

SOUTHWEST ROLLS

Juicy chicken breast, Pepper Jack, jack & cheddar cheeses, red bell peppers, jalapeños, onions, cilantro, spinach, corn, black beans, garlic and seasonings stuffed into a flour tortilla, rolled and fried golden. Served over shredded lettuce with chipotle ranch for dipping. 11.99

Poblano
GRILL

CHILE VERDE FIESTA

VERDE PLATTER

A generous serving of our chile verde pork topped with sour cream and cilantro served with your choice of two sides and fresh, housemade tortillas. 13.99

VERDE ENCHILADAS

Two corn tortillas filled with cheese and our chile verde pork, then topped with Hatch green chile sauce and Pepper Jack cheese garnished with cilantro. Served with your choice of two sides. 13.99

VERDE CHIMICHANGA

A flour tortilla stuffed with our chile verde pork and Monterey Jack cheese, fried until golden and smothered with Hatch green chile sauce and melted Pepper Jack cheese. Served with your choice of two sides. 15.99

POBLANO TRIO

Three Southwest Rolls fried golden brown, and served with chipotle ranch for dipping, golden potatoes loaded with grilled onion & red bell pepper, then blanketed in a rich Monterey Jack & cheddar cheese blend, and a cheese quesadilla garnished with lettuce, sour cream, guacamole, and Pico de Gallo. 15.99

SMOTHERED JACK FAJITAS

A sizzling skillet loaded with your choice of protein, grilled onions, bell peppers & sautéed mushrooms smothered in melted Pepper Jack cheese, sprinkled with bacon pieces and garnished with fresh cilantro. Served with sour cream, guacamole, shredded cheese, pico de gallo, house made tortillas and your choice of two sides.

Chicken – 21.99 (Double 38.99)

Beef – 22.99 (Double 39.99)

Shrimp 23.99 (Double 43.99)

Combo – 23.99 (Double 43.99)

Poblano
GRILL

QUESA BIRRIA

Three tender, slow braised beef birria tacos tucked into corn tortillas and griddled with melted Pepper Jack cheese creating a crispy, cheesy shell and finished with diced onion and cilantro. Served with a rich consomé for dipping and a lime wedge. 17.99

SOPAPILLA PUFFS

Warm, “puff” fried dough dusted with cinnamon-sugar, drizzled with caramel and chocolate. Served a la mode with vanilla ice cream. 4.99

PATRON PERFECT MARGARITA

Premium Patrón silver tequila shaken with fresh lime juice and a splash of orange liqueur. Served on the rocks with a salted rim. Smooth, top shelf and worth savoring. 13.00

CARAMEL APPLE MARTINI

Premium caramel-infused vodka shaken with sour apple liqueur, and a splash of simple syrup. Served in a chilled martini glass with a caramel drizzle and a soft caramel candy garnish. Sweet, tart and indulgent — the perfect fall treat. 10.00

TECATE MICHELADA

Our twist on a Mexican beer classic. Tecate poured over our house michelada mix with fresh lime and a Tajín rim. Crisp, savory and perfect with anything on our menu. 7.00