



# MORGANTOWN BOARD OF ZONING APPEALS

November 19, 2014  
6:30 PM  
City Council Chambers

## **Board Members:**

Bernie Bossio, Chair  
Leanne Cardoso, Vice-Chair  
Bill Burton  
George Papandreas  
Jim Shaffer

## **STAFF REPORT**

**CASE NO:** CU14-12 / Dos Bros, LLC / 350 High Street

### **REQUEST and LOCATION:**

Request by Mark Tampoya, on behalf of Dos Bros, LLC, for conditional use approval of a "Restaurant, Private Club" use located 350 High Street.

### **TAX MAP NUMBER(s) and ZONING DESCRIPTION:**

Tax Map 26A, Parcel 110; B-4, General Business District

### **SURROUNDING ZONING:**

B-4, General Business District

### **BACKGROUND and ANALYSIS:**

The petitioner seeks to establish a restaurant at the former *Mediterranean Market* location at 350 High Street. The petitioner also seeks to obtain a license from the West Virginia Alcohol Beverage Control Administration to sell beer, wine, and liquor. Because the sale of liquor is proposed, the land use classification is a "Restaurant, Private Club." Addendum A of this report illustrates the location of the subject site.

Table 1331.05.01 "Permitted Land Uses" of the Planning and Zoning Code provides that the development of "Restaurant, Private Club" uses in the B-4 District requires conditional use approval by the Board of Zoning Appeals.

According to the petitioner's application and exhibits, the proposed restaurant will be called *Dos Bros Cantina*. The petitioner's exhibits include a menu, floor plan, and professional experience and background for Ahmad Abulaban and Mark Tampoya.

The proposed establishment will be open for lunch and dinner. The proposed hours of operation are Monday through Sunday from 11:00 AM to 2:30 PM serving lunch and 4:00 PM to 10:00 PM serving dinner. The restaurant will be open on Thursday through Saturday from 10:00 PM to 3:00 PM serving the late night crowds.

Addendum B of this report contains excerpts from Article 1331.06(27) of the Planning and Zoning Code pertaining to "Restaurant, Private Club" uses in the B-4 District.

Board members Bossio and Papandreas, along with Staff, toured the location with Mr. Ahmad Abulaban on 12 NOV 2014 at 5:30 PM to view the dining, kitchen, refrigerator/freezer, and storage areas.

## **Development Services**

Christopher Fletcher, AICP  
Director

## **Planning Division**

389 Spruce Street  
Morgantown, WV 26505  
304.284.7431



# MORGANTOWN BOARD OF ZONING APPEALS

November 19, 2014  
6:30 PM  
City Council Chambers

## Board Members:

Bernie Bossio, Chair  
Leanne Cardoso, Vice-Chair  
Bill Burton  
George Papandreas  
Jim Shaffer

## STAFF RECOMMENDATION:

The Board of Zoning Appeals must first determine whether or not it will waive the one-year “bona fide restaurant” requirement [Article 1331.06(27)(c)] prior to the petitioner obtaining a liquor license from the West Virginia Alcohol Beverage Control Administration.

Should the Board decide to waive said one-year “bona fide restaurant” requirement, it must determine whether the proposed request meets the standard criteria for a conditional use by reaching a positive determination for each of the “Findings of Fact” submitted by the petitioner.

Addendum C of this report provides Staff recommended revisions to the petitioner’s Findings of Fact (deleted matter struck through; new matter underlined).

Should the Board waive the one-year “bona fide restaurant” requirement and grant approval of the subject conditional use petition to Dos Bros, LLC, Staff recommends that the following conditions be included:

1. That the petitioner must maintain compliance with all supplemental regulations set forth in Article 1331.06(27) of the Planning and Zoning Code.
2. That the petitioner must obtain permitting as a “restaurant” from the Monongalia County Health Department under the *Monongalia County Clean Indoor Air Regulations*.
3. To ensure that the petitioner’s business description and plans are executed as described and considered in granting the one-year “bona fide restaurant” waiver, the subject “Restaurant, Private Club” use must:
  - a. Be open no later than 11:00 AM Monday through Friday for the purpose of serving lunch as described in the menu submitted with the petitioner’s conditional use application.
  - b. That the petitioner shall voluntarily submit all necessary financial information to the City for the subject establishment following its first twelve (12) months of operation as a “Restaurant, Private Club” use to ensure compliance with Article 1331.06 (27) (e) provisions, which requires the sale of food and non-alcoholic beverages to comprise a minimum of 60 percent of total gross sales of all food and drink items in each calendar month.
4. That any regulated signage shall be reviewed and approved by the Downtown Design Review Committee and the Planning Division prior to building permit issuance for same.
5. That the beneficiary of this conditional use approval is Dos Bros, LLC, which may not be transferred without prior approval of the Board of Zoning Appeals.

## **Development Services**

Christopher Fletcher, AICP  
Director

## **Planning Division**

389 Spruce Street  
Morgantown, WV 26505  
304.284.7431

Attachments: Application and exhibits

**STAFF REPORT ADDENDUM A**  
**CU14-12 / Dos Bros, LLC / 350 High Street**





**STAFF REPORT ADDENDUM B**  
**CU14-12 / Dos Bros, LLC / 350 High Street**

---

Article 1331.06 (27) of the Planning and Zoning Code, Supplemental Regulation Pertaining to Permitted Land Use Table provides the following applicable performance standards:

- (a) Such private club shall have as its principal purpose the business of serving meals on its premises to its patrons and to members of such club and their quests. For the purposes of this section, the term “meal” shall be consistent with that of the State of West Virginia as defined in its Legislative Rules and Regulations pertaining to Private Club License and shall not include packaged potato chips and similar products; packaged crackers; packaged nuts; packages desserts (fruit pies, cakes, cookies, etc.); and bar sausages and similar products.
- (b) Such private club with a bar shall post a sign not smaller than three (3) square feet in a prominent location near the bar that states the following: “It is a violation of City Ordinance to serve wine or liquor beverages after 1:00 a.m.” (Amended by Ord. 06-14, Passed 06-06-2006.)
- (c) No such applicant may be licensed as a private club under this conditional use that has not been in operation for at least one year as a bona fide restaurant before making application for a license under this conditional use. However when an applicant owns another bona fide restaurant the same as the one being proposed, the Board of Zoning Appeals may consider the proposed restaurant application on the basis of the existing restaurant which has been in operation for at least one year. In the B-4 district the Board of Zoning Appeals may waive the requirement, to be in business for one year as a bona fide restaurant, when the applicant’s written description of the business operations, plus floor plans, demonstrate clearly that the establishment will meet the criteria in this subsection of the ordinance.
- (d) NOT APPLICABLE
- (e) Food and non-alcoholic beverages shall comprise a minimum of 60 percent of total gross sales of all food and drink items in each calendar month.
- (f) Such private club shall provide a seating capacity for at least fifty (50) persons, at a table or counter maintained for the principal purpose of serving meals. Seats at a bar, which is primarily for the serving of alcoholic beverages, shall not be counted as meeting the minimum seating capacity of the establishment. Liquor or wine may be served either at seats intended primarily for dining, or at any bar area within the restaurant, with or without an accompanying meal.
- (g) Liquor or wine shall not be served later than 1:00 a.m., except on New Year’s Eve.
- (h) The private club shall, at the time of each sale or at the time of payment, record the amount of revenue derived from the sale of liquor and wine beverages separately from the amount of revenue derived from the sale of food and non alcoholic beverages.
- (i) During each calendar month, the private club shall maintain and preserve accurate and adequate records including those required by paragraphs (e) and (h) above, to prove compliance to the City’s Finance Director, and shall make all such records available for review and audit promptly upon request by the Finance Director. The records for each month shall be preserved for not less than twenty-four (24) months next following.
- (j) Quarterly, the private club shall send to the City Finance Director summaries showing the amount of revenue derived from liquor and wine beverages versus the amount derived from the sale of food and non-alcoholic beverages.
- (k) NOT APPLICABLE

**STAFF REPORT ADDENDUM C**  
**CU14-12 / Dos Bros, LLC / 350 High Street**

---

Staff recommended revisions to the petitioner’s submitted Findings of Fact responses (deleted matter struck-through; new matter underlined).

**Finding of Fact No. 1** – Congestion in the streets is not increased, in that:

The location has been operated as a restaurant for decades and with no change in High Street traffic patterns.

**Finding of Fact No. 2** – Safety from fire, panic, and other danger is not jeopardized, in that:

The property is up to code in all aspects and will continue to operate within all proper guidelines.

**Finding of Fact No. 3** – Provision of adequate light and air is not disturbed, in that:

No changes to the basic restaurant have been made that would affect existing air circulation or sunlight distribution around the building.

**Finding of Fact No. 4** – Overcrowding of land does not result, in that:

We will continue to operate as it has for decades. The proposed development does not include a residential use.

**Finding of Fact No. 5** – Undue congestion of population is not created, in that:

We will be operating as a restaurant. ~~Same as usual.~~ The proposed development does not include a residential use.

**Finding of Fact No. 6** – Granting this request will not create inadequate provision of transportation, water, sewage, schools, parks, or other public requirements, in that:

~~This restaurant will be run basically the same as the previous one over many years.~~ The use should not burden existing public services or facilities that are currently available and serve the immediate area.

**Finding of Fact No. 7** – Value of buildings will be conserved, in that:

The property has been cleaned painted and any issues have been addressed. No significant changes. The removal of the fading awning and façade renovations appear to positively contribute to the streetscape.

**Finding of Fact No. 8** – The most appropriate use of land is encouraged, in that:

Restaurants in the downtown area ~~have kept the area thriving and are the key to local business~~ contribute the economic vitality and attraction of the urban core.

75.00  
MC



City of Morgantown, West Virginia

APPLICATION FOR  
TYPE IV SITE PLAN - CONDITIONAL USE

OFFICE USE	
CASE NO.	0114-12
RECEIVED:	10/2/14
COMPLETE:	

(PLEASE TYPE OR PRINT IN BLACK INK)

<b>I. APPLICANT</b>			
Name:	DOS BROS LLC	Phone:	304-276-0003
Mailing Address:	108 Willow Wick Drive	Mobile:	SAME
	Morgantown, WV 26505	Email:	mtampoyd@hotmail.com
	City State Zip		
<b>II. AGENT / CONTACT INFORMATION</b>			
Name:	MARK Tampoyd	Phone:	304-276-0003
Mailing Address:	108 Willow Wick Drive	Mobile:	SAME
	Morgantown, WV 26505	Email:	mtampoyd@hotmail.com
	City State Zip		
Mailings -	Send all correspondence to (check one): <input type="checkbox"/> Applicant OR <input checked="" type="checkbox"/> Agent/Contact		
<b>III. PROPERTY</b>			
Owner:	Phil Shuman	Phone:	304 296-5931
Mailing Address:	235 High St. Ste 414	Mobile:	-
	Morgantown, WV 26505	Email:	
	City State Zip		
<b>IV. SITE</b>			
Street Address (if assigned):	350 High St.	Tax Map #:	Parcel #:
Zoning:			
Lot Dimensions:	Width: 31 Ft.	Depth: 101 Ft.	Square Footage: ft. <sup>2</sup>
Shape of Lot:	<input type="checkbox"/> Corner <input checked="" type="checkbox"/> Interior <input type="checkbox"/> Through <input type="checkbox"/> Flag <input type="checkbox"/> Irregular <input type="checkbox"/> Non-conforming		
Existing Use of Structure or Land:	Restaurant and Apts		
Proposed Use of Structure of Land:	SAME		



City of Morgantown, West Virginia

APPLICATION FOR  
TYPE IV SITE PLAN – CONDITIONAL USE

OFFICE USE	
CASE NO.	0414-12
RECEIVED:	_____
COMPLETE:	_____

V. STRUCTURE

Proposed Setbacks: Front: \_\_\_\_\_ ft. Rear: \_\_\_\_\_ ft. Side A: \_\_\_\_\_ ft. Side B: \_\_\_\_\_ ft.  
 Proposed Height of Structure: \_\_\_\_\_ No. of Proposed Off-Street Parking Spaces: \_\_\_\_\_  
 No. of Dwelling Units (if applicable): \_\_\_\_\_ No. of Bedrooms: \_\_\_\_\_ No. of Employees: \_\_\_\_\_  
 Square Footage of all Proposed Structures (please explain): \_\_\_\_\_

VI. SITE PLAN

A Site Plan (8 copies), drawn to scale, that includes the following elements must accompany the application if not provided above in Sections IV and V:

- (a) The actual dimensions, size, square footage, and shape of the lot to be built upon as shown on an actual survey by a registered design professional licensed by the State of West Virginia.
- (b) The exact sizes and locations on the lot of existing structures, if any;
- (c) The location, square footage, and dimensions of the proposed structure or alteration;
- (d) The location of the lot with respect to adjacent rights-of-way;
- (e) The existing and proposed uses of the structure and land;
- (f) The number of employees, families, housekeeping units, bedrooms, or rental units the structure is designed to accommodate;
- (g) The location and dimensions of off-street parking and means of ingress and egress for such space;
- (h) Height of structure;
- (i) Setbacks;
- (j) Buffer yard and screening, if applicable;
- (k) Location of garbage collection area and screening;
- (l) Location of existing and/or proposed signs, if applicable;
- (m) Roadway typical detail for internal roadways, if applicable;
- (n) Location and size of stormwater management facilities; and,
- (o) Utility lines and easements, if applicable.



City of Morgantown, West Virginia

APPLICATION FOR  
TYPE IV SITE PLAN – CONDITIONAL USE

OFFICE USE	
CASE NO.	CU14-12
RECEIVED:	
COMPLETE:	

VII. SUPPLEMENTAL PLANS AND EXHIBITS

Applicants **MUST** also submit the following plans and exhibits, unless waived by the Planning Director:

- (a) Drainage plan and drainage calculations that bear the name, address, signature and seal of a registered professional engineer licensed by the State of West Virginia, with floodplain zones clearly denoted, a typical of all swales, and a design of the drop inlets.
- (b) If applicable, design of stormwater management facilities and drainage calculations that bear the name, address, and seal of a registered professional engineer licensed by the State of West Virginia that meet the requirements of the City Zoning Ordinance, the City Stormwater Management Ordinance, and all other applicable local, state and federal regulations.
- (c) Parking and Landscaping Plan
- (d) Sign Plan
- (e) Approved WV Division of Highways Access Permit, if applicable
- (f) Sediment and erosion control plan as approved by the West Virginia Department of Environment Protection and the City of Morgantown
- (g) Approved State of West Virginia NPDES General Permit for Storm Water Associated with Industrial (Construction) Activity, if applicable
- (h) A traffic impact study, if required by the City Engineer
- (i) The Planning Director may require the applicant to submit additional information concerning the lot or neighboring lots to determine conformance with, and provide for the enforcement of, the City Zoning Ordinance.
- (j) The Planning Director may require the applicant to submit, in the case of accessory structures or minor additions, dimensions shown on plans relating to the size of the lot and the location of the structure(s) thereon be based on an actual survey prepared a registered design professional licensed by the State of West Virginia.

Applicants submitting a conditional use application in accordance with Article 313.05 "Building Height and Use" within the B-4 General Business District **MUST** also submit the following analyses:

- (a) An air flow analysis conducted by a licensed architect or profession engineer, describing the estimated impact of the proposed building on existing patterns of air flow in the general vicinity; and how those impacts may affect existing properties with a 300 foot radius of the site.
- (b) An analysis of the impacts of the proposed building on sunlight distribution in the general vicinity, with special emphasis on predicting light blockage and shadow casting onto all properties with a 300 foot radius of the site. Such analysis shall be conducted by a licensed architect or professional engineer.
- (c) An analysis of the potential of "stepping back" upper floors as a technique to avoid negative impacts with respect to light and airflow, and to minimize the canyon effect of non-recess tall buildings. Such analysis shall be conducted by a licensed architect or professional engineer.
- (d) An infrastructure and traffic analysis predicting the impacts of the building on water, sewer, drainage, electrical and gas infrastructure, on transportation levels of service (including transit) for impacted streets, and on fire suppression capabilities of the city. Such analysis shall be conducted by a licensed architect or professional engineer.



**APPLICATION FOR  
TYPE IV SITE PLAN – CONDITIONAL USE**

OFFICE USE	
CASE NO.	CW14-12
RECEIVED:	
COMPLETE:	

**VIII. FINDINGS OF FACT**

The Board of Zoning Appeals may grant the request only if each of the Conditional Use Findings of Fact Criteria is determined to be in the positive. Applicants must give their own responses to the criteria statements provided below.

This Conditional Use is within the fitting character of the surrounding area and is consistent with the spirit, purpose, and intent of the Zoning Ordinance, *because,*

**1. Congestion in the streets is not increased, in that:**

The location has been operated as a restaurant for decades and with no change in High St. traffic patterns

**2. Safety from fire, panic, and other danger is not jeopardized, in that:**

The property is up to code in all aspects and will continue to operate within all proper guidelines.

**3. Provision of adequate light and air is not disturbed, in that:**

No changes to the basic restaurant have been made

**4. Overcrowding of land does not result, in that:**

We will continue to operate as it has for decades

**5. Undue congestion of population is not created, in that:**

We will be operating as a restaurant. Same as usual.



APPLICATION FOR TYPE IV SITE PLAN – CONDITIONAL USE

OFFICE USE	
CASE NO.	CL04-12
RECEIVED:	
COMPLETE:	

VIII. FINDINGS OF FACT (cont.)

6. Granting this request will not create inadequate provision of transportation, water, sewage, schools, parks, or other public requirements, in that:

This restaurant will be run basically the same as the previous one over many years

7. Value of buildings will be conserved, in that:

The property has been cleaned painted and any issues have been addressed. No significant changes

8. The most appropriate use of land is encouraged, in that:

Restaurants in the downtown area have kept the area thriving and are the key to local business

IX. ATTEST

I hereby certify that I am the owner of record of the named property, or that this application is authorized by the owner of record and that I have been authorized by the owner to make this application as his/her authorized agent and I agree to conform to all applicable laws of this jurisdiction. I certify that the information submitted herein and attached hereto is true and accurate and understand that if found otherwise may result in the denial of this request or subsequent revocation of any and all related approvals. The undersigned has the power to authorize and does hereby authorize City of Morgantown representatives on official business to enter the subject property as necessary to process the application and enforce related approvals and conditions.

Mark Tampoys

[Signature]

10/1/14

Type/Print Name of Applicant/Agent

Signature of Applicant/Agent

Date

- Conditional Use Petition Fee of \$75 must accompany application

## DOS BROS CANTINA BUSINESS PLAN NARRATIVE

Dos Bros Cantina will serve fresh Mexican cuisine. All dishes are made with fresh ingredients in house. The meals are served with many soups, appetizers, entrees, combinations, desserts and kids menu items. Vegetarian dishes will also be available. (Attached you will find our menu). Service will be typical for a sit down dinner experience. For our lunch and late night menu, we will minimize the menu for quicker service. Chips and salsa, Tacos, burritos, taquitos, churros, nachos with sides of beans and rice choices will cater to the business person with only 30 minutes for lunch. There will still be seating with vinyl tablecloths, but not servers taking orders. Food will be ordered at a counter and served on paper products. Dinner will be much more formal with linen tablecloths, napkins, and votive candles on the table.

Our hours of operation will be 11:00 am – 2:30 pm for lunch seven days a week. Dinner service will begin at 4:00 pm and end at 10:00 pm seven days a week. Thursday through Saturday we will be open 10:00 pm- 3:00 am for the late night crowds. Late night fare will be served lunch style (smaller menu, no servers- fresh food made fast). Our prices will be very competitive with the other Mexican alternatives in town. A five dollar lunch experience is not out of the question.

Our kitchen equipment includes 208 volt stand mixer, three bowl sink, two bowl sink, hand wash sink, Panini press, hot box, deck oven x2 on top of each other, 4 burner stove, 7foot line fridge, 8 foot reach in freezer, meat grinder, 4 foot reach in fridge, 4 spot steam table, 3 foot flat top, 2 ½ foot grill, 35 lb. fryer, 45 lb. fryer, walking fridge, walk in fridge, and a meat slicer.

Floor plans have been provided for your perusal. We do not presently have plans for our basement area. Hopefully, one day, we'd like to offer the downstairs to organizations i.e. Realtors, Clubs, Fantasy Leagues to have a place to get together for meetings which we can supply the food.

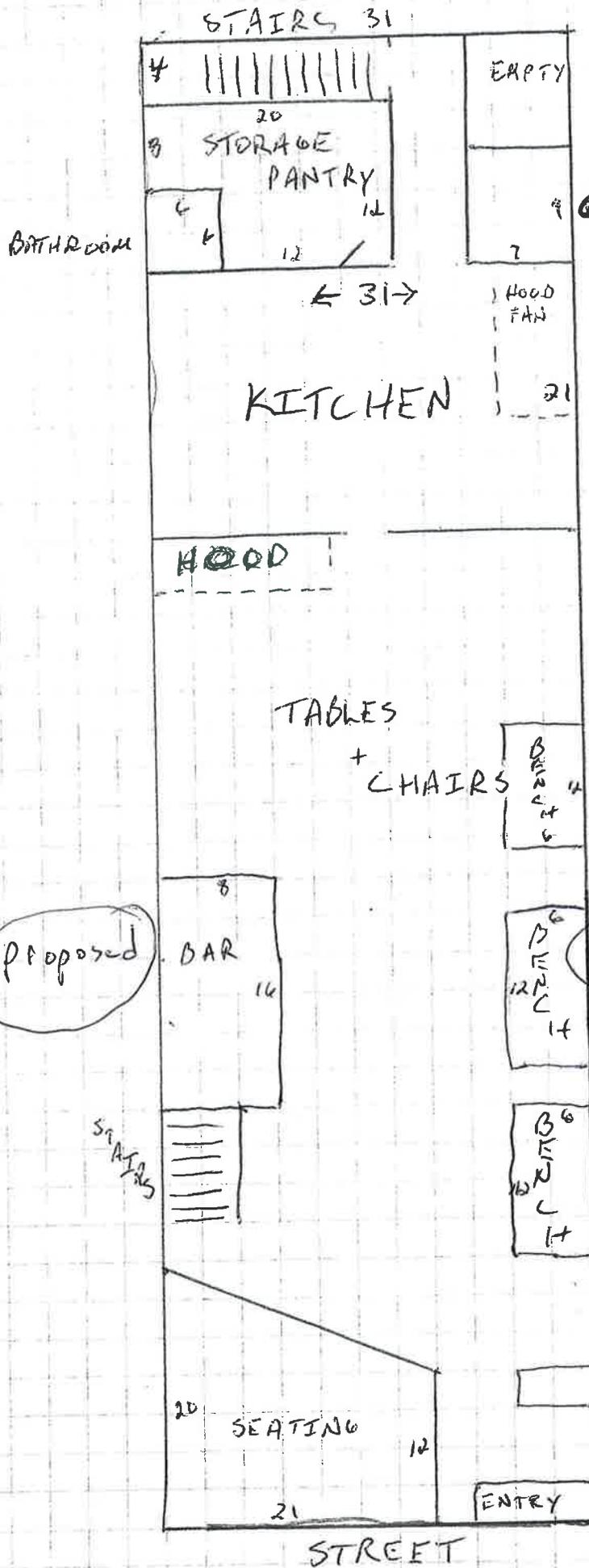
Dos Bros Cantina will run as a full-scale restaurant with food, wine, beer, and alcohol. Our focus will be on our food, but not unlike many other ethnic cuisines, Mexican food patrons enjoy the ability to order a Corona or Margarita with their food. A lot of our time, money and energy has been spent on our kitchen. We are featuring delicious freshly prepared Mexican food. We estimate that our food to alcohol ratio will approach 80/20.

Ahmad Abulaban (AA) and Mark Tampoya are the owner/operators of Dos Bros Cantina. Dos Bros LLC was created just for this restaurant. AA has been a fixture in the middle of downtown Morgantown for decades. The site for Dos Bros is where AA owned and operated The Mediterranean Market and Deli for twelve years. His food has been a Morgantown favorite for years. Mark Tampoya was the manager of Careyes in the Wharf District.

Cliff-12

Our cooks and managers have been working for years in the Morgantown area at restaurants like Habachis, Lake House, The Vintage Room, and Chico Fat to name a few.

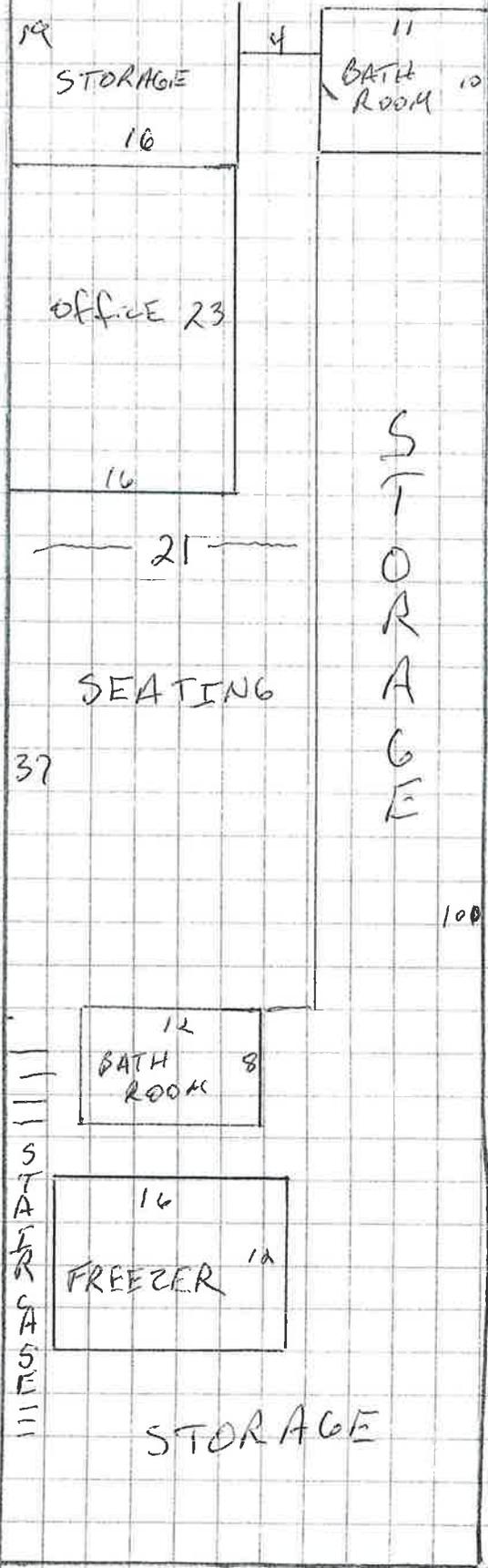
CW4-12



31

0114-12

11STAIRS 111



Existing  
DOWNSTAIRS  
(No Changes)



**Soups**  
(Cup Size ~1.50)

**Tortilla Soup ~4.95**  
Shredded Chicken, Fresh Vegetables,  
Avocado, Monterey Jack, and Tortilla Strips

**Albondigas Soup ~4.95**  
Homemade Beef Meatballs,  
Fresh Vegetables, and Green Onion

**Chile Con Queso Soup ~4.95**  
Fresh Vegetables, Monterey Jack, Cheddar Cheese  
and Roasted Chiles

**Appetizers**

**Speedy's Wings ~10.95**  
A Morgantown Favorite  
10 Wings

**Dos Bros Guacamole ~5.95**  
Hand Chopped Avocado, Fresh Tomatoes, Fresh Lime  
Juice, Red Onion, Garlic, Cilantro, Served with Corn Tor-  
tilla Chips-Make it spicy with some Jalapenos

**Taquitos con Guacamole ~~~5.95~~ 6.95**  
3-Crispy Corn Tortillas filled with Ground Beef, Chicken,  
or Cheese, Served w/ Sour Cream or Guacamole

**Mexican Pizza ~5.95**  
Crispy Flour Tortilla, Refried Beans, Ground Beef,  
Monterey Jack Cheese, Pico de Gallo,  
Parmesan Crisp, Pickled Jalapeno

**Nachos Grandisimo ~7.95**  
Tortilla Chips House Queso, Pork Chorizo, Cilantro,  
Pico de Gallo, Sour Cream,  
Green Onions, and Pickled Jalapenos

**Grande Quesadilla ~4.95**  
Flour Tortilla, Monterey Jack Cheese, Guacamole  
*Add Chicken or Beef ~1 or Shrimp ~2*

**Salads and Tostadas**

**Fajita Salad**  
Marinated Chicken or Steak ~8.95  
Marinated Shrimp ~10.95  
Tomatoes, Bell Peppers, Red Onions,  
Romaine and Iceberg Lettuce

**Mexican Caesar Salad ~8.95**  
Romaine Lettuce, Croutons, Parmesan Crisp,  
Sun Dried Tomatoes,  
Classic Caesar Dressing

**Salads and Tostadas (cont.)**

**Chopped Taco Salad ~7.95**  
Grilled Chicken Breast or Ground Beef, Avocado, Black  
Beans, Tomato, Red Onion, Monterey Jack Cheese,  
Romaine and Iceberg Lettuce  
*Served in a large flour tortilla shell*

**Avocado Salad ~7.95**  
Avocados, Sliced Egg, Carrots, Tomatoes,  
Parmesan Cheese with Romaine and Iceberg Lettuce

**Tostada Grande ~7.95**  
Corn tostada, Refried Beans, Guacamole,  
Sour Cream, Romaine and Iceberg Lettuce

**La Concha Tostada ~7.95**  
Romaine and Iceberg Lettuce, Refried Beans, Guacamole,  
Sour Cream, Tomatoes, Monterey Jack Cheese  
*Served in a large flour tortilla shell*

Dressings: Ranch, Lemon Herb, Balsamic, Caesar

**Tacos**

**Tacos de Pollo Asado ~8.99**  
Three tacos filled with grilled chopped chicken. Served  
with rice, beans and pico de gallo.

**Tacos de Carne Asada ~8.99**  
Three soft tacos filled with tender diced roasted beef.  
Served with beans, rice and pico de gallo.

**Hard Shell Tacos (1) ~2.50 (3) ~6.25**  
Beef or chicken

**Soft Tacos (1) ~ 2.50 (3) ~6.25**  
Beef, Chicken or Bean

**Burritos**

*Add 1/2 Order of Refried Beans and Spanish Rice ~4.25*

**Special "Oven Style" Burrito ~7.25**

Beef or Chicken, Spanish Rice and Choice of Beans, Topped  
with Salsa Roja and Monterey Jack Cheese

*Please specify with the waiter if you would like  
your burrito "dry" - without sauce on top.*

*Add sour cream ~.50  
Add guacamole ~1*

## Burritos (cont.)

### **Carnitas Burrito ~7.95**

Carnitas, Choice of Beans, Spanish Rice, Pickled Jalapeno, Monterey Jack Cheese, Salsa Roja, Guacamole

~~Three Bean Burrito ~4.95  
Refried, Black and Pinto Beans,  
Monterey Jack Cheese and Salsa~~

### **Vegetarian Burrito ~6.95**

Mixed Peppers, Onions, Mushrooms, Monterey Jack Cheese, Black Beans, Vegetarian Spanish Rice, Tomatoes. Topped with Salsa Roja and Guacamole

### **Carne Asada Burrito ~8.95**

4 oz. Marinated Flank Steak, Choice of Beans, Peppers, Onions, Salsa Roja, Guacamole, and Pico de Gallo

### **Grande Chimichanga ~7.49**

Chicken, Beef, or Pork, Choice of Beans, Spanish Rice, Monterey Jack, Deep Fried Golden Brown

### **Burrito Chile Colorado ~8.95**

Tender pork in Red Chile Sauce, Choice of Beans, Monterey Jack Cheese, Rice and Sour Cream

### **Dynorito ~10.95**

Ground Beef, Chicken, Pork, Beans, Monterey Jack, Spanish Rice, Pickled Jalapenos, Red Onions, wrapped in a Quesadilla

### **Mahi Mahi Burrito ~9.95**

Mahi Mahi, Red Cabbage Slaw, Radishes, Vegetarian Rice, Black Beans, Salsa and Lime

## House Specials

*Served with Choice of Refried, Pinto, or Black Beans, and Spanish Rice*

### **Pollo Asado - For 2 ~17.95**

1/2 Grilled Chicken, Salsa, Guacamole  
Served with Flour Tortillas

### **Fajitas**

**Chicken ~15.95 Flank Steak ~16.95**

**Shrimp ~17.95 Mahi Mahi ~17.95**

Mixed Peppers, Onions, Lettuce, Pico de Gallo, Guacamole

*Served with Flour Tortillas on a Sizzling Plate!*

### **Picado Special ~17.95**

Diced Steak or Chicken Breast, Bell Peppers, Tomatoes, and Onions  
Served with Flour Tortillas.

### **Carne Chile Colorado ~12.95**

Tender Seasoned Pork in a Red Chile Sauce. Served with Onion, Cilantro, Sour Cream, Fresh Lime  
Served with Flour Tortillas

### **Carne Asada con Enchilada ~13.95**

Flank Steak Topped with Grilled Chiles, Cheese Enchilada, and Salsa Roja

## House Specials (cont.)

### **Carnitas De Puerco ~11.95**

Tender Seasoned Pork, Pico de Gallo, Shredded Lettuce  
Served with Flour Tortillas.

### **Arroz con Pollo ~10.99**

Rice topped with grilled chicken marinated in our special sauce and cheese. Served with lettuce, guacamole and sour cream.

### ~~Carnitas ~11.55~~

~~Pork chunks delicately seasoned with our secret spices and herbs, then cooked to a golden brown.  
Served with flour tortillas.~~

### ~~Especial La Casa ~9.95~~

~~Burrito filled with beef and melted cheese.~~

### **Jalisco ~11.95**

Grilled chicken topped with mushrooms and cheese.

### **Avocado Carne Asada Burrito ~11.95**

~~Two soft~~ <sup>4</sup> ~~or~~ deep-fried burritos stuffed with carne asada, rice and beans, avocado slices and cheese.

### ~~Enchilada Especial ~9.95~~

~~Three rolled corn tortillas filled with shredded beef, and topped with spicy enchilada sauce, served with guacamole and lettuce~~

## A La Carte

Beef, chicken, or Cheese Enchilada ~3

Tortillas with Butter ~2.50

Beef, Chicken, or Pork Taco ~2.50

Spanish or Vegetarian Rice ~2.50

Refried, Pinto, or Black Beans ~2.50

Carne Asada ~7.95

Grilled Chicken Breast ~6.95

Shrimp ~8.95

Mahi Mahi ~8.95

# Lunch

## Special No. 1 ~6.95

One chile relleno, one, taco, beans and guacamole salad.

## Special No. 2 ~6.95

One burrito, rice and beans.

## Special No. 3 ~6.95

One enchilada, once taco, rice and beans.

## Special No. 4 ~6.95

Two enchiladas and rice.

## Special No. 5 ~6.95

One burrito, one taco, and rice.

## Special No. 6 ~6.95

One quesadilla, one chile relleno and rice

## Special No. 7 ~6.95

One cheese or chicken enchilada, rice and beans.

## ~~Special No. 8 ~6.95~~

~~One shredded beef enchilada, one chicken enchilada and rice.~~

## Fajitas ~8.95

Your choice of chicken or beef. Served with beans, rice, guacamole, salad, sour cream and two flour tortillas.

## Chimichanga ~7.95

One chimichanga served with rice, beans, lettuce, sour cream, guacamole & tomatoes.

## Carnitas ~7.99

Pork chunks delicately seasoned with our special spices and cooked until golden brown. Served with rice, beans and tortillas.

## Taco Salad ~7.95

A deep fried flour tortilla filled with ground beef or chicken, beans, lettuce, tomatoes, grated cheese and sour cream.

## Pollo Asado ~7.95

Grilled chicken topped with grilled onions. Served with rice, beans and tortillas.

## Quesadilla Rellena ~7.95

A flour tortilla grilled and stuffed with cheese, your choice of beef or chicken, and beans. Served with lettuce, guacamole and sour cream.

## Quesadilla de Chorizo ~7.95

A flour tortilla grilled and stuffed with cheese, beef, and Mexican sausage. Served with guacamole salad.

## Chilaquiles Mexicanos ~7.95

Fried tortilla chips blended with our special ranchero sauce and topped with cheese and chicken or beef tips. Served with guacamole salad and choice of rice or beans.

## Enchiladas Especial ~7.95

Two shredded beef enchiladas topped with cheese. Served with rice.

## Kids Menu

(Kids 12 and under)

### Taco ~5

### Beef or Chicken Burrito ~5

### Cheese Quesadilla ~5

*(Choice of Rice and Beans or French Fries)*

### Chicken Fingers and Fries ~5

## Desserts

### Flan ~4.95

Classic Mexican Caramel Custard

### Churros ~3.95

The Best In Town!!!

### Fried Ice Cream ~4.95

Vanilla ice cream deep fried with chopped walnuts, whipped cream, chocolate sauce and cinnamon sticks

## Beverages

### ~1.95

*(free re-fills)*

Pepsi, Diet Pepsi, Sierra Mist, Pink Lemonade, Sweet Tea, Unsweetened Tea, Coffee

### ~1.95

Milk, Orange, Pineapple or Cranberry Juice