

TAPAS FRONTERA



FIRECRACKERS

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

CHEESE - \$1.99

CHICKEN AND CHEESE - \$2.50

SHRIMP AND CHEESE - \$2.99

COCONUT SHRIMP - \$5.99

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

CHIMICHANGITA

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

\$1.99 EACH / \$19.99 DOZEN

SOUTHWEST

SPRING ROLL - \$2.25 EACH

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

EMPANADAS - \$3.99 EACH

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

CANYON COUNTRY

SAMPLER - \$8.99

Cheese firecrackers, grilled chipotle wings, seven layer dip, cheese and jalapeno quesadilla, and a beef chimichangita served with all the dipping sauces.

CHEESE NACHO - \$4.99

Layers of crispy corn tortilla chips with melted Jack and Cheddar cheeses topped with salsa, sour cream and scallion.

NACHOS CLASSICO - \$7.99

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.

SEVEN LAYER DIP - \$5.99

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

HOME MADE CHILI

BOWL ...\$5.99 / CUP...\$3.99

Classic ground beef chili served with sour cream and shredded cheese on top.

GUACAMOLE - \$8.99

A molcajete filled with are guacamole made to order with Haas avocados, fresh lime, garlic, onion, tomato, salt and pepper.

CRISPY BEEF TACO - \$1.99

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

B.B.Q. RIBS - \$6.99

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

YUCATAN SAMPLER - \$12.99

A chorizo and potato empanada, coconut shrimp, spicy crab fritters, southwest spring rolls, shrimp firecracker, and queso fundido served with all the dipping sauces.

SPICY CRAB FRITTERS - \$6.99

Hand rolled, spiced crab fritters served with a chipotle, lemon and horseradish dipping sauce.

SHRIMP AND AVOCADO

TOSTADA - \$6.99

Chunks of shrimp, avocado, tomato and scallions tossed with fresh lime, jalapeño and citrus oil on shredded romaine. Served on a crispy corn tortilla.

QUESO FUNDIDO - \$7.99

Mexican chorizo blended with Monterey Jack cheese Baked until bubbly and served with corn tortilla chips.

SOUTHWEST SLIDERS - \$6.99

3 Juicy mini burgers laced with hot peppers, topped with cheese and sauteed onions on fresh steamed rolls.

ROASTER WINGS - \$6.99

Roaster wings tossed in your choice of sauce, grilled and served with crisp veggies and dipping sauce.

B.B.Q. - Tangy homemade B.B.Q. sauce.

CHIPOTLE - Tossed in a smoky chipotle sauce. Served with a side of jalapeno ranch for dipping.

CHOLULA WINGS - Wings tossed in Cholula Mexican hot sauce with crisp veggies and blue cheese dressing.

CHOLULA TENDERS

Chicken tenders tossed in Cholula Mexican hot sauce served with our homemade blue cheese dressing and crisp veggies.

QUESADILLAS



Large, wood grilled flour tortilla filled with jack and cheddar cheese.

Served with sour cream and your choice of:

GRILLED CHICKEN - \$8.95 GRILLED STEAK - \$9.95

PORTABELLO MUSHROOM - \$9.95

Make it a meal with rice and beans for \$1.95

Add your favorite fillings for .95 cents each.

**EXTRA CHEESE, RED ONION, SPINACH, GUACAMOLE,
PICO DE GALLO, CAMELIZED ONION, CAMELIZED PEPPERS,
CHOPPED TOMATO, AVOCADO SLICES, JALAPEÑOS**

SALADS



CAESAR SALAD - \$7.99

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

GRILLED CHICKEN - \$9.99

STEAK - \$10.95 OR GRILLED SHRIMP - \$12.99

ZUMA GREENS - \$6.99

Mixed mesclun greens with ripe tomatoes, red onion, shredded parmesan cheese and tortilla croutons.

GRILLED CHICKEN - \$8.99

STEAK - \$9.95 OR GRILLED SHRIMP - \$11.99

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 - \$10.99

GRILLED SHRIMP - \$13.99 OR STEAK - \$12.95

ZUMA TACO SALAD - \$10.99

Mixed greens in a crispy tortilla shell topped with black beans, guacamole, sour cream, pico de gallo, corn and cheese with your choice of spicy chicken or ground beef taco meat.

WOOD FIRED GRILL SPECIALTIES



TEQUILA CHICKEN - \$12.99

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

GRINGO PASTA OF THE DAY - \$12.95

Ask your server about the pasta that we're serving today, which may or may not have anything to do with Mexico, the Southwest or Texas.

TERLINGUA TIPS - \$14.99

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

BORDER JAMBALAYA - \$14.99

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

B.B.Q. RIBS HALF RACK - \$12.99 / FULL RACK \$16.99

House smoked St. Louise style pork ribs, slathered with our B.B.Q. sauce and finished over mesquite. Served with fries and watermelon.

SIZZLING GRILLED FAJITAS

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

CHICKEN - \$11.99

STEAK OR PORTABELLO - \$12.99

Marinated in special spices, wood grilled and served sizzling to your table.

BLACKENED COMBO FAJITA - \$12.99

Cajun spiced, pan blackened chicken breast and steak.

BAJA BONANZA - \$14.99

Some of each. Plump shrimp, chicken and steak.

CADILLAC FAJITA - \$15.99

Mesquite grilled Choice New York sirloin dusted with our own fajita spice or rubbed with garlic. Served with all the fajita goods.

*TUNA - \$14.99

Tuna steak wood grilled or pan blackened.

SHRIMP - \$14.99

Succulent, marinated, large, wood grilled shrimp.

SANDWICHES AND BURGERS



*** GRILLED ANGUS BURGER, PORTABELLO MUSHROOM, OR CHICKEN BREAST**

Half pound Black Angus Burger, Chicken Breast or large Potabello Mushroom grilled over mesquite.

Served with lettuce, tomato, and red onion on a fresh bakery roll with french fries and watermelon.

* 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.

*** ORIGINAL - \$8.50**

*** ORIGINAL WITH CHEESE - \$8.99**

With melted jack cheese.

*** BACON, B.B.Q. AND CHEESE - \$9.99**

Hickory smoked bacon with our homemade B.B.Q. sauce and melted cheese.

*** POBLANO CHILE AND CHEESE - \$9.99**

Fire roasted poblano peppers and melted cheese.

*** GUACAMOLE - \$9.99**

The original topped with fresh Haas guacamole.

SOUTH OF THE BORDER

ENCHILADAS

ENCHILADAS VERDES - \$8.99

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

ENCHILADAS ROJO - \$8.99

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 - \$12.99

Lightly seasoned shrimp, crab and pollock rolled in tortillas. Topped with poblano chili cream sauce and queso fresco. Served with black beans and rice.

ENCHILADAS ESPINACA - \$8.99

Three corn tortillas filled with spinach, jack and cheddar cheese. Topped with a creamy green chile sauce and served with black beans and rice.

ENCHILADAS CON QUESO - \$8.99

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

TACOS

TUNA TACOS - \$12.99

Chunks of tuna marinated in cumin, lime juice and curry, grilled over mesquite and served in warm white corn tortillas with pineapple pico de gallo and queso fresco. Served with rice and black beans.

TACOS AL CARBON - \$9.99

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

CLASSIC CRISPY TACOS - \$8.99

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 pinto or black beans.

CADILLAC TACOS AL CARBON - \$14.99

Mesquite grilled Choice New York sirloin dusted with fajita spice or rubbed with garlic and folded in double thick white corn tortillas with shredded lettuce, Jack and cheddar cheese, and pico de gallo. Served with rice and pinto beans.

BURRITOS

BLACK BEAN BURRITO - \$7.99

Savory vegetarian black beans, poblano chiles and onion rajas, tomato-cilantro salsa, ranchero sauce, crema Mexicana, rice and smoked mozzarella cheese. Served with dressed mesclun greens.

JUÁREZ BURRITO - \$8.99

Stewed chicken or shredded beef with melted Jack and Cheddar cheese wrapped up 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 and pinto beans.

AL CARBON BURRITO

CHICKEN, \$9.99 STEAK OR

PORTABELLO MUSHROOM - \$11.99

Wood grilled marinated steak, chicken breast or portabello mushroom with green pepper and onion rajas, cheese, rice and black beans. Green tomatillo cilantro salsa for chicken, chile gravy for steak, and spicy Ranchero sauce for portabello. Served:

WET - with sauce and melted cheese.

DRY - without sauce and cheese.

CHIMICHANGA - quick fried.

SEAFOOD BURRITO - \$12.99

Shrimp, crabmeat, pollack and spinach in a large flour tortilla topped with melted cheese and creamy tomatillo sauce. Served with black beans and rice.

COMBINACIONES

BEEF GORDO OR CHICKEN GORDO - \$12.99

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 - \$12.99

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 - \$12.99

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

VEGETARIAN FEAST - \$12.99

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

PLEASE NO SUBSTITUTIONS.

MARGARITAS & DAQUIRIS



PERFECT PATRON MARGARITA

\$13.99 GLASS / \$49.99 PITCHER
 Patron Silver tequila, Patron Citronage liqueur and fresh lime juice.
 On the rocks or straight up.

JOE'S SPECIAL MARGARITA

\$7.99 GLASS / \$29.99 PITCHER
 An all business margarita, made with Sauza Hornitos, a 100% Blue Agave.

HOUSE MARGARITA

\$5.50 GLASS / \$19.99 PITCHER
 Traditional margarita, tart and limey...on the rocks or frozen...with or without salt.

MANGO MARGARITA

\$7.99 GLASS / \$29.99 PITCHER
 Gold tequila blended with lime juice, mango nectar and mango liqueur.

GOLD MARGARITA

\$5.99 GLASS / \$19.99 PITCHER
 Made with Sauza Gold Tequila.

NEON MARGARITAS AND DAQUIRIS

\$7.99 GLASS / \$29.99 PITCHER

Famous Zuma Margaritas and Daquiris in seven neon colors:

STRAWBERRY - RED
MELON - GREEN
PEACH - ORANGE
BANANA - YELLOW
STRAWBERRY & BANANA - PINK
RASPBERRY - PURPLE
CURACAO - BLUE

PRICKLY PEAR MARGARITA

\$7.99 GLASS / \$29.99 PITCHER
 Prickly pear nectar, gold tequila and a splash of lime juice.

MARGARITA ZAPATA

\$9.99 GLASS / \$34.99 PITCHER
 Hornitos Reposado 100% blue agave tequila, Cointreau, and a squeeze of fresh lime juice.

GRAND GOLD MARGARITA

\$8.99 GLASS / \$32.99 PITCHER
 Sauza Gold Tequila, fresh lime, a splash of orange juice, and Grand Gala.

FRUIT INFUSED MARGARITA

\$6.99 GLASS / \$28.99 PITCHER
 Zuma's house-made infused tequilas in two fresh fruit flavors: Pineapple, or Watermelon straight up or on the rocks.

CADILLAC MARGARITA

\$8.99 GLASS / \$32.99 PITCHER
 Sauza Conmemorativo Tequila, Cointreau and our fresh house-made sour mix.

ASK YOUR SERVER ABOUT OUR OUR EXTENSIVE LIST OF TEQUILAS AND MEZCAL.

SPECIALTIES AND SANGRIAS



MOJITO - \$7.99

Rum, fresh mint, simple syrup, and fresh lime juice, served over crushed ice and topped with club soda.

DARK AND STORMY - \$7.99

Cruzan Old Navy Blackstrap dark rum and ginger beer served over ice with fresh lime.

CICLÓN TROPICAL - \$7.99

A refreshing cyclone of blended infused rums and tropical fruit juices over cracked ice.

SANGRIA CLASSICO

Full bodied red wine blended with citrus and fruit juices.

GLASS **\$6.99**
 PITCHER **\$19.99**

SANGRIA BLANCO

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

GLASS **\$6.99**
 PITCHER **\$19.99**

CERVEZA



ANYWHERE ELSE

BOHEMIA.....\$4.75
CARTE BLANCO.....\$4.50
CORONA.....\$4.75
CORONA LIGHT.....\$4.75
NEGRA MODELO.....\$4.75
PACIFICO CLARA.....\$4.75
SOL\$4.50
TECATE CAN.....\$4.00
DOS EQUIS AMBER.....\$4.50
DOS EQUIS LARGER.....\$4.50

AMSTEL LIGHT.....\$4.50
BUDWEISER\$4.00
BUD LIGHT\$4.00
COORS LIGHT.....\$4.00
GUINNESS CAN.....\$6.75
HEINEKEN.....\$4.50
HEINEKEN LIGHT.....\$4.50
MICHOLOB ULTRA.....\$4.50
O'DOULS.....\$4.50
SIERRA NEVADA 24 oz...\$9.50
WOODPECKER CIDER....\$4.75

BLOODY MARIA - \$7.99

Serrano spiked Lunazul Blanco tequila blended with tomato juice, cilantro, chilis and spices. Not for the weak or timid.

BIG SEXY - \$7.99

Fruit infused vodka, triple sec, chambord, ginger ale, fresh lime and pineapple juice on the rocks in a fancy glass.

FRESCA - \$7.99

Lemon vodka, Sprite and a splash of grapefruit juice. Served on the rocks.

DRAFTS

DOS EQUIS AMBER
\$5.50 GLASS \$18.99 PITCHER
DOS EQUIS LAGER
\$5.50 GLASS \$18.99 PITCHER
HARPOON I.P.A.
\$5.50 GLASS \$18.99 PITCHER
SAM ADAMS SEASONAL
\$5.50 GLASS \$18.99 PITCHER
MILLER LIGHT
\$4.50 GLASS \$15.75 PITCHER
WACHUSETT BLUEBERRY
\$5.50 GLASS \$18.99 PITCHER
BROOKLYN PILSNER
\$5.50 GLASS \$18.99 PITCHER

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

KIDS' MEALS - \$1.99



CHICKEN FINGERS

BEEF OR CHICKEN TACO

GRILLED MINI CHEESE

QUESADILLA

HAMBURGER OR HOT DOG

GRILLED CHICKEN SKEWERS

CHICKEN OR BEEF ENCHILADA

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

SIDES



HAAS GUACAMOLE

Side - \$2.00 / Dish - \$4.00

SOUR CREAM

Side - \$1.00 / Dish - \$2.00

SHREDDED CHEESE - \$2.50

PICO DE GALLO - \$2.00

RICE - \$2.75

GRILLED VEGETABLES - \$2.75

4 FLOUR OR CORN TORTILLAS - \$3.50

WATERMELON - \$2.00

PINTO OR BLACK BEANS - \$2.75

FRIES - \$3.50

ZUMA GREENS SIDE SALAD - \$3.50

PICKLED CUCUMBER RELISH - \$1.75

JALAPEÑOS - \$2.00

BEVERAGES



COKE, DIET COKE,

SPRITE, GINGER ALE CLUB SODA

\$2.00

BOTTOMLESS ICED TEA & HOT TEA

\$2.50

COFFEE - REGULAR & DECAF

\$2.50

FRUIT JUICE - \$2.99

cranberry, grapefruit, pineapple,
orange, mango or tomato

LEMONADE - \$2.99

I.B.C. ROOT BEER - \$2.99

SMOOTHIES



VIRGIN STRAWBERRY MARGARITA

\$5.25

Strawberries blended with a splash of our house sweet and sour mix and ice.

VIRGIN BANANA DAIQUIRI - \$5.25

Fresh bananas blended with a splash of our house sweet and sour mix and ice.

VIRGIN PIÑA COLADA - \$5.25

Coco Lopez, pineapple juice and our house sweet and sour mix blended with ice.

FRESH FRUIT SMOOTHIE - \$5.25

Fresh bananas, fresh oranges and strawberries blended with a variety of fruit juices and ice.

~ AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE ~

CATERING

AVAILABLE FOR YOUR NEXT PARTY OR FUNCTION. JUST ASK YOUR SERVER FOR OUR CATERING MENUS.

DELIVERY

WE OFFER DELIVERY TO OUR NEIGHBORS IN FANEUIL HALL AND THE FINANCIAL DISTRICT.

CITY LUNCH

Our lunch menu is served from 11:00 AM to 3:00 PM.

HOMEMADE SOUP

BOWL ...\$5.99 / CUP...\$3.99

CHILI

Classic ground beef chili served with chopped onions, pinto beans, sour cream, Jack and cheddar on the side.

GAZPACHO

Chilled, zesty tomato based soup with fresh vegetables.

SOUP AND SALAD COMBO

Add a Zuma greens side salad to your Soup or Chili for a just \$1.95 more.

QUESADILLA COMBOS

CHEESE QUESADILLA AND SALAD - \$5.99

Cheese and scallions folded in a large flour tortilla, grilled over wood and garnished with fresh pico and sour cream. Served with a Zuma greens side salad.

PULLED CHICKEN OR SHREDDED BEEF QUESADILLA AND SALAD - \$6.99

Shredded chicken or beef with jack and cheddar cheese folded in a large flour tortilla and grilled. Comes with fresh pico de gallo, sour cream and a Zuma greens side salad.

ENCHILADAS AND TACOS

DOS ENCHILADAS - \$6.99

Two enchiladas. Your choice of cheese with ranchero sauce, chicken with verde sauce, spinach, with creamy green chile sauce or shredded beef with red chile sauce, wrapped up in corn tortillas with jack and cheddar cheeses. Served with rice and beans.

ENCHILADA AND TACO COMBO - \$6.99

One chicken, beef or cheese enchilada plus a pulled chicken, shredded beef or grilled vegetable picadillo soft taco served with rice and beans.

TWO TACO PLATE - \$6.99

Pulled chicken, shredded beef or grilled vegetable picadillo, wrapped in two corn or flour tortillas with crisp lettuce, cheese, and tomato. Served with rice and beans.

ENTREES

LUNCH FAJITA - \$8.99

Chicken, steak or portabello mushrooms with caramelized onions and sweet green peppers. Served with soft flour tortillas.

BORDER JAMBALAYA - \$9.99

A lunch sized serving of jambalaya: shrimp, chicken, Andouille sausage, rice and poblano chiles in a rich spicy creole sauce.

PINEAPPLE CHICKEN - \$8.99

Marinated, boneless chicken breast wood grilled and served with salsa verde, fresh pineapple pico de gallo, rice and Zuma greens.

SALADS

CAESAR SALAD - \$5.99

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

GRILLED SHRIMP - \$10.99

GRILLED CHICKEN - \$8.99 OR STEAK - \$9.99

ZUMA GREENS - \$5.99

Mixed mesclun greens with ripe tomatoes, red onion, shredded parmesan cheese and tortilla croutons.

GRILLED SHRIMP - \$10.99

GRILLED CHICKEN - \$8.99 OR STEAK - \$9.99

GRILLED FAJITA SALAD

Mixed mesclun greens topped with caramelized onions and peppers, guacamole, sour cream, pico de gallo and black beans. With a choice of:

GRILLED SHRIMP - \$10.99

GRILLED CHICKEN - \$8.99 OR STEAK - \$9.99

ZUMA TACO SALAD - \$9.99

Mixed greens in a crispy tortilla shell topped with black beans, guacamole, sour cream, pico de gallo, corn and cheese with your choice of spicy chicken or ground beef taco meat.

WRAPS, SANDWICHES, AND

BURRITOS

CHICKEN CAESAR WRAP - \$7.99

Grilled chicken and homemade Caesar salad wrapped up in a soft flour tortilla. Served with fries and a fresh melon wedge.

LUNCH BURRITOS - \$7.99

Shredded chicken with black beans, shredded beef with pintos or vegetarian black beans wrapped in a large soft flour tortilla with cheese and red or green chile sauce. Served with rice.

ZUMA CUBAN SANDWICH - \$8.99

Sliced ham and pork with Jack cheese, pickles, mustard and chili mayo on homemade Cuban bread. Grilled in our tortilla press. Served with fries and a melon wedge.

CHICKEN CLUB WRAP - \$7.99

Grilled chicken, crisp bacon, guacamole, chipotle mayo, lettuce and tomato wrapped up in a flour tortilla. Served with fries and a melon wedge.

**ASK YOUR SERVER ABOUT
OUR "PLATO AZUL"
LUNCH SPECIAL!
THE BEST - SIT DOWN
BARGAIN IN TOWN!!**