



- *The Original* -
Katy - College Station - Beaumont

APPETIZERS

CHILE CON QUESO sm. 8.95 lg. 11.95

ADD TACO MEAT 2.00

ADD GUACAMOLE 2.00

GUACAMOLE SALAD sm. 8.95 lg. 10.95

RIBS (3) Slow roasted baby back ribs with our own home made spice rub. Grilled with Spicy Honey Chipotle BBQ sauce. Served with crispy french fries 13.95

QUESO FLAMEADO, CON CHORIZO OR TACO MEAT 9.95

Con Chicken Fajita 13.95, con Beef Fajita 14.95, con Shrimp 13.95

"V" QUESADILLAS, con Monterey Jack cheese y salsa 10.95

(corn or flour tortillas)

FAJITA QUESADILLAS, Handmade flour tortillas filled with pico de gallo, melted Monterey Jack cheese and your choice of fajita. (sour cream upon request)

"Chicken" 16.95 "Beef" 22.95 "Shrimp" 19.95 "Chicken/Beef" 20.95

"THREE AMIGOS", 3 chip dips! Fresh cilantro jalapeño Sauce, spicy red sauce & chile con queso. With chips. (Serves up to 4) 11.95

ENSALADAS Y SOPAS

TACO SALADS, Chilled iceberg lettuce con chile con queso, guacamole, pico de gallo, Cheddar cheese, tomatoes y tu choice of our jalapeño vinaigrette dressing or our new creamy poblano ranch dressing. (sour cream upon request) "es preety good"

WITH TACO MEAT 15.95

WITH CHICKEN FAJITA 16.95

WITH BEEF FAJITA 21.95

WITH GRILLED SHRIMP 19.95

...add pinto beans not extra charge. (highly recommended)

BIG GREEN SALAD, Crispy green leaf lettuce with fire roasted poblano peppers, pico de gallo, diced avocado, Monterey Jack cheese, topped with diced tomatoes and salty corn tortilla strips. Your choice of jalapeno vinaigrette, or creamy poblano ranch dressing served on the side. 12.95

...you can add:

PORTOBELLO MUSHROOM ADD 2.00 CHICKEN FAJITA ADD 4.00

BEEF FAJITA ADD 8.00 SHRIMP FAJITA ADD 7.00

TORTILLA SOUP, A broth style tortilla soup made with fire roasted vegetables, pulled chicken breast, avocado, Monterey Jack cheese. Topped with salty corn tortilla strips and a pinch of cilantro, served with two cheese crisps... large cup 12.95

WHITE CHICKEN CHILI, A blend of pulled chicken, white beans, roasted green chiles and tomatillos, onions, fresh cilantro, serrano peppers and garlic. Garnished with green onions, cilantro and sliced avocado. Topped with salty corn tortilla strips, served with two cheese crisps... large cup 12.95

NACHOS

"V" CHEESE NACHOS, Covered con melted Cheddar cheese with a side of pickled jalapeños. 7.95

NACHOS MATAMOROS, Refried frijoles, Monterey Jack cheese y pickled jalapeños. 9.95 **ADD GUACAMOLE** 2.00

NACHOS COMPUESTOS, Refried frijoles, taco meat, Cheddar cheese, guacamole, tomatoes y pickled jalapeños. 14.95

ADD BEEF FAJITA 6.00 ADD CHICKEN FAJITA 3.00

FAJITA NACHOS CON POBLANOS, Chicken fajita or beef fajita or mixed con frijoles, Monterey cheese y grilled poblano peppers. Served with guacamole y pico de gallo

"Chicken" 16.95 "Mixed" 18.95 "Beef" 21.95



Es spicy!

"V" Can be prepared Vegetarian

"Get your friends & family something they've always wanted... (may be). A Lupe Gift Card.



— 🌿 FAJITA STEAKS 🌿 —

CARNE ASADA, A lime pepper marinated grilled fajita steak. Served con rice, frijoles, pico de gallo y (2)handmade flour tortillas*. 27.95

STEAK LUPE, (a long time customer favorite) A lime pepper marinated grilled fajita steak topped con tomatoes, onions, cilantro y pepper, then covered con melted Monterey Jack cheese. Served con rice, frijoles y (2)handmade flour tortillas*. 28.95

🌿 **THREE PEPPER CHEESE STEAK**, A lime pepper marinated grilled fajita steak topped con fresh sliced jalapeños, habaneros y serranos, then covered con melted Monterey Jack cheese. Served con rice, frijoles y (2)handmade flour tortillas*. “Es preety spicy” 28.95

BLACK PEPPER STEAK, Cracked black peppered fajita steak, topped with a fresh grilled green onion and melted Monterey Jack cheese, served with rice, refried beans, and (2)handmade flour tortillas*. 28.95

STEAK & SHRIMP, A lime pepper marinated grilled fajita steak topped with 3 grilled bacon wrapped jumbo shrimp, stuffed con a spicy slice of red jalapeno. Then covered in melted Monterey Jack cheese. Served con roasted red pepper butter, fresh pico de gallo, rice y frijoles and (2) handmade flour tortillas 33.95

*Additional handmade tortillas 1.50 for 3.

— 🌿 SIZZLING FAJITAS 🌿 —

Lime pepper marinated grilled chicken, beef or shrimp fajitas. Served with grilled white onions, guacamole, pico de gallo, shredded Cheddar cheese, rice, frijoles y handmade flour tortillas. (Sour cream upon request)

	1/2 order	full order
CHICKEN	22.95	
MIXED	26.95	48.95
BEEF	30.95	59.95
GRILLED SHRIMP	23.95	46.95

3 Handmade tortillas

6 Handmade tortillas

Additional handmade tortillas 3 for 1.50. Smaller tortillas available upon request

RIBS (5) Slow roasted baby back ribs with our own home made spice rub. Grilled with our Spicy Honey Chipotle BBQ sauce. Served with crispy french fries 22.95

THE TRIO add bacon wrapped pepper shrimp to your mixed fajitas.
(3) for 9.95 (6) for 18.95 *The only way to go!*

**OUR FAMOUS CHARGILLED GREEN ONIONS STILL AVAILABLE
UPON REQUEST AT NO EXTRA CHARGE.**

— 🌿 CHICKEN FAJITA SPECIALS 🌿 —

CHICKEN LUPE, (one of our most popular entries) (2) marinated grilled chicken breast, covered with chopped tomatoes, onions, cilantro y serrano peppers, then topped con melted Monterey Jack cheese. Served with rice, frijoles y (2)handmade flour tortillas 18.95

🌿 **CILANTRO JALAPEÑO CHICKEN**, (2) chargrilled marinated grilled chicken breast, covered con fresh sliced red and green jalapeños and fresh cilantro, then topped con melted Monterey Jack cheese. Served con rice, frijoles y (2)handmade flour tortillas 18.95 “Es preety spicy.”

PEPPER CHICKEN, (2) marinated grilled chicken breast, topped con grilled poblano pepper strips y melted Cheddar or Monterey Jack cheese. Served con rice, frijoles y (2)handmade flour tortillas. 18.95

“CHICKEN LITTLE”, (1) marinated chicken breast on a handmade corn tortilla, covered con our rich homemade ranchera sauce y diced fire roasted poblano peppers, then topped with melted Monterey Jack cheese. Served with (2) handmade flour tortillas. Sour cream on the side. 16.95 (small but very rich). Additional chicken breast 3.50

🌿 **TEQUILA CHICKEN**, Two Reposado Tequila marinated chicken breasts covered with fresh jalapeños, cilantro, onions and melted Monterey Jack cheese. Served with cheesy rice and a small green salad y (2) handmade flour tortillas. 18.95
Add a shot of Conmemorativo for 3.00

CHICKEN JUANITA, A lime pepper marinated grilled chicken breast. Topped with melted Monterey Jack cheese and sliced avocado. Served with iceberg lettuce and diced tomatoes. 16.95 (Keto friendly). additional chicken breast 3.50

POPULAR

POBLANO CHICKEN, a large fire roasted poblano pepper stuffed con seasoned shredded chicken y Monterey Jack cheese. Then covered with more cheese and broiled until tender. Served con rice, frijoles y pico de gallo 17.95

SOFT CHICKEN TACOS, (a Lupe's Original) Ask your server to tell you about it. "Es like chicken enchiladas in flour tortillas." 16.95 (a little spicy)

LUPE'S FAJITA WRAP, Lupe's fajita roll ups, handmade flour tortilla with chicken, beef fajita or portabello mushrooms, green leaf lettuce tossed in our lime vinaigrette dressing, fire roasted poblano peppers, pico de gallo, topped with tomatoes and salty corn tortilla strips.

"Chicken" 13.95 "Portabello Mushroom" 10.95 "Beef" 18.95

TACOS AL CARBON, (2) tacos con guacamole, pico de gallo, rice y frijoles. (sour cream upon request).

Chicken 17.95 Mixed 20.95 Beef 22.95 Mushroom 15.95

(CHARGRILLED GREEN ONIONS ALWAYS AVAILABLE UPON REQUEST)

LUPE PUFFY TACOS, Two puffy corn tortillas with taco meat, iceberg lettuce, cheddar cheese and tomatoes. Served with rice and fijosles. 15.95

THE TACO PUFF, A corn tortilla puff filled with taco meat, chile con queso, guacamole, iceberg lettuce, cheddar cheese, and topped with tomatoes. Served with rice and frijoles. 15.95

"V" THE QUESO PUFF, A corn tortilla puff covered with chile con queso. Served with a scoop of fresh guacamole topped with diced tomatoes on a bed of lettuce. 11.95

MEXICAN PIZZAS, Flour tortilla crisps with refried frijoles or ranchera sauce. Topped with melted Monterey Jack cheese.

VEGETARIAN 14.95 CHICKEN FAJITA 17.95 BEEF FAJITA 19.95

VEGETARIAN

"V" ALL "VEG" QUESADILLAS, Handmade corn tortillas filled with pico de gallo, sauteed poblanos, portobello mushrooms, red and green bell peppers, grilled onions y melted Monterey Jack cheese. Served with our fresh Cilantro Avocado sauce. (sour cream upon request) 13.95

"V" CHEESY QUESO ENCHILADAS (3), No meat filled with aged cheddar cheese and smothered in our creamy queso with a guacamole salad. 12.95


"V" VEGETABLE TACOS, Two handmade corn tortillas filled with grilled onions, sautéed poblanos, red and green bell peppers, Portobello Mushrooms. Served with our fresh Cilantro Avocado sauce and a little green salad. 13.95 (for a spicy kick add serrano peppers 2.00)


"V" VEGETABLE FAJITAS, sautéed poblano, red & green bell peppers, onions and Portobello mushrooms. Lightly seasoned with our own spice blend. Served with rice, pico de gallo, guacamole, aged shredded cheddar cheese, and corn tortillas. (sour cream upon request) 1/2 order 15.95 full order 25.95

LUPE'S VEGETABLE WRAP, handmade flour tortilla with portabello mushrooms, green leaf lettuce tossed in our lime vinaigrette dressing, fire roasted poblano peppers, pico de gallo, topped with tomatoes and salty corn tortilla strips. \$11.95

SEAFOOD

LUPE'S SALMON, Salmon fillet, lightly sauteed with sea salt, then topped with a caper wine butter sauce. Served with your choice of a green salad or cheesy rice. 22.95

 **GRILLED SHRIMP LUPE**, (a simple healthy option) (6) Lime pepper marinated jumbo Gulf grilled shrimp covered con tomatoes, onions, peppers y Monterey Jack cheese. Served con rice, frijoles y (2) handmade flour tortillas 21.95

 **PEPPER SHRIMP**, (6) grilled bacon wrapped jumbo Gulf shrimp. Stuffed con spicy red jalapeño, then covered in melted Monterey Jack cheese. Served con roasted red pepper butter, rice y frijoles. 22.95

FISH TACOS, Two handmade corn tortillas filled with fresh pan fried fish sauteed with garlic pepper butter and sweet mango sauce, mixed with pepper, onions and tomatoes, red and green cabbage, diced avocados, a pinch of cilantro and topped with cilantro poblano ranch. Served with cheesy rice. 19.95

SUBSTITUTE WITH SALMON ADD 3.00

SHRIMP TACOS, Two handmade corn tortillas filled with sautéed shrimp in a sweet mango sauce, mixed with peppers, onions and tomatoes, red and green cabbage, diced avocados, a pinch of cilantro and topped with cilantro poblano ranch. Served with cheesy rice. 19.95

— 🌶️ TEX-MEX 🌶️ —

OUR ORIGINAL “BIG SUCKER” (BURRITO)

A fresh handmade flour tortilla filled con ground beef taco meat, frijoles, covered con chili gravy y queso. Served con tomatoes, onions, y shredded lettuce. 15.95

SUBSTITUTE BEEF FAJITA ADD 5.00

CHICKEN FAJITA ADD 3.00

GREEN CHICKEN ENCHILADAS, (3) Con seasoned fresh hand pulled chicken, Monterey Jack cheese, covered con our homemade tomatillo sauce, served con rice, pico de gallo y sour cream 15.95 “A long time Lupe’s Favorite”

SPICY RED CHICKEN ENCHILADAS, (3) Corn tortillas filled con chicken y Monterey Jack cheese covered con our spicy roasted red pepper sauce.

Served con rice, pico de gallo y sour cream. 15.95

GREEN CHEESE ENCHILADAS, 11.95

RED CHEESE ENCHILADAS, 11.95

CHICKEN FLAUTAS, (4) Corn tortillas filled con chicken y cheese. Served con guacamole and three of our homemade dipping sauces, con rice y frijoles 16.95

— 🌶️ TEX-MEX COMBINATIONS 🌶️ —

CRISPY TACOS

(Beef or Chicken)

FLAUTAS

(Chicken)

TAMALES

(Pork)

ENCHILADAS

(Beef, Chicken or Cheese)

CHALUPAS

(Beef, Chicken, Bean or Cheese)

PICK ANY 2 13.95

PICK ANY 3 15.95

PICK ANY 4 18.95

Served con rice y frijoles

ADD GUACAMOLE SALAD 3.00

SUBSTITUTE TACO AL CARBON

CHICKEN **ADD** 4.95

BEEF **ADD** 6.95

— 🌶️ SIDES 🌶️ —

FRESH FLOUR OR CORN TORTILLAS(Hand made one at a time) (3) 3.00

GRILLED WHITE ONIONS 2.95

MEXICAN RICE SM. 2.95

LG. 3.95

CHEESY RICE SM. 5.95

LG. 6.95

REFRIED BEANS SM. 2.95

LG. 5.95

CHEESE (SHREDDED) SM. 2.95

LG. 4.95

SOUR CREAM SM. 2.00

LG. 4.00

CALABACITAS (SQUASH) SUB. 3.95

SIDE. 6.95

MEXICAN CORN SUB. 3.95

SIDE. 6.95

INFAMOUS MARGARITAS

LUPE'S ORIGINAL MARGARITA *Still only* 8.95

Made with blue agave silver tequila, fresh squeezed lime, and triple sec.

STRAWBERRY RITA 9.95

A smooth blend of fresh strawberries, fresh squeezed lime juice, blue agave silver tequila, and triple sec.

MARGARITA GRANDE 11.95

Original recipe only bigger.

LUPE'S GRAND MARNIER MARGARITA 11.95

With "Sauza Hornitos Tequila" "Grand Marnier" and fresh squeezed lime.

LUPE'S TOP SHELF 11.95

Lupe's Original Margarita prepared with "Sauza Conmemorativo Tequila", "Contreau" and fresh squeezed lime. (nite nite)

LUPE'S PLATINUM MARGARITA 13.95

The Ultimate Margarita with only the finest ingredients. Prepared with "Sauza Tres Generaciones Plata", "Contreau", and fresh squeezed lime.

"SKINNY" MARGARITA "No sugar added" 9.95

You can't tell the difference. (so go ahead have 1 more)

★ **ESTA NOCHE ES LA NOCHE** (TONIGHT'S THE NIGHT) MARGARITA 12.95
Our very own Don Julio Añejo, "Cointreau", "Grand Marnier", Agave Nectar and freshly squeezed lime. Shaken and served on ice with a touch of sea salt.
 (careful, "es pretty strong")

CORONITA RITA 12.95

Our original fresh squeezed lime with an ice cold coronita stuck in the middle. So refreshing. Try one!
 With Dos Equis add 1.00

SANGRIA (our own recipe) 11.95

A refreshing mixture of Yellow Tail Sangria, fresh fruit, fresh squeezed lime juice and lemon slices. With a splash of pineapple and apple juice. Sweetened with agave nectar and a shot of Brandy Presidente. Served on the rocks.

SANGRIA RITA 11.95

Our original fresh squeezed lime margarita with a shot of sangria.

LUPES PINA COLADA 12.95

Made to order using the freshest ripest pinas. Parrot Bay Coconut Rum, coconut cream, fresh pineapple and condensed milk blended to perfection and Served in a real pineapple. Garnished with a pineapple wheel, whipped cream and cherries.

PINA COLADA 9.95

Our original recipe. Made with Parrot Bay Coconut Rum, coconut cream, fresh pineapple and condensed milk. Blended to perfection and served in a garnished glass.

DOMESTIC BEERS 4.95



MEXICAN BEERS 5.75



DRAFT BEERS

Selection varies per store

DOMESTIC 12oz 4.95 IMPORTED 12oz 5.75

DOMESTIC 23oz 6.95 IMPORTED 23oz 7.95

WINES

SHANNON RIDGE Cabernet Sauvignon-Glass 9.00

MIRASSOU Pinot Noir-Glass 9.00

SHANNON RIDGE Chardonay-Glass 9.00

CAVIT Pinot Grigio-Glass 8.00

ANSELME PROVENCE Rosé-Glass 9.00 Bottle 27.00

