



MEXICAN STEAKS/SEAFOOD

JIMMY'S

TEQUILA & CARNES

RESTAURANT MENU

WE OFFER A DISCOUNT TO ALL CUSTOMERS PAYING IN CASH



APPETIZERS

EMPANADAS DE CAMARON CON QUESO \$10⁴⁹

Shrimp with cheese empanada

POTATO SKIN \$11⁴⁹

Served with cheese, bacon, green onions and sour cream (Add Steak or Shrimp + \$3⁹⁹)

NACHO LIBRE CHICKEN \$16⁹⁹ / STEAK OR SHRIMP \$18⁹⁹

Fajita nachos with chicken, steak or shrimp, green peppers, red peppers, onions, jalapeños, lettuce, sour cream and cheese

CRAB CAKE \$12⁴⁹

One 4oz patty served over lettuce and with pink sauce

JUMBO WINGS \$16⁹⁹

10 pieces 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 \$17⁹⁹

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 CHICO \$13⁴⁹ GRANDE \$21⁹⁹

Fried calamari cooked with jalapeños

CHEESE DIP \$9⁴⁹

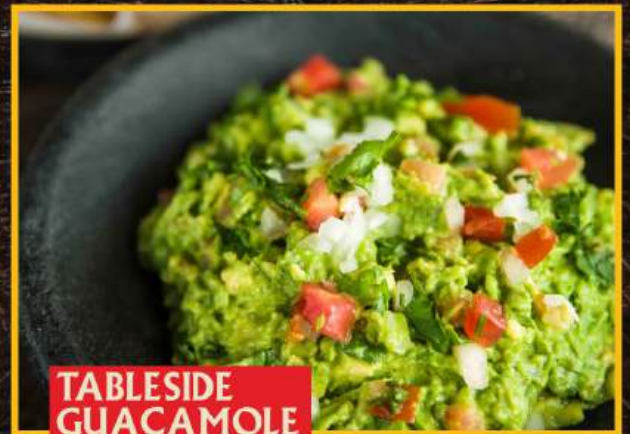
With or without jalapeños (Add Chorizo + \$1)

GUACAMOLE MEXICANO \$12⁴⁹

TABLE SIDE GUACAMOLE \$16⁹⁹

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 **



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BURGERS AND SANDWICHES

ALL BURGERS AND SANDWICHES ARE SERVED WITH FRENCH FRIES

Add Cheese, Bacon or Sauce for an additional + \$0.75¢

CHICKEN SALAD SANDWICH \$13⁴⁹

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

GRILLED CHICKEN SANDWICH \$16⁹⁹

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

CLUB SANDWICH \$16⁹⁹

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

SALMON BLT \$17⁹⁹

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

JIMMY'S BURGER \$16⁹⁹

Classic burger with tomato, onions, lettuce and pickles

Add Cheese or Bacon for an additional + \$0.75¢

BACON CHEESEBURGER \$17⁹⁹

Half pound burger with bacon, American cheese, tomatoes, onions, lettuce and pickles

MEXICAN BURGER \$19⁹⁹

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

MUSHROOM BURGER \$15⁹⁹

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

SMOKED BBQ CHEESEBURGER \$16⁹⁹

Half-pound patty cooked and topped with BBQ sauce, cheddar cheese and onion rings



CLUB SANDWICH



MEXICAN BURGER



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COCKTAILS

COCTEL DE CAMARONES	CHICO \$17 ⁹⁹	GRANDE \$22 ⁹⁹
Shrimp cocktail		
**CEVICHE DE CAMARON	CHICO \$18 ⁹⁹	GRANDE \$26 ⁹⁹
Raw shrimp ceviche		
COCTEL DE CAMARON Y PULPO	CHICO \$18 ⁹⁹	GRANDE \$22 ⁹⁹
Shrimp and octopus cocktail		

SEAFOOD



+ SERVED WITH SALAD, RICE, FRIES AND GARLIC BREAD

+ PIÑA REY	\$26 ⁹⁹
Pineapple stuffed with Costeña mix, smothered with heavy cream and cheese	
+ CAMARONES MOMIAS	\$24 ⁹⁹
Shrimp wrapped with bacon and cheese	
+ CAMARONES EMPANIZADOS	\$23 ⁹⁹
Breaded shrimp	
+ CAMARONES A LA DIABLA 🌶️	\$22 ⁹⁹
Shrimp with spicy tomato sauce	
+ CAMARONES AL AJO	\$22 ⁹⁹
Shrimp with garlic	
**AGUACHILES VERDES 🌶️	CHICO \$21 ⁹⁹ GRANDE \$34 ⁴⁹
Raw shrimp in lime juice and green sauce	
CAMARONES CUCARACHA 🌶️🌶️	CHICO \$32 ⁹⁹ GRANDE \$50 ⁹⁹
Fried head-on, shell-on shrimp served with spicy sauce, fresh tomatoes and cucumbers	
CAMARONES CORAS 🌶️🌶️🌶️	CHICO \$33 ⁹⁹ GRANDE \$51 ⁹⁹
Fried head-on, shell-on shrimp served with extra spicy sauce, fresh tomatoes and cucumbers	



PIÑA REY



COCTEL DE CAMARONES



AGUACHILES VERDES



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SEAFOOD

+ SERVED WITH SALAD, RICE, FRIES AND GARLIC BREAD

+ MOJARRA FRITA **\$23⁹⁹**

Whole fried tilapia made to order

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

+ HUACHINANGO FRITO **\$26⁹⁹**

Whole fried red snapper made to order

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

+ FILETE EMPANIZADO **\$21⁹⁹**

Breaded tilapia

+ FILETE DE HUACHINANGO A LAS BRASAS **\$26⁹⁹**

Grilled red snapper fillet with special sauce

+ FILETE RELLENO **\$28⁴⁹**

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

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

Tilapia smothered in a creamy mushroom sauce

+ SALMON EN CREMA DE HONGOS **\$29⁴⁹**

Salmon smothered with heavy cream and mushrooms

+ SALMON A LA PARILLA **\$28⁴⁹**

Grilled salmon

+ LANGOSTA **MARKET PRICE**

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

+ COLA DE LANGOSTA **MARKET PRICE**

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

PATAS DE CANGREJO **MARKET PRICE**

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

LANGOSTINOS **MARKET PRICE**

Prawns served with tomatoes and cucumbers in our house sauce



FILETE RELLENO



PATAS DE CANGREJO



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MESQUITE GRILL DINNER

+ SERVED WITH SAUSAGE, GRILLED CORN, JALAPEÑO, RICE AND BEANS
ADD SAUTÉED VEGGIES, BROCCOLI OR ASPARAGUS FOR AN ADDITIONAL \$5.99

+ ARRACHERA BEEF FLANK 12oz	\$33 ⁵⁰
+ NEW YORK STRIP 14oz	\$36 ⁴⁹
+ RIB EYE 14oz	\$37 ⁴⁹
+ FILET MIGNON 8oz	\$38 ⁴⁹
+ T-BONE PORTER HOUSE 20oz	\$45 ⁹⁹
+ TOMAHAWK 32oz	MARKET PRICE



FILET MIGNON



RIB EYE



NEW YORK STRIP



TOMAHAWK



ARRACHERA
BEEF FLANK



T-BONE PORTERHOUSE

+ BABY BACK RIBS HALF RACK \$24⁹⁹ / FULL RACK \$35⁴⁹

+ FAJITAS DE LA CASA SERVING FOR ONE \$37⁴⁹ / SERVING FOR TWO \$42⁹⁹
Add Ribs for \$5.49 Add Ribs for \$6.49

House fajitas served with chicken, steak and shrimp

FAJITAS TRADICIONALES CHICKEN \$23⁹⁹ / STEAK OR SHRIMP \$33⁴⁹ / TEXAS \$34⁴⁹

House fajitas served with rice, beans and your choice of corn or flour tortillas

+ MOLCAJETE MIXTO SERVING FOR ONE \$41⁹⁹ / SERVING FOR TWO \$50⁹⁹

Grilled chicken, steak, and shrimp topped with nopal, grilled queso fresco, grilled sausage and spicy house sauce

+ CATRINA'S PARILLADA MARKET PRICE

(Feeds up to 4) Stuffed lobster, fried tilapia, three fried shrimp, four momia shrimp, cora shrimp, steak, chicken, sausage, cheese, cactus, corn and onions. Served with hot house sauce.

ALAMBRE \$30⁴⁹

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



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GRILL DINNER

+ POLLO ASADO \$17⁹⁹

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

BURRITO BANDERITA CHICKEN \$14⁹⁹ / STEAK OR SHRIMP \$16⁹⁹

Tortilla stuffed with your choice of chicken or steak fajita mix.

Topped with red, green and cheese sauce

TACOS CHICKEN \$15⁹⁹ / STEAK, FISH OR SHRIMP \$16⁹⁹

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

PIZZA MEXICANA CHICKEN \$15⁹⁹ / STEAK OR SHRIMP \$17⁹⁹

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



BURRITO BANDERITA



PIZZA MEXICANA



TACOS

KIDS MENU

SERVED WITH FRIES OR RICE

CAMARONES A LA PLANCHA ... \$10⁴⁹

Grilled Shrimp

TACO DE CAMARON \$10⁴⁹

One Shrimp Taco

KIDS TACOS \$9⁹⁹

One taco of your choice of chicken or steak

CAMARONCITOS COSTEÑOS \$10⁴⁹

Fried shrimp

GRILLED CHEESE SANDWICH \$10⁴⁹

Add bacon for an additional + \$0.75

CHICKEN TENDERS \$9⁴⁹

HOT DOG \$8⁴⁹

KIDS BURGER \$10⁴⁹

Add cheese for an additional + \$0.75

KIDS PIZZA \$10⁴⁹

Add pepperoni for an additional + \$0.75 (Sides not included)

KIDS CHEESE QUESADILLA \$10⁴⁹

SIDES

ASPARAGUS \$7⁴⁹

BROCCOLI \$7⁴⁹

MASHED POTATOES .. \$7⁴⁹

BAKED POTATO \$7⁴⁹

MIXED VEGGIES \$7⁴⁹

RICE \$4⁴⁹

FRENCH FRIES \$6⁴⁹

FRIJOLES CHARROS ... \$6⁴⁹

CHILES TOREADOS \$4⁴⁹

BANDERITA \$6⁴⁹

GUACAMOLE 2oz \$3⁴⁹



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SALAD



JIMMY'S CHICKEN SALAD

.75¢ FOR EXTRA SAUCE, BACON OR CHEESE

ENSALADA CAESAR SALAD \$11⁴⁹ / CHICKEN \$15⁹⁹ / SALMON \$17⁹⁹

Traditional Caesar salad

ENSALADA DE LA CASA SALAD \$10⁴⁹ / CHICKEN \$14⁹⁹ / SALMON \$17⁹⁹

Mixed salad with tomatoes, mushrooms, cucumber, onions, croutons and mozzarella cheese

JIMMY'S CHICKEN SALAD \$18⁹⁹

Spring mix with strawberries, mandarin wedges, almonds, walnuts and green apple wedges.

Served with strawberry vinaigrette

TACO SALAD \$16⁹⁹

Crispy flour tortilla shell filled with your choice of Chicken or Steak, lettuce, diced tomatoes and cheese

SIDE SALADS **CAESAR** \$7⁴⁹ / **HOUSE** \$6⁴⁹
With entree purchase only

VEGGIE MENU

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

** **VEGGIE BURRITO** \$13⁴⁹

Veggie mix wrapped in a large flour tortilla, topped with salsa roja and salsa verde.

Served with rice and corn.

** **VEGGIE FAJITA** \$15⁹⁹

Fajita veggie mix cooked on the grill, served on a skillet

** **VEGGIE QUESADILLA** \$13⁴⁹

Flour tortilla with cheese and veggie mix

** **VEGGIE TACOS** \$13⁴⁹

Veggie mix with your choice of flour or corn tortilla (Order of three)

BEVERAGE

AGUAS NATURALES CHICO \$7⁴⁹ / GRANDE \$9⁴⁹

Your choice of Orange, Pineapple, Horchata, and Jamaica (Non-Refill)

MINERAGUA PREPARADA \$6⁴⁹

Prepared mineral beverage

SOFT DRINKS (UNLIMITED REFILLS) \$4⁴⁹

Lipton SWEET AND UNSWEET TEA (UNLIMITED REFILLS) \$3⁴⁹



BOTTLED SODAS \$5⁴⁹



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EACH AND EVERY TUESDAY AT 8:30 PM
KARAOKE NIGHT
CASH AND PRIZES



WEDNESDAY

HALF OFF ON SELECTED APPETIZERS

HALF OFF ALL HOUSE MARGARITAS

** UPCHARGE ON FLAVORS **



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!

