

APPETIZERS

CHIPS & GUACAMOLE	10/10.40
Avocado, onions, jalapeños, cilantro, and tomatoes served with fresh nacho chips.	
CHIPS & QUESO	10/10.40
Creamy, house-made queso blended with roasted poblanos, sweet onion, and fresh cilantro. Served warm with fresh nacho chips.	
Add Chorizo +3	
NACHOS	16/16.64
Crispy tortilla chips with melted Tex-Mex cheese, creamy queso, refried beans, jalapeños, sour cream, and pico de gallo.	
Chicken, Chorizo, OR Ground Beef	

MAKE THEM SUPER (All three meats)! \$3/\$3.12
+Guacamole \$2/\$2.08

FIESTA FRIES	16/16.64
French fries topped with melted Tex-Mex cheese, al pastor (marinated pork), sour cream, pico de gallo, green sauce, onion, jalapeños, cilantro, & queso fresco.	

TACOS

Three tacos per order with choice of style.
Authentic Style: 4” soft corn tortillas with traditional sauce, onion, cilantro, & lime wedge.
OR
Gringo Style: 4" flour tortillas with cheese, lettuce, & pico de gallo.

CARNITAS	14/14.56
Braised pork carnitas	
POLLO	14/14.56
Shredded chicken	
CARNE ASADA	15.50/16.12
Grilled steak	
PESCADO	15.50/16.12
Beer battered cod w/ chipotle mayo	
CARNE MOLIDA	14/14.56
Ground beef	
CHAMPIÑONES	14/14.56
Mushrooms	

AHI TUNA CEVICHE	18/18.72
Cucumber, tomatoes, red onions, jalapeños, cilantro, avocado, and lime juice. Served with four tostadas, lime and side of chipotle mayo.	
COCTEL DE CAMARONES	14/14.56
Chilled shrimp tossed in a zesty tomato-citrus cocktail sauce with cucumber, onion, cilantro, avocado, and fresh lime. Served with crackers.	
STREET CORN CROQUETTES	11/11.44
Five crispy potato & corn croquettes served with our signature Elote Aioli , a smoky chipotle sauce blended with cotija cheese and chili-lime seasoning.	
CHIMICHANGA BITES	13/13.52
Four mini burritos deep fried with a side of sour cream, guacamole, & pico de gallo.	
CHICKEN OR GROUND BEEF	
BIRRIA EMPANADAS	12/12.48
Two crispy empanadas packed with slow-cooked birria and melted Chihuahua cheese, served with our house-made birria consommé for dipping.	

+ADD RICE & BEANS 3/3.12

BURRITOS

12" flour tortilla filled with brown rice, black beans, cheese, lettuce, pico de gallo, and choice of meat.

POLLO	14/14.56
Shredded chicken	
CARNE MOLIDA	14/14.56
Ground Beef	
CARNITAS	14/14.56
Braised pork carnitas	
CAMARON	16/16.64
Shrimp with cream sauce	
VEGETARIAN	14/14.56
Sautéed peppers, onions, mushrooms, and grey squash.	
CHORIZO	14/14.56
Mexican Sausage	

CARNE ASADA	16/16.64
Grilled Steak	
AL PASTOR	14/14.56
Marinated Pork	

BIRRIA	18/18.72
Tender, slow-cooked beef seasoned with a rich blend of chilies and spices with consome.	

BURRITO AHOGADO	+3.75/3.90
Burrito of choice smothered in red sauce, tex-mex cheese, lettuce & sour cream.	

ENCHILADAS

Three corn tortillas stuffed with cheese and meat. Topped with **red tomato sauce** or **green tomatillo sauce**, lettuce, & sour cream. Served with Mexican rice and refried beans.

ENCHILADAS ROJA
Chicken 17/17.68
Shredded Beef 18/18.72
Cheese 17/17.68
Vegetarian 17/17.68

ENCHILADAS VERDE
Chicken 17/17.68
Shredded Beef 18/18.72
Cheese 17/17.68
Vegetarian 17/17.68



DRINKS

FOUNTAIN SODA
Pepsi, Diet Pepsi, OR Starry
4/4.16

AGUAS FRESCAS

Horchata
Cinnamon rice milk
Jamaica
Hibiscus
\$4/\$4.16
Refill **2/2.08**

JARRITOS
Mandarine, Lime, Guava,
Pineapple, Grapefruit,
Mango OR Tamarind.
4/4.16

SUPER NACHO SODAS
Lemonade, Pineapple,
Ginger Ale, Black Cherry,
Root Beer, OR Raspberry
Lime.
4/4.16

QUESADILLAS

Large flour tortilla stuffed with cheese and choice of filling. Served with sour cream, pico de gallo, and rice.

CHEESE
Three cheese blend
14/14.56

VEGETARIAN
Mixed Vegetables
15/15.60

CHICKEN
Shredded Chicken
15/15.60

BIRRIA
Tender, slow-cooked beef seasoned with a rich blend of chilies and spices with consome.
18/18.72

GRINGA
Al Pastor
16/16.64

CARNE ASADA
Grilled Steak
16/16.64

HANDHELDS & SALADS

TORTAS

A classic Mexican torta served on our freshly baked, house-made telera bread, layered with refried beans, lettuce, tomatoes, onions, jalapeños, avocado, and mayo.

Milanesa de Pollo Fried Chicken Cutlet

Milanesa de Res Fried Steak Cutlet

+French Fries 3/3.12

POBLANO CHICKEN

SANDWICH

Grilled chicken cutlet topped with roasted poblano peppers and melted Chihuahua cheese on a toasted cemita roll, served with a side of fries.

16/16.64

TACO SALAD

Romain Lettuce and mixed greens, tomatoes, onion, cheese, avocado, cucumber, sour cream, & pico de gallo over a fried tortilla.

Ground Beef 16/16.64

Grilled Chicken 16/16.64

Grilled Shrimp 17/17.68

GARDEN SALAD

Greens & seasonal vegetables.

Ranch Dressing or Mango Vinaigrette

Grilled Chicken 14/14.56

Grilled Shrimp 15/15.60

Grilled Steak 15/15.60

CHEF FAVORITES

TOSTADAS

Four fried corn tortillas topped with refried beans, lettuce, tomatoes, onions, avocado, & sour cream.

CHICKEN 16/16.64

SHREDDED BEEF 17/17.68

CHICKEN TINGA 17/17.68

CHIMICHANGAS

Deep fried burrito filled with brown rice, black beans, & cheese. Topped with sour cream, guacamole, & pico de gallo.

CHICKEN 18/18.72

GROUND BEEF 18/18.72

SHREDDED BEEF 19/19.72

CARNITAS 18/18.72

BEAN 17/17.68

FAJITA BURRITO

BOWLS

Sautéed peppers & onions over brown rice and black beans. Topped with cheese, sour cream, salsa, & guacamole.

CHICKEN 17/17.68

SHRIMP 18/18.72

STEAK 18/18.72

VEGETARIAN 16/16.64

FLAUTAS

Three rolled corn tortillas stuffed with meat, deep fried & topped with lettuce, sour cream, cotija cheese, & green tomatillo sauce.

CHICKEN 16/16.64

SHREDDED BEEF 16/16.64

MAR Y TIERRA

BURRITO

17/17.68

Sautéed shrimp, pepper & onions in a cream sauce with grilled steak, brown rice, black beans, & cheese.

CAMARONES A LA

DIABLA

24/24.96

Shrimp sautéed with fresh tomatoes and caramelized onions in a creamy chipotle-tomato sauce. Served with Mexican rice and refried beans.

BISTEC A LA

MEXICANA



28/29.12

Chunks of pan-seared New York strip steak simmered in a traditional Mexican tomato sauce with onions, bell peppers, jalapeños, and cilantro. Served with Mexican rice and refried beans.

FAJITAS

Sautéed peppers, onions, and choice of meat. Served with flour tortillas, pico de gallo, sour cream, cheese, guacamole, Mexican rice, & refried beans.

CHICKEN 21/21.84

SHRIMP 24/24.96

STEAK (NY Strip Steak) 28/29.12

CAMARONES AL

AJILLO



24/24.96

Shrimp sautéed in savory garlic sauce with a hint of chipotle pepper sauce. Served with Mexican rice & refried beans.

CHILAQUILES



Fried corn tortilla chips simmered in your choice of **red or green sauce**, topped with a fried egg, sour cream, crumbled cotija cheese, and house-pickled red onions.

CHICKEN 21/21.84

SHRIMP 24/24.96

STEAK (12oz NY Strip Steak) 28/29.12

TEX-MEX

ENCHILADAS

Three flour tortillas filled with your choice of meat, sautéed peppers and onions, topped with melted Tex-Mex cheese, red enchilada sauce, lettuce, and sour cream. Served with Mexican Rice and black beans.

CHICKEN 17/17.68

SHREDDED BEEF 18/18.72

CHEESE 17/18.72

VEGETARIAN 17/17.68

WEEKLY FEATURE



—

A rotating selection of seasonal favorites & chef-inspired specials. Available while supplies last.



YOUR FOOD IS GUARANTEED TO BE MADE TO ORDER. PLEASE ALLOW US TIME TO PREPARE YOUR MEAL.

20% GRATUITY INCLUDED FOR PARTIES OF 6 OR MORE.
ALL MENU ITEMS ARE LISTED AT BOTH CASH AND CARD PRICING. PAY CASH & SAVE!

OPEN HOURS: TUE-FRI 11AM - 9PM
SAT 12PM - 9PM

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SIDES

RICE AND BEANS

6/6.24

MEXICAN RICE

5/5.20

BEANS

Refried Beans OR Black Beans

5/5.20

SIDE SALAD

Mango Vinaigrette or Ranch dressing

6/6.24

SOPA DE POLLO



Chicken broth seasoned with tomatoes and a touch of chipotle, finished with shredded chicken and rice.

Small 6/6.48

Large 12/12.48

SOUP OF THE DAY

A rotating selection of house-made soups crafted with seasonal ingredients.

Price Varies —

FRENCH FRIES

6/6.24

DESSERTS

TRES LECHES

Light sponged cake soaked in sweet milk. Topped with whipped cream and strawberry.

7/7.28

CHURROS

Served with chocolate sauce.

6/6.24

FRIED CHEESE CAKE

House-made banana cheesecake with dulce de leche, wrapped in a flour tortilla and fried to crispy perfection.

7/7.28

FLAN

Creamy homemade Mexican custard in caramel sauce.

7/7.28