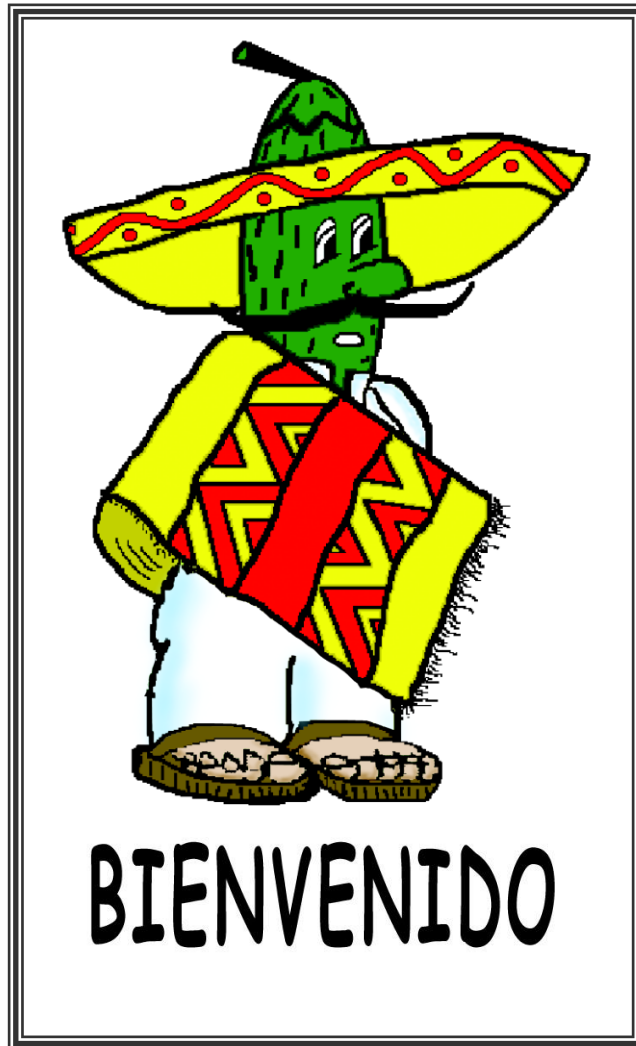


JALAPENO HEAVEN



Established Since 1992

203-481-6759

40 North Main Street • Branford, CT 06405

SOUPS

CREAM OF SEAFOOD TORTILLA

A spicy cream soup with shrimp, our seasoned crab meat, tomatoes, green chilies and corn. Served in a corn tortilla cup.

Cup \$5.25

Bowl \$6.75

BLACK BEAN *

Black beans cooked with citrus and wine. Garnished with sour cream.

Cup \$4.25

Bowl \$5.25

MEXICAN APPETIZERS

NACHOS

Crisp corn tortilla chips covered with a blend of melted cheeses, jalapeno peppers, black olives, diced tomatoes and sour cream. *



Full Portion \$10.95 Lite Portion \$8.95

Shredded Beef or Chicken

Full Portion \$13.95 Lite Portion \$10.95

Adobo Grilled Chicken.

Full Portion \$14.95 Lite Portion \$11.95

PANCHOS

Nachos with Refried Beans.*

Full Portion \$11.95 Lite Portion \$9.95

Shredded Beef or Chicken

Full Portion \$13.95 Lite Portion \$10.95

Adobo Grilled Chicken

Full Portion \$14.95 Lite Portion \$11.95

QUESADILLA

Grilled flour tortillas with a blend of melted cheeses and green chilies, served with guacamole and sour cream. *

\$10.95

Adobo Grilled Chicken \$13.95

Chipolte Grilled Steak \$13.95

Please request separate checks before ordering.

Split credit cards transactions will be a \$1.00 each.

QUESO FLAMENDO

Our blend of white cheeses melted over chorizo sausage, flambéed tableside, rolled in warm flour tortillas. \$12.95

FIRECRACKERS

Two large jalapenos, open-faced and stuffed with our seasoned shrimp, covered with queso sauce and a blend of white cheeses. \$10.95

TACO BURGER BITES**

4 Black Angus beef patties on bite size buns covered with shredded lettuce, diced tomato and shredded cheese topped with a special salsa. \$10.95

JALAPENO CHEESE CORNBREAD *

A wedge of corn bread made with diced Jalapeno peppers and a blend of cheeses. Grilled and served with butter. \$3.25

HECTOR'S CHILI

Hectors secret blend of ground beef & ground pork with black beans simmered to perfection and topped with cheese. Bowl \$9.95

CHIMICHANGA BITES

A sample of (4) mini flour tortillas stuffed with shredded chicken, pork, vegetables and ground beef, rolled with cheese and deep-fried to perfection.

(4) Vegetables * \$12.95

TAMALES

Shredded pork covered with corn masa and wrapped in a corn husk served comfortably with a garnish of Hector's chili and cheese. \$10.95

POPPERS *

Jalapeno peppers hand stuffed with a blend of four cheeses, then breaded and deep-fried. \$9.95

POPPER BITES *

We take that wonderful blend of four cheeses and diced jalapeno peppers, roll them into bite size balls, bread lightly and deep-fry them for the perfect bite. \$6.75

POTATO POPPER BITES *

A mashed potato ball filled with cheddar cheese & diced jalapeno peppers with a crispy potato coating deep fried to a perfect crunch. \$7.95

*These entrees can be made vegetarian on request.

NARANJA CAMERON

8 tail on shrimp sautéed with mushrooms in a citrus wine orange sauce served over a bed of fresh spinach with crispy tortilla strips. \$12.95

CHIPOLTE SHRIMP

8 tail on shrimp sautéed with chipolte peppers, tomatoes, onions and scallions in a citrus wine sauce, served over a bed of fresh spinach with crispy tortilla strips. \$12.95

MEXICAN CRAB CAKES

4 spicy crab cakes served on a bed of our spicy Con Queso Sauce, garnished with scallions, tomatoes and sour cream. \$12.95



BUFFALO WINGS

This is why you never see flying buffalo anymore!! Our deep-fried wings are served in a hot sauce with celery and Bleu Cheese dressing. \$9.95

HECTOR'S CHILI

Hectors secret blend of spices with ground beef and ground pork and black beans simmered to perfection garnished with onion, scallions and tomatoes & cheese

Cup \$4.95

Bowl \$9.95

LITE BITES

BURGER BITES FRENZIA

Your choice of any combo of four burger bites served on slider rolls with shredded lettuce, shredded cheese, diced tomatoes, and our secret sauce.

Our Original Taco Burger /Spicy Black Bean Burger
Chicken Cutlet Burger /Spicy Crab Cake Burger
\$11.95

CHIPOTLE CHICKEN CHALUPA BITES

4 fried flour tortilla cups with a layer of refried beans, fresh chopped spinach, topped with tender pieces of grilled chicken, mushrooms & onions, sautéed in a chipotle pepper sauce. Baked with a drizzle of cheese. \$12.95.

HECTOR'S CAMERON CHALUPA BITES

4 fried flour tortilla cups with a layer of fresh chopped spinach, topped with shrimp sautéed in garlic, sun dried tomatoes, mushrooms, olive oil and fresh basil. Baked with a drizzle of cheese. \$12.95

TEQUILA LIME SHRIMP CHALUPA

7-8 tail on shrimp, broiled in a tequila lime sauce, placed on a fried flat flour tortilla with fresh chopped spinach, olives and tomatoes with a drizzle of melted cheese. Topped with a dollop of sour cream. \$12.95

SAMPLER PLATTERS

CANCUN SALAD SAMPLER

2 mini tostada salads, and 2 mini taco salads, and your choice of shredded chicken or beef. \$12.95

AZTEC SAMPLER

Made for 2 people. Comes with 2 wedges of grilled chicken quesadilla, 8 buffalo wings, 2 shredded chicken Chimichanga bites, 6 potato popper bites, served with guacamole & sour cream. \$19.95
Double Portion \$39.95

ALTERNATIVE APPETIZERS

STUFFED MUSHROOMS

Six Large Mushrooms caps stuffed with crabmeat & Cream cheese. Topped with breadcrumbs and broiled. \$8.95

CHICKEN TENDERS

Breaded and fried chicken strips with Honey-Mustard sauce. \$8.95
Buffalo style with celery & Bleu cheese dip. \$9.95

POTATO SKINS

Deep fried skins filled with melted cheese and bacon bits, served with sour cream. \$8.95

MEXICAN DINNERS

Most dinners include refried beans and Spanish rice.

TACO

Those nifty Mexican sandwiches that you eat sideways. A crisp corn shell or soft flour tortilla with lettuce, tomato, cheese & your choice of filling:

	<u>Full Portion</u>	<u>Lite Portion</u>
Ground Beef	\$9.95	\$7.95
Shredded Beef or Chicken	\$9.95	\$7.95
Adobo Grilled Chicken	\$10.95	\$8.95
Chipotle Grilled Steak	\$13.95	\$9.95

BURRITO

An 8" flour tortilla wrapped around your choice of filling, baked with cheese.

	<u>Full Portion</u>	<u>Lite Portion</u>
Ground Beef	\$13.95	\$9.95
Shredded Beef or Chicken	\$13.95	\$9.95
Adobo Grilled Chicken	\$14.95	\$10.95
Bean & Cheese *	\$12.95	\$8.95
Black Bean & Cheese *	\$12.95	\$8.95

ENCHILADA

A corn tortilla rolled & filled with your choice of filling, covered with our special enchilada sauce & cheese, topped with sour cream.

	<u>Full Portion</u>	<u>Lite Portion</u>
Shredded Beef or Chicken	\$13.95	\$9.95
Adobo Grilled Chicken	\$14.95	\$10.95
Bean & Cheese *	\$12.95	\$8.95
Cheese & Onion *	\$12.95	\$8.95

TACO SALAD

You can even eat the bowl this comes in - don't try that at the salad bar! A crisp flour tortilla shell bowl filled with lettuce, tomatoes, cheese, olives & topped with sour cream and guacamole



	<u>Full Portion</u>	<u>Lite Portion</u>
Jalapeno Mint-Lime Grilled Chicken	\$14.95	\$11.95
Shredded Beef or Chicken	\$13.95	\$10.95
Ground Beef	\$13.95	\$10.95
Adobo Grilled Chicken	\$14.95	\$11.95

TOSTADA SALAD

Almost, but not quite the same as a taco salad. This one comes on a flat corn tortilla with refried beans, lettuce, tomatoes, cheese, olives & topped with sour cream and guacamole. your choice of:

	<u>Full Portion</u>	<u>Lite Portion</u>
Ground Beef	\$13.95	\$10.95
Adobo Grilled Chicken	\$14.95	\$11.95
Shredded Beef or Chicken	\$13.95	\$10.95
Jalapeno Mint-Lime Grilled Chicken	\$14.95	\$11.95



CHIMICHANGA

A flour tortilla stuffed with spicy shredded pork & cheese, deep-fried to perfection. Topped with lettuce, tomato and cheese.

<u>Full Portion</u>	<u>Lite Portion</u>
\$16.95	\$11.95

VEGETABLE CHIMICHANGA *

Instead of pork, this one's crammed with broccoli, cauliflower, zucchini, squash, green & red peppers, onions & mushrooms, sautéed in butter & wine. Somehow, we manage to wrap all of this in a 14" flour tortilla & serve it with our white Con Queso & cheese.

<u>Full Portion</u>	<u>Lite Portion</u>
\$16.95	\$11.95

VEGETARIAN CHIMICHANGA *

A spinach flavored flour tortilla rolled & stuffed with sautéed spinach, mushrooms, scallions & eggs smothered in a white cheese sauce with a bend of cheese rolled & flash fried to a flaky perfection. Garnished with lettuce, tomato and cheese on top.

<u>Full Portion</u>	<u>Lite Portion</u>
\$16.95	\$11.95

Anyone with food allergies is requested to speak with management before consuming anything.

House Margarita's

Jalapeno Heaven's House Tequila, triple sec,
Roses Lime Juice and sour mix.
Frozen or on the rocks.

Original Margarita

\$7.50

Strawberry Margarita

Original margarita with strawberries
\$8.00

Melon Margarita

Original Margarita with Midori
\$8.00

Mango Margarita

Original Margarita with mango puree
\$8.00

Banana Margarita

Original with fresh bananas
\$8.00

Pineapple Coconut Margarita

Original Margarita with Coconut Rum and Pina
Colada mix
\$8.00

Almond Margarita

Original Margarita with Amaretto
\$8.00

Raspberry Margarita

Original Margarita with Chambord
\$8.00

ASK About
A Carafe
of
Margarita's

Up Grade
Your
Favorite
Margarita
with
KARMA
TEQUILA
only \$9.50

Virgin Margaritas available in
Strawberry, Mango and
Banana
\$4.75



Speciality Margarita's

Golden Margarita

Jose Cuervo Gold, Cointreau, lime juice and
Sour mix
\$9.00

Cadillac Margarita

1800 Reposado, Cointreau, float of Grand
Marnier, lime juice and sour mix.
\$9.50

Perfect Margarita

Jose Cuervo Gold, Grand Marnier, Lime juice
and sour mix.
\$9.00

Pomegranate Margarita

Karma Silver ,Thatcher's Pomegranate
Organic Liqueur and sour mix.
\$9.50

Blue Heaven Margarita

Sauza Hornitos Reposado, Blue Curacao, lime
juice and sour mix.
\$9.00

Heavenly Sunrise Margarita

Sauza Commemorative, Cointreau, lime juice
and sour mix, topped with grenadine.
\$9.00

KARMA RITA Margarita

Karma Silver, Cointreau, Thatcher's Tres
Chili's Organic Liqueur and sour mix.
\$9.50

Chipotle KARMA Margarita

Karma Reposado ,Cointreau,Thatcher's
Chipotle Organic Liqueur and sour mix.
\$9.50

T T SPECIAL Margarita

Sauza Hornitos Reposado, Cointreau, lime
juice and Sour mix
\$9.00

WINE

Wine by the Glass

Sea Ridge- Cabernet Sauvignon
Sea Ridge -Chardonnay
Belmondo - Pinot Grigio
\$6.25

Wine By the Bottle 750ml

La Cetta

Sauvignon Blanc
Cabernet Sauvignon
\$16.95

HOUSE SANGRIA

By the Glass \$5.25
A refreshing red wine with fruit
juices and brandy.

SANGRIA By the Carafe

Half Carafe
\$12.95
Full Carafe
\$21.95



BEER

Mexican Beer

Corona, Pacifico, Dos Equis- bottles,
Tecate -in a can
\$4.50

Domestic Beer

Miller Lite and Rolling Rock
George Washington, St Pauli Girl N A
In bottles
\$4.00

Hot Drinks

\$6.25

Mexican Coffee

Jose Cuervo, Kahlua, hot coffee
and Whipped Cream

Chocolate Raspberry

Chambord White Crème de cacao, hot chocolate
and Whipped Cream

Almond Joy

Coconut Rum, Amaretto, Hot chocolate,
and Whipped Cream

Peanut Butter Cup

Frangelico, Dark Crème de Cacao,
Hot Chocolate ,and Whipped Cream

Java Joy

Kahlua, Bailey's Irish Cream, Brown
Crème de Cacao, Frangelico, Amaretto ,
Coffee and Whipped Cream

Flavored Coffee Drinks

Non Alcoholic

\$4.75

*Hazelnut or
Carmel*

Specialty Drinks

Maritinis \$9.00

Bloody Mary \$8.00

Pina Colada \$8.00

Cosmopolitan \$8.00

Long Island Ice Tea \$9.00

HEAVEN'S COMBO

The choice to make when you can't decide or if you want to sample some of this & that. Pick a total of 3 of any of our Traditional Tacos, Enchiladas or Burritos. The possibilities are almost endless. \$17.95

HUEVOS RANCHEROS *

Unlike Cheerios, this is a breakfast you can have any time of day. A corn tortilla with three sunny-side up eggs on top smothered in our Ranchero Sauce & served with four warm corn & flour tortillas. \$11.95

WHITE ENCHILADAS

Two enchiladas covered in our spicy white cheese sauce & a blend of cheeses. Topped with sour cream.

	Full Portion	Lite Portion
Adobo Grilled Chicken	\$16.95	\$11.95
Shredded Chicken	\$16.95	\$11.95
Grilled Vegetables *	\$16.95	\$11.95

CHICKEN MOLE POBLANOS

Two enchiladas covered in with mole sauce, sliced onions & a blend of white cheese. Topped with sour cream.

	Full Portion	Lite Portion
Adobo Grilled Chicken	\$16.95	\$11.95
Shredded Chicken	\$16.95	\$11.95
Grilled Vegetables *	\$16.95	\$11.95

CARNITAS

Tenderloin strips of pork sautéed with diced onions, served in a soft corn tortilla with a layer of refried beans, lettuce, tomato & cheese, topped with guacamole. Served with refried beans and Spanish rice.

Full Portion	Lite Portion
\$16.95	\$11.95

CRABMEAT CON QUESO

At last, seafood with a Mexican touch. An enchilada filled with our special seasoned crabmeat. Served in a delicate white cheese sauce, topped with sour cream.

Full Portion	Lite Portion
\$16.95	\$11.95

DE GALLO

8 oz. of large tender pieces of shrimp sautéed in garlic, butter & wine with tomatoes, onions, olives & green chilies. Served over a bed of Spanish rice with fresh vegetables.

Full Portion	Lite Portion
\$17.95	\$11.95

FILET DE CHILPOTLE**

8 oz. Filet Mignon Steak grilled then served over a bed of mushrooms and onions sautéed in a chipotle pepper sauce served with 2 Mexican potato pancakes and refried pinto beans. \$22.95

Con Huevos - Add 2 sunny side up eggs N/C

TEQUILA LIME SHRIMP COMBO

4 Jumbo tail on Shrimp Tequila Lime Marinated then Char Grilled. Served with one tangy Mexican shrimp cake over a bed of fresh spinach and then drizzled with a warm tequila lime sauce. \$19.95

FISH TACOS

Tequila lime marinated Tilapia, served in your choice of soft flour tortillas or crispy corn tortillas topped with shredded cabbage, tomatoes, cheese and a tangy mint cilantro sauce. Served with Spanish rice and Refried Beans. \$15.95

LEMON PEPPER SALMON

6 oz. Fresh salmon, lemon pepper rubbed, then char grilled & served over a bed of fresh shredded cabbage with a tangy mint cilantro sauce & crispy tortilla strips. Served with 2 Mexican crab cakes over a spicy white cheese sauce & lemon cilantro rice. \$18.95

TRY OUR NEW ASADO'S !

Your choice of filling marinated then Char grilled then sliced and served in your choice of soft flour or soft corn tortillas with lettuce, tomatoes, cheese and fresh avocados squeezed with fresh lime juice. Served with Refried beans and Spanish rice.

JALAPENO MINT LIME CHICKEN ASADO \$12.95

TEQUILA MUSTARD PORK ASADO \$13.95

CHIPOTLE RUBBED STEAK ASADO \$14.95

JALAPENO MINT LIME SALMON ASADO \$14.95

Side Orders

Guacamole	\$5.75	Pico de Gallo	\$5.75
Sour Cream	\$1.75	Refried Beans	\$3.25
4 Corn Tortillas	\$1.50	Spanish Rice	\$3.25
4 Flour Tortillas	\$1.95		

HECTORS CAMERON

Our marinated shrimp sautéed in olive oil, fresh herbs, sun dried tomatoes, mushrooms, scallions & green chilies then placed in a tortilla bowl over a bed of fresh spinach & baked with a drizzle of cheese. Served with fresh grilled vegetables & Spanish rice. \$17.95

FAJITAS

The dinner that's is as much fun to make as it is to eat! Served sizzling at your table with green peppers, onions & tomatoes, with flour tortillas for roll-your-own, along with a garnish of lettuce, cheese & our own spicy Pico de Gallo. The vegetable fajitas include the garden variety described for the veggie Chimichanga.

Chipotle Rubbed Steak** \$18.95

Adobo Grilled Chicken \$17.95

Jalapeno Mint-Lime Chicken \$17.95

Grilled Shrimp \$18.95

Grilled Vegetables \$16.95

CHILI RELLANOS

Sweet green chili peppers batter dipped & deep fried, then stuffed with your choice of filling & covered in our white cheese sauce & a blend of cheeses.

	Full Portion	Lite Portion
Cheese	\$13.95	\$10.95
Ground Beef	\$14.95	\$11.95
Crab Meat	\$16.95	\$12.95

ALTERNATIVE DINNERS

SALMON STEAK

6oz. Salmon Steak, lemon pepper rubbed then grilled to perfection. Served with wild rice pilaf. \$12.95

BUFFALO CHICKEN WRAP

Breaded Chicken Cutlet diced and wrapped in a flour tortilla with lettuce, tomato, & bleu cheese dressing. Drizzled with our buffalo sauce. \$7.95

CHIPOTLE CHICKEN WRAP

Breaded chicken cutlet diced and rolled with roasted red peppers, mushrooms, fresh spinach, Provolone and Mozzarella cheeses with our Chipotle mayonnaise. \$7.95

PHILLY STEAK AND CHEESE

Black Angus shaved steak sautéed with onion on a Chabatta roll with melted Cheddar Cheese, lettuce & tomato. \$7.95

CHILI DOGS

Oscar Mayer goes Tijuana

Two hot dogs in Rolls topped with Hector's Chili and melted cheese. \$10.95

TID-BITS OF BEEF or PORK**

5 oz. of tenderloin beef or pork grilled to perfection in a Teriyaki or BBQ sauce with mushrooms & onions. Served with wild rice pilaf. \$12.95

CHICKEN ANGELICA

Two-Breaded chicken cutlets topped with roasted red peppers, sun-dried tomatoes and mushrooms in a marinara sauce with melted Mozzarella. Served with angel hair pasta. \$14.95

TENDERLOIN FILET STEAK **

8oz. cut of tenderloin filet Mignon grilled to perfection with sautéed mushrooms and onions. Served with wild rice pilaf or Herb-roasted potatoes \$22.95

FRIED SHRIMP BASKET

12 Lightly breaded large butterfly shrimp deep fried and served with tartar sauce. \$13.95

Or Buffalo style with celery & Bleu cheese dip. \$14.95

Add On To Any Meal

French Fries to any of the above
\$2.50

Sweet Potato French Fries to any of the above
\$2.75

Ala Carte Items

Taco \$4.75 Burrito \$5.25 Enchilada \$5.25

Beverages

Foxon Park Sodas sm \$1.25 Iced Tea/Lemonade \$1.75
Cola, Diet Cola, lg \$1.75 Orange, Cranberry \$2.25
Birch Beer, Orange, or Pineapple Juices
Lemon-Lime, Cream, or Milk \$2.25
Root Beer Chocolate Milk \$1.75
Coffee or Hot Tea \$1.50 8 oz. Carton

Build - A - Burger**

8 oz. fresh ground Black Angus Beef char grilled to perfection. Served on your choice of Kaiser Roll or Chabbata Roll. Includes lettuce, tomato and pickle wedge.

\$7.95

Add on to your burger:

Sautéed Mushrooms	.75	Swiss Cheese	1.00
Sautéed Onions	.75	Provolone	1.00
Roasted red peppers	.75	Cheddar	1.00
Sliced Jalapeno	.25	Bleu cheese Crumble	1.50
Fresh Avocado	1.50	Bacon	1.50

Add On

French Fries to any of the above

\$2.50

Sweet Potato French Fries to any of the above

\$2.75

**We ask that you order your meat cooked per our standards*

Well done (no pink/no juices)

Med Well (no pink/ Clear Juices)

Medium (Very little pink/Clear juices)

Med Rare (Pink/Pink juice)

Rare (Red/Cool/Red juices)

****Thoroughly cooking meat, poultry, seafood, shell fish or eggs reduces the risk of food born illness**

Build-A-Salad

Romaine, Iceberg, Spinach, Spring mix, grape tomatoes, cucumbers, shredded carrots, scallions, mushrooms & sliced black olives.

\$4.95 Small Garden Salad - \$7.95 Full Salad

Add On Any Item Below:

Meats & Vegetables (\$5.00 each) Seafood (\$6.00 each)

*Tequila Mustard Pork, Grilled Chipotle Steak**, Jalapeno Mint Lime Chicken, 3 Naranja Grilled Jumbo Shrimp, 3 Tequila Lime Jumbo Grilled Shrimp, 6 oz. Salmon or Grilled Vegetable Medley.*

Fresh Vegetables & Nuts (\$1.50 each)

Fresh Avocado, dried cranberries, mandarin oranges, calamatta olives, walnuts, almond slices, broccoli or raisins.

Marinated Vegetables (\$.75 each) *Green beans, Mushrooms, Eggplant, and Roasted red peppers.*

Cheese (\$1.00 each)

Cubed: Provolone, Cheddar, Monterey Jack, Swiss, Bleu Cheese crumbles, Feta cheese crumbles.

Shredded: Parmesan or Picador Romano

Available Dressings:

House Italian, Bleu Cheese, Ranch, Roasted Red Pepper & Garlic, Oil & Vinegar, Raspberry Vinaigrette.

KIDS MENU

The kid's menu is designed for children under 8 years old. All kid's menu items are served with smiley fries.

QUESADILLA

A flour tortilla filled with a blend of melted cheeses, grilled and cut into four wedges. Served with a garnish of shredded lettuce and tomatoes. \$4.95

TACO

A crisp corn or soft flour tortilla with lettuce, tomatoes, cheese and your choice of filling. \$4.95

HOT DOG

A Black Angus hot dog nestled in a bun. \$4.95

DESSERTS

SUNDAE NACHOS

Cinnamon fried flour tortilla chips covered with cubes of vanilla ice cream, chocolate, strawberry and caramel sauce topped with nuts, chocolate chips, whipped cream and cherries. \$6.75

APPLE CHIMICHANGA

Apple, cinnamon, raisins and cheese filling rolled in an 8" flour tortilla then flash fried to a flaky crust and served with whipped cream. \$4.75, or with vanilla ice cream. \$5.25

CORN DOG

A hot dog on a stick covered in a cornbread coating. \$4.95

CHICKEN TENDERS

4 oz. of fried chicken strips served with a Honey Mustard sauce. \$4.95

HAMBURGER

4 oz. Black Angus pattie with lettuce and tomatoes. On a bun. \$4.95

FLAN

A baked custard with Caramel or Coconut topping. Served with whipped cream. \$5.75

BANANAS FOSTER

Banana slices caramelized with rum and banana liquor flambéed tableside. Served over vanilla ice cream with whipped cream. \$6.50

CHOCOLATE TOFFEE MOUSSE KALUHA PIE

Topped with chocolate and caramel sauce and with whipped cream. \$6.25

ASK YOUR SERVER FOR YOUR FAVORITE COCKTAIL



