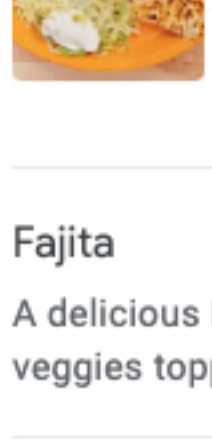


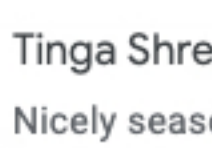
## Weekend Menu

### Quesadillas



**Los Comales Chicken, Steak Or Shrimp** \$15.79

Cooked to perfection sautéed with bell peppers and onions topped with lettuce and sour cream with a side of salsa.



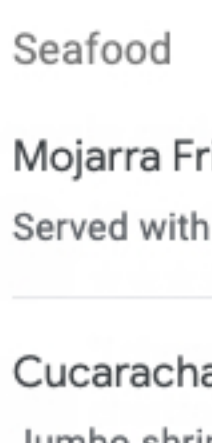
**Fajita** \$13.79

A delicious blend of seasoned chicken and steak with or without veggies topped with lettuce and sour cream and a side of salsa.



**Tinga Shredded Chicken** \$11.59

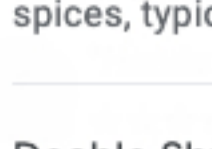
Nicely seasoned with bell peppers and onions topped with lettuce, sour cream, and a side of salsa.



**Queso Birrias (3)** \$12.59

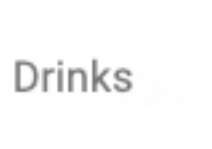
Tender shredded beef encased in golden, crispy tortillas, served with a side of rich, flavorful dipping broth.

### Seafood



**Mojarra Frit** \$14.79

Served with rice, beans, and guacamole salad.



**Cucaracha Shrimp Jumbo** \$18.78

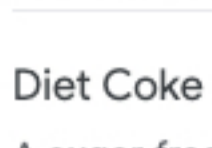
Jumbo shrimp, deep-fried and seasoned with a special blend of spices, typically served with a distinctive spicy sauce.



**Deablo Shrimp** \$14.79

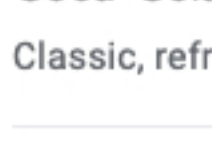
Served with rice and salad.

### Drinks



**Dr Pepper** \$2.79

Unique blend of 23 flavors, carbonated soft drink.



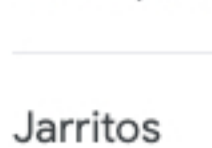
**Fanta** \$2.79

Refreshing carbonated beverage with a fruity twist, ideal for quenching your thirst.



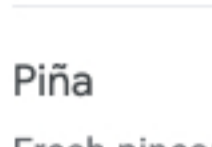
**Sprite** \$2.79

Crisp, refreshing lemon-lime carbonated drink



**Diet Coke** \$2.79

A sugar-free carbonated beverage with a distinct, crisp cola flavor.



**Coca-Cola** \$2.79

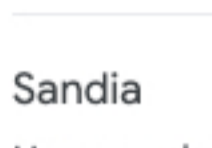
Classic, refreshing soda with a timeless taste.



**Limonada** \$2.79

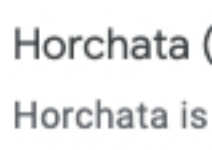
Refreshing classic lemonade, perfectly tart and sweet.

### Mexican Drinks



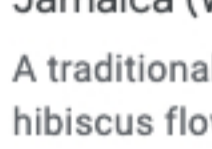
**Coca-Cola** \$2.50

Classic, refreshing soda with a timeless taste.



**Jarritos** \$2.50

Refreshing Mexican soda in a variety of flavors, perfect to complement any meal.



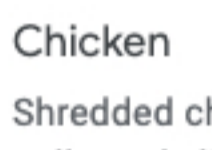
**Piña** \$2.50

Fresh pineapple water, typically includes a hint of sugar to enhance the natural sweetness.



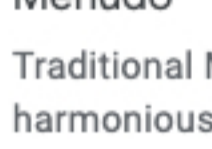
**Mandarina** \$2.50

A traditional Mexican soda flavored with natural mandarin essence and sweetened with real sugar.



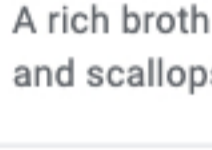
**Fruit Punch** \$2.50

A refreshing blend of juicy fruits, perfectly sweetened for a thirst-quenching treat.



**Sandia** \$2.50

Homemade watermelon juice, typically includes fresh watermelon bits for added texture and flavor.



**Horchata (Water)** \$2.89

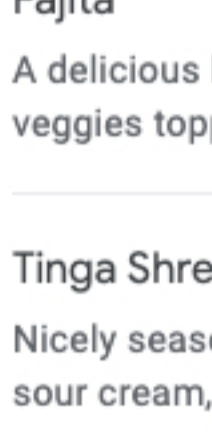
Horchata is a traditional Mexican drink made from rice infused with cinnamon and often sweetened with sugar.



**Jamaica (Water)** \$2.89

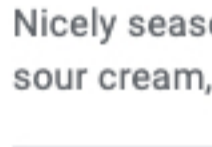
A traditional Mexican drink made from an infusion of dried hibiscus flowers, typically sweetened with sugar.

### Soups



**Pozole** \$15.99

Traditional Mexican soup made with hominy, tender meat, and a rich flavorful broth.



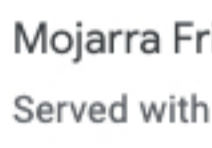
**Chicken** \$15.99

Shredded chicken in a broth with rice, typically includes pico de gallo and slices of avocado.



**Menudo** \$15.99

Traditional Mexican tripe (cow's stomach) soup, infused with a harmonious blend of herbs and spices.

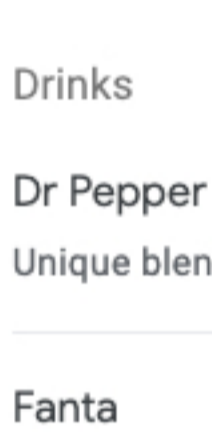


**Seafood** \$18.79

A rich broth filled with a variety of seafood such as shrimp, clams, and scallops, typically accompanied by vegetables.

## All Day Menu

### Quesadillas



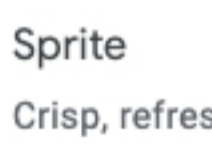
**Los Comales Chicken, Steak Or Shrimp** \$15.79

Cooked to perfection sautéed with bell peppers and onions topped with lettuce and sour cream with a side of salsa.



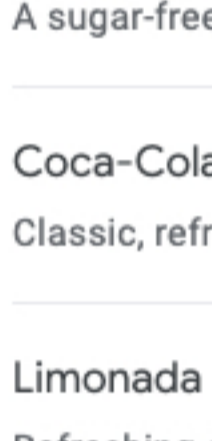
**Fajita** \$13.79

A delicious blend of seasoned chicken and steak with or without veggies topped with lettuce and sour cream and a side of salsa.



**Tinga Shredded Chicken** \$11.59

Nicely seasoned with bell peppers and onions topped with lettuce, sour cream, and a side of salsa.



**Queso Birrias (3)** \$12.59

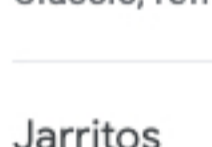
Slow-cooked beef quesadillas with melted cheese, served with a side of rich, flavorful consommé for dipping.

### Seafood



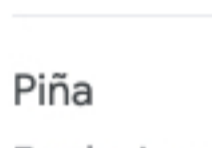
**Mojarra Frit** \$14.79

Served with rice, beans, and guacamole salad.



**Cucaracha Shrimp Jumbo** \$18.78

Jumbo shrimp, deep-fried and typically includes a spicy sauce, often served with onions and special seasoning.



**Deablo Shrimp** \$14.79

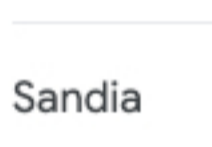
Served with rice and salad.

### Drinks



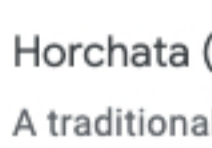
**Dr Pepper** \$2.79

Unique blend of 23 flavors, carbonated soft drink.



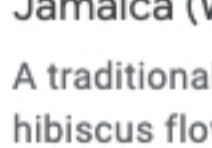
**Fanta** \$2.79

Refreshing carbonated beverage with a fruity twist, ideal for quenching your thirst.



**Sprite** \$2.79

Crisp, refreshing lemon-lime carbonated drink



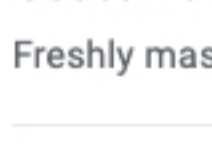
**Diet Coke** \$2.79

A sugar-free carbonated soft drink with a distinct, crisp taste.



**Coca-Cola** \$2.79

Classic, refreshing soda with a timeless taste.



**Limonada** \$2.79

Refreshing classic lemonade, perfectly tart and sweet.

### Mexican Drinks



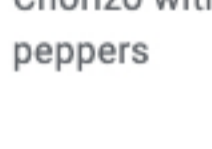
**Coca-Cola** \$2.50

Classic, refreshing soda with a timeless taste.



**Jarritos** \$2.50

Refreshing Mexican soda in a variety of flavors, perfect to complement any meal.



**Piña** \$2.50

Fresh pineapple water, often enhanced with a hint of sugar for sweetness.



**Mandarina** \$2.50

A traditional Mexican soda flavored with natural tangerine essence and sweetened with real sugar.



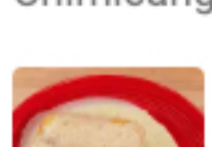
**Fruit Punch** \$2.50

A refreshing blend of juicy fruits, perfectly sweetened for a thirst-quenching treat.



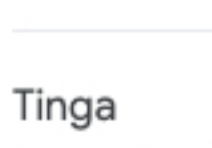
**Sandia** \$2.50

Homemade watermelon juice, typically includes fresh watermelon blended with water and sweetened to taste.



**Horchata (Water)** \$2.89

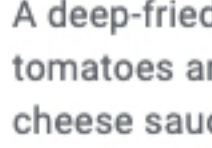
A traditional Mexican beverage crafted from rice and infused with cinnamon, often sweetened to taste.



**Jamaica (Water)** \$2.89

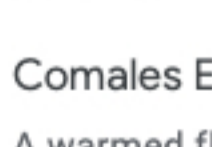
A traditional Mexican drink made from an infusion of dried hibiscus flowers and sweetened with sugar.

### Appetizers



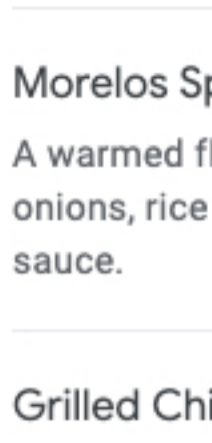
**Cheese Dip** \$4.29

Creamy, melted cheese blend, perfect for dipping



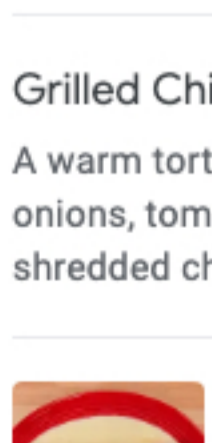
**Guacamole Dip** \$4.29

Freshly mashed avocado dip, seasoned with lime and cilantro.



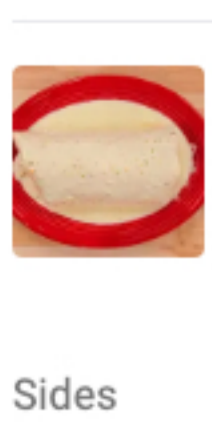
**Street Corn** \$5.29

Grilled corn kernels topped with creamy mayonnaise, chili powder, and a sprinkle of cheese.



**Nachos (Chicken Or Steak)** \$12.79

Served with fresh bell peppers, onion and tomatoes topped with special creamy cheese sauce.



**Traditional Wings** \$7.60

Traditional chicken wings, served in 8 or 12 piece options.



**Chorizo Queso** \$4.75

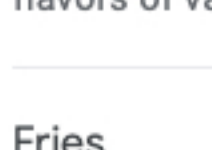
Chorizo with a special blend of Queso Cheese and poblano peppers

### Fajitas



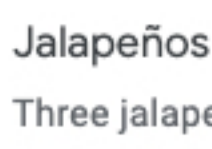
**Chicken Or Steak** \$14.99

Sautéed with fresh bell peppers, tomatoes and onions served with a side of rice, lettuce, beans, guacamole and sour cream.



**Shrimp** \$17.29

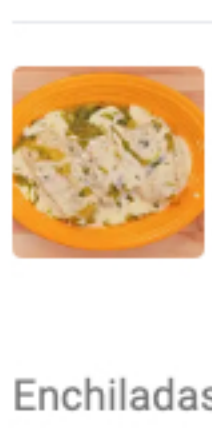
Sautéed with fresh bell peppers, tomatoes, onions. Served with side of rice, lettuce, beans, guacamole and sour cream.



**Comales Special** \$16.79

Shrimp, chicken, chorizo & steak sautéed with fresh bell peppers, onions & tomatoes. Served with rice, lettuce, beans, guacamole and sour cream.

### Chimicangas



**Chicken Or Steak** \$12.99

A deep-fried flour mixed with sautéed bell peppers, tomatoes, and caramelized onions topped with a special creamy cheese sauce.



**Tinga** \$10.29

A deep-fried flour tortilla with grilled chicken mixed with sautéed bell peppers, tomatoes, and caramelized onions topped with a special creamy cheese sauce.



**Shrimp** \$14.79

A deep-fried flour tortilla mixed with sautéed bell peppers, tomatoes and caramelized onions topped with a special cream cheese sauce.

### Burittos



**Comales Especial Carnitas** \$14.79

A warmed flour tortilla stuffed with rice, pinto beans, lettuce, tomatoes, guacamole and sour cream topped with a special creamy cheese sauce.



**Morelos Special Seasoned Thin Steak** \$14.79

A warmed flour tortilla stuffed and sautéed with bell peppers, onions, rice and beans topped with a special creamy cheese sauce.



**Grilled Chicken** \$13.09

A warm tortilla stuffed with sliced grilled chicken, bell peppers, onions, tomatoes, rice, beans and topped with pico de gallo, shredded cheese and salsa.



**Beef Chicken Or Steak** \$14.99

Filled with beans, lettuce, tomatoes and onions.

### Sides



**Beans** \$2.29

Freshly simmered, seasoned beans, perfectly tender and flavorful.



**Rice** \$2.29

Flavorful rice dish prepared to perfection, showcasing an ideal complement for any meal.



**Sour Cream** \$0.89

A smooth and creamy condiment, often used to enhance the flavors of various Mexican dishes.



**Fries** \$2.29

Crispy golden potatoes served as a delightful accompaniment.



**Jalapeños (3)** \$1.59

Three jalapeños, typically served as a spicy and tangy accompaniment to enhance the flavors of your meal.



**Sautéed Peppers** \$1.29

A medley of bell peppers sautéed with a hint of garlic and seasoned lightly to complement any meal.



**Tamale Platters (3)** \$12.79

Served with green chili sauce, queso and served with a side of beans and rice sauce.

### Enchiladas



**Comales Way (4) Chicken, Steak Or Chorizo** \$13.79

Corn tortillas cooked in a tomatillo green sauce topped with lettuce sour cream and avocados.



**Enchiladas Rancheras (4)** \$13.79

corn tortillas wrapped with Carnitas meat cooked in a tomatillo green or red sauce topped with lettuce shredded cheese and sour cream.