MEX. REST.

MI TIERRA CALIENTE

MENU

AUTHENTIC MEXICAN FOOD

SUMMERVILLE

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APPETIZERS

First basket of chips & salsa is complimentary

STREET CORN $6
On the Cob, mayo, queso & Tajín.

QUESO DIP
Creamy melted cheese dip.
Small $7
Large $9.

CARNE ASADA FRIES $12
Crispy Fries topped with Asada, Queso and Guacamole.

TEXAS DIP $14
Grilled Chicken, Shrimp and Steak smothered in queso dip. Served with house chips or Tortillas.

TRIO DIP SALSA $12
A crowd-favorite combination of queso dip, guacamole, and salsa combo. Served with house chips.

GUACAMOLE DELUXE $7
Freshly made Guacamole.

ENTREES

FAJITAS
Grilled protein of your choice with sautéed peppers and onions, served on a sizzling platter with guacamole, refried beans, salad and your choice of tortillas.
Chicken: $17
Steak: $18
Shrimp: $19

FAJITAS FOR TWO
"Perfect for sharing. Choose your protein for $37.

TEXAS FAJITAS $23
Sizzling trio of Chicken, Steak and Shrimp with peppers and onions. Served with rice, beans and salad.

FAJITA QUESADILLA $16
Choose Chicken or Steak folded into a golden cheesy quesadilla with bell peppers and onions. Served with rice and salad.
(Shrimp +$1.00)

TACOS

Protein choices: Asada, Al Pastor, Pollo, Carnitas, Chorizo, Carne Molida (Ground Beef).
Upgrade to Birria, Cabeza, Lengua, Tripa, Camarón for an additional $1.

TACOS MEXICANOS $4
Street-style tacos with your protein choice.
Onion, cilantro, green or red salsa.
Served on a corn or flour tortilla.



TACOS AMERICANOS $4
Your choice of protein, lettuce, tomato, cheese, and sour cream.
Served on a flour or crunchy corn tortilla.

QUESABIRRIAS $17
Four birria tacos filled with beef, melted cheese, onion, and cilantro. Side of consommé.



TC TACOS $15
3 Tacos with your choice of protein.
Served American or Mexican style with a side of rice and beans.

TACOS DORADOS $17
Crispy rolled tortillas filled with shredded chicken. Topped with lettuce, tomato, avocado, sour cream and queso fresco.

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DEL MAR – SEAFOOD

CAMARONES A LA DIABLA $21
Juicy Shrimp sautéed in a fiery red chili sauce. Served with rice and beans. Corn/Flour Tortillas.

CAMARONES AL AJO $21
Shrimp sautéed in garlic, butter and guajillo chili flake sauce for a rich savory flavor.

TILAPIA COMBO $21
Grilled Tilapia and Shrimp paired with sautéed vegetables. Side of fluffy rice. Corn/Flour Tortillas.

COCTEL DE CAMARON / SHRIMP COCKTAIL $21
Chilled shrimp in a refreshing tomato-lime cocktail sauce. Mixed with onions, cilantro, and creamy avocado. Served with Tostadas.

CEVICHES CAMARON $20 / TILAPIA $20 / MIX CAMARON AND TILAPIA $24
Fresh shrimp marinated in a tangy Lime juice. Tossed with tomatoes, onions, cilantro and cucumber. Served with Tostadas. A light, refreshing, and zesty flavor.

HUEVOS – TRADITIONAL EGG PLATES

CHILAQUILES $15
Crispy tortilla chips simmered in a rich red or green sauce. Topped with two eggs, queso fresco, sour cream, onions and cilantro. Served with beans. Add chicken or steak for +$3.00.

HUEVOS DIVORCIADOS $18
Two over easy eggs served with tender skirt steak. Topped with both red and green sauce. Served with tortilla chips.

HUEVOS A LA MEXICANA $15
Two scrambled eggs with fresh tomato, onion, and green pepper for a vibrant flavorful dish.

HUEVOS RANCHEROS $15
Two over easy eggs served over a crisp Tostada. With ranchero sauce and garnished with cilantro.

HUEVOS CON CHORIZO $15
Two fluffy scrambled eggs mixed with savory, hearty chorizo. A nice flavorful breakfast dish.

BREAKFAST BURRITO $14
Tortilla filled with two fluffy scrambled eggs, rice and beans, topped with homemade sauce and cheese.

BREAKFAST TORTA $16
Two fluffy scrambled eggs, sausage or ham, beans and fresh cheese.

BURRITOS & TORTAS

▽ **TORTA CUBANA $20**
Ham, Sausage, Chorizo, egg, lettuce, beans, avocado, onion, cilantro and tomatoes.



TC TORTA $19
Your choice of protein, beans, lettuce, tomato, onion, jalapeño, avocado, cheese, mayo.

BIRRIA TORTA $20
Slow-cooked birria with cheese, onions and cilantro.

WET BURRITO $17
Your choice of protein and ranchero or green salsa, mozzarella cheese, and a dollop of sour cream.

FAJITA BURRITO $18
Two burritos with your choice of protein, wrapped in a soft flour tortilla and topped with creamy queso.
(Upgrade to Texas +$5)

TC BURRITO $17
Your choice of protein, rice, beans, fresh veggies, sour cream.



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MEXICAN FAVORITES

ENCHILADAS GUERRERENSES $18
Four traditional red enchiladas filled with queso fresco. Topped with 2 whole chicken pieces fried in a red sauce, cabbage, queso fresco and sour cream, tomatoes and onions.

ENCHILADAS RANCHERAS OR VERDES $16 (CHEESE A LA CARTE $4)
Four enchiladas filled with your protein choice. Smothered in spicy ranchero sauce or green tomatillo sauce, topped with melted cheese.



HUARACHES $18
Traditional Mexican dish. Large oval tortillas with smashed beans, lettuce, cilantro, onion, tomato, avocado, cheese and creme.

MOLE $18
Traditional dish with chicken simmered in rich earthy spices.

GORDITAS $15
Two corn pockets stuffed with your choice of protein, beans, lettuce, cilantro, onion, tomato, avocado, cheese and creme.

SOPES — $13 (A LA CARTE $7)
Two corn pockets stuffed with protein choice, beans, lettuce, cilantro, onion, tomato, avocado, cheese and creme.



CHIMICHANGA $16
Two fried mini burritos filled with your protein choice. Topped with melted cheese. Served with salad, rice and beans.

QUESADILLA $16
Grilled flour or corn tortilla with your protein choice. Filled with melted cheese, cilantro, and onion."



TOSTADAS $7
Two crispy tostadas, layered with your protein choice, fresh lettuce, avocado, sour cream and tomato.

CHILE RELLENO $15
One roasted poblano pepper, stuffed with cheese.
Served with rice and beans.
Add protein for $2. (Ala Carte $7)

TAMALES EL COCHO — $14 (A LA CARTE $4 EACH)
2 pork or chicken tamales with your choice of ranchero sauce, melted cheese and sour cream.
Served with a side of rice and beans.

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PLATOS DE LA CASA

All house dishes are served with Flour or Corn Tortillas

ARROZ CON POLLO $17
Grilled chicken breast sautéed with bell peppers, onions and cheese, served with a side of rice and fresh salad.

CHORIPOLLO $18
Grilled chicken breast topped with savory Mexican chorizo and melted cheese. Served with rice, beans and one enchilada of your choice.

TEXAS RICE $18
Grilled Chicken, Shrimp and Steak smothered in queso dip over a bed of rice. Served with a basket of house chips.

CARNE ASADA $20
Grilled Flank Steak platter with onions, jalapeños, rice and beans.

CARNITAS PLATTER $18
Slow-cooked pork shoulder, crispy on the edges and tender inside. Served with rice and beans.

APORREADO $17
Shredded dried beef covered in fried eggs, simmered in a spicy green chili sauce.

PUERCO EN CHILI VERDE O ROJO $17
Tender grilled pork ribs braised in a zesty green or red chili sauce.

PECHUGA A LA PLANCHA $18
Grilled chicken breast with rice, covered in cheese dip with a guacamole salad.

BISTEK MEXICANO $27
Ribeye steak pieces cooked with onions, tomatoes and jalapeños. Served with rice and beans.

TC RIBEYE COMBO $23
Juicy Ribeye Steak paired with shrimp. Served with broccoli, squash, mushrooms, peppers, onions and rice.

BIRRIA PIZZA $24
A giant 10-inch tortilla filled with slow-cooked birria, cheese, onions and cilantro. Served with a richly flavored consommé.

TC BOWL — $17
Choose your protein and build your own bowl. Fluffy rice, hearty beans, crisp lettuce, a sprinkle of cheese and a dollop of cool sour cream.

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CALDOS / HOUSE SOUP

CALDO DE GALLINA $21
Traditional hen soup. Slow cooked for a rich authentic flavor.

CONSOME DE BORREGO $27
A rich and savory lamb broth. Simmered to perfection with tender chickpeas and traditional spices.

POZOLE (RED OR GREEN) $21
Traditional hominy soup. Red is made with tender pork simmered in a red chili broth. Green pozole
is made with shredded chicken in a savory tomatillo and green chili broth.



CALDO DE RES $22
Comforting Mexican beef soup. Tender beef chunks slow-simmered with fresh vegetables and herbs. Served steaming hot for rich homestyle flavor.

MENUDO – RED BEEF TRIPE SOUP $21
Classic Mexican soup with tender beef honeycomb tripe in a red chile broth. Served with onions, cilantro, lime and house-made tortillas on the side.



BIRRIA DE CHIVO $26
Tender goat, slow-braised in a rich chile broth. Infused with Mexican spices. Served with house-made tortillas
and a side of onions, cilantro and lime.

SALADS

TACO SALAD $15
Crisp lettuce, tomatoes, onions, beans and cheese topped with your protein choice. Served in a crunchy tortilla shell.

MARGARITA CALIENTE SALAD $15
Romaine lettuce, onions, tomatoes, carrots, zucchini croutons, your choice of protein. Served with honey-jalapeño dressing.

FRIJOLES CHARROS $6
Traditional Mexican pinto beans are slow-cooked with bacon, chorizo, onions, tomatoes and cilantro for a rich flavor.

FIESTA CHICKEN $15
Romaine lettuce, black beans, corn, cucumber, red onion, tomatoes, tortilla strips.

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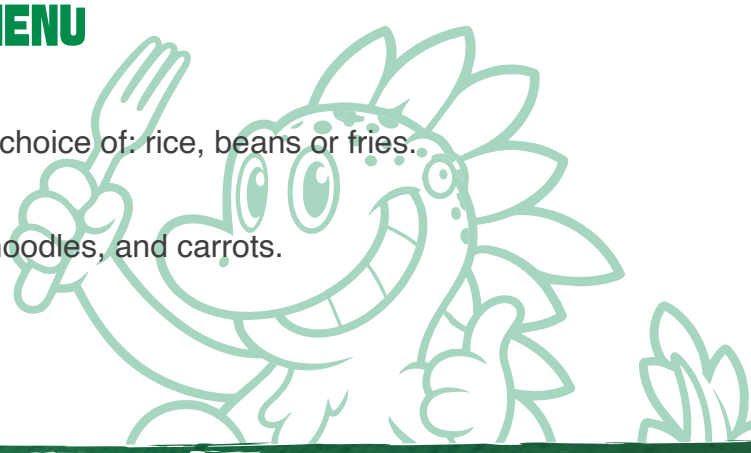
KIDS MENU



Cheese quesadilla **$11**
Flour tortilla with cheese served with your choice of: rice, beans or fries.

Chicken noodle soup **$6**
Comforting broth with shredded chicken, noodles, and carrots.

Chicken tenders with fries **$10**
Chicken tenders served with fries.

PROTEIN CHOICES

Carne Asada, Al Pastor, Carnitas, Pollo, Chorizo, Ground Beef.

Upgrade for an additional $1

Chicharrón, Flor de Calabaza, Mushrooms, Cabeza, Lengua, Birria, Tripa, Camarón.

SIDES

• Refried Beans	$4.00	• Cheese	$2.00
• Fries	$4.00	• Avocado	$3.00
• Rice	$4.00	• Vegetables	$3.00
• Tortillas	$3.00	• Black Beans	$4.00
• Sour Cream	$2.00	• Pico de Gallo	$2.50

DESSERTS

• Guava Cheesecake	$8.00
• Fried Ice Cream	$8.00
• Churros	$8.00
• Choco Flan	$7.00
• Flan	$6.00

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COCKTAIL MENU

Beverages are for dine-in only. No takeaway.

MARGARITAS $9 / $14
House Tequila – Choose from the following flavors:
Lime, Strawberry, Peach, Mango, Hibiscus, Passion Fruit, Tamarind, Coconut, Guava, Pineapple.

SKINNY MARGARITA $10
House Tequila, fresh lime, mandarin juice, a dash of blue agave and Topo Chico.

CALIENTE MARGARITA $10
Reposado Tequila, fresh lime, orange and a fiery mix of jalapeño and serrano.

SANGRIA RED/WHITE $9
Try our refreshing, fruity house-made red or white wine sangria.

PIÑA COLADA $14
White rum, pineapple, coconut cream, blended and topped with whipped cream and fruit.

PALOMA $10
House Tequila, fresh grapefruit and a hint of mandarin, simple syrup and topo chico.

MOJITO $10
Fresh lime, muddled mint leaves, simple syrup and ginger ale.

BULLDOG $16
Large Margarita with one Coronita sidecar.

GUERRERO OLD FASHIONED $12
Mezcal, Demerara syrup, orange, and chocolate bitters.

MICHELADA $14
Choice of draft beer, clamato, maggi sauce, valentina sauce. Tajín and chamoy rim.

COSMOPOLITAN $12
House Vodka, Triple Sec, fresh lime juice and cranberry juice.

TEQUILA

Drink	Price
Casa Amigo Reposado	$12.50
Casa Amigo Silver	$11.50
Don Julio Reposado	$12.50
Don Julio Silver	$12.50
Gritona	$10.50
Patron Silver	$12.50
Espolon Silver	$ 7.00
Luna Azul	$ 6.00
Ultra Azul	$40.00
Clase Azul	$30.00
Grand Marnier	$ 8.00

WHISKEY

Drink	Price
Crown Royal	$11.00
Jameson	$10.00
Jim Beam	$10.00
Maker's Mark	$10.00
Jack Whiskey	$10.00

VODKA

Drink	Price
Absolute	$ 7.50
Grey Goose	$ 9.00
Tito's	$ 9.00

RUM

Drink	Price
Bacardi	$11.50
Myers	$ 9.00
Captain Morgan	$10.00

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102A S CEDAR ST, SUMMERVILLE

5480 MEMORIAL BLVD, ST. GEORGE

113 MARKET RD, LADSON

600 BOONE HILL RD, SUMMERVILLE

1500 W FIFTH NORTH ST, SUMMERVILLE

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