

Hermanos Cocina Mexicana

Lunch & Dinner Menu

Menu prices are listed for cash or debit card payments.
3% processing fee will be added to all credit card transactions

AWARD-WINNING NACHOS

Yellow corn tortilla chips fried fresh daily with 100% canola oil, Cabot Monterey Jack & cheddar cheese blend (lactose free) *Daiya vegan mozzarella cheese available for an additional charge*
\$6.99 Upcharge for Shredded Steak Options **Please ask your server about items not featured**

Our Famous Award-Winning Chicken Garlic Nachos

Half \$9.99, Full \$17.99

Chicken, cheese, & jalapeños topped with garlic dressing

Smothered Carnitas

Half \$9.99, Full \$17.99

Pulled pork, black beans, roasted corn, jalapeños, & roasted ancho salsa de ajo.
Garnished with scallions & cilantro

Build Your Own Nacho

Half \$6.99, Full \$11.99

- Start with our classic chips, cheese & jalapeños -

Add-ons per item: Half - \$2.99 Full - \$4.99

Pork • Chicken • Shrimp • Seitan •

Beef Chile • Avocado • Guacamole • Veggie Chile

Shredded Steak: Half - \$3.49 Full - \$6.99

More add-ons per item: Half - \$0.99 Full - \$1.99

Garlic Dressing • Cilantro • Green Peppers • Lettuce

Mexican Rice • Onions • Scallions • Tomatoes

Bean Dip • Black Beans • Refried Beans • Black Olives

Green Chilies • Baby Bella Mushrooms

STARTERS & SMALL PLATES

Inside-out Jalapeño Poppers

Cream cheese and chopped jalapeños rolled in house-made toasted cornbread crumbs, deep-fried & served with guacamole

2 for \$6.99 | 4 for \$11.99

Taquitos

Pork rolled into a fried corn tortilla topped with guacamole

2 for \$8.99 | 4 for \$15.99 | 8 for \$27.99

Flautas

Chicken rolled into a fried corn tortilla, topped with chili sauce, guacamole & sour cream

2 for \$8.99 | 4 for \$15.99 | 8 for \$27.99

Baby Chimichangas

Your choice of refried beans, chicken or pork, rolled with cheese in a fried flour tortilla

2 for \$7.99 | 4 for \$13.99 | 8 for \$24.99

Las Bombas Pocas

Cabot cheddar, jack cheese, jalapeños, & a dash of green Tabasco sauce, fried in a corn tortilla

2 for \$6.99 | 4 for \$11.99 | 8 for \$21.99

Las Bombas Pocas Con Pollo

Chicken with Cabot cheddar, jack cheese, jalapeños & a dash of green Tabasco sauce fried in a corn tortilla

2 for \$7.99 | 4 for \$13.99 | 8 for \$24.99

Empanadas

Available in vegetarian or meat options.

Ask your server for today's choices

DIPS

Served with yellow corn tortilla chips

Chips & Salsa

\$3.99

House-made green or red salsa

Street Corn Dip

\$12.99

Sweet corn, bacon, jalapeno & cheese

Queso Fundido

\$11.99

Melted cheese, roasted poblano chilies, tequila, tomatoes, onions, and chorizo

vegetarian option also available

Frijole Bean Dip

\$10.99

Pinto beans, sour cream, spices & jalapenos

Guacamole Dip

\$11.99

House-made guacamole

Hermanos House-made Cornbread

\$3.99

TACOS – 1 FOR \$5.99/+1 FOR \$4.99

Hard or soft tacos filled with lettuce, tomatoes, cheese, black olives, onions, scallions, your choice of pork, chicken, shredded steak (+\$3.99), seitan, or rice & beans

add guacamole or fresh avocado for \$1.99 per taco

Fish Tacos (2 tacos)

\$16.99

Tortilla-crusted tilapia, shredded cabbage, tomatoes & roasted ancho salsa de ajo in a soft flour tortilla

QUESADILLAS

A flour tortilla with cheddar and jack cheese blend, grilled & folded over with your choice of fillings

Cheese Quesadilla

\$5.99/\$10.99

+\$4.99/\$6.99 - Steak Option

+\$2.99/\$4.99 Per Item • Pork • Chicken • Shrimp • Seitan • Beef Chili • Avocado • Guacamole • Veggie Chili

+\$0.99 Per Item • Garlic Dressing • Cilantro • Green Peppers • Lettuce • Mexican Rice • Onions • Scallions

Tomatoes • Black Beans • Refried Beans • Black Olives • Green Chilies • Baby Bella Mushrooms

Hermanos Classic Eduardo

\$19.99

Sautéed onions, scallions, black olives, tomatoes, & jalapeños with your choice of pork, chicken, shrimp, seitan, beans or steak option (+\$6.99)

PLATOS PRINCIPALES

Rice and Beans come with all dishes

Choice of chicken, pork, shrimp, seitan or avocado

\$6.99 upcharge for any shredded steak options

Hermanos House Burrito \$15.99

Your choice of added protein rolled in a flour or whole wheat tortilla filled with Mexican rice, refried beans, cheese, onions, scallions & tomatoes

Chimichanga \$16.99

Your choice of added chicken, pork, shredded steak (+\$6.99), or seitan wrapped in a flour tortilla with Mexican rice, refried beans & cheese then deep fried.

Hermanos Special Chimichanga \$19.99

Mexican rice, tomatoes, and avocado with added pork, chicken, shredded steak (+6.99), or seitan in a flour tortilla. Deep fried and smothered with red enchilada sauce or green chili sauce, then garnished with cheese

Happy Burrito \$16.99

Seitan, Mexican rice, black beans, avocado, scallions, and vegan cheese in a whole wheat tortilla. Garnished with guacamole & cilantro

Enchilito \$18.99

Your choice of added protein with refried beans, rice, and cheese rolled in a flour tortilla; covered with enchilada sauce and cheese.

Garnished with cilantro, guacamole & sour cream or yogurt

Chile Rellenos \$14.99

Roasted poblano chilies stuffed with chicken, chorizo, rice, and pepper jack cheese. Oven baked with red enchilada sauce. Served on corn & bean succotash

Pork Chili Verde \$17.99

Tender pork shoulder simmered slowly in a spicy sauce of roasted tomatillo, garlic and green chili. Served with rice, beans & flour tortillas

Pastor De Avocado \$19.99

A fresh flour tortilla wrapped around a protein of your choice with refried beans, cheese, sautéed tomatoes, black olives, onions, jalapeños with fresh avocado, a squeeze of lemon & a sprinkle of cilantro

Carne Estufa \$19.99

Tender sirloin steak cooked in a red chili sauce, served with our Mexican rice, a small house salad, choice of beans & tortillas on the side.

Also available with pork or chicken

SALADS & SOUPS

Add a protein to any salad for \$4.99

Add Steak for \$9.99

House Salad \$10.99

Shredded iceberg lettuce piled high with tomatoes, black olives, onions, scallions, cheese, cilantro, guacamole, sour cream or yogurt & our famous garlic dressing or avocado ranch

Tostada \$11.99

A crisp flat corn tortilla topped with refried beans, covered with melted cheese and piled high with shredded iceberg, tomatoes, onions, scallions, cheese, cilantro, sour cream or yogurt & choice of our garlic dressing or avocado ranch dressing

Taco Salad \$13.99

A crispy fried flour tortilla bowl filled with our house salad, topped with sizzling ground chorizo, cheese & onions

vegetarian option available

Vegetarian Chili Cup \$5.99 Bowl \$9.99

Black beans, kidney beans, and garbanzo beans with tomatoes, chilies & spices.

Garnished with scallions

Beef Chili Cup \$5.99 Bowl \$9.99

Tender beef sirloin slowly cooked with pinto beans, tomatoes & spices. Topped with diced onions & cheese

Salad Burrito \$12.99

Our house salad consisting of shredded iceberg lettuce, tomatoes, onions, scallions, cheese, cilantro, guacamole, sour cream or yogurt & our famous garlic dressing all wrapped in a flour tortilla

Nacho Salad \$13.99

A layer of corn tortilla chips & jalapenos smothered in melted cheese. Topped with our house salad

ENCHILADAS – \$7.99 / \$13.99

Corn tortilla filled with your favorite items & baked in spicy red or mild green chili sauce

Cheese, black olives & onions

Chicken, cheese & onions

Pork, pepper jack cheese & onions

Shrimp, pepper jack cheese & onions
(+\$3.99)

Steak, cheese & onions (+\$6.99)

Ask your server for vegan option

DESSERTS

Kahlua Pie \$8.99

Our own frozen creation! A Kahlua whipped cream pie topped with a swirling of chocolate, made in a homemade graham cracker crust. Served with whipped cream and chocolate shavings

Mexican Chocolate Mocha Cake \$9.99

An individual rich chocolate cake made with a touch of cayenne pepper, covered with a creamy mocha icing

Key Lime Pie \$8.99

A very special recipe made with Nellie & Joe's Key West lime juice in our freshly made graham cracker crust

Flan \$8.99

A creamy, rich vanilla custard with a layer of sweet caramel on top

Buenelos \$8.99

Fried flour tortillas dusted with cinnamon sugar & honey. Served with ice cream

Chocolate Tres Leches \$9.99

Thin rounds of sponge cake soaked in chocolate dulce de leche, layered with whipped chocolate mascarpone, topped with whipped cream & shaved chocolate