



***Lansdale – Langhorne - Collegeville***



Made fresh throughout the day. 7.99 diced jalapeno no charge  
bacon 1.00

*fire roasted corn salsa 1.00*

*Light fried mini chimichangas filled with seasoned chicken and cheese. Served with guacamole, sour cream, and crema. 9.99*

*Spicy jalapeno cheese chimis served with cool cucumber ranch for dipping 9.99*

*Chicken or ground beef over refried beans, chips, cheese, lettuce, and salsa fresca, with quacamole and sour cream. 10.99*

## ***Mayan Shrimp***

*Lightly fried shrimp, tossed in chipotle aioli with fire roasted corn salsa, pickled onions, three-pepper sauce, and avocado in a tortilla bowl. 10.99*

## ***Fresh Homemade Queso***

*Our distinctive Mexican melted cheese dip, topped with salsa fresca. 6.99*

## ***Mexican Street Corn***

*Grilled corn on the cob, just like from the streets of Mexico. Topped with chipotle aioli and queso fresco. 6.99*

## ***Juan's Wings***

*Chipotle BBQ, buffalo, jerk, or spicy coconut. Served with blue cheese dressing. 10.99*

## ***Hector's Quesadilla***

*Melted cheese with mild red and green chilies. Served with guacamole and sour cream 9.49 Add grilled chicken, braised beef, or pork carnitas for 1.50*

## ***Aztec Shrimp Quesadilla***

*Shrimp quesadilla with salsa fresca, roasted corn salsa, and cheese. Served with chipotle sour cream, salsa fresca, and guacamole. 12.29*



## ***Taco Salad***

*Crisp tortilla bowl filled with shredded lettuce, cheese, corn salsa, salsa fresca, enchilada sauce, guacamole, and crema. 11.99*

*Choose: grilled chicken, ground beef, or pork carnitas for 1.50*

## ***Chicken Sunburst Chop Salad***

*Marinated chicken, grilled vegetables, sautéed mushrooms, cucumbers, avocado, salsa fresca, over chopped lettuce. 12.99 Substitute shrimp for 2.00*

## ***Ahi Tuna Salad***

*Seared rare Ahi tuna over baby spinach, avocado, cucumbers, tomatoes, red peppers, pickled onions, orange slaw. 15.99*

## ***Fajita Salad***

*Grilled chicken or steak atop a bed of lettuce, refried beans, salsa fresca, guacamole, shredded cheese and sautéed onions and peppers.  
Served with crispy tostadas. 12.99*



*Our Fajitas arrive on a bed of seasoned onions and peppers.  
Served with Mexican rice, beans, sour cream, guacamole, lettuce, tomatoes, and cheese on warm flour or corn tortillas.*

**Original Fajitas**

*Grilled Chicken 17. 79*

*Grilled Steak 18. 59*

*Grilled Shrimp 18.99*

**Combo Fajitas**

*Chicken/Steak 18.59*

*Chicken/Shrimp 18.99*

*Steak/Shrimp 18.99*



**Tacos Americanos (3)**

*Served with lettuce, tomatoes, and cheese.*

*Hard shells or flour tortillas*

*Choice of grilled chicken, braised beef, ground beef or pork carnitas*

*Hacienda, picante or crema sauce 9.99*

**Baja Fish Tacos (3)**

*Perfectly grilled Mahi Mahi dusted with a special blend of spices. Served on grilled flour tortillas, red cabbage, three pepper sauce, and salsa fresca. 13.99*

**From the Sea Combo**

*An Original Fish Taco, a Fish Taco de! Mar, and a Fried Shrimp Taco. 14.99*

**Original Fish Tacos**

*Tortilla encrusted fish, roasted corn salsa, shredded red cabbage, and chipotle aioli on white corn tortillas. 13.99*

**Fish Tacos del Mar**

*Beer-battered fish, onion, cilantro, orange slaw, three-pepper sauce, and avocado on white corn tortillas. 13.99*

### ***From the Land Combo (3)***

*One chicken taco with onion, cilantro, and three-pepper sauce; one pork carnitas taco with pickled onions and chipotle BBQ sauce; and one braised beef taco with salsa fresca and crema. All sprinkled with queso fresco. 11.49*



### ***Chicken Chimichanga***

*Seasoned chicken, and cheese, rolled into a flour tortilla, lightly fried, then baked in our red chile sauce. Served with guacamole, crema, Mexican rice, and beans. 14.79*

### ***Grilled Steak Chimichanga***

*Grilled fajita steak and refried beans, rolled in a flour tortilla, lightly fried, baked in our queso, and topped with salsa fresca. Served with Mexican rice. 16.49*

### ***Grilled Chicken Sandwich***

*A seasoned and grilled chicken breast with lettuce and tomato. Served with choice of side. 11. 99*

### ***Juan's Burrito***

*Handheld burrito filled with your choice of chicken, braised beef ground beef, or pork carnitas with Mexican rice, black beans, salsa fresca, crema, and guacamole. Served with Mexican rice, beans, or fries. 10. 99*

### ***The Mexican Flag***

*Three enchiladas filled with chicken, braised beef, or pork carnitas each baked in red, white, and green sauces. Served with Mexican rice and beans. 15.79*

### ***Tio's Mexican Combo***

*A Chicken burrito, a chicken enchilada, and two chicken baby chimis, baked in our delicious signature sauces. Served with guacamole, crema, Mexican rice, and beans. 14.99*

### ***Gringo Burger***

*A juicy half-pound ground beef with lettuce and tomato. Served with a choice of side. 11. 99*

### ***Build your own Gringo Burger***

*Create your own idea of perfection with these choices  
No Charge:*

*American Cheese, Queso, Chipotle Mayo, Chipotle BBQ Sauce, Pickled Jalapeños, Pickled Onions*

*Add for \$1.00*

*Bacon, Sautéed Onions and Peppers, Guacamole, Sliced Avocado, Sautéed Mushrooms*

## ***Handheld Veggie Burrito***

*Sautéed onions, peppers, mushrooms, and baby spinach, wrapped in a flour tortilla with Mexican rice, black beans, corn salsa, cheese, and hacienda sauce. Served with choice of side.*

*8.99*



## ***Enchiladas Banderas***

*Three enchiladas filled with cheese, guacamole, black beans, and salsa fresca, baked in red, white, and green sauces. Served with Mexican rice and beans. 14.99*

## ***Burrito Vegetariana***

*A flour tortilla filled with Mexican rice, black beans, baby spinach, roasted corn, and sautéed onions, peppers, mushrooms, baked in our enchilada sauce. Topped with lettuce, cheese, salsa fresca, and crema. 12.49*



*Mexican Rice 2.99*

*Black or Refried Beans 2.99*

*Mexican Rice & Beans 2.99*

*Fire Roasted Mexican Corn 3.99*

*French Fries 3.99*

*Signature Side Salad 2.99*

*Side of Queso 2.49*

*Shot of Guacamole 2.00*



### **MANGO HABANERO WINGS**

*Our Juan's wings tossed in a mango habanero sauce, then char grilled.*

*\$11.50*

### **GRILLED PEACH SALAD**

*Tender grilled chicken, ripe peaches, queso fresco, mildly nutty toasted pepitas, cucumber, corn salsa, and fresh avocado, atop a bed of spring mix greens, then tossed in a full-flavored mango habanero honey vinaigrette.*

*\$13*

### **ENCHILADAS DEL MAR**

*Two hand-rolled com enchiladas filled with perfectly seasoned Baja shrimp, sweet crab meat, cheddar, and jack cheeses, then topped with a mild and creamy spinach sauce. Served with Mexican rice and fire roasted com.*

*\$16*

### **BLACKENED NY STRIP**

*New York Strip Steak dusted with a special blend of spices and served with sautéed vegetables and french fries*

*\$20*

### **BLACKENED SNAPPER OR MAHI MAHI**

*Choice of seared Red Snapper or Mahi Mahi cooked to perfection & served on a hot skillet atop of rajas & finished with salsa fresca. Comes with rice & your choice of beans.*

*\$16*

### **TIO'S VEGGIE COMBO**

*A sweet potato enchilada topped with our signature sauce, a burrito stuffed with spinach, corn salsa & rajas smothered in tomatillo cream sauce, and spicy jalapeño baby chimis. Served with rice and beans, guacamole, and sour cream.*

*\$14*



### **Chocolate Lava Cake**

*Chocolate cake with a molten chocolate center, topped with white chocolate shavings. 6.99*

### **Salted Caramel Cheesecake**

*A rich, creamy cheesecake swirled with caramel, lightly dusted with sea salt. 6.99*



### **House Made Fried Ice Cream**

*Sweet and salty, smooth yet crunchy; vanilla ice cream with a crushed pretzel shell, covered in chocolate sauce, honey or both. 6.49  
(Dine in only – No pickup or delivery)*

### **Churros**

*Cinnamon sugar-coated pastries served with vanilla ice cream and chocolate sauce or honey. 6.29*

### **Reese's® Peanut Butter Pie**

*A light and creamy Reese's® Peanut Butter filling in a rich chocolate graham cracker crust topped with Reese's® Peanut Butter Cups and a drizzle of chocolate ganache and caramel. 6.99*

### **Flan**

*Creamy custard served with whipped cream. 6.49*

### **Sopapillas**

*Pillowry Mexican fried dough covered in cinnamon and sugar. Served warm with chocolate sauce or honey for dipping. 6.29*

## **Other Beverages**

### **Jarritos natural flavored soda**

*Mandarin, Grapefruit, Pineapple or Mango 2.99 Jarritos Seltzer 2.99  
Root Beer 2.99*

### **Fruit Smoothies**

*Blended Strawberry, Peach, Banana, Mango, Coconut or Raspberry smoothie served in a pint glass - Dine in only*



*We make our legendary SQUEEZE fresh every day with a mixture of real lemon and lime juices sweetened with sugar. We vigorously SHAKE each drink to produce the BEST margaritas!*

### **ORIGINAL MARGARITA**

*Our award-winning, signature 16oz drink made with tequila, triple sec and Squeeze. Hand-crafted to order. **7.99***

*Strawberry - 8.59  
Raspberry - 8.59  
Blue Moon - 8.59  
Mad Melon - 8.59  
Pomegranate - 8.59  
Ginger - 8.59  
Peach - 8.59  
Mango - 8.59  
Lime in the Coconut - 8.59*

### **GO NAKED**

#### ***The Naked Lime***

*Hand-squeezed fresh lime, Hornitos Plata Tequila, triple sec and simple syrup. 9.99*

#### ***The Naked Jalapeno***

*Hand-squeezed fresh lime, Tanteo Jalapeno Tequila, triple sec and simple syrup with fresh sliced jalapeno. 9.99*

#### ***The Naked Coconut***

*Hand-squeezed fresh lime, 1800 Coconut Tequila, triple sec and simple syrup. 9.99*





**Blood Orange Margarita**

*Sauza Blue Silver Tequila, Cointreau and elderflower liqueur with blood orange Squeeze. 8.99*

**Prickly Cactus Margarita**

*Prickly pear and habanero lime flavors make a sweet and sharp margarita. 8.59*

**Heavens to Margatroid**

*A cosmic experience with 7 different liqueurs you can't get anywhere else. 8.59*

**Strawberry Basil Margarita**

*Hornitos Reposado Tequila and elderflower liqueur with strawberry puree and fresh basil. 8.99*

**Spider Cider Margarita**

*The citrus flavor of Tarantula Azul Tequila with sour apple liqueur. 8.99*

**Russelrita**

*Smooth and creamy, bursting with the flavors of raspberries and strawberries. 8.59*

**Pepino**

*Sauza Blue Silver Tequila with muddled mint, cucumber and habanero lime. 8.99*

**Silver Star Margarita**

*Hornitos Plata Tequila, triple sec and elderflower liqueur. 8.99*

**Whiskeyrita**

*Jack Daniel's, triple sec and Squeeze. 9.29*

**Coronarita**

*Original Margarita topped with a Coronita. 9.29*

**Proseccorita**

*Original, Raspberry, Mango or Coconut Margarita topped with bubbly. 12.99*



**CUSTOMIZE YOUR MARGARITA EXPERIENCE WITH ANY OF THESE FINE TEQUILAS**

*Add \$175*

*Cuervo Gold - Cuervo Silver Especial - Tarantula Azul - Sauza Gold - Sauza Blue Silver - Hornitos Plata - Hornitos Reposado*

*Add \$2.75*

*Herradura Blanco - Cuervo Tradicional Reposado - 1800 Reposado  
Tanteo Jalapeno - 1800 Coconut*

*Add \$3.75*

*Milagro Silver - Herradura Reposado*

*Add \$4.75*

*Patron Silver - Tres Generaciones Anejo - Maestro Dobel Reposado - Cabo Wabo Reposado - Don Julio Blanco*

*Add \$9.00*

*Cuervo Reserva de Familia Extra-Anejo*



### **Mojito**

*Bacardi Rum, simple syrup, lime juice, muddled lime and fresh mint. 8.99*

### **Mexican Mojito**

*Sauza Blue Silver Tequila, simple syrup with muddled orange, lime, fresh mint and cilantro. 8.99*

### **Coconut Mojito**

*Mexican-made Kalani Coconut Rum, simple syrup, hand-squeezed fresh lime and fresh mint. 8.99*



### **Tia's Cosmo**

*A tangy blend of Absolut Vodka and triple sec with cranberry and lime juices. 9.99*

### **Watermelon Basil Martini**

*Absolut Vodka, watermelon liqueur, fresh basil and a splash of orange juice. 9.99*

### ***House Martini***

*A classic, served straight up or on the rocks with an olive or a twist. 9.99*

### ***Island Coconut Martini***

*Coconut rum, Absolut Vanilla Vodka, coconut puree and Squeeze. 9.99*



*Our twist on a traditional Mexican favorite.*

*Available by the glass or pitcher.*

### ***Pom-Berry Sangria***

*Pomegranate juice, Liqueur, fresh fruit and merlot or sauvignon blanc. 8.49 / 22.99*



### ***Barefoot Wine 7.25***

*Chardonay – Merlot – Sauvignon Blanc -Cabernet Sauvignon – Pinot Grigio*

*Dark Horse Pinot Noir 8.25/26.00*

*Ruta 22 Malbec 8.25/26.00*

*Coppola Director's Cabernet Sauvignon By the bottle only. 35.00*

*\*Ask your server about additional wine offerings  
by the glass or bottle.*



*Take home a quart of our signature margarita mix! Squeeze - 5.99*

***Flavors:*** *Coconut, Strawberry, Raspberry, Blood Orange, Mango,  
Ginger or Peach 8.99*



## **DRAFT**

*Dos Equis Ambar, Miller Light, Sam Adams Seasonal  
Additional selections available.*

## **BOTTLE**

*Dos Equis Lager, Modelo Especial, Negra Modelo, Tecate, Corona, Corona  
Light, Pacifico, Bud, Heineken, Michelob Ultra, Coors Light,  
Miller Lite, Angry Orchard, Haake Beck (non-alcoholic)*

*Cinnamon Cider Angry Orchard Cider with a floater of Fireball Cinnamon  
Whisky. 7.49*

## **Locations**

### **Collegeville**

*350 Water Loop Lane Collegeville PA 19426  
610.831.5700*

**Order online for Take out and Delivery**

<https://bit.ly/marqscollegeville>

### **Lansdale**

*1650 Sumneytown Pike Lansdale, PA 19446  
215.362.2266*

**Order online for Take out and Delivery**

<https://bit.ly/marqslansdale>

**Langhorne**

198 N. Buckstown Rd Langhorne, PA 19047

267.358.5106

**Order online for Take out and Delivery**

<https://bit.ly/marqslanghorne>



Celebrate Every Day!

