



 **Margaritas of the Week:** Cazadores Anejo: Margarita 9.50; Shot 7.00

Margarita of the Day: La del Beso: Hornitos Reposado Tequila, Paton Citronage, pomegranate juice and freshly squeezed lime Juice 8.50

El Diablo: Hornitos Reposado Tequila, Grand Marnier, and sour mix, topped with Red Sangria! 8.50

Shrimp Ceviche: Made fresh daily 13.95

Empanadas de Chile Colorado: Two puff pastry turnovers filled with our Chile Colorado (sirloin steak cooked in a Guajillo sauce), topped ranchera sauce:
As an appetizer 7.95 As an Entrée (w/two sides) 14.95



Mexican Lasagna: Tortillas layered with picadillo, refried beans, tomatoes, corn and cheese, topped with tomatillo and guajillo sauce, served with two sides. 15.25



Cajun Striped Bass Fajita: Striped Bass filet, pan seared Cajun Style, served over a sizzling bed of onions and bell peppers, served with flour tortillas, guacamole, sour cream, rice and refried beans. 18.95

Pork Chimichanga: 12 inch flour tortilla filled with pulled pork, rice and refried beans, wrapped and pan fried, topped with sour cream, and our Guajillo and tomatillo sauces. 14.95

Enchiladas de Ropa Vieja: Two corn tortillas filled with ropa vieja (shredded steak cooked in a tomato, onion, jalapeno sauce), baked with Guajillo sauce and cheese, served with rice and refried beans. 16.95

Combo: One empanada de Chile Colorado, one chichen flauta, and one pulled pork taco, served with rice and refried beans 15.25

Desserts: Andale's Chocolate Tres Leche 6.25
Sopapilla 5.25

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