

APPETIZERS

QUESO DIP \$7.95/\$11.95

Melted queso amarillo with pico de gallo

GUACAMOLE DIP \$12.95

Fresh avocados, tomatoes, onions and cilantro

BOTTLE CAPS \$8.95

Crispy slices of jalapeno hand-dipped in bread crumbs. Served with queso dip

QUESO FUNDIDO \$11.95

Monterrey cheese fondue with wild mushrooms and chicken or chorizo. Served with tortillas

QUESO COMPUESTO \$12.95

Melted queso with ground beef, guacamole, pico de gallo and sour cream

JARROCHITAS \$11.50

"Mexican Egg Rolls". Deep-fried flour tortillas stuffed with cheese, chicken, and spinach. Served with Crema Huasteca

QUESADILLAS \$10.95

Cheese quesadillas. Served with guacamole, pico de gallo and sour cream
Add spinach \$2 chicken or beef fajita \$5
smoked brisket \$5 shrimp \$6

NATHAN'S AWESOME NACHOS \$14.95

Choice of grilled chicken, fajita beef or ground beef topped with black beans and melted cheese. Served with sides of pico de gallo, guacamole, sour cream.
Sub shrimp \$4 smoked brisket \$4

PEDRO'S VERACRUZ SAMPLER \$18.95

Jarrochitas, bottlecaps, beef nachos, chicken quesadillas and queso dip

TACOS

TACOS TUXPAN AL CARBON \$15.95

Three flour tacos with grilled chicken or steak, grilled onions, cheese, guacamole and pico de gallo. Served with rice and black beans

MONTEZUMA'S FISH TACOS \$15.95

Three crispy blue corn tacos with grilled white fish, lettuce, cabbage and tomato topped with queso fresco and avocado. Served with rice, black beans and crema totonaca
Sub red snapper \$3

SMOKED BRISKET TACOS \$15.95

Three flour tacos with smoked brisket, grilled onions, bell peppers, guacamole and pico de gallo. Served with rice and black beans

TACOS AL PASTOR \$15.95

Three street-style roasted pork tacos, marinated with pineapple and lime juice. Served with rice, black beans, cilantro and onions

SOUP + SALAD

CACTUS SALAD OF THE DESERT \$12.95

Baby greens, cactus, corn, tomato and mango. Side of homemade Huasteco dressing or epazote vinaigrette
Add chicken \$3 shrimp \$4

BOCA DEL RIO \$15.95

Baby greens, chicken breast and shrimp. Side of homemade Huasteco dressing or epazote vinaigrette

DULCE Y VERDE SALAD \$13.95

Spinach, tomato, mango and pecans topped with queso fresco. Served w/ honey balsamic vinaigrette. Add chicken \$3 shrimp \$4

TACO SALAD \$13.95

Taco shell with mixed greens, tomatoes, grilled onions and your choice of ground beef or fajita chicken. Topped with sour cream, cheese, guacamole and salsa

ROBERTO'S DESERT SOUP \$10.95/\$12.95

Cactus, squash, beans, garbanzo, corn, onion, chilies, cheese, cumin, epazote, tomato and corn chips. Served with rice

SOPA DE ATLAHUA \$12.95/\$16.95

Bouillabaisse with fish, shrimp, calamari, scallops and fresh vegetables. Served with rice

VERA - TEX

THE PEACE PIPE \$16.95

Foot long flour tortilla filled with grilled chicken or beef, onion, sweet peppers, mushrooms and guacamole topped with red sauce and queso fundido. Served with rice and black beans

EL CONQUISTADOR \$15.95

Three crispy picadillo ground beef, shredded beef or shredded chicken tacos with lettuce, tomato, and queso fresco. Served with rice and black beans

MOUNTAIN HIGH TOSTADAS \$15.95

Three shredded chicken, shredded beef or picadillo ground beef tostadas layered with black beans, lettuce, tomato, queso fresco, sour cream and sliced avocado

ARRACHERITAS FAJITAS

Choice of meat grilled with bell peppers and onions. Served with rice, beans, cheese, pico de gallo, guacamole, sour cream and tortillas

Chicken	\$15.95	for two	\$26.95
Beef	\$16.95	for two	\$27.95
Beef/Chicken	\$16.95	for two	\$27.95
Shrimp	\$21.95		
Mar y Tierra	\$24.95		

FLAUTAS AZULES \$15.95

Three blue corn chicken or beef flautas topped with sour cream, lettuce, tomato and queso fresco. Served with rice and black beans

EL BORRACHO DEL PUEBLO (THE TOWN DRUNK) \$17.50

Sirloin steak asado marinated in Tequila and lime juice topped with grilled onions and a jalapeno. Served with one cheese enchilada, one gordita and black beans

GIMME A CHIMI \$16.95

Choice of fajita chicken, fajita beef or ground beef chimichanga, pico de gallo, Monterrey jack cheese. Topped with queso sauce. Served with guacamole, rice and black beans

XALAPA-STYLE CHILE RELLENO \$16.95

Breaded marinated seeded jalapeno topped with shredded chicken or picadillo ground beef, sour cream, queso fundido, pecans and raisins. Served with rice and black beans

TONY'S MAYAN MILANESA \$17.95

Breaded chicken breast or grilled steak topped with black beans and monterrey jack cheese. Served with papas olmecas, side of fried plantain and a side salad

BLUE CORN ENCHILADAS

ENCHILADAS SUIZAS \$13.95

Two blue corn enchiladas with shredded chicken topped with Huasteco red sauce, queso fundido and sour cream. Served with rice and black beans

ENCHILADAS HUASTECAS \$13.50

Two blue corn enchiladas with melted cheese topped with Huasteco red sauce and queso fresco. Served with rice and black beans
Add spinach or chicken \$1
beef \$2 shrimp \$4

FAJITA ENCHILADAS \$14.95

Two blue corn enchiladas stuffed with onions and grilled chicken or beef fajitas topped with queso fundido, sour cream, red or green sauce. Served with rice and black beans

ENCHILADAS DE MOLE XIQUEÑO \$15.95

Two blue corn chicken enchiladas topped with our homemade mole and queso fresco. Served with rice and black beans

*Contains nuts in sauce

ENCHILADA TRIO \$16.95

Three blue corn chicken enchiladas topped with our three sauces: Mole Xiqueño, Salsa Verde and Pipian. Served with rice and black beans
Add chicken fajita \$2 beef fajita \$3

*Contains nuts in sauce

SOUR CREAM ENCHILADAS \$13.95

Two blue corn chicken enchiladas topped with sour cream sauce and sliced jalapenos. Served with rice and black beans

ENCHILADAS DEL JARDIN \$13.95

Two blue corn enchiladas filled with carrots, zucchini and chayote. Served with rice and black beans

CHICKEN - POLLO

PIPIAN \$17.50

Grilled chicken breast topped with pipian. Served with rice and a side salad

PECHUGA CATEMACO \$17.50

Grilled chicken breast topped with tomato based mushroom wine sauce. Served with rice and calabacitas

POLLO CARNAVAL \$17.50

Grilled chicken breast topped with queso fundido, mushrooms and pickled jalapenos. Served with rice and a side salad

MOLE XIQUEÑO \$18.50

Homemade mole served on grilled chicken breast. Served with rice and mixed vegetables

*Contains nuts in sauce

BEEF - RES

CARNE TEXOLO \$17.50

Carne asada steak served with two chicken enchiladas topped with queso fresco. Served with black beans and fried plantain

CARNE A LA MEXICANA \$17.50

Carne asada steak topped with spicy salsa a la mexicana. Served with chilaquiles and black beans

CECINA \$17.50

Citrus marinated steak served with two gorditas, topped with cheese, beans, onion and red sauce. Served with rice and black beans

STEAK CARNAVAL \$17.95

Grilled carne asada topped with queso fundido, mushrooms and pickled jalapenos. Served with rice and a side salad

Add shrimp \$4

PORK - PUERCO

ADOBO DE PUERCO \$16.50

Diced pork marinated in a spicy red sauce made with tomate, ancho and chile seco. Served with papas olmeas and black beans

SEAFOOD - MARISCOS

PESCADO ALMENDRADO \$18.95

Almond crusted white fish fillet. Served with crema totonaca, papas olmeas and mixed vegetables

COCTEL DE CAMARON \$15.95

Gulf shrimp, avocado, onion and cilantro in a spicy homemade cocktail sauce

CAMARONES ENCHIPOTLADOS \$19.95

Grilled shrimp topped with chipotle or salsa verde. Served with rice and calabacitas

CAMARONES AL MOJO DE AJO \$21.95

Grilled shrimp cooked in a garlic parsley sauce. Side of mango pico de gallo and served with rice

PESCADO XANATH \$19.95

White fish fillet stuffed with a guajillo mild sauce, shrimp and crab. Served with two cheese enchiladas, black beans and crema totonaca

SHRIMP & SCALLOP CATEMACO \$19.95

Pan-seared scallops and shrimp topped with zesty tomato-based mushroom wine sauce. Served with Mexican rice and calabacitas

NICO'S SNAPPER VERACRUZANA \$22.95

Pan-seared red snapper fillet topped with salsa veracruzana. Served with rice and mixed vegetables

COCKTAILS

SPICY PIÑA \$11

Ghost Tequila - Orange Liqueur
Pineapple Juice - Agave Nectar

MOJITO \$11

Mexican Platinum Rum - Mint
Lime Juice - Club Soda

HORCHATA JAROCHA \$9

Horchata Rum Cream - Vanilla
Cinnamon infusion

VERACRUZ OLD FASHIONED \$13

Milagro Reposado Tequila - Mezcal
Agave Nectar - Bitters

MEXICAN MULE \$11

Milagro Silver Tequila
Ginger Beer - Lime Juice
Agave Nectar

RANCH WATER \$9

Jarana Blanco - Topo Chico
Lime Juice

VERACRUZ VEINTE \$12

Mocambo 20yr Rum - Divino Single
Barrel Mezcal - Agave Nectar
Bitters

GINGER MINT PALOMA \$11

Jarana Reposado Tequila - Lime Juice
Grapefruit Soda - Ginger - Mint
Agave Nectar

MEXICAN MOJITO \$12

Bacardi Superior Rum - Mint
Lime Juice - Hibiscus Ice Cube
Club Soda

KID'S MENU

K1. ENCHILADA \$6.50

One beef, chicken or cheese enchilada with beans and rice

K2. TACO \$6.50

One beef or chicken taco with beans and rice

K3. QUESADILLA \$6.50

Two chicken quesadillas, potatoes and rice

K4. NACHOS \$6.50

Topped with beans and cheese

K5. CHICKEN TENDERS \$6.50

Served with potatoes

NON-ALCOHOLIC

SODAS \$2.75

TEA \$2.75

LIMONADA 2.75

COFFEE \$2.75

TOPO CHICO \$3

MARGARITAS

HOUSE MARGARITA \$8.50

Rocks or Frozen
Sangria Swirl (add \$1)

FRUIT MARGARITAS \$10

Choose one:
-Guanabana -Tamarindo
-Passion Fruit -Guava
-Strawberry -Mango

THE SKINNY \$12

Avión Silver Tequila
Orange Liqueur - Agave Nectar
Lime Juice

MANGONADA \$9

House Frozen Margarita
Mango - Chamoy

MARGARITA MELTDOWN \$9

Choice of Orange Liqueur or
Raspberry Liqueur

TOP SHELF MELTDOWN \$11

Choose one:
-Grand Marnier -Ancho Reyes
-Mandarin Napoleon -Cointreau
-Solerno Blood Orange -Midori

MEZCAL MARGARITA \$12

Morales Artesanal Mezcal - Lime Juice
Orange Liqueur - Agave Nectar

HIGH ROLLERS MARGARITA \$27

Your choice of Super Premium
Tequila: Don Julio 1942 or
Clase Azul - Grand Marnier
Agave Nectar - Lime Juice

BEER (BOTTLE \$5 SCHOONER \$7)

CORONA

BUD LIGHT

MODELO ESPECIAL

VICTORIA

PACIFICO

SHINER BOCK

COORS LIGHT

MILLER LITE

WINE

CABERNET \$8.50

MALBEC \$8.50

CHARDONNAY \$8.50

PINOT GRIGIO \$8.50

DESSERT

TRES LECHES \$6

FRIED ICE CREAM \$6

SOPAPILLAS \$5

SEASONAL PIE \$5

TEQUILA

BLANCO/SILVER

Jarana \$8

El Jimador \$8

Espolon \$8

Altos \$9

Milagro \$9

Hornitos \$10

Avión \$11

Casamigos \$11

Patron \$11

Fortaleza \$12

Don Julio \$12

Herradura \$12

Codigo \$12

Dulce Vida \$12

Clase Azul \$20

REPOSADO

100 Años \$8

Jarana \$9

El Jimador \$9

1800 \$10

Corralejo \$11

Milagro \$11

Casamigos \$12

Avión \$13

Hornitos \$13

Herradura \$13

Patrón \$13

Don Julio \$13

Codigo 1530 Rosé \$14

AÑEJO

Casamigos \$13

Milagro \$13

Avión \$14

Hornitos \$14

Don Julio \$14

El Tesoro \$15

Herradura \$15

Hussong's \$18

MEZCAL

Morales Artesanal \$10

Xicarú \$11

Sombra \$11

Divino Single Barrel \$11

Ilegal Joven \$12

Montelobos \$12

Casamigos \$15

Del Maguey Chichicapa \$15

SUPER PREMIUM

Adictivo \$18 Extra Anejo

Amor Mio \$25 Extra Anejo

El Tesoro Paraiso \$25

1942 Don Julio \$25

Avión 44 \$25

Clase Azul \$25

Reserva La Familia \$35

FOR PRIVATE EVENT INQUIRIES EMAIL:
veracruzcafecatering@gmail.com

A 20% GRATUITY WILL BE ADDED ON
PARTIES OF 5 OR MORE