

Las Cruces Tex Mex

Kids Eat Free
Wednesdays!

Starters

GULF SHRIMP CEVICHE \$12
Gulf shrimp, fresh squeezed lemon & lime juices, diced avocado, tomato, red onion, jalapeño and serrano peppers and fresh cilantro

GUACAMOLE Small | \$10 Large | \$13
Smashed avocado, tomato, jalapeño, red onion, fresh cilantro, lime and house spice mix
Our guacamole is NOT Vegan

CENTRAL CITY BBQ WINGS 6PC | \$12 12PC | \$23
Seasoned with our signature dry rub, slow-smoked, then tossed in your choice of flavor:
Plain Dry Rub (smoked & seasoned) | Buffalo (classic heat) served with your choice of Jalapeño Ranch, Traditional Ranch, Bleu Cheese or CCBBQ White Sauce

QUESO Small | \$9 Large | \$12
Creamy queso cheese blend, house spice mix & fresh green chilis. Add your choice of protein!

Smoked or Grilled Chicken <i>or</i> Smoked Pork	+\$3	+\$4
Ground Chuck <i>or</i> Chorizo	+\$4	+\$5
Smoked Brisket <i>or</i> Flank Steak	+\$4	+\$5

NACHOS Small | \$9 Large | \$13
Tortilla chips, cheddar, queso, pico de gallo, pinto beans, guacamole and sour cream.
Add your choice of protein!

Smoked or Grilled Chicken <i>or</i> Smoked Pork <i>or</i>		
Ground Chuck <i>or</i> Chorizo	+\$4	+\$6
Smoked Brisket <i>or</i> Flank Steak	+\$7	+\$9

Entrees

CARNE ASADA \$29
Flank steak, house-marinated, with a side of flour tortillas, yellow spanish rice, smoked pinto beans, pico de gallo, guacamole, cheddar cheese and sour cream

TACO PLATE
2 Tacos topped with lettuce, cheddar, pico de gallo, your choice of hard or soft (corn or flour) shell, with sides - smoked pinto beans and yellow spanish rice

Smoked or Grilled Chicken *or* Smoked Pork *or*
Ground Chuck *or* Chorizo \$16
Grilled Gulf Shrimp \$17
Grilled Gulf Fish *or* Smoked Brisket \$18
Birria Brisket *or* Flank Steak \$19

FLAME GRILLED FAJITAS
Layered on a bed of onions and bell peppers, served with sides - yellow spanish rice, smoked pinto beans, cheddar, guacamole, pico de gallo & sour cream

	For 1	For 2
Veggies	\$19	\$35
Smoked Pork	\$20	\$39
Smoked or Grilled Chicken	\$22	\$40
Smoked Brisket	\$24	\$42
Flank Steak	\$26	\$45
Gulf Shrimp	\$29	\$49
Hangar Steak	\$33	\$55

Combination fajitas are available. Price is based on the higher-priced meat selection.

QUESADILLA
A blend of mexican cheeses grilled inside a flour tortilla & a side of sour cream and guacamole

Cheese	\$10
Veggies	\$15
Smoked or Grilled Chicken <i>or</i> Smoked Pork	\$16
Ground Chuck <i>or</i> Chorizo	\$16
Gulf Shrimp	\$18
Smoked Brisket <i>or</i> Flank Steak	\$20

Refried Beans or Vegan Black Beans can be substituted for Smoked Pinto Beans upon request.

ENCHILADA PLATE
3 Enchiladas topped with red guajillo sauce and cheese, with sides - smoked pinto beans and yellow spanish rice. Verde sauce available upon request

Cheese	\$16
Smoked or Grilled Chicken <i>or</i> Smoked Pork	\$17
Ground Chuck <i>or</i> Chorizo	\$18
Smoked Brisket	\$20
Combo (Choice of 3)	\$19

ROASTED POBLANO PEPPER
Roasted and topped with cheese and cilantro lime crema, with sides - smoked pinto beans and yellow spanish rice

Smoked or Grilled Chicken	\$20
Smoked Pork	\$20
Ground Chuck	\$20
Chorizo	\$20
Grilled Gulf Shrimp	\$21
Grilled Gulf Fish	\$23
Smoked Brisket	\$24
Flank Steak	\$25

SMOTHERED BURRITO
Your choice of protein, queso, smoked pinto beans topped with red guajillo sauce and cheese, with sides - yellow spanish rice, guacamole and sour cream

Bean & Cheese	\$13
Veggies	\$16
Smoked or Grilled Chicken	\$17
Smoked Pork	\$17
Ground Chuck	\$18
Chorizo	\$18
Smoked Brisket	\$19
Flank Steak	\$22

BIG TEX CHEESEBURGER \$18
8oz. ground chuck patty, queso, guacamole, lettuce, on a toasted brioche bun with a side of french fries

Central City BBQ Cantina Menu

Pulled Pork Plate	\$16
Sandwich	\$15

Chopped Prime Brisket Plate	\$23
Sandwich	\$19

Sliced Smoked Turkey Plate	\$19
Sandwich	\$18

Ribs Plate	\$20
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Served with a side of sliced onions & umami pickles (upon request) and your choice of 1 of the sides below:

Side Items

Brussel Sprouts	\$6
French Fries	\$5
Mac & Cheese	\$6
Spoonbread	\$6
Grilled Vegetables (v)	\$6
Side Salad (v)	\$6
Spanish Rice	\$4
Smoked Pinto Beans	\$4
Black Beans (v)	\$4
Refried Beans	\$4
Mexican Style Street Corn	\$6

Desserts

Tres Leches Bread Pudding for 2	\$10
Churro Sundae with Hot Fudge for 2	\$13
Sopapillas (4)	\$6
Churro (1)	\$6
Churro filled with Bavarian Creme (1)	\$7



Las Cruces
Tex Mex

20% Gratuity added for parties of 8 or more & only one check for the entire party

(v) indicates Vegan items | 504.383.6800 | 3% credit card fee

Taco Tuesday All Day
Every Tuesday

Chalk is available by request. Please use ONLY on fences & chalkboard storage container. Not for use on cement patio.

Happy Hour
M-F: 3PM – 6PM

Soup & Salad

Tortilla Soup	\$13
Smoked Chicken, Onions, Cilantro, Side of Tortilla Strips, Sour Cream, Pico de Gallo	
Add Extra Chicken	\$4
Add Sliced Avocado	\$2.50

Taco Salad Bowl	\$14
Romaine Lettuce, Smoked Pinto Beans, Yellow Spanish Rice, Guacamole, Pico de Gallo, Tortillas Strips, Jalapeno Ranch	
Smoked Pork	\$18
Smoked or Grilled Chicken or Chorizo	\$19
Ground Chuck	\$20
Smoked Brisket	\$22
Gulf Shrimp	\$22
Flank Steak	\$24



Kids Menu

Kids Menu is reserved for Children under 12 years old

Chicken Tenders with French Fries	\$10
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Kids Taco Plate	
with Yellow Spanish Rice and Smoked Pinto Beans, Black Beans or Refried Beans	
Smoked or Grilled Chicken	\$10
Smoked Pork	\$10
Ground Chuck	\$11

Kids Quesadilla	\$8
Smoked or Grilled Chicken	\$10
Smoked Pork	\$10
Ground Chuck	\$11

Kids Nachos	\$8
Smoked or Grilled Chicken	\$10
Smoked Pork	\$10
Ground Chuck	\$11

Las Cruces Tex Mex
offers catering
for all your
Special Events.

For Catering inquiries or
to reserve our

Private Event Space,

The Roost ,

please contact our

Special Events &

Catering Manager,

Catie Beth

504.427.4335 or

catering@LasCrucesTexMex.com

Beer

Mexican Beer

Dos Equis	\$7
Sol	\$7
Corona (Extra & N/A)	\$7
Modelo Negra	\$7
Pacifico	\$7
Tecate	\$7

Domestic Beer

Coors Light	\$6
Miller Lite	\$6
Abita Amber	\$7

Draft Beer

Blue Moon	\$7
Michelob Ultra	\$7
Modelo	\$7
Jucifer	\$8

Seltzers

\$8

High Noon | Pineapple | Watermelon | Peach | Black Cherry | Mango

Frozen Drinks

Frozen Margarita	\$15
Jose Cuervo, Simple Syrup, Lime Juice, Triple Sec, Fresh Squeezed Juices	

Fro��	\$15
El Terrano Rose, Vodka, Strawberry	

Frozen Lemonade	\$6
Make it Boozy - Add a Shot of your Favorite Liquor	

Add a Flavor to any beverage	\$1.50
Agave Blueberry Blackberry Mango Strawberry Watermelon Pineapple Guava	

Cocktails

Ranch Water	\$11
Jose Cuervo Devil's Reserve, Topo Chico, Simple Syrup, Lime Juice	

Paloma de Hibisco	\$14
21 Seeds Hibiscus Grapefruit Tequila, Lime Juice, Grapefruit Juice, G, Hibiscus Syrup, Topped with Soda Water	

In-House &
To-Go Pitchers

1/2 Gallon On the Rocks Margarita (14 servings)	\$70
1/2 Gallon Frozen Margarita (4 servings)	\$55
Bucket of Bottled Beer (6)	\$30
Pitcher of Draft Beer	\$25

Wine

Glass | Bottle

Blackberry Sangria	\$11
Gato Negro, Cabernet	\$9 \$30
Joel Gott, Pinot Noir	\$14 \$49
El Terrano,Rosado, Rose	\$8 \$25
Hampton Water, Rose	\$15 \$50
Benvolio, Pinot Grigio	\$10 \$37
Hess, Chardonnay	\$10 \$35
Kung Fu Girl, Riesling	\$13 \$48
La Di Da, Brut	\$10 \$35

Margaritas

On the Rocks Margarita	\$11
Jose Cuervo, Bauchant, Simple Syrup, Fresh Juices	
Make it Skinny with Agave, Lime Juice, Bauchant	
Make it Spicy with Jalapeno Infused Jose Cuervo	

Cadillac Margarita	\$15
Espolon Reposado, Simple Syrup, Fresh Juices, Grand Marnier Float	

Bentley Margarita	\$20
Don Julio, Lime Juice, Simple Syrup, Fresh Juices, Grand Marnier Louis Alexander Float	

Cucumber Mint Margarita	\$13
Muddled Cucumber, Bauchant, Simple Syrup, Lime	

Sunset Shrub Margarita	\$15
21 Seed Valencia Orange, Fresh Juices, Simple Syrup, Blackberry Puree	