

APPETIZERS

FRESH TABLESIDE GUACAMOLE

Prepared just the way you like it — with fresh avocados, spicy serrano chiles and a special blend of herbs and spices. 12.00

CRISPY FLAUTAS

Four crispy flour tortillas filled with grilled chicken and jack cheese. Topped with cotija cheese, crema fresca, pico de gallo. With jalapeño jelly and red pepper dip. 10.50

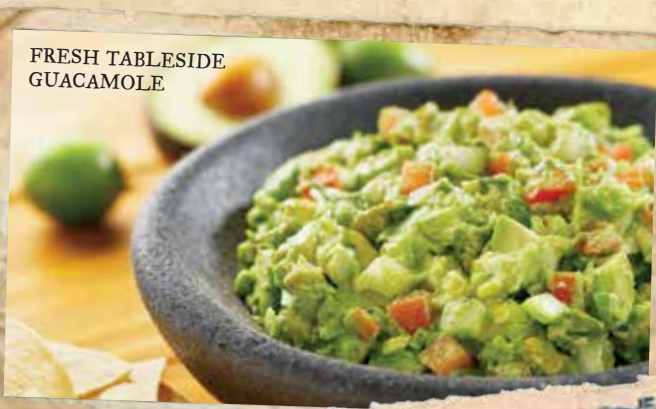
CHEESE QUESADILLA

Grilled with a hint of jalapeño butter until crisp and golden brown with pico de gallo, salsa picante, guacamole and sour cream. 12.00

Grilled Chicken add 1.00 • Grilled Steak* add 2.00

LOADED TOSTADA NACHOS

Individually topped tostadas loaded with pork-chorizo, refried beans, salsa picante, tomatillo sauce and warm melted cheese. Topped with marinated red onions and cotija cheese. 10.50



FRESH TABLESIDE GUACAMOLE



MEXICAN BUFFALO WINGS

10 wings with our Mexican twist on a classic favorite served buffalo-style with ranch dip. 11.00

BACON-WRAPPED SHRIMP

Four large grilled shrimp wrapped in roasted pasilla chiles, manchego cheese and bacon. 14.25

QUESO DIP

Two cheese blend, pico de gallo, roasted pasilla peppers and cilantro. Served with warm tortilla chips. 8.50
Carnitas add 1.00

NACHOS SUPREMOS

Chicken on a mound of warm chips, melted cheese, refried beans and guajillo chile sauce topped with fresh jalapeños, tomatoes, green onions and guacamole. 13.00
Steak* add 2.00

GRANDE FIESTA PLATTER

• Buffalo Tenders or Wings • Crispy Flautas
• Nachos Supremos • Cheese Quesadilla
Served with guacamole and dipping sauces. 18.50



BACON-WRAPPED SHRIMP



GRANDE FIESTA PLATTER

SOUP & SALADS

HOUSE-MADE TORTILLA SOUP

Our original recipe made fresh throughout the day! Chicken broth, tender chicken, garden-fresh vegetables, jack cheese and fresh avocado. 7.50

TABLESIDE FAJITAS SALAD

Grilled chicken breast, romaine lettuce, cotija cheese, fresh avocado, roasted pepitas, fresh pico de gallo, crisp tortilla strips. Tossed tableside with serrano-grape vinaigrette. 15.50
Grilled Steak* add 2.00 • Grilled Shrimp add 3.00

GRILLED CHICKEN MEXICAN CAESAR

Romaine lettuce, cotija cheese, tomatoes, roasted pepitas and crisp tortilla strips tossed in our Cilantro-Pepita Dressing™. 15.00

FIESTA MARKET SALAD

Spring mix, cucumbers, tomatoes, roasted almonds and raisins tossed in serrano-grape vinaigrette. Topped with grilled chicken. 16.00
Sautéed Shrimp add 2.00

GRILLED CHICKEN TACO SALAD

Homemade tostada taco shell filled with romaine lettuce, refried beans, pico de gallo, cotija and jack cheese. Topped with grilled chicken, roasted pepitas, sour cream, guacamole and your choice of dressing. 16.00

ADD SOUP OR MEXICAN CAESAR SALAD TO ANY ENTRÉE FOR 3.50



GRILLED CHICKEN TACO SALAD

Indicates this item is the Chef's favorite and worth giving a try!

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

FLAME-GRILLED FAJITAS

All fajitas are drizzled with guajillo butter sauce. Served with rice, frijoles de la olla, guacamole, sweet corn cake and choice of flour or corn tortillas.



IGNITED FAJITAS SUPREMAS

Our premium fajitas with citrus-chile ancho marinated grilled steak*, chicken breast and sautéed shrimp, sizzling together and flamed right at your table with 1800 Silver Tequila. 24.00

GRILLED CHICKEN FAJITAS

Citrus-chipotle marinated chicken. 19.50

SHRIMP FAJITAS

Tender shrimp sautéed in jalapeño-garlic butter and guajillo chile sauce. 22.00

SEAFOOD FAJITAS

Succulent sautéed shrimp and mahi-mahi. 22.00

GRILLED STEAK* FAJITAS

Citrus-chile ancho marinated steak*. 21.50

FAJITAS COMBO

Grilled chicken breast fajitas, grilled steak* fajitas and a cheese enchilada. 21.00

VEGGIE FAJITAS

Fresh vegetables, rosemary and mint leaves with a grilled chile relleno. 19.00

FAJITAS DUO

SELECT TWO OF YOUR FAVORITES!

Grilled chicken breast, grilled steak* or sautéed shrimp. 22.00

ADD SOUP OR MEXICAN CAESAR SALAD
TO ANY ENTRÉE FOR 3.50

FAMILY STYLE FAJITAS SERVES UP TO 4!

Steak*, Large Shrimp, Chicken and Carnitas Fajitas served with rice, refried beans, guacamole, sweet corn cake and choice of tortillas. 65.00
Sides are endless, just ask for more!



DAILY DINING DEALS

MONDAYS

FAJITA FIESTA

Choose chicken or steak* fajitas for only 14.50

Served with frijoles de la olla, rice & warm tortillas.

TUESDAYS

TACO TUESDAYS

All-You-Can-Eat Tacos for 14.50
Choose steak*, chicken or carnitas.

Served with frijoles de la olla and rice.

AVAILABLE IN THE DINING ROOM ONLY

WEDNESDAYS

KIDS EAT FOR \$1

Get a kid's meal from the kid's menu for \$1 with the purchase of an adult entrée.

Offer applies to kids 12 and under.

THURSDAYS

ALL-YOU-CAN-EAT ENCHILADAS

Choose from chicken machaca, cheese or beef barbacoa only 14.50

Served with refried beans and rice.

FRIDAYS

ALL-YOU-CAN-EAT DOS EQUIS BEER BATTERED TACOS

Mahi-mahi or shrimp 16.75

Served with frijoles de la olla and rice.

WHO • SONG & LARRY'S IS A LOCAL BUSINESS

To help offset increased labor costs due to new local, state, and federal ordinances, a 3.5% surcharge is included on all guest checks.

CREATE YOUR OWN COMBO

All combos include refried beans, rice and our signature sweet corn cake

TACOS
Chicken Machaca
Crispy Taco
Beef Barbacoa
Crispy Taco

ENCHILADAS
Cheese Enchilada
Beef Barbacoa Enchilada
Chicken Machaca Enchilada

CLASSICS
Chicken Tamale
Chile Relleno
Crispy Chicken Flautas

PICK TWO 16.00 PICK THREE 17.00

MACHO COMBO



combo classics

MACHO COMBO

Four of our most popular items on one platter: a fire-roasted pasilla chile relleno, a chicken and sour cream enchilada, a beef barbacoa crispy taco and a hand-made chicken tamale. Served with refried beans and rice. 18.00

SIZZLING COMBO

Shrimp sautéed with fajita vegetables and a grilled chicken enchilada served on a sizzling skillet with a grilled steak* soft taco, frijoles de la olla, rice and warm tortillas. 18.50

BAJA COMBO

Two bacon-wrapped shrimp, a mahi-mahi fish taco and a shrimp Mazatlán enchilada. Served with rice. 19.00

SPECIALTIES

OUR FAVORITE MEALS
PLATED JUST FOR YOU!



CARNE ASADA &
CHEESE ENCHILADA

CARNE ASADA AND CHEESE ENCHILADA

Tender grilled skirt steak* marinated in chile de árbol adobo, topped with nopalitos salsa, with a cheese enchilada and tomato-jalapeño sauce. Served with rice, frijoles de la olla, fresh guacamole and warm tortillas. 22.00

✿ SLOW-ROASTED CARNITAS

Slowly simmered in garlic, oranges and spices, our tender pork is served with fresh avocado, frijoles de la olla, rice, pico de gallo, marinated cabbage and warm tortillas. 19.50

Make your Carnitas Chile Verde or Chile Colorado Style

POLLO FRESCO EN ADOBO

Chicken breast marinated with chile de árbol adobo, grilled and served atop sautéed fresh spinach. Served with a grilled stuffed pasilla chile and rice. 17.50

CHILE RELLENO ESPECIAL **NEW**

Fresh Pasilla Chile filled with vegetables and cheese then grilled and placed on a bed of rice and tomato-basil sauce. Topped with green onions, red bell peppers and cotija cheese. 13.00
Chicken add 1.00 • Steak* or Shrimp add 2.00

✿ CARNE ASADA AND SHRIMP

Skirt steak* and sautéed shrimp topped with nopalitos salsa. Served with frijoles de la olla, rice, fresh guacamole and warm tortillas. 24.00

SALMON VERACRUZ

Grilled filet of salmon in jalapeño butter with salsa Veracruz, served atop fresh spinach and sautéed vegetables. Served with rice and pico de gallo. 19.50

BACON BURGER

Seasoned beef* patty on a brioche bun, bacon, jack cheese, lettuce, red onion and chipotle aioli. Served with papas calientes and red pepper dip. 13.00



CARNE ASADA & SHRIMP

ADD SOUP OR MEXICAN CAESAR SALAD
TO ANY ENTRÉE FOR 3.50

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TACOS & BURRITOS

STREET TACO TRIO

Three chicken or carnitas street tacos served with frijoles de la olla and rice. 13.75 Grilled Steak* add 2.00

SEAFOOD TACO TRIO

Three grilled or Dos Equis beer battered mahi-mahi or shrimp tacos served with frijoles de la olla and rice. 16.75

TACOS AL PASTOR

Three guajillo-citrus marinated pork tacos served with frijoles de la olla and rice. Served in a cast iron pan. 14.50

FAJITA TACOS

Two tortillas lightly basted with guajillo sauce, filled with marinated chicken or steak* fajitas, vegetables, mushrooms, bacon and cilantro-onion mix. Served with rice. 14.75

BURRITO ESPECIAL

Chicken machaca or beef barbacoa, jack cheese and ranchera sauce. Served with refried beans and rice. 14.75

GRILLED BBQ BURRITO

Shredded BBQ carnitas, rice, frijoles de la olla, roasted pasilla chiles and corn. Topped with BBQ sauce and grilled onions. 15.25

CARNE ASADA BURRITO

Grilled steak* rubbed with chile de árbol adobo, roasted pasilla chiles, onions, frijoles de la olla, guacamole, jack cheese and salsa picante. Served with refried beans and rice. 16.00

MAKE ANY BURRITO A CHIMICHANGA add 1.00



CHICKEN
STREET TACOS



FAJITA TACOS



GRILLED BBQ
BURRITO



CHICKEN & SOUR CREAM ENCHILADAS



SIZZLING
ENCHILADAS

ENCHILADAS

CHICKEN & SOUR CREAM ENCHILADAS

Tender chicken simmered and smothered in a savory sour cream sauce topped with jack cheese. Served with refried beans and rice. 15.75

SHRIMP MAZATLÁN ENCHILADAS

Sautéed with tomatoes, pasilla chiles, onions and jack cheese with fire-roasted tomatillo and tomato-jalapeño sauces. Served with frijoles de la olla and rice. 16.75

SPINACH ENCHILADAS

Sautéed fresh spinach, pasilla chiles, onions, pico de gallo, melted jack cheese and fire-roasted tomatillo sauce. Served with frijoles de la olla and rice. 13.50

SIZZLING CHICKEN ENCHILADAS

Served sizzling on a skillet! Grilled chicken with fire-roasted tomatillo sauce and jack cheese. Served with frijoles de la olla, rice and fresh guacamole. 15.25 Grilled Steak* add 2.00

ENCHILADAS RANCHERAS

Melted jack cheese with ranchera sauce served with guacamole, refried beans and rice. 13.75
Chicken Machaca or Beef Barbacoa add 2.00

ADD SOUP OR MEXICAN CAESAR SALAD TO ANY ENTRÉE FOR 3.50

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LUNCH TIME

Available Monday - Friday until 2pm

ALL-YOU-CAN-EAT TORTILLA SOUP AND MEXICAN CAESAR SALAD

Our house-made tortilla soup served with our signature Mexican caesar salad. 8.50



MEXICAN CAESAR SALAD & QUESADILLA

These combos feature our signature Mexican caesar salad with your choice of quesadilla: Cheese 10.50 Grilled Chicken add 1.00 Grilled Steak* add 2.00

FAJITA TACOS

Two tortillas lightly basted with guajillo sauce, filled with marinated chicken or steak* fajitas, vegetables, mushrooms, bacon and cilantro-onion mix. Served with rice. 14.75

CHICKEN & SOUR CREAM ENCHILADA AND BEEF CRISPY TACO COMBO

Two of our favorites with refried beans, rice and salsa picante. 11.00

DOS TACOS

Made with soft corn tortillas – choose grilled chicken breast or roasted carnitas. Served with frijoles de la olla, rice and salsa picante. 10.00

CREATE YOUR OWN COMBO

Choose one from the following:

- Cheese Enchilada • Chicken Tamale
- Chicken Machaca or Beef Barbacoa Crispy Taco

Served with refried beans, rice and our signature corn cake. 9.50 Add one, two or three items for only 1.50 per item.

WHO•SONG & LARRY'S BACON BURGER

Seasoned beef* patty on a brioche bun, bacon, jack cheese, lettuce, red onion and chipotle aioli. Served with papas calientes and red pepper dip. 13.00

BURRITO ESPECIAL

Chicken machaca or beef barbacoa, jack cheese and ranchera sauce. Served with sautéed fresh spinach and rice. 10.00

FAJITAS CHIQUITAS™

Fresh grilled chicken or roasted carnitas over sautéed vegetables on a sizzling skillet. Served with frijoles de la olla, rice, fresh guacamole and warm tortillas. 10.50 Steak* add 1.00 Chicken & Steak* Combo add 1.00

ARROZ CON POLLO **NEW**

This traditional dish mixes chicken, cheese, red and green bell peppers, onions and tomato-jalapeño sauce on a bed of rice. Topped with sour cream and served with choice of tortillas. 16.00



REFRESHING SIPS

These flavorful non-alcoholic beverages are refreshing!

- Agua de Jamaica • Strawberry-Cilantro Soda • Cucumber Cooler



SIDES

CHEESE ENCHILADA	4.00	CHICKEN TAMALE	4.00	MAHI-MAHI STREET TACO	4.50	GUACAMOLE	5.00
BEEF ENCHILADA	4.50	MEXICO CITY FLAUTAS	4.50	SAUTÉED VEGETABLES	3.00	FRIJOLES DE LA OLLA	3.00
CHICKEN ENCHILADA	4.50	STEAK STREET TACO	4.50	RICE	3.00	SWEET CORN CAKE	3.50
CHILE RELLENO	4.50	CHICKEN STREET TACO	4.50	REFRIED BEANS	3.00	SOUR CREAM	1.50

Sales tax will be added to all taxable items. No personal checks, please. We accept VISA, MasterCard, American Express and Discover. We reserve the right to refuse service to anyone. Not responsible for lost or stolen items. We want your comments, visit us at www.whosongandlarrys.com

MARGARITAS AND MORE



SIGNATURE MARGARITA
House tequila, triple sec and sweet & sour, served on the rocks or blended. 8.50
Flavors add 1.00
Strawberry • Mango
Raspberry • Blackberry
Pomegranate
Midori Melon
Upgrade to Cuervo Tradicional 1.00



Cadillac Margarita
Made with premium 1800 Reposado, triple sec and sweet & sour. Served hand-shaken and on the rocks with a side shot of Cointreau Noir. 10.50
Flavors add 1.00
Strawberry • Mango • Raspberry • Pomegranate
Blackberry • Midori Melon



BLACK DIAMOND MARGARITA
Maestro Dobel Silver, Hennessy cognac, exotic citrus juices, served at your table with another pour in the side shaker. 15.50

SPICY JALAPEÑO CUCUMBER MARGARITA **NEW**
Jimador Silver, agave nectar, lime juice, jalapeños and Ancho Reyes in a Tajín chili rimmed glass. 11.50



ROCA SKINNY CADILLAC **NEW**
Roca Patrón Silver, fresh lime juice and agave nectar, hand-shaken and served tableside. 13.00



EL DUEÑO MARGARITA
“The Owner” served in a 21oz. schooner is the Top Shelf of Top Shelves! Maestro Dobel Silver, triple sec, sweet & sour and a 50ml bottle of Grand Marnier. 16.00
limit one per guest.

SMOKY PINEAPPLE MEZCAL **NEW**
Smoky Vida Mezcal, agave nectar, Ancho Reyes, fresh lime and pineapple juice. 12.00

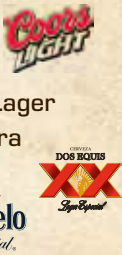
MOJITO
Cruzan Rum, fresh lime juice and muddled mint. 10.50
Flavors add 1.00
Coco Piña • Mango Chile • Blackberry

WINE

	glass	bottle		glass	bottle
CHARDONNAY			CABERNET SAUVIGNON		
Robert Mondavi	9.00	27.00	Gnarly Head	10.00	32.00
Black Stallion, Napa	11.00	35.00	PINOT NOIR		
SAUVIGNON BLANC			Robert Mondavi	9.50	29.00
Gnarly Head	8.00	26.00	Diora, Monterey	12.00	38.00
PROSECCO split			ROSÉ		
Lunetta	10.00		Cupcake	8.00	26.00

CERVEZAS

Blonde Ale Cabotella • Bud Light • Coors Light
Corona Extra • Corona Familiar • Corona Light
Corona Premier • Dos Equis Ambar • Dos Equis Lager
Heineken • Mexican IPA Por Favor • Michelob Ultra
Modelo Especial • Modelo Negra • Pacifico
Ask about our Draft Selection!
Make any beer a Michelada for 2.00 more.



REFRESHING SIPS

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CHICKEN ENCHILADA	4.50	STEAK STREET TACO	4.50	RICE	3.00	SWEET CORN CAKE	3.50
CHILE RELLENO	4.50	CHICKEN STREET TACO	4.50	REFRIED BEANS	3.00	SOUR CREAM	1.50