



MEXICAN STEAKS/SEAFOOD

JIMMY'S

TEQUILA & CARNES



RESTAURANT MENU



APPETIZERS

EMPANADAS DE CAMARON CON QUESO \$8⁹⁹

Shrimp with cheese empanada

POTATOES SKIN \$8⁹⁹

Served with cheese, bacon, green onions and sour cream

NACHO LIBRE \$14⁹⁹

Your choice of Chicken or Steak | Add Shrimp for an additional \$1⁹⁹
Fajita nachos with green pepper, red pepper, onion, jalapeño, lettuce, sour cream and cheese

CRAB CAKES \$8⁹⁹

One 4oz patty served over lettuce and with pink sauce

JUMBO WINGS \$14⁹⁹

10 pcs of fried wings with your choice of sauce: Medium, mild, hot, extra hot, lemon pepper, hot lemon pepper, teriyaki, hot teriyaki or BBQ

JIMMY'S SAMPLER \$14⁹⁹

Shrimp empanadas, chicken quesadilla, steak nachos with cheese dip
Side of guacamole, pico de gallo and sour cream

OYSTERS (RAW) **HALF DOZEN / DOZEN MARKET PRICE**

Oysters on the half shell

OYSTERS COSTEÑOS (RAW) **HALF DOZEN / DOZEN MARKET PRICE**

Oysters with shrimp, octopus, onions, cucumber and tomatoes

CALAMARI FRITOS (HOT) **CHICO \$12⁹⁹ / GRANDE \$21⁰⁰**

Fried calamari cooked with jalapeños

CHEESE DIP \$8⁹⁹

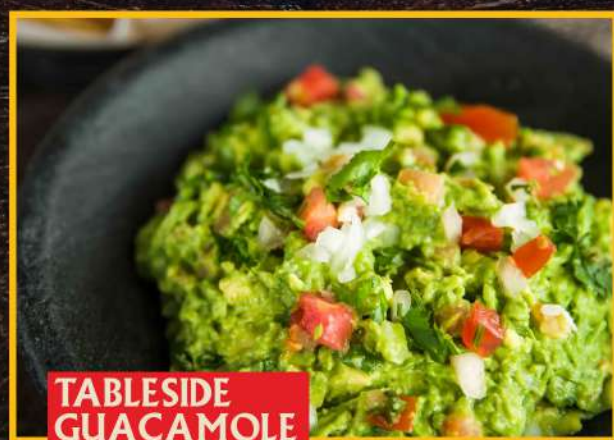
With or without jalapeños

GUACAMOLE MEXICANO \$8⁹⁹

TABLE SIDE GUACAMOLE \$11⁹⁹

Mexican mashed avocado, diced tomato, onions, jalapeños and cilantro

Made to Order | (Available Monday to Friday Only)



TABLESIDE GUACAMOLE



JIMMY'S SAMPLER



JUMBO WINGS



WE CATER ALL OCCASIONS

18% GRATUITY WILL BE ADDED TO YOUR BILL FOR GROUPS OF 5 OR MORE

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS **





BURGERS AND SANDWICHES

ALL BURGERS AND SANDWICHES ARE SERVED WITH FRENCH FRIES
Add Cheese, Bacon or Sauce for an additional .75¢

CHICKEN SALAD SANDWICH \$12⁹⁹

Fresh made chicken salad, bacon, tomato and lettuce on wheat bread

GRILLED CHICKEN SANDWICH \$12⁹⁹

Your choice of Blackened or BBQ with lettuce, onions, pickles and tomatoes

CLUB SANDWICH \$12⁴⁹

Sliced ham, turkey, bacon, swiss cheese, cheddar cheese, lettuce and tomato on white bread

SALMON BLT \$13⁴⁹

Salmon with crispy bacon, lettuce, tomato and our special house sauce on a white bread

JIMMY'S BURGER \$13⁴⁹

Classic burger with tomato, onions, lettuce and pickles
Add Cheese or Bacon for an additional .75¢

BACON CHEESEBURGER \$13⁴⁹

1/2 pound burger with bacon, American cheese, tomatoes, onions, lettuce and pickles

MEXICAN BURGER \$16⁹⁹

Mix of beef and pork topped with ham, bacon, cheese, avocado, tomato, onions, lettuce and a jalapeño on top

MUSHROOM BURGER \$12⁹⁹

Burger patty topped with sauteed mushrooms, swiss cheese, tomatoes, onions, lettuce and pickles

SMOKED BBQ CHEESEBURGER \$13⁴⁹

1/2 pound patty cooked and topped with BBQ sauce, cheddar cheese and onion rings



CLUB SANDWICH



MEXICAN BURGER



WE CATER ALL OCCASIONS

18% GRATUITY WILL BE ADDED TO YOUR BILL FOR GROUPS OF 5 OR MORE
** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS **





COCKTAILS

COCTEL DE CAMARONES **CHICO \$14⁹⁹ / GRANDE \$19⁹⁹**

Shrimp cocktail

****CEVICHE DE CAMARON** **CHICO \$15⁹⁹ / GRANDE \$23⁹⁹ / X-GRANDE \$35⁹⁹**

Raw shrimp ceviche

COCTEL DE CAMARON Y PULPO **CHICO \$13⁹⁹ / GRANDE \$18⁹⁹**

Shrimp and octopus cocktail

SEAFOOD



+ SERVED WITH SALAD, RICE, FRIES AND GARLIC BREAD

+ PIÑA REY **\$23⁹⁹**

Pineapple stuffed with Costeña mix, smothered with heavy cream and cheese

+ CAMARONES MOMIAS **\$20⁹⁹**

Shrimp wrapped with bacon and cheese

+ CAMARONES EMPANIZADOS **\$19⁹⁹**

Breaded shrimp

+ CAMARONES A LA DIABLA (HOT) **\$19⁹⁹**

Shrimp with spicy tomato sauce

+ CAMARONES AL AJO **\$19⁹⁹**

Shrimp with garlic

****AGUACHILES VERDES (HOT)** **CHICO \$17⁹⁹ / GRANDE \$31⁹⁹**

Raw shrimp in lime juice and green sauce

CAMARONES CUCARACHA (HOT) **CHICO \$23⁹⁹ / GRANDE \$46⁹⁹**

Fried shrimp with spicy sauce

CAMARONES CORAS (EXTRA HOT) **CHICO \$16⁹⁹ / GRANDE \$30⁹⁹**

Fried shrimp with spicy sauce



PIÑA REY



COCTEL DE CAMARONES



AGUACHILES VERDES



WE CATER ALL OCCASIONS

18% GRATUITY WILL BE ADDED TO YOUR BILL FOR GROUPS OF 5 OR MORE

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS **





SEAFOOD

+ SERVED WITH SALAD, RICE, FRIES AND GARLIC BREAD

+ **MOJARRA FRITA** \$19⁹⁹

Fried tilapia made to order

Add Al Ajo, Media Diabla, Diabla, Estilo, Ranchero or Al Ajillo for an additional \$3

+ **HUACHINANGO FRITO** \$22⁹⁹

Fried red snapper made to order

Add Al Ajo, Media Diabla, Diabla, Estilo, Ranchero or Al Ajillo for an additional \$3

+ **FILETE EMPANIZADO** \$17⁹⁹

Breaded tilapia

+ **FILETE DE HUACHINANGO A LAS BRASAS (HOT)** \$21⁹⁹

Grilled red snapper fillet with special sauce

+ **FILETE RELLENO** \$23⁹⁹

Tilapia stuffed with octopus, shrimp, crab, mushrooms and peppers with cheese

+ **FILETE EN CREMA DE HONGOS** \$22⁹⁹

Tilapia smothered in a creamy mushroom sauce

+ **SALMON EN CREMA DE HONGOS** \$25⁹⁹

Salmon smothered with heavy cream and mushrooms

+ **SALMON A LA PARILLA** \$24⁹⁹

Grilled salmon

+ **LANGOSTA** MARKET PRICE

Lobster made to order. House sauce, creamy mushroom sauce or Costeño Mix (octopus, shrimp, imitation crab, peppers and cheese)

+ **COLA DE LANGOSTA (HOT)** MARKET PRICE

Lobster tail made to order. House sauce, creamy mushroom sauce or Costeño Mix (octopus, shrimp, imitation crab, peppers and cheese)

LANGOSTINOS (HOT) MARKET PRICE

Prawns served with tomatoes and cucumbers in our house sauce

PATAS DE CANGREJO MARKET PRICE

Crab legs with your choice of sauce: Garlic, butter or spicy house sauce



FILETE RELLENO



PATAS DE CANGREJO



WE CATER ALL OCCASIONS

18% GRATUITY WILL BE ADDED TO YOUR BILL FOR GROUPS OF 5 OR MORE

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS **





MESQUITE GRILL DINNER

+ SERVED WITH SAUSAGE, GRILLED CORN, JALAPEÑO, RICE AND BEANS
ADD SAUTEED VEGGIES, BROCCOLI OR ASPARAGUS FOR AN ADDITIONAL \$3

- + ARRACHERA BEEF FLANK 12oz \$27⁹⁹
- + NEW YORK STRIP 14oz \$32⁹⁹
- + RIB EYE 14oz \$32⁹⁹
- + FILET MIGNON 8oz \$35⁹⁹
- + T-BONE PORTER HOUSE 20oz \$40⁹⁹
- + TOMAHAWK 32oz MARKET PRICE



FILET MIGNON



RIB EYE



NEW YORK STRIP



TOMAHAWK



ARRACHERA BEEF FLANK



T-BONE PORTERHOUSE

+ BABY BACK RIBS HALF RACK \$21⁹⁹ / FULL RACK \$30⁹⁹

+ FAJITAS DE LA CASA SERVING FOR ONE \$26⁹⁹ / SERVING FOR TWO \$33⁹⁹
House fajitas served with chicken, steak and shrimp
Add Ribs for \$4.99 Add Ribs for \$5.99

FAJITAS TRADICIONALES CHICKEN \$20⁹⁹ / STEAK OR SHRIMP \$29⁹⁹ / TEXAS \$29⁹⁹
House fajitas served with rice, beans and your choice of corn or flour tortillas

+ MOLCAJETE MIXTO (HOT) SERVING FOR ONE \$35⁹⁹ / SERVING FOR TWO \$44⁹⁹
Grilled chicken, steak and shrimp topped with nopal, queso fresco, grilled sausage and spicy house sauce

+ CATRINA'S PARILLADA MARKET PRICE

(Feeds up to 4) Stuffed crab, fried tilapia, three fried shrimp, 4 momia shrimp, cora shrimp, steak, chicken, sausage, cheese, cactus, corn and onions

ALAMBRE \$24⁹⁹

Mix of carne asada, chorizo, bacon, onions, mushrooms, bell pepper topped with melted Chihuahua cheese and accompanied with charro beans and your choice of corn or flour tortillas



WE CATER ALL OCCASIONS

18% GRATUITY WILL BE ADDED TO YOUR BILL FOR GROUPS OF 5 OR MORE

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS **





GRILL DINNER

+ POLLO ASADO **\$15⁹⁹**

Two 6oz juicy chicken breast served with sausage, grilled corn, jalapeño, rice and beans

BURRITO BANDERITA **CHICKEN OR STEAK \$13⁹⁹ / SHRIMP \$14⁹⁹**

Tortilla stuffed with your choice of chicken or steak fajita mix.
Topped with ranchero, green and cheese sauce

TACOS **CHICKEN OR STEAK \$13⁹⁹ / SHRIMP \$13⁹⁹ / FISH \$14⁹⁹**

Three tacos with your style of Mexican, American or Seafood with your choice of chicken, steak, shrimp or fish

PIZZA MEXICANA **CHICKEN \$12⁹⁹ / STEAK OR SHRIMP \$13⁹⁹**

Fried flour tortilla, beans, cheese, tomatoes, cilantro and jalapeños



BURRITO BANDERITA



PIZZA MEXICANA



TACOS

SIDES

ASPARAGUS **\$5⁹⁹**

BROCCOLI **\$5⁹⁹**

MASHED POTATOES **\$5⁹⁹**

BAKED POTATO **\$5⁹⁹**

MIXED VEGGIES **\$5⁹⁹**

RICE **\$2⁹⁹**

FRENCH FRIES **\$2⁹⁹**

FRIJOLES CHARROS **\$2⁹⁹**

CHILES TOREADOS **\$2⁹⁹**

BANDERITA **\$3⁹⁹**

GUACAMOLE 2oz **\$1⁹⁹**



WE CATER ALL OCCASIONS

18% GRATUITY WILL BE ADDED TO YOUR BILL FOR GROUPS OF 5 OR MORE

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS **





SALAD

.75¢ FOR EXTRA SAUCE, BACON OR CHEESE

ENSALADA CAESAR SALAD \$9⁹⁹ / CHICKEN \$12⁹⁹ / SALMON \$13⁹⁹
Traditional Caesar salad with your with your choice of protein

ENSALADA DE LA CASA SALAD \$7⁹⁹ / CHICKEN \$11⁹⁹ / SALMON \$14⁹⁹
House salad: Mix salad with tomatoes, mushrooms, cucumber, onions, croutons and mozzarella cheese

JIMMY'S CHICKEN SALAD \$13⁹⁹
Spring mix with strawberries, mandarin oranges, almonds and green apple wedges. Served with strawberry vinaigrette

TACO SALAD \$11⁹⁹
Crispy flour tortilla shell filled with your choice of Chicken or Steak, lettuce, diced tomatoes and cheese

SIDE SALADS

With entree purchase only

CAESAR \$6⁴⁹

HOUSE \$5⁴⁹



JIMMY'S CHICKEN SALAD



VEGGIE MENU

** VEGGIE MIX (RED AND GREEN BELL PEPPERS, GRILLED ONIONS TOMATOES, BROCCOLI AND MUSHROOMS)

** **VEGGIE BURRITO** \$8⁹⁹
Veggie mix wrapped in a big flour tortilla topped with salsa roja and verde Served with rice and corn

** **VEGGIE FAJITA** \$8⁹⁹
Fajita veggie mix cooked on the grill, served on a skillet

VEGGIE BURGER \$8⁹⁹
Veggie burger patty in a warm bun and served with french fries

** **VEGGIE QUESADILLA** \$8⁹⁹
Flour tortilla with cheese and veggie mix

** **VEGGIE TACOS** \$8⁹⁹
Veggie mix with your choice of flour or corn tortilla (Order of 3)



WE CATER ALL OCCASIONS

18% GRATUITY WILL BE ADDED TO YOUR BILL FOR GROUPS OF 5 OR MORE

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS **





KIDS MENU

SERVED WITH FRIES OR RICE

CAMARONES A LA PLANCHA \$7.99

Grilled Shrimp

TACO DE CAMARON \$6.99

One Shrimp Taco

KIDS TACOS \$6.99

One taco of your choice of chicken or steak

CAMARONCITOS COSTEÑOS \$6.99

Fried shrimp

GRILLED CHEESE SANDWICH \$6.99

Add bacon for an additional .75¢

CHICKEN TENDERS \$5.99

HOT DOG \$5.99

KIDS BURGER \$7.99

Add cheese for an additional .75¢

KIDS PIZZA \$6.99

Add pepperoni for an additional .75¢ (Sides not included)

KIDS CHEESE QUESADILLA \$5.99



BEVERAGE

AGUAS NATURALES CHICO \$4.99 / GRANDE \$5.99

Your choice of Orange, Pineapple, Horchata and Jamaica

MINERAGUA PREPARADA \$5.99

Prepared mineral beverage

    **SOFT DRINKS** \$3.99

 **SWEET AND UNSWEET TEA** \$2.99



WE CATER ALL OCCASIONS

18% GRATUITY WILL BE ADDED TO YOUR BILL FOR GROUPS OF 5 OR MORE

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS **





WINE

SUTTER HOME HOUSE WINE	GLASS \$6.00
CABERNET SAUVIGNON	GLASS \$6.00
PINOT NOIR	GLASS \$6.00
CHARDONNAY	GLASS \$6.00
RIESLING	GLASS \$6.00



RED WINE

SANGRE DE TORO TEMPRANILLO (SPAIN)	GLASS \$7.50 / BOTTLE \$30.00
COLUMBIA CREST GE MERLOT (WASHINGTON)	GLASS \$8.00 / BOTTLE \$30.00
BERINGER KV CABERNET (NAPA VALLEY, CALIFORNIA)	GLASS \$10.50 / BOTTLE \$45.00



WHITE WINE

14 HANDS PINOT GRIGIO (WASHINGTON)	GLASS \$7.50 / BOTTLE \$30.00
CHATEAU ST JEAN SAUVIGNON BLANC (CALIFORNIA)	GLASS \$8.00 / BOTTLE \$30.00
KENDALL-JACKSON CHARDONNAY (CALIFORNIA)	GLASS \$9.00 / BOTTLE \$35.00
MARTINI & ROSSI MOSCATO D'ASTI (ITALY)	GLASS \$9.00 / BOTTLE \$50.00
COTES DE ROSES (FRANCE)	BOTTLE \$45.00

MUST BE 21 YEARS OF
AGE OR OLDER TO
ORDER AND CONSUME
ALCOHOLIC BEVERAGES





EACH AND EVERY TUESDAY AT 8:30 PM

KARAOKE NIGHT

CASH AND PRIZES



EVERY WEDNESDAY

Ladies NIGHT

FROM 7-10 PM

SPECIALS ON WINE, BEER, MARGARITAS AND MOJITOS



LIVE MUSIC

EACH AND EVERY FRIDAY AND SATURDAY NIGHT



Sunday BRUNCH BUFFET

ALL YOU CAN EAT

Live Music Every Sunday



WATCH ALL THE SPORTS HERE!





OUR STORY



FOUNDING STATEMENT OF JIMMY TEQUILAS

JIMMY TEQUILA'S JOURNEY BEGAN WITH A VISION. THIS VISION WAS INSPIRED BY THE DIVERSE CULTURAL EXPERIENCES MY FAMILY AND I HAVE HAD. AS A FAMILY-OWNED AND OPERATED BUSINESS, WE STRONGLY BELIEVE IN THE IMPORTANCE OF FAMILY VALUES. WE ARE ALSO COMMITTED TO BUILDING RELATIONSHIPS THAT TOUCH LIVES FOR YEARS TO COME. WE PROMOTE A TEAM CONCEPT AMONG ALL OUR EMPLOYEES. OUR FOCUS ON CUSTOMER SERVICE IS A TESTAMENT TO OUR BELIEF THAT WE ARE NOT JUST IN THE RESTAURANT INDUSTRY; WE ARE IN THE SERVICE INDUSTRY.

JIMMY'S HAND-SELECTED TEQUILA MEMOIR

FOR YOUR DRINKING PLEASURE, WE HAVE HAND-SELECTED A DOUBLE BARREL BLEND OF TEQUILA. THIS TEQUILA WAS PERSONALLY CHOSEN BY ME, ALONGSIDE A TEAM OF TEQUILA EXPERTS FROM MEXICO CITY AND JALISCO. WE ARE PROUD TO CO-BRAND JIMMY'S TEQUILA WITH HERRADURA, ONE OF THE FINEST TEQUILAS JALISCO, MEXICO, HAS TO OFFER. THE HERRADURA FACTORY HAS A RICH HERITAGE AND HAS BEEN PART OF ONE OF MEXICO'S DISTINGUISHED TEQUILA FAMILIES FOR CENTURIES. OUR TEQUILA FEATURES ALL-NATURAL AND ORGANIC FLAVORS, FERMENTED FROM ITS LOCAL ENVIRONMENT. THE TEQUILA RANCH IS HOME TO VARIOUS FRUIT TREES AND NATURAL PLANTS, WHICH CONTRIBUTE TO ITS UNIQUE FLAVOR, JUST AS NATURE INTENDED. WE AT JIMMY'S TEQUILA HOPE YOU ENJOY DINING WITH US AND TRYING THE MANY TEQUILAS WE HAVE TO OFFER.

AND PLEASE REMEMBER, WE ARE PROUD SPONSORS OF RESPONSIBLE DRINKING. IF YOU NEED ALTERNATIVE TRANSPORTATION, PLEASE LET US ASSIST YOU. OUR PRIORITY IS TO HELP YOU ARRIVE HOME SAFELY!

