

# MARGARITAS

CASA frozen or on the rocks 9.95 / 12.95  
 RIO RED grapefruit on the rocks 9.95 / 12.95

## DRAFT BEERS

Modelo 'Especial'	4.75 / 5.75
Dos XX 'Amber'	5.50 / 6.75
Twisted X McConauhaze	6.25 / 8.25

## PACKAGED BEERS

Pacifico	5.00
Corona Extra	5.75
Dos XX 'Lager'	5.75
Bohemia	5.75
Athletic Cerveza Non Alcoholic	5.25
St. Arnold Lager 'Grand Prize'	6.00
Lone Star	4.25
Eureka Heights 'Somethin' Light'	6.25
Miller High Life 7oz	2.50
8 <sup>th</sup> Wonder 'Tex Blonde Ale'	6.00
Shiner Bock	5.50
Austin Eastciders 'Original'	5.50
Topo Chico Hard Seltzer	5.50
Revolver 'Cactus Water'	5.50

Make it a float! \$6

# DULCES



Fried Plantains \$4  
 Soft Serve Ice Cream \$4

## NON-ALCOHOLIC

Agua Fresca Del Día	4.50
Jarritos Tamarind	3.50
Sidral Mundet Red Apple	3.50
Mexican Coke	6.00
Mexican Sprite	6.00
Fanta Orange	6.00
St. Arnold's Rootbeer	4.00
Diet Coke	3.00
Owen's Classic Lemonade	4.25
Boylan Cherry/Cream Soda	4.00
Acqua Panna	4.00
Topo Chico Plain	5.00
Iced Tea	3.00
Orange Juice	3.50

@LITTLEREYALCARBON  
 @FORDFRY

## BREAKFAST TACOS

9AM - 3PM SAT 9AM - 3PM SUN  
 homemade flour tortillas filled with migas,  
 twice-fried pork beans, cilantro and cheese

*Chorizo	4.25
*Bacon	4.25
*Potato	3.50
*Steak	6.00
*Mushroom, Kale, and Poblano	3.75

Add avocado, queso or  
 sub egg whites  
 no problem! 1.50

Tacos available as  
 singles or a 10-pack!

## BREAKFAST OTROS

*BREAKFAST CHALUPA	6.75
black beans, sunny egg, avocado, lettuce, queso fresco	
AVOCADO 'TOAST'ADA (V)	6.50
black beans, cabbage, pickled red onion	
'LITTLE' SUPERICA HOTCAKES	5.50
whipped butter, buttermilk syrup	
*HUEVOS RANCHEROS	7.50
tostadas, pork beans, 3 sunny eggs, ranchero sauce, queso fresco	
LA FRUTA	5.00
pineapple, berries, watermelon, pepitas	

DRIP COFFEE by Katz 3.00

ICED COFFEE 4.25

CAFÉ DE OLLA iced coffee + house horchata 4.75

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

2345 MID LANE HOUSTON, TX 77027

Al Carbon T-shirt \$20  
 Little Rey Patch Cap \$20  
 Tex-Mex Cookbook  
 by Ford Fry \$29.99

## --- SHARE ---

### SALSA & CHIPS

house red and green salsas 3.50

### GUACAMOLE & CHIPS

smashed avocado, serrano chile, pico de gallo, lime \*Market Price\*

### CHILE CON QUESO & CHIPS

7.00

### QUESO PRIMO

chopped pollo al carbon, guacamole, pico de gallo 11.00

### PAPAS FRITAS

crinkle cut fries & jalapeño ranch 6.50

### QUESO FRIES

shredded cheese, queso, pico de gallo, sour cream & jalapeño ranch 9.50

### SMOKED CHICKEN WINGS

salsa macha \*contains peanuts\*, deep-fried peanuts & chiles, jalapeño ranch 11.95

## --- ENSALADAS Y MAS ---

### ESQUELETO (V)

quinoa, plantains, avocado, cucumber, pickled onions, toasted cashews, cashew crema "catalina" dressing 13.00

### LA SUPERICA

chicken, avocado, cucumber, pickled red onion, corn, crispy tortillas, oregano dressing 13.50

### ARROZ CON POLLO

chopped pollo al carbon, cilantro rice, pickled red onion, pork beans, super greens, avocado, cotija cheese 13.50

### LA TORTA DIABLA

spicy crispy chicken, brioche bun, jalapeño ranch, salsa macha \*contains peanuts\*, cabbage, pickles 10.50

## POLLO "AL CARBON"

Half 18.00

served with corn or flour tortillas, smoked onions & jalapeños, ranch beans, and cilantro rice



### POLLO AL CARBON for 3-4 36.00

whole bird, salsa & chips, pints of rice and beans

### POLLO AL CARBON for 6-8 64.00

2 whole birds, salsa & chips, quarts of rice and beans

**BRISKET FLAUTA** (3 per order)  
sour cream, cabbage, cotija cheese, pico de gallo, served with avocado crema 10.25

### POZOLE ROJO

smoked chicken + guajillo chile broth, hominy, cabbage, cilantro, onion 7.00

## QUESADILLAS

sour cream & pico de gallo

Chicken 5.75 Oaxaca (V) 5.75

Carnitas 6.25 Steak 7.75

Shrimp Diablo 7.50 *contains peanuts*

## ----- TACOS "Al Carbon" -----

Add guacamole \$2.00

FLOUR TORTILLA

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|----|---|------|
| #1 | <b>CHICKEN AL CARBON</b><br>grilled chicken, smoked onions & pico de gallo  | 5.25 |
| #2 | <b>STEAK AL CARBON</b><br>beef fajita, smoked onions & pico de gallo        | 7.25 |
| #3 | <b>PUERCO AL CARBON</b><br>crispy pork belly, smoked onions & pico de gallo | 5.75 |

### "RICO STYLE"

Add grilled jalapeño & chile con queso for \$1.50

## --- TACOS TRADICIONALES ---

Soft corn tortilla, cilantro, and onions. Add guacamole \$2.00

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|----|--|------|
| #4 | <b>CARNE ASADA</b><br>wood-grilled skirt steak   | 7.25 |
| #5 | <b>SUADERO</b><br>brisket, slow-smoked w. tomatillo and cascabel chiles  | 6.00 |
| #6 | <b>POLLO</b><br>chopped al carbon chicken  | 5.25 |
| #7 | <b>THE OAXACA (V)</b><br>grilled queso oaxaca, poblano, mushroom, pico de gallo                                | 5.25 |
| #8 | <b>CARNITAS</b><br>crispy smoked pork belly  | 5.75 |
| #9 | <b>EL DIABLO</b><br>Spicy shrimp, salsa macha *contains peanuts*, avocado crema, cheese, cabbage and jalapenos | 6.75 |

## ----- SIDES -----

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|---|------|
| <b>AVOCADO</b> lime, sea salt, jalapeño                             | 6.50 |
| <b>ELOTES</b> corn on the cob, morita mayo, tajin, cotija, cilantro | 5.00 |
| <b>RANCHO BEANS</b> bacon, chorizo, crema, pico de gallo            | 4.50 |
| <b>SUPER GREENS</b> radish, lime vinaigrette, pumpkin seeds         | 4.50 |
| <b>CILANTRO LIME RICE</b> pico de gallo                             | 3.50 |
| <b>FINGERLING SWEET POTATOES</b> wood-roasted, salsa verde          | 5.50 |
| <b>FLOUR TORTILLAS</b> 3 to a roll                                  | 1.00 |