

EAT. DRINK.

La Fogata

MEXICAN GRILL

#MEXICANDONERIGHT

OUR mission

WE TAKE PRIDE IN OFFERING THE **best MEXICAN FOOD** AROUND BY **NEVER** COMPROMISING **QUALITY** OF FOOD FOR PRICE FLUCTUATIONS. PROVIDE A SAFE, **RESPECTFUL**, HAPPY AND **FUN** WORK **ENVIRONMENT**. WE ARE THE EMPLOYER OF A **passionate** AND CONFIDENT WORK TEAM THAT ENJOYS CREATING A PERSONALIZED AND **REWARDING DINING EXPERIENCE**. BY MAINTAINING A HEALTHY BOTTOM LINE WE ARE ABLE TO **GIVE** BACK AND BE PART OF OUR **COMMUNITY**.

ALLERGIES

DUE TO THE FACT THAT MOST SPICES CONTAIN GLUTEN FILLERS OF SOME KIND, LA FOGATA CANNOT GUARANTEE ANY OF OUR MEALS ARE 100% FREE OF GLUTEN

CONTAINS SHELLFISH

OUR SIGNATURE FAJITA SAUCE

WE PREPARE ALL MEATS ON THE SAME GRILL AS SHRIMP.
PLEASE LET YOUR SERVER KNOW IF YOU HAVE A SHELLFISH ALLERGY AND WE WILL PREPARE YOUR MEAL SEPARATELY

CONTAINS DAIRY

CHEESE, DIABLO SAUCE, POBLANO CREAM SAUCE, CHIPOTLE CREAM SAUCE, RICE, RANCHERO SALSA, RAJAS, CORN PICO DE GALLO, CHICKEN TORTILLA SOUP, CRISPY AVOCADO BATTER, BAJA FISH BATTER, ALL DESSERTS

CONTAINS PEANUTS/TREE NUTS

MOLE SAUCE
MAI TAI (MADE WITH AMARETTO LIQUEUR)

CONTAINS EGGS

BREAD (TORTA AND BURGER BUNS), CHICKEN STRIP AND BAJA, FISH BATTER, POLLO GORDO, CHILE RELLENOS, FRIED ONION STRAWS, CRISPY AVOCADO BATTER.

CONTAINS SOY

ALL DEEP FRIED ITEMS, ALL TORTILLAS INCLUDING TORTILLA CHIPS, BALSAMIC DRESSING

Gluten free

Items that we feel comfortable classifying as gluten-free are:

CARNITAS

SHREDDED PORK

HONGOS

SAUTEED CREMINI MUSHROOM

GRILLED CHICKEN

REQUEST UNSEASONED

CORN TORTILLAS

PESCADO

TILAPIA (REQUEST UNSEASONED)

SHRIMP

REQUEST UNSEASONED

ALL SALSAS EXCEPT FOR HABANERO SALSA

CHEESE

BLACK BEANS

VEGETABLES

CORN PICO DE GALLO

SUIZA SAUCE

TAMALES

VEGAN-FRIENDLY

MOST OF OUR DISHES AND SAUCES ARE MADE WITH CHICKEN FLAVORING. PLEASE ASK YOUR SERVER ABOUT ITEMS THAT DO NOT HAVE THIS FLAVORING

CORN TORTILLAS

REQUEST DRY

HONGOS THREE MUSHROOM BLEND

PICO DE GALLO

BLACK BEANS

SUIZA SAUCE

GUAC

REGULAR GUACAMOLE

AVOCADO, CILANTRO, TOMATO, ONION, JALAPEÑO, SALT

HARVEST GUACAMOLE

AVOCADO, ROASTED PUMPKIN SEEDS, SMOKY CHIPOTLE PEPPERS, CILANTRO, TOMATO, ONION, JALAPEÑO, SALT

CHUNKY AVOCADO BLACK BEAN CORN PICO

AVOCADO, BLACK BEANS, CORN, CILANTRO, TOMATO, ONION, JALAPEÑO, SALT

MANGO GUACAMOLE

SEASONAL - AVOCADO, FRESH MANGO, CILANTRO, TOMATO, ONION, JALAPEÑO, SALT

ALL ARE AVAILABLE IN
HALF OR FULL
ORDERS



APPS

NACHOS DE LA FOGATA

10.99

TORTILLA CHIPS TOPPED WITH REFRIED BEANS, MELTED CHIHUAHUA CHEESE, LETTUCE, PICO DE GALLO, SOUR CREAM, AND YOUR CHOICE OF: CHICKEN TINGA, GROUND CHUCK OR PORK CARNITAS.

UPGRADE TO CARNE ASADA FOR 2.99

UPGRADE TO BARBACOA FOR 2.49

TRES QUESOS QUESADILLAS

8.49

CHIHUAHUA CHEESE, QUESO FRESCO AND PARMESAN
ADD CHICKEN TINGA FOR 2.49 · ADD BARBACOA FOR 3.99

MAKE IT A DINNER FOR 1.99

WINGS

10.99

TEN OF OUR MEATY WINGS TOSSED IN YOUR CHOICE OF HONEY HABANERO OR TRADITIONAL BUFFALO SAUCE. SERVED WITH RANCH DRESSING CELERY, CARROT & LETTUCE.

QUESO DIP

7.99

CREAMY CHEDDAR CHEESE LOADED WITH SEASONED GROUND CHUCK AND ADOBO SPICES.
SERVED WITH TORTILLA CHIPS.

QUESO BLANCO

7.99

CREAMY WHITE CHEESE MELTED INTO A DIP WITH HINTS OF ZESTY JALAPEÑO AND RED PEPPERS. SERVED WITH TORTILLA CHIPS.

QUESO FUNDIDO

9.99

MELTED CHIHUAHUA CHEESE, CHORIZO & ROASTED CHILE POBLANO. SERVED WITH CHOICE OF TORTILLAS.

TOSTADITAS

11.99

FIVE MINI TOSTADAS WITH YOUR CHOICE OF: CHICKEN TINGA, PORK CARNITAS, OR GROUND CHUCK. TOPPED WITH REFRIED BEANS, LETTUCE, TOMATO, SOUR CREAM AND QUESO FRESCO.

CHICKEN FLAUTAS

8.99

SIX CORN TORTILLAS ROLLED AND STUFFED WITH CHICKEN. TOPPED WITH LETTUCE, TOMATOES, AND SOUR CREAM.

MAKE IT A DINNER FOR 1.99

APPETIZERS

ALL APPETIZERS PAIR WELL WITH CERVEZA'S....DUH.

HAPPY HOUR EVERYDAY BETWEEN 2:30PM and 5:30PM

ENSALADAS (A.K.A. SALADS)

ADD GRILLED CHICKEN FOR 2.49 · ADD STEAK FOR 5.99 · ADD SHRIMP FOR 4.99

GRILLED GULF SHRIMP 13.99

GRILLED GULF SHRIMP, FRESH PINEAPPLE, AVOCADO, PICO DE GALLO AND QUESO FRESCO. SUGGESTED DRESSING: MANGO VINAIGRETTE.

GRILLED STEAK 14.99

GRILLED SKIRT STEAK, AVOCADO, PICO DE GALLO & QUESO FRESCO. SUGGESTED DRESSING: CHIPOTLE RANCH.

TACO SALAD 9.99

CRISPY TORTILLA BOWL, LETTUCE, GREEN PEPPER, ONION, TOMATO, CHEDDAR CHEESE, CHOICE OF CHICKEN TINGA, GROUND CHICKEN OR CARNITAS TOPPED WITH SOUR CREAM.

CHOPPED REVOLUCION 12.99

ADOBO MARINATED GRILLED CHICKEN BREAST, TORTILLA STRIPS, PICO DE GALLO, CORN, BLACK BEANS, AVOCADO AND CHIHUAHUA CHEESE.

SUGGESTED DRESSING: JALAPEÑO RANCH.

SANTA FE SALAD 9.99

ROMAINE ICEBERG MIX, GRILLED CHICKEN, PICO, AVOCADO, BLACK BEANS, CORN, MANGO, QUESO FRESCO, CHIPOTLE RANCH, FRITOS

CHICKEN 11.99 SKIRT STEAK 14.99

TORTAS AND WRAPS

BAJA WRAP

12.49

HERB WRAP, BEER BATTERED PACIFIC ROCK COD, PICO DE GALLO, SIGNATURE THREE CHEESE, BLACK BEANS, IN-HOUSE GUACAMOLE, CORN, SPICY CABBAGE AND HABANERO CHIPOTLE RANCH. SERVED WITH RICE & REFRIED BEANS OR SPICY FRIES.

CACTUS JACK WRAP 11.99

HERB WRAP, GRILLED CHICKEN STRIPS, BACON, CORN, BLACK BEANS, CHIHUAHUA CHEESE, GUACAMOLE, LETTUCE, AND PICO DE GALLO. SERVED WITH RICE & REFRIED BEANS OR SPICY FRIES.

STEAK TORTA

14.49

A TRADITIONAL MEXICAN SANDWICH LAYERED WITH REFRIED BEANS, GRILLED AGED SKIRT STEAK, LETTUCE, CHIHUAHUA CHEESE, TOMATO, AVOCADO, CANNED JALAPENO, SOUR CREAM, AND MAYONNAISE. SERVED WITH RICE & REFRIED BEANS OR SPICY FRIES.

FOGATA STEAK WRAP 13.99

HERB WRAP, GRILLED AGED SKIRT STEAK, BACON, CORN, BLACK BEANS, CHIHUAHUA CHEESE, GUACAMOLE, LETTUCE, PICO DE GALLO, FRITO LAYS CHIPS AND HABANERO CHIPOTLE RANCH. SERVED WITH RICE & REFRIED BEANS OR SPICY FRIES.

TORTA DE LA FOGATA 12.49

A TRADITIONAL MEXICAN SANDWICH LAYERED WITH REFRIED BEANS, PORK MILANESA, CHORIZO, CHIHUAHUA CHEESE, LETTUCE, TOMATO, AVOCADO, CANNED JALAPENO, SOUR CREAM, AND MAYONNAISE. SERVED WITH RICE & REFRIED BEANS OR SPICY FRIES.

BURRITOS

SERVED WITH RICE & REFRIED BEANS -OR- SPICY FRIES STUFFED WITH LETTUCE, PICO DE GALLO, CHIHUAHUA CHEESE, REFRIED BEANS, AND CHOICE OF MEAT. SOUR CREAM ON THE SIDE 11.99

MAKE YOUR BURRITO ENCHILADA STYLE OR POBLANO STYLE FOR ONLY 3.49!

CHOOSE A FILLING

CHILE RELLENO

ADD 1.99

AL PASTOR

PORK MARINATED IN ADOBO SPICES, PINEAPPLE AND ONIONS.

CARNITAS

PULLED PORK

CARNE MOLIDA

GROUND CHUCK

TINGA DE POLLO

STEWED CHICKEN

RAJAS Y AVOCADO

SAUTÉED ONIONS, POBLANO PEPPERS, GREEN PEPPERS, TOMATO, GARLIC AND AVOCADO.

HIPSTER BURRITO

LARGE FLOUR TORTILLA STUFFED WITH GRILLED AGED SKIRT STEAK, QUESO BLANCO, FRENCH FRIES, REFRIED BEANS, PICO DE GALLO AND MEXICAN RICE. SERVED WITH SOUR CREAM, RICE AND REFRIED BEANS - 14.99.

BARBACOA

BRAISED BEEF - ADD 2.99.

CARNE ASADA

GRILLED SKIRT STEAK - ADD 3.49

CAMARONES

GRILLED GULF SHRIMP - ADD 2.49

NAKED BURRITO

SHREDDED LETTUCE, PICO DE GALLO, SOUR CREAM, CHIHUAHUA CHEESE, RICE, REFRIED BEANS, AND YOUR CHOICE OF MEAT: CHICKEN TINGA, GROUND CHUCK OR CARNITAS. - 11.99 UPGRADE TO CARNE ASADA FOR 2.99 OR UPGRADE TO BARBACOA OR SHRIMP FOR 2.49

BURRITO DE ALHAMBRE

LARGE FLOUR TORTILLA STUFFED WITH GRILLED AGED SKIRT STEAK, SMOKED BACON, ONIONS, GREEN PEPPERS, CHIHUAHUA CHEESE, LETTUCE, PICO DE GALLO AND REFRIED BEANS. SERVED WITH SOUR CREAM, RICE AND REFRIED BEANS. - 15.99

CALI STYLE BURRITO

LARGE FLOUR TORTILLA STUFFED WITH SLOW ROASTED PORK SHOULDER STEWED IN TOMATILLO SALSA, REFRIED BEANS, RICE, CHIHUAHUA CHEESE. THEN TOPPED WITH STEWED PORK AND MELTED CHIHUAHUA CHEESE. SERVED WITH SOUR CREAM, RICE AND REFRIED BEANS. - 13.99

ENSALADAS • TORTAS • WRAPS • BURRITOS

TACOS

CHOOSE THREE FOR 10.99 SERVED AUTHENTIC WITH LIME, CILANTRO & ONION -OR- SUPREME WITH LETTUCE, TOMATO, SOUR CREAM & CHEDDAR CHEESE (ADD 50¢) AND YOUR CHOICE OF TORTILLAS. SERVED WITH RICE & REFRIED BEANS OR SPICY FRIES.

AL PASTOR

PORK MARINATED IN ADOBO SPICES, PINEAPPLE AND ONIONS.

CARNITAS

PULLED PORK.

CARNE MOLIDA

GROUND CHUCK.

RAJAS

SAUTÉED ONIONS, GREEN PEPPERS, POBLANO PEPPERS, TOMATO & GARLIC.

TINGA DE POLLO

TOMATO-CHIPOTLE STEWED CHICKEN.

BARBACOA

ADOBO SPICED BRAISED BEEF. ADD 2.99

CAMARONES

GRILLED GULF SHRIMP. ADD 3.99

PESCADO

ANCHO-RUBBED TILAPIA.

GRILLED CHICKEN

ADD 0.99

CHORIZO

ADD 0.99

PIGGYBACK SHRIMP TACOS

14.99

ANCHO-SPICED GULF SHRIMP, GRILLED CHORIZO, AVOCADO SLICES, ONION AND CILANTRO. SERVED WITH YOUR CHOICE OF TORTILLAS WITH RICE & REFRIED BEANS OR SPICY FRIES.

TACOS DE SUADEROS

CHICKEN 12.99 • STEAK 14.99

THREE TACOS STUFFED WITH YOUR CHOICE OF MEAT, CHORIZO AND MELTED CHIHUAHUA CHEESE; THEN TOPPED WITH GRILLED ONIONS AND DIABLA SAUCE ON TORTILLAS. SERVED WITH A SIDE OF SOUR CREAM, YOUR CHOICE OF TORTILLAS WITH RICE & REFRIED BEANS OR SPICY FRIES.

STEAK TACOS

13.99

THREE TACOS STUFFED WITH AGED GRILLED SKIRT STEAK TOPPED WITH ONIONS, CILANTRO, LIME SLICES AND TOMATILLO CRUDO SALSA. SERVED WITH YOUR CHOICE OF TORTILLAS WITH RICE & REFRIED BEANS OR SPICY FRIES.

CRISPY AVOCADO TACOS

11.99

SLICES OF AVOCADO IN A LIGHT, CRISPY BATTER, SPICY CABBAGE, PICKLED RED ONION, HABANERO CHIPOTLE RANCH. SERVED WITH YOUR CHOICE OF TORTILLAS WITH RICE & REFRIED BEANS OR SPICY FRIES.

TACOS DE HONGOS**10.99**

FRESH SLICED MUSHROOMS SAUTÉED WITH ONIONS, GARLIC, AND JALAPEÑOS. TOPPED WITH HOUSE MADE GUACAMOLE AND SPICY CABBAGE. SERVED ON CORN TORTILLAS WITH BLACK BEAN CORN PICO.

TACO TRUCK FISH TACOS**11.99**

FRIED TILAPIA, CHIPOTLE MAYO, SHAVED CABBAGE, RADISH, SERVED WITH YOUR CHOICE RICE & REFRIED BEANS OR SPICY FRIES.

BAJA FISH TACOS**12.99**

BEER BATTERED PACIFIC ROCK COD AND SPICY CABBAGE. SERVED WITH A SIDE OF TOMATILLO CRUDO SALSA, SERVED WITH YOUR CHOICE OF RICE & REFRIED BEANS OR SPICY FRIES.

ROASTED CAULIFLOWER TACOS**12.99**

ROASTED CAULIFLOWER, ROASTED ZUCCHINI-TOMATO SALSA, QUESO FRESCO, ROASTED PUMPKIN SEEDS, SWEET CORN, SERVED WITH A SIDE OF SOUR CREAM, AND YOUR CHOICE OF RICE & REFRIED BEANS OR SPICY FRIES.

SIDES**3.49****REFRIED BEANS****BLACK BEANS****RICE & BEANS****BLACK BEANS & RICE****BLACK BEAN CORN PICO****3.99****TACO**

GROUND CHUCK, CHICKEN TINGA, CARNITAS, PESCADO, RAJAS, PASTOR.

TOSTADA

CHOICE OF GROUND CHUCK, CARNITAS, CHICKEN TINGA.

TAMALE

CHOICE OF CHICKEN OR PORK.

SPICY FRIES

SM. 2.99 LG. 3.99

4.79**TACO**

BARBACOA, CARNE ASADA, CAMARONES.

ENCHILADA

TRES QUESOS, CHICKEN TINGA, RAJAS
GROUND CHUCK, CARNITAS.

SALADS**SMALL SIDE SALAD 2.99****HOUSE SALAD 4.49**

ENCHILADAS

SERVED WITH RICE AND REFRIED BEANS -OR- SPICY FRIES. ALL ENCHILADAS CAN BE SUIZA STYLE UPON REQUEST. SUBSTITUTE MOLE, POBLANO OR CHIPOTLE CREAM SAUCE FOR ANY OF THE ENCHILADAS FOR ONLY \$1.99 MORE.

BARBACOA

SLOW ROASTED BRAISED BEEF. TOPPED WITH POBLANO CREAM SAUCE.

14.49



TINGA DE POLLO 12.49

TOMATO-CHIPOTLE STEWED CHICKEN. TOPPED WITH HOUSEMADE RED ENCHILADA SAUCE.

TRES QUESOS 12.49

PARMESAN CHEESE, CHIHUAHUA CHEESE AND QUESO FRESCO. TOPPED WITH HOUSEMADE RED ENCHILADA SAUCE..

RAJAS 12.99

SAUTÉED ONIONS, GREEN PEPPERS, TOMATO, AND GARLIC TOPPED WITH HOUSEMADE RED ENCHILADA SAUCE.

CAMARONES 15.99

GRILLED GULF SHRIMP. TOPPED WITH CHIPOTLE CREAM SAUCE.

SERVED WITH RICE & REFRIED BEANS CHOICE OF: GROUND CHUCK, CARNITAS OR CHICKEN TINGA. PLEASE NO SUBSTITUTIONS.

COMBINACIONES

CHIMICHANGA ENCHILADA & TACO

13.99

13.99

BABY BURRITO ENCHILADA & TOSTADA

ENCHILADA TOSTADA & TACO

13.99

CAN'T DECIDE? HAVE ONE COMBO!

DELMAR

TILAPIA PUERTO VALLARTA 15.99

ANCHO-SPICE CRUSTED TILAPIA OVER RAJAS.
SERVED WITH CHOICE OF TORTILLAS, AND RICE & REFRIED BEANS OR SPICY FRIES.

CAMARONES A LA DIABLA 18.99

9 GRILLED GULF SHRIMP IN A SPICY TOMATO-CHIPOTLE SAUCE
AND A CHEESE ENCHILADA. SERVED WITH CHOICE OF TORTILLAS,
AND RICE & REFRIED BEANS OR SPICY FRIES.

FAJITAS DE LA FOGATA

SAUTÉED GRILLED ONIONS, GREEN PEPPERS, RED PEPPERS, CARROTS, TOMATOES AND ROASTED CHILES SALSA.
SERVED WITH A SIDE OF LETTUCE, PICO DE GALLO, SOUR CREAM, CHEDDAR CHEESE,
RICE, & REFRIED BEANS.

ADD CHICKEN 2.99 • ADD STEAK 5.99 • ADD SHRIMP 4.99

POLLO

GRILLED CHICKEN BREAST.

15.99

TILAPIA

2 FLOUR DUSTED AND GRILLED TILAPIA FILETS

15.99

CARNE ASADA

GRILLED SKIRT STEAK.

19.99

VEGETABLE

ONIONS, GREEN & RED PEPPERS, CARROTS, TOMATO & AVOCADO.

12.99

CAMARONES

GRILLED GULF SHRIMP.

19.99

FIESTA FAJITA 25.99

COMBO OF CHICKEN, SKIRT STEAK, AND GULF SHRIMP.
SORRY, NO SUBSTITUTIONS

ENCHILADAS • COMBINATIONS • DELMAR • FAJITAS

PLATOS PRINCIPALES

ALL DISHES BELOW ARE SERVED WITH LETTUCE, TOMATO, AND SOUR CREAM.

CHICKEN OR PORK TAMALES 12.99

OUR TAMALES ARE MADE FRESH DAILY. CHOICE OF CHICKEN OR PORK SERVED WITH RICE AND REFRIED BEANS.

MAKE YOUR TAMALES ENCHILADA STYLE OR POBLANO STYLE FOR ONLY 3.49

POLLO GORDO

16.99

PANKO CRUSTED CHICKEN BREAST STUFFED WITH CHORIZO, CHIHUAHUA CHEESE, TOPPED WITH POBLANO CREAM SAUCE AND QUESO FRESCO. SERVED WITH CHOICE OF TORTILLAS, RICE & REFRIED BEANS.

CHICKEN VERECRUZANA 15.99

GRILLED CHICKEN TOPPED WITH RAJAS AND MELTED CHIHUAHUA CHEESE. SERVED WITH CHOICE OF TORTILLAS, RICE & REFRIED BEANS.

TRIO COMBO 16.99

ONE CHILE RELLENO TOPPED WITH RANCHERO SALSA, ONE PORK TAMALE AND ONE TACO (CHICKEN TINGA, GROUND CHUCK, OR CARNITAS).
SORRY NO SUBSTITUTIONS.

PUERCO CON SALSA Y NOPALES 15.99

SLOW COOKED PORK SHOULDER AND PICKLED CACTUS STRIPS TOSSED IN OUR HOUSEMADE TOMATILLO SALSA. SERVED WITH RICE & REFRIED BEANS AND CHOICE OF TORTILLAS.

CHILES RELLENOS 15.99

TWO LARGE POBLANO PEPPERS FRESHLY BATTERED THEN STUFFED WITH CHIHUAHUA CHEESE AND TOPPED WITH HOMEMADE RANCHERO SALSA. SERVED WITH CHOICE OF TORTILLAS, RICE & BEANS.

ADD STEAK INSIDE 2.99

MEXICANA

CHOICE OF MEAT, ONIONS, TOMATOES AND JALAPEÑOS ALL SAUTÉED TOGETHER IN A TOMATO-CHIPOTLE SAUCE. SERVED WITH CHOICE OF TORTILLAS, RICE & REFRIED BEANS.

CHICKEN 13.99 STEAK 19.49

BISTEC CON RAJAS Y QUESO 19.99

GRILLED USDA AGED SKIRT STEAK TOPPED WITH RAJAS AND MELTED CHIHUAHUA CHEESE. SERVED WITH CHOICE OF TORTILLAS, RICE & REFRIED BEANS.

CARNE ASADA A LA TAMPIQUEÑA 20.99

8OZ GRILLED USDA AGED SKIRT STEAK AND A CHEESE ENCHILADA. TOPPED WITH CEBOLLITAS & BANANA PEPPERS. SERVED WITH TORTILLAS, RICE & REFRIED BEANS.

TACOS DE ALAMBRES

CHOICE OF MEAT, GRILLED ONIONS AND GREEN PEPPERS, SMOKED BACON AND CHIHUAHUA CHEESE, TOPPED WITH ONION STRINGS, SERVED ON A HOT SKILLET WITH CHOICE OF TORTILLAS, RICE & REFRIED BEANS.

GRILLED CHICKEN 16.99 USDA AGED SKIRT STEAK 19.99

ALHAMBRES RANCHEROS 20.99

GRILLED AGED SKIRT STEAK AND SLICES OF CHORIZO, CACTUS STRIPS, POBLANO PEPPERS, ONIONS AND CHIHUAHUA CHEESE TOPPED WITH ONION STRINGS. SERVED ON A HOT SKILLET WITH CHOICE OF TORTILLAS, INCLUDES SOUR CREAM, AND RICE AND BEANS.

CHICKEN STRIPS DINNER (4) 9.99

4 HOMEMADE HAND BATTERED CHICKEN STRIPS. SERVED WITH REGULAR OR SPICY FRIES.

WATERFRONT CHEESEBURGER 9.99

2 4OZ BURGER PATTIES STACKED WITH AMERICAN CHEESE. SERVED ON BRIOCHE BUN WITH REGULAR OR SPICY FRIES.

DRINKS

beer
BOTTLE
alcohol | tequila

CERVEZAS

Miller
Lite

ON TAP

BLUE MOON
MILLER LITE
LAKEFRONT IPA
LAKEFRONT RIVERWEST
DOS EQUIS LAGER
NEGRA MODELO
MODELO ESPECIAL
SPOTTED COW



BOTTLES

Domestic

MILLER LITE
COORS LIGHT
MILLER HIGH LIFE
MGD
MILLER 64
BUD LIGHT
SHARPS (NON-ALCOHOLIC)
ANGRY ORCHARD (GF)
MANGO WHITE CLAW (GF)
BLACK CHERRY WHITE CLAW (GF)

Imported

CORONA
CORONA LIGHT
CORONA PREMIER
CORONA FAMILIAR
SOL
PACIFICO
DOS EQUIS AMBER LAGER
MODELO ESPECIAL
TECATE

ASK ABOUT OUR SEASONAL SPECIALS ON TAP!



MICHELADA 5.50

MADE TRADITIONALLY WITH CLAMATO, A SIGNATURE BLEND OF SPICES, AND YOUR CHOICE OF IMPORTED MEXICAN BEER, RIMMED WITH CHAMOY AND TAJIN.

White

FLIP FLOP • MOSCATO
LUNARDI • PINOT GRIGIO
10 SPAN • CHARDONNAY
J. ROGET • CHAMPAGNE



5 | 15
7 | 21
7 | 21
6 | 18



Wine

Red

GLASS MOUNTAIN • MERLOT
LIGHT HORSE • PINOT NOIR
CALLIA • RED BLEND



6 | 18
8 | 24
7 | 21

WHITE SANGRIA 9OZ 5.25 • HALF LITER 9 • LITER 13.75

WHITE WINE, PEACH SCHNAPPS, CHOPPED FRUIT, AND LEMON-LIME SODA

RED SANGRIA 9OZ 5.25 • HALF LITER 9 • LITER 13.75

RED WINE, BLACKBERRY-FLAVORED BRANDY, CHOPPED FRUIT, AND ORANGE SODA

PREMIUM COCKTAILS

PINA COLADA

CRUZAN BANANA, PINEAPPLE, AND COCONUT RUMS AND OUR HOUSE-MADE PINA COLADA MIX.

VOODOO BUCKET

CRUZAN COCONUT, BANANA, CITRUS, AND PINEAPPLE RUMS; PINEAPPLE AND CRANBERRY JUICE; TOPPED WITH CRUZAN DARK RUM.

MAI TAI

LIGHT AND DARK RUMS; AMARETTO, SWEET'N SOUR, PINEAPPLE, ORANGE, AND CRANBERRY JUICES. TOPPED WITH GRENADINE.

8

8.75

8

MOJITO

A SWEET, RUM-BASED COCKTAIL MADE WITH FRESHLY-MUDDLED MINT, BACARDI, AND CANE SUGAR. SERVED ON THE ROCKS WITH A SPLASH OF LEMON-LIME SODA.

CHATA COLADA

RUMCHATA BLENDED WITH OUR HOMEMADE PINA COLADA MIX, AND FINISHED WITH A DASH OF CINNAMON.

STRAWBERRY DAIQUIRI

FRESH STRAWBERRIES, CRUZAN RUM, ORANGE JUICE, SUGAR, AND STRAWBERRY PUREE.

7

9

7



MARGARITAS

HOUSE RITA

12OZ 4.75 | 16OZ 6.75 | 22OZ 8.75 | PITCHER 27.25

TEQUILA, TRIPLE SEC, AND A SPLASH OF OUR HOMEMADE MARGARITA MIX. SERVED FROZEN OR ON THE ROCKS. TRY IT TRADITIONALLY OR IN RASPBERRY, MANGO, GUAVA, PASSION FRUIT, OR STRAWBERRY.

ADD A
BRANDY FLOAT
1.50



LA FOGATA FRESH MARGARITA 9

WE ARE PROUD TO OFFER LA FOGATA'S OWN SIGNATURE MAESTRO DOBEL MARGARITA. DISTILLED AT THE HIGHEST QUALITY AND STORED IN NEUTRAL OAK BARRELS, LA FOGATA FRESH MARGARITA PAIRS PERFECTLY WITH ANY ITEM ON OUR MENU.

MAESTRO
DOBEL
TEQUILA



SPECIALTY RITAS

WARNING:
KILLER
MARGARITAS

FRESH MARGARITA 16OZ

YOUR CHOICE OF TEQUILA, FRESHLY-SQUEEZED LIME JUICE, HOMEMADE SIMPLE SYRUP, AND TRIPLE SEC. SHAKEN AND SERVED ON THE ROCKS WITH A SALTED RIM.

THE BOSS 16OZ 11.75

DON JULIO BLANCO, FRESHLY SQUEEZED LIME JUICE, GRAND MARNIER AND HOMEMADE SIMPLE SYRUP. SERVED ON THE ROCKS WITH A SALTED RIM.

THE KILLER RITA 22OZ 12

OUR HOUSE MARGARITA FEATURING A CORONITA. SERVED FROZEN OR ON THE ROCKS.

MOON ME 22OZ 8.75

A SPECIAL BLEND OF OUR SIGNATURE HOUSE RITA AND BLUE MOON. SERVED ON THE ROCKS.

PINEAPPLE ORANGE RITA 16OZ 8

HORNITOS TEQUILA MUDDLED WITH ORANGES, TRIPLE SEC, FRESHLY SQUEEZED LIME JUICE, SIMPLE SYRUP AND A SPLASH OF PINEAPPLE JUICE.

ICEBERG 16OZ 7

OUR FROZEN HOUSE MARGARITA BLENDED WITH DOS EQUIS LAGER.

SANGRIA SWIRL 16OZ 7.25

OUR HOUSE-MADE RED SANGRIA SWIRLED WITH OUR HOUSE MARGARITA MIX. SERVED FROZEN OR ON THE ROCKS.

PALOMA 16OZ 8

OUR FEATURED TEQUILA, FRESHLY-SQUEEZED LIME JUICE, AND GRAPEFRUIT SODA.



TEQUILA

BLANCO | SILVER | PLATA

THESE TEQUILAS ARE UNAGED AND BOTTLED OR STORED IMMEDIATELY AFTER DISTILLATION IN STAINLESS STEEL OR NEUTRAL OAK BARRELS, FOR LESS THAN TWO MONTHS.

1800	10.50
CABO WABO	10.50
CASAMIGOS	12
CAZADORES	10.50
EL JIMADOR	10.50
HERADURA	12.50
MILAGRO	10.50
PATRON	12
TEQUILA AVION	12.50
TRES GENERACIONES	12

RESPOSADO "RESTED"

THESE TEQUILAS ARE AGED A MINIMUM OF TWO MONTHS, BUT LESS THAN TWO YEARS IN OAK BARRELS OF ANY SIZE OR STYLE.

11	1800
11	CABO WABO
12.50	CASAMIGOS
11	CAZADORES
10.50	CORRALEJO
12.50	DON JULIO
11	EL JIMADOR
13	HERADURA
11.50	MAESTRO DOBEL
11	MILAGRO
12.50	PATRON
13	TEQUILA AVION
13	TRES GENERACIONES