

APPETIZERS

Chunky Guacamole *gf*

Avocado chunks and fresh limes with our famous pico de gallo. 14

Creamy Queso Dip

House made with cheddar-jack blend. 10
Add ground beef +2 Add peppers and onions +1

Zesty Calamari

Crispy calamari with jalapeño rings and grilled peppers and onions. Served with sweet chili and zesty mayo dipping sauces. 16.50

Fiesta Nachos

Homemade chips, refried beans, and melted cheese. Topped with pico de gallo, green onions, and THE WORKS. Choose ground beef or shredded chicken. 18

Cast Iron Nachos

Layered with grilled chicken, refried beans, melted cheddar, Jack blend, grilled chicken, pico de gallo, jalapeños, queso fresco and THE WORKS. 19 Substitute steak +5 Substitute shrimp +3

Grilled Tortilla Stack aka Quesadilla

Grilled flour tortillas stuffed with your choice of marinated shredded chicken breast or ground beef and melted cheese. Topped with onions, tomato, and THE WORKS. 16

FajitaDilla

Grilled flour tortillas stuffed with grilled chicken, melted cheese, marinated grilled onions, and bell peppers. Topped with fresh onions, tomatoes and THE WORKS. 19
Substitute steak +5 Substitute shrimp +3

Chicken Taquitos

Lightly fried flour tortilla filled with shredded chicken and melted cheese. Topped with THE WORKS. 16 Substitute steak +5

Corn Taquitos

Just the perfect amount of crunch! Corn tortillas filled with shredded chicken. Topped with lettuce, tomatoes, queso fresco, and THE WORKS. 15.75

Coconut Shrimp

Lightly fried shrimp with coconut shavings. Served with a zesty mango jelly.
1/2 lb 23 1 lb 34

Shrimp Sampler

Served with all three: Camarones al Mojo de Ajo, Diabla Shrimp, and Tocino “bacon” shrimp. Served with tortillas. 1/2 lb 26 1 lb 38

Mango-Habañero Aguachile

One pound of shrimp served in a mango-habañero salsa. Topped with fresh lime juice, mango, jalapeños, Fresno peppers, onion, and cilantro. 35

BURRITOS

*Served with Spanish rice and refried beans.
Black or pinto beans available.*

Flautas

Two crispy flour tortillas rolled and filled with cheese and your choice of ground beef or chicken. Served with lettuce, tomatoes, queso fresco and THE WORKS. Red burrito sauce on the side. 20

Big Boy Burrito

Large flour tortilla smothered in classic red enchilada sauce and melted cheese. Filled with Spanish rice, refried beans and ground beef. Served with shredded cabbage, red peppers, and THE WORKS. 20 Substitute grilled chicken +2 Substitute carnitas +3 Substitute steak +5

SALADS

*Served in a crispy flour tortilla shell.
GF with no shell.*

Texas Taco Salad

Filled with Spanish rice, refried beans, lettuce, cheese, tomatoes and THE WORKS. Your choice of ground beef or shredded chicken. 16.75

Marinated Fajita Salad

Marinated fajita chicken, sautéed peppers and onions, diced red peppers, corn, radishes, black beans, romaine lettuce, jalapeño avocado crema, roasted lime, and avocado. Topped with queso fresco. 21 Substitute steak +5 Substitute shrimp +3

Chicken Caesar Salad

Grilled chicken and romaine lettuce tossed in Caesar dressing. Topped with a lemon wedge, Parmesan cheese, and croutons. 18
Substitute shrimp +3

Lupe’s Guadalajara Salad

Grilled chicken breast tossed in a white cream sauce with mushrooms, grilled onions, tomatoes, and bell peppers. Served over a bed of lettuce. 20 Substitute steak +5 Substitute shrimp +3 Add grilled pineapple chunks + 1.50

Yucatán Chicken Chop Salad

Grilled chicken breast tossed in agave citrus dressing, topped with black beans, roasted corn, diced red peppers, radishes, jicama, avocado, cucumber, romaine lettuce, queso fresco, toasted pumpkin seeds, and buttermilk paprika crispy onions. 20
Substitute steak +5 Substitute shrimp +3

SOUPS

Tortilla Soup *gf*

Tender grilled chicken breast, homemade chicken broth, corn tortilla strips, melted cheese, onions, tomatoes, avocado, and sour cream. Cup 11 Bowl 15 Substitute shrimp +3

Caldo de Pollo *gf*

Tender shredded chicken, Spanish rice, chopped onions, and tomatoes served in a steaming homemade chicken broth. Your choice of flour or corn tortillas. Cup 9.50 Bowl 14

Menudo

Traditional Mexican soup. Honeycomb tripe, beef foot, and hominy, served in a flavorful red broth. Served with a side of red pepper flakes, oregano, onions, cilantro, and your choice of flour or corn tortillas. 25

Cast Iron Burrito

Filled with Spanish rice, refried beans, and grilled chicken breast. Topped with grilled onions, bell peppers, tomatoes, red burrito sauce, and THE WORKS. 23 Substitute steak +2

Vegas Burrito

Filled with chicken, white fish, and shrimp. Smothered in a creamy white wine sauce with mushrooms and onions. Served with shredded cabbage, red peppers, and avocado slices. 24

STREET TACOS

Mix & Match! Choose any two for a total of 4 tacos. 20

Carnitas

Slow cooked pulled pork with golden crispy ends topped with queso fresco, radish, cilantro and white onions. Served on corn tortillas with limes and habañoero salsa.

Pastor with Pineapple

Pulled pork marinated with pineapple and homemade pastor salsa, topped with queso fresco, radish, cilantro and white onions. Served on corn tortillas with limes and habañoero salsa.

Steak

Steak topped with queso fresco, radish, cilantro and white onions. Served on corn tortillas with limes and habañoero salsa. +3

Baja Fish

Alaskan cod (grilled or crispy) topped with cabbage, avocado, cucumber and pineapple pico de gallo. Zesty cilantro mayo on top. Served on flour tortillas with limes and habañoero salsa. +2

Shrimp

Grilled shrimp topped with cabbage, avocado and pineapple pico de gallo. Zesty cilantro mayo on top. Served on flour tortillas with limes and habañoero salsa. +1.50

JORGE’S FAJITA BAR

Delivered sizzling on a skillet with onions and bell peppers. Topped with queso fresco, green and pickled red onions, and tomatoes. Served with Spanish rice & refried beans. Garnished with tomatoes, cabbage and THE WORKS.
Add grilled pineapple +2
GF with corn tortillas!

Chicken Fajitas 24

Shrimp Fajitas 25

Steak Fajitas* 27

Fajita Combo 27

Choose Two:

• Steak, Chicken, or Shrimp

Fajita Sampler Platter

Includes Chicken, Shrimp, and Steak 29

Fajitas for Two

• Chicken and/or Shrimp 44

• Steak 49

• Chicken, Steak, and Shrimp 49

ENCHILADAS

*Soft corn tortillas stuffed with your choice of cheese, cheese & onion, seasoned ground beef or shredded chicken breast. Topped with your favorite salsa and melted cheese.
Served with Spanish rice and refried beans. Black and pinto beans available.*

Enchiladas Verdes *gf*

Green tomatillo salsa topped with melted cheese, queso fresco, green onions and sour cream. 20

Enchiladas de Mole *gf*

Grandma’s traditional recipe! A rich and smooth chocolate peanut butter salsa. 20

Enchiladas Blancas *gf*

Our famous sour cream sauce. 21

Enchiladas Rojas *gf*

Our signature red salsa topped with melted cheese, queso fresco, green onions, diced red peppers and radishes. 19

Enchiladas Rancheras *gf*

Our signature salsa topped with bell peppers, onions, tomatoes, mushrooms, and THE WORKS. 21

Enchiladas a la Diabla *gf*

This one’s got a kick! Spicy red salsa with grilled onions, bell peppers, mushrooms, and THE WORKS. 22

Shrimp Enchiladas *gf*

Two large enchiladas filled with shrimp sautéed in Mexican spices and white wine. Topped with salsa verde. Served with lettuce, tomatoes, and THE WORKS. 24

Enchiladas del Mar *gf*

Three enchiladas stuffed with crab, scallops, and shrimp. Two with salsa verde and one with crema salsa. Served with lettuce, tomatoes, sour cream and two avocado slices. 27

CHEF LUPE’S SPECIALS

Molcajete

A hot Mexican volcanic stone loaded with pinto beans, salsa, carne asada, grilled chicken breast, chorizo, and grilled shrimp. Served with queso fresco, nopales, jalapeños, avocado, Spanish rice, and your choice of flour or corn tortillas. 48

Cielo, Mar y Tierra* *gf*

Carne Asada, Bacon Wrapped Shrimp, and Pollo Asado. Topped with grilled green onions, pineapple, guacamole, tomatoes, and lightly fried jalapeños. 36

Tres Compadres *gf*

Chile Verde (pork), Chile Colorado (beef), and a Chile Relleno. 28

Carne Asada & Shrimp *gf*

Premium outside skirt steak and garlic butter shrimp with mushrooms and crushed red pepper. Topped with grilled green onions, lettuce, tomatoes, and jalapeño. 32

Carne Asada Mexican Pizza

Two 13-inch flour tortillas stacked with melted cheese, topped with black beans, melted cheddar-jack cheese, carne asada, red onion, cilantro, sliced radish, avocados, jalapeños, cotija cheese, and sour cream. 35

ADD
THE WORKS
3.50

CHICKEN

*Served with Spanish rice, refried beans, and warm flour or corn tortillas.
Black and pinto beans available. Add THE WORKS +3.50*

Zesty Pineapple Chicken *gf*

Grilled chicken breast marinated in a red pastor sauce. Topped with grilled pineapple. 21

Pollo a la Crema *gf*

Tender pieces of chicken breast with sautéed onions, bell peppers, and mushrooms in a creamy sauce with Mexican crema. 22
Add grilled pineapple chunks. +1.50

Pollo con Mole *gf*

Tender chicken breast in a dark-red sweet and spicy Mexican sauce of Mexican chocolate, peanut butter, and cinnamon. 21

Pollo Cancun *gf*

Grilled chicken breast in a white creamy sauce with mushrooms. Topped with two slices of grilled pineapple. 22

Arroz con Pollo *gf*

Grilled chicken breast sautéed in red sauce with mushrooms, tomatoes, and onions served over Spanish rice and melted cheese. No beans. 21

Pollo a la Diabla *gf*

Chicken breast tossed in spicy red salsa with grilled onions, bell peppers and mushrooms 22
Add grilled pineapple chunks. +1.50

SEAFOOD

*Served with Spanish rice and refried beans.
Black or pinto beans available. Add THE WORKS +3.50*

Arroz con Camarones *gf*

Shrimp sautéed with onions, tomatoes, mushrooms, and spices. Served over Spanish rice and melted cheese. No beans. 23

Seafood Chimichanga

Crispy flour tortilla filled with crab, shrimp, and scallops sautéed with onions and tomatoes. Covered in a white creamy wine sauce and mushrooms. Garnished with lettuce, tomatoes, and a slice of avocado. 26

Camarones a la Diabla *gf*

Spicy shrimp tossed with mushrooms, grilled onions, and bell peppers in our homemade diabla sauce. 24

Camarones a la Crema *gf*

Shrimp sautéed with onions, bell peppers, and mushrooms in a white creamy wine sauce. 24

Bacon Wrapped Shrimp *gf*

Shrimp wrapped in crispy bacon, served over grilled onions, bell peppers, tomatoes, and mushrooms. Topped with melted cheese. 25

Camarones al Mojo de Ajo *gf*

Mexican-style garlic shrimp and mushrooms with crushed red pepper. 24

Shrimp Sampler Dinner *gf*

Served with Shrimp Mojo de Ajo, Diabla Shrimp, and Tocino “Bacon” Shrimp. 1 lb 43

Cocktail de Camarones *gf*

Shrimp cocktail prepared in broth with vegetable juice, lime juice, tomatoes, onions, avocado, and cilantro. No rice and beans. 24

MEAT LOVERS

*Served with Spanish rice and refried beans.
Black or pinto beans available. Add THE WORKS +3.50*

Chile Colorado *gf*

Tender chunks of beef simmered in a red sauce of tomatoes, onions, mild peppers, and spices. 24

Chile Verde *gf*

Chunks of pork in a green tomatillo sauce. 24

Carne al Pastor* *gf*

Marinated carne asada and grilled pineapple. 30

ADD
THE WORKS
3.50

CREATE YOUR OWN COMBO

MEX & MATCH - You know what you like, so tell us and we'll create a combination platter complete with Spanish rice and refried beans.

PICK ONE 16 PICK TWO 19 PICK THREE 23

CHOOSE YOUR ITEMS

Enchilada Rojas* • Taco • Tamale (chicken or pork) • Tostada

GRANDE ITEMS add \$1

Burrito* • Chimichanga (served with THE WORKS) • Chile Relleno* (Cheese)

CHOOSE YOUR FILLINGS

Shredded Chicken • Seasoned Ground Beef • Cheese • Beans

*topped with queso fresco, green onions, diced red peppers and radishes

ADDITIONAL PROTEINS

Picadillo +2.50
Chile Verde +3
Chile Colorado +3
Carne Asada +5

VEGGIE MEX MENU

Make it Vegan = omit cheese and sour cream

Live Fit Enchilada *gf*

Filled with black beans, topped with sautéed mushrooms, onions, bell peppers, carrots, melted cheese and red sauce. Served with white rice and black beans. 18
Add jalapeños +0.50

Live Fit Burrito

Filled with white rice & black beans. Topped with grilled bell peppers, onions, mushrooms, corn, carrots, melted cheese and red sauce. 18

Live Fit Nachos *gf*

Tortilla chips covered with black beans, cheese, tomatoes, onions, corn, carrots, black olives, hot jalapeños peppers, and THE WORKS. 16

Live Fit Fajitas

Onions, bell peppers, mushrooms, tomatoes, corn and carrots served on a sizzling skillet. Served with white rice and black beans. Garnished with tomatoes, cabbage and THE WORKS. 21
(GF with corn tortillas)

Live Fit Taco Salad

Crispy flour tortilla bowl stuffed with fresh lettuce, black beans, white rice, grilled onions, bell peppers, mushrooms, tomatoes, corn and carrots. Topped with THE WORKS. 16
(GF without the shell)

BURGERS

Pepper Jack Guacamole Burger* 17

Ultimate Avocado Bacon Cheddar Burger* 17

Substitute chicken breast for any burger + 1.50

DESSERTS

Churros

Authentic Mexican pastry sticks, golden-fried and sprinkled with cinnamon sugar. Served with strawberry and chocolate syrup for dipping. Nine sticks, perfect for sharing. 10

Fresh Caramel Flan

A rich and creamy custard dessert with a layer of soft caramel on top. 8

Deep Fried Ice Cream

Creamy vanilla ice cream enveloped in a crispy deep-fried coating. Drizzled with strawberry and chocolate sauces, topped with whipped cream, and served in a flaky tortilla shell. 11

Banana Chimi

Flour tortilla filled with banana, cinnamon, honey and sugar, rolled and lightly fried. Served with two scoops of vanilla ice cream, topped with chocolate and strawberry syrup. 10

Oreo Overload

Chunks of Oreos served with three scoops of vanilla ice cream, topped with chocolate and strawberry syrup. 9

Strawberry Shortcake

Three layers of fluffy shortcake filled with strawberry and vanilla whipped cream, topped with a sliced strawberry. 9

JORGE'S PARTY PLATTER

Chicken Taquitos, Quesadillas, Tacos, and Corn Taquitos.
Served with Spanish rice and refried beans.
Finished off with a generous portion of THE WORKS and tomatoes. 75

TO GO ORDERS ONLY!

CATERING
AT ITS BEST
Great for any
occasion!

An 18% automatic gratuity will be added for parties of 6 or more.

*Notice: Steaks may be cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Items may contain peanuts, wheat, eggs, milk, or soy products. Please inform your server of any dietary restrictions. Our restaurant has shared preparation and cooking areas and designated allergen-free areas do not exist.

A 2% surcharge will be added to your bill to help cover rising costs. This is not a tip or gratuity.

*Notice: Margarita Factory is pleased to offer a variety of gluten free options on both our food and beverage menu. We are not a gluten-free restaurant and cannot ensure that cross contamination will not occur. We have processes in place to minimize that from happening, but there is a great deal of gluten in the air and on our work surfaces.

DINNER MENU



MARGARITA FACTORY
mexican kitchen + bar