

CHICKEN

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

Pollo Asado Al Pastor *gf*

Seared half-chicken brushed with our al pastor sauce and topped with grilled pineapple. 28

Pollo a la Crema *gf*

Tender pieces of chicken breast with sautéed onions, bell peppers, and mushrooms in a creamy sauce with Mexican crema. 23.50
Add grilled pineapple chunks +2

Pollo con Mole *peanuts*

Roasted half-chicken in a rich, smooth, and spicy salsa with peanuts, chiles, and a hint of dark chocolate. 29.50

Arroz con Pollo *gf*

Grilled chicken breast sautéed in red sauce with mushrooms, tomatoes, and onion. Served over Spanish rice and melted cheese. No beans. 23

Pollo a la Diabla

Chicken breast tossed in spicy red salsa with grilled onions, bell peppers and mushrooms. 23.50 Add grilled pineapple chunks +2

Pollo Cancun *gf*

Grilled chicken breast in a white creamy sauce with mushrooms. Topped with two slices of grilled pineapple 23.50

SEAFOOD

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

Arroz con Camarones *gf*

Shrimp sautéed in red sauce with mushrooms, tomatoes, and onion. Served over Spanish rice and melted cheese. No beans. 25.50

Camarones a la Diabla

Spicy shrimp tossed in spicy red salsa with grilled onions, bell peppers and mushrooms. 27 Add grilled pineapple chunks +2

Camarones a la Crema *gf*

Shrimp sautéed with onions, bell peppers, and mushrooms in a creamy white wine sauce. 27

Bacon Wrapped Shrimp

Shrimp wrapped in crispy bacon, served over grilled onions, bell peppers, tomatoes, and mushrooms. Topped with melted cheese. 27.50

Seafood Chimichanga

Crispy flour tortilla filled with crab, shrimp, and scallops sautéed with onions and tomatoes. Served with a white creamy wine and mushroom sauce on the side. Garnished with avocado. 28.50

Camarones al Mojo de Ajo *gf*

Shrimp sautéed in garlic butter, mushrooms, and crushed red pepper. 27

MEAT LOVERS

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

Short Rib Colorado *gf*

Tender short rib served on a bed of Spanish rice and smothered in our house-made Chile Colorado sauce. Roasted serrano salsa. 35.50

Chile Verde *gf*

Chunks of pork in our house-made green tomatillo sauce. 24.50

Carne Asada *gf*

Outside skirt steak* served with green onions, lightly fried jalapeño, pico de gallo, and topped with guacamole. 33.50

Carnitas de Puerco *gf*

Slowly cooked chunks of pork with a crispy outside. 24.50
Add grilled pineapple +2



MARGARITA FACTORY

mexican kitchen + bar

ENCHILADAS

Soft corn tortillas filled with your choice of cheese, cheese and onion, seasoned ground beef, shredded chicken breast, or veggie mix. 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. 22.50

Enchiladas de Mole *peanuts*

Grandma's traditional recipe! A rich, smooth, and spicy salsa with peanuts, chiles, and a hint of chocolate. 21.50

Enchiladas Blancas *gf*

Our famous cream sauce. 21.50

Enchiladas Rojas *gf*

Our signature red salsa topped with melted cheese, queso fresco, green onions, diced red peppers, and radishes. 21

Enchiladas Rancheras *gf*

Our signature salsa topped with bell peppers, onions, melted cheese, mushrooms, and THE WORKS. 22.50

Enchiladas a la Diabla

This one's got a kick! Spicy red salsa with grilled onions, bell peppers, mushrooms, a fried jalapeño, and THE WORKS. 22.50

Shrimp Enchiladas *gf*

Two large enchiladas filled with shrimp sautéed in Mexican spices and white wine. Topped with salsa verde. Served with THE WORKS. 25.50

Enchiladas del Mar *gf*

Three enchiladas filled with crab, scallops, and shrimp. Two with salsa verde and one with mushroom crema. Served with sour cream and avocado slices. 27.50

ADDITIONAL PROTEINS

Birria +3
Chile Verde +3
Carnitas +3
Carne Asada +5

BURRITOS

Flautas

Two crispy flour tortillas rolled and filled with your choice of ground beef or shredded chicken, and cheese. Served with lettuce, tomatoes, queso fresco, avocado slices, and sour cream. Red burrito sauce on the side. 21.50

Big Boy Burrito

Large flour tortilla filled with your choice of ground beef or shredded chicken, Spanish rice, and refried beans. Smothered in classic red enchilada sauce and melted cheese. Served with shredded cabbage, red peppers, and THE WORKS. 21.50

Cast Iron Burrito

Flour tortilla filled with grilled chicken breast, Spanish rice, and refried beans. Topped with grilled onions, bell peppers, red burrito sauce, and THE WORKS. 25
Substitute steak +5

Vegas Burrito

Flour tortilla filled with chicken, white fish, shrimp, and tomatoes. Smothered in a creamy white wine sauce with mushrooms and onions. Served with shredded cabbage, red peppers, and avocado slices. 26.50

VEGGIE MEX MENU

Make it Vegan = omit cheese, sour cream, and cilantro aioli

Live Fit Enchiladas *gf*

Filled with black beans, topped with sautéed mushrooms, corn, onions, bell peppers, carrots, melted cheese, and red sauce. Served with white rice and black beans. 18.50

Live Fit Burrito

Flour tortilla filled with white rice and black beans. Topped with seasoned and grilled bell peppers, onions, mushrooms, corn, carrots, melted cheese, and red sauce. 18.50

Live Fit Nachos *gf*

Tortilla chips topped with black beans, tomatoes, onions, corn, carrots, black olives, pickled jalapeños, and melted cheese. Served with THE WORKS 16.50

Live Fit Fajitas

Grilled and seasoned 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. 21.50 (GF with corn tortillas)

Live Fit Taco Salad

Crispy flour tortilla bowl filled with fresh lettuce, black beans, white rice, grilled onions, bell peppers, mushrooms, tomatoes, corn and carrots. Topped with THE WORKS. 16.50 (GF without the shell)

Live Fit Quesadilla

Two flour tortillas filled with onions, bell peppers, mushrooms, tomatoes, corn, carrots, melted cheese. Served with THE WORKS. 16.50

Veggie Tacos

Seasoned and grilled peppers, onions, jalapeños, and mushrooms topped with avocado, and pico de gallo, and cilantro aioli. Served on corn tortillas with limes and habañero salsa on the side. 16.50

WE MAKE ALL
OUR FOOD FROM
SCRATCH!

BURGERS

Served with lettuce, tomatoes, onions, cilantro aioli, and fries

Pepper Jack Guacamole Burger* 17.50

Ultimate Avocado Bacon Cheddar Burger* 17.50

Substitute chicken breast for any burger + 1.50

DESSERTS

Churros

Authentic Mexican pastry sticks, fried golden and sprinkled with cinnamon sugar. Served with strawberry and chocolate syrup for dipping. Perfect for sharing! 10.50

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 flour tortilla shell. 11.50

Oreo Overload

Chunks of Oreos served with three scoops of vanilla ice cream, topped with chocolate and strawberry syrup. 9.50

Fresh Caramel Flan *gf*

A rich and creamy custard dessert with a layer of soft caramel on top. 8.50

Strawberry Shortcake

Three layers of fluffy shortcake filled with strawberry and vanilla whipped cream. Served with vanilla ice cream. 9.50

Banana Chimi

Flour tortilla filled with banana, cinnamon, honey and sugar, rolled and lightly fried. Served with two scoops of vanilla ice cream, and topped with chocolate and strawberry syrup. 10.50

New York Cheesecake

Creamy cheesecake topped with chocolate and strawberry syrup. 10.50

*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 nuts, 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.

APPETIZERS

Chunky Guacamole ^{gf}

Avocado chunks with our house-made pico de gallo. 14.50

Creamy Queso Dip

House made with jack cheese, topped with pico de gallo. Served with tortilla chips. 11 Add ground beef +2

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 19

Cast Iron Nachos

Layered with grilled chicken, refried beans, melted cheddar-jack blend, pico de gallo, fresh jalapeños, queso fresco and THE WORKS. 21 Substitute steak +5 Substitute shrimp +3

FajitaDilla

Grilled flour tortillas filled with grilled chicken, melted cheese, marinated grilled onions, and bell peppers. Topped with fresh onions, tomatoes and THE WORKS. 21 Substitute steak +5 Substitute shrimp +3

Chicken Taquitos

Lightly fried flour tortillas filled with shredded chicken and melted cheese. Topped with queso fresco. Served with shredded cabbage, red peppers, and THE WORKS. 17.50 Substitute steak +5

Coconut Shrimp

Lightly fried shrimp with shaved coconut and pineapple pico. Served with zesty mango jelly. 1/2 lb 23.50 1 lb 35

Grilled Tortilla Stack

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. 16.50

Corn Taquitos

Corn tortillas filled with shredded chicken. Topped with queso fresco. Served with shredded cabbage, red peppers, salsa burrito, and THE WORKS. 16.25 Add rice and beans +4

Shrimp Sampler

Served with all three: Camarones al Mojo de Ajo, Diabla Shrimp, and Bacon-Wrapped Shrimp. Served with warm corn or flour tortillas. 1/2 lb 26.50 1 lb 38.50

Mango-Habañero Aguachile

One pound of lightly poached shrimp served in mango- habañero salsa. Topped with fresh lime juice, mango, jalapeños, onion, and cilantro. 36

Mexican Street Corn

Roasted corn kernels tossed in chipotle crema and queso fresco. Served with tortilla chips. 12.50

Zesty Calamari

Crispy calamari with fried jalapeño rings, grilled peppers, and onions. Served with sweet chili and zesty mayo sauces. 17

Shrimp Cocktail

Lightly poached and chilled shrimp, house-made pico, avocado, cucumber, and spicy tomato-based salsa. Tangy and refreshing! Served with your choice of corn tostadas or saltine crackers. 26.50 Add Coronita +3

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. 17.25

Marinated Fajita Salad

Marinated fajita chicken, sautéed peppers and onions, diced red peppers, corn, radishes, black beans, romaine lettuce, jalapeño avocado crema, and avocado. Topped with queso fresco. 23 Substitute steak +5 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. 20.50 Substitute steak +5 Substitute shrimp +3 Add grilled pineapple chunks +2

Chicken Caesar Salad

Grilled chicken and romaine lettuce tossed in Caesar dressing. Topped with Parmesan cheese, tomatoes, lemon twists, and croutons. 18.50 Substitute shrimp +3

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, buttermilk paprika crispy onions, and avocado crema. 20.50

- Substitute steak +5
- Substitute shrimp +3

ADDITIONAL PROTEINS
Birria +3
Chile Verde +3
Carnitas +3
Carne Asada +5



MARGARITA FACTORY

mexican kitchen + bar

JORGE'S FAJITA BAR

Delivered sizzling on a skillet with onions and bell peppers. Topped with queso fresco, green and pickled red onions. Served with Spanish rice, refried beans, and your choice of warm corn or flour tortillas. Garnished with red peppers, cabbage and THE WORKS.

Add grilled pineapple +2 GF with corn tortillas!

Chicken Fajitas 26.50

Shrimp Fajitas 27.50

Steak Fajitas* 29.50

Fajita Combo 29.50

Choose Two

• Steak, Chicken, or Shrimp

Fajita Sampler Platter

Includes Chicken, Shrimp, and Steak 31.50

Fajitas for Two

• Chicken and/or Shrimp 45.50

• Steak 49.50

• Chicken, Steak, and Shrimp 49.50

CHEF LUPE'S SPECIALS

Served with your choice of warm corn or flour tortillas

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, a lightly fried jalapeño, avocado, and Spanish rice. 49.50

Carne Asada and Shrimp ^{gf}

Premium outside skirt steak and garlic butter shrimp with mushrooms and crushed red pepper. Topped with grilled green onions, house-made pico, and a lightly fried jalapeño. Served with Spanish rice and refried beans. 36

Tres Compadres

Chile Verde (pork), Chile Colorado (short rib), and a Chile Relleno. Served with Spanish rice and refried beans. 31

Margarita Factory Pizza

"One bite and everybody knows the rules"...best Mexican pizza in town! Two 13-inch flour tortillas stacked with tender birria and melted cheese, topped with black beans, melted cheddar-jack cheese, red onion, cilantro, sliced radish, green onion, tomatoes, avocados, fresh jalapeños, queso fresco, sour cream, and consomme. 35.50 Substitute carne asada +2

Al Pastor Trompo

A hearty and shareable feast of tender al pastor marinated pork, grilled pineapple, and onion, presented on a skewer. Served with Spanish rice, refried beans, beef tallow-dipped and toasted corn tortillas, and house-made pico. 33

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 17.50 PICK TWO 21 PICK THREE 25.50

CHOOSE YOUR ITEMS

Enchilada Rojas* • Taco • Tostada

Grande Items +1

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

CHOOSE YOUR FILLINGS

Shredded Chicken • Seasoned Ground Beef • Cheese • Beans • Veggie Mix

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

ADDITIONAL PROTEINS

Birria +3

Chile Verde +3

Carnitas +3

Carne Asada +5

STREET TACOS

Mix and match! Choose any two for a total of 4 tacos. 24.50

Carnitas ^{gf}

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

Steak ^{gf}

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

Shrimp

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

Chicken ^{gf}

Grilled chicken breast topped with queso fresco, radish, cilantro and white onions. Served on corn tortillas with limes and habañero salsa.

Quesa Birria ^{gf}

Tender, juicy braised beef and melted cheese filled in beef tallow-dipped corn tortillas. Served with Spanish rice, refried beans, pico de gallo, radish, and a cup of consomme.

Al Pastor ^{gf}

Al pastor pork and pineapple chunks topped with queso fresco, radish, cilantro and white onions. Served on corn tortillas with limes and habañero salsa.

Baja Fish

Choose grilled or crispy fish, topped with cabbage, avocado, cucumber and pineapple pico de gallo. Zesty cilantro aioli on top. Served on flour tortillas with limes and habañero salsa.

SOUPS

Tortilla Soup ^{gf}

Tender grilled chicken breast, homemade chicken broth, crispy corn tortilla strips, melted cheese, onions, tomatoes, avocado, and sour cream. Cup 11.50 Bowl 15.50 Substitute shrimp +3

7 Mares

Delicious Mexican style soup featuring seven kinds of seafood, including king crab, shrimp, fish, scallops, oysters, clams, and octopus. Served with your choice of warm corn or flour tortillas. 43

Caldo de Pollo ^{gf}

Tender shredded chicken, Spanish rice, chopped onions, and tomatoes served in a steaming homemade chicken broth. Served with your choice of warm corn or flour tortillas. Cup 10 Bowl 14.50

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 warm corn or flour tortillas. 25.50

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