

# Aldaco's Happy Hour

Monday – Friday 4:30-7PM

Enjoy \$2.50 Domestic

\$2.50 House Wines

\$3.00 House Margaritas

*Special Events & Catering*  
*Private Event Space Available*



Call 210.222.0561 | [www.aldacos.net](http://www.aldacos.net)

*Complimentary Shuttle Service within Downtown area!*

Monday -Thursday 11-9pm

Friday & Saturday 11-10pm

Sundays: Available for Private Parties

# Delivery & To-Go Menu

\*Ask for our Curbside Service!



— mexican cuisine —

*Authentic Mexican Flavor,*  
*Historic Sunset Station Flair!*



Complimentary Shuttle Service within the downtown area!

Happy Hour: M-F 4:30-7PM, Sat. 11-7PM

\$2.50 Domestic, \$2.50 House Wine

\$3.00 Margaritas

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100 E. Hoefgen, Inside Historic Sunset Station, San Antonio Texas

\*min. \$25 order for Delivery within the downtown area

## *Antojitos Mexicanos*

**Tacos Al Pastor** 3 corn taquitos filled with marinated shaved pork, lime wedge, onions, & cilantro. **\$6.25**

**Bisteck Mini Tacos** 3 corn tortillas filled with melted Monterrey cheese, marinated and thinly shaved Rib Eye steak, lime wedge & fresh chopped cilantro. **\$7.95**

**Cheese Quesadillas** served with guacamole. **\$6.75**

**Quesadillas al Carbon** 2 grilled corn tortillas filled with white cheese, carne al carbon, guacamole and pico de gallo. **\$7.95**

**Shrimp Quesadillas** 2 grilled corn tortillas filled with white cheese, shrimp, pico de gallo and guacamole. **\$9.50**

**Cocktail de Camaron** Chef's Signature shrimp Cocktail. **\$8.95**

**Shrimp Quesadillas** 2 grilled corn tortillas filled w/ white cheese, shrimp, pico de gallo and guacamole. **\$9.50**

**Jalapeño Poppers** (4) **\$4.95** (6) **\$7.45**

**Queso y Tostadas** **\$6.95** add beef, **\$1.25**

**Guacamole y Tostadas** **\$8.25**

## *Sopas, Calditos Y Más*

**Caldo Tlalpeño** Spicy! Zesty! Chicken broth enhanced with chipotle, chicken, garbanzos, tomato, cilantro and avocado. Bowl **\$6.50** Cup **\$4.50**

**Sopa de Tortilla** Bowl **\$5.95** Cup **\$4.50**

**Caldito de Pollo** Bowl **\$6.50** Cup **\$4.95**

Seasoned chicken broth with rice, chicken, potatoes, cilantro and avocado.

**Cup of Soup & 2 Flautas** **\$7.25**

**Cup of Soup & Shrimp Quesadilla** **\$9.25**

**Cup of Soup & Quesadilla al Carbon** **\$8.95**

**Ensalada Tres Marias** Crisp romaine lettuce, spinach, rajas poblanas, pepitas (sunflower seeds), queso fresco tossed in "lime-cilantro" dressing. **\$6.95**

**Chicken** **\$8.95** **Beef** **\$8.95** **Shrimp** **\$10.25**

**Avocado Nest Salad** Avocado halves filled with chicken salad on a nest of julienne jicama and carrots tossed with classic cilantro-lime vinaigrette. **\$9.95**

**Ensalada Fresca** Spinach salad tossed with sliced strawberries, chipotle candied walnuts, queso fresco, red onions, and lemon balsamic vinaigrette. **\$8.95**

## *Platillos Tradicionales*

**El Exclusivo** 1 quesadilla al carbón, 1 flauta and 1 cheese enchilada. **\$11.95**

**Enchiladas Verdes** 2 chicken enchiladas in a tangy tomatillo sauce, melted white cheese, sour cream & guacamole. **\$7.25**

**Cheese Enchiladas** **\$6.95**

**Enchiladas Divorciadas** Both chicken---1 verde, 1 ranchera, separated by "irreconcilable" rice and beans. **\$11.25**

**Jose Special** Two Cheese Enchiladas and One Beef Fajita Taco. **\$8.95**

**Flautas de Pollo** 3 crispy chicken flautas served with guacamole and sour cream mixture. **\$7.25**

**Fajitas by the Pound**, Served with rice, beans, guacamole, pico de gallo and tortillas

**Shrimp** Lb. **\$24.95** Plate **\$14.95**

**Chicken or Beef** **\$22.25** **\$13.25**

**Certified Angus Beef Burger** Topped with Queso, Avocado and Chipotle Mayo, served with Fries. **\$8.25**

## *Especialidades de la Casa*

**Tacos de Camarón** 2 zesty shrimp tacos in a grilled handmade corn tortilla, cabbage, tomato and onion wedges. **\$10.95**

**Pescadito Aldaco's** Pan seared tilapia with 2 grilled shrimp on top of a bed of sautéed aromatic spinach and arroz blanco, then sauced with mild chile arbol garlic butter sauce. **\$13.95**

**Pollo al Cilantro y Camaron al Chipotle** Grilled chicken breast in "Crema Cilantro" and 3 grilled shrimp in roasted garlic "Crema Chipotle". **\$13.95**

**Chile Relleno** Poblano pepper stuffed with beef, potatoes and white cheese. Topped with our Salsa Espanola. **\$7.95**

**Chile Relleno al Cilantro** Grilled, not battered or fried, filled with chicken and Queso Chihuahua, over Crema Cilantro and white confetti rice, served with a small Tres Marias salad. **\$8.95**

**Vegetable Enchilada** Spinach, mushroom & white cheese filling sauced with roasted poblano white wine cream sauce. **\$12.75**

**Pollo al Chipotle/ Pollo al Cilantro** Grilled chicken breast covered in our signature "Crema Chipotle" made with roasted garlic and smoky peppers. **\$7.95**

**Platos del Cocinero** Grilled 10oz. Rib Eye served with a spinach and mushroom enchilada smothered in a white wine cream sauce. **\$24.95**