

Humble

El Reef

BAR & RESTAURANT 1



Molcajete for Two

\$43.99

Due to a high increment on food products and other item prices, we are now charging 3.9% credit card processing fee when you pay with a credit or debit card.

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

ADD \$0.75 FOR SUBSTITUTIONS. A 15% GRATUITY WILL BE ADDED ON PARTIES OF 3 GUESTS AND MORE.

Botanas

NACHOS ESPECIALES

Twelve large corn tortilla chips topped with beef or chicken fajita, beans, cheese, guacamole, jalapenos, lettuce and tomatoes.
 ½ \$11.50 | Full \$15.99

SAMPLER PLATTER

A combination of nachos, quesadillas, flautas, shrimp brocheta (bacon wrapped shrimp), and Chicken Diablo. Served with Chile con Queso. \$22.50

QUESADILLAS

Four flour tortillas stuffed with beef or chicken fajita, or grilled vegetables and Monterey Jack cheese. Served with guacamole and sour cream. ½ \$11.50 / Full \$15.99
 With shrimp, add \$2.50

CHILE CON QUESO

½ \$9.50 | Full \$11.50
 Add ground beef \$.50 / Add chicken or beef fajita \$1



Jumbo Street Tacos

JUMBO STREET TACO

Three corn tortilla tacos filled with beef, chicken or pastor fajita, topped with sautéed onions, cilantro, and sliced avocado. Served with rice, charro beans and salsa picosa. \$16.99
 Add queso fresco \$.75

RIBEYE TACOS

Three corn tortilla tacos filled with diced ribeye, onions, cilantro, queso fresco and avocado. Served with rice and charro beans. \$17.99

TACOS AL CARBON

Three beef, chicken fajita or pastor soft tacos served with rice, charro beans, pico de gallo and guacamole. \$17.99



4 Amigos Appetizer

GUACAMOLE

½ \$10.99 | Full \$12.50

CHUNKY AVOCADO GUACAMOLE

Fresh avocado, tomato, onion, cilantro, lime, salt, and garlic. Served with chips. \$14.95

QUESO FLAMEADO

A dish of hot melted cheese and your choice of chorizo or fajita meat. \$14.95 / Shrimp, add \$2

THE 3 AMIGOS

A combination of chicken wings, shrimp quesadillas, and beef fajita pico de gallo nachos. \$19.50

4 AMIGOS APPETIZER

Ceviche, Shrimp Cocktail, Guacamole, and Chile con Queso. \$22.95

Los Tacos

TACOS DEL MAR

Three flour tortillas filled with shrimp, jalapenos, Monterey Jack cheese and bacon. Served with sliced avocado, rice and a cheese puff. \$18.25

FISH OR SHRIMP TACOS

Grilled tilapia or grilled shrimp seasoned to perfection, topped with cabbage, cilantro and El Refu special sauce. Served with rice, pico de gallo and a cheese puff. \$16.99

STREET TACO BASKET

4 Mini tacos with your choice of beef fajita, chicken fajita or pastor. Served with grilled onions, cilantro, charro beans and a chile toreado. \$13.99



Wings

Traditional chicken wings with your choice of sauce. Served with ranch dressing, celery and carrots.

SAUCES: MILD, HOT, MANGO HABANERO, BBQ LEMON PEPPER, HOT LEMON PEPPER

Add Fries for \$2.50

6 \$9.99 **12** \$15.50 **18** \$20.99

ADD \$0.75 FOR SUBSTITUTIONS. A 15% GRATUITY WILL BE ADDED ON PARTIES OF 3 GUESTS AND MORE.

Enchiladas



Enchilada Dinner



Enchiladas Verdes

ENCHILADA DINNER

Three beef, chicken, or cheese enchiladas served with rice and refried beans. \$15.50 / Beef fajita, add \$2

ENCHILADAS AL CARBON

Three fajita enchiladas covered in gravy and Monterey jack cheese. Served with rice and refried beans. \$16.50

ENCHILADAS VERDES

Three chicken or beef fajita enchiladas covered with green sauce and queso fresco. Served with rice, refried beans and avocado. \$16.50

ENCHILADAS DE CAMARON

Three traditional enchiladas stuffed with shrimp and covered with red sauce & Monterey jack cheese. Served with rice, and refried beans. \$17.50

Especiales

LA TORTA

Beef fajita, chicken fajita or pastor with refried beans, sauteed onions, avocado slices, lettuce, tomatoes, and sour cream. Served with fries and a chile toreado. \$13.95

CHIMICHANGA

Filled with taco meat and deep fried. Served with rice, charro beans, guacamole and sour cream. \$14.99

Beef or chicken fajita, add \$1.50 • Chile con queso on top, add \$1

TAMPIQUENA

8 oz. of beef fajita and a cheese enchilada. Served with rice, charro beans, guacamole, pico de gallo and tortillas. \$16.99

CHEESEBURGER

Pure Angus beef patty with cheese, lettuce, tomatoes, onions and pickles. Served with fries. \$12.99

Add bacon \$1.25 | Add avocado \$1.50

Add sauteed mushrooms and onions \$1.25 • Add grilled jalapeños \$.75

CHICKEN DINNER

Grilled chicken breast to perfection. Served with rice and vegetables. \$15.99

FLAUTAS

Three beef fajita or chicken fajita flautas. Served with rice, charro beans, guacamole, sour cream and a cheese puff. \$15.50

ENSALADA SUPREME [TACO SHELL OPTIONAL]

A delicious ground beef or chicken salad served with lettuce, tomatoes, guacamole, sour cream, Monterey jack and American cheese. \$14.50

With fajita steak, add \$2

BURRITO SABROSO

A large flour tortilla with beef fajita, charro beans and rice topped with red sauce and Monterey jack cheese. Served with rice and charro beans. \$15.99

TEXAS BURRITO

Large flour tortilla filled with ground beef, topped with chile con queso. Served with rice and charro beans. \$14.99

With beef or chicken fajita add \$1

TAMALES

Four pork tamales topped with gravy and cheese served with rice and charro beans \$13.50



Tampiquena

Kids Menu

\$6.⁹⁵ Over 12 Years, add \$1.95
(Does not include drink)

ENCHILADA BURRITO QUESADILLA TACO

Served with rice and beans

CHEESEBURGER CHICKEN NUGGETS PIZZA

Served with french fries

ADD \$0.75 FOR SUBSTITUTIONS. A 15% GRATUITY WILL BE ADDED ON PARTIES OF 3 GUESTS AND MORE.

Parrilladas



FAJITAS

Beef or chicken fajitas served over caramelized onions. Served with guacamole, pico de gallo, charro beans, rice, and tortillas.

CHICKEN FAJITAS

(1) \$17.99 / (2) \$31.99

BEEF OR MIXED FAJITAS

(1) \$19.50 / (2) \$34.99

NO NAME PLATTER

A skillet with beef and chicken fajitas, chicken diablos, shrimp brochetas, grilled shrimp and queso flameado with shrimp. Served with rice, charro beans, guacamole, pico de gallo and tortillas. **For 2 - \$41.99**

EL REFU SPECIAL

Chicken and beef fajitas, quail, chicken diablos, shrimp brochetas. Served with pico de gallo, guacamole, sour cream, shredded cheese, rice, charro beans and tortillas. **For 2 - \$41.99**

EL REFU MIX

Chicken, beef fajitas & shrimps, vegetable mix. Served with pico de gallo, guacamole, rice, charro beans and tortillas. (1) \$22.50 / (2) \$42.50

El Refu Mix

Fajitas Poblanas

STEAK BROCHETA

A 10 oz. of fajita steak with Monterey jack cheese on top and three brocheta shrimp. Served with rice, charro beans, pico de gallo, guacamole and tortillas. \$23.99

CODORNIZES

Three butterflied quails, marinated. and grilled to perfection. Served with guacamole, pico de gallo, charro beans, rice and tortillas. \$22.50

CHICKEN DIABLOS

Four strips of chicken with a mild slice of jalapeño and a slice of queso fresco wrapped in bacon. Served with rice and charro beans. \$15.99

CAZADOR MIX

A tantalizing mix of beef, chicken and shrimp fajitas. Served with charro beans, rice, guacamole, tortillas and pico de gallo. **For 1 - \$21.99 / For 2 - \$42.99**

FAJITAS POBLANAS

A traditional mix of beef, chicken fajita. Served with poblano peppers, onions and bacon grilled to perfection. Served with guacamole, pico de gallo, rice, charro beans, and flour tortillas. **For 1 - \$21.50 / For 2 - \$42.50**

1 TEXAS BURRITO

Large flour tortilla filled with taco meat topped with chile con queso. Served with rice and charro beans. \$12.99 (With beef fajita or chicken fajita add \$1.25)

2 TOSTADAS

Two beef or chicken fajita tostadas topped with refried beans, lettuce, tomatoes, sour cream, guacamole and cheese \$12.99

3 RIBEYE TACOS

Three corn tortilla tacos filled with diced ribeye, onions, cilantro, queso fresco and avocado. Served with rice and refried beans. \$16.99

4 ENSALADA SUPREME

A delicious ground beef or chicken salad served with lettuce, tomatoes, guacamole, sour cream, Monterey jack and American cheese. \$12.99 With beef fajita add \$1.75

5 TAMALES

Four pork tamales topped with gravy and cheese served with rice and refried beans \$12.99

6 MUCHO DINNER

Two beef, chicken or cheese enchiladas topped with gravy and cheese served with rice, refried beans and one crispy taco \$13.99

7 TACOS AL CARBON

Soft tacos served with rice, refried beans, guacamole, pico de gallo and a cheese puff \$13.99

8 FAJITAS

Beef or chicken fajitas served with guacamole, pico de gallo, rice, charro beans and tortillas \$14.99



Cazador Mix

Lunch Menu

Served Monday - Friday from 11 :00AM - 3:00PM

Enjoy a complimentary small white chile con queso during lunch time. (One per table)

9 TAMPIQUEÑA

Beef or chicken fajitas served with rice, refried beans, one cheese enchilada, pico de gallo, tortillas and guacamole \$13.99

10 CHIMICHANGA

Filled with taco meat and deep fried. Served with rice, refried beans, guacamole, sour cream and a cheese puff. \$13.99
Beef or chicken fajitas \$1.75, Topped with chile con queso \$.75

11 ENCHILADA DINNER

Three beef, chicken or cheese enchiladas covered with gravy and cheese served with rice and refried beans. \$13.99

12 BURRITO SABROSO

A large flour tortilla filled with beef fajita or chicken fajita, refried beans, topped with ranchero sauce and Monterey Jack cheese served with rice and refried beans \$13.99

13 STEAK BROCHETA

10 ounces of fajita steak topped with Monterey jack cheese and three brocheta shrimp. Served with rice, charro beans, pico de gallo, guacamole and tortillas \$18.99

14 CAZADOR MIX

A tantalizing mix of beef, chicken and shrimp fajitas served with rice, charro beans, pico de gallo, guacamole and tortillas \$17.99

15 TAMPIQUEÑA MAR

Five marinated jumbo shrimp and one cheese enchilada served with rice, charro beans, guacamole, tortillas and pico de gallo \$17.99

16 QUESADILLA PLATE

Quesadillas stuffed with beef, chicken fajita or grilled vegetables and Monterey jack cheese served with rice, refried beans, guacamole and sour cream \$12.99

ADD \$0.75 FOR SUBSTITUTIONS. A 15% GRATUITY WILL BE ADDED ON PARTIES OF 3 GUESTS AND MORE.

Del Mar

TAMPIQUENA MAR

Five marinated jumbo shrimp and one cheese enchilada served with rice, charro beans, guacamole, tortillas and pico de gallo. \$19.50

CAMARON BROCHETA

Four grilled jumbo shrimp with Monterey Jack cheese, a mild slice of jalapeno and wrapped with bacon. Served over a bed of rice and chile con queso. \$19.50

GRILLED FISH AND SHRIMP

Grilled tilapia and shrimp with sliced avocado and grilled vegetables served with rice. \$18.95

FAJITA CAMARON

Six grilled jumbo shrimp seasoned to perfection! Served with charro beans, rice, guacamole, tortillas and pico de gallo. \$19.99

TILAPIA CHICHARRON

Chunks of tilapia fried with potatoes tossed with our special cajun sauce, served with our cucumber style salad. \$15.95

SHRIMP COCKTAIL

Cooked shrimp are chilled in a spicy tomato-juice cocktail with avocado, red onion, tomatoes and cilantro.

Sm. \$12.50 / Lrg. \$17.50

TILAPIA FRITA

Whole fried tilapia served with rice, charro beans, pico de gallo and tortillas. \$14.95

CEVICHE

Fresh fish, shrimp or mixed served with chopped red onion, cilantro, avocado cured in citrus juices. \$15.95

Or one tostada of ceviche \$5.75

CAMARON BOTANA

Cajun seasoned boiled shrimp. 1/2 lb. \$13.99 / 1 lb. \$24.99



Grilled Fish and Shrimp



La Cantina



Rainbow Ritas

\$14.50

Mango Chamoy

\$13.99



Flavored



Drinks

HOUSE RITAS

Frozen or Rocks \$7.99

Jumbo Frozen or Rocks \$10.99

FLAVORED RITAS

(Reg. \$8.99 / Jumbo \$11.99)

Choose from:

Mango, Strawberry, Peach, Tamarindo, Raspberry, Blackberry, Watermelon, Sangria, Guava, Blue Curacao, Chambord, Midori, Grape and Coconut.

RITA PITCHERS

Regular Frozen or Rocks \$33

EL JIMADOR \$36

GOLD JOSE CUERVO \$39

PREMIUM \$42 (Herradura, Avion, Patron, Don Julio)

FLAVOR - Add \$6

GOLD RITA

Reg. \$9.99 / Jumbo \$13.99 (Frozen or Rocks)

TOPSHELF RITAS

Reg. \$9.99 / Jumbo \$13.99 (Frozen or Rocks)

(Cuervo, 1800, Jimador, Cazadores, Altos, Mi Campo)

PREMIUM RITAS

Reg. \$10.99 / Jumbo \$14.99 (Frozen or Rocks)

(Herradura, Avion, Espolon, Partida, Patron, Don Julio)

Add flavor for \$2

HANDMADE SKINNY RITAS

SKINNY RITA - Premium Tequila, Agave Nectar, Fresh Lime and Orange. \$16.99

LINDA RITA - Herradura Reposado, Agave Nectar, Raspberry, Lime and Orange \$16.99

BILLIONAIRE RITA - A refreshing topshelf skinny rita made with Avion 44 Reserva tequila, Agave Nectar, Lime and Orange. \$37.95

ADD \$0.75 FOR SUBSTITUTIONS. A 15% GRATUITY WILL BE ADDED ON PARTIES OF 3 GUESTS AND MORE.

House Cocktails

PIÑA COLADA - A tasty refreshing blended drink made with Malibu Coconut and Blue Chair Bay Rum, pineapple, cream of coconut and grenadine. \$10.50

PALOMA - Jose Cuervo, fresh lime juice, grapefruit soda with Tajin rim. \$12.99

VAMPIRO - Avion Tequila, fresh lime juice, sangrita, grapefruit soda with a Tajin covered rim. \$12.50

MOJITO - Bartender's favorite; Bacardi Rum, lime, sugar, and fresh mint leaves muddled. \$10.99 Add flavor for \$1.50 (Flavors - coconut, pineapple, raspberry, strawberry or mango)

BLUE HAWAIIAN - Blue Curacao, Malibu Rum and Superior Rum, with pineapple juice. \$10.99

SEX ON THE BEACH - Deep Eddy Ruby Red vodka with peach, watermelon, and apple liquors mixed with tropical juices. \$10.99

TEXAS LONG ISLAND ICED TEA - Cuervo Tequila, vodka, rum, Triple Sec, gin, sweet and sour, with a splash of coke. \$11.99

BLOODY MARY - Absolut Vodka, special spicy sauce, and lime juice garnished with celery. \$9.99



Pina Colada



Sex on the Beach



Mojito



Hawaiian



Liquid Marijuana



Mexican Candy



Vegas Bomb



Adios MF

Favorite Shots

\$10.50

MEXICAN CANDY - Gran Centenario tequila, watermelon liqueur, and a drop of Tabasco, served with a Tajin covered rim

LIQUID MARIJUANA - Malibu Rum, light rum, Midori, Blue Curacao and a splash of pineapple juice.

ADIOS MF - Dobel Tequila, Blue Chair Bay Rum, Absolut vodka, gin, Blue Curacao and Sprite.

GREEN TEA - Jameson Irish whiskey, peach liqueur and sweet and sour

LEMON DROP - Absolut Citron vodka, Cointreau, sweet and sour, fresh lemon juice and sugar.

SKITTLES - A mix of flavored Ciroc vodkas, watermelon and peach liqueurs with pineapple juice.

VEGAS BOMB - Jack Daniel's, peach liqueur and Red Bull.

STAR FCKR - Jack Daniel's, watermelon liqueur and Red Bull.



Mezcal

VIDA DEL Maguey \$10
KIMOSABE \$11
LOS VECINOS \$10

ILEGAL JOVEN/REPO/ ANEJO \$10
CASAMIGOS \$12
DEL Maguey \$19



Wine

\$8.00

MOSCATO, ROSCATO, MERLOT, CABERNET, CHARDONNAY, WHITE ZINFANDEL, PINOT GRIGIO, STELLA ROSA

ADD \$0.75 FOR SUBSTITUTIONS. A 15% GRATUITY WILL BE ADDED ON PARTIES OF 3 GUESTS AND MORE.



Fine Tequila

HERRADURA SILVER	\$10	HERRADURA REPOSADO	\$10
AVION SILVER	\$10	AVION REPOSADO	\$11
1800 REPOSADO	\$10	CUERVO REPOSADO	\$10
MAESTRO DOBEL	\$10	ESPOLON AIIEJO	\$11
ESPOLON SILVER	\$10	DON JULIO ANEJO	\$12
DON JULIO SILVER	\$10	PATRON REPOSADO	\$11
PATRON SILVER	\$10	HERRADURA ULTRA	\$13
DON JULIO 70	\$14	MAESTRO DIAMANTE	\$13

Reserved Tequila

DON JULIO 1942	\$22	DON JULIO ROSADO	\$30
RESERVA LA FAMILIA	\$18	DON JULIO PRIMAVERA	\$30
CLASE AZUL	\$25	SELECCION SUPREMA	\$32



Cerveza y Mas

Draft Beer

DOMESTIC 16 oz \$5.50 / 22 oz \$7.25
BUD LIGHT, MILLER LITE, ZIEGEN BOCK, MICHELOB ULTRA

IMPORTED 16 oz \$6.25 / 22 oz \$8.00
CORONA, MODELO ESPECIAL, XX LAGER

MAKE ANY DRAFT BEER A MICHELADA - PREPARED WITH A SALT-CHILE TAJIN RIMMED GLASS, LIME JUICE, HOT SAUCE AND CLAMATO JUICE FOR ONLY \$1.50

Bottled Beer

DOMESTIC \$5.25
BUD LIGHT, MICHELOB, BUDWEISER, MILLER LITE, COORS LITE, BLUE MOON, STELLA, SHINER BOCK.
MAKE IT A MICHELADA \$1.50

IMPORTED \$5.75
MODELO, NEGRA MODELO, XX LAGER, XX AMBER, CORONA, CORONA LIGHT, VICTORIA, SOL, CARTA BLANCA, ESTRELLA JALISCO, BOHEMIA, PACIFICO, HEINEKEN, TECATE, TECATE LIGHT.
MAKE IT A MICHELADA \$1.50

Happy Hour

MONDAY - FRIDAY 2PM - 6PM
(FLAVORED & PREMIUM MARGARITAS
NOT ON HAPPY HOUR)

HOUSE MARGARITAS (Frozen or on the Rocks)
REG. \$5.99 / JUMBO \$8.99

IMPORTED BEER \$5.50

DOMESTIC BEER \$4.99

DRAFT BEER 16oz. \$4.99 / 22oz. \$6.99

Soft Drinks

COCA COLA, DIET COKE, SPRITE, DR. PEPPER, ORANGE FANTA, PINK LEMONADE \$3.25
ICED TEA \$3.25
FLAVORED TEA (PEACH, RASPBERRY, MANGO) \$3.50
TOPO CHICO \$3.50

Hennessy Margarita

Large \$16.99 Small \$11.99



\$13.95

\$11.95

El Refu
BAR & RESTAURANT

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