

# LUNCH MENU

## LETS FIESTA!

### IGUANA SALSA BAR

- all of our favorites for you to enjoy 7.00
- tomatillo(verde) 2.00
- coral snake 2.00
- citrus-habenero 2.00
- smoked tomato salsa 2.00

### GUACAMOLE

made fresh daily

- regular 6.00
- single 3.00

### IGUANA QUESO

our special blend of cheeses and seasonings

- sm 4.50
- Lg 7.00
- add ground beef 2.00

### TIO PEPE'S MINI TACOS

corn tortillas filled with your choice of: Adobo Chicken, Wood Smoked Tilapia with pico de gallo, jicama, guajillo aioli, in tiny crispy taco shells. served four to an order.

- you can mix and match 8.00
- Ground Beef with lettuce, cheese and cilantro sour cream 8.00

### CEVICHE

shrimp, scallops and white fish marinated in grapefruit and lime with serrano, cilantro, olive oil and spices 8.00

### CHALUPA NACHOS

crispy corn chalupas, with sweet black bean sauce, melted cheese blend, jalapeno, guacamole and sour cream 6.00

add adobo chicken, or shrimp or steak 9.00

### CLASSIC NACHOS

chips layered with our queso, black beans, pico de gallo and more cheese and topped with sour cream, guacamole and jalpenos 7.50 add adobo chicken, ground beef or steak 10.50

### TUNA TOSTADAS

crispy tostada with cumin-black pepper seared ahi tuna, fresh mango, jicama, and radish with guajillo aioli 10.00

### CHEESE TAMALES

2 handmade tamales, garnished with cilantro sour cream, guajillo aioli and pico de gallo 6.00

### LAYER DIP

queso, black beans, shredded cheese, queso fresco, sour cream, guacamole, pico de gallo and roasted red bell peppers 7.00

add ground beef for 2.00

### LEE'S MEXICAN SHRIMP SCAMPI

five jumbo shrimp sauteed with diced tomatoes, spanish onions, garlic, green chiles, jalapeno and white wine. Served over red rice and garnished with fresh cilantro 12.50

### QUESO FONDIDO

melted mexican cheeses, bacon, tomatoes, and onions, served with warm fresh tortillas 7.95

## ENSALADA

### TACO SALAD

your choice of grilled vegetable, grilled chicken or seasoned ground beef with fresh organic greens and romaine, ancho-orange vinaigrette, black beans, jack and cheddar cheese, pico de gallo 8.00

### SOUTHWEST CAESAR SALAD

housemade dressing tossed with romaine, roasted corn, pico de gallo, fresh cilantro, peperoncinis 7.00

add citrus marinated chicken 2.00

### ENSALADA TORCEDURA

chile relleno with fresh ventura greens, ancho-orange vinaigrette, black beans, pico de gallo, and apricots 9.25

### PENA VACA

grilled fajita steak with oak leaf, pineapple-cider vinaigrette, and topped with pico de gallo, pineapple relish , radish, and queso fresco 9.95

### MEZCAL SANO

pan seared tilapia with ventura baby greens, tossed with mezc-al-lime vinaigrette, roasted corn, pico de gallo, and roasted peppers 9.50

### MEXICAN CHOPPED SALAD

organic greens and romaine with marinated vegetables, blue cheese, roasted corn and smoked bacon 7.50

### MEXICAN COBB SALAD

mixed greens tossed in a blue cheese dressing and topped with black beans, pico de gallo, boiled egg, corn and bacon 8.50

### SIDE CAESAR

house made dressing tossed with romaine, roasted corn, pico de gallo, fresh cilantro and pepperocinis 3.50

### SIDE HOUSE SALAD

organic greens and romaine tossed in our ancho-orange vinaigrette and topped with tomatoes, radishes and queso fresco 3.50

add grilled salmon 4.00

## SOPAs

### SOPA DE MAIZ

a very rich soup of roasted corn, coconut milk, roasted poblanos, and hint of green curry with a shiitake mushroom dumpling cup 5.00

bowl 7.00

### CHICKEN TORTILLA

iguana special recipe, pico de gallo and white corn tortilla strips cup 4.00

bowl 6.00

## Iguana Favorites

### TACOS

(soft or crispy) two flour tortillas, shredded lettuce, shredded cheese, and pico de gallo with choice of:

- adobo chicken
- ground beef
- chile verde pork
- beef al carbon
- served with choice of two sides 8.95

### 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
- vegetables fresh from the garden with red sauce
- beef al carbon with ranchero sauce
- served with choice of two sides 9.50

### ENCHILADAS

two white corn tortillas, covered with c heese and your choice of:

- adobo chicken with sour cream sauce
- chile verde pork with verde sauce
- ground beef with ranchero sauce
- cheese with red sauce
- spinach and mushroom with red sauce
- beef al carbon with ranchero sauce
- served with choice of two sides 10.50

### QUESADILLAS

9.75. green chile and tomatillo quesadilla with sour cream, guacamole and pico de gallo served with your choice of:

- chicken
- vegetable
- spinach and mushroom
- ground beef
- beef al carbon
- cheese

### FAJITAS

with fresh marinated vegetables, guacamole, sour cream, shredded cheese, and pico de gallo. Served with your choice of two sides Sm 13.00 Lg 23.00 Shrimp Sm 17.00 Lg 27.00. each include your choice of:

- Adobo Chicken
- Beef Al Carbon
- Combination

### SIDES

- red rice
- green rice
- roasted potatoes
- seasonal potato
- citrus & cilantro white beans
- black beans
- grilled vegetables
- smokey green beans
- jicama slaw
- roasted corn cob

## SOMETHING A LITTLE DIFFERENT

AVAILABLE IN BOTH REGULAR OR KIDS PORTIONS UNLESS NOTED

### BAYLESS BURGER

Bayless Burger-Seasoned Ground beef, topped with melted cheddar and monterey jack cheeses, chorizo and more cheese, and then served with roasted green chiles and charred onions and a side of fries regular 9.95

kid 4.00

### CHICKEN SANDWICH

chicken sandwich with lettuce, tomato and cheese. served with a side of fries regular 8.25

kid 4.00

### CHICKEN STRIPS

hand breaded and fried to perfection with a side of french fries regular 9.95

kid 4.00

### KIDS' CHEESE QUESADILLA

flour tortilla filled with a cheese blend and served with your choice of one side 4.00

## TRULY SAVING THE BEST FOR LAST!

*all sweets are 4.50*

### KEY LIME PIE

fresh raspberry sauce and house made whipped cream

### DARK CHOCOLATE CHIMICHANGA

a dark flourless cake wrapped in a flour tortilla and fried then topped with a dark chocolate rum sauce and house made whipped cream

### FLAN

ask your server for today's flavor

### SORBET

ask your server for today's flavor

## LUNCH SPECIALS

### SERVED

MONDAY – FRIDAY: 11AM – 4PM

Choice of one of the following and a side for 6.50

- TACO
- 1/2 QUESADILLA
- ENCHILADA
- BURRITO

Replace the side item with soup or house salad 1.00

### TORTA SANDWICH

Prairie Thunder bread filled with your choice of:

- ground beef
- chicken
- steak
- and a choice of one side 6.50

### SOUP AND SALAD

1/2 of any salad on the menu and the choice of one side 7.50

### CRAB "BLT" TACOS

fresh seasoned crab meat, applewood smoked bacon, shredded lettuce, pico de gallo and guajillo aioli served in a flour tortilla and your choice of one side 7.00

### FISH TACO

a white corn tortilla filled with smoked tilapia, jicama slaw, pico de gallo, guajillo aioli and your choice of one side 7.00

### SHRIMP AND VEGETABLE SKEWER

Five citrus-marinated shrimp and garden fresh vegetables with black beans 7.50

### TACO AL CARBON

A white corn tortilla filled with beef al carbon, quese fresco, onions, radish, cilantro, lime and pico de gallo with a choice of one side 6.50

### CHIMICHANGA

filled with adobo chicken, green chilies, cheese, and a chipotle sour cream. served with one side and sauce 9.95

**SHARE OR SPLIT-PLATE SET-UP CHARGE OF \$4.50. GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE.**



# DINNER MENU

## IGUANA SALSA BAR

- all of our favorites for you to enjoy 7.00
- tomatillo(verde) 2.00
- coral snake 2.00
- citrus-habenero 2.00
- smoked tomato salsa 2.00

## GUACAMOLE

made fresh daily

- regular 6.00
- single 3.00

## IGUANA QUESO

our special blend of cheeses and seasonings

- sm 4.50
- Lg 7.00
- add ground beef 2.00

## TIO PEPE'S MINI TACOS

corn tortillas filled with your choice of:

- Adobo Chicken
- Wood Smoked Tilapia: with pico de gallo, jicama, guajillo aioli, in tiny crispy taco shells. served four to an order. you can mix and match 8.00
- Ground Beef: with lettuce, cheese and cilantro sour cream 8.00

## CEVICHE

shrimp, scallops and white fish marinated in grapefruit and lime juices with serrano, cilantro, olive oil and spices 8.00

## CHALUPA NACHOS

crispy corn chalupas, with sweet black bean sauce, melted cheese blend, jalapeno, guacamole and sour cream 6.00  
add adobo chicken, or shrimp or steak 9.00

## CLASSIC NACHOS

chips layered with our queso, black beans, pico de gallo and more cheese and topped with sour cream, guacamole and jalpenos 7.50  
add adobo chicken, ground beef or steak 10.50

## TUNA TOSTADAS

crispy tostada with cumin-black pepper seared ahi tuna, fresh mango, jicama, and radish with guajillo aioli 10.00

## CHEESE TAMALES

2 handmade tamales, garnished with cilantro sour cream, guajillo aioli and pico de gallo 6.00

## LAYER DIP

queso, black beans, shredded cheese, queso fresco, sour cream, guacamole, pico de gallo and roasted red bell peppers 7.00  
add ground beef for 2.00

## LEE'S MEXICAN SHRIMP SCAMPI

five jumbo shrimp sauteed with diced tomatoes, spanish onions, garlic, green chiles, jalapeno and white wine. Served over red rice and garnished with fresh cilantro 12.50

## QUESO FONDIDO

melted mexican cheeses, bacon, tomatoes, and onions, served with warm fresh tortillas 7.95

## ENSALADA

### TACO SALAD

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### SOUTHWEST CAESAR SALAD

housemade dressing tossed with romaine, roasted corn, pico de gallo, fresh cilantro, peperoncinis 7.00  
add citrus marinated chicken 2.00

### ENSALADA TORCEDURA

chile relleno with fresh ventura greens, ancho-orange vinaigrette, black beans, pico de gallo, and apricots 9.25

### PENA VACA

grilled fajita steak with oak leaf, pineapple-cider vinaigrette, and topped with pico de gallo, pineapple relish , radish, and queso fresco 9.95

### MEZCAL SANO

pan seared tilapia with ventura baby greens, tossed with mezcal-lime vinaigrette, roasted corn, pico de gallo, and roasted peppers 9.50

### MEXICAN CHOPPED SALAD

organic greens and romaine with marinated vegetables, blue cheese, roasted corn and smoked bacon 7.50

### MEXICAN COBB SALAD

mixed greens tossed in a blue cheese dressing and topped with black beans, pico de gallo, boiled egg, corn and bacon 8.50

### SIDE CAESAR

house made dressing tossed with romaine, roasted corn, pico de gallo, fresh cilantro and peperoncinis 3.50

### SIDE HOUSE SALAD

organic greens and romaine tossed in our ancho-orange vinaigrette and topped with tomatoes, radishes and queso fresco 3.50  
add grilled salmon 4.00

## SOPAs

### SOPA DE MAIZ

a very rich soup of roasted corn, coconut milk, roasted poblanos, and hint of green curry with a shiitake mushroom dumpling cup 5.00  
bowl 7.00

### CHICKEN TORTILLA

iguana special recipe, pico de gallo and white corn tortilla strips  
cup 4.00  
bowl 6.00

## Iguana Favorites

### TACOS

(soft or crispy) served with choice of two sides 8.95. two flour tortillas, shredded lettuce, shredded cheese, and pico de gallo with choice of:

- adobo chicken
- ground beef
- chile verde pork
- beef al carbon

### BURRITOS

one flour tortilla, black beans, red rice, pico de gallo and cheese served with choice of two sides for 9.50 with choice of:

- adobo chicken with sour cream sauce
- chile verde pork with verde sauce
- ground beef with rancho sauce
- vegetables fresh from the garden with red sauce
- beef al carbon with rancho sauce

### ENCHILADAS

two white corn tortillas, covered with cheese and your choice of:

- adobo chicken with sour cream sauce
- chile verde pork with verde sauce
- ground beef with rancho sauce
- cheese with red sauce
- spinach and mushroom with red sauce
- beef al carbon with rancho sauce
- served with choice of two sides 10.50

### QUESADILLAS

green chile and tomatillo quesadilla served with your choice of:

- chicken
- vegetable
- spinach and mushroom
- ground beef
- beef al carbon
- cheese
- with sour cream, guacamole and pico de gallo 9.75

### FAJITAS

with fresh marinated vegetables, guacamole, sour cream, shredded cheese, and pico de gallo. Served with your choice of two sides Sm 13.00 Lg 23.00 with your choice of:

- Adobo Chicken
- Beef Al Carbon
- Combination
- Shrimp Sm 17.00 Lg 27.00

### SIDES

- red rice
- green rice
- roasted potatoes
- seasonal fruit
- citrus & cilantro white beans
- black beans
- grilled vegetables
- smokey green beans
- jicama slaw
- roasted corn cob

## IGUANA FAMILY STYLE DINING

### ENTIRE TABLE MUST PARTICIPATE

#### FAMILY MEAL #1

12.50 per person

- salsa bar
- guacamole
- queso
- 1 taco per person
- 1 enchilada per person
- choice of 2 sides

#### FAMILY MEAL #2

15.00 per person

- salsa bar
- guacamole
- queso
- chalupa nachos
- 1 taco per person
- 1 enchilada per person
- 1 cheese tamale per person
- choice of 3 sides

#### FAMILY MEAL #3

25.00 per person

- salsa bar
- guacamole
- queso
- chalupa nachos
- ceviche
- 1 taco per person
- 1 enchilada per person
- beef or chicken fajitas
- choice of 4 sides

## SOMETHING A LITTLE DIFFERENT

AVAILABLE IN BOTH REGULAR OR KIDS PORTIONS UNLESS NOTED

### BAYLESS BURGER

Bayless Burger-Seasoned Ground beef, topped with melted cheddar and monterey jack cheeses, chorizo and more cheese, and then served with roasted green chiles and charred onions and a side of fries regular 9.95  
kid 4.00

### CHICKEN SANDWICH

chicken sandwich with lettuce, tomato and cheese. served with a side of fries regular 8.25  
kid 4.00

### CHICKEN STRIPS

hand breaded and fried to perfection with a side of french fries regular 9.95  
kid 4.00

### KIDS' CHEESE QUESADILLA

flour tortilla filled with a cheese blend and served with your choice of one side 4.00

## TRULY SAVING THE BEST FOR LAST!

all sweets are 4.50

### KEY LIME PIE

fresh raspberry sauce and house made whipped cream

### DARK CHOCOLATE CHIMICHANGA

a dark flourless cake wrapped in a flour tortilla and fried then topped with a dark chocolate rum sauce and house made whipped cream

### FLAN

ask your server for today's flavor

### SORBET

ask your server for today's flavor

## Iguana Specialties

### TILAPIA

served over smokey green beans, served with a tomato garlic sauce and a cilantro three cheese tamale 17.00

### POLLO DE LA CASA

grilled chicken breast, pineapple sweet onion relish, served on a bed of green rice with black beans 14.50

### CRISPY PORK CARNITAS

2 corn tortillas, filled with our green chili pulled pork, queso fresco, guajillo aioli and tomatillos, then flash fried. served with your choice of two sides 12.00

### CHILE RELLENOS

2 blue corn dusted fresh anaheim peppers, one filled with our four cheese blend and the other with adobo chicken, pico de gallo and cheese. served over our sweet black bean sauce with a choice of two sides 14.25

### ENCHILADA DE CAMARONES

shrimp enchiladas with chipotle tomato sauce covered with cheese and a sour cream sauce. choice of two sides 13.95

### CHIMICHANGA

filled with adobo chicken, green chilies, cheese, and a chipotle sour cream. served with choice of two sides and sauce 11.95

### TACOS AL CARBON

two corn tortillas, beef al carbon, pico de gallo, cilantro, lime and your choice of two sides 11.50

### FISH TACOS

two white corn tortillas filled with smoked tilapia, jicama slaw and guajillo aioli, served with a choice of two sides 12.95

### CRAB "BLT" TACOS

fresh seasoned crab meat, applewood smoked bacon, shredded lettuce, pico de gallo and guajillo aioli served in flour tortillas and served with choice of two sides 12.95

### CARRIBEAN ROASTED PORK TENDERLOIN

with cilantro-mint chimichurri served with roasted potatoes and smokey green beans 14.95

### COCONUT BBQ CHICKEN

Adobo Marinated Chicken Breast with Chipotle BBQ Sauce and Pineapple relish. Served with Coconut Rice and black beans 14.50

### GRILLED SALMON

Served with roasted corn, chile en escabeche, and citrus butter sauce with grilled vegetables and green rice 17.95

**SHARE OR SPLIT-PLATE SET-UP CHARGE OF \$4.50. GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE.**



# BRUNCH MENU

## “SOUTH OF THE BORDER”

CHILAQUILES....\$9.95

Eggs cooked with chorizo, onions and tortilla chips, queso fresco and pico de gallo.  
Served with a verde sauce or Raul's FIRE sauce.  
Seasonal fruit and potatoes.

ENCHILADAS WITH EGGS....\$10.75

Open faced corn tortillas topped with chicken and sour cream sauce or  
Ground beef and ranchero sauce and covered with our savory cheese blend.  
Finished off with two eggs sunny side up, seasonal fruit and potatoes.

HUEVOS RANCHEROS....\$8.99

Black beans topped with 2 eggs over easy and Raul's FIRE sauce!  
Served with seasonal fruit and potatoes.

PORK VERDE BREAKFAST BURRITO....\$9.50

Flour tortilla filled with scrambled eggs, pork verde,  
queso fresco, pico de gallo, and potatoes.  
Topped with verde sauce and served with seasonal fruit.

CHORIZO BREAKFAST QUESADILLA....\$8.95

Two flour tortillas filled with chorizo, scrambled eggs and a savory cheese blend.  
Served with a side of ranchero sauce, seasonal fruit and potatoes.

SOUP....Cup \$4 ....Bowl \$6

Chicken Tortilla

Sopa de Maiz

## “NORTH OF THE BORDER”

CHEF'S OMELET....\$10.25

Served with seasonal fruit and potatoes

BREAKFAST SANDWICH....\$8.25

Brioche, scrambled eggs, bacon, avocado, pico de gallo, savory cheese blend and guajillo aioli.  
Served with seasonal fruit and potatoes.

2 EGGS ANY STYLE AND BACON....\$7.95

Served with seasonal fruit and potatoes.

CINNAMON FRENCH TOAST....\$8.25

Prairie Thunder brioche served with warm maple syrup or warm honey.  
Served with seasonal fruit and potatoes.

YOGURT FRUIT COCKTAIL.....\$5.95

Seasonal fruit tossed with yogurt, raisins and granola.

## Drinks

- BLOODY MARY'S....\$4
- TEQUILA SUNRISE....\$4
- CHAMPAGNE....\$3
- MIMOSA....\$2

## “FOR THE KIDS”

Choice of one served with seasonal fruit and potatoes....\$4.00

- Cheese Quesadilla
- Chicken Strips
- French Toast
- 1 Egg & Two Bacon

## BEST OF IGUANA

GUACAMOLE

made fresh daily \$6.00 single \$3.00

IGUANA QUESO

Our special blend of cheeses and seasonings sm \$4.50 Lg \$7.00 add ground beef \$2.00

SALSA BAR

- All of our favorites for you to enjoy.... \$7.00
- Coral Snake \$2.00
- Tomatillo \$2.00
- Smoked Tomato \$2.00
- Citrus Habanero \$2.00

CEVICHE....\$8.00

Shrimp, scallops and white fish marinated in grapefruit and lime, with serrano, cilantro, olive oil, and spices.

CHALUPA NACHOS....\$6.00

Crispy corn chalupas, with sweet black bean sauce and covered with cheese and served with guacamole, sour cream,  
pico de gallo and fresh jalapenos.

ADD CHICKEN....\$3.00

TACOS....\$8.95

Two tacos filled with your choice of:

- Adobo Chicken
- Ground Beef
- Chile Verde Pork
- Made either soft or crispy and topped with shredded lettuce, cheese and pico de gallo
- And served with your choice of two sides.

ENCHILADAS....\$10.50

Two white corn tortillas filled with your choice of:

- Adobo Chicken with sour cream sauce
- Chile Verde Pork with verde sauce
- Ground Beef with ranchero Sauce
- Topped with more cheese and served with your choice of two sides.

BURRITO....\$9.50

A flour tortilla filled with your choice of:

- Adobo Chicken with sour cream sauce
- Chile Verde Pork with verde sauce
- Ground Beef with ranchero sauce
- Filled also with black beans, red rice, pico de gallo and cheese.
- Served with your choice of two sides.

FAJITAS....\$13.00

Served with with fresh marinated vegetables, guacamole, cour cream, shredded cheese, and pico de gallo and your  
choice of two sides. Your choice of:

- Adobo Chicken
- Beef Al Carbon
- Combination
- add Shrimp.... \$3.25

CHILE RELLENOS....\$14.25

Two organic blue corn dusted fresh Anaheim peppers, one filled with our four cheese blend and the other with adobo  
chicken, pico de gallo and cheese. Served over our sweet black bean sauce with a choice of two sides.

CHEESE TAMALES....\$6.00

2 handmade tamales, garnished with cilantro sour cream, guajillo aioli and pico de gallo

TIO PEPE'S MINI TACOS....\$8.00

Corn tortillas filled with your choice of:

- Adobo Chicken
- Wood Smoked Tilapia: With pico de gallo, jicama, guajillo aioli, in tiny crispy taco shells. Served four to an order.  
you can mix and match.
- Ground Beef: With lettuce, cheese and cilantro sour cream.

FISH TACOS....\$12.95

Two white corn tortillas filled with smoked tilapia, jicama slaw and guajillo aioli. Served with your choice of two sides.

TACOS AL CARBON....\$11.50

Two white corn tortillas filled with beef al carbon, pico de gallo and queso fresco. Served with fresh lime, onions and  
cilantro and your choice of two sides.

TACOS AL CARBON....\$11.50

Two white corn tortillas filled with beef al carbon, pico de gallo and queso fresco. Served with fresh lime, onions and  
cilantro and your choice of two sides.

TACO SALAD....\$8.00

A fresh fried shell filled with fresh organic greens and romaine tossed in an ancho orange vinaigrette and topped with  
black beans, a savory cheese blend and Pico de gallo. Served with your choice of grilled chicken, ground beef or  
vegetables.

SOUTHWEST CAESAR SALAD....\$7.00

Housemade dressing tossed with romaine, roasted corn, pico de gallo, fresh cilantro and peperoncinis.

ADD GRILLED CHICKEN....\$2.00

SIDE DISHES...

Black Beans, Citrus Cilantro White Beans, Smokey Green Beans, Jicama Slaw, Roasted Potatoes, Fresh Fruit, Green Rice, Red  
Rice, Marinated Vegetables, Roasted Corn Cob

**SHARE OR SPLIT-PLATE SET-UP CHARGE OF \$4.50. GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE.**

