



# BRAVO RESTAURANT

# 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 \$3.50\*\*

## GUACAMOLES

Your choice of mild, medium or hot.

• **Classic guacamole 12.95 GF VG V**

Avocado, tomato, onion, cilantro and lime juice.

• **Fruity Guac 13.99 GF VG V**

Our classic guacamole with pineapple and berries.

• **Crispy bacon guac 14.95 GF**

Our classic guacamole with crispy bacon

• **Chorizo guac 14.95 GF**

Our classic guacamole with Mexican chorizo.

• **Spicy garlic blue guac 14.95 GF V**

Our classic guacamole with roasted garlic and blue cheese.



## APERITIVOS

• **Steak and Fries 14.99 GF**

Hanger steak over home made fries topped with cheese dip, scallions and pico de Gallo.

• **Wings 13.50**

Choice of mango habanero, chipotle BBQ and Zesty ranch, with celery and ranch .

• **Nachos 14.95 GF**

Topped with cheese, jalapeños, black beans, tomato and onion your choice of chicken or steak

• **Mexican skewers 15.95 GF**

Hanger steak, pineapple, bell peppers, red onions over spicy herbs butter served with sweet potato fries

• **Jalapeño queso dip 11.95 GF**

Our homemade cheese dip served with chips. Add chorizo for \$3.00

• **Calamari 13.50**

Crispy calamaris and jalapeños served over pickled onions with side of jalapeño aioli

• **Tuna tartare 13.95**

Tequila mustard, sesame seeds, cilantro, onion , cucumber over avocado and pineapple. Served with green plantain chips

• **Crispy golden Empanadas 12.00**

Filled with potato and beef side of jalapeño aioli



## SALADS

• **All season salad 11.99 V GF**

Mixed greens, apples, goat cheese, roasted almonds with balsamic vinaigrette.

• **Mexican Geasar salad 10.99**

Romaine lettuce hearts, avocado, Cajun garlic croutons and tequila Ceasar dressing

• **Arugula salad 11.99 V GF**

Mandarins, blueberry, caramelized pecans, blue cheese with apple cider vinaigrette.

Add chicken, steak or chorizo to any salad for \$3.00 shrimp, salmon or tuna for \$5.00

## FAJITAS

Bell peppers and onions served with cilantro rice, frijoles charros and corn tortillas

• **Steak fajitas 23.95 GF**

• **Pollo fajitas 22.95 GF**

• **Shrimps fajitas 24.95 GF**

• **Veggies fajitas 19.50 GF V VG**

Mixed vegetables. Served with black beans

## SOUPS

• **Sopa de pollo 10.95 GF**

Corn flour, tomato and guajillo broth. Topped with avocado, cilantro, and queso fresco

• **Lobster bisque 12.95**

Topped with lobster meat and jalapeño oil.



## TACOS AND QUESADILLAS

• **Birria Tacos 13.95 GF**

Pulled Brisket, cheese, cilantro, onions and radish served on corn tortilla, with consome.

• **Crispy Shrimp Tempura tacos 14.95**

Guacamole, pickled onion, served on corn tortilla with cinnamon chipotle aioli .

• **Steak Tacos 13.95 GF**

Cilantro, onions, and radish Served on corn tortilla with tomatillo sauce

• **Pollo Tinga Tacos 11.95. GF**

Pulled chicken, lettuce, cucumber and basil cilantro aioli. Served on corn tortillas

• **Pork Tacos 11.99 GF**

Pulled pork with grilled pineapple and raisins jam Served on corn tortilla

• **Veggie taco 10.99. GF V VG**

Quinoa, bell peppers, cucumbers, radish and pico de Gallo. served on corn tortilla

Add chicken, beef, or pork for \$3.00

• **Mexican Quesadilla 13.99**

your choice of grilled steak, pulled pork, pulled chicken, or grilled vegetables with tomato,

black bean and scallions, served on a flour tortilla. Jalapeño or chipotle aioli.

## **DINNER ENTREES**

### • **VOLCANIC STONE BOWL 34.99 GF**

Ribeye, grilled chicken, shrimp, bell peppers, onions, grilled pineapple, cactus, cheese dip and queso fresco. Topped with jalapeño toreado And Green onion. Served with frijoles charros, cilantro rice and corn tortillas

### • **STEAK EL GRINGO 28.99**

11 oz rib eye, chorizo and spinach, over bell pepper, onion and quinoa enchiladas on flour tortilla with a creamy chipotle white wine sauce.

### • **STEAK ALA MEXICANA 24.95 GF**

Hanger steak, tomato, onions and jalapeños served with black beans, white rice and corn tortilla, garnished with scallions and parsley

### • **GRILLED CRISPY SKIN SALMON 25.95. GF**

Over Lobster mashed potatoes, mixed grilled vegetables with creamy chipotle white wine sauce

### • **POLLO AL HORNO 19.99 GF**

Half chicken over roasted fingerling potatoes, mixed grilled vegetables, cream Sherry wine sauce.

### • **SESAME TUNA 23.95.**

Over Fried rice with mixed vegetables, lobster meat, egg, soy sauce, and jalapeño Mayonnaise.

### • **MEXICAN PASTA 16.95**

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

### • **BRAVO'S ENCHILADAS 17.95**

Choice of chicken or pork, creamy green salsa topped with lettuce, tomato and queso fresco served with frijoles charros and white rice

### • **QUINOA BOWL 15.50 GF V VG**

Mixed vegetables, grilled cactus, green onions and grilled pineapple. With chimichurri sauce. Add grilled chicken or steak for \$3.00 salmon, tuna or shrimp for \$5.00

## **SIDES**

- >/ Cilantro rice 4.96 GF V VG
- >/ White rice 4.95 GF V VG
- >/ Frijoles charros 4.95(Contains pork)
- >/ Rice and black beans 4.95 GF V VG
- >/ Fries 4.95 GF V VG
- >/ Black beans. 4.95 GF V VG
- >/ Corn on the cob 4.95. GF(Paprika, cheese, mayo, Other spices)
- >/ Sweet plantains 4.95 GF V VG
- >/ Sweet potato fries 4.95 GF V VG
- >/ Tostones con chimichurri 6.00 GF,V,VG

## **PARA LOS NIÑOS.**

- Chicken Tenders and fries 6.00
  - Cheese or Chicken and cheese Quesadilla 7.00
  - Kid Pasta 7.00
- Choice of Marinada, cheese or butter
- Kid Cheese burger with fries 7.00
  - Kid Tacos 5.00
- 2 Tacos, chicken and cheese
- Queso Dip and Chips 5.00

## **ALL DAY FAVORITES**

### • **Burrito 14:50**

Choice of steak , chicken or pork with black beans and rice topped with cheese, tomatillo sauce and lettuce. Pico de gallo and sour cream. Served with fries

### • **Birria Wrap 14:50**

Brisket, rice, onions, cilantro, Monterrey Jack and cheddar cheese. Served with fries.

### • **Burrito Bowl 15.50 GF**

Choice of steak, chicken or pork, Cilantro rice, bell peppers and onions black beans and frijoles charros topped with lettuce, cheese and pico de gallo. Jalapeño Mayonnaise.



(570) 299 2912

WWW.BRAVOTEXMEXRESTAURANT.COM

# DRINK

## MENU

### MARGARITAS & COCKTAILS

#### HOUSE MARGARITA (frozen or on the rocks) \$9

Choose any flavor.

Lime, Mango, coconut, blueberry, strawberry, peach, kiwi, black cherry.

(Add jalapeño to any flavor)

#### MOJITO \$12

Rum, lime juice, mint, agave syrup, club soda.

Classic or Mango, coconut, blueberry, strawberry, peach, kiwi, black cherry.

#### MEXICAN MULE \$13

Casamigos Mezcal, vodka, ginger beer, lime juice, mint.

Classic or Mango, coconut, blueberry, strawberry, peach, kiwi and black cherry

#### APEROL MARGARITA \$13

Aperol, casamigos tequila, lime juice, simple syrup, triple sec.

#### PEPINO DIABLO MARGARITA \$13

1800, cucumber, jalapeño, lime juice, agave syrup, triple sec.

#### PATRON MARGARITA \$14

Lime juice, agave, triple sec.

#### SKINNY MARGARITA \$12.5

1800 silver, agave, lime juice, triple sec.

#### PALOMA \$13

Grapefruit soda, 1800, lime juice, fajin rim.

#### CORONA-RITA \$13

House margarita frozen or on the rocks with a coronita (Lime, strawberry, blueberry, kiwi, black cherry, coconut, peach or mango)

#### PIÑA COLADA \$12

Rum, pineapple juice, coconut cream, whipped cream

#### BLACK MAGIC MARGARITA \$ 13

Triple sec, margarita mix, Avion, lime juice, agabe.

#### HENNESSY SIDECAR \$12.75

Cognac, bauchant, lemon juice, sugar rim, burnt orange

#### VESPER MEXICANO \$13

grey goose, 1800, lillet blanc, lemon zest.

#### CANCUN OLD FASHIONED \$14

Patrón añejo, angostura, orange bitters, agave

#### BRAVO'S HOLY WATER \$13

vodka, poblano liquor, rum, blue Curacao, peach schnapps, lemonade, splash pineapple juice

#### SWEET LOVERS \$12

Cinnamon cream liquor, RumChata, Don Q rum, scoop of vanilla ice cream, coke .

#### ESPRESSO MARTINI \$12.25

Kahlua, vanilla vodka, grey goose

#### PEACH MARTINI \$12.25

Peach schnapps, peach vodka, Tito's

#### APPLE MARTINI \$12.25

Vodka, Apple snaps, Lime juice

#### BLUE HAWAIIAN \$12

Vanilla vodka, Malibu, blue Curacao, coconut milk, pineapple juice, simple syrup.

#### MODERN MANHATTAN \$13

Avion, Markers Mark, Vermouth Rosso, Angostura.

#### BEER

Coors light 4

Miller lite 4

Heineken 5

Michelob ultra 4

Corona 5

Corona light 5

XX lager 5

XX amber 5

Yuengling 5

Negra modelo 5

White claw 5

(Black cherry, Mango, Lime)



**WINE**  
GLASS OR BOTTLE

PINOT GRIGIO	9/30	PINOT NOIR.	8/30
DaVinci		Meiomi	
Cavit		Kendall-Jackson	
Robert Mondavi		Mark West	
SAUVIGNON BLANC.	9/30.	MERLOT.	9/30
Franciscan		Robert Mondavi	
Josh Cellars		Clos du Bois	
Kendal-Jackson		Noble Vines	
CHARDONNAY.	9/30	CABERNET SAUVIGNON.	9/30
Dark Horse		Josh Cellars	
Robert Mondavi		Dark horse	
Clos du Bois		Robert Mondavi	
MOSCATO.	8/30	MALBEC.	9/30
Barefoot		Casillero del diablo	
Elmo Pio		Alamos	
Barefoot pink moscato		Gascón	

**Desserts**

*Tres leches cake	\$8.50.
*Tiramisu	\$8.50.
*Churros with ice cream served with chocolate syrup	\$8.50
*Cheese cake	\$8.50
*Ice cream	\$5.00.

All desserts garnished with berries.

\*Coffee \$2.95

\*IRISH COFFEE \$11

Hot coffee, Jameson, baileys, simple syrup, whipped cream

\*SPIKED HOT CHOCOLATE \$11

Amaretto, Markers Mark, Whipped Cream

**TEQUILAS**

Jose Cuervo especial 7  
 Exótico blanco 8  
 Exótico reposado 8  
 Avión silver 10  
 Don Julio blanco 10  
 Don Julio añejo 13  
 1800 silver 10  
 1800 reposado 12  
 Patrón silver 10  
 Patron reposado 12  
 Patron añejo 13  
 Casamigos Blanco 10  
 Gran coramino 10  
 Cincoro blanco 17  
 Cincoro reposado 26  
 Cincoro añejo 30  
 Clase azul blanco 30  
 Clase azul reposado 33  
 Don Julio 1942. 30

**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

**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.



BRAVO TEX-MEX RESTAURANT

(570) 299 2912

WWW.BRAVOTEXMEXRESTAURANT.COM



# LUNCH MENU

• **HAMBURGUESA MEXICANA 13.50.**

Lettuce, Tomatoes, Onion, Bacon, Guacamole, Jalapeño aioli. Topped with a Jalapeño toreado and Served with sweet potato fries

**PORK SANDWICH \$13.50**

Pulled pork, Grilled onions, Grilled pineapple, Spinach, Grilled cheese, Chipotle BBQ sauce, French fries.

**BRAVO BURGER \$13.50**

Beef patty, Bacon, Melted cheddar cheese, Lettuce, Tomato, Pickles, Chipotle BBQ, French Fries.

**GRILLED CHICKEN SANDWICH \$12.50**

Bacon, spinach, tomatoes, Avocado, Grilled cheese, Chipotle aioli. Sweet Potato fries

**LATE BREAKFAST \$15.50**

6 oz Ribeye, Grilled jalapeños and onions, Chorizo, 2 eggs cooked to order, Herbs Chimichurri sauce, Home fries.

**BRUNCH BOWL 14.99**

Seasoned Home fries with Bell Peppers, Huevos a la mexicana (Scrambled eggs, Onions, Jalapeños, Tomatoes), Bacon, Black Beans and Fried cheese, Queso fresco crumbles, Sun dried tomato chimichurri.

**AVOCADO TOAST \$8**

Mashed avocado, Fried eggs, Bacon, Crushed red peppers, Toasted Sesame seeds and Sun dried tomato chimichurri.

**THE MODERN BURGER \$13.50**

Home seasoned beef patty, Tomato, Arugula, Gouda cheese, Egg, Black pepper, Sweet onion sauce. Served with French fries.

