

APPETIZERS

CHEESE DIP

With Hatch green chiles, tomato, jalapeno peppers and cilantro
Cup 5 Add Ground Beef 6 Add Chorizo 6.5

GUACAMOLE

Prepared to order with chips, jicama and carrots 8

LAYERED DIP

Pulled chicken, refried beans, mexican peppers, onions and melted cheeses topped with pico de gallo, black olives, guacamole and sour cream 10

MEXICAN KITCHEN NACHOS

Tortillas topped with refried beans, melted cheeses and your choice of topping. Served with sour cream, guacamole, lettuce, pico de gallo and fresh jalapeno peppers

Grilled Chicken 10 Grilled Steak 10.5 Combo 11

Beef, Beans and Cheese 10.5

QUESADILLAS

House-made seasoned flour tortilla filled with mixed cheeses, folded with your choice of filling and griddled. Served with sour cream, guacamole and pico de gallo

Grilled Steak 11.5 Grilled Chicken 9.5 Vegetable 8.5

Shrimp 12 Bacon 9.5 Cheese 8.5

FLAGSHIP TAMALES

Three pulled chicken tamales topped with red chili, green chili and white cheese sauces. Topped with queso fresco and pico de gallo 10

SOUPS & SALADS

SOUP of the DAY

Cup 5 Bowl 7

CHILI

Our award-winning chili cook-off recipe Cup 6

SOMBRA SALAD

Mixed greens with black bean-corn salsa, jicama, grape tomatoes, queso fresco, chile croutons and chipotle

vinaigrette 8 Grilled Chicken 11 Steak 11.5

Grilled Shrimp 13 Grilled Fresh Catch 14

TACO SALAD

Mixed greens with your choice of pulled chicken or ground beef in a tortilla shell with mixed cheeses, pico de gallo, guacamole, sour cream, scallions, black olives and grape tomatoes 10

AVOCADO SALAD

Fresh Haas avocado sliced over a bed of mixed greens with jicama and pico de gallo. Topped with an avocado mash and queso fresco 9.5

GRILLED SALAD

Your choice of fresh, marinated grilled chicken or USDA choice skirt steak sliced and served over a bed of mixed greens with mixed cheeses, bacon, grape tomatoes and your choice of dressing Chicken 11 Steak 12

BURGERS & TACOS

TEXAS BURGER

Ground chuck topped with our award winning chili, cheddar cheese, pico de gallo and fresh jalapeno pepper

Served with fresh-cut fries 9.5 Add Bacon 10.5

QUESADILLA BURGER

Ground chuck topped with pico de gallo, guacamole, shredded lettuce and cheese between two crispy tortillas. Served with fresh-cut fries 9.5 Add Bacon 10.5

FISH TACOS (two tacos served with rice and beans)

Chef's catch of the day fried, grilled or blackened with jalapeno slaw and tomatillo-avocado salsa 13

TACOS AL CARBON (two tacos served with rice and beans)

Choice of grilled steak or chicken with mexican peppers, onions and salsa taqueria 12



FAJITAS

Your choice of fajitas served over slow-cooked mexican peppers with charros beans, mexican rice, fresh corn or flour tortillas, lettuce, sour cream and pico de gallo

USDA CHOICE SKIRT STEAK FAJITAS 14 For Two 24

CHICKEN BREAST FAJITAS 12 For Two 21

STEAK AND CHICKEN COMBO FAJITAS 14 For Two 24

SAUTEED SHRIMP FAJITAS 14 For Two 26

SURF AND TURF

Grilled steak & chicken, sautéed shrimp, vegetables and griddled cheese served with roasted tomato salsa. Enough for two 26

Add guacamole for \$1 or split any fajita for \$2.50



SOMBRA FAVORITES



COCHINITA PIBIL (Slow roasted pork shoulder)

Cooked in a banana leaf and topped with pickled red onions and queso fresco. Served with mexican rice, black beans, salsa verde and tortillas 13

BLACK BEAN & GOAT CHEESE TAMALES

A Yucatan style tamale wrapped in a banana leaf, served with pico de gallo, tomatillo-avocado salsa and vegetables 12.5

KNIFE-AND-FORK BABY BACK RIBS

Fall-off-the-bone tender with sweet agave bbq sauce. Served with fries and jalapeno slaw Half Rack 14 Full Rack 24

FLAGSHIP TAMALES PLATTER

Three pulled chicken tamales topped with red chili, green chili and white cheese sauces, queso fresco and pico de gallo. Served with refried beans and mexican rice 14

CATCH of the DAY

Our chef's catch of the day served grilled or blackened over mexican rice with zucchini and squash medley 18

SMOTHERED CHICKEN

Grilled fajita chicken breast topped with fajita vegetables and cheese dip. Served over rice with charros beans 13

TRADITIONAL MEXICAN

All include refried beans and mexican rice

BUILD A MEXICAN PLATTER

Pick three from the items below to create your own platter 13

Enchiladas: Your choice of pulled chicken, ground beef, pulled pork or cheese & onion filling with red chile, green chile, ranchero or cheese sauce

Tacos: Hard corn or soft flour tortilla stuffed with pulled chicken, ground beef or pulled pork with lettuce, cheese and salsa taqueria

BURRITO

Choice of pulled chicken, ground beef or pulled pork filling with red chile, green chile, ranchero or cheese sauce. Topped with mixed cheeses 10.5

CHIMICHANGA

Choice of pulled chicken or ground beef filling with refried beans and cheese dip wrapped in a flour tortilla and fried. Topped with guacamole, sour cream, pico de gallo, black olives and shredded cheese 12

MEXICO CITY ENCHILADA PLATTER

Four enchiladas: one of each with matching sauce 15

DURANGO PLATTER

One ground beef enchilada with ranchero sauce and one pulled chicken enchilada with green chile sauce served with one pulled chicken taco and one ground beef taco 15

Message from the Mississippi State Health Department: Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shell-fish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if the foods are consumed raw or undercooked. Consult your physician or public health official for further information.

LUNCH

BURGERS & TORTAS

TEXAS BURGER Ground chuck topped with our award-winning chili, cheddar cheese, pico de gallo and fresh jalapeño pepper. Served with fresh-cut fries 9.5 Add Bacon 10.5

SANTA FE BURGER Ground chuck topped with fajita vegetables and chihuahua cheese. Served with shredded lettuce, pico de gallo and fresh cut fries 9.5 Add Bacon 10.5

QUESADILLA BURGER Ground chuck topped with pico de gallo, guacamole, shredded lettuce and cheese between two crispy tortillas. Served with fresh-cut fries 9.5 Add Bacon 10.5

CHICKEN TORTA Griddled french bread with pulled chicken, refried beans, avocado, salsa taqueria, chihuahua cheese and cilantro. Served with fresh-cut fries 8.5

SHRIMP TORTA Griddled french bread with fried shrimp, shredded lettuce, pico de gallo and comeback sauce. Served with fresh-cut fries 8.5

FAJITAS

Your choice of grilled USDA choice skirt steak or grilled fresh marinated chicken breast served over slow-cooked mexican peppers with charros beans, mexican rice, fresh corn or flour tortillas, lettuce, sour cream and pico de gallo. *Add guacamole for \$1 or split any fajita for \$2.50*

STEAK FAJITAS 14 CHICKEN FAJITAS 12 COMBO FAJITAS 14

SOMBRA FAVORITES

BLACK BEAN & GOAT CHEESE TAMALES A Yucatan-style tamale wrapped in a banana leaf served with pico de gallo, tomatillo-avocado salsa and vegetables 12.5

KNIFE-AND-FORK BABY BACK RIBS Fall-off-the-bone tender with sweet agave bbq sauce. Served with fries and jalapeño slaw 14

HUEVOS RANCHEROS Fresh corn tortillas topped with pinto beans, mixed cheeses, ranchero sauce, two eggs and scallions 9

FLAGSHIP TAMALES PLATTER Three pulled chicken tamales topped with red chili, green chili and white cheese sauces, queso fresco and pico de gallo. Served with refried beans and mexican rice 14

CATCH of the DAY Our chef's catch of the day served grilled or blackened over mexican rice with zucchini and squash medley 14.5

FISH TACOS (*two tacos served with rice and beans*) Chef's catch of the day fried, grilled or blackened with jalapeño slaw and tomatillo-avocado salsa 13

TACOS AL CARBON (*two tacos served with rice and beans*) Choice of grilled steak or chicken with mexican peppers and onions and salsa taqueria 12

BURRITO Choice of pulled chicken, ground beef or pulled pork filling with red chile, green chile, ranchero or cheese sauce. Topped with mixed cheeses 10.5

CHIMICHANGA Choice of pulled chicken or ground beef filling with refried beans and cheese dip wrapped in a flour tortilla and fried. Topped with guacamole, sour cream, pico de gallo, black olives and shredded cheese 12

BUILD A MEXICAN PLATTER

All platters include rice and refried beans. Pick Two 9 Pick Three 12

ENCHILADAS Your choice of pulled chicken, ground beef, pulled pork or cheese & onion filling with red chile, green chile, ranchero or cheese sauce

TACOS Hard corn or soft flour tortilla stuffed with pulled chicken, ground beef or pulled pork with lettuce, cheese and salsa taqueria



take-out menu

140 Township Avenue, Suite 100
Ridgeland, MS 39157
601.707.7950

APPETIZERS

CHEESE DIP With Hatch green chiles, tomato, jalapeno peppers and cilantro Cup 5 Add Ground Beef 6 Add Chorizo 6.5

GUACAMOLE Prepared to order with chips, jicama and carrots 8

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QUESADILLAS House-made seasoned flour tortilla filled with mixed cheeses, folded with your choice of filling and griddled. Served with sour cream, guacamole and pico de gallo Grilled Steak 11.5 Grilled Chicken 9.5 Vegetable 8.5 Shrimp 12 Bacon 9.5 Cheese 8.5

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