visit our website

Bravo Done Right, Every Bite Delight!!!""

MENU

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions"

(let your server know if you are allergic to anything before ordering.)

VG vegan V vegetarian GF gluten free

**** First chip and salsa complimentary, then $5.00****

APPETIZERS

•Classic Guacamole 13.50 GF VG V
Mild/Medium/Hot
Avocado, tomato, onion, cilantro and lime juice.
Add for $2.00: Bacon, Chorizo, Fruit or Blue cheese and Roasted garlic.

•Crispy Golden Empanadas 12.00
Filled with potato and beef, side of jalapeño aioli.

•Jalapeño queso dip 12.00 GF
Our homemade cheese dip served with chips. Add chorizo for $1.00

• Mexican Caesar Salad 11.99
Romaine lettuce hearts, avocado, Cajun garlic croutons and tequila Caesar dressing.
/ Add chicken, steak or chorizo $5.00

•Taco Salad 12.99
Romaine lettuce hearts, tomato, onion, pickled jalapeños, rice and refried beans , shredded cheese sour cream choice of ground beef, pork or pulled chicken..
Add to any salad. Shrimp, salmon or Seared tuna for $10.00

TACOS AND QUESADILLAS

•Birria Tacos 18.50
3 Tenderly cooked birria tacos, cheese, cilantro, onions, lime. served on corn tortilla and consome. Side of Mexican rice.

•Crispy Tempura Shrimp tacos 16.99
Guacamole, pickled onion, served on corn tortilla with cinnamon chipotle aioli.

Mexican style Tacos, cilantro, onion, served with lime, green and red salsa, radish and a side of Mexican rice.

•Steak Tacos 17.50 GF
•Pollo Tinga Tacos 16.99. GF
•Pork Tacos 17.50 GF
•Mexican chorizo Tacos 16.99
•Ground beef Tacos 17.50 GF

• Classic Quesadilla 16.99
your choice of grilled steak, pulled pork, pulled chicken, or grilled vegetables with tomato, black bean and scallions, served on a flour tortilla. Jalapeño aioli. Side of Mexican rice.

Fajita Quesadilla 16.99
Hanger Steak or Chicken, cheese, bell pepper, onions. jalapeño aioli. Side of Mexican rice

Birria Quesadilla 18.50
Tenderly cooked birria ,cilantro, onions, cheese, consome and a side of Mexican rice.

Classic Nachos 16.99 Gf
Melted Cheese, lettuce, tomatoes , pickled jalapeños, refried beans, and sour cream
Choice of pulled chicken, carnitas, or ground beef.

Fajita Nachos. 17.99
Melted cheese, refried beans, bell peppers, onions, queso fresco, scallions, guac and sour cream, Choice of Hanger steak or chicken

Chimichangas 18:50
Three dip fried flour tortillas, your choice of chicken, pork or shredded beef, topped with cheese sauce and queso fresco. Side of Mexican rice and refried beans.

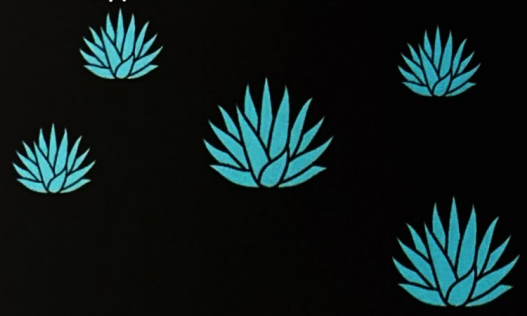
•Steak and Fries 16.99 GF
Grilled Steak over home made French fries topped with cheese dip, scallions and pico de Gallo.

MAIN DINNERS

Steak and Shrimp 41.50
Prime Rib Eye Topped with grilled Shrimp, onions, jalapeños and Herb butter. Side of Mexican rice and refried beans.

Mexican Pasta 21.99
Penne pasta with our 3 cheese chipotle sauce, choice of steak, chicken or chorizo

Bravo's Casserole 27.99
Shrimp, Hanger Steak, Chicken and Chorizo. Sauteed with tomatoes, French fries, sliced onions, touch of soy sauce. Served over white rice and topped with a fried egg, scallions.



Enchiladas

Mixed Enchiladas 19.50 GF
Three corn tortillas filled with Ground beef, chicken, and pork topped with red, white and green salsa. Side of Mexican rice and refried beans

Enchiladas Verdes 18.50 GF
Three corn tortillas filled with pulled chicken, topped with green sauce, lettuce, sour cream and queso fresco. Side of Mexican rice and refried beans

Enchiladas Rojas 18.50 GF
Choice of chicken, carnitas or ground beef, on corn tortillas, with red salsa topped with sour cream and queso fresco. Side of Mexican rice and refried beans.

Queso Enchilada 18.50 GF
Choice of chicken, carnitas or ground beef, on corn tortillas. Queso fundido, queso fresco. Side of Mexican rice and refried beans.

• Rib Eye Steak 35.99
Prime Rib Eye, chorizo, queso fundido, scallions. served on a skillet. Side of Bacon mashed potato and grilled vegetable.

•Steak A La Mexicana 26.99 GF
Hanger steak, tomato, onions and jalapeños served with refried beans and Mexican rice. Side of corn tortilla, garnished with scallions.

•Grilled Crispy Skin Salmon 28.99. GF
Bacon Mashed potatoes, mixed grilled vegetables with creamy chipotle white wine sauce

•Ahi Tuna 28.99.
Shrimp fried rice with mixed vegetables, egg, soy sauce, and jalapeño Mayonnaise.

•Mexican Skewers 23.99 GF
Grilled Hanger Steak, pineapple, bell peppers, red onions over spicy herbs butter served with sweet potato fries

• Burrito Bowl 21.99 GF
Choice of steak, chicken or pork. Cilantro rice, bell peppers, onions, black beans, topped with lettuce, cheese pico de Gallo, Jalapeño Mayonnaise.

FAJITAS
Bell peppers and onions served with Mexican rice, refried beans and corn tortillas. (by request Pico de gallo and sour cream)

•Mixed Fajitas 27.99 GF
•Steak fajitas 26.99 GF
•Pollo fajitas 25.99 GF
•Shrimp fajitas 26.99 GF
•Veggies fajitas 22.99 GF V VG

Burritos

The John's Burrito 23.95
Shrimp, Chicken and Steak, Mexican rice, refried beans, bell peppers and onions. Topped with queso dip, side of lettuce and pico de Gallo. Served with French fries

Bravo Burrito 18:50
Choice of steak, chicken or pork with black beans and rice topped with cheese, tomatillo sauce, lettuce, pico de gallo and sour cream. Served with French fries

Classic Burrito 18.50
Refried beans, Mexican rice, pickled jalapeño. Choice of pulled chicken, carnitas, or ground beef. Topped with queso dip, lettuce and pico de Gallo. Side of guacamole.

The Flag Burrito 19.99
Grilled chicken, chorizo, Mexican rice, refried beans, pickled jalapeños, green, red and White salsa, topped with lettuce and pico de Gallo. Side of guacamole.

Al Pastor Burrito 18.50
Carnitas, grilled jalapeños and pineapple, Mexican rice, refried beans and sour cream. Choice of green or red salsa. Topped with lettuce and pico de Gallo. Side of guacamole.

PARA LOS NIÑOS.
-Chicken Tenders and fries 9.00
-Cheese or Chicken and cheese Quesadilla 8.00
-Kid Tacos 7.00
2 Tacos, choice of ground beef or chicken, topped with cheese

SIDES
>/ White rice or Mexican rice 6.99 GF V VG
>/ Rice and black beans 6.99 GF V VG
>/ Fries 6.99 GF V VG
>/ Corn on the cob 7.95. GF(Paprika, cheese, mayo, Other spices)
>/ Sweet plantains 6.95 GF V VG
>/ Sweet potato fries 6.95 GF V VG

menu

MARGARITAS & COCKTAILS

HOUSE MARGARITA (frozen or on the rocks) $12
Choose any flavor.
Lime, Mango, coconut, blueberry, strawberry, peach, kiwi, black cherry.
(Add jalapeño to any flavor)

MOJITO $14
Rum, lime juice, mint, agave syrup, sprite.
Classic or Mango, coconut, blueberry, strawberry, peach, kiwi, black cherry.

MEXICAN MULE $14
Casamigos Mezcal, vodka, ginger beer, lime juice, mint.
Classic or Mango, coconut, blueberry, strawberry, peach, kiwi and black cherry

APEROL MARGARITA $15
Aperol, casamigos tequila, lime juice, simple syrup, triple sec.

PEPINO DIABLO MARGARITA $14
1800, cucumber, jalapeño, lime juice, agave syrup, triple sec.

PATRON MARGARITA $15
Lime juice, agave, triple sec.

SKINNY MARGARITA $15
1800 silver, agave, lime juice, triple sec.

PALOMA $14
Grapefruit soda, 1800, lime juice, tajín rim.

CORONA-RITA $16
House margarita frozen with a coronita
(Lime, strawberry, blueberry, kiwi, black cherry, coconut, peach or mango)

CANCUN OLD FASHIONED $15
Patrón añejo, angostura, orange bitters, agave

ESPRESSO MARTINI $14
Kahlua, vanilla vodka, grey goose

MARGARITA FLIGHT $30

TEQUILA FLIGHT $28

TEQUILAS

Jose Cuervo Especial 7
Exótico Blanco 8
Exótico Reposado 8
Avión Silver 10
Don Julio Blanco 10
Don Julio Añejo 13
Don Julio 1942. 30
Don Julio Reposado 12
1800 Silver 10
1800 Reposado 12
Patrón Silver 10
Patron Reposado 12
Patron Añejo 13
Casamigos Blanco 10
Gran Coramino 10
Clase Azul Blanco 30

Tres Agaves 8
El Jimadir 7
Mi Campo 8
Herradura 10
Cape Horn 10
De Leon 10
Hornitos 8
1800 Añejo 10
Cabo Wabo Blanco 8
Cabo Wabo Reposado 8
Tequila Hussongs Rep 10
Espolon 8
Cincoro Blanco 17
Cincoro Reposado 26
Cincoro Añejo 30
Clase Azul Reposado 33

WHISKEY

Johnnie Walker Blue Label 33
Johnnie Walker Double Black 10
Johnnie Walker Green Label 15
Johnnie Walker Gold Label 15
The Balvenie Single 12
Angel's Envy 10
Crown Royal 7
Maker's Mark 7
Russell's Reserve 10
Jameson 7
Seagrams 5
Jim Beam 7

WINE

GLASS OR BOTTLE
10/30

PINOT NOIR.
MERLOT.
CABERNET SAUVIGNON.
MALBEC.

PINOT GRIGIO
SAUVIGNON BLANC
CHARDONNAY.
MOSCATO.

BOTTLED BEER

Coors light 4
Miller lite 4
Heineken 5
Heineken 00 4
Michelob ultra 4
Corona 5
Corona light 5
XX lager 5
XX amber 5
Yuengling 5
Negra modelo 5
Modelo especial 5
White claw 5
(Black cherry,Mango, Lime)

NON-ALCOHOLIC DRINKS

*Mexican sodas (jarritos). $3.50
(Pineapple, fruit punch, mango, lime, mandarin,tamarind)
*Fountain sodas.3.50
Coke, Diet Coke, Sprite, Ginger ale, lemonade.
*Raspberry iced tea 3.50
*Flavored lemonades 3.50
Mango, coconut, blueberry, strawberry, peach, kiwi, black cherry.
*Unsweetened Ice tea (Gold peak) 3.00

Dessert

*Tres leches cake $10.
*Churros with ice cream served with chocolate syrup $10
*Fried Ice cream $9.50.

*Coffee $3

All desserts garnished with berries

Join Us

Margarita Monday

$6 House margarita, rocks or frozen any flavor

Taco Tuesday

Mix & Match $3 per taco

HAPPY HOUR

Wednesday, Thursday and Sunday From

4:00PM – 5:30PM

House Margaritas $6 //wine glass $6 // House tequila shot $3 // Steak & fries $6 // Mini guac $6

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Reserve Table Online