

Añejo



T H E R E I S A D I F F E R E N C E

Take a step out of the ordinary! Añejo creates a unique Tex-Mex experience through innovation, service, quality and atmosphere — matched by no other. Our cocktails are delightful. Our menu items are thoughtfully designed and made from only the highest quality ingredients daily. All of this in your neighborhood, just minutes away and is truly...

Comparable to Nothing Else!

Cocktails

ROSE ROYCE MARGARITA

AsomBroso La Rosa Reposado, Sweet & Sour, a splash of Cranberry Juice and topped with Grand Marnier. **10.50**

AÑEJO FROZEN SWIRLS

Our Signature Specialty Margarita! Our top shelf frozen Margarita Mix Swirled with a blend of homemade pureed fruits...You'll love it! *Your Choice of Mango, Strawberry, Raspberry, Sangria or Peach* **7.25**

THE PRICKLY PEAR MARGARITA

We consider this to be the perfect margarita! We use our top-shelf margarita and shake it with our Prickly Pear Puree. A House favorite! **11.50**

AÑEJORITA

Our top-shelf margarita. Patron Tequila, Cointreau Liqueur, fresh squeezed lime juice, shaken hard and served on the rocks or in a martini glass. Floated with Grand Marnier. **9.75**

MOJITO

A refreshing concoction for any occasion! Bacardi Superior Rum, mint leaves, a dash of simple syrup, lime and club soda. **6.50**

AÑEJO SUNSET

A sweet and sour explosion! Bacardi Superior Rum, mint leaves, lime juice, simple syrup and pomegranate. Shaken well and floated with orange juice. Served over ice. **7.50**

CHOCO LOCO

A frozen chocolate Caribbean delight! Kahlua, Malibu Rum, Vodka, Baileys Irish Cream and Amaretto. Drizzled with chocolate syrup and coco powder. *Añejo Signature House Drink Available Thursday – Saturday* **8.75**

Tequila Flights

SILVER FLIGHT

Don Eduardo + Partida + Patron
10.00

REPOSADO FLIGHT

Milagro + AsomBroso La Rosa + Don Julio
14.00

AÑEJO FLIGHT

Corzo + Cabo Wabo + 1921
16.00

FIRST CLASS FLIGHT

Don Julio 1942 + Casa Noble Añejo + Riazul Añejo
30.00

PATRON FLIGHT

Silver + Reposado + Añejo
17.00

DON JULIO FLIGHT

Blanco + Reposado + Añejo
17.00

HORNITOS FLIGHT

Plata + Reposado + Añejo
15.00

RIAZUL FLIGHT

Silver + Reposado + Añejo
18.00

ULTIMATE FLIGHT

Herradura Suprema + Patron Gran Platinum + Don Julio Real
65.00

WINE

WINES BY THE GLASS

Avery Lane Chardonnay, Washington State, Chardonnay 5.75
Salmon Creek, California, Pinot Grigio 5.25
Hayes Ranch, Central Coast, California, Cabernet 6.25
Vertikal, Mosl Valley, Germany, Reisling 6.25
Beringer, California, White Zinfandel 6.25
Canyon Road, Northern California, Merlot 5.25
Adibit, Maipú, Argentina, Malbec 5.25

WINES BY THE BOTTLE

Bridlewood Chardonnay, Monterey California 29.00
Charls Krug Sauvignon Blanc, Napa California 26.00
Martin Codax Albarino, Spain 31.00
Fine Line Cabernet, Napa 33.00
Acacia Pinot Noir, Napa Carneros 41.00
Gascon Malbec, Mendoza Argentina 32.00
Vina Zaco Tempranillo, Spain 34.00
Mascotto d'asti Umberto Fiore Sparkling 31.00
Marietta Old Vine Red Blend, California 39.00



BEER

DOMESTIC BEER

Coors Light, Coors Original, Bud Light, Budweiser, Miller Lite, Michelob Ultra, O'Douls

IMPORT BEERS

Corona, Corona Light, Negra Modelo, Modelo Especial, Pacifico, Landshark, Dos Equis Amber, Dos Equis Lager, Stella Artois, Samuel Adams, Shiner Bock, Smirnoff Ice



Appetizers

AÑEJO PLANTAINS

Tender slices of sweet ripe Plantains and lightly fried. **5.95**

CEVICHE IMPERIAL

Fresh marinated mahi mahi, shrimp, scallops and avocado with savory spices and cilantro. **8.95**

QUESO

A rich cheese medley with tomatoes, cilantro and jalapeños. **5.95** Add Ground Beef **1.00** Add Fajita Meat **1.95**

NACHOS

Delicious beef or chicken fajita atop crispy tostada chips with beans, melted cheeses, guacamole, sour cream, pico de gallo, fresh and pickled jalapeños. Fajita Chicken **11.95** BBQ Chicken **12.95** Beef Fajita **12.95**

QUESADILLAS

Fresh hot flour tortillas folded over a special blend of cheeses with guacamole, sour cream, pico de gallo, fresh and pickled jalapeños. Chicken **11.95** Beef Fajita **12.95**

GUACAMOLE

Fresh avocados, onions, cilantro, jalapeños and a blend of spices. Medium **6.95** Large **9.95**

SHRIMP COCKTAIL

Delicious jumbo and baby shrimp in a flavorful cocktail sauce with avocado and pico de gallo. Served in a martini glass with tortilla chips and fresh celery. **9.95**

QUESO FLAMEADO

A blend of white cheeses melted together with onions, jalapeños, and your choice of meat and flamed tableside! (Served with flour tortillas) Chorizo **7.95** Fajita Chicken **8.95** Fajita Beef **9.95**

Soups & Salads



CILANTRO LIME CHICKEN SALAD

Mixed greens, red peppers, black beans, corn, avocado, in a tasty cilantro lime vinaigrette. Served with Fajita Chicken. **11.95** Add Fajita Beef **2.95**

AZTEC SALAD

Mixed greens, bell peppers, green onions, capers, olives, tomatoes, avocado, white crumbled cheese mixed with a delicious citrus vinaigrette. **11.95**

TACO SALAD

Mixed greens, tortilla strips, sour cream, pico de gallo, guacamole, black beans, corn and jalapeño ranch dressing on the side. Served with Fajita Chicken. **11.95**

TORTILLA SOUP

A colorful medley of carrots, onions, squash, tomato, cilantro, jalapeño topped with avocado, cheese and tortilla strips in a traditional chicken broth, made fresh daily. Cup **3.95** Bowl **6.95** Add Shredded Chicken **1.95**

THE *House* SPECIALTIES

THE AÑEJO PLATTER

for 2-3 people **32.95** for 4-5 people **59.95** for 6-7 people **79.95**
Our famous beef and chicken fajita, half rack of ribs, bacon wrapped shrimp. Served with guacamole, pico de gallo, rice and beans and fresh flour tortillas.

PESCADO DANIEL 21.95

Fresh mahi mahi topped with a savory white wine cream sauce, shrimp, scallops, crawfish and served with a sweet jicama pairing and spicy red onions. (Featured on NBC 5 DFW)

THE AÑEJO SKEWER

Two Skewers **17.95** Three Skewers (Chicken, Beef & Shrimp) **22.95**
Succulent skewers of chicken and beef served on a light bed of rice with our sweet jicama pairing. Go for three and try our applewood smoked bacon wrapped jumbo shrimp! Please, No Substitutions





The Grill

All grill items served with rice, charro beans, guacamole and pico de gallo with fresh-made flour or corn tortillas.

CAMARONES RELLENOS

Applewood bacon wrapped jumbo shrimp, stuffed with cheese and a jalapeño. **16.95** *(Voted top ten new dishes in DFW by Star-Telegram)*

COSTILLAS (RIBS)

Tender slow cooked baby back ribs with our incredible BBQ sauce. **18.95**

LA PECHUGA PABLO

Sliced chicken breast with onions, poblano, mushrooms and melted monterey jack cheese. **13.25**

CARNE ASADA

Our famous fajita steak served with a cheese enchilada rice and beans pico de gallo and guacamole. Served medium, unless otherwise requested. **15.95**

CHICKEN FAJITAS

Marinated grilled chicken, served with grilled onions and jalapeño peppers. **12.95**

BEEF FAJITAS

Tender beef steak marinated, served with grilled onions and jalapeño peppers. **14.95**

COMBINATION FAJITAS

Tender beef steak and marinated grilled chicken, served with grilled onions and jalapeño peppers. **13.95**
Please, No Shrimp Substitutions

SHRIMP FAJITAS

Seasoned to perfection button shrimp grilled and served with vegetables. **15.95**

VEGETABLE FAJITAS

Zucchini, squash, mushrooms, bell peppers grilled and lightly spiced. Served with black beans. **(VEGETARIAN) 12.95**

ADD GRILLED VEGETABLES 4.95

ADD ON A DELICIOUS SIDE ITEM

| | |
|----------------------------------|------------------------------------|
| ½ Rack of Ribs 9.95 | 4 Bacon Wrapped Shrimp 9.95 |
| ½ lb. Grilled Shrimp 9.95 | Seafood Chile Relleno 6.95 |

COMBINATION PLATES

All combination plates served with rice and refried beans.

EL MEXICANO

Two chicken enchiladas with sour cream sauce, one chicken tamale and a beef fajita carbon taco. **14.95**

PLATO BENITO

Two beef enchiladas with salsa carne, one pork tamale and a crispy beef taco. **13.95**

SEAFOOD RELLENO COMBINATION

Two cheese enchiladas with salsa carne and a delicious seafood chile relleno topped with ranchero sauce and stuffed with savory seafood mix. **14.95**

LA BANDERA ENCHILADAS

One sour cream chicken enchilada, beef enchilada with green sauce and one cheese enchilada with salsa carne. **13.95**

COMBINATION ENCHILADAS

Choose what you want! Your choice of ground beef or shredded chicken and choice of sauce. Green Sauce, salsa carne, sour cream sauce or red sauce. **Choice of two 10.95 Choice of three 12.95**



Tacos

All tacos served with rice and refried beans in fresh-made flour or corn tortillas.

STREET TACOS

Three fajita chicken or fajita beef tacos with melted cheese with freshly sliced avocados and tomatoes. Served on flour tortillas. **13.95**

VERACRUZ TACOS

Three tender fried filets of chopped fish wrapped in corn tortillas served with a spicy rémoulade sauce, pico de gallo with black beans. **13.95**

BORRACHO TACOS

Three fajita chicken or fajita beef tacos with melted white cheese, grilled onions, pico de gallo and our special borracho sauce. Served on corn tortillas. **13.95**

CARNITAS

Tender slow cooked pulled pork tossed in a zesty green sauce and served on corn tortillas. **10.95**

BEEF PICADILLO TACOS

Spiced ground beef, lettuce, tomato, and cheese. **(2) 8.95 (3) 9.95**

SHREDDED CHICKEN TACOS

Fresh shredded chicken, lettuce, tomato, and cheese. **(2) 8.95 (3) 9.95**

FAJITA CARBON TACOS

Your choice of our famous fajita beef or chicken, rolled in a fresh flour tortilla. **(2) 11.95 (3) 12.95**

Tamales

Our famous hand-crafted stone ground tamales, wrapped in a banana leaf with your choice of chicken or pork. Meat sauce or green sauce. Two Tamales **\$6.95**

Enchiladas

All enchiladas served with onions on top. Please let your server know if you would not like onions.

CHICKEN ENCHILADAS

Shredded chicken rolled in tortillas, melted cheeses with your choice of green sauce, chile tomato, or sour cream sauce. Served with rice and beans. **(2) 9.95 (3) 11.95**

SEAFOOD ENCHILADAS

Scallops, shrimp, crawfish and avocado in a rich white wine cream sauce over cheese enchiladas. Served with rice and beans. **(2) 13.95 (3) 15.95**

BEEF ENCHILADAS

Richly seasoned ground beef topped with salsa carne and cheese. Served with rice and beans. **(2) 9.95 (3) 11.95**

CHEESE ENCHILADAS

Covered with salsa carne, onions and cheese. Served with rice and beans. **(2) 8.95 (3) 10.95**

QUESO SAUCE SUBSTITUTION **1.75**



JOIN THE AÑEJO AMAZING REWARDS
Frequent Dining Program & Earn Free Dining Fast!
EARN ONE POINT FOR EVERY DOLLAR YOU SPEND



Earn Double Points Monday - Saturday During Lunch & All Day Sunday

AÑEJO GIFT CARDS ALSO AVAILABLE



LUNCH MENU

Monday – Friday 11am – 3pm

#1 NUMERO UNO

Chicken enchilada with red sauce, Chicken taco, rice and refried beans. **8.99**

#2 NUMERO DOS

Two cheese enchiladas with salsa carne, rice and refried beans. **8.99**

#3 NUMERO TRES

Beef enchilada with salsa carne, beef taco, rice and refried beans. **8.99**

#4 NUMERO CUATRO

Two beef tacos al carbon, guacamole, pico de gallo, rice and refried beans. **9.99**

#5 NUMERO CINCO

Two chicken tacos al carbon, guacamole, pico de gallo, rice and refried beans. **8.99**

#6 NUMERO SEIS

Cup of tortilla soup and your choice of a cheese, chicken, beef enchilada or crispy taco, rice and refried beans. **8.99**

#7 NUMERO SIETE

Half chicken quesadilla with rice and refried beans. **8.99**

#8 NUMERO OCHO

Seafood chile relleno with rice and refried beans. **9.99**

#9 NUMERO NUEVE

Two Veracruz fish tacos with rice and refried beans. **10.99**

#10 NUMERO DIEZ

Lunch fajitas (Chicken or Beef), onions, jalapeños, sour cream, guacamole, pico de gallo, fresh flour tortillas, rice and charro beans. **11.99**

JOIN US FOR
HOME OF THE BOTTOMLESS MIMOSA

Sunday Brunch

Every Sunday 11am – 3pm

KID'S MENU \$4.99

*Children under 12 years of age.
Beverage Not Included with Kid Entrée.*

- Kid Cheese Quesadilla
- Macaroni & Cheese
- Hamburger & Fries
- Chicken Fingers & Fries
- Grilled Cheese & Fries
- Single Taco With Rice & Beans

DRINKS \$2.00

Coca-Cola, Diet Coke, Coke Zero, Sprite, Barq's Root Beer, Fanta, Minute Maid Lemonade.
Coffee, Ice Tea 2.25 and House Specialty Teas 2.75
(Please ask Server for Details)

EXTRAS \$1.00

Sour Cream, Mixed Cheese, Yellow Cheese, White Cheese, Pico De Gallo, Fresh Jalapeños, Pickled Jalapeños
Sour Cream & Fajita Cheese 1.75

Ask!

YOUR SERVER TO SEE THE DESSERT TRAY
ALL OF OUR AMAZING DESSERTS ARE ONLY 5.99

LIVE MUSIC

Every Thursday, Friday & Saturday on the Patio
(WEATHER PERMITTING)



Sign Up to Know What's Up!