



WEEKEND BRUNCH

G Gluten Free **V** Vegetarian

BREAKFAST AND BRUNCH SERVED UNTIL 3PM FRIDAYS, SATURDAYS AND SUNDAYS

Made with Local Farm Eggs. Egg Whites Available
Served with Mexican rice and your choice of black refried beans or charro beans. Tacos are also filled with refried beans

HUEVOS RANCHEROS* **G** _____ **12.95**
Two large eggs any style with our special ranchero salsa on housemade corn tortillas

CHILAQUILES* **G** _____ **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

CARNE GUISADA AND EGGS* _____ **19.95**
Our Carne Guisada with two large eggs any style and fresh housemade flour or corn tortillas

MIGAS* _____ **15.95**
Eggs scrambled with cheese, tortilla chips and your choice of chorizo or chicken fajita *sub wood-grilled steak* +4.39*

BREAKFAST QUESADILLAS* _____ **12.95**
Housemade flour tortillas filled with scrambled eggs, applewood smoked bacon and cheese

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

TEXAS BREAKFAST* _____ **13.95**
Two large eggs any style with two slices of applewood smoked bacon and chipotle roasted potatoes

HOTCAKES _____ **11.95**
Two pancakes served with maple syrup and applewood smoked bacon (rice and beans optional)

OMELET* (BUILD YOUR OWN) _____ **11.95**
Two large eggs and cheese. Add applewood smoked bacon, guacamole, green onions, mushrooms, spinach, onions, potatoes, pico de gallo, poblano pepper, tomatoes or jalapeños _____ **ADD .89 EA**

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

BRUNCH COCKTAILS

PENNY MIMOSAS AND POINSETTIAS _____ **13.99**
Fridays, Saturdays, Sundays until 3PM
Each Bottomless Refill, one cent+ _____ **ADD .01**
+purchase of an entrée is required for one cent refills

PINEAPPLE MEZCAL MARGARITA _____ **11.99 / 15.99**
Premium Smoky Mezcal and Roasted Pineapple Margarita in a Tajin Rimmed Glass *Served Frozen - Regular or Jumbo Size*

TX BLOODY MARY _____ **8.99**
A spicy blend of Bloody Mary mix made with your choice of a Texas vodka. Garnished with an olive, pickled jalapeño and a lime

DEEP EDDY  MULE _____ **9.99**
Choice of Deep Eddy Ruby Red, Pineapple or Original Vodka Mule, prepared with Fresh Lime Juice, Ginger Beer and Agave Nectar. Garnished with a Lime Wheel and Fresh Mint

PURE PREMIUM TEQUILA SUNRISE MARGARITA — **10.99**
Orange Juice, our Frozen House Margarita with Grenadine in a Tajin Rimmed Glass

FRANKIE D'S RUSSO BLANCO (Tex-Mex White Russian) — **9.99**
A blend of Tito's Handmade Vodka, Kahlua and heavy cream

KORBEL CHAMPAGNE MARGARITA _____ **16.99**
Jumbo House Margarita with a flipped mini bottle of Korbel California Champagne

MICHELADA _____ **6.99**
A blend of Bloody Mary mix, Tabasco, lime juice and Worcestershire Sauce. Made with your choice of a Texas or Mexican beer

NON-ALCOHOLIC MICHELADA _____ **5.99**
A blend of Bloody Mary mix, Tabasco, lime juice and Worcestershire Sauce. Made with Topo Chico



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

USING TEXAS FARMED CHICKEN AND BEEF

FEATURING WILD CAUGHT SEAFOOD

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



WEEKEND BRUNCH FEATURES

APPETIZERS

CHIPOTLE DEVILED EGGS (6 HALVES) **G** ————— 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 **G V** ————— 11.99

SEAFOOD CEVICHE* **G** ————— 14.99

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

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 **G V** — 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 **G** ————— 16.95

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

CHICKEN **G** ————— 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 **G** ————— 17.95

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

CHEESE **G** ————— 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

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

QUESOS

TEX-MEX QUESO **G V** ————— 9.95
with a Scoop of Guacamole ————— ADD 2.99

Chile con queso made with fresh vegetables

TEX-MEX LOADED QUESO **G** ————— 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

FAVORITES

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

FLAUTAS DE POLLO ————— 16.95

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

MAMA VALENCIA'S SOFT TACOS ————— 16.95

Original recipe from 1966-Served Enchilada Style

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

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

TEX-MEX COMBINATIONS

SUMMER SPECIAL **G** ————— 15.99

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

DEL RIO DINNER **G** ————— 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

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 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

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

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.

*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.