

TEQUILA

iguana drinks



PLEASE DRINK RESPONSIBLY.

ASK YOUR SERVER ABOUT ANY DRINK SPECIALS

DOMESTIC BEER

| | |
|------------------------|------|
| BUDLIGHT | 3.00 |
| MILLER LIGHT | 3.00 |
| COORS LIGHT | 3.00 |
| MICHELOB ULTRA | 3.00 |
| BUCKLERS N/A | 3.00 |
| RED BRIDGE (G/F) | 3.00 |

IMPORT BEER

| | |
|-------------------------|------|
| MODELO ESPECIAL | 4.00 |
| NEGRA MODELO | 4.00 |
| CARTA BLANCA | 4.00 |
| PACIFICO | 4.00 |
| CORONA | 4.00 |
| CORONA LIGHT | 4.00 |
| SOL | 4.00 |
| TECATE | 4.00 |
| TECATE LIGHT | 4.00 |
| DOS XX LAGER | 4.00 |
| BOHEMIA | 5.00 |
| COOP NATIVE AMBER | 5.00 |
| COOP HORNEY TOAD | 5.00 |
| STELLA ARTOIS | 5.00 |

| | |
|-------------------------------|----------|
| BLOODY BEER & MICHELADA | ADD 1.00 |
| BEER RITA | ADD 3.00 |

DRAFT

| | |
|--------------------|------------|
| DOS XX AMBER | 5.00/18.00 |
| DOS XX LAGER | 5.00/18.00 |
| BLUE MOON | 4.00/15.00 |
| PACIFICO | 5.00/18.00 |
| COOP F5 | 5.00/18.00 |

BIG BOTTLE BEER

| | |
|-----------------------------|-------|
| COOP DNR | 20.00 |
| COOP SEASONAL | 20.00 |
| JOLLY PUMKIN SEASONAL | MP |

WINE

| | |
|---|------------|
| NEW AGE ROSE (ARGENTINA) | 5.00/22.00 |
| CRIOS TORRONTES (ARGENTINA) | 7.00/32.00 |
| PACO & LOLA ALBARINO (SPAIN) | 8.00/37.00 |
| LUIGI BOSCA RESERVE CHARDONAY (ARGENTINA) | 5.50/25.00 |
| CAMPO VIEJO RESERVE RIOJA (ARGENTINA) | 6.00/30.00 |
| LA POSTA BONARDA (ARGENTINA) | 8.00/37.00 |
| PASCUAL TOSO MALBEC (ARGENTINA) | 6.00/27.00 |
| CATENA CABERNET SAUVIGNON (ARGENTINA) | 8.00/40.00 |

MARGARITAS

HOUSE MARGARITA 100% Agave El Jimador Blanco Tequila, triple sec and sweet and sour. Served frozen or on the rocks. 6.00 / pitcher 25.00

PERFECT MARGARITA 100% Agave El Jimador Reposado Tequila, Cointreau, splash of agave nectar and sweet and sour. Served on the rocks. 8.50 / pitcher 35.00

HOUSE and PERFECT MARGARITAS available in Peach, Pomegranate, Raspberry, Strawberry, Mango, Pineapple or Mandarin Passion Fruit

SKINNY MARGARITA 100% Agave El Jimador Blanco Tequila, fresh squeezed lime, squeeze of orange and a splash of agave nectar. Served on the rocks. 7.50 / pitcher 32.50

SANGRIA A special blend of fruit and wine. On the rocks or frozen. 6.00 / pitcher 25.00

SANGRIA SWIRL Frozen margarita spun with frozen sangria. 6.00 / pitcher 25.00

LA CHUPACABRA A frozen margarita amped up with an extra splash of Cointreau and a shot of Sauza Hornitos. Add any of your favorite flavors. 14.00

MAKE ANY OF OUR 200+ TEQUILAS INTO A DELICIOUS HANDMADE COCKTAIL

| | |
|----------------------------|--------------------------------|
| MARGARITA | the price of tequila plus 2.00 |
| PERFECT MARGARITA | the price of tequila plus 3.00 |
| SKINNY MARGARITA | the price of tequila plus 3.00 |
| CORALSNAKE MARGARITA | the price of tequila plus 3.00 |
| BLOODY MARIA | the price of tequila plus 2.00 |
| PALOMA | the price of tequila plus 2.00 |
| TEQUILAPOLITAN | the price of tequila plus 2.00 |
| TEQUILASUNRISE | the price of tequila plus 2.00 |

COCKTAILS

MALIBU BARBIE Malibu Rum, X Rated Fusion, pineapple juice and a splash of grenadine. Shaken and served up. 8.00

EL SUENOS Greygoose Vodka, lemon juice and pineapple juice, shaken and topped with champagne. 8.00

IZZE-TINI Greygoose Vodka shaken with lime juice, served up or on the rocks and topped off with your favorite IZZE® flavor – blackberry, clementine, apple or grapefruit. 9.00

WHITE MEXICAN Patron XO Café, 1921 Cream Tequila and cream, served up or on the rocks. 8.50



LET'S GET STARTED



appetizers



IGUANA SALSA BAR

All of our favorites for you to enjoy 7.00

- Tomatillo** (verde) 2.00
- Coral Snake** 2.00
- Smoked Tomato Salsa** 2.00
- Citrus Habañero Salsa** 2.00

GUACAMOLE

Made fresh daily. Single 3.50 Double 7.00

GUACAMOLE TRIO We take our fresh guacamole and add fresh, sweet, spicy, nutty ingredients to make what is already great even better. 11.00 Each 4.00
Ask your server for the current flavors.

GUACAMOLE QUESO COMBO

3 oz. guacamole and 4 oz. queso 5.00



GUACAMOLE TRIO

IGUANA QUESO

Our special blend of cheeses and seasonings.

| | Sm 5.00 | Lg 8.00 |
|------------------------|---------|---------|
| Add Chicken | 1.00 | 2.00 |
| Add Bacon | 1.00 | 2.00 |
| Add Black Beans | .50 | 1.00 |
| Add Ground Beef | 1.00 | 2.00 |
| Add Guacamole | 1.00 | 2.00 |
| Add Sour Cream | .50 | 1.00 |
| Add Jalapeños | .50 | 1.00 |
| Add Chorizo | 2.00 | 3.00 |

TAMALES Two house made tamales – pork with verde sauce or cheese with red sauce. 8.50

TIO PEPE'S MINI TACOS (Yum!)

Mini crispy corn tortillas filled with your choice of: 8.00(4) or 2.00 (ea.) (You can mix and match)

- Pork** - queso fresco and pico de gallo
- Ground Beef** - lettuce, cheese, cilantro sour cream
- Chicken** - lettuce, pico de gallo and avocado aioli
- Steak** - cilantro, onion and radish
- Fish** - avocado aioli slaw and pico de gallo
- Chorizo** - pineapple and jalapeño relish

ensalada & sopa



TACO SALAD Your choice of grilled vegetable, grilled chicken, seasoned ground beef or steak with fresh organic greens and romaine, radishes, ancho-orange vinaigrette, black beans, jack and cheddar cheese, pico de gallo. 9.00

SOUTHWEST CAESAR SALAD Housemade dressing tossed with romaine, roasted corn, pico de gallo, fresh cilantro, pepperoncinis, queso fresco. 8.00
Add **Adobo Marinated Chicken** 3.00 **Shrimp(4)** 4.50

MOMMA LIZ'S SHRIMP BLT AVOCADO SALAD Grilled shrimp, bacon, pico de gallo and sliced avocado on a bed of romaine lettuce tossed in ranch dressing. 11.50

MEZCAL SANO Pan seared tilapia with mixed greens, tossed with mezcal-lime vinaigrette, roasted corn, pico de gallo and roasted peppers. 10.50

PIÑA Y CARNE Grilled fajita steak with mixed greens, pineapple-cider vinaigrette, and topped with pico de gallo, pineapple relish, radish, red onion and queso fresco. 10.50

MEXICAN COBB SALAD Romaine and mixed greens tossed in a blue cheese dressing and topped with black beans, pico de gallo, boiled egg, corn, blue cheese crumbles and bacon. 9.00
Add **Chicken** 3.00 Add **Shrimp(4)** 4.50

SIDE HOUSE SALAD Mixed greens tossed in our ancho-orange vinaigrette and topped with tomatoes, radishes, queso fresco and red onion. 4.00
Add **Chicken** 3.00 Add **Shrimp(4)** 4.50

IGUANA'S TORTILLA SOUP We start with a house made vegetable stock and add vegetables that are in season and then add cheese, sliced avocado, tortilla strips and pico de gallo.
Cup 4.50 Bowl 6.50

Cup: Add **Chicken** 1.50 Add **Shrimp(2)** 2.50
Bowl: Add **Chicken** 3.00 Add **Shrimp(4)** 4.50

SHARE OR SPLIT-PLATE CHARGE OF \$4.50. GRATUITY WILL BE ADDED FOR PARTIES OF 8 OR MORE.

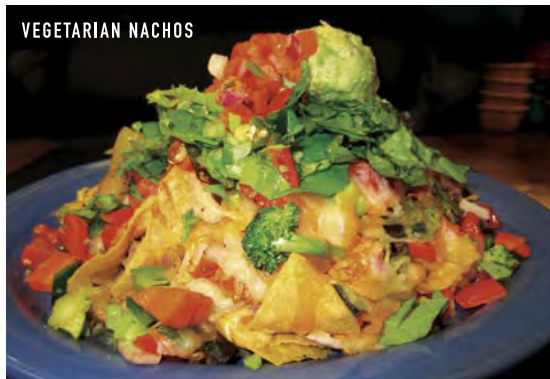
Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

nachos



CHALUPA NACHOS Five crispy corn chalupas and black bean honey sauce topped with cheese and fresh jalapeno and served with guacamole, sour cream and pico de gallo. 7.00
Add **Adobo Chicken** or **Steak** 3.00 Add **Shrimp**(5) 5.25

CLASSIC NACHOS Chips layered with queso and black beans then covered with shredded cheese and melted. Topped with guacamole, sour cream and pico de gallo. 9.00
Add **Adobo Chicken, Ground Beef, Chile Verde Pork, Chorizo, Vegetables** or **Steak** 3.00



PORK VERDE NACHOS Chips layered with queso, white bean, smoked pork and verde sauce then covered with cheese and melted. Topped with lettuce, guacamole, pico de gallo, sour cream and house made pickled jalapenos. 11.50

BACKYARD BBQ NACHOS Chips layered with queso, bacon and smoked pork and covered with cheese and BBQ sauce then melted. Topped with ranch cole slaw and house made pickled jalapenos. 11.50

VEGETARIAN NACHOS Chips layered with queso, red rice, white beans, red sauce and vegetables then covered with cheese and melted. Finished with lettuce, guacamole and pico de gallo. 10.75

NACHO SALAD A great combination. Chips covered in queso, black beans and cheese. Topped with shredded lettuce, sour cream and guacamole. 9.00
Add **Adobo Chicken, Ground Beef, Chile Verde Pork, Chorizo, Vegetables** or **Steak** 3.00

NACHO SAMPLER Why choose just one. You get to choose **THREE!** Classic, Pork Verde, Backyard, Vegetarian or Nacho Salad. Could life get any better than three plates of nachos? 12.95

iguana favorites



TACOS Two soft or crispy flour or two soft corn tortillas, shredded lettuce, shredded cheese and pico de gallo with choice of:

**Adobo Chicken | Ground Beef | Chile Verde Pork
Beef al Carbon | Chorizo | Vegetables**
Served with choice of two sides. 9.50

BURRITOS One flour tortilla, black beans, red rice, pico de gallo and cheese with choice of:

Adobo Chicken with sour cream sauce
Chile Verde Pork with verde sauce
Ground Beef with ranchero sauce
Chorizo with queso
Vegetable with red sauce
Spinach and Mushroom with red sauce
Beef al Carbon with ranchero sauce
Bean with queso
Served with choice of two sides. 10.50

QUESADILLAS Flour tortilla filled with cheese and the filling of your choice and grilled to perfection.

**Chicken | Vegetables | Spinach and Mushroom
Ground Beef | Chorizo | Chile Verde Pork
Cheese | Beef al Carbon**
With sour cream, guacamole and pico de gallo. 11.00

FAJITAS Your choice of:

**Vegetables | Adobo Chicken
Beef al Carbon | Combination**

With fresh Iguana vegetables, guacamole, sour cream, shredded cheese, and pico de gallo. Served with your choice of two sides. Sm 15.00 Lg 25.00

Shrimp Sm 19.00 Lg 29.00



SHARE OR SPLIT-PLATE CHARGE OF \$4.50. GRATUITY WILL BE ADDED FOR PARTIES OF 8 OR MORE.

MUCHO YUM!

iguana specialties



ENCHILADAS Two white corn tortillas covered with cheese and filled with your choice of:

Adobo Chicken with sour cream sauce

Chile Verde Pork with verde sauce

Ground Beef with ranchero sauce

Beef al Carbon with ranchero sauce

Chorizo with red sauce

Cheese with red sauce

Vegetables with red sauce

Spinach and Mushroom with red sauce

Served with choice of two sides. 10.95

FERNANDO STYLE ENCHILADAS Your favorite enchilada topped with chopped lettuce, sliced avocado, queso fresco, sliced red onions and sliced tomatoes. 3.00 more



FERNANDO STYLE ENCHILADAS

ENCHILADAS CAMERONES Two white corn tortillas filled with shrimp and a smokey chipotle sauce. Covered with our sour cream sauce and our three cheese blend. Choice of two sides. 13.95

CRISPY PORK CARNITAS Three corn tortillas filled with our pulled pork and verde sauce then fried. Topped with queso fresco, pico de gallo, guajillo aioli and cilantro sour cream. Served with your choice of two sides. 12.95

CHILE RELLENOS Two fresh anaheim peppers, one filled with our four cheese blend and one filled with cheese and adobo chicken, battered with organic blue corn meal. Garnished with guajillo aioli and cilantro sour cream. Served over our sweet black bean sauce with a choice of two sides. 14.25

CHIMICHANGA Flour tortilla filled with **adobo chicken and sour cream sauce** or **ground beef with ranchero sauce**, green chilies and cheese. Flash fried and served with choice of two sides. 12.50

TACOS AL CARBON Two corn tortillas filled with marinated flank steak, radishes, cilantro and onions. Your choice of two sides. 12.00

SHRIMP TACOS Two soft flour tortillas filled with grilled shrimp, lettuce, citrus cucumber pico de gallo and queso fresco. Choice of two sides. 13.50

FISH TACOS Two soft flour tortillas filled with smoked tilapia, and topped with an avocado aioli slaw and pico de gallo. Served with two sides. 12.95

JK'S BURRITO CLUB Fajita chicken, queso, lettuce, pico de gallo, black beans, roasted corn, sour cream, guacamole and bacon. Served with two sides. 11.75

IGUANA BURGER Seasoned ground beef and chorizo with melted cheddar and monterey jack cheeses topped with roasted green chiles and charred onions. Served with a side of fries. 9.95

LEE'S MEXICAN SHRIMP SCAMPI 1/2 dozen shrimp sauteed with diced tomatoes, onions, garlic, green chiles, jalapeño, black beans, corn and white wine. Served over red rice and garnished with fresh cilantro. 13.50



LEE'S MEXICAN SHRIMP SCAMPI

SIDE DISHES

Red Rice | Green Rice | Seasonal Fruit | Citrus & Cilantro White Beans | Black Beans | Iguana Vegetables

ADDITIONAL SIDES 2.00

Side Guacamole 3.00 | Side Sour Cream 1.00 | Side Jalapeños 1.00

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FAST
BUT
NOT
FAST
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lunch specials

Choice of one of the following and a side for 7.50

TACO

1/2 QUESADILLA

ENCHILADA

BURRITO

Replace the side item with **soup, house salad** or **guacamole**. 1.00

SOUP AND SALAD 1/2 of any salad on the menu and tortilla soup. 8.50

FISH TACO Smoked tilapia in a flour tortilla with an avocado aioli slaw and pico de gallo. Served with one side. 8.00



SERVED MONDAY - FRIDAY 11AM - 4PM

SHRIMP AND VEGETABLE SKEWER Enjoy five grilled shrimp over our colorful Iguana vegetables and a side of our black beans. 8.50

TACO AL CARBON Corn tortilla filled with steak al carbon, radishes, onions and cilantro. Choice of one side. 7.50

CHIMICHANGA Flour tortilla filled with **adobo chicken and sour cream sauce** or **ground beef with ranchero sauce**, green chilies and cheese. Flash fried and served with choice of one side. 9.95

iguana kids' menu

(ALL ITEMS ARE 5.50 AND SERVED WITH CHOICE OF ONE SIDE)

KID CHEESE QUESADILLA Flour tortilla filled with cheese or chicken and cheese.

KID NACHOS Chips and cheese.



10 AND UNDER ONLY

(2.50 UP CHARGE FOR ADULTS TO ORDER OFF THE KIDS' MENU)

KID BURGER Meat and cheese.

KID CHICKEN SANDWICH Chicken and cheese.

KID CHICKEN STRIPS (3) House made - NEVER frozen.

desserts



KEY LIME PIE

Fresh raspberry sauce and house made whipped cream. 6.00



DARK CHOCOLATE CHIMICHANGA

A dark chocolate brownie wrapped in a flour tortilla and fried. Topped with a dark chocolate rum sauce and house made whipped cream. 6.00



FLAN A traditional Mexican favorite. 5.00



BREAD PUDDING

Made with bread from Prairie Thunder. With generous amounts of brown sugar and brandy cream sauce. 6.00

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