

**BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER
IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.**

APPETIZERS

CANYON COUNTRY SAMPLER - \$13

Cheese firecrackers, grilled Zuma wings,
7 layer dip, cheese and jalapeño quesadilla
and a beef chimi served with dipping sauces.

FIRECRACKERS

Fresh jalapeños dipped in fluffy Dos Equis
beer batter and quick fried. Order by the
piece. Filled with your choice of:

**Cheese - \$2 Shrimp and Cheese - \$3.50
Chicken and Cheese - \$2.50**

CHILI CON QUESO

BOWL ...\$5 - DISH...\$3

WITH SPICY MEXICAN CHORIZO

BOWL ...\$7 - DISH... \$4

HOMEMADE

PORK CHILI VERDE

BOWL ...\$6 - CUP...\$4

New Mexican Style pork chili. Tender, pork
simmered with green chilis and tomatillos.

BRISKET CHIMI

Slices of house smoked Barbecued
Brisket wrapped in a crispy flour tortilla
with shredded jack and cheddar. Served
with chipotle dipping sauce.

\$3 Each / \$30 Dozen

ELOTE LOCO - \$2.50

Grilled corn on the cob slathered with
lime mayo, cojita cheese and dusted
with spices. Real Mexican street food.

GUACAMOLE - \$9

A molcajete filled with our
fresh guacamole. Made with
Haas avocados, fresh lime, garlic,
onion, tomato, salt and pepper.

SEVEN LAYER DIP - \$6

Chipotle cream cheese, pinto beans,
Ranchero sauce, scallions, jalapeños
and shredded cheese baked until bubbly.
Topped with sour cream and guacamole.

CHIMI

Your choice of chicken, black bean or
shredded beef wrapped in a crispy flour
tortilla with shredded jack and cheddar.
Served with chipotle dipping sauce.

\$2 Each / \$20 Dozen

B.B.Q. PORK SLIDERS - \$7

House-smoked pork, shredded and
tossed with tangy B.B.Q. sauce.
Piled high on warm slider rolls.

SOUTHWEST SLIDERS - \$7

3 blackened mini burgers topped
with hot peppers, cheese and sautéed
onions on fresh steamed potato rolls.

B.B.Q. RIBS - \$9

House - smoked country style ribs
tossed in our homemade B.B.Q. sauce.

CHEESE NACHOS - \$6

A pile of fresh cooked chips with melted
jack and cheddar with salsa and sour cream.
Add Chicken \$2.00 or Spicy Beef - \$3.00

ZUMA WINGS - \$7

Smoked roaster wings or tenders
tossed in our own Zuma Hot sauce.
Served fried or grilled with Bleu Cheese
dipping sauce, celery and carrot sticks.

HOUSE SMOKED CHICKEN FLAUTAS - \$4

Our shredded smoked chicken with
cheese in a crispy fried corn tortilla
served with cilantro cream.

COCONUT SHRIMP - \$8

Plump shrimp golden fried in a coating
of shredded coconut. Served in a pool
of coconut, lime and habenero sauce.

EMPANADAS - \$4 EACH

Crispy pastry filled with spicy mexican
chorizo, diced potato and smoked cheese.
Served with Ranchero dipping sauce.

SOUTHWEST SPRING ROLL

Zucchini, carrot, avocado, red pepper,
and summer squash rolled in crispy flour
tortillas. Served with an avocado salsa.

\$2 Each / \$20 Dozen

NACHOS CLASSICO - \$9

Western style nachos with all the goods
in every bite. Chicken, beef or black bean
with melted cheese, jalapeños, pinto beans
and pico de gallo on crispy corn tortillas.

FRIED MAC & CHEESE - \$4

Deep Fried Chipotle Mac and Cheese
served in a pool of Ranchero sauce.

TACOS A LA CARTA

BRISKET TACO - \$4

House smoked brisket in a flour tortilla
with B.B.Q. sauce lettuce and pico de gallo.

BUFFALO CHICKEN TACO - \$3

Tender grilled chicken breast tossed in
buffalo sauce with shredded lettuce and
home-made Bleu cheese dressing.

CHORIZO

AND POTATO TACO - \$3

Spicy house made Mexican chorizo,
potato and roast poblanos in thick
white corn tortillas with cheese,
pico de gallo and a creamy
avocado dressing.

CRISPY TACO - \$2

A warm, crispy corn tortilla filled
with spicy chicken or ground beef, or
pico de gallo, cheese and lettuce.

CARNITAS TACO - \$3

Tender roasted pork in thick corn
tortillas, with lettuce, pico de gallo,
cotija cheese and fresh cilantro.

SALADS

CAESAR SALAD - \$8

The original Alex Caesar Cardini Salad. Origin
Tijuana, circa 1928. Fresh romaine, queso cotija,
croutons and our homemade Caesar dressing.

Add Chicken \$4, Steak \$6, Shrimp \$7

GRILLED FAJITA SALAD

Mixed mesclun greens topped with caramelized onions
and peppers, guacamole, sour cream, pico de gallo, and
black beans with your choice of grilled chicken or steak.

Chicken \$12, Steak \$14 or Shrimp \$16

ZUMA TACO SALAD - \$11

Mixed greens in a crispy tortilla shell topped with
black beans, guacamole, sour cream, pico de gallo and
shredded jack and cheddar cheese with your choice of:

Spicy Chicken or Ground Beef Taco Meat

ZUMA GREENS - \$7

Mixed mesclun greens with ripe tomatoes,
red onion, queso cotija and tortilla croutons.

Add Chicken \$4, Steak \$6, Shrimp \$7

TEXAS B.B.Q.

Served with homemade jalapeño cheddar corn bread and watermelon with a choice of two sides.

B.B.Q. RIBS

HALF RACK - \$17 / FULL RACK \$21

House-smoked St. Louis style pork ribs, finished over mesquite with a side of our house B.B.Q. sauce.

B.B.Q. BRISKET - \$18

Slow smoked for 12 hours, thin sliced and drizzled with our homemade B.B.Q. sauce.

B.B.Q. COMBO PLATE - \$24

A sampling of 3 of our B.B.Q. items.

B.B.Q. CHICKEN

QUARTER - \$6 / HALF - \$8 / WHOLE - \$14

Spiced rubbed, smoked, dipped in B.B.Q. and grilled over mesquite.

PULLED PORK - \$14

Slow smoked, hand shredded and tossed with a bit of our tangy B.B.Q. sauce.

ANDOUILLE SAUSAGE - \$15

Smokehouse fresh Andouille sausage grilled over mesquite.

B.B.Q. COMBO DINNER FOR 4 - \$48

1/2 Chicken, a full rack of ribs, brisket, pulled pork and Andouille Sausage with 4 sides.

SIDES

Beans, Mashed Potato, Cole Slaw, Hand Cut Fries, Mac and Cheese, Grilled Vegetables

WOOD FIRED GRILL

PESCADO MAZATLÁN - \$12

Pan roasted haddock with grape tomato, red onion, thin sliced jalapeno and finished with lime butter. Served with rice and fresh sautéed spinach.

TEQUILA CHICKEN - \$10

Boneless chicken breast marinated in citrus juices, wood grilled and nestled in a pool of gold tequila, arbol chile and mango cream. Served with rice, grilled vegetables and fresh pineapple salsa cruda.

TERLINGUA TIPS - \$15

Steak tips in our own fajita marinade grilled over mesquite, basted with chile BBQ glaze. Served with red bliss mashed potatoes and seasonal grilled vegetables.

BORDER JAMBALAYA - \$16

Paella - like dish of shrimp, chicken, Andouille sausage, poblano chiles and rice all in rich spicy, Creole sauce.

SIZZLING GRILLED FAJITAS

Every order comes with sizzling caramelized onions and bell peppers. Served with rice, beans, sour cream, guacamole, pico de gallo and three warm flour tortillas.

CHICKEN - \$12 STEAK - \$15 OR PORTABELLO - \$13

Marinated in our own blend of spices and wood grilled.

SHRIMP - \$16

Succulent, marinated, large, wood grilled shrimp.

BAJA BONANZA - \$16

Some of each. Plump shrimp, chicken and steak.

ANDOUILLE SAUSAGE - \$15

Smokehouse fresh Andouille sausage grilled over mesquite.

BLACKENED COMBO FAJITA - \$14

Cajun spiced, pan blackened chicken breast and steak.

WOOD GRILLED QUESADILLAS

Served with sour cream and pico de gallo. Your choice of:

ANDOUILLE, POTATO - \$10 SPINACH, TOMATO, GOAT CHEESE - \$9

THREE CHEESE - \$8 GRILLED CHICKEN - \$9 GRILLED STEAK - \$11

Make it a meal with rice and beans for \$2 Add your favorite fillings for \$1 each.

**AVOCADO SLICES, EXTRA CHEESE, GUACAMOLE, RED ONION, SPINACH,
PICO DE GALLO, CARAMELIZED ONION, CARAMELIZED PEPPERS,
MASHED POTATO, CHOPPED TOMATO, JALAPEÑOS, EXTRA SOUR CREAM**

ENCHILADAS

ENCHILADAS VERDES - \$8

Three corn tortillas filled with shredded chicken. Topped with jack, cheddar cheese and a salsa verde of tomatillos, green chiles and cilantro. Served with pinto beans and rice.

ENCHILADAS ROJO - \$8

Savory shredded beef wrapped in three corn tortillas, smothered in a rich New Mexican chili gravy and topped with melted cheese. Served with pinto beans and rice.

SEAFOOD ENCHILADAS - \$14

Three white corn tortillas filled with crabmeat, shrimp haddock and spinach topped with a creamy tomatillo sauce and melted cheese. Served with rice and black beans.

VEGETABLE ENCHILADAS - \$8

Three corn tortillas filled with sautéed carrots, zucchini, red peppers, onions, summer squash and goat cheese. Topped with ranchero sauce, jack and cheddar. Served with black beans and rice.

ENCHILADAS CON QUESO - \$8

Three corn tortillas filled with onions, jack and cheddar. Topped with red ranchero sauce and more melted cheese. Served with black beans and rice.

TACOS

BAJA FISH TACO - \$12

Two white corn tortillas filled with crispy haddock, shaved green cabbage, pickled red onion, fresh chopped cilantro and topped with creamy lime dressing. Served with black beans and rice.

GRILLED SHRIMP TACOS - \$14

Marinated grilled shrimp folded in a soft white corn tortilla and topped with queso cotija and pineapple salsa cruda. Served with black beans and rice.

TACOS AL CARBON

Chicken \$11 Portobello \$13 Steak \$14

Three warm corn or flour tortillas filled with your choice of mesquite grilled marinated chicken, fajita steak, or portobello mushrooms with lettuce, cheese and pico de gallo. Served with rice and choice of pinto or vegetarian black beans.

CLASSIC CRISPY TACOS - \$10

Three warm, crispy, corn tortillas filled with your choice of beef, shredded chicken or grilled vegetable picadillo piled high with cheese, crisp lettuce and fresh pico. Served with rice and choice of black or pinto beans.

BURRITOS

BLACK BEAN BURRITO - \$9

Savory vegetarian black beans, poblano chiles and onion rajas, tomato-cilantro salsa, ranchero sauce, rice and smoked mozzarella cheese.

JUÁREZ BURRITO - \$10

Stewed chicken and black beans or shredded beef and pinto beans with melted jack and cheddar cheese wrapped in a large flour tortilla, topped with melted cheese and Verde green chile salsa for chicken or roasted New Mexican chili gravy for the beef. Served with rice on the side.

AL CARBON BURRITO

CHICKEN - \$12 STEAK - \$15 OR PORTOBELLO - \$13

Wood - grilled marinated steak, chicken breast or portobello mushroom with green peppers, onion rajas, cheese and rice. Served with green tomatillo cilantro salsa and black beans for chicken; chile gravy and pinto beans for steak; and spicy Ranchero sauce and black beans for portobello.

WET - with sauce and melted cheese

DRY - no sauce or cheese

CHIMICHANGA - quick fried

COMBINACIONES

BEEF GORDO OR CHICKEN GORDO - \$13

A beef enchilada, a shredded beef burrito with red ancho chile gravy and a soft beef taco, or a chicken enchilada verde, a chicken burrito and a pulled chicken taco. Served with rice and pinto beans.

MIXED COMBO - \$13

A big chicken chimichanga, a cheese enchilada with spicy red sauce and a traditional beef taco in a corn tortilla. Served with rice and pinto beans.

ENCHILADA TRIO & TWO TACOS - \$13

A chicken enchilada with verde sauce, a beef enchilada with ancho chile gravy and cheese enchilada with red ranchero sauce along with one beef and one chicken taco. Served with beans and rice.

VEGETARIAN FEAST - \$13

Black bean burrito with pico de gallo and smoked mozzarella, a cheese enchilada, one soft grilled vegetable picadillo taco, rice and mixed greens.

SIDES

HAAS GUACAMOLE

Side - \$2 / Dish - \$3.50

SOUR CREAM

Side - \$.50 / Dish - \$1.25

SHREDDED CHEESE - \$1.50

MASHED POTATO - \$2

RICE - \$2

GRILLED VEGETABLES - \$3

4 FLOUR OR CORN TORTILLAS - \$2

WATERMELON - \$1

PINTO OR BLACK BEANS - \$2

CORN BREAD - \$2

ZUMA GREENS SIDE - \$3

JALAPEÑOS - \$.50

HOMEMADE FRIES - \$3

PICO DE GALLO - \$1

MARGARITAS

Please ask your server to see our extensive tequila and mezcal list!

PERFECT PATRON MARGARITA

\$14 GLASS - \$56 PITCHER

Patron Silver, Citronage liqueur and fresh lime juice. On the rocks or straight up.

JOE'S MARGARITA

\$8 GLASS - \$32 PITCHER

Sauza Hornitos 100% Blue Agave.

ZUMA MARGARITA

\$5 GLASS - \$20 PITCHER

Our house margarita, tart and limey...on the rocks or frozen...with or without salt.

PRICKLY PEAR MARGARITA

\$8 GLASS - \$32 PITCHER

Prickly pear nectar, gold tequila and a splash of lime juice.

SKINNY MARGARITA

\$8 GLASS - \$28 PITCHER

Cabo Wabo Silver, fresh lime juice and agave nectar.

MANGO MARGARITA

\$7 GLASS - \$28 PITCHER

NEON MARGARITAS

\$6 GLASS / \$24 PITCHER

Famous Zuma Margaritas and Daquiris in seven neon colors:

**STRAWBERRY
MELON
BLOOD ORANGE
BANANA
STRAWBERRY
& BANANA
RASPBERRY
BLUE CURACAO**

EL JIMADOR GRANDE - \$12

El Jimador Reposada, Patron Citronage, fresh lime and simple syrup. 20oz!!!

A staff Favorite!

Sorry, we can't serve it frozen.

MARGARITA EL MAYOR

\$12 GLASS - \$48 PITCHER

El Mayor Blanco tequila, Cointreau, and a squeeze of fresh lime juice.

DOBEL MARGARITA

\$10 GLASS - \$40 PITCHER

Maestro Dobel Diamond Tequila, Agavero orange, fresh lime juice with a splash of simple syrup. Served with a black salt rim.

TRADICIONAL MARGARITA

\$7 GLASS - \$28 PITCHER

Lunazul Blanco 100% agave tequila, triple sec, a squeeze of fresh lime juice and a splash of simple syrup.

FRUIT INFUSED MARGARITA

\$6 GLASS - \$24 PITCHER

Zuma's house-made infused tequilas in two fresh fruit flavors: Pineapple or Watermelon straight up or on the rocks.

CADILLAC MARGARITA

\$9 GLASS - \$36 PITCHER

El Jimador 100% Blue Agave, our fresh house-made sour and Cointreau.

SPECIALTIES AND SANGRIAS

FIRE IN THE HOLE - \$9

A shot of jalapeno infused Tito's Hand-made Vodka in a cayenne rimmed shot glass and served with a ice cold bottle of Lone Star Lager, the National Beer of Texas.

ZUMA BUMA - \$7

Return of the "Original Zuma Buma"! Vodka, raspberry liqueur, orange juice and cranberry juice.

MEXICAN HURRICANE - \$7

A cyclone of spiced and infused rums and tropical fruit juices.

BIG SEXY - \$7

Vodka, triple sec, chambord, ginger ale, fresh lime and pineapple juice on the rocks.

CACTUS BOWL - \$7

Amaretto, light rum, spiced rum, lime juice and pineapple juice served on the rocks.

SANGRIA CLASSICO

Full bodied red wine blended with citrus and fruit juices.

or

SANGRIA BLANCO

A cool refreshing blend of fresh fruit, crisp white wine and liqueurs.

GLASS \$6

PITCHER \$24

CERVEZA

MEXICO AND TEXAS

BOHEMIA.....\$5.50

CORONA.....\$5.50

CORONALIGHT.....\$5.50

DOS EQUIS AMBER....\$4.00

DOS EQUIS LAGER....\$4.00

LONE STAR.....\$4.50

NEGRAMODELO.....\$5.50

PACIFICO CLARA.....\$5.50

SHINER BOCK.....\$5.50

SOL.....\$4.00

TECATE CAN..... \$3.50

EVERYWHERE ELSE

BLUE MOON 16 oz CAN . \$6.50

BUDWEISER.....\$4.00

BUD LIGHT\$4.00

COORS LIGHT.....\$3.75

DALE'S I.P.A. CAN.....\$6.00

DOWNEAST CIDER.....\$6.50

GUINNESS CAN.....\$6.75

HEINEKEN.....\$5.25

O'DOULS.....\$4.00

P.B.R. 16 oz CAN.....\$3.75

SAM LIGHT\$5.50

SIERRA NEVADA\$5.50

YUENGLING.....\$4.00

DRAFTS

DOS EQUIS AMBER

\$6 GLASS - \$24 PITCHER

DOS EQUIS LAGER

\$6 GLASS - \$24 PITCHER

HARPOON I.P.A.

\$6 GLASS - \$24 PITCHER

LOCAL SEASONAL #1

\$6 GLASS - \$24 PITCHER

SPECIAL SEASONAL #2

\$7 GLASS - \$28 PITCHER

MILLER LIGHT

\$4 GLASS - \$16 PITCHER

WHALES TALE PALE ALE

\$6 GLASS - \$24 PITCHER

SAM ADAMS SEASONAL

\$6 GLASS - \$24 PITCHER

SIERRA NEVADA SEASONAL

\$6 GLASS - \$24 PITCHER

YOUR SAFETY IS IMPORTANT TO US. PLEASE DO NOT DRINK AND DRIVE.

BEVERAGES

COKE, DIET COKE, SPRITE,
GINGER ALE,
CLUB SODA \$2.00
BOTTOMLESS ICED TEA & HOT TEA
COFFEE - REGULAR & DECAF \$2.50

LEMONADE,
I.B.C. ROOT BEER,
MEXICAN COKE,
MEXICAN ORANGE FANTA
OR FRUIT JUICE - \$3
cranberry, grapefruit, pineapple, orange, mango or tomato

SMOOTHIES

\$ 4.25

VIRGIN STRAWBERRY MARGARITA
VIRGIN BANANA DAIQUIRI
VIRGIN PIÑA COLADA
FRESH FRUIT SMOOTHIE

DESSERTS

KEYLIME PIE - \$5

The tangy classic made fresh in our kitchen served with fresh whipped cream.

HOT CHOCOLATE CHIMI - \$5

Flour tortilla stuffed with chocolate ice cream, quick fried and served in a pool of chocolate sauce. and topped with fresh whipped cream.

FRIED ICE CREAM - \$5

Vanilla Ice Cream coated with corn flakes, quick fried and served with fresh whipped cream, chocolate sauce and cinnamon.

KIDS' MEALS \$5

BEEF OR CHICKEN TACO

CHICKEN FINGERS

GRILLED CHEESE QUESADILLA

HAMBURGER

GRILLED CHICKEN TENDERS

CHICKEN OR BEEF ENCHILADA

For kids 12 and under. Kids' meals are served with a drink (fruit juice add \$1) and choice of rice and beans, grilled veggies, or french fries.

* BURGERS

Half pound Burger grilled over mesquite. Served on a fresh bakery roll with home made french fries and watermelon.

* ORIGINAL - \$8 ADD CHEESE \$8.50
Topped with romaine lettuce, sliced tomato, and home made pickles.

* BACON, B.B.Q. AND CHEESE - \$9

* VOLCANO BURGER - \$10

A blackened half pound Burger with Volcano sauce, topped with jalapenos and crispy onion rings.

* GUACAMOLE BURGER - \$9

The original topped with fresh Haas guacamole.

* FARMHOUSE BURGER - \$10

A half pound burger topped with a fried egg, crispy bacon and cheese.

SANDWICHES AND WRAPS

* TEXAS STEAK SANDWICH - \$12

Our marinated fajita steak grilled over mesquite, topped with peppers, onions, cheese, and served on a fresh toasted sub roll. Served with fries and watermelon.

PULLED PORK SANDWICH - \$9

Slow smoked, hand shredded and tossed with our tangy North Carolina B.B.Q. sauce. Piled high on a bulky roll, topped with cole slaw and pickles with home-made fries and a wedge of watermelon on the side.

CRISPY BUFFALO CHICKEN SANDWICH - \$9

Chicken breast marinated in Buffalo sauce with lettuce, tomato and home-made bleu cheese dressing. Served with home-made fries and watermelon.

CHICKEN CAESAR WRAP - \$9

Grilled chicken and our homemade Caesar salad wrapped in a soft flour tortilla. Served with home-made fries and a fresh melon wedge.

GRILLED CHICKEN BREAST SANDWICH - \$9

Fresh marinated chicken breast grilled over mesquite and served on a fresh roll topped with lettuce, sliced tomato, home-made pickles and fries. Add cheese for .50 cents.

B.B.Q. BRISKET SANDWICH - \$10

Slow smoked B.B.Q. brisket, thin sliced and drizzled with our homemade B.B.Q. sauce piled high on a bulky roll with cole slaw and home made fries.

* This product is served undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.