



Las Fontanas

MEXICAN • KITCHEN

¡Bienvenidos!

"We sincerely thank you for choosing our little hole-in-the-wall for your dining experience. We're honored that you have chosen us over the many dining options in the New Braunfels area and don't take it for granted. Our goal here is to provide a dynamic menu featuring some of the best street foods, Tex-Mex dishes, and innovative great tasting items at a reasonable price. Here we focus on a quality product, using only the freshest ingredients available. With 26 years experience in the restaurant business, you can rest assured that every day, we will make every effort in making every customer that walks through our door, happy."

Gracias Amigos!

APPETIZERS

Chile Con Queso Med 5.99 Lg 7.99

Add ground beef for just 1.00!

Guacamole Side Sm 2.99 Med 6.99 Lg 8.99

Family Appetizer A chicken-stuffed jalapeno nestled among savory ground beef nachos, accompanied by one chicken flauta, one beef flauta, and chicken quesadillas. Served with sour cream, and pico de gallo. **14.99**

Add guacamole .95

Avocado Bombs (2) Stuffed with your choice of beef or chicken fajita, and Monterrey jack cheese, then breaded and fried. Served with queso cantina. **11.99**

Mix jalapenos torreados inside for just 99 cents!

Seafood Nachos Crispy flour tortilla chips topped with sautéed shrimp, crab meat, ranchero sauce, and melted monterrey jack cheese. Med (8) **10.99** Lg (12) **12.99**

Botanitas House fried corn tortilla chips topped with refried beans, chile con queso, sliced jalapenos torreados, lettuce, chopped tomatoes, and chopped beef or chicken fajita. **13.99**

Nachos Crunchy corn tortilla chips topped with refried beans, american cheese, and our homemade picadillo.

Sm (8) **8.99** Lg (12) **11.99** Add fajita + 3.00

Queso Flameado Melted monterrey jack cheese blended with Mexican chorizo. Served au flambé with corn or flour tortillas. **11.99**

Shrimp Cocktail Lightly cooked peeled shrimp tossed in our spicy homemade sauce with pico de gallo and ripe avocado slices. **12.99**

Fajita Quesadilla Handmade flour tortillas filled with your choice of savory beef or chicken fajita meat, and monterrey jack cheese. Served with sour cream, and jalapenos.

Sm **9.99** Lg **11.99**

Add guacamole .95

Add sautéed spinach for just 1.00!

Vegetable Quesadilla Fresh flour tortilla filled with sautéed mushrooms, sautéed spinach, bell peppers, red onions, layered with monterrey jack cheese. Served sour cream, and jalapenos. Sm **8.99** Lg **10.99**

Add guacamole .95

Mango Ceviche Fresh fish filet cooked in our fresh lime marinade, then tossed with pico de gallo and fresh sliced mangos. Served with ripe avocados slices and crackers upon request. **13.99**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of food born illness.



Shrimp Cocktail

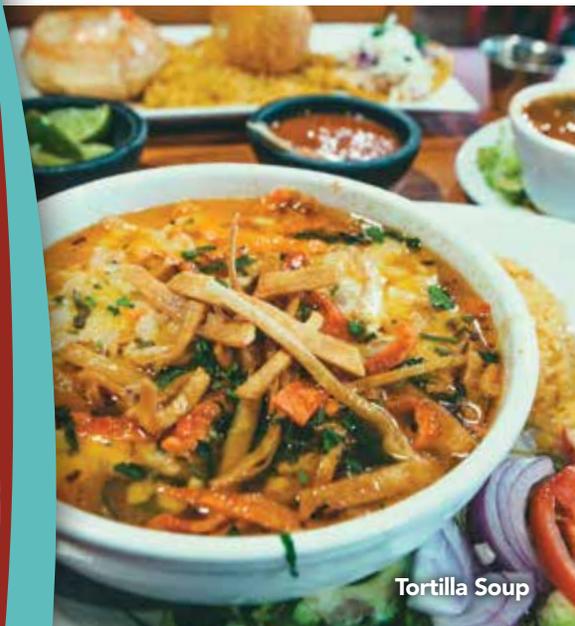


Queso



House and Mexico City Margarita

SOUPS & SALADS



Tortilla Soup

New Mexico Hatch Chile Stew A southwestern favorite made with chicken stock, roasted hatch chile peppers, tomatoes, onions, and savory roast pork topped with with monterey jack cheese. Served with rice.
Med Bowl **6.99** Lg Bowl **8.99**

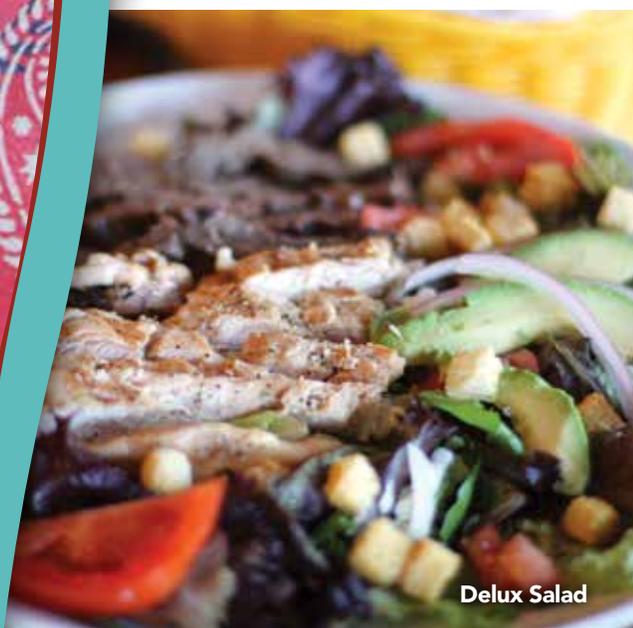
Homemade Chicken Soup Made with fresh chicken, cabbage, potatoes, tomatoes, carrots, onions, and squash. Served with rice, and ripe avocados slices.
Med Bowl **7.99** Lg Bowl **9.99**

Tortilla Soup Our delicious homemade soup made with chicken stock, onions, mushrooms and mexican spices, topped with monterrey jack cheese, tortilla chips, and fresh avocado slices.
Med Bowl **7.99** Lg Bowl **9.99**

Marisco Soup Our large hearty portion of our homemade seafood stock with scallops, fish, and shrimp. Served with rice and pico de gallo and avocado slices. Med **12.99** Lg **14.99**

Taco Salad Savory ground beef or shredded chicken atop a spring mix salad with black olives, tomatoes, onions, sour cream, and cheese all inside a deep fried jumbo flour tortilla shell. Served with your choice of dressing. **9.99**
Substitute fajita + 2.00, shrimp + 3.00
Add guacamole .95

Deluxe Salad Chicken or beef fajita meat atop a fresh spring mix, red cabbage, cherry tomatoes, sliced avocados, cheese, and black olives. Served with choice of dressing. **13.99**
Substitute shrimp + 3.00



Delux Salad



Botanitas



HOUSE FAVORITES

Carne Guisada Our savory grilled skirt steak diced and simmered in our homemade guisada stew. Served with rice, refried beans, and pico de gallo. **12.99**

Las Fontanas Burrito A large flour tortilla filled with refried beans, queso, and your choice of ground beef or shredded chicken. Topped with chile gravy, and grated cheese. Served with rice and refried beans. **12.99**

Substitute fajita meat + 2.00

Add guacamole .95

Carnitas Our perfectly seasoned pan seared pork, accompanied by sliced avocados, tomatoes, onions and a side of our red Diabla sauce. Served with rice and refried beans. **13.99**

Chalupas Two crispy corn tortillas topped with fresh lettuce, cheese, tomatoes, guacamole, and your choice of savory ground beef or shredded chicken. Served with a side of chile con queso. **10.99**

Substitute fajita meat + 2.00

Fontana Burger ½ lb Certified Angus Beef patty with pickles, lettuce, bacon, cheddar cheese, grilled onions, and tomatoes. Served with french fries. **9.95**

Add avocado .95

Chile Relleno Poblano pepper stuffed with cheese, your choice of ground beef or shredded chicken, then topped with our ranchero sauce (chicken) or chili con carne (beef) and cheese. Served with rice, refried beans, and pico de gallo.

12.99 Sub Fajita +2.00

Las Fontanas Chimichanga A large flour tortilla filled with your choice of picadillo or freshly shredded chicken and cheese, then fried to perfection. Topped with flavorful chile con carne (beef), ranchero sauce (chicken) and cheese. Served with rice and refried beans. **12.99**

Substitute fajita meat + 2.00

Add guacamole .95

Flautas Three rolled corn tortillas filled with cheese and your choice of spicy ground beef or freshly shredded chicken, then deep fried and topped with fresh sour cream, and our homemade guacamole. Served with rice, refried beans. **10.99**

Substitute fajita meat + 2.00

Milanesa Mouth-watering marinated fajita skirt or a juicy chicken breast lightly breaded then fried to perfection and topped with our delicious ranchero sauce and cheese. Served sizzling on a bed of grilled onions with rice, charro beans, and pico de gallo. **12.99**

Tacos Al Carbon Two homemade flour tortillas filled with our famous beef or chicken fajita meat. Served with rice, refried beans, guacamole, pico de gallo and a side of chile con queso for dipping. **13.99**

Charro Tacos Two homemade flour tortillas filled with shrimp, beef, chicken fajita meat, grilled onions, bell peppers, tomatoes, and cilantro. Served with rice, refried beans, pico de gallo, guacamole, and a side of chile con queso for dipping. **14.99**



Carnitas



Chile Relleno

Stuffed Avocado Platter Half of a fresh, ripe avocado stuffed with your choice of beef or chicken fajita, monterrey jack cheese, lightly breaded then fried to perfection. Served on a bed of rice, accompanied with a crispy stuffed tostada and a street taco. **13.99** Sub Shrimp **15.99**
Top avocado with chile con queso or ranchero sauce + 1.00

Crispy or Soft Tacos Three crispy or two soft tacos filled with your choice of spicy ground beef or chicken ranchero, lettuce, tomatoes, and cheese. Served with rice, refried beans, and pico de gallo. **9.99**

Crispy Stuffed Tostadas Your choice of picadillo or chicken ranchero topped with, lettuce, tomatoes, and chile con queso. Served with rice and refried beans. **9.99**

SPECIALTY FAJITAS

Served with rice and charro beans.

Choose two: **Guacamole, pico de gallo, sour cream or cheese**

Add additional for .95 each

House Fajitas Served up on a bed of fragrant, freshly grilled onions.

(1) **15.99** (2) **28.99**

Fajitas Las Brasas Topped with our creamy pico de gallo wine sauce blended with sautéed mushrooms.

(1) **17.99** (2) **31.99**

Fajitas Chipotle Topped with our spicy chipotle cream sauce.

(1) **17.99** (2) **31.99**

Fajitas Tarascas Topped with a mouth-watering poblano pepper, and monterrey jack cheese. (1) **17.99** (2) **31.99**

***Devils Backbone Fajitas** Topped with our Diabla sauce made with roasted habaneros and chile arbol peppers.

(1) **17.99** (2) **31.99**

Fajitas Chonitas Topped with melted monterrey jack cheese, sautéed mushrooms, onions, and bell peppers.

(1) **17.99** (2) **31.99**

Shrimp Fajitas Seasoned grilled shrimp served fajita style with grilled bell peppers, tomatoes, and onions.

(1) **17.99** (2) **31.99**

A LA PARRILLA

Served with rice, charro beans, pico de gallo, guacamole, and tortillas.

Corazon Two Amarrado style shrimp, freshly grilled carne asada, and one delicious cheese enchilada. **18.99**

Pedrito Our famous beef, chicken, or mixed fajitas accompanied by four perfectly grilled jumbo shrimp, succulent scallops, sautéed onions, cilantro, and poblano slices. **18.99**

Baby Back Ribs A half slab of mouth-watering fall-off-the-bone baby back ribs smothered with BBQ sauce. **13.99**

Carne Asada Our tender, marinated steak grilled to perfection, topped with a slice of bell pepper and tomato. **15.99**

Quail Two perfectly seasoned charbroiled quail served sizzling on a bed of savory grilled onions. **14.99**



Stuffed Avacado Platter



Fajitas



Pedrito

CHICKEN SPECIALTIES

Chicken Olivia Grilled chicken breast, lightly seasoned then topped with cherry tomatoes and fresh spinach sautéed in an extra virgin olive oil wine sauce with Italian seasonings. Served with fresh steamed veggies and rice. **13.99**

Pollo Asado A plump chicken breast seasoned then grilled to perfection! Served with steamed veggies and rice. **12.99**

Chicken & Spinach Grilled chicken breast topped with a spinach and mushroom cream sauce. Served with fresh steamed veggies and rice. **13.99**
Add guacamole .95

Chicken Jalisco Pan seared chicken breast topped with sautéed onions, jalapenos, garlic, tomatoes, cilantro, and mushrooms in a creamy butter-wine sauce. Topped with monterrey jack cheese. Served with rice and charro beans. **13.99**
Add guacamole .95

Pollo Cancun Grilled chicken breast topped with sautéed shrimp and scallops in a creamy white wine sauce. Served with rice. **15.99**
Add guacamole .95

Chicken & Shrimp Grilled chicken breast topped with sautéed shrimp, onions, bell peppers, mushrooms and tomato sauce. Served with charro beans. **13.99**
Add guacamole .95

Pollo Fronterizo Grilled chicken breast stuffed with shrimp, tomatoes, cilantro, and onions, then topped with a creamy pico de gallo butter wine sauce. Served on a bed of rice with a side of charro beans. **16.99**
Add guacamole .95

SEAFOOD

Fried Shrimp, Fish or Combo Platter Six deep fried jumbo gulf coast shrimp or a 7-9 oz fresh fillet. Served with French fries, tarter and cocktail sauces. **14.95**
Make it a combo fish and 3 jumbo shrimp for **18.95**

Del Mar Platter Fresh fish fillet, and three jumbo shrimp broiled or steamed with mushrooms, onions, jalapenos, and tomatoes with a special blend of spices. Served with steamed veggies and rice. **21.99**

Sizzling Shrimp Amarrados Six perfectly seasoned jumbo Gulf Coast shrimp stuffed with sliced jalapeno peppers, wrapped in bacon, then grilled. Served with our butter wine sauce, pico de gallo, rice, and charro beans. **18.99**

Fontana De Lujo Broiled fish fillet and three jumbo shrimp prepared with our special blend of Cajun spices, tomatoes, sautéed onions, poblano pepper, and cilantro. Served with rice and charro beans. **19.95**
Add guacamole .95

Fish Poblano Lightly seasoned fish fillet, broiled to perfection, topped with sautéed shrimp, scallops, poblano slices, mushrooms, and onion, all in a delicious creamy white wine sauce. Served with rice, charro beans, and guacamole. **16.95**



Chicken Jalisco



Fish Cancun

Fish Cancun A broiled market fresh fish fillet topped with sautéed scallops and shirmp in a creamy white wine sauce. Served with rice and veggies. **16.95**
Add guacamole .95

Fish San Lucas A broiled, market fish fillet topped with sautéed onions, jalapenos, fresh garlic, tomatoes, cilantro, and mushrooms blended into a butter-wine sauce. Served with rice and charro beans. **14.99**
Add guacamole .95

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of food born illness.



Ground Beef Enchiladas



Green Chile Enchiladas



Seafood Enchiladas

ENCHILADAS

Served with rice, refried beans, and pico de gallo.

Cheese Enchiladas Two cheese enchiladas made with American cheese and our homemade beef gravy. **8.99**

Enchiladas Your choice of two ground beef or two chicken enchiladas covered with homemade beef gravy and freshly grated cheese. **10.99**

Green Chile Enchiladas Two rolled corn tortillas stuffed with carnitas topped with a delicious roasted hatch chile pepper-pork sauce with tomatoes and onions, layered with monterrey jack cheese. **11.99**

Enchiladas Verdes Two flavorful shredded chicken enchiladas topped with our homemade tomatillo sauce and fresh sour cream. **11.99**

Veggie Enchiladas 2 Enchiladas stuffed with green and yellow squash, and mushrooms, topped with verde tomatillo sauce, queso fresco, and Mexican sour cream. Served with rice and black beans. **11.99**

Make it vegan by deleting queso fresco and mexican sour cream

Spinach Enchiladas Two spinach (sautéed in homemade chicken stock) enchiladas, topped with ranchero sauce and monterrey jack cheese. **11.99**

Seafood Enchiladas Two American Cheese enchiladas topped with sautéed shrimp, craw fish and scallops in a light cream sauce topped with sliced avocados. **14.99**

Enchiladas de mole Two shredded chicken enchiladas topped with our homemade mole sauce, queso fresco, and mexican sour cream. **12.99**

Fajitas Enchiladas Two enchiladas stuffed with your choice of beef or chicken fajita meat. Topped with our cream homemade beef gravy and cheese. **12.99**

Enchiladas Tarascas Two enchilada filled with shredded chicken and topped with our signature Tarasca sauce-a homemade creamy poblano sauce blended with sautéed onions and mushrooms. **14.99**

Enchiladas Chipotle Two yummy shredded chicken enchiladas in corn tortillas topped with a spicy chipotle cream sauce and fresh sour cream. **12.99**

Sour Cream Enchiladas Two fresh chicken enchiladas topped with our mouth-watering sour cream sauce and monterrey jack cheese. **12.99**

STREET TACO PLATTERS

Four street style tacos served with charro beans, and rice.

Beef, Chicken, or Mixed Topped with cilantro, onions and queso fresco. Served with a side of our green Diabla sauce. **12.99**

Each add'l taco + 2.95

Add avocado .95

Shrimp or Fish Topped with purple cabbage, chopped tomatoes, and cilantro, drizzled with our delicious cilantro-lime sauce. Your choice grilled or fried! **13.99**

Each add'l taco + 3.25

Add avocado .95

Chicken in Mole Topped with Mexican sour cream, and queso fresco. **11.99**

Each add'l taco + 2.75

Add avocado .95

Roasted Pork Belly Served with a side of fresh pineapple-pico de gallo, and our homemade green Diabla sauce. **12.99**

Each add'l taco + 2.95

Add avocado .95

Carnitas Served with a side of our green Diabla sauce and fresh limes. **12.99**

Each add'l taco + 2.95

Add avocado .95

Al Pastor Sautéed with our pineapple-pico. **12.99**

Each add'l taco + 2.95

Add avocado .95

COMBO PLATES

El Mexicano Your choice of a fresh beef or chicken chalupa, beef or chicken enchilada, and one crispy beef taco. Served with rice, refried beans, pico de gallo, and guacamole. **12.99**

El Tejano Charbroiled Bob white quail on top of grilled onions accompanied with 2 street tacos Al Pastor. Served with rice, and charro beans **12.95**

La Reyna Three savory chicken quesadilla slices and one spicy beef fajita taco topped with creamy chile con queso! Served with rice, refried beans and pico de gallo. **12.99**

Add guacamole .95

El Guero One cheese enchilada, one crispy beef taco, and mixed fajitas. Served with rice, refried beans and pico de gallo. **13.99**

Add guacamole .95

El Mariachi A small taco salad, one beef fajita taco, and three chicken fajita quesadilla slices. Served with rice, refried beans and pico de gallo. **13.99**

Add guacamole .95



CREATE YOUR OWN CLASSIC

Choose from a crispy taco, crispy stuffed tostada, chalupa, enchilada (chicken, picadillo or cheese), flauta, soft taco, tortilla soup, or chicken soup. Served with rice and refried beans.

Choose (2) **8.99**

Choose (3) **11.99**

Includes soft drink or tea.



Lunch Fajitas



Fontana Burger

LUNCH MENU

Monday thru Friday, 11am to 3pm

Street Tacos Three tacos stuffed with your choice of beef, chicken, or carnitas. Topped with cilantro, onions, and queso fresco. Served with rice, charro beans, and a side of our green diablo sauce. **9.99**

Chile Relleno Poblano pepper stuffed with your choice of ground beef, shredded chicken.. Topped with ranchero sauce (chicken) or our chili sauce (beef) and cheese. Served with rice and refried beans. **10.99**

Substitute beef or chicken fajita + 2.00/ shrimp+ 3.00

Fontana Burger ½ lb Certified Angus Beef patty with pickles, lettuce, bacon, cheddar cheese, grilled onions and tomatoes. Served with french fries. **9.95**

Add avacado .95

Fajita Quesadilla Delicious homemade flour tortilla filled with monterrey jack and your choice of beef or chicken fajita meat. Served with rice, refried beans, sour cream and pickled jalapenos. **9.99**

Fried Stuffed Avocado Half of fresh, ripe avocado stuffed with your choice of beef or chicken fajita, monterrey jack cheese. lightly breaded then fried to perfection. Served on a bed of rice accompanied by a crispy stuffed tostada and a street taco. **11.99**

Shrimp-stuffed avocado **13.99**

Top with chile con queso or ranchero + 1.00

Carne Guisada Diced certified angus beef simmered in our homemade guisada sauce. Served with rice, refried beans, pico de gallo, and fresh tortillas. **10.99**

Green Chile Chicken Perfectly grilled chicken breast topped with our green chile and monterrey jack cheese. Served with rice, refried beans, and pico de gallo. **9.99**

Lunch Fajitas Our tender, marinated, fajita meat served sizzling on a bed of grilled onions. Served with rice, charro beans, tortillas, and pico de gallo. **10.99**

DESSERTS

Homemade Flan This traditional Mexican dessert is a luxurious baked custard, with a hint of Mexican cinnamon and a rich caramelized topping. A classic! **5.25**

Fried Ice Cream A large scoop of vanilla ice cream, breaded, spiced with cinnamon, then quickly deep-fried for a paradoxical paradise. Served with a dollop of sweet whipped cream! **5.25**

Cheesecake Of the Day **6.99**

Homemade Tres Leches **6.25**

Sopapilla A pillow-like puff of deep-fried pastry sprinkled with cinnamon and sugar! **2.99**

Churros Alamode **6.99**

ASK ABOUT OUR DAILY HAPPY HOUR SPECIALS

CERVEZA FRIA

Dollar off during Happy Hour

Domestic Bottle 3.5

BUDWEISER
BUD LIGHT
COORS LIGHT
MILLER LITE
MICHELOB ULTRA
MILLER 64
BUDWEISER SELECT

Import Bottle 4.5

BOHEMIA
MODELO ESPECIAL
PACIFICO
NEGRA MODELO
O'DOULS
TECATE
XX LAGER
XX AMBER

Draft

BUD LIGHT DRAFT
12oz **3.5** 16oz **4.75** 22oz **6.5**

CORONA DRAFT
12oz **3.5** 16oz **4.75** 22oz **6.5**

PACIFICO DRAFT
12oz **4** 16oz **5.5** 22oz **7.5**

MODELO ESPECIAL DRAFT
12oz **4** 16oz **5.5** 22oz **7.5**

NEGRO MODELO DRAFT
12oz **4** 16oz **5.5** 22oz **7.5**

WINE

House

CABERNET **6**
MERLOT **6**
CHARDONNAY **6**
WHITE ZINFANDEL **6**
MOSCATO **6**
PINOT GRIGIO **6**

Rodney Strong

CABERNET **9**
MERLOT **9**
PINOT NOIR **9**
CHARDONNAY **9**

La Crema

CHARDONNAY **9**

MARGARITAS AND COCKTAILS

HAUS MARGARITAS
Our award winning recipe served frozen, or on the rocks and half and half **5**

PINA COLADA
House **7** Turbolada **9**

FONTANARITA
Our Top-Shelf margarita **8.5**

CLASSIC MOJITO
House **6.5** Premium Rum **8.5**

FLAVORED HOUSE MARGARITAS
Our House Margaritas perfectly blended with your choice of Mangos or Strawberries **6**
Top-Shelf **9**

STRAWBERRY DAQUIRI **7**

LA FRESCA

Delicious cocktails made from scratch

LA PALOMA
Made with freshly squeezed grapefruit juice and Herradura Silver Tequila **8**

MEXICO CITY MARGARITA
Made with freshly squeezed limes, Tres Generaciones Reposado tequila, Grand Marnier, sweetened with organic honey **9**

PINEAPPLE HABANERO MARGARITA
Made with freshly squeezed limes, Hornitos Plata Tequila, and Cointreau muddled with pineapple and habanero peppers **9**

MEXICAN MARTINI
Our Mexico city margarita served straight up and dirty, martini style **9**

REGULAR HAPPY HOUR

Monday - Friday 3 - 6:30
Saturday 11 - 5
Sunday All Day

3 dollar house margaritas

2 dollar cantina queso

2 dollar Street Tacos
(beef, chicken, carnitas)

1 dollar off well drinks

1 dollar off beer

NON ALCOHOLIC BEVERAGES

Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Big Red, Sprite, Lemonade, Root Beer **3**

Mexican Coke, Topo Chico, Dasani Water **3.5**

Iced Tea, Coffee, and Milk **3**

Las Fontanas
MEXICAN • KITCHEN

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<http://lasfontanskitchen.com>