



## NACHOS

### Traditional

Tortilla chips baked with refried beans and cheese, then topped with lettuce, tomato and jalapeños **Half Dozen \$7.99 Dozen \$10.99**

*Add ons & Extras*

**Add Pico de Gallo \$2.50**

**Add Guacamole \$3.50**

### BBQ Chicken

Tortilla chips loaded with shredded BBQ chicken, melted cheddar, lettuce, diced tomato and sour cream **\$14.50**

### Gringo

Tortilla chips piled high and baked with cheddar cheese. Then topped with chili, shredded lettuce, tomato, black olives, jalapeños, sour cream, and guacamole. A true flats favorite! **\$13.50**

### Buffalo Chips

Homemade potato chips topped with buffalo chicken, melted cheddar and blue cheese crumbles. Served with a side of ranch or blue cheese dressing **\$14.50**

## TEX

### Eggplant Supreme

Beer battered fried eggplant layered with your choice of filling and enchilada sauce. Topped with cheddar cheese and baked. Served with Mexican rice and refried beans **\$15.50**

### Nogales Smothered Cornbread

Slow roasted shredded beef atop our famous cornbread and smothered with house chili, melted cheddar cheese, sour cream and diced red onion **\$16.50**

### Rack o' Ribs

Baby back ribs seasoned with the flats signature rub, grilled then roasted to perfection and smothered in sweet BBQ sauce. Served with cole slaw, cornbread, and your choice of Mexican rice or fries **Half Rack \$21.99 / Full Rack \$36.99**

### Lone Star Pulled Pork

Seasoned pork shoulder slow cooked for twelve hours and topped with a sweet n' smokey BBQ sauce. Served with cole slaw, cornbread, and sweet potato fries **\$17.50**

### Maple Bourbon Steak Tips

Pan seared beef tenderloin tossed in our own maple bourbon sauce. Served over Mexican rice and black beans **\$19.99**

**Need more spice? Just ask!** While most of our menu items are mild in spice, some contain ingredients that are spicy. Many menu items can be kicked up with habanero peppers or our secret blend of of ground chiles upon request.

## CHIPS AND...

Choose any of the following to perfectly accompany a basket of our house made corn tortilla chips.

### Salsa

Fresh peppers, onions, tomatoes, and cilantro combined with seasonings. Available in hot, mild, or mixed **\$3.50**

### 7 Layer

Refried beans, black beans, cheese baked and topped with guacamole, seasoned sour cream, lettuce, and tomato **\$9.99**

### Chili con Queso

Flats signature chili mixed with cheddar cheese and sour cream, served in a crispy tortilla basket and garnished with jalapeños **\$8.99**

### Guacamole

Made fresh daily with avocado, onion, tomato, cilantro, and lime. Topped with pico de gallo and queso fresco **Lg / Sm Mkt Price**

### Queso Fundido

Melted cheddar cheese blended with sautéed habanero and poblano peppers **\$6.99**

### Add ons & Extras

Add chorizo to Queso Fundido or Chili con Queso **\$2.50**

## APPERTIVOS

### Coconut Shrimp

Seven shrimp lightly battered and coated in coconut-panko mixture then Deep fried and served with amaretto cream dipping sauce **\$15.50**

### Trio of Sliders

One buffalo chicken with blue cheese dressing, One BBQ pork with cheddar and One beef burger topped with cheddar and chipotle ranch **\$13.50**

### Wild Boar Wings

Fried pork shanks tossed in your choice of Buffalo, BBQ, or Buff-a-Q sauce. Served with French fries and ranch or blue cheese dressing **\$15.50**

### Flats Baked Wings

Fried jumbo chicken wings tossed in your choice of Buffalo, BBQ, or Buff-a-Q sauce and then baked until crispy. Served with ranch or blue cheese dressing **\$13.50**

### El Cocodrilo (alligator)

Beer battered alligator tenderloin fried golden and served with our zesty chipotle ranch dressing **\$16.50**

### Flats House Chili

Our signature chili loaded with peppers, onions, garlic, beans, tomatoes, jalapeños, corn, and secret seasonings. Served with a side of homemade corn bread **\$6.99**

*Flats House Chili Add ons & Extras*

**Cheese \$8.50 / Beef or Chicken \$9.99**

## ENSALADAS

### Santa Fe

Grilled chicken breast sliced over a bed of romaine topped with mild salsa, black bean salad, cucumber salad, chipotle ranch, and crispy tortilla strips **\$15.50**

### Steinbeck's Salmon

Lightly seasoned and grilled salmon over baby spinach, diced tomatoes, red onion, cucumber salad, toasted pumpkin seeds, and citrus vinaigrette **\$17.50**

Add any of these grilled items to the following salads:

**Fajita Steak \$7**

**Fajita Chicken \$6**

**Salmon Fillet \$9**

**Sautéed Shrimp \$8**

### House

Steinbeck's favorite salad loaded with iceberg, romaine, onions, bell peppers, mushrooms, tomatoes, cucumber salad, and croutons **\$9.99**

### Cactus Flower

Crispy tortilla basket filled with shredded iceberg, tomatoes, olives, cucumber salad, cheddar, sour cream, and guacamole **\$9.99**

## PLATOS FAVORITOS

### La Paz Tacos

Eight shrimp sautéed with onions and peppers. Served with soft corn tortillas, Mexican rice, lettuce, tomato, cheddar, cucumber salad, sour cream, and guacamole **\$18.99**

### \*San Miguel Salmon

Blue corn and coconut encrusted salmon fillet topped with black bean salsa and drizzled with chipotle ranch dressing. Served with Mexican rice and sautéed vegetables **\$20.99**

### Chicken Mole

Grilled chicken breasts smothered in our house made mole sauce and garnished with queso fresco. Served over a bed of Mexican rice with a side of black beans **\$17.99**

### Conquistador

Lightly seasoned and grilled twin chicken breasts covered in melted cheddar and spicy green chili cream sauce. Served atop Mexican rice and sautéed veggies **\$18.99**

### Flats Habanero Mac & Cheese

Pan seared chicken, habanero and poblano peppers, garlic, and spinach tossed in a creamy cheddar cheese sauce with penne pasta. Topped with bread crumbs and Parmesan cheese and baked golden **\$17.99**

### Pasta Fiesta

A pair of marinated and grilled chicken breasts tossed penne in a tomato, cilantro, and chipotle cream sauce. Finished with Parmesan **\$17.99**

### Baja Tacos

Cilantro and lime marinated catfish sautéed with red onion, garlic, and white wine, served in a pair of soft tacos with lettuce, tomato, and chipotle ranch. With a side of Mexican rice and black bean salsa **\$16.99**

### Mayan Tacos

Two soft corn tacos filled with grilled steak, queso fresco, lettuce, and pico de gallo. Served with Mexican rice, beans and a side of hot salsa **\$16.99**

### Incredible Burrito

A flour tortilla loaded with refried beans, seasoned ground beef and shredded chicken. Topped with chili, cheddar, sour cream, and olives. Served with Mexican rice **\$15.50**

## BORN ON THE BAYOU

### Bubba's Jambalaya

Jumbo shrimp, crawdads, chicken breast, andouille sausage, tasso ham, onions, peppers, and tomatoes in a smoky broth. Served over Mexican rice **\$21.99**

### Creole Crawdads

A pound of jumbo crawdads steamed in a bayou broth with peppers, onions, and garlic. Served whole with a side of grilled bread **\$18.99**

### Catfish Naw Leens

Twin Cajun seasoned catfish fillets pan fried and topped with fresh black bean and corn salsas. Served atop Mexican rice and sautéed seasonal vegetables **\$17.99**

## MEX

The following items come with your choice of seasoned ground beef, shredded chicken, shredded beef, roasted pork, sautéed vegetables, black or refried beans.

### Chimchangas

A pair of flour tortillas stuffed with your choice of filling and cheddar cheese and then fried crispy and golden. Topped with guacamole and black olives and served on a bed of Mexican rice with a side of cucumber salad **\$15.50**

### Tostadas

Twin crispy corn tortillas filled with refried beans and melted cheddar cheese. Topped with your choice of filling, shredded lettuce, and diced tomato. Served with Mexican rice **\$13.50**

### Chile Rellenos

Twin mild green chile peppers beer battered and deep fried. Served with your choice of filling, enchilada sauce and melted cheddar cheese. Served with Mexican rice and refried beans **\$15.50**

## QUESADILLAS

All quesadillas are served with cheddar cheese on your choice of a white or wheat tortilla and include a side of sour cream.

### Cheesy

The one that started it all, melted cheddar and a crispy flour tortilla. Nuff said. **\$6.99, add grilled chicken for \$3.99**

### Garden

Sautéed onions, peppers, mushrooms, seasonal vegetable, and spinach **\$10.99**

### Painted Desert

Grilled chicken breast, black beans, and BBQ sauce **\$11.99**

### Savannah

Slow roasted pork or grilled chicken, sweet potato fries, caramelized red onions and BBQ sauce **\$12.99**

### Amarillo

Slices of grilled marinated steak, avocado sour cream, and black bean salsa **\$13.99**

### Diablo

Cajun grilled chicken breast, habanero peppers, tomatoes, and chipotle ranch **\$12.99**

### Spice is Nice

Grilled chicken tossed in buffalo sauce with cheddar and blue cheese crumbles, lettuce and bacon **\$12.99**

**Food Allergies** - Please make your server aware of any allergies before placing your order. For those customers with gluten allergies we offer a wide range of options that are made with gluten free ingredients.

## FAJITAS

All fajitas come with cheddar cheese, shredded lettuce, diced tomato, cucumber salad, sour cream, guacamole, Mexican rice and your choice of white or wheat flour tortillas. All fillings are served on a sizzling cast iron skillet with onions, peppers, and mushrooms.

**Grilled Chicken**  
**\$19.99**

**Steak & Shrimp**  
**\$23.99**

**Black and/or Refried Bean**  
**\$16.50**

**Grilled Steak**  
**\$21.99**

**Shrimp & Sausage**  
**\$20.99**

**Grilled Vegetables**  
**\$16.50**

**Steak & Chicken**  
**\$20.99**

**\*Grilled Salmon**  
**\$21.99**

## MEZCLAR Y COMBINAR

Mix and match from the following items to create your own combination plate! All plates are served with a side of Mexican rice and refried beans.

**Two item combo \$12.99 | Three item combo \$14.99**

### Tamale

Steamed cornmeal pie stuffed with shredded chicken or ground beef. Topped with your choice of enchilada sauce and melted cheddar cheese.

The following items may be filled with your choice of shredded chicken, ground beef, shredded beef, pulled pork, black or refried beans, sautéed veggies, or chicken/raisin/cinnamon.

### Taco

Your choice of filling loaded into a crispy homemade taco shell and topped with cheddar cheese, shredded lettuce, and diced tomato. Served with a side of mild ranchero sauce.

### Burrito

A flour tortilla stuffed and rolled with your choice of filling and cheddar cheese. Flat top pressed and served with a side of tomatillo sauce.

### Enchilada

Corn tortilla rolled around your choice of filling and smothered with melted cheddar and your choice of enchilada sauce, choose from: mild red, spicy green, or our rich mole sauce.

## EMPAREDADOS

Served on a toasted brioche bun with lettuce, tomato, and onion, and your choice of French fries, Mexican rice, or coleslaw and a pickle.

### \*Good Ol' Cheeseburger

Eight ounces of select ground beef lightly seasoned and flame grilled **\$13.99, add smoked bacon for \$1**

### \*Big Tex

Flame grilled burger topped with caramelized onion, bacon, cheddar cheese, and BBQ sauce **\$14.99**

### \*Niagara Engine 3

Good ol' burger, chili pepper seasoned and topped with habanero relish, chipotle ranch, and melted blue cheese crumbles **\$14.99**

### Hippie

Grilled veggie burger topped with fresh guacamole and caramelized red onion **\$14.99**

### Chicken Ranch

Grilled marinated chicken breast with crispy bacon, guacamole, and ranch dressing **\$13.99**

### \*Slammin' Salmon

Fire grilled salmon lightly seasoned and topped with roasted red pepper aioli **\$14.99**

## BURRITOS

Flats signature burritos come in your choice of a 12" white or white grilled flour tortilla and is served with your choice of side.

### California

Always a favorite! This burrito is stuffed with Mexican rice, refried beans, lettuce, diced tomato, red onion, and your choice of filling. Served with a side of guacamole and mild salsa.

**Grilled Steak \$15.50**  
**Grilled Chicken \$14.50**

**Sautéed Veggies \$12.99**  
**Beans (black or refried) \$12.99**

### Harvest

Seasonal vegetable, onions, peppers, mushrooms, spinach, corn, and black beans all sautéed with our house made boursin cheese **\$13.99**

### Pork King

Slow roasted pork shoulder, crispy bacon, ham, coleslaw, pickles, and sweet baby rays BBQ sauce **\$15.50**

### Smokehouse

Slow cooked shredded beef, bacon, lettuce, tomato, and avocado sour cream **\$15.50**

## SIDES

Habanero Mac & Cheese **\$5.50**

Flats Corn Bread **\$3.00**

Mexican Rice **\$4.00**

Veggie Medley **\$5.00**

Refried Beans **\$3.00**

Pico de Gallo **\$4.50**

Black Bean Salsa **\$4.00**

Cucumber Salad **\$4.00**

Guacamole **\$3.50**

Cole Slaw **\$4.00**

\* Items raw or partially cooked can increase your risk of food borne illness. Consumers who are vulnerable to food borne illnesses should only eat seafood and food from animals thoroughly cooked.