

Chips & ...

Chips & Salsa la Fonda...3.00

Guac & Chips...5.25

Chips, Salsa & Guac...6.50

Chips & Queso...reg 4.75 1g...8.00

Chips, Queso, Guac...7.50

Trico...9.00
guacamole, salsa, and queso

Cuatro...11.00
guacamole, salsa, queso, and bacon topped refried pinto beans

Queso con Chorizo...8.00

Badass Bacon Bean Dip...6.00
applewood bacon, refried pinto beans, sour cream, green onions

Nachos

Nachos...5.50
chips with cheddar-jack, sour cream, salsa, and jalapeños

Beef.....8.50 Chicken.....8.50 Shrimp.....10.00

Stadium Nachos...10.00
topped with queso, ground beef, bacon, green onions, black olives, salsa fresca, sour cream, and jalapeños

Tres Frijoles...9.25
vegetarian black beans and pinto beans, adobo tofu, and cheddar-jack topped with shredded iceberg, sriracha sour, salsa fresca

Super Nachos Grande...11.00
ground beef and chicken with black and pinto beans, cheddar-jack, sour cream, guacamole, salsa fonda, and jalapeños

Jerked Nachos...11.00
jerk chicken, black beans, cheddar-jack, avocado, cilantro, chipotle sour cream, and pineapple salsa

Hawaii 5-0-4 "the Kamehameha"...12.00
applewood smoked bacon, pulled pork, mango salsa, pineapple salsa, cheddar-jack, chipotle sour cream, avocado, cilantro, and jalapeños

Bowls

B.R.C....5.00
a bowl of beans and rice with melted cheddar-jack, sour cream, salsa fonda, and jalapeños, in a basket of chips

Luv It Bowl...7.75
grilled corn, potato, and squash, served over black beans and yellow rice, finished with guacamole and salsa la fonda, in a basket of chips

Add Tofu 3.00 Add Cheddar-Jack and Sour Cream 1.50

Big Bowl...11.00
steak, potato, black beans, yellow rice, avocado, cilantro, salsa fresca, and fresh jalapeños, in a basket of chips

Add Cheddar-Jack and Sour Cream 1.50

Refreshments

Fountain Soda.....2.25

Iced Tea sweet or unsweet.....2.00

Arnold Palmer tea and lemonade.....2.50

Lemonade.....2.50

Strawberry Lemonade.....2.50

Gosling's Ginger Beer.....3.00

Iced Coffee cold drip.....3.50

O.J.....4.00

Topo Chico.....2.75

Squirt.....2.75

Salads

Dressings: chile lime vinaigrette, buttermilk ranch, chipotle ranch, caesar, creamy cilantro

Casa...7.00
lettuce, arugula, cucumber, cheddar-jack, salsa fresca, black olives, radish

Juan's Taco Salad...11.00
beef, chicken, grilled corn, diced bell pepper, cheese, salsa fonda, sour cream, black olives, and jalapeños. Served in big bowl with fried tortilla spears, and chips

Vegetarian T.S....10.00
black beans and tofu, grilled corn, diced bell pepper, cheese, salsa fonda, sour cream, black olives, and jalapeños. Served in big bowl with fried tortilla spears, and chips

Jerk Shrimp & Mango Salad...13.00
leaf spinach, jerk spiced shrimp, mango salsa, cucumber, crumbled goat cheese, side of chile lime vinaigrette and mini black bean quesadilla

Tijuana Caesar...8.00
romaine lettuce, with caesar dressing, avocado, salsa fresca, cotija, tortilla crisps, and chips

Chicken Caesar...11.00 Shrimp Caesar...12.50

- Make it...**Wrapped** - 1.50
wrap your Caesar salad in a spinach tortilla

Juaa Roll...8.00
leaf spinach, avocado, salsa, cheddar-jack and cream cheese rolled in a spinach tortilla, sliced sprinkled with cotija

Chicken...10.00 Shrimp...11.00 Tofu...9.50

Kid Stuff

these items are without salsa

Mexican Grilled Cheese...3.00
a mini cheese quesadilla

Kiddie Chicken Quesadilla...4.00

Kiddie Burrito...3.50
black beans, and cheese only

Kid Chicken Burrito...4.50 Kid Beef Burrito...4.50

Kiddie Crunchy...3.00
beef or bean, with cheese hard shell taco

Juan's Chihuahua...3.00
a grilled cheese quesadilla roll up

Chicken Chihuahua...3.50 Beef Chihuahua...3.50

Tacos

Creole Tacos New Orleans style- beans, cheddar-jack, shredded lettuce, salsa la fonda 5.00 Order of three tacos Tofu...8.50 Pick Three Veggies...8.00 Chicken...8.00 Beef...8.00 Pork.....8.50 Steak...10.00 Shrimp.....9.50	Street Tacos West Coast style- cilantro, diced white onions, cotija on white corn tortillas Machaca Beef Debris...3.00 each Shredded Roast Pork.....3.00 each Adobo Chicken.....3.00 each Tofu...3.00 each	Banh Mi Tacos Vietnamese style- pickled radish and carrots, sriracha sour cream, fresh cucumbers and jalapeños on flour tortillas Order of three tacos Chicken...8.95 Pork...8.95 Shrimp...10.95 Tofu...8.95
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BBQ Mushrooms...10.00
ancho BBQ sauce, roasted mushrooms, cheddar-jack and goat cheeses, arugula, and salsa fonda on white corn tortillas

Mardi Gras Indians...8.00
grilled corn and squash, pinto beans, cheddar-jack, and spicy slaw on white corn tortillas

Caribbean Fish Tacos...11.00
grilled fresh catch, mango salsa, lettuce, and radish on white corn tortillas, served with a side of jalapeño tartar sauce.

Louisiana Blackened Fish Tacos...11.00
juan's jalapeño spicy slaw, salsa fresca on grilled flour tortillas, side of creamy cilantro dressing.

GuaJillo Shrimp...10.00
gulf shrimp bathed in guaJillo sauce and pineapple salsa, garnished with arugula, sofrito, and fresh jalapeño on white corn tortillas

Shrimp Hennicanos Plate...10.00
pair of gulf shrimp, K-Paul's Tasso, pepper jelly slaw, pickled okra, and green onion tacos on flour tortillas, side of black beans

- Make it a...**Taco Sandwich** - 2.00 hard shell corn wrapped in refried beans and soft flour tortilla

Regular Burrito Mission style- beans, rice, cheddar-jack, and salsa fresca rolled in a grilled tortilla 5.00 Tofu...8.50 Chicken...8.00 Shrimp...9.50 Pork...8.50 Beef...8.00 Steak...10.00 Pick Three Veggie...8.00 Pick: Beans- black, pinto or refried Rice- white or yellow rice Tortilla- flour, wheat, or spinach tortilla

Mojado...8.00
black beans, yellow rice, lettuce, and salsa la fonda rolled into a burrito smothered in Juan's red chile sauce, melted cheddar-jack, sour cream, and jalapeños

Veggie Punk...7.50
home fry potatoes, jalapeños, pinto beans, rice, cheddar-jack, lettuce, and salsa fonda

Super Green...9.00
green chile, spinach, grilled onion, peppers, broccoli, mushroom, avocado, and salsa in a spinach tortilla
*Add Cheddar-Jack and Sour Cream by request

Burro Verde...10.00
grilled artichoke heart, roasted mushroom, tofu, cheddar-jack, black beans, yellow rice, salsa la fonda, guacamole, and sour cream

- Make it...**Super** - Add sour & guac...1.25 - Make it...**Fire** - Add habanero salsa...75
- Make it...**Wet** - burrito smothered with red chile sauce, cheddar-jack, sour cream, and jalapenos...3.00
- Make it...**Cheesy** - top your burrito with a big scoop of queso...3.00

Americanos...8.00
guaJillo chili-spiced beef, lettuce, and salsa fresca topped with cheddar-jack in hard shell corn tortillas

Carne Asada Taco Truck Plate...11.50
a pair of prime skirt steak tacos topped with cilantro, diced onion, and cotija cheese on white corn tortillas, side of refried pinto beans

Pineapple BBQ Chicken Plate...9.50
a pair of jerk chicken, pineapple salsa, bbq sauce, spicy slaw, and cheddar-jack tacos on flour tortillas, side of pinto beans

Chicken & Chorizo...10.00
our freshly made spicy chorizo pork sausage, house creole chicken, arugula, cheddar-jack, and salsa fresca on white corn tortillas

Mexicanos...9.50
our freshly made spicy chorizo pork sausage, lettuce, salsa fresca, cheddar-jack, and avocado in hard shell corn tortillas

Pork & Slaw Tacos...8.25
shredded pork, cheddar-jack, spicy slaw, salsa fresca on flour tortillas

The Flying Burrito...11.00
grilled steak, shrimp, and chicken, cheddar-jack, black beans, yellow rice, salsa la fonda, guacamole, and sour cream

Jerk Chicken...9.00
jerk chicken, black beans, yellow rice, salsa, cheddar-jack, sour cream, and avocado

B.B.Q. Chicken...11.00
chicken, spicy slaw, black beans, white rice, cheddar-jack, and chipotle sour cream rolled up and smothered in GuaJillo bbq sauce topped with melted cheese, sofrito, and jalapeños

Gutter Punk...8.00
ground beef, jalapeños, pinto beans, white rice, lettuce, salsa, cheese, and sour cream

Al Pastor...9.50
slow-roasted shredded pork, pineapple salsa, grilled onions, sriracha sour cream, pickled jalapeños, cilantro, pinto beans, and yellow rice

Western Burrito
Fajita style- with grilled peppers and onions, cheddar-jack, chipotle sour cream, salsa, and pickled jalapeños
Prime Skirt Steak...11.00 Shrimp...11.00
Chicken...9.00 Tofu...9.00 Combo...11.00

Quesadillas

Cheese Quesadilla...5.00
grilled flour, spinach or wheat tortilla with cheddar-jack, salsa fonda
Pick Three Veggies...8.00 Chicken...8.00 Pork...8.50

Steak...10.00 Shrimp...9.50 Tofu...8.50

House Special Chicken...10.00
everyone's favorite creole spiced chicken quesadilla dressed with avocado, lettuce, tomato

Bacon Azul...10.00
ground beef, bacon, blue cheese, cheddar-jack, roasted mushrooms, grilled onions, salsa fonda served with a side of chipotle ranch

The Luau...10.00
grilled gulf shrimp, applewood bacon, pineapple salsa, and cheddar-jack in a grilled flour tortilla

Green Goat...10.00
artichoke hearts, spinach, goat cheese, cheddar-jack, roasted garlic, and salsa fonda in a grilled spinach tortilla

Add Chicken 3.00 Add Shrimp 4.50

Red Chile Chicken...10.00
grilled adobo chicken, cheese, goat cheese, leaf spinach, and a side of cucumber salsa

- Make it...**DRESSED** - 2.00 House special style with avocado, lettuce, tomato

Enchiladas

Cheese Enchiladas...9.00
three cheddar-jack cheese enchiladas made with white corn tortillas, topped with Juan's Picante Rojo, Chile Verde, and Old Red Chile enchilada sauces, plated with black beans and yellow rice topped with sour cream and jalapeño

Pollo Verde Enchiladas...11.00
creole chicken topped with Juan's Chile Verde enchilada sauce, cheddar-jack, sour cream, jalapeño, served with refried pinto beans and yellow rice

Beef Enchiladas...11.00
ground beef topped with Picante Rojo enchilada sauce and cheddar-jack, sour cream and jalapeño, served with refried pinto beans and white rice

Flying Enchiladas...12.00
combo of steak, chicken, shrimp smothered in our three enchilada sauces, cheddar-jack, topped with sour cream, guacamole, and jalapeño with black beans and yellow rice

Huevos

- Green Chile Potato Breakfast
- Burrito...10.00
- scrambled eggs, green chiles, potatoes, cheddar-jack, and salsa fonda

- Breakfast Burrito #1...10.00
- bacon, scrambled eggs, potatoes, cheddar-jack, and salsa fonda
- Chorizo con Huevos Burrito...11.00
- chorizo, scrambled eggs, green chiles, refried pinto beans, cheddar-jack, and salsa fonda in a flour tortilla

- Huevos Rancheros...10.00
- sunny-side up eggs, our old red chile sauce top cheesy black bean tostadas, with avocado, green onion and salsa fresca

- Rancheros Louisiana...13.00
- k-paul's tasso, and green chiles are added to our Huevos Rancheros

Eye Openers

Bloody Maria
rich and spicy made with limuzal reposado
7.00/24.50

The Doctor
- the bloody maria prescription - featuring maestro doble "la mesa" barrel select tequila and our spicy bloody mary mix 13.00

Grey Hound
tito's handmae vodka and fresh grapefruit
10.00/35.00

Mexican Iced Coffee
patron xo, orchata liqueur, hey! cafe cold drip, vanilla almond milk
8.00/28.00 x-tra shot coffee 1.00

Mimosa
prosecco and orange juice 8.00

Sweets

Donkeydoodle Cookie.....3.00
a cinnamon sugar snickerdoodle cookie

Mexican Chocolate Brownie.....3.50

Churros.....3.25

House Margaritas

House Rox Margarita
 limesol blanco 100% agave small batch tequila,
 housemade lemon sour, triple sec, lime
 6.50/ double 9.00/ pitcher 22.75

Cucumber Margarita
 limesol blanco, cucumber sour, triple sec, lime
 7.50/ double 11.25/ pitcher 26.25

Caliente
 limesol blanco, jalapeño sour, cilantro,
 triple sec, lime
 8.00/ double 12.00/ pitcher 28.00

Pineapple Cilantro
 altos plata, pineapple, cilantro syrup,
 cointreau, lime
 9.50/ double 14.00/ pitcher 38.25

Skinny
 altos plata, cointreau, lime, splash of soda
 9.00/ double 13.50/ pitcher 31.50

Lowrider
 limesol reposado, cointreau, lemon sour, lime
 9.00/ double 13.50/ pitcher 31.50

El Camino
 el mayor reposado, grand marnier, lemon sour, lime
 9.50/ double 14.00/ pitcher 38.25

Frozen Margaritas

Juanita's Frozen
 limesol reposado margarita
 7.50/ pitcher 26.25

Frozen Lemon Berry
 limesol reposado, strawberry lemonade, sweet lime
 7.50/ pitcher 26.25

- Make it...**Fruity** - Add Fruit to Any Margarita
 Strawberry, Blueberry, Mango, Pineapple 1.00/3.00

- Make it...a **Sandroni** - Add a Sangria Float 1.50

- Make it...a **Bootlegger** - Add a Moonshine Float 2.00

- Make it...**Grand** - Add a Grand Marnier Float 3.00

- Make it...**Large** - 20oz frozen in a go cup 2.00

Rum

Mojito
 house rum, lime, fresh mint, sugar
 7.00/24.50

Pineapple Mojito
 pineapple infused rum, mint, sugar, and lime
 8.00/28.00

Jack Ass
 cruzan rum, tropical juices, lime
 7.00/24.50
 Add a Myers Float! 2.00

Dark and Stormy
 cruzan rum, myers rum, gosling's ginger beer, lime
 7.00/24.50

- Make it...**Fruity** - Add Fruit to your Mojito
 Strawberry, Blueberry, Mango, Pineapple 1.00/3.00

Premium Margaritas

El Patron
 patron silver, cointreau, lemon sour, lime
 11.00/ double 16.50/ pitcher 38.50

Puerto Vallarta
 don julio blanco, naranja, hand squeezed lime
 11.00/ double 16.50

Cadillac Margarita
 don julio blanco, cointreau, grand marnier,
 lemon sour, lime
 11.50/ double 17.25/ pitcher 40.25

Maestro
 maestro doble diamante, cointreau, lemon sour, lime
 12.50/ double 18.75/ pitcher 43.75

La Mesa
 doble barrel select "la mesa", naranja,
 lemon sour, hand squeezed lime
 13.00/ double 18.75

3-2-1
 featured avion tequila, cointreau, hand squeezed lime,
 on the rocks 13.00/ double 18.75

Avion Barrel 109
 avion barrel select tequila, naranja, lime,
 lemon sour 13.00/ double 18.75

Mezcal Margaritas

La Vida Loca
 vida san luis del rio organic mezcal, cointreau,
 muddled mango, jalapeño, lemon sour, lime
 12.00/ double 18.00/ pitcher 42.00

Silencio
 el silencio mezcal, cointreau, pineapple, and lemon sour
 11.50/ double 17.25/ pitcher 40.25

Hum-Brah
 sombra mezcal, grapefruit, cointreau, lime
 11.00/ double 16.50/ pitcher 38.50

Enjoy Responsibly
 Our drinks are strong.



Cocktails

Hard Lemonade.
 sobieski vodka, strawberry lemonade, mint
 7.00/24.50

Tiger Woods
 firefly sweet tea-infused vodka, lemonade, Mint
 8.00/28.00

Cucumber Limeade
 tito's vodka, muddled cucumber, lime, soda
 10.00/35.00

Juan's Donkey
 gosling's ginger beer, gin, lime
 7.00/24.50

Whiskey Sour
 evan williams white label, house sour
 7.00/24.50

Irish Mule
 jansson, gosling's ginger beer, lime
 7.50/26.25

Cerveza

Mexican...4.00

Corona Extra

Corona Light

Dos Equis Amber

Dos Equis Lager

Modelo Especial Lager

Negra Modelo Lager

Pacifico Lager

Tecate Can...3.50

Domestic...3.50

Miller High Life

Budweiser

Bud Light

Coors Light

Miller Lite

PER Can 2.00

Holy Roller 4.50

Abita Amber 3.50

Nola Hopitoulas 6.00

Southern Pro Suzy B 5.00

Founder's All Day IPA 4.00

- Make it...**Michelada** - Add...1.50
 spicy bloody mary mix to your beer

Sides, Adds and Extras

Jack-Cheddar Cheese...4 oz 1.50 8 oz 3.00

Queso.....4 oz 3.00 8 oz 4.75

Avocado.....1.50

Guacamole avocado, salsa verde, lime...4 oz 3.00 6 oz 4.75

Sour Cream.....add .75 2 oz 1.00 4 oz 2.00

Chipotle Sour.....add .75 2 oz 1.00 4 oz 2.00

Sriracha Sour.....add .75 2 oz 1.00 4 oz 2.00

Spicy Slaw red and green cabbage, jalapeño aoli, pickled jalapeño
 3.00

Sofrito cilantro, diced white onion.....50

Cilantro...50

Pickled Jalapeño.....add/extra .50 side .75

Fresh Jalapeño.....add/extra .50 side .75

Black Beans.....side 1.75 bowl 2.50

Pinto Beans.....side 1.75 bowl 2.50

Refried Pinto Beans.....side 1.75 bowl 2.50

White Rice.....side 1.50 bowl 2.25

Yellow Rice.....side 1.50 bowl 2.25

Tortilla.....sm 50 1g 1.50

Salad Dressing.....2 oz 1.00 4 oz 2.00

Any Salsa...2 oz 1.00 4 oz 2.00

Salsa Fresca - mild -
 pico de gallo - tomato, onion, cilantro, chili spice, and lime

Salsa La Fonda - mild -
 table salsa - tomato, onion, garlic, cilantro, pickled jalapeño, lime

Pineapple Salsa - mild -
 pineapple, fresh jalapeño, cilantro

Mango Salsa - mild -
 mango, red onions, cilantro, and lime

Cucumber Salsa - mild -
 cucumber, green onion, cilantro, garlic, sour cream, jalapeño and lime

Any Hot Sauce...2 oz .50 4 oz 1.00

Juan's Red Hot Sauce - medium -
 picante rojo - green chile, tomato, garlic, pickled jalapeño, secret
 spices

Juan's Salsa Verde - mild -
 green picante sauce - green chile, tomatillo, cilantro and lime

Juan's "Old Red" Chile - mild -
 traditional red chile sauce - ancho chile peppers, onions

Guajillo - hot -
 dried guajillo and serrano pepper chile sauce

Habanero de Juanita - fire -
 habanero pepper, carrots, mango, and love create this hot and spicy salsa

Chile Verde - mild -
 green enchilada sauce- green chile, tortilla masa, cilantro and lime

Wine

House White - Verdejo 7.00

Grayson - Chardonnay 8.00

Prosecco 7.00

House Red - Tempranillo 7.00

Block Nine - Pinot Noir 8.00

Sangria...7.00/24.50

a seasonal offering made with
 wine, rum, and fresh fruit

Eat Your Vegetables

Vegetables.....add 1.25 each
 green chile, corn, tomato, bell pepper, potato, grilled
 onion, mushroom, broccoli, roasted garlic, yellow squash,
 zucchini, spinach, artichoke hearts, arguila

- Pick Three Vegetable Combinations
 - 3.00

Western - red peppers, green peppers, sweet onions

South West - green chiles, corn, potato

Hippie - spinach, broccoli, mushroom

Squashy - zucchini, yellow squash, corn

Proteins

Add a Fried Egg to Anything.....1.50

Applewood Smoked Bacon...add/extra 1.50

Spicy Tofu...add/extra 3.50 side 4.50

locally sourced, lightly spiced and roasted for a firm bite

Creole Chicken...add/extra 3.00 side 4.00
 chicken breasts are marinated and grilled in Juan's creole mex
 spices, hot sauces, and minced garlic

Jerk Chicken...add/extra 3.50 side 4.50
 chicken thighs are marinated and roasted in caribbean spices

Adobo Chicken...add/extra 3.50 side 4.50
 red chile adobo sauce marinated and grilled chicken breast

Beef...add/extra 3.00 side 4.00
 chile sauce spiced ground beef

Steak...add/extra 5.00 side 7.00
 creekstone farms prime strip steak salt and black pepper

Machaca...add/extra 3.00 side 4.00
 creekstone farms angus chuck roast cooked low and slow

Chorizo...add/extra 3.50 side 4.50
 spicy housemade ground pork sausage

Roast Pork...add/extra 3.50 side 4.50
 slow roasted with tomatillos, onion, tomatoes, and secret
 spices

Fresh Catch Fish...add/extra 5.00 side 7.00
 we serve fresh, locally caught fish

Juan's House Shrimp...add/extra 4.50 side 6.00
 gulf of mexico caught shrimp marinated in our proprietary
 house blend creole mex spice and fresh garlic

Please inform your salesperson of any food related allergies.
 18% gratuity added to parties of 6 or more.
 Deconstructed menu items are subject to a la carte pricing
 and may incur packaging charge.

JUAN'S FLYING BURRITO

★ Creole Taqueria ★



New Orleans, Louisiana

- Restaurants in these Neighborhoods -

Uptown - 5538 Magazine Street - 504.897.4800

L.G.D. - 2018 Magazine Street - 504.569.0000

Mid-City - 4724 S. Carrollton Ave. - 504.486.9950

C.B.D. - 515 Baronne Street - 504.529.5825

Need Delivery? We are on Waitr.