**Shrimp quesadilla** 13.99

and Jack cheese, Anaheim chile, fresh jalapeños, onions and tomato blended with Velveeta.

CHILE CON QUESO with totopos 10.29

guacamole on the side.

egg batter, fried and topped with salsa española and melted Jack cheese, four pickled jalapeños stuffed with shrimp and queso fresco, dipped in ENCURTIDOS (4) 13.99

tortillas.

Strips of roasted chile poblano sautéed with sliced tomatoes and onions, RAJAS DE CHILE POBLANO CON QUESO 12.99

A unique enchilada born in the state of San Luis Potosi, made of corn tortillas fresh daily.

Avocado, tomato, onion, serranos and cilantro — made signature.

House-made tortilla chips topped with refried beans and melted cheese, garnished with chives, sour cream, black olives, green onions and jalapeños — Substitutes make it NOT so KILLER!

Grilled chicken +5.99 Grilled tiger prawns +7.99

house vinaigrette

Artisan mixed greens tossed with diced grilled nopales, tomatoes, toasted mayo, and a hint of mustard. Served on artisan mixed greens, avocado slices and house-made tortillas.

Pechuga Poblana 19.99

Pork loin rubbed with achiote, vinegar, lime juice, orange juice, paprika and salt. Slow roasted, then shredded and simmered in the roasting juices. Served with black beans, rice of the day. Garnished with pickled red onion.

Fajita beef, 8 oz grilled chicken breast served atop a tangy, flavorful salsa de tomatico, garnished with nopalitos (cactus) and lime. Topped with melted Jack cheese. Served on a flour tortilla.

Grilled top sirloin tips topped with jalapeños, Washington yellow bell peppers, tomatoes and onions. Folded into a 10-inch flour tortilla.

One sour cream chicken entomatada topped with salsa española, a Taco a la Iguana, a beef flauta served with a side of guacamole.

One sour cream chicken enchiladita topped with salsa española, a Combo plate.

**Red Iguana**

One 10 oz choice New York steak, grilled and topped with sautéed onions, served with rice, beans and tortillas of your choice.

**Carnas Asada a la Tampiquena**

A traditional dish from the port of Tampico. A 10 oz choice New York steak, cheese enchiladita, refried beans, guacamole, and your choice of tortillas.

**Legs of Lamb**

A 10 oz choice New York steak, grilled and topped with sujuk (a spicy, richly flavored sausage), irresistible mix of golden brown hash browns, sauces, and vegetables, served with rice, beans and guacamole.

**Red Iguana Classics**

**Puntas de Filete a La Norteña**

Top sirloin tips sautéed with bacon, jalapeño strips, onions and fresh jalapeños, served atop our almond mole. Refried beans and tortillas complete this much loved dish.

**Cochinita Pibil**

Pork loin rubbed with achiote, vinegar, lime juice, orange juice, paprika and salt. Slow roasted, then shredded and simmered in the roasting juices. Served with black beans, rice of the day. Garnished with pickled red onion.

**Pejibaye Poblana**

An 8 oz grilled chicken breast served atop a tangy, flavorful salsa de tomatico, garnished with nopalitos (cactus) and lime. Topped with melted Jack cheese. Served on a flour tortilla.

**Encurtidos**

Three corn tortillas folded into triangles, filled with refried beans, topped with mole negro, sprinkled with a queso fresco and cotija blend then topped with pickled red onion.

**Gringas (2)**

Tender tips of carne asada, grilled with pineapple, sliced green, red and yellow bell peppers, tomatoes and onions. Folded into a 10-inch flour tortilla.

**Red Iguana Dinner Salad**

Artisan mixed greens tossed with diced grilled nopales, tomatoes, toasted pepitas, cotija cheese and your choice of ranch, caesar or house vinaigrette.

**Red Iguana Dinner Plates**

Artisan mixed greens tossed with diced grilled nopales, tomatoes, roasted pepitas, cotija cheese and your choice of ranch, caesar or house vinaigrette.

**Encuerado**

A 10 oz choice New York steak, grilled and topped with sujuk (a spicy, richly flavored sausage), irresistible mix of golden brown hash browns, sauces, and vegetables, served with rice, beans and guacamole.

**Carnas Asada a la Tampiquena**

A traditional dish from the port of Tampico. A 10 oz choice New York steak, cheese enchiladita, refried beans, guacamole, and your choice of tortillas.

**Stek a la Ranchera**

Divine short rib steak, grilled and finished in our special sauce of green chiles, fresh tomatoes and potatoes. Served with rice, beans and tortillas of your choice.

**Red Iguana Classics**

**Puntas de Filete a la Norteña**

Top sirloin tips sautéed with bacon, jalapeño strips, onions and fresh jalapeños, served atop our almond mole. Refried beans and tortillas complete this much loved dish.

**Cochinita Pibil**

Pork loin rubbed with achiote, vinegar, lime juice, orange juice, paprika and salt. Slow roasted, then shredded and simmered in the roasting juices. Served with black beans, rice of the day. Garnished with pickled red onion.

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**Encurtidos**

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**Gringas (2)**

Tender tips of carne asada, grilled with pineapple, sliced green, red and yellow bell peppers, tomatoes and onions. Folded into a 10-inch flour tortilla.

**Red Iguana Classics**

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**Encurtidos**

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**Gringas (2)**

Tender tips of carne asada, grilled with pineapple, sliced green, red and yellow bell peppers, tomatoes and onions. Folded into a 10-inch flour tortilla.
**THREE SCOOPS ICE CREAM**

- **vanilla**
- **chocolate**
- **strawberry**

Choice of light vanilla or rich chocolate cake soaked in a blend of condensed, evaporated, and 2% milk, served with seasonal berries and whipped cream.

**TRADITIONAL CARAMEL FLAN**
A Mexican custard served with seasonal berries and whipped cream.

**DESSERTS**

- **Traditional Caramel Flan**
- **Red Iguana Pan de Tres Leches**
- **Arroz Con Leche**
- **Mezcal Mole**
- **Fried Ice Cream**

**SIDE DISHES**

- **Fried Plantain**
- **French Fries**
- **Corn Tortillas**
- **Flour Tortillas**
- **Papadzules**

**SIDE DISHES**

- **TACOS DON RAMON**
- **RED IZUANA TRADITIONAL TACOS**
- **GUACAMOLE TACOS**
- **TACOS DE CARNE ASADA**
- **TACOS DE POLLO**
- **FLAUTAS**
- **TACOS DE HONGOS**
- **GUACAMOLE**
- **2 CARNE ASADA BURRITOS**
- **2 CHILE VERDE BURRITOS**
- **2 SHEERRED BEEF OR CHICKEN BURRITOS**
- **REFRITO PINTO BEAN AND CHEESE BURRITOS**
- **2 CHILE COLORADO BURRITOS**
- **BURRITOS AHOYADOS**
- **Guacamole**

**EXTRAORDINARY ENCHILADAS**

- **Red Iguana Traditional Enchiladas**
- **Enchiladas Suizas (Not Your Traditional Suiza)**
- **Enchiladas Verdes**
- **Enchiladas Amarillas**
- **Enchiladas Poblanas**
- **Mango Enchiladas**
- **Entomatadas (East Side)**
- **Enchiladas Rancheras**

**ENTERTAINING TACOS & BURRITOS**

- **TACOS DON RAMON**
- **RED IZUANA TRADITIONAL TACOS**
- **GUACAMOLE TACOS**
- **TACOS DE CARNE ASADA**
- **TACOS DE POLLO**
- **FLAUTAS**
- **TACOS DE HONGOS**
- **GUACAMOLE**

**EXTRAVAGANT TACOS & BURRITOS**

- **2 CARNE ASADA BURRITOS**
- **2 CHILE VERDE BURRITOS**
- **2 SHEERRED BEEF OR CHICKEN BURRITOS**
- **REFRITO PINTO BEAN AND CHEESE BURRITOS**
- **2 CHILE COLORADO BURRITOS**
- **BURRITOS AHOYADOS**

**DESSERTS**

- **TRADITIONAL CARAMEL FLAN**
- **Red Iguana Pan de Tres Leches**
- **Arroz Con Leche**
- **Mezcal Mole**
- **Fried Ice Cream**

**SIDE DISHES**

- **Fried Plantain**
- **French Fries**
- **Corn Tortillas**
- **Flour Tortillas**
- **Papadzules**

**SIDE DISHES**

- **2 Scoops of vanilla or chocolate**

*Please allow additional time.*