

BAJA GRILL CANTINA
BERRYHILL
 SERIOUSLY FRESH!

APPETIZERS

Berryhill Queso 4oz ...\$3 8oz ...\$6 16oz ...\$9

Guacamole 4oz ...\$4 8oz ...\$8

Taquitos Fried corn tortillas, filled with chicken & light cheese, served with guacamole, sour cream & pico ...**6pc for \$14**

Berryhill Quesadillas served with guacamole, pico & sour cream
 Meal starter ...**4pc for \$12** or make it THE meal ...**8pc for \$16**

- **Beef or Chicken Fajita:** with monterey jack

- **Mushroom Poblano:** Mushrooms, poblano peppers, monterey jack

Loaded Nachos Fajita chicken or beef with guacamole, black beans, sour cream, pico, monterey jack & queso ...**\$13**

Baja Bites Tender pieces of chicken breast, breaded, lightly fried & sautéed in smokey wing sauce. Served with celery & ranch or bleu cheese ...**\$9**

SOUPS & SALADS

Soup of the Day cup 8oz ...\$4.5 bowl 16oz ...\$6

Tortilla cup 8oz ...\$4.5 bowl 16oz ...\$6 add chicken +\$2

Small Tossed Salad Greens, red cabbage, tomato & avocado ...\$5

Chopped Grilled Chicken Greens, red cabbage, tomato, avocado & grilled chicken ...\$10

Shrimp & Avocado Greens, red cabbage, tomato, avocado & grilled shrimp ...\$12

Homemade Dressings:

Chipotle Vinaigrette, Balsamic Vinaigrette, Ranch, Jalapeno Ranch

BURGERS comes with fries

Baja Burger Angus beef & Pepper Jack Cheese on a jalapeno cheese bun with marinated onions, lettuce & tomato ...\$12

The Classic chorizo, beef and bacon patty with lettuce, tomato & sliced onion ...\$10

Veggie Burger Seasoned black bean patty served with avocado lettuce, & bell pepper...\$12

Add a slice of cheese to any burger for \$1

TAMALES

A HOUSTON TRADITION SINCE 1928

Served traditionally in the husk with sauce on the side

3 for \$6 6 for \$10 12 for \$17

•Spinach & Corn •Pork •Chicken •Chorizo •Beef

BERRYHILL BAJA GRILL FAVORITES

Shrimp Diablo Bacon wrapped shrimp stuffed with roasted bell peppers, poblano peppers & pepper jack cheese. Served over rice with our special sauce ...\$15

Parrilla Pescado Burrito Chipotle grilled fish, rice, black beans, pico & dijon sauce topped with red jalapeno sauce & monterey jack. Served with sour cream & guacamole ...\$13

Seafood Burrito Grilled shrimp, fish, rice & pico. Topped with a tabasco cream sauce with light monterey jack ...\$13

Spicy Hogados Burrito Chicken or beef fajita meat mixed with monterey jack. Topped with our famous hogados sauce ...\$12

Supremo Burrito Chicken or beef fajita meat, guacamole, monterey jack & red cabbage. Topped with chipotle vinaigrette cream sauce ...\$12

Beef, Chicken or Veggie Tostada Topped with black beans, lettuce, tomato, monterey jack & cilantro ranch ...**1 for \$8 ...2 for \$12**

Vegan Baja Style Sautéed potatoes, tomatoes, mushrooms & avocado with a chipotle vinaigrette with choice of one side ...\$9

DESSERTS

Tres Leches ...\$6

Berryhill Homemade Brownie
 Flavored with sweet coconut, pecans & caramel.
 Served warm & fresh ...\$5

Scoop of Ice Cream ...\$1

Gourmet Cookies of the Day ...\$1.50

Killer B Cookie ...\$1.50

Peruvian Chocolate Brownie Manifest
 Non-GMO, made with Cage Free Eggs
 ...\$3.50

BAJA TACOS

Original Fish Taco tempura fried fish, red cabbage, special sauce & cilantro. Served on a corn tortilla ...\$5

Grilled Fish chipotle marinate with dijon sauce, lettuce & pico. Served on a corn tortilla ...\$5

Crispy Shrimp tempura fried with red cabbage, remoulade sauce & cilantro. Served on a corn tortilla ...\$5

Original Shrimp Taco Sautéed in white wine, with red cabbage, pico de gallo, cilantro and special sauce. Served on a corn tortilla ...\$5

Carne Guisada Beef stewed in our seasoned guisada sauce, topped with monterey jack and avocado. Served on a flour tortilla ...\$5

Pulled Pork with red onions, cilantro & chipotle vinaigrette. Served on a corn tortilla ...\$5

Korean Taco marinated pork, sriracha chili sauce, julienne carrots, cucumbers, lettuce & cilantro. Served on a flour tortilla ...\$5

Tinga Chicken spicy shredded chicken topped with monterey jack, lettuce & pico. Served on a flour tortilla ...\$5

Philly Cheesesteak succulent ribeye sautéed with onions & bell peppers, topped with queso. Served on a flour tortilla ...\$5

Fried Avocado tempura fried avocado slices with lettuce, black beans, tomato, monterey jack & creamy jalapeño ranch. Served on a corn tortilla ...\$5

Ground Beef spicy seasoned ground beef with celery, onions & monterey jack. Served on a flour tortilla ...\$5

Fajita Chicken or Beef – with guacamole and pico. Served on a corn tortilla ...\$5

Veggie Taco – change description to: sautéed potatoes, tomatoes & mushrooms with sliced avocado and chipotle vinaigrette. Served on a corn tortilla ...\$5

WANT MORE???

Add 2 sides to any order ...\$4

Add 1 Tamale to any order ...\$2.5

Add 2 shrimp Diablo to any order ...\$5

Add Roasted Corn on the Cobb side of dijon & sour cream ...\$4

SIDES

Black Beans ...\$3

Charro Beans ...\$3

Berryhill Rice, Fries, or Fruit ...\$3

Poblano Mushrooms ...\$3

ENCHILADAS

Fajita Beef topped with tomatillo sauce & monterey jack ...\$5

Fajita Chicken topped with tomatillo sauce & monterey jack ...\$5

Spinach with whole kernel corn & bell peppers, topped with red jalapeno sauce & monterey jack ...\$5

Tinga Chicken shredded chipotle chicken topped with monterey jack and our spicy hogados sauce ...\$5

Seafood Enchiladas grilled shrimp & fish, monterey jack, topped with mushroom & bell peppers in a cream sauce ...\$5

PLATTERS



Berryhill Fajitas served sizzling with grilled peppers and onions, sour cream, pico, guacamole, corn or flour tortillas, rice, queso & choice of beans (Charro or Black)

Beef For One ...\$24 For Two ...\$40

Chicken For One ...\$20 For Two ...\$36

Mixed For One ...\$24 For Two ...\$40

Parmesan Crusted Basa Fillet 7oz Basa fillet, lightly breaded with grated parmesan cheese, crushed pecans & our own blend of fresh herbs & seasonings. Served on a bed of rice with sliced avocado, pineapple and pico de gallo ...\$18

Berryhill Del Mar Grilled fish & shrimp topped with mushrooms, onions, poblano, bell peppers & cilantro in a cream sauce. Served on a bed of rice ...\$16

Pollo Berryhill Grilled chicken breast topped with mushrooms, onions, poblano, bell peppers & cilantro in a cream sauce. Served on a bed of rice ...\$14

ALL DAY BREAKFAST TACOS!

Original Breakfast Taco Egg, bacon, chorizo, potato, pico & monterey jack served on a flour tortilla ...\$3.5

Veggie Breakfast Taco Egg, potato, pico, avocado & monterey jack served on a flour tortilla ...\$3

Breakfast Tacos Bacon & Egg, Chorizo & Egg, Pico & Egg or Potato & Egg, served on a flour tortilla ...\$5



LOS NIÑOS served with a kids milk or juice & choice of fries or fruit ...\$7.5

- Mac & Cheese •Cheese Quesadilla •Mini Turkey Dogs
- Chicken or Fish (Grilled or Fried)



BAJA RITAS

House Rita Agave Tequila, Triple Sec & Fresh House-made Sour Mix ...\$7

Slim Rita Agave Tequila, Crafted with Agave Nectar & Fresh Squeezed Lime Juice & a Splash of Fresh OJ ...\$9

Benton Rita Jose Cuervo Gold, Orange Liqueur, Fresh House-made Sour Mix with a splash of OJ, Served Tall ...\$12

Coconut Rita Crafted with 1800 Coconut, Coconut Cream, Toasted Coconut, Fresh Squeezed Lime Juice & splash of OJ ...\$14

Tropical Rita Espolon Blanco Tequila, Grand Marnier, Guava Purée, Agave Nectar with Fresh Lemon and Lime Juice ...\$14

Texas Whiskey Rita Balcones Baby Blue Whiskey with Fresh Squeezed Lime Juice, Agave Nectar and a Splash of OJ, topped with Grand Mariner ...\$14

CERVEZAS

Domestic

Bud Light, Miller Lite, Coors Light, Michelob Ultra, Shiner Bock, Budweiser & Ying Ling ...3.50

Import ...4.50

Dos XX Lager, Dos XX Amber, Modelo Especial, Negra Modelo, Pacifico, Corona Extra & Corona Light

Seltzers ...6

Bud Light & White Claw

Draft Selections Rotate & Vary by Season.

WINE

House wine

	<i>Glass</i>	<i>Bottle</i>
Robert Mondavi Private Select Cabernet, Chardonnay, Pinot Grigio, Merlot & Rosé	\$8	\$25
J. Lohr Chardonnay	\$11	\$38
La Marca Prosecco	\$11	\$38
Whitehaven Sauvignon Blanc	\$12	\$40
Unshackled Cabernet	\$16	\$50
Château Pas De Rauzan Bordeaux	\$9	\$28

CANTINA COCKTAILS

Texas Mule Our version of the classic Moscow Mule with a little kick. Made with Tito's Handmade Vodka, Ancho Reyes Chile Liqueur, Lime Juice, and Ginger Beer, served with a Tajin rim ...\$14

D.E.G. Martini Enjoy this classic with Deep Eddy Grapefruit, Dashed with Cranberry, Champagne & finished with a lime twist ...\$15

Cucumber Martini Stay Cool as a Cucumber with Stoli Cucumber Vodka, Fresh House-made Sour Mix & Fresh Cucumber, served with a Tajin rim ...\$15

Rum 2 The Border Imagine the beach in a glass, with Sailor Jerry Spiced Rum, Bacardi Light Rum, Pineapple Juice, Fresh OJ, topped with a splash of Meyers Dark Rum and Grenadine ...\$12

Havenly Mojito Sweet & Tangy on Your Tongue with RumHaven & Coconut Cream with Berryhill Fresh Mint Lemonade & splash of soda ...\$16

Houston Hammer Refreshing and Crisp with Basil Hayden Bourbon, Fresh Pineapple, Lemon Juice, Simple Syrup, Mint & a dash of Angostura Bitters ...\$14

True Colors Let Your Colors Fly with Espolon Reposado Tequila, Ruby Red Grapefruit Juice, Ancho Reyes Chile Liqueur, Agave Nectar and Fresh Lime Juice ...\$15



Tequila: Casamigos Reposado

Mezcal: Casamigos

Wine: Unshackled Cabernet

Cantina Cocktail: True Colors

NON-ALCOHOLIC BEVERAGES

Bottled Sodas, Iced Tea, Coffee ...\$2.5

Topo Chico Mineral Water, Jarritos, Mexican Coca-Cola, Fresh Squeezed Mint Lemonade ...\$3

Fresh Squeezed Orange Juice ...10 oz for \$3 ...16 oz for \$4.5

Rambler Mineral Water ...\$3