresh Lime Juice.....\$13.99

Mexican Martini

Our House Mexican Martini Shaken With Olive Juice And Fresh Lime Juice. Served In A Shaker With Two Olives.....\$13.99

Elmer Top Shelf Mexican Martini

Mexico's Finest 100% Agave Tequila Blanco Tequila, Shaken With Patron Citronge, Olive Juice And Fresh Lime Juice. Served In A Shaker With Two Olives.....\$14.99

Limon Hornitos Martini

Hornitos Reposado Tequila Shaken With Patron Citronge, Olive Juice and Fresh Lime Juice. Served In A Shaker With Two Olives..\$14.99

PALOMA

Altos Tequila, Freshly Squeezed Lime Juice and Grapefruit Soda.\$10.99

PALOMA PIÑA AVAILABLE\$11.99

CUCUMBER SPICE

Espolón Tequila, Cointreau, St. Germain, Freshly Squeezed Lime Juice and Fresh Cucumber and Jalapeño.....\$12.99

VAMPIRO

Espolón Tequila, Freshly Squeezed Lime Juice, Sangrita, Grapefruit Soda.....\$12.99

CANTARITO LOCO \$12.99

Altos Silver, Freshly Squeezed Orange Juice, Grapefruit Juice, Lime Juice and Grapefruit soda...\$12.99

CAZUELA

El Jimador Tequila, Don Q Rum and Presidente Brandy with Freshly Squeezed Orange Juice, Grapefruit Juice, Lime Juice and Grapefruit Soda and Fresh Fruit...\$13.99

CHAMOY MANGO RITA

Made with Our House Margarita and Mango Purée, a Splash of Sweet and Sour, Chamoy\$14.99 and a Chile Rim....\$12.99

WHISKY Jameson | Jack Daniel's |TX Whiskey Crown Royal| Makers Mark | Knob Creek Bulleit Bourbon | Wild Turkey |Jim Beam Fireball | Dewar's | Red Label |Black Label Segrams. \$10.95

BEERS BOTTLE AND CAN

Bud - Bud Light - Miller Lite - Coors Light - Lone Star - Lone Star (Tall Boy) PBR (Tall Boy) - Corona - Corona Light - Tecate - Modelo Especial -Dos Equis XX Lager - Bohemia - Pacifico - Negra Modelo - Fireman's #4 - Dos Draft: Equis Lager-Modelo Especial- Ultra

WOODBIDGE BY THE GLASS 5

Cabernet - Chardonnay - Merlot—White Zinfandel

TEQUILAS

Tequilas	Silver	Reposado	Añejo
Avion	\$14.99	\$15.99	---
Cazadores	\$10.99	\$12.99	---
Casamigos	\$10.95	\$13.95	\$14.95
Don julio	\$11.95	\$12.95	\$14.95
Espolon	\$9.95	\$12.95	\$14.95
Herradura	\$10.95	\$12.95	\$14.95
Hornitos	\$10.95	\$12.95	\$14.95
Jimador	\$10.95	\$12.95	\$14.95
Maestro Dobei	\$10.95	\$13.95	\$14.95
Milagro	\$11.95	\$13.95	\$14.95
Patron	\$11.95	\$13.95	\$14.95
Tres generaciones	\$10.95	\$12.95	\$14.95

TOP SHELF MARGARITA

Herradura Reposado Tequila, Grand Marnier, Freshly Squeezed lime Juice, a splash of Sweet and Sour and Agave Nectar...\$13.99

SKINNY ORGANIC MARGARITA

Casa Noble Silver, Grand Marnier Rasperry Peach, Fresh Lime Juice, a Splash of Sweet and Sour and Agave Nectar....\$14.99

PRESIDENTE MARGARITA

Presidente Brandy, Reposado Tequila, Cointreau, a Splash of Sweet and Sour and Freshly Squeezed Lime Juice...\$11.99

ULTRA MARGARITA

Herradura Ultra, Cointreau, Grand Marnier, Sweet and Sour and Agave Nectar...\$14.99

WATERMELON MARGARITA

El Jimador Reposado Tequila, Cointreau, Freshly Squeezed Lime Juice, a Splash of Sweet and Sour, Agave Nectar and Fresh Watermelon juice.....\$12.99

MARGARITA PIÑA

1800 Reposado Tequila, Pineapple Juice, Freshly Squeezed Lime Juice, Club Soda, Chile Rim and Pineapple Wedge...\$10.99

STRAWBERRY JALAPEÑO MARGARITA

1800 Reposado Tequila, Freshly Squeezed Lime Juice, Agave Nectar, Fresh Strawberries, a Splash of Sweet and Sour and Jalepeño.....\$10.99

FROZEN MARGARITAS

Bottle Upside Down in Our House Frozen Margarita With bottle Beer..\$12.99 Korbelt Brut..\$12.99 Stella Rosa Mini \$14.99

BLUE MILAGRO MARGARITA

Milagro Silver tequila, Cointreau, freshly Squeezed lime juice, a Splash of Sweet and Sour and Blue Curacao...\$13.99

BLACK DIAMOND MARGARITA

Maestro Dobel Diamante Tequila, Cointreau, Freshly Squeezed Lime Juice, Orange Juice, a Splash of Sweet and Sour and Black Salt Rim.....\$13.99

ALTOS TALL MEXICAN MARTINI

Olmecca Altos Silver Tequila, Grand Marnier, Sweet and Sour, Olive Juice, Orange Juice and Freshly Squeezed Lime Juice.....24oz \$14.99

AVION MEXICAN MARTINI

Avión Silver Tequila, Grand Marnier, Sweet and Sour, Olive Juice, Orange Juice and Freshly Squeezed Lime Juice...20oz \$14.99

CUCUMBER MARTINI

ABSOLUT Vodka, Muddled Fresh Cucumber, Freshly Squeezed Lime Juice, Simple Syrup and a Splash of Cointreau..\$12.99

MOJITO

Don Q Crystal Rum, Freshly Squeezed Lime Juice, Muddled Mint, Sugar and Club Soda...\$12.99

PIÑA COLADA

Malibu Rum and Our House Piña Colada Mix..\$12.99

TEXAN BLOODY MARY

ABSOLUT Texas Vodka and Our House Bloody Mary Mix..\$8.99

MIMOSA

Orange, Watermelon, Pineapple, Strawberry ..\$7.99

SANGRIA

Our House Sangria is Made Fresh with Red Wine and Fresh Fruit...\$10.99

RITA FROZEN

Bottle Upside Down in Our House Frozen Margarita With bottle Beer..\$12.99 Korbelt Brut..\$12.99 Stella Rosa Mini \$14.99

DON JULIO RITA

Made with Our House Margarita and Mango Purée, a Splash of Sweet and Sour, Chamoy and a Chile Rim, It comes with a shoot of Don Julio...\$15.99