

Breakfast

(served all day)

SERVED WITH BREAKFAST POTATOES, REFRIED BEANS, AND CORN OR FLOUR TORTILLAS

HUEVOS RANCHEROS 10.99: Two over-ez eggs topped with our signature salsa ranchera

ALA MEXICANA PLATE 10.99: Fresh scrambled eggs cooked with tomatoes, onion and diced chile peppers

MIGAS PLATE 10.99: Fresh scrambled eggs cooked with corn tortilla chips, tomatoes, onion and chile peppers

BACON AND EGG PLATE 11.99: Fresh scrambled eggs cooked with diced chunky bacon

CHORIZO AND EGG PLATE 11.99: Fresh scrambled eggs cooked with our in-house homemade chorizo

SAUSAGE AND EGG PLATE 11.99: Fresh scrambled eggs cooked with jimmy-dean pork sausage

HAM AND EGG PLATE 11.99: Fresh scrambled eggs cooked with ham

HUEVOS RANCHEROS CON CARNE 15.99: Two over-ez eggs topped with our salsa ranchera served with any meat of your choice

MACHACADO PLATE 13.99: Dry beef cooked with two scrambled eggs, tomatoes, onions and chile peppers

GRANNY'S BREAKFAST PANCAKES 10.99: Three Pancakes with bacon or link sausage

AMERICAN PLATTER 11.99: Two eggs any style served with bacon, potatoes, and toast

TEXAS PLATTER 11.99: Two eggs any style served with potatoes, pancakes and toast

TEXAS BREAKFAST SANDWICH 6.50

- Chorizo, Egg, and Cheese
- Link Sausage, Egg, and Cheese
- Ham, Egg, and Cheese
- Bean, Egg, and Cheese
- Bacon, Egg, and Cheese
- Pork Sausage, Egg and Cheese

BREAKFAST SPECIALTY

CHILAQUILES 11.99: Homemade corn tortilla chips smothered in our famous tomatillo sauce, our signature ranchera salsa and topped with queso fresco, fresh diced onions and two eggs

WEEKEND SPECIAL

MENUDO 13.99: Beef tripe soup Served with side of diced onions, cilantro, peppers, limes and corn or flour tortillas

(ONLY Saturdays and Sundays)

ADDITIONAL SIDES

Bacon 2.50
(2) Tortillas 1.00

Potatoes | Beans | Rice 3.50
Sour Cream | Avocado 2.00



BREAKFAST TACOS 3.25

- Bacon and Egg
- Pork Sausage and Egg
- Chorizo and Egg
- Link Sausage and Egg
- Ham and Egg
- Migas
- Ala-Mexicana
- Potato and Egg
- Potato and Rice
- Potato and Bacon
- Potato and Chorizo
- Bean and Bacon
- Egg and Cheese
- Bean and Chorizo
- Bean and Egg
- Bean and Cheese

ADD ONS .50: cheese, beans, avocado, potatoes, rice, sour cream, cilantro & onions, or lettuce & tomatoes

MEAT ADD ONS 1.00: bacon, chorizo, ham, link or pork sausage



TACOS DE CARNE 5.50

- Carne Guisada
- Beef Fajita
- Chicken Fajita
- Barbacoa
- Machacado
- Picadillo
- Puerco Rojo
- Puerco Verde

ADD ONS .50: cheese, beans, avocado, potatoes, rice, sour cream, cilantro & onions, or lettuce & tomatoes



Appetizers

GUACAMOLE 8.99: A 12 oz bowl of guacamole served with a basket of homemade tortilla chips

CHIPS AND QUESO 7.99: A bowl of queso topped with pico de gallo and homemade tortilla chips

SPECIAL QUESO 10.99: A bowl of queso topped with pico de gallo, guacamole & ground beef served with tortilla chips

QUESO FLAMEADO 10.99: Melted jack cheese topped with our signature chorizo served with homemade tortillas

CRAB BALLS 11.99: Seafood stuffing with fish, shrimp, crab meat, and seasoned crouton seasoning

STUFFED JALAPEÑOS 12.50: Jalapeños filled with seafood stuffing and jack cheese

Soups & Salads

TEJAS COBB SALAD 15.99: Extra-large bowl with garden salad mix topped with beef fajita, tomatoes, jack and cheddar cheese, bacon sliced avocado, hard boiled egg and tortilla chips

GRILLED CHICKEN SALAD 14.99: Extra-large bowl with garden salad mix topped with fresh grilled chicken breast, pico de gallo, cheese, bacon, sliced avocado and tortilla chips

TACO SALAD 13.99: Garden salad mix topped with our picadillo (ground beef), tomatoes, cheddar and jack cheese, guacamole, sour cream served in a tortilla shell

SPICY CHICKEN TORTILLA SOUP 13.99: Signature spicy chicken tortilla soup topped with cheese, avocado, cilantro and tortilla chips (Mon-Fri ONLY)



Seafood

FISH TACOS 15.99: Three corn tortillas filled with blackened tilapia (fish) and a signature cabbage mix with special spicy creole sauce served with rice and refried beans

SHRIMP COCKTAIL 14.99: Shrimp in fresh made cocktail sauce and topped with avocado

CEVICHE 12.99: Traditional fish ceviche made in-house

SHRIMP STREET TACOS 13.99: 5 tacos topped with onion & cilantro & served with a cup of beans



Burgers & Sandwiches

GRILLED CHICKEN SANDWICH 13.99: Grilled chicken breast topped with jack cheese, lettuce, tomatoes, onion, avocado, bacon between two hot buttery buns served with french fries

CHEESE HAMBURGER 13.99: Beef burger topped with cheese, lettuce, tomatoes, onions, pickles, between two hot buttery buns served with fries

CLUB SANDWICH 12.99: Sandwich filled with turkey, ham, bacon, american yellow and jack cheese, lettuce, tomatoes, and spicy cholula mayo served with fries

TORTA 13.99: Mexican sandwich with choice of meat, refried beans, mayo, avocado, lettuce and tomatoes served with chips and queso



KIDS MENU

KID'S TEX-MEX DINNER 6.99

Choose 1- cheese enchilada, ground beef crispy taco, or chicken quesadilla served with rice and beans

CHICKEN MAC & CHEESE BOWL 6.99

Macaroni and cheese pasta topped with grilled chicken

PIZZA 6.99

Cheese or pepperoni personal pizza

CHICKEN NUGGETS 6.99

Chicken nuggets served with fries

KID'S TEXAS PLATTER 7.99

2 egg any style, 1 slice of bacon or sausage and 1 pancake

Tex-Mex Specialties

FAJITA PLATE 18.99: Flamed grilled fajitas with sautéed onions, served with sour cream, shredded cheese, pico de gallo, rice, beans and tortillas

CARNE GUISADA PLATE 14.99:
Tender beef stew meat in our signature brown gravy and served with rice, beans and tortillas

PICADILLO PLATE 13.99: Seasoned ground beef cooked with potatoes and served with rice beans and tortillas

CHICKEN CHIMICHANGA 14.99: Large tortilla filled with chicken, jack cheese, and cilantro topped with queso and pico de gallo and served with rice and beans

TEX-MEX ENCHILADAS

CHEESE (2) 11.99 or (3) 13.50

GROUND BEEF (2) 12.99 or (3) 14.50

BEEF FAJITA (2) 14.99 or (3) 17.99

Enchiladas topped with enchilada sauce, chile con carne, and cheese, served with rice and beans

TEX-MEX CHICKEN ENCHILADAS

(2) 12.99 or (3) 14.50 Chicken enchiladas topped with enchilada sauce and jack cheese, served with rice and beans

CRISPY TACO PLATE (2) 12.99 or (3) 14.50
Crispy corn tacos filled with ground beef, lettuce, tomatoes, and cheese, served with rice and beans

COMBINATION PLATE 12.99: One Cheese enchilada topped with chile con carne and cheese, one crispy taco & one tostada, served with rice and beans

CHICKEN QUESADILLA PLATE 13.99:
Two flour tortillas filled with chicken fajita, cheese, and pico served with sour cream, guacamole and rice

FAJITA QUESADILLA PLATE 14.99: Two flour tortillas filled with beef fajita, cheese, and pico served with sour cream, guacamole and rice

CHICKEN FLAUTAS 14.99: Four chicken flautas topped with lettuce, tomatoes, sour cream & guacamole, served with rice and beans

NACHOS GRANDE 14.99: Crispy homemade corn tortilla chips topped with refried beans, queso, shredded lettuce, tomatoes, sour cream, jalapenos, and your choice of chicken, fajita, or ground beef

TEXAS BURRITO 13.99: Large tortilla filled with ground beef and beans, topped with enchilada sauce chile con carne and cheese, served with rice

ADDITIONAL SIDES

QUESO | QUESO FRESCO | SOUR CREAM (2oz) 1.00 | (4oz) 2.00

GUACAMOLE (2oz) 2.00 | (4oz) 4.00



HOUSE SPECIALS

SOUTH OF THE BORDER TACOS 16.99:
Two corn tortillas filled with beef fajita, lettuce, tomatoes, avocado, fresh crumbled Mexican white cheese served with rice and refried beans

CHICKEN POBLANO 15.99: Grilled chicken breast topped with our poblano peppers, mushrooms in our salsa ranchera and monterey jack cheese served with rice and beans

CHILE RELLENO 14.99: Roasted poblano pepper stuffed with cheese and topped with our signature ranchera sauce

PUERCO ROJO 14.99: Tender pork stew meat in our signature adobe sauce served with rice, charro beans and tortillas

PUERCO VERDE 14.99: Tender pork stew meat in our signature tomatillo sauce served with rice, charro beans and tortillas

ENCHILADAS VERDES PLATE 13.99:
Two chicken enchiladas filled with seasoned chicken, monterey jack cheese, topped with green tomato sauce, sour cream served with rice and refried beans

STREET TACOS Al Pastor or Beef Fajita \$15.99
Chicken or shrimp 13.99: 5 tacos topped with onion & cilantro & served with a cup of beans

Castillo's

COCKTAILS

Margaritas



OG MARGARITA

Always a home run. Blanco tequila, agave, fresh lime and Cointreau with your choice of salt or Tajín rim.

\$10



THE SKINNY

OG Margarita but make it skinny. Blanco tequila, fresh lime, Cointreau and a splash of orange liqueur.

\$10



SPICY CHILE

For those who like a kick, with muddled serrano, ancho chile liquor, blanco, lime and Cointreau with a Tajín rim to be perfectly pico.

\$12



BLOOD ORANGE

Exotic citrus flare, this margarita combines blood orange juice, blood orange cordial, lime and agave.

\$12



HIBISCUS

A vibrant crowd pleaser made with blanco tequila, hibiscus flower syrup, lime juice and Cointreau.

\$12



PALOMA

A tequila favorite with double burst of grapefruit, blanco tequila, real grapefruit juice, lime and agave, topped with grapefruit soda.

\$11

Signature Cocktails



VACATIONS COLLIDE

The best of both vacay vibes where Coloda meets Rita. Coconut rum, blanco tequila, lime and coconut syrup.

\$12



MANGO OAXACAN SOUR

Tropical with a touch of smoke. Mezcal, mango nectar, peach bitters, lemon juice and agave.

\$12



LA NIÑA PIÑA

Feel like summer all year around. Deep Eddy's Lemonade Vodka, pineapple & lemon juice, topped with Italian Lemon Soda.

\$12



EL RANCHO SANDÍA

Not your uncle's ranch water. Watermelon juice, blanco tequila and a splash of lime, topped with Topo Chico.

\$11



MEXICAN CANDY

Blanco tequila, watermelon liqueur, lime juice, chamoy and watermelon mixer with a Tajín rim. YUM!

\$12



FIESTA SANGRÍA

Any time is Sangría time. Red wine infused with blanco tequila, a triad of citrus juices, pineapple & orange liqueur and topped with a splash of prosecco.

\$12

Beers

DOMESTIC BEER

Budweiser, Bud Light, Miller Light, Michelob Ultra, Shiner, St. Arnold's
\$4.50

IMPORTED BEER

Dos XX, Modelo, Modelo Negro, Pacifico

\$5.75

MICHELADA

Add lime juice, salt and Michelada mixture to the beer of your choice

+ \$1

SPARKLING

Prosecco

\$6

WHITE WINE

Chardonnay
Pinot Grigio

\$6

RED WINE

Merlot
Cabernet Sauvignon
Pinot Noir

\$6

Wine

DESSERT

CHEESECAKE

\$6.99

CHOCOFLAN

\$4.99

SOPAPILLAS

\$4.99

ADD ICE CREAM +\$2