

The Mexican Restaurant In The Old Market Hours
Tuesday - Thursday 11:30am - 9:00pm
Friday - Saturday 11:30am - 10:00pm
Sundays - Seasonal - Noon - 8:00pm

Entrees

Fish Tacos

On our menu by popular demand, a whole new twist to puffy tacos! Blackened tilapia served with our house chipotle sauce, topped with cheese, avocado, tomatoes and our specially prepared greens.

Served with black beans and rice. One 7.50.....Two 13.25

Enchilada de Jocogue

Corn tortilla filled with chicken breast in a sour cream sauce, topped with monterey jack cheese and black olives.

Served with refritos and rice. One \$7.25....Two \$11.95

The "Big Juan"

Large flour tortilla filled with beef or chicken, refritos, lettuce, cheese, tomato and topped with more lettuce, cheese and tomatoes.

Served with refritos and rice.....Beef \$9.25 Chicken \$9.75 Topped with queso \$1.75

Lunch portion served until 4pm Beef \$8.25 Chicken \$8.75

Chicken Combo

One chicken portabella mushroom enchilada, one chicken fajita puffy taco and one chicken black bean flauta.

Served with black beans and rice. \$14.25

Chimichanga

A large flour tortilla filled with beef or chicken, cheese, and onion. Fried and topped with green chili.

Served with refritos and rice. Beef \$8.65 Chicken \$9.25

*Get it Dave's way...(smothered in Queso). Add \$1.75

Lunch Portion served until 4pm. Beef \$7.80 Chicken \$8.20

Shrimp and Chicken Combo

Seafood Combo

Diablo Stew - (Devil's Stew)

Tender beef chunks, tomatoes, onions, spinach, green pepper, okra and our special spicy seasonings.

Served over black beans and rice. With flour tortillas....... Bowl \$9.95

Chicken Portabella Mushroom Enchiladas

Lunch Portion served until 4pm. \$12.95

Chicken Puffy Tacos - Blackened Chicken or Chicken Fajita

Fajitas

Fajitas - Grilled strips marinated in lime juice and tequila. Served with pico de gallo, sour cream, lettuce, cheese, flour tortillas. Served with refritos and rice.

	Add guacamole95		
Beef(fo	r one) [§] 12.50	(for two)	\$23.50
Chicken(for	one) [§] 11.95	(for two)	.\$22.50
Combination (Beef/Chicken)(for	one) 11.95	(for two)	\$22.50

(for two).....

...\$26.95

Appetizers

Trini's Cheese Crisp

Large flour tortilla baked with

cheddar and monterey jack cheeses \$5.95

With beef Add \$1.50

With chicken Add \$1.35

With beans Add .85

With sour cream Add .55

With lettuce and tomato Add .95

Chips & Salsa 2.85

Extra basket of chips \$1.30

Guacamole

Smashed avocados with garlic and spices. §6.50

Chili con Queso 4.95

Add beef \$1.95

Refrito Dip 4.75

Nacho Plate

Melted cheese and

jalepeno peppers on corn chips §6.25

Add Sour cream... .55

Add Guacamole... .95

Super Nachos

Corn chips covered with seasoned beef, refritos, melted cheese, salsa and sour cream \$8.25 Add quacamole .95

Seafood Nachos

Krab & shrimp with monterey jack cheese topped with sour cream \$9.25 Add quacamole .95

Chicken Nachos

Topped with lots of chicken, cheese, ialapeno peppers & sour cream \$8.50

Ala Carte - Specialty Tacos

Made with specially prepared greens, olive oil and lemon juice. Topped with Monterey Jack cheese, tomatoes and avocado.

Served in a flour puffy taco shell.

Fish - \$6.45 Shrimp - \$7.25 Blackened Chicken - \$6.15 Chicken Fajita - \$6.15

Deep Fried Puffy Gaco

Beef	
Chicken	
Guacamole	[§] 3.95
Extra cheese 60	Extra tomatoes 40

HardShell Tacos

Beet	\$2.10
Chicken	
Guacamole	\$2.95
Extra Cheese .60	Extra Tomatoes .40

Soft Shell Tacos

A 6" flour tortilla with	more	filling than the average taco!
Beef		\$3. 7 5
Chicken		
Guacamole		\$ 3.95
Evtra Chagga	60	Evtra Tomatoge AN

Tostadas

Beef			2.85
Chicken			\$3.25
Guacamole			\$3.45
Fytra Choose	60	Extra Tomatoes	40

Burritos

Flour tortilla covered with a pork green chili filled with:

Beef	4.25
Bean	
Beef & Bean	[§] 3.95
Chicken	4.25

Enchiladas

Flour tortilla filled with:

Beef	\$ 3.90
Cheese	;3.90
Chicken	
Seafood	4.55

Side Orders

Refritos - Yesterday's "has beans" re-cooked and made yummy by Trini's secret process.

Not your average bean! \$1.95

Rice - Made from a recipe that Grandma Trini picked up her last time through Copenhagen \$1.95

Tamale - Made from scratch with masa \$2.95

enchilada style \$3.95

Flauta - Corn Tortilla stuffed with chicken, rolled, deep fried and garnished with sour cream \$1.95

Sour Cream .55
Pico de Gallo .55
Guacamole 2 oz \$2.85
Flour Tortillas 3/.95
French Fries \$2.25
Jalepenos .55



Combinations...no substitutions

- #1. Beef Taco, Cheese Enchilada, Tamale, refritos and rice. 9.30
- #2. Refrito Burrito, Beef Enchilada, Beef Tostada, refritos and rice. \$10.45
- #3. Beef and Refrito Burrito, Chicken filled Flauta, Beef Enchilada, refritos and rice. \$9.95
- #4. Guacamole Tostada, One Beef and One Cheese Enchilada, refritos and rice. \$9.95
- #5. Enchiladas Two beef or cheese or one of each, refritos and rice. \$7.75
- #6. Enchiladas Two chicken with refritos and rice. \$8.25
- #7. Beef Puffy Taco, Beef Tostada, refritos and rice. 6.95
- #8. Beef and Bean Burrito and Guacamole Tostada, with refritos and rice. 57.75

Vegetarian Entrees

Veggie "Big Juan"

Grilled onions and peppers, lettuce, tomatoes and cheese. Served with black beans and rice. \$8.35

Cheese Enchilada and Guacamole Tostada

Served with black beans and rice. \$7.95

Vegetarian Fajitas

A mixture of fresh grilled vegetables served fajitas style with tortillas. Served with black beans and rice. \$10.95 Add quacamole .95

Veracruz Veggie Wrap

12" flour tortilla with guacamole, pico de gallo, cheddar and monterey jack cheeses, black beans, rice, shredded lettuce and sliced olives with a side of salsa. Served with a small house salad. \$11.95

Salads

Taco Salad - A House Specialty:

Seasoned ground beef, lettuce, cheddar cheese, tomatoes and topped with sour cream.

Served in a deep fried tortilla bowl. \$9.25

Add Guacamole .95

Chicken or Steak Fajita Salad

Tequila and lime juice marinated strips of chicken or steak. Grilled onions, green peppers lettuce, cheddar cheese and sour cream.

Served in a deep fried tortilla bowl. Chicken \$10.50 Steak \$12.95

Add Guacamole .95

Grilled Chicken or Blackened Chicken Salad

Blackened or grilled Chicken on mixed greens tossed in an olive oil, lemon juice dressing topped with monterey jack cheese, pico de gallo and avocado. \$10.95

extra chicken Add \$3.50

Blackened Tilapia Salad

Blackened tilapia served with our house chipotle sauce, topped with cheese, avocado, pico de gallo and our specially prepared greens. \$12.95

Dinner Salad

Lettuce, cheddar cheese, tomatoes and black olives. \$3.25

Soups

Hot Chili (We mean it!)
With pork & NO Beans
Cup \$3.85..........Bowl \$5.25

Caldo Xochitl - Mexican chicken soup

Tomato, green pepper, cilantro, onion, celery, rice and avocado!

Cup \$2.95......Bowl \$4.25

<u>Sopa de Diablo (Devil's Stew)</u>

Tender beef chunks, spinach, okra, onion, green pepper, tomatoes and black beans.

Served over rice. Cup - \$4.25

All soups are served with a Flour Tortillas.



Desserts

Fried Banana Split

Fudge, cream cheese, and banana wrapped in a flour tortilla and deep-fried!

Topped "Cody and Mandy's way" with strawberries, chocolate syrup and whipped cream. \$6.95

Chocolate Chimichanga

Fudge wrapped in a flour tortilla and deep-fried. Served with vanilla ice cream. 4.25

<u>lce Cream Taco</u>

Vanilla ice cream in a cinnamon taco shell with chocolate syrup & whipped cream. §4.95 Add strawberries .95

Sopapillas

Three fried pastries. Served with honey. 3.75

Ice Cream

One scoop of vanilla ice cream. \$2.50 Add strawberries. .95 Add chocolate syrup. .55

Fried Ice Cream

A scoop of vanilla ice cream coated with corn flakes and cinnamon & sugar.

Topped with chocolate syrup. §4.95 Add strawberries. .95

Beverages

Pepsi, Diet Pepsi, Cherry Pepsi, Mountain Dew, Sierra Mist, Dr. Pepper, Tea, Coffee, Lemonade \$1.95 *free refills*

Cocktails

	Glass	Pitcher	Connoisseur's Tequila
Lime Margarita	4.95	\$1 7.50	Cuervo Tequila Especial (Gold) \$4.25
Strawberry Margarita	\$5.50	\$ 18.50	Cuervo "1800" Tequila 4.95
Strawberry Lemonade Margarita	\$5.50	\$ 18.50	Tres Generation - Sauza Tequila \$5.75
Blue Margarita	\$5.50	\$ 18.50	Sauza Hornitos \$5.75
Strawberry Daiquiri	\$5.50	\$1 8.50	Patron Silver §6.25
• •			Patron Anejo §8.95
<u>"Trini"-rita Gold</u>	·	<u>rini"-rita</u>	"Trini" - Patron Silver

Top shelf made with Cuervo Gold Made with Grand Marnier Top shelf made with Patron Silver & Triple Sec Glass §6.45 Pitcher §19.00 Glass §7.20 Pitcher §24.00 Glass §9.50 Pitcher §35.00

Beers

Locally Brewed & IPA's

Ask your server for availability.

\$4.75

Cerveza De Mexico Corona Extra, Corona Light Negra Modelo Tecate \$3.95 Pos Equis XX (Amber) Pos Equis Lager

4.25

Non-Alcholic Beer Bucklers §3.95

Domestic Beers

Budweiser, Budweiser Light Michelob Ultra §3.55

Top Shelf Liquor

Captain Morgan * Tito's Vodka Bacardi * Absolut \$4.95 Crown Royal * Tanqueray * Ketel One Bailey's Irish Creme * Jack Daniels \$5.95

Tuesday & Thursday

\$1.99 House Margaritas & \$2.50 Strawberry Margaritas

Visit us online http://www.trinisoldmarket.com



SORRY, WE NO LONGER ACCEPT CHECKS. 18% gratuity on parties of 6 or more. Special menus available for large parties. Restaurant available for party rental.





