APPETIZERS

CHILE CON QUESO

8.99 small 10.99 large Add ground beef 1.50

MADE TO ORDER GUACAMOLE - 9.99 half 13.99 full Made fresh and to your preference.

QUESADILLAS - 10.99 half 15.99 full

Grilled, homemade flour tortillas stuffed with chicken, beef, or shrimp fajita and melted Monterrey jack cheese, served with pico de gallo, guacamole, and sour cream

QUESO FLAMEADO - 14.99

Melted Monterrey jack cheese with your choice of beef fajita, chicken fajita, shrimp or chorizo, served with pico de gallo and homemade tortillas

CHICKEN WINGS - (10) - 13.99 (20) - 26.99 Muy caliente. Served with ranch dressing

PAPA NACHOS - 15.99

Six potato skins topped with chile con queso, guacamole, sour cream and jalapenos with grilled chicken or fajita beef

NACHOS - half (6) - 9.99 full (12) - 13.99
Topped with Ranchero Chicken or ground beef beans, melted cheese, guacamole, sour cream, jalapenos.
Grilled chicken or beef fajita (6) - 11.99 (12) - 15.99

EMPANADAS - 12.99

Four empanadas stuffed with chicken and chorizo, cheese, black beans and corn relish

SHRIMP COCKTAIL MEXICANA - 13.99

Juicy, tender gulf shrimp mixed in our authentic shrimp cocktail sauce, garnished with chopped avocados, tomatoes, onions, and cilantro

CEVICHE MARTINI - 12.99

Shrimp, fish, mango and pico with avocado

QUAIL LEGS - 13.99

Six Succulent quail legs wrapped in bacon and grilled

BOTANA MIXTA - 19.99

Queso asado, mini flautas, quesadilla and bacon wrapped shrimp. Served with lettuce, avocado slices, tomatoes and sour cream

CILANTRO PLATTER - 19.99

Jalapeno poppers, chicken quesadillas, beef nachos, quail legs and chicken flautas

TACOS & TOSTADAS

CHICKEN FLAUTAS - 11.99

Three large corn tortillas stuffed with ranchero chicken, rolled and deep-fried, served with guacamole, sour cream, tomatoes, rice and refried beans

TAMALES - 11.99

Three homemade tamales filled with pork (topped with beef gravy and cheddar cheese) wrapped in corn husks and served with rice and refried beans

3 CRISPY OR SOFT TACOS - 11.99

Ground beef or ranchero chicken served with rice and refried beans. Served with lettuce, tomato, and cheese

TRES AMIGOS TACOS - 14.99

(1) Beef taco, (1) Chicken Taco, (1) Carnitas Taco. Served with rice, charro beans, cilantro, onions, tomatoes, avocado slices

TOSTADAS

Two deep-fried corn tortillas topped with beans and cheese Beef Fajita OR Chicken - 14.99 Ground Beef OR Ranchero Chicken - 11.99

CEVICHE TOSTADAS - 14.99

Shrimp, Fish, Mango & Pico with Avocado

SHRIMP TACOS - 16.99

Three homemade corn tortillas stuffed with cabbage, sautéed shrimp. Served with rice, charro beans, guacamole and pico de gallo

SHRIMP TOSTADAS - 14.99

Two deep-fried corn tortillas with fresh grilled shrimp, topped with beans, melted cheese, lettuce, tomatoes and guacamole

FISH TACOS - 16.99

Three homemade corn tortillas stuffed with cabbage and grilled tilapia. Served with rice, charro beans, guacamole, and pico de gallo

CARNITAS TACOS - 15.99

Two of our famous carnitas, chopped and mixed fresh, topped with chopped jalapenos, onions and cilantro, rolled in a large homemade flour tortilla. Served with rice, charro beans and tomatillo sauce

FAJITA TACOS - 12.99 one 16.99 two

Our famous beef or chicken fajitas rolled in a large homemade flour tortilla

The Woodlands - 5/2022

SOUPS & SALADS

FAJITA SALAD - 13.99

beef, chicken or shrimp Fajitas on a bed of romaine, iceberg lettuce and more

FIESTA SALAD - 12.99

Choice of ground beef or ranchero chicken on a bed of romaine and iceberg lettuce in a taco shell

CHICKEN SOUP - 8.99 med 13.99 large

Healthy homemade chicken broth with veggies, served with rice, pico de gallo, tortilla strips and avocado.

TORTILLA SOUP - 8.99 med 13.99 large

Homemade chicken broth with veggies, cheese and tortilla strips. Served with rice, pico de gallo & avocado

CALDO DE RES (WEEKEND ONLY)

10.99 med 14.99 large

Beef soup with carrots, corn, chayote squash. Served with rice, onions and cilantro

CHICKEN SOUP





All dishes served with your choice of charro beans, black beans or refried beans, cilantro rice or Spanish rice, pico de gallo and homemade tortillas

BACON CHICKEN WRAPS - 17.99

Bacon wrapped chicken stuffed with Monterrey jack cheese and jalapeños, topped with white wine sauce

CHORIZO POBLANO CHICKEN - 17.99

Grilled chicken breast with poblano peppers, Chorizo and jack cheese

GRILLED CHICKEN BREAST - 15.99

Marinated chicken breast

FAJITAS

A LA MEXICANA

homemade tortillas

FAJITAS TRADITIONAL

FAJITAS MONTERREY

Monterrey jack cheese

FAJITAS MORELOS

(For One) Chicken, Beef or Combo 17.99 (For Two) Chicken, Beef or Combo 33.99

peppers with melted Monterrey jack cheese

FAJITAS A LA MEXICANA

FAJITAS MAMA CHULA

(for One) 5.99 (for Two) 8.99

sour cream, or chile con queso

choice of special toppings

refried beans and queso fresco.

The Woodlands - 5/2022

tomatoes, jalapeño peppers and cilantro

(For One) Chicken, Beef or Combo 20.99

(For Two) Chicken, Beef or Combo 38.99

ENCHILADAS

ENCHILADA DINNER - (2) 11.99 (3) 14.99 Corn tortillas stuffed with your choice of cheese, chicken

or ground beef with your choice of special toppings

FAJITAS ENCHILADA - (2) 14.99 (3) 16.99

CARNITA ENCHILADA - (2) 12.99 (3) 15.99

SHRIMP ENCHILADA - (2) 14.99 (3) 15.99

smothered with your choice of special toppings

MOLE ENCHILADAS - (2) 11.99 (3) 14.99

Corn tortillas stuffed with tender marinated shrimp,

Chicken Enchilads with Mole Sauce. Served with rice,

Corn tortillas stuffed with carnitas, smothered with your

FAJITAS & RIBS

Cilantros' famous fajita meat is marinated with our secret spices,

Served with your choice of charro beans, black beans or refried

beans, cilantro rice or Spanish rice, pico de gallo, guacamole &

grilled to perfection and layered over a bed of grilled onions.

Your choice of beef, chicken or combo, marinated in a blend of

Cilantro's spices and served on a sizzling platter with fresh

Your choice of beef, chicken or combo with sautéed

mushrooms, bell peppers and onions mixed with melted

Your choice of beef, chicken or combo, with bacon, poblano

Your choice of beef, chicken or combo with sautéed onions,

Your choice of beef, chicken or combo, with sautéed onions,

tomatoes, poblano peppers and cilantro with melted Monterrey

ADD SHRIMP OR RIBS TO ANY FAJITA PLATTER

All Enchiladas are served with cilantro rice or Spanish rice,

refried beans, black beans or charro beans, with your choice

of cilantro sauce, chile gravy, ranchero sauce, tomatillo sauce,

Corn tortillas stuffed with your choice of grilled chicken or

beef fajitas smothered with your choice of special toppings

POLLO MONTERREY - 17.99

Marinated chicken breast topped with sautéed vegetables (mushrooms, bell peppers and onions) and melted Monterrey jack cheese

STUFFED CHICKEN BREAST - 18.99

Our famous grilled chicken breast stuffed with spinach, shrimp and Monterrey jack cheese topped with our secret recipe sour cream sauce

CILANTRO JALAPEÑO CHICKEN - 17.99

Marinated grilled chicken breast, covered with chopped green fresh jalapeños & fresh cilantro, topped with melted Monterey jack cheese

THE SHRIMP COMBO - 20.99

Four grilled shrimp and your choice of fajitas, ribs or carnitas

THE TEXAS PARRILLADA - 54.99 (For 3 to 4)
Served Texas style!! Cilantro's famous marinated beef & chicken fajitas, carnita, half rack of ribs, four grilled shrimp and a grilled quail, served on a bed of onions

MONTERREY ASADA -20.99

Our famous marinated fajitas as a steak topped with sautéed vegetables (mushrooms, bell peppers and onions) and melted Monterrey jack cheese

STUFFED AVOCADO - 15.99

A fresh, whole avocado stuffed with fajita beef or grilled chicken, battered and fried to golden perfection.

CARNITAS - 14.99 one 26.99 two

Our traditional slowly cooked pork, served in chunks and layered over a bed of grilled onions

QUAIL - 17.99 two 23.99 three

Marinated grilled quails laid over a bed of grilled onions

BABY BACK RIBS - 14.99 half 24.99 full rack Tender pork baby back ribs glazed with our delicious barbecue sauce, then layered over a bed of grilled onions

ALAMBRE SKEWERS - 18.99

Jumbo shrimp, chicken, or beef paired with fresh vegetables (onions, tomatoes, bell peppers) on a skewer and laid on a bed of rice

THE QUAIL COMBO - 20.99

Our marinated quail and your choice of fajitas, ribs or carnitas

THE RIBS COMBO - 20.99

1/4 rack of ribs and your choice of fajitas or four grilled shrimp



SEAFOOD **PLATTERS**

All seafood platters are served with cilantro rice or Spanish rice, refried beans, black beans or charro beans

SHRIMP DIABLO - 19.99

Eight fresh gulf shrimp sautéed in our spicy garlic lemon sauce

SHRIMPS & VEGETABLES - 19.99

Eight fresh gulf shrimp sautéed with fresh broccoli, zucchini

BAKED SHRIMP POBLANO - 19.99

Jumbo shrimp served with sautéed fresh poblano peppers, onic mushrooms and tomatoes, topped with chile con queso. Served

SHRIMP BROCHETA - 21.99

Six grilled fresh gulf shrimp, bacon wrapped, stuffed with Monterrey jack cheese and jalapeños topped with our spicy Mexican vegetable topping

TILAPIA TAMPICO - 19.99

Grilled fillet of tilapia topped with sautéed sliced mushrooms, cilantro, crawfish and our secret recipe cream sauce

TILAPIA POBLANO - 19.99

Grilled fillet of tilapia with sautéed poblano peppers, onions, mushrooms, celery, tomatoes and cilantro, topped with shredded Monterrey jack cheese

TILAPIA BROCCOLI - 19.99

Grilled fillet of tilapia served on a bed of rice, lightly sautéed broccoli

POLLO DEL MAR - 18.99

Chicken and shrimp in a creamy sauce with spinach, served on a bed of rice with pico and avocado

ELOTE LOCO - 21.99

Bacon wrapped shrimp, ribs and Mexican corn served with rice



BURRITOS & CHIMICHANGAS

Large homemade flour tortilla stuffed with your choice of meat and deep fried, topped with beef gravy and melted cheese. Served with refried beans (ground beef or ranchero chicken)

FAJITA CHIMICHANGA - 13.99

Large homemade soft flour tortillas stuffed with your choice of meat and deep fried, topped with beef gravy and melted cheese. Served with refried beans (beef or chicken)

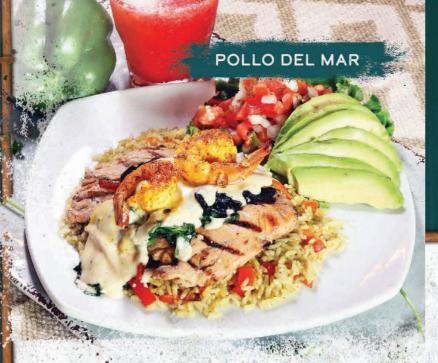
BEAN & CHEESE - 9.99

Large homemade soft flour tortilla stuffed with beans, topped with beef gravy and chile con queso

FIESTA BURRITO - 11.99

Large homemade soft flour tortillas stuffed with beans and your choice of ground beef with beef gravy or ranchero chicken with ranchero (tomato) sauce and melted monterrev jack cheese

Large homemade soft flour tortillas stuffed with beans and your choice of chicken or beef fajita, topped with beef gravy and melted cheese



COMBINATION PLATTERS

MAKE YOUR OWN COMBINATION PLATTER

(Choose from below)

Choose 2 - 11.99

Choose 3 - 14.99 Choose 4 - 17.99

Tacos (crispy or soft) (ground beef or ranchero chicken), pork tamales, enchiladas (ground beef, ranchero chicken or cheese), chicken flautas, tostada (ground beef or ranchero chicken)

One crispy beef taco (tomato, lettuce, and cheese), one cheese enchilada and three ounces of our famous fajitas, served with pico de gallo

ACAPULCO - 14.99

One chicken flauta and three ounces of our famous fajitas, served with pico de gallo and sour cream

EL TAMPIQUENO - 17.99

Six ounce grilled fajita steak served over grilled onions and one cheese enchilada, served with guacamole, pico de gallo and charro beans

TACO & SOUP - 15.99

Small fajita taco and your choice of a medium chicken or vegetable soup, served with avocado and pico de gallo

MAZATLAN - 15.99

Roasted fresh poblano pepper stuffed with cheese, lightly breaded and topped with ranchero (tomato) sauce and MontereyJack cheese, served with three ounces of our famous fajita (beef or chicken), guacamole and pico de gallo

TACO AL CARBON & FLAUTA - 14.99

One taco al carbon (large homemade flour tortilla stuffed with fajita chicken) and one chicken flauta. Served with guacamole, pico de gallo, and sour cream.

CHILE RELLENO - 13.99

Roasted fresh poblano pepper stuffed with cheese, ground beef or shredded chicken, lightly breaded and topped with ranchero (tomato) sauce and Monterey jack cheese. Served with pico de gallo and guacamole.

Fajita Beef or Chicken 15.99





SUNSET

PIÑA

COLADA

BLOODY

MARY

BRFF7F

HAPPY HOUR

(11AM-6PM EVERY DAY)

\$5.99 JUMBO HOUSE MARGARITAS \$1.99 DOMESTIC DRAFTS **ADD FLAVOR + \$1**

DRINK MENU

MARGARITAS COCKTAILS

CILANTRO'S MARGARITA - 14.99

Best margarita in town! Made with Jose Cuervo Tradicional, a squeeze of fresh lime juice and Grand Marnier

TOP SHELF MARGARITA - 12.99

Our top shelf margarita is made with your choice of Herradura Teguila with Cointreau. sweet & sour mix, triple sec and a splash of Gran Gala

GOLD MARGARITA - 12.99

A blend of Jose Cuervo Especial (Gold) tequila, sweet & sour and Gran Gala

SKINNY-RITA - 14.99

You can't resist the full flavor of a low calorie margarita made with Milagro, organic agave nectar and fresh lime juice

FRENCH MARGARITA - 13.99

Experience the Grand Marnier French Margarita with a touch of El Jimador Tequila

PATRON PERFECT

MARGARITA - 14.99

Patron Silver Tequila, Patrón Citrónge, sweet & sour mix and a splash of fresh lime juice

HIGHLAND MARGARITA - 12.99

Maestro Dobel, grapefruit and lime juice with Agave Nectar

BLUE MARGARITA - 12.99

A blend of Jose Cuervo Tradicional with Cointreau, sweet & sour mix and Blue Curacao

FRUIT MARGARITAS - 11.99

Treat yourself to a fruit explosion with our different flavors. Raspberry, strawberry, peach, pineapple, mango, and Banana

JALAPEÑO MARGARITA - 14.99

Refreshing and spicy with Avion Tequila and Gran Gala Liqueur.

BEER RITA - 14.99

Your choice of beer with a house blend

WINE LIST

KENDALL JACKSON - 9.99

Merlot

HOUSE - 8.99 Chardonnay

Cabernet

Pinot Grigio

White Zinfandel

SUMMER BREEZE - 0.00

Made with Absolut Vodka, orange juice and a splash of cranberry juice

SUNSET - 9.99

A blend of Malibu Coconut Rum and White Rum with orange, cranberry and pineapple juice. Simply Delicious!!

REMY BERRY - 11.99

Remy VSOP Cognac mixed with cranberry juice and pineapple juice.

Made with Smirnoff Sour Green Apple Vodka, sweet & sour mix

GREEN APPLE MARTINI -10.99

ULTIMATE COSMO - 10.99 Made with Absolut Vodka, orange juice,

CHAMBORITA - 13.99

cranberry juice, Patrón Citrónge

Herradura Tequila, Chambord, lime juice and sweet & sour mix

LA PALOMA - 10.99

Made with Jimador Tequila, grapefruit soda, salt and lime, and sweet & sour mix. Refreshingly delicious!

TAMARINDO RITA - 12.99

Made with 1800 Silver Tequila, Triple Sec, Tamarind Syrup, and Chamoy

BEER

DOMESTIC - 4.99

- Miller Lite
- Coors Light Bud Light - Michelob Ultra
- Shiner Bock Budweiser

IMPORTED - 5.99

- Modelo Especial
- Negra Modelo Tecate

Corona Extra - Light Dos XX (Lager & Amber)

DRAFT BEER DOMESTIC - 4.00

Bud Light

Michelob Ultra

IMPORTED - 4.50 Modelo Especial

CRAFT - 5.25 (Woodlands Only)

Karbach Love Street

Karbach Hopadillo IPA

REFRESHMENTS





Merlot





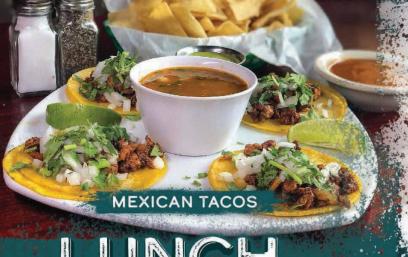












CILANTRO JALAPEÑO CHICKEN - 12.99

Marinated grilled chicken breast, covered with chopped green fresh jalapeños and fresh cilantro, topped with melted Monterey jack cheese, served with rice, beans & tortillas

CHICKEN WRAPS - 9.99

Chicken breast, black beans, corn salad, wrapped in romaine lettuce, served with baked chips and cilantro sauce

MOLE ENCHILADAS - 11.99

Two Chicken enchiladas with mole sauce. Served with rice, refried beans and queso fresco

1 BEEF OR CHICKEN FAJITA TACO & 1 CHICKEN FLAUTA - 11.99

Served with rice, refried beans, sour cream, guacamole and pico de gallo

FISH TACOS - 12.99

Two homemade flour tortillas stuffed with cabbage, and grilled tilapia. Served with rice, charro beans, guacamole and pico de gallo

SHRIMP TACOS - 12.99

Two homemade flour tortillas stuffed with cabbage, and sautéed shrimp. Served with rice, charro beans, guacamole and pico de gallo

TILAPIA & BROCCOLI - 12.99

Grilled fillet of tilapia served on a bed of rice, lightly sautée broccoli, beans and tortillas

LUNCH FAJITAS - 13.99 Our famous chicken / beef fajita marinated in our secret recipe, grilled and cut to perfection, then layered over a bed of onions. Served with guacamole, pico de gallo, rice, refried beans, and homemade tortillas

1 FAJITA TACO & 1 CHEESE ENCHILADA - 11.99

Your choice of beef or chicken taco served with rice, refried beans, guacamole and pico de gallo

SHRIMP DIABLO - 13.99

Six fresh gulf shrimp sautéed in our spicy garlic lemon sauce

CREATE YOUR OWN LUNCH

Served with Rice and Beans (Choose from below)

Choose 2 - 9.99 | Choose 3 - 12.99

· TACOS

(crispy or soft) (ranchero chicken or ground beef)

· ENCHILADAS

(ranchero chicken, ground beef or cheese)

- TOSTADA
 - (ranchero chicken or ground beef)
- · PORK TAMALES
- · CHICKEN FLAUTAS

MEXICAN TORTA - 10.99

Stuffed with Fajita Beef, Fajita Chicken OR Al Pastor

SOUP & SALAD - 9.99

Your choice of medium vegetable soup or chicken soup and a small garden salad

LUNCH SALAD - 8.99

Your choice of meat (ground beef or ranchero chicken) in a taco shell

FAJITA LUNCH SALAD - 10.99

Your choice of meat (fajita beef or chicken)

FAJITA CHALUPA - 10.99

One deep fried corn tortilla topped with refried beans, melted cheese, lettuce, tomato, guacamole and your choice of fajita chicken or beef. Served with rice & refried beans

BURRITO - 10.99

Large homemade soft flour tortilla stuffed with beans and your choice of ground beef with beef gravy or ranchero chicken with ranchero (tomato) sauce and melted Monterrey jack cheese. Served with rice, tomato and guacamole

Fajita beef or chicken add \$1

CHIMICHANGA - 10.99

Large homemade flour tortilla stuffed with your choice of ground beef or ranchero chicken and deep fried, topped with beef gravy & melted cheese. Served with rice, refried beans, tomato, and guacamole. Fajita beef or chicken add \$1

MEXICAN TACOS - 11.99

4 corn tortilla tacos. Al Pastor OR Fajita beef/chicken with onions and cilantro. Served with Charro beans

2 FAJITA ENCHILADAS - 10.99

Served with rice, refried beans (fajita beef or chicken)

FAJITA TACOS

(Chicken or beef) 10.99 one 13.99 two Served with rice, charro beans, chile con queso and guacamole

LUNCH CARNITAS - 11.99

Served with rice, refried beans, guacamole, pico de gallo, tomatillo sauce and homemade tortillas

DESSER

CHURROS - 5.99

Four delightfully fried Mexican doughnut sticks sprinkled with cinnamon and sugar. Served with caramel sauce and whipped cream

Homemade light Mexican egg custard with homemade Mexican caramel sauce and whipped cream

FLAN FLAMEADO - 7.25

Homemade, light Mexican egg custard, topped with your choice of Bailey's, Frangelio, Kahlua, or Grand Marnier, then flamed with a shot of Rum (at your table!!)

SÓPAPILLAS - 5.99

(6)Homemade light pastries topped with cinnamon and powdered sugar

CHEESE CAKE - 5.99

Consuming raw or undercooked animal proteins may increase your risk of a foodborne illness, especially if you have certain medical conditions.

Menus & Marketing



FRIED ICE CREAM - 5.99

Ice cream covered with corn flakes, sugar, sesame seed and crushed bread. Served on a tortilla shell topped with homemade Mexican caramel sauce and whipped cream

TRES LECHES - 5.00

Rich vanilla and sweet cream cake (made with whole milk, condensed milk and evaporated milk)

APPLE OR BANANA EMPANADA - 5.99

Small homemade pie, stuffed with your choice of banana or apple and chocolate, served with ice cream