



TEXMEXGARAGE.COM



Simply the finest beef you can serve. Valencia's Tex-Mex Garage proudly serves only certified angus beef, the finest quality beef available

G Gluten Free **V** Vegetarian

LUNCH SPECIALS – MONDAY THROUGH FRIDAY FROM 11AM – 3PM USING TEXAS FARMED CHICKEN AND BEEF

BUILD YOUR OWN LUNCH PLATE

Served with Mexican rice and your choice of black refried beans or charro beans

ONE ITEM 13.99
TWO ITEMS 15.99

CHOOSE FROM:

Taco Al Carbon - chicken fajita sub wood-grilled steak* +3.39
Quesadilla - pulled brisket or chicken fajita sub wood-grilled steak* +3.39
Enchilada - ground beef, rotisserie chicken, cheese or spinach
Chalupa - ground beef, rotisserie chicken or black refried beans

Classic Tamale - pork or rotisserie chicken
Flauta de Pollo
Mama Valencia's Soft Taco - ground beef or rotisserie chicken
Nell's Crispy Taco - ground beef or rotisserie chicken
Cup of Tex-Mex Queso

DAILY SPECIALS

MONDAY 13.95

One pork and one rotisserie chicken Classic Tamale. Served with Mexican rice and black refried or charros beans

TUESDAY 15.95

A large flour burrito filled with rotisserie chicken, black refried beans, grilled roasted poblano, red bell peppers blended with sautéed mushrooms and onions, cheese and chipotle, rolled and topped with tomatillo sauce and our Tex Mex Queso. Served with avocado pico de gallo and sour cream

WEDNESDAY 15.95

Quesadilla Huitlacoche housemade flour or corn tortilla stuffed with chicken fajita, Oaxaca cheese, huitlacoche, grilled roasted poblano, roasted corn off the cob, tomatoes and red onions. Served with guacamole, sour cream and pico de gallo sub wood-grilled steak* +4.39

THURSDAY 15.95

Pork Belly Al Pastor Quesadilla Housemade flour or corn tortilla stuffed with melted Oaxaca cheese, Pork Belly Al Pastor, grilled pineapple, red onions and cilantro. Served with guacamole, pico de gallo and sour cream.

FRIDAY 23.95

JUMBO LUMP CRABMEAT NACHOS*

With black refried beans roasted corn off the cob and Oaxaca cheese on organic yellow corn tortilla chips. Served with pico de gallo, sour cream, guacamole and jalapenos

Nachos with Jumbo Shrimp Pieces* 19.95

USING TEXAS FARMED CHICKEN AND BEEF FEATURING WILD CAUGHT SEAFOOD

ALL DAY MENU

ALL DAY BREAKFAST MADE WITH LOCAL FARM EGGS

Served with Mexican rice and your choice of black refried beans or charro beans. Tacos are also filled with refried beans

BREAKFAST TACOS* 12.95

Trio of egg, beans and potato, egg, beans and chorizo and egg, beans and applewood smoked bacon tacos rolled in flour tortillas

CHILAQUILES* 13.95

with Chipotle Roasted Beef Brisket ADD 3.99
with Rotisserie Chicken ADD 2.99

Two large eggs any style with tortilla chips simmered in your choice of our signature Salsa or Tomatillo sauce, topped with sour cream, Cotija cheese, red onions, cilantro and avocado

APPETIZERS

CHIPOTLE DEVILED EGGS (6 HALVES) 6.99

NACHOS 14.99

Corn tortilla chips topped with black refried beans, melted cheese and chicken fajita. Served with guacamole, pico de gallo, sour cream and jalapeños sub wood-grilled steak* +4.39

QUESADILLAS 14.99

Melted cheese with pulled brisket, chicken fajita, shrimp or spinach filled housemade flour tortilla. Served with guacamole, pico de gallo and sour cream sub wood-grilled steak* +4.39

GUACAMOLE 11.99

SEAFOOD CEVICHE* 14.99

Fresh citrus and herb-cured Mahi Mahi, sea scallops, chunks of shrimp, julienne onions and cilantro served with avocado and crispy plantains

QUESOS

TEX-MEX QUESO 9.95

with a Scoop of Guacamole ADD 2.99
Chile con queso made with fresh vegetables

TEX-MEX LOADED QUESO 12.95

with a Scoop of Guacamole ADD 2.99
Our Tex-Mex Queso with jalapeños, pico de gallo and your choice of ground beef, spinach or chipotle roasted beef brisket

QUESO FUNDIDO 13.95

Our signature blend of Oaxaca cheese melted with chorizo or chipotle roasted beef brisket and topped with onions, cilantro and Cotija cheese, sizzling in a cast iron skillet. Served with your choice of housemade flour or corn tortillas sub wood-grilled steak* +4.39

TEX-MEX COMBINATIONS

SUMMER SPECIAL 15.99

Our Beef Enchilada, Nell's Crispy ground beef Taco and a beef Chalupa served with guacamole

DEL RIO DINNER 16.99

Nell's Crispy ground beef Taco, a pork or rotisserie chicken Classic Tamale and a Beef Enchilada. Served with guacamole, Mexican rice and black refried beans or charro beans

FRONNIE'S SUPERIOR 17.99

A large chicken fajita taco and a Cheese Enchilada. Served with guacamole, pico de gallo, Mexican rice and black refried beans or charro beans sub wood-grilled steak* +4.39

At Valencia's Tex-Mex Garage we stand behind our service as well as our food. We take pride in preparing our food from scratch everyday, some items may have limited availability. Satisfaction Guaranteed. For parties of six or more adults 18% gratuity will be added. To Go Orders: 7% Packaging Fee.

ENCHILADAS

Served with Mexican rice and your choice of black refried beans or charro beans

add a fried egg* (Local Farm) ADD 1.99

OAXACA VEGGIE ENCHILADAS 17.95

Two red corn tortillas filled with grilled roasted poblano, red bell peppers blended with sautéed mushrooms, onions and chipotle. Topped with rich black mole, Oaxaca cheese, chopped red onions and sprinkled with toasted sesame seeds

BEEF 16.95

Two ground beef and cheese filled red corn tortillas topped with chili con carne, melted cheese, onions and Cotija cheese

CHICKEN 16.95

Two rotisserie chicken and Oaxaca cheese filled red corn tortillas topped with sour cream, your choice of tomato or tomatillo sauce, melted cheese, onions and Cotija cheese

BRISKET 17.95

Two slow roasted Chipotle rubbed beef brisket and cheese filled red corn tortillas topped with chili con carne, melted cheese, onions and Cotija cheese

CHEESE 15.95

Mama Valencia's original recipe from 1966

Two cheese filled red corn tortillas topped with chili con carne, or chile con queso, onions and Cotija cheese

SPECIALTY TACOS

Served with Mexican rice and your choice of black refried beans or charro beans and housemade flour or corn tortillas

SALSA CHOICES: Avocado salsa verde, creamy chipotle, jalapeño ranch salsa or cilantro lime dressing

ROTISSERIE CHICKEN TACOS (2) 16.95

Our Rotisserie Chicken and grilled roasted poblano, red bell peppers blended with sautéed mushrooms, onions and chipotle

SLOW ROASTED BRISKET TACOS (2) 17.95

Slow roasted Chipotle rubbed beef brisket and spicy coleslaw

PORK BELLY AL PASTOR TACOS (2) 16.95

Pork Belly with "Pastor" marinade and grilled pineapple, Oaxaca cheese, cilantro and red onions

CRISPY SHRIMP TACOS* (2) 17.95

Crispy Negra Modelo beer battered fried shrimp and spicy coleslaw

FISH TACOS* (2) 18.95

Grilled or crispy Mahi Mahi, pico de gallo and chunks of avocado served with spicy coleslaw and cilantro lime dressing

MARGARITAS TO-GO!
BY THE 1/2 GALLON OR JUMBO SIZE

*These items may be served raw or with undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. CAUTION: There may be bones or shells in some proteins.

FAVORITES
SERVED WITH MEXICAN RICE AND YOUR CHOICE OF BLACK REFRIED BEANS OR CHARRO BEANS

TACOS AL CARBON Our original tacos rolled in your choice of two large flour tortillas or three regular corn tortillas, with chicken fajita. Served with shredded cheese, guacamole, pico de gallo and sour cream <i>sub wood-grilled steak* +4.39</i>	20.95	FLAUTAS DE POLLO Two crispy corn tortillas filled with rotisserie chicken topped with sour cream, tomatillo sauce, Oaxaca cheese, lettuce, guacamole, tomato, Cotija cheese and crushed red pepper	16.95
CLASSIC TAMALES G Three housemade tamales with melted cheese and your choice of pork topped with chili con carne, onions and Cotija cheese or rotisserie chicken topped with tomatillo sauce, onions and Cotija cheese	15.95	MAMA VALENCIA’S SOFT TACOS <i>Original recipe from 1966-Served Enchilada Style</i> Two housemade flour or corn tortillas filled with your choice of rotisserie chicken with our special tomato sauce and sour cream or ground beef with our housemade chili con carne, rolled and topped with lettuce, cheese and tomato	16.95

ROASTED VEGGIE BOWL **G** **V**
13.95


Black beans (whole), grilled zucchini, grilled roasted poblano, yellow squash, red bell peppers, roasted corn off the cob, spinach, mushrooms, onions, chipotle, guacamole, pico de gallo, avocado slices, crispy tortilla strips and grilled lime wedges
 add grilled chicken fajita +5.99 add wood-grilled steak* +6.99
 add 2 grilled jumbo shrimp* +7.99 add lime cilantro salmon* +8.99

HOUSE SPECIALTIES
Served with Mexican rice and your choice of black refried beans or charro beans

LIME CILANTRO SALMON* G Grilled Atlantic salmon with a lime cilantro salsa served with grilled vegetables	24.95
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ENCHILADAS EN MOLE NEGRO G Two mole negro rotisserie chicken and cheese filled red corn tortillas topped with rich black mole and Oaxaca cheese, sprinkled with toasted sesame seeds	19.95
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ROTISSERIE CHICKEN CHILE RELLENO Poblano pepper stuffed with rotisserie chicken and Oaxaca cheese topped with sour cream, tomatillo sauce, onions and Cotija cheese <i>add a fried egg* +1.99</i>	18.95
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TX LOOP  BURRITO A large flour tortilla filled with black refried beans, Carne Guisada, pico de gallo and melted cheese rolled and topped with housemade chili con carne, our Tex Mex Queso, melted cheese, guacamole and sliced jalapeños	17.95
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ENCHILADAS DE ESPINACA Two flour tortillas filled with fresh sautéed spinach, onions, mushrooms and Oaxaca cheese topped with chardonnay cream sauce and roasted pine nuts	15.95
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ROTISSERIE CHICKEN - HOUSEMADE **G**

Served with chipotle smashed potatoes and a skillet of housemade local corn/elote

ONE HALF CHICKEN
19.95

ENCHILADAS DELUXE Our own gourmet enchiladas. Two red corn tortillas filled with chicken fajita in a tasty blend of cheese, mushrooms and onions, topped with melted cheese and smoky chile ancho sauce <i>sub wood-grilled steak* +4.39</i>	18.95
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POLLO VIENNA Chicken breast sautéed in our special cilantro butter topped with a mushroom chipotle chardonnay cream sauce. Served with avocado slices and grilled vegetables	18.95
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ENCHILADAS DEL MAR Two red corn tortillas filled with sauteéd shrimp, grilled roasted poblanos and Oaxaca cheese topped with melted cheese, chardonnay cream sauce, avocado, tomatoes and roasted pine nuts	19.95
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CARNE GUISADA Traditional Mexican Stew. Slow simmered blend of beef and pork chunks in our savory sauce. Served with fresh housemade flour or corn tortillas	15.95
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FROM THE GRILL
Served with Mexican rice, your choice of black refried beans or charro beans and fresh housemade flour or corn tortillas

FAJITAS AL CARBON

Served with shredded cheese, guacamole, pico de gallo and sour cream

CHARBROILED BEEF SKIRT STEAK*
29.95

MARINATED CHICKEN BREAST
22.95

CAMARONES A LA PARRILLA* Six jumbo chargrilled shrimp stuffed with jalapeño and Oaxaca cheese wrapped in applewood smoked bacon served on a bed of Mexican rice with grilled vegetables, avocado and tomato slices	27.95
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FAJITAS Y CAMARONES* A combination of chicken fajita and four Camarones A La Parrilla served with shredded cheese, guacamole, pico de gallo and sour cream <i>sub wood-grilled steak* +4.39</i>	27.95
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SOUPS AND SALADS

POZOLE **G**
13.95

Pork and hominy soup with red cabbage, cilantro and fresh salsa verde

SOPA DE TORTILLA **G**
13.95

A superb soup with rotisserie chicken, avocado, Oaxaca cheese, sour cream and crispy tortilla strips

RICO’S FAJITA SALAD
14.95

Green salad topped with chicken fajita, guacamole, shredded cheese, tomatoes, sour cream and crispy tortilla strips. Served with cilantro lime dressing
sub wood-grilled steak +4.39*

TEX-MEX CHOPPED SALAD
15.95

Chopped mixed greens, applewood smoked bacon, Oaxaca cheese, tomatoes and grilled marinated chicken breast blended with our special balsamic ranch dressing

SIDES G	
Black Refried Beans	3.99
Charro Beans	3.99
Chipotle Smashed Potatoes	3.99
Pico De Gallo	3.99
Mexican Rice	3.99
Shredded Cheese	3.29
Sour Cream	3.29

BEVERAGES	
Fountain Sodas (free refills)	3.49
Freshly Brewed Katz’s Iced Tea (free refills)	3.49
Freshly Brewed Katz’s Coffee (free refills)	3.49
Mexican Sodas	3.99
Topo Chico	3.99
Panna Water	3.99

DESSERTS	MADE IN HOUSE
Tres Leches	8.95
Mexican Carrot Cake	8.95
Sopapillas	7.95

G Gluten Free **V** Vegetarian



THANKS FOR VISITING!
GET PAID FOR EATING AT VALENCIA'S
 ASK YOUR SERVER ABOUT OUR REWARDS PROGRAM,
 GIFT CARDS FOR FRIENDS, FAMILY AND YOURSELF
 ARE ALSO AVAILABLE THROUGH OUR WEBSITE
TEXMEXGARAGE.COM

HAPPY HOUR SMALL BITES
MONDAY-FRIDAY: 11AM to 6PM
SATURDAY & SUNDAY: 3PM to 6PM

MINI FLAUTAS DE POLLO (3)	8.79
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POLLO VIENNA SKEWERS (3)	8.79
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LOCAL CORN/ELOTE	6.79
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MINI ROASTED CHIPOTLE BEEF BRISKET QUESADILLAS W/SALSA VERDE	8.79
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SPICY CHICKEN WINGS WITH JALAPEÑO RANCH	9.79
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CHIPOTLE DEVEILED EGGS (3 HALVES)	5.79
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MINI SEAFOOD CEVICHE*	9.79
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ROTISSERIE CHICKEN TRUCK TACOS (2)	7.79
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MINI CRISPY GROUND BEEF TACOS (3)	6.79
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SIDE OF TEX-MEX LOADED QUESO	7.79
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SIDE OF GUACAMOLE	8.79
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HAPPY HOUR DRINKS
MONDAY-FRIDAY: 11AM to 6PM
SATURDAY & SUNDAY: 3PM to 6PM

VALENCIA’S HOUSE MARGARITAS	6.99 / 9.99
FROZEN OR ROCKS (ADD .95 FOR ADDITIONAL FLAVORS)	

BEER	
DOMESTIC	3.99
IMPORT / LOCAL BREWS	4.49
DRAFT	5.49

WINE ON TAP	5.99
(except when 1/2 off on Mondays & Tuesdays)	

WELL DRINKS	4.99
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