

# ALEX LOUNGE

## BAR & GRILL



# CINCO DE MAYO

Creamy Fruit Salad \$5

Pozole \$5

*An authentic traditional Mexican soup made with hominy corn and pork in a homemade broth, finished with cilantro and onions.*

Mexican Elotes \$5

*Corn on the cob covered in Lime Mayonnaise, dusted with grated Cotija cheese and chilito piquin mild cheddar.*

Chorizo Quesadilla \$11.95

*Oaxaca and mozzarella cheese, spicy chorizo, tomato, and Californian avocado folded in a flour tortilla.*

*Served with salsa verde and sour cream.*

Nachos Poblanos \$10.95

*Fresh crispy corn tortilla chips topped with refried beans, Oaxaca and Mozzarella cheese, pico de gallo, and radish.*

Crispy Flautas \$12.95

*Choice between chicken or pork in a lightly fried flour tortilla topped with red and green salsa and crema sauce.*

*Served with rice and beans, and lettuce, tomato and avocado.*

Sopes \$13.95

*(3) crisp thick tortillas topped with refried beans, lettuce, avocado, radish, and Cotija cheese, drizzled with a cream sauce and salsa verde. Your choice of chicken, steak, or pork.*

Cemita Poblana \$12.95

*Californian avocado, Oaxaca cheese, fresh Mexican Papalo herbs. Your choice of chicken, steak, or Carnitas.*

*Served with French fries.*

Mexican Tortas \$13.95

*Grilled chicken, Mexican chorizo or Carnitas, Iceberg lettuce, tomatoes, avocado, jalapenos la Morena, Oaxaca cheese on a Portuguese roll smeared with refried beans and mayonnaise.*

Mexican Burger \$13.95

*9 Oz Premium beef topp with sauted mushrooms onions and spicy jalapeños served with tortilla chips.*

Rosita's Enchiladas \$13.95

*Shredded chicken, with a choice of mole sauce or red sauce, rolled in a corn tortilla, and smothered in Cotija cheese topped with lettuce, radish, and avocado. Drizzled with a Mexican crema sauce.*

Tacos al Pastor \$13.95

*Pork shoulder marinated in our homemade spice blend served on blue corn tortillas, topped with cilantro grilled diced pineapple, fresh radish and white onions.*

Poblano Chiles Rellenos \$11.95

*An authentic chile relleno recipe made from roasted poblano peppers stuffed with cheese, dipped in a fluffy egg batter, and fried until golden brown! Served with rice and black beans.*

Steak fajitas \$17.95

*Suited Steak or chicken with onions, red and green pepers served with Mexican red rice.*

Cecina Plater \$16.95

*Salted Grilled beef with fresh grilled cactus cebollines, California avocado, trpicana cheese sticks served with Mexican red rice and black beans.*

## SPECIAL MEXICAN DRINKS

### All Mexican

#### Beers \$5

Corona familiar  
Modelo  
Dos equis  
Carta blanca  
Bohemia, Victoria

### Siete Machos

Silver, reposado, anejo  
Tequila and Mezca,  
Triple sec  
Fresh Orange Squeezed,  
Grape juice  
Grapesfruit Splash

5. The date is observed to commemorate the Mexican Army's victory over the French Empire at the Battle of Puebla, on May 5, 1862,

### Premium

#### Margarita

Casamigos Tequila  
Blanco, Cointreu Triple  
Sec, Orange Juice,  
Fresh Lime Juice

### Michelades and Mexican Coffee

Hot coffee, casamigos silver tequila, kaahlua and brown sugar topped with light whipped cream and a cinnamon stick