



NEW = 

JORGE'S FAVORITES

DIPS

All Dips Served with Choice of Tortilla Chips or Chicharrónes (\$4)

TRES AMIGOS DIPS \$12

Choose any three of the following to be shared at the table: Queso Blanco, Guacamole, Mexican Street Corn, Jorge's Ranch Dip, Refried Black Bean Dip

QUESO BLANCO \$11

Árbol Chilies, Roasted Poblanos, Jalisco Sauce, Pico De Gallo **ADD PICADILLO BEEF \$3**

GUACAMOLE \$11

Avocado, Lime, Queso Fresco, Cilantro

MEXICAN STREET CORN \$10

Roasted Corn, Street Sauce, Jalisco Sauce, Queso Fresco, Tajín

JORGE'S RANCH DIP \$7

Avocado-Jalapeño Ranch Dip, Served with Charred Lime and Valentina Sauce

11-LAYER DIP \$15

Picadillo Beef, Refried Black Beans, Queso Blanco, Pico De Gallo, Serrano Peppers, Green Onions, Guacamole, Lime Crema, Smoked Cheddar Cheese, Pepper Jack Cheese, Cilantro

ROASTED POBLANO & LUMP CRAB DIP \$17

Hot and Creamy Parmesan and Jack Cheeses, Jumbo Lump Crab, Baby Spinach, Roasted Poblano Peppers, Buttery Panko Breadcrumbs

APPETIZERS

SHRIMP BROCHETTE \$18

Gulf Shrimp, Pepper Jack Cheese, Fresno Peppers, Jalapeño Peppers, Bacon, Cilantro Lime Butter

GULF SNAPPER & SHRIMP CEVICHE \$18

Poached Shrimp, Avocado, Pickled Onions, Oranges, Pico De Gallo, Serranos, Lime, Tequila, Cilantro, Árbol Chile Oil

ANCHO HONEY BABY BACK RIBS \$15

Chile Rubbed Baby Back Ribs, Ancho Honey, Cotija, Cilantro, Lime Zest

VOTED BEST BITE @ BEST OF WACO PARTY '26

MEXICAN SHRIMP COCKTAIL \$13

Snapper, Shrimp, Pico De Gallo, Cilantro, Avocado, Serrano Peppers, Clamato, Lime, Valentina, Tabasco, Orange Juice

JORGE'S NACHOS \$15

Tortilla Chips, Refried Black Beans, Pepper Jack Cheese, Queso Blanco, Pico De Gallo, Cilantro-Lime Crema, Guacamole, Pickled Onions, Serrano Peppers, Queso Fresco, Cilantro, House Salsa

Choice of Rotisserie Chicken, Pork Carnitas, Picadillo Beef (+\$1), Barbacoa Brisket (+\$2), or Al Carbon Steak (+\$2)

CANTINA NACHOS \$14

Tostada Chips, Refried Beans, Smoked Cheddar Cheese, Pico de Gallo, Queso Blanco, Guacamole, Lime Crema

Choice of Rotisserie Chicken or Picadillo Beef, Add Grilled Chicken (+\$1) or Al Carbon Steak (+\$2)

TEX-MEX FAVS

JORGE'S TACOS (2/\$13) OR (3/\$16)

Picadillo Beef or Rotisserie Chicken Tacos on Flour Tortillas, Corn Tortillas, or Crispy Tortilla Shells, Smoked Cheddar Cheese, Pico de Gallo, Served with Choice of Rice & Beans

TACOS AL CARBON

2 Flour or Corn Tortillas, Choice of Protein, Fajita Veggies, Pico de Gallo, Guacamole, Smoked Cheddar Cheese, Served with Choice of Rice & Beans

CHICKEN \$16
COMBO \$18
BEEF \$21

CLASSIC COMBO \$13

One Jorge's Taco, One Cheese y Chili Con Carne Enchilada, Served with Choice of Rice & Beans

TRES TRADITIONAL \$16

One Jorge's Taco, One Cheese y Chili Con Carne Enchilada, One Rotisserie Chicken Flauta, Guacamole or Queso Dipper, Served with Choice of Rice & Beans

THE MONTERREY

\$17 CHICKEN/\$22 AL CARBON STEAK

Choice of Protein, Smoked Cheddar Cheese, Pepper Jack Cheese, Mexican Rice, Queso Blanco, Flour or Corn Tortillas, Served with Choice of Beans

FLAUTAS \$15

Fried Crisp, Choice of Rotisserie Chicken or Barbacoa (+\$2), Cilantro-Lime Crema, Choice of Dipper (Queso or Guacamole), Served with Choice of Rice & Beans

EL JEFE BURRITO / CHIMICHANGA

Filled with Refried Beans, Smoked Cheddar, Pepper Jack Cheese, Choice of Protein, Topped with Choice of Signature Sauce

PICADILLO BEEF \$16
GRILLED CHICKEN \$16

BARBACOA BRISKET \$18
AL CARBON STEAK \$20

SIGNATURE SAUCES: HOUSE SALSA, SALSA VERDE, RED CHILE SAUCE, QUESO BLANCO, HATCH CHILE SOUR CREAM, MOLE NEGRO, CHILI CON CARNE, POBLANO-CORN, CREAMY POBLANO SAUCE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Automatic gratuity of 20% added to orders of 8 or more. An additional fee will be applied to all credit card payments.

ENCHILADAS

2 Corn Tortillas, Pico de Gallo, Queso Fresco, Cilantro, Served with Choice of Rice & Beans

CHEESE ENCHILADAS \$14

Choice of Red Chile Sauce or Chili Con Carne, Pepper Jack and Smoked Cheddar Cheeses, Queso Blanco, White Onions

HATCH CHILE CHICKEN \$15

Rotisserie Chicken, Hatch Chilies, Pepper Jack Cheese, Hatch Chile Sour Cream Sauce, House Salsa

MOLE BARBACOA BRISKET \$18

Brisket, Cilantro, Queso Fresco, Mole Negro, Chimichurri, Lime Crema, Tajín Spiced Pepitas

DEL MAR \$22

Shrimp, Jumbo Lump Crab, Snapper, Roasted Corn, Pico de Gallo, Creamy Poblano-Corn Sauce, Chimichurri



FAJITA ENCHILADAS CHICKEN - \$17 STEAK - \$22

Choice of Fajita Chicken or Steak, Pepper Jack and Smoked Cheddar Cheese, Queso Blanco

CUSTOM ENCHILADAS \$15

Choice of 1 Protein and 1 Signature Sauce
CHEESE, ROTISSERIE CHICKEN, PICADILLO BEEF, BARBACOA BRISKET (+\$3)

SIGNATURE SAUCES: HOUSE SALSA, SALSA VERDE, RED CHILE SAUCE, QUESO BLANCO, HATCH CHILE SOUR CREAM, MOLE NEGRO, CHILI CON CARNE, POBLANO-CORN, CREAMY POBLANO SAUCE

FAJITAS

Choice of Protein, Red Onions, Baby Bell Peppers, Grilled Fresno Pepper, Cilantro Lime Butter, Guacamole, Pico De Gallo, Cheese, Lime Crema, Corn or Flour Tortillas, Choice of Rice & Beans

	FOR 1 1/2 LB	FOR 2 1 LB
GRILLED CHICKEN	\$22	\$38
AL CARBON STEAK*	\$30	\$55
COMBO (CHICKEN & STEAK)	\$26	\$46

PRIME JALAPEÑO BEEF TENDERLOIN* \$46

Served with 6 oz. of Meat

GRILLED JUMBO SHRIMP \$26

10 Grilled Cilantro Lime Shrimp



PORTOBELLO MUSHROOM \$24

2 Marinated Portobello Mushroom Caps

ULTIMATE \$46 (FOR 2 - \$50)

1/2 lb Combo Fajita with 3 Shrimp Brochette & 3 Ancho Honey Baby Back Ribs

ADD 3 HONEY ANCHO RIBS, 3 SHRIMP BROCHETTE, OR 5 GRILLED SHRIMP \$10

TACOS DE LA CASA

2 Per Order Served with Choice of Rice & Beans

TACO OF THE MONTH

Ask Your Server About Our Taco of the Month

MOLE BRISKET Y GUACAMOLE \$17

Barbacoa Brisket, Mole Negro, Chimichurri Mayo, Guacamole, Pickled Onions, Jalisco Sauce, Tajín Spiced Pepitas, Queso Fresco, Cilantro, Corn Tortillas

SHRIMP Y ELOTE \$18

Sauteed Shrimp, Cilantro-Lime Butter, Roasted Baby Bell Peppers, Poblano Peppers, Roasted Corn, Cilantro-Lime Crema, Queso Fresco, Guacamole, Charred Yellow Tomato Pico, Cilantro, Corn Tortillas

BAJA SNAPPER \$19

Marinated Pan-Seared Snapper, Napa Slaw, Chimichurri Mayo, Grilled Pineapple-Habanero Pico De Gallo, Queso Fresco, Cilantro, Corn Tortillas

STEAK ELOTE \$20

Al Carbon Steak, Mexican Street Corn, Queso Fresco, Jalisco Sauce, Flour Tortillas

CHICKEN CON QUESO \$15

OPTION FOR HONEY ANCHO CHICKEN + \$1

Crispy Chicken Tenders, Queso Blanco, Cholula Mayo, Grilled Red Onions, Roasted Poblano Peppers, Pico De Gallo, Queso Fresco, Cilantro, Flour Tortillas

EL GRINGO \$17

Smashed Patties, Carnitas Spiced Bacon, Smoked Cheddar, Queso Blanco, Cilantro, Pico De Gallo, Papas Fritas, Flour Tortilla

STREET TACOS y QUESADILLAS

Choice of Protein with Choice of Rice & Beans

TACO \$15

Served with 3 Tacos, House Made Corn, Flour or Crispy Tortilla Shells, Cilantro, Pico De Gallo, Queso Fresco, Salsa Verde

QUESADILLAS \$17

Served with 4 Quesadillas, Flour Tortillas, Smoked Cheddar Cheese, Pepper Jack Cheese, Pico De Gallo, Lime Crema

PROTEINS

Pork Carnitas
Pork Al Pastor
Marinated Grilled Chicken
Rotisserie Chicken
Sauteed Shrimp
Barbacoa Brisket +\$2
Birria Style +\$2
Al Carbon Steak +\$2

POLLO y PUERCO

All Entrees Served with Choice of 2 Sides

JORGE'S FAVORITE CHICKEN A LA BRASA \$20

1/2 Roasted Rotisserie Chicken (48 Hour Brined & Marinated), Adobo Agave Citrus Butter, Cilantro Lime Butter, Corn or Flour Tortillas

POLLO JORGE \$15

Grilled Chicken Served with Guacamole and Pico De Gallo **ADD QUESO \$2**

CHIMICHURRI CHICKEN \$15

Grilled Chicken Breast, Chimichurri, Cilantro Lime Butter, Roasted Corn Basmati Rice

CREAMY POBLANO CHICKEN \$19

Grilled Chicken Breast, Creamy Poblano Spinach Sauce, Roasted Corn Basmati Rice

CARNITAS SPICED DUROC PORK CHOP \$26

1 lb Grilled Duroc Bone-In Pork Chop, Adobo-Citrus Brined, Carnitas Spice Rub, Charred Chile Butter

ANCHO HONEY BABY BACK RIBS \$21

Chile Rubbed Baby Back Ribs, Ancho Honey, Cotija, Cilantro, Lime Zest

CARNE

All Entrees Served with Choice of 2 Sides

CARNE ASADA 6OZ \$24 • 12OZ \$40

6oz Grilled CAB Bavette Steak, Charred Chile Butter, Pickled Onions, Pickled Fresno Peppers

CHIMICHURRI AL CARBON \$24

8oz Al Carbon Steak, Chimichurri, Cilantro Lime Butter



THE TEXAN \$25

2 Enchiladas with Pepper Jack & Smoked Cheddar Cheese, White Onions, Creamy Poblano Sauce topped with Al Carbon Steak, Chimichurri, Pico, Cilantro, and Queso Fresco

CHICKEN FRIED STEAK \$16

Akaushi Round Steak, Hatch Chile Cream Gravy **ADD QUESO \$2**

PRIME JALAPEÑO BEEF TENDERLOIN* \$42

6oz Prime Tenderloin, Roasted Garlic & Jalapeño Marinated, Cilantro Lime Butter

RIBEYE \$35

12oz Grilled CAB Boneless Ribeye, Charred Chile Butter

ADD 3 HONEY ANCHO RIBS, 3 SHRIMP BROCHETTE, OR 5 GRILLED SHRIMP \$10

MARISCOS

All Entrees Served with Choice of 2 Sides

CILANTRO LIME SHRIMP \$20

Grilled Marinated Jumbo Shrimp, Cilantro-Lime Butter, Served over Roasted Corn Basmati Rice

CHIMICHURRI SHRIMP \$21

Grilled, Marinated Shrimp, Cilantro Lime Butter, Chimichurri, Served over Roasted Corn Basmati Rice

SHRIMP BROCHETTE \$24

Gulf Shrimp, Pepper Jack Cheese, Fresno Peppers, Jalapeño Peppers, Bacon, Cilantro Lime Butter



CREAMY POBLANO REDFISH \$21

Grilled Redfish, topped with Hot and Creamy Poblano Sauce & Buttery Panko Bread Crumbs, & Cilantro, Served over Roasted Corn Basmati Rice

AGAVE MAHI MAHI \$20

Mahi Mahi, Adobo-Agave Citrus Butter, Served Over Mexican Verduras

CILANTRO LIME SNAPPER \$22

Grilled Snapper, Cilantro-Lime Butter, Charred Yellow Tomato Pico, Served over Chimichurri Orzo

PACIFIC AHI TUNA \$22

Pepita Crusted Ahi Tuna Steak, Seared and Sliced, Chimichurri, Adobo-Agave Citrus Butter, Fresno Peppers, Pickled Onions

VERA CRUZ SALMON \$21

Grilled Salmon, Honey Ancho Glaze, Grilled Pineapple-Habanero Pico de Gallo Served over Roasted Corn Basmati Rice

HAMBURGESA y TORTAS

Served with Papas Fritas with Chipotle Ketchup

NUMBER JUAN \$17

Smash Patties, Carnitas Spiced Bacon, Chihuahua Cheese, Ancho Honey, Grilled Fajita Veggies

EL CHINGON* \$17

Smash Patties, Chihuahua Cheese, Torta Style Bun, Cholula Mayo, Cilantro, Pico De Gallo, Guacamole, Carnitas Spiced Bacon, Roasted Poblano

EL GORDITO \$17

Smash Patty, Barbacoa, Queso Blanco, Jalisco Sauce, Lettuce Mix, Pickled Onion, Pico De Gallo, Chimichurri Mayo

HONEY ANCHO CHICKEN TORTA \$15

Crispy Chicken Tender Tossed in Ancho Honey, Salad Mix, Pico De Gallo, Queso Fresco, Cilantro, Chihuahua Cheese

MEXI-CLUB TORTA \$15

Marinated Grilled Chicken, Cholula Mayo, Mixed Greens, Avocado Ranch, Carnitas Spiced Bacon, Cilantro, Queso Fresco

LA VERDE BARBACOA TORTA \$16

Barbacoa, Chihuahua Cheese, Guacamole, Chimichurri Mayo, Pickled Red Onion, Fresno Peppers, Salsa Verde

ENSALADAS, BOWLS & SOPAS

Available with Choice of Grilled Chicken (\$4), Picadillo Beef (\$4), Grilled Shrimp (\$5), Grilled Mahi Mahi (\$6), Salmon (\$6), Ahi Tuna (\$8), or Al Carbon Steak (\$10)

FIESTA TACO SALAD / BOWL \$12

Mixed Greens or Roasted Corn Basmati Rice, Pepper Jack and Smoked Cheddar Cheeses, Roasted Poblano Peppers, Grilled Onions, Pico De Gallo, Roasted Corn, Tortilla Strips, Cilantro Lime Vinaigrette, Lime Crema, Guacamole, Queso Fresco, House Salsa

SOUTHWEST MEXI-COBB SALAD / BOWL \$12

Mixed Greens or Roasted Corn Basmati Rice, Jorge's Ranch, Avocado, Roasted Poblanos, Pickled Onions, Carnitas Style Bacon, Pepper Jack and Smoked Cheddar Cheeses, Marinated Heirloom Cherry Tomatoes, Roasted Corn, Black Beans, Green Onions

ANCHO CAESAR \$10

Hearts of Romaine, Buttery Garlic Croutons, Spanish Manchego Ribbons, Tajín Spiced Pepitas, Lime Zest, Cotija Cheese, Ancho Caesar Dressing

MANGO TANGO SALAD / BOWL \$12

Mixed Greens or Roasted Corn Basmati Rice, Mango, Tajín Spiced Pepitas, Grilled Red Onions, Marinated Heirloom Cherry Tomatoes, Queso Fresco, Pickled Fresno Peppers, Cilantro Lime Vinaigrette, Charred Lime

SALAD DE LA CASA \$4

Mixed Greens, Manchego Cheese, Grape Tomatoes, Pickled Onions, Cilantro-Lime Vinaigrette

CHICKEN TORTILLA SOUP \$9

Tomato Based, Rotisserie Chicken, Guacamole, Pepper Jack Cheese, Pico De Gallo, Tortilla Strips, Cotija Cheese (Add Salad de la Casa + \$2)



SOUTHWEST CHICKEN SOUP \$9

Tomato Based, Rotisserie Chicken, Corn, Tomato, Cannellini Beans, Hatch Chilies, Pepper Jack

SIDES

BEANS LA CHARRA \$3

BORRACHA BLACK BEANS \$3

REFRIED BEANS \$3

REFRIED BLACK BEANS \$3

CHIMICHURRI-ROASTED CORN BASMATI RICE \$3

MEXICAN RICE \$3

CHIMICHURRI ORZO \$4

AL PASTOR BRUSSELS \$4

MEXICAN STREET CORN \$4

MEXICAN VERDURAS \$4

PAPAS FRITAS WITH CHIPOTLE KETCHUP \$4

JALAPEÑO-NAPA SLAW \$4

LUNCH SPECIALS

MONDAY – FRIDAY | 11AM–3PM

Served with Choice of Rice & Beans, Other Sides \$1 per Side

ROTISSERIE CHICKEN FLAUTAS 2/\$12

JORGE'S TACOS \$10

CLASSIC COMBO \$12

EL JEFE BURRITO/CHIMICHANGA \$13

Choice of Rotisserie Chicken or Picadillo Beef

CHEESE ENCHILADAS 1/\$10 • 2/\$12

Choice of Red Chile Sauce or Chili Con Carne

ROTISSERIE CHICKEN ENCHILADAS 1/\$10 • 2/\$13

Served with House Salsa

HATCH CHILE CHICKEN ENCHILADAS 2/\$13

CUSTOM ENCHILADAS 2/\$13

GRILLED CHICKEN FAJITAS (1/3 LB) \$17

AL CARBON STEAK* FAJITAS (1/3 LB) \$22

STREET TACOS/QUESADILLAS \$13

2 Tacos or Quesadillas

TOSTADA 1/\$11 • 2/\$13

Tostada Topped with Refried Beans, Choice of Picadillo Beef or Rotisserie Chicken, Pico de Gallo, Guacamole, Queso Fresco, Lime Crema, and Cilantro

POLLO JORGE \$12

ADD QUESO \$2

CHIMICHURRI CHICKEN \$12

CHICKEN FRIED STEAK \$14

CILANTRO LIME SHRIMP \$13

CHIMICHURRI SHRIMP \$14

AGAVE MAHI MAHI \$15

VERA CRUZ SALMON \$16

SALADS / BOWLS

Choice of Grilled Chicken (\$4), Picadillo Beef (\$4), Grilled Shrimp (\$5), Grilled Mahi Mahi (\$6), Salmon (\$6), Ahi Tuna (\$8), or Al Carbon Steak (\$10)

FIESTA TACO SALAD / BOWL \$10

SOUTHWEST MEXI-COBB SALAD / BOWL \$10

MANGO TANGO SALAD / BOWL \$10

SOUP & SALAD \$10

Salad de la Casa or Caesar Salad & Choice of Soup

SEE OUR WEEKLY SPECIALS ON OUR WEBSITE! JORGESWACO.COM