

LUNCH MENU

ONLY AVAILABLE
TUESDAY-FRIDAY 11AM-3PM

FRESH-MEX CAPRESE SALAD / \$9.95

SEASONAL HEIRLOOM TOMATOES, FRIED QUESO BLANCO, PICO DE GALLO, CILANTRO PESTO

TACO SALAD / \$11.95 *

CRISP FLOUR TORTILLA, GROUND BEEF, GREEN LEAF, TOMATOES, CARROTS, RED CABBAGE, SHREDDED CHEESE BLEND, GUACAMOLE, SOUR CREAM, BAJA VINAIGRETTE

QUESADILLAS / \$12.95

CHICKEN FAJITA, FLOUR TORTILLA, MONTEREY JACK, SALSA SPREAD, GUACAMOLE, PICO DE GALLO, SOUR CREAM

FLAUTAS / \$12.95 *

FIVE ROASTED CHICKEN, CORN TORTILLAS, GUACAMOLE, PICO DE GALLO, LETTUCE, SOUR CREAM

CRISPY BEEF TACOS / \$10.95 *

TWO SEASONED GROUND BEEF, LETTUCE, SHREDDED CHEESE BLEND, PICO DE GALLO

VEGGIE TACOS / \$10.95

TWO BLACK BEANS, FAJITA VEGGIES, AVOCADO, CILANTRO, PICO DE GALLO

TEX-MEX ENCHILADAS / \$10.95

TWO SHREDDED CHEESE BLEND, RED ONION, RED CHILI SAUCE, CHILI CON CARNE

ROASTED CHICKEN ENCHILADAS / \$12.95 *

TWO SHREDDED CHEESE BLEND, GREEN CHILE ROUX SAUCE

GROUND BEEF ENCHILADAS / \$12.95 *

TWO SHREDDED CHEESE BLEND, CHILI GRAVY ROUX SAUCE

BRUNCH MENU

ONLY AVAILABLE
SAT & SUN 10AM-3PM

CHILAQUILES \$10.95
FRIED CORN TORTILLA CHIPS, ROASTED CHICKEN, RED HOT SAUCE, COTIJA CHEESE, JALAPENO, LIME, CILANTRO

HUEVOS RANCHEROS \$11.95
FRESH CORN TORTILLAS, REFRIED BEANS, FRIED EGG, SALSA, AVOCADO, COTIJA CHEESE, LIME, CILANTRO

BARBACOA TACOS \$15.95
COW CHEEK, WHITE ONION, LIME, CILANTRO

AVOCADO TOASTADA \$15.95
FRIED CORN TORTILLAS, BLACK BEANS, GUACAMOLE, FRIED EGG, PICO, COTIJA CHEESE, LIME, CILANTRO

STUFFED AVOCADO \$16.95
AVOCADO, ROASTED CHICKEN, GREEN CHILE, SIGNATURE GREEN SAUCE, SOUR CREAM, PICO, LIME, CILANTRO

STACKED ENCHILADAS \$16.95
FRESH CORN TORTILLAS, ROASTED CHICKEN, GREEN CHILE, CHEESE BLEND, FRIED EGG, SOUR CREAM, PICO, GUAC

CARNE ASADA CON HUEVO \$21.95
BEEF FAJITA STEAK, FRIED EGG, ROASTED JALAPENO, CIMICURRI, LIME, CILANTRO

APPETIZERS

QUESO / SM \$6.95 / LG \$9.95
signature cheese blend
chiles, seasonings

QUESO MAS / \$15.95
signature queso, ground beef,
pico de gallo, guacamole

GUACAMOLE / \$9.95
avocado, tomatoes, jalapeños,
red onions, lime juice, seasonings

QUESADILLAS / \$16.95
chicken fajita, flour tortilla,
monterey jack, salsa spread, guacamole,
pico de gallo, sour cream
(additional \$4 sub beef fajita)

BACON WRAPPED SHRIMP / \$16.95 *
four, pepper jack, serrano, bacon,
ancho chile bbq, red chile sauce

AGUACHILE CEVICHE \$15.95 *
mahi mahi, avocado, tomato,
jalapeños, red onion, lime juice

FLAUTAS / \$15.95 *
five, roasted chicken, corn tortillas,
guacamole, pico de gallo, lettuce,
sour cream

ELOTE / \$9.95
two, roasted yellow corn on the cob,
seasoned butter, hot cheetos,
cotija cheese, cilantro, lime

COMBO

served with your choice of rice + beans

COMBINATION PLATE / \$16.95 *

one. tex-mex enchilada
one. crispy beef taco
two. roasted chicken flautas

Additional \$1 Sub
Roasted Chicken or Ground Beef Enchilada

BRUNCH SIDES \$3.95

HASH BROWNS * BACON STRIPS * FRESH FRUIT

BRUNCH COCKTAILS

MIMOSAS \$6 EA - \$16/28 BOTTOMLESS

TEQUILA SANGRIA \$12

BLOODY MARY MARIA \$8

TACOS

served with your choice of rice + beans

CRISPY BEEF / \$12.95 *
seasoned ground beef, lettuce,
shredded cheese blend, pico de gallo

VEGGIE / \$13.95
black beans, fajita veggies, avocado,
cilantro, pico de gallo

BLACKENED / \$17.95 *
(choice of mahi mahi or shrimp)
red cabbage, napa cabbage, cilantro,
avocado, signature green sauce

BIRRIA / \$14.95 *
slow cooked beef roast, monterey jack
cheese, fresh red onions, pickled red
onions, cilantro, consume

ENCHILADAS

Served with your choice of rice + beans

TEX-MEX / \$13.95
two, shredded cheese blend, red onion,
red chili sauce, chili con carne

SHRIMP / \$19.95 *
two, monterey jack, sautéed mushroom,
sauteed spinach, avocado, pico de gallo,
avocado cream sauce
(vegetarian option available)

ROASTED CHICKEN / \$15.95 *
two, shredded cheese blend,
green chile roux sauce

GROUND BEEF / \$15.95 *
two, shredded cheese blend,
chili gravy roux sauce

BEEF FAJITA / \$19.95 *
two, monterey jack, fajita veggies,
poblano mushroom cream sauce

MEXICAN FLAG / \$23.95 *
one, shredded cheese blend, red onion,
red chili sauce, chili con carne

one, roasted chicken, monterey jack,
sauteed mushrooms, sauteed spinach,
avocado cream sauce

one, fajita beef, monterey jack,
fajita veggies, poblano mushroom
cream sauce.

KIDS

CHEESE ENCHILADA \$6
CHEESE QUESADILLA \$6
CHICKEN TENDERS \$6
MAC & CHEESE \$6
sides options:
rice/beans or french fries

SOUPS / SALADS

CHICKEN TORTILLA *
CUP \$6.95 / BOWL \$9.95
housemade broth, roasted chicken, roasted
corn, carrot, tomatoes, avocado + cilantro
monterey jack + fried tortilla strips

ROASTED CHORIZO CORN BISQUE *
CUP \$6.95 / BOWL \$9.95
roasted corn, chorizo, heavy cream,
shredded cheese blend, green onion

FRESH-MEX CAPRESE SALAD / \$12.95
seasonal heirloom tomatoes,
queso blanco, pico de gallo
(cilantro basil pesto)

CHICKEN FAJITA SALAD / \$17.95 *
green leaf, romaine, red grapes,
mandarin oranges, strawberries, pickled red
onions, candied nuts
(creamy dijon dressing)
(additional \$4 sub beef fajita)

SHRIMP SALAD / \$21.95 *
crisp red cabbage, napa cabbage, carrot,
pickled red onion, cilantro, tortilla strips
(cilantro + lime vinaigrette)

TACO SALAD / \$14.95 *
crisp flour tortilla, ground beef, green leaf,
tomatoes, carrots, red cabbage, shredded
cheese blend, guacamole, sour cream

ENTREES

served with your choice of rice + beans

BAJA CHICKEN / \$18.95 *
skillet served chicken breast, cotija
sauteed mushrooms, fajita veggies,
poblano mushroom cream sauce

SALMON / \$24.95 *
char-grilled, pineapple, brown sugar,
roasted red pepper, chili butter sauce,
pineapple pico de gallo

CARNE ASADA / \$23.95 *
charred beef fajita steak
roasted fresh jalapeno, cilantro,
chimichurri butter

DESSERTS

MEXICAN BROWNIE \$9
TRES LECHES CREME BRULEE \$9
TOGO DESSERTS \$6

GLUTEN FREE
VEGETARIAN

* Fajitas *

(served with your choice of rice + beans + tortillas)

	For 1	For 2
Chicken	\$19.95	\$30.95
Beef	\$23.95	\$36.95
Combo	\$21.95	\$34.95

*all fajitas served with fajita veggies,
fresh roasted jalapeno, pico de gallo,
lettuce, cilantro, shredded cheese
blend, guacamole + sour cream*

GREAT ADDITIONS

bacon wrapped shrimp (2)	\$9.95
roasted pork ribs (2)	\$5.95
roast whole jalapenos (1)	\$1.95

FAMILY STYLE

FAJITAS

Family of 4 Platter / \$99.95

1/2 chicken, 1/2 beef, 4 bacon wrapped
shrimp, 4 roasted pork ribs
2 roasted whole jalapenos

Dinner For 8 Platter / \$185.95

1/2 chicken, 1/2 beef,
2 roasted whole jalapenos

Event For 12 Platter / \$269.95

1/2 chicken, 1/2 beef,
12 bacon wrapped shrimp
12 roasted whole jalapenos

*all fajitas served with fajita veggies,
fresh roasted jalapeno, pico de gallo,
lettuce, cilantro, shredded cheese
blend, guacamole + sour cream*

TOGO/CATERING

FAMILY STYLE

ENCHILADAS	6	12
TEX-MEX	\$29.95	\$59.95
ROASTED CHICKEN	\$36.95	\$66.95
GROUND BEEF	\$36.95	\$66.95

*all enchiladas come with your choice
of rice & beans*



(832) 761 - 5199

20 % GRATUITY ADDED TO ALL PARTIES OVER 10 PEOPLE

bajasurfreshmex.com | 26543 kuykendahl rd #900 | tomball, texas 77375

\$500 MINIMUM SPEND TO BOOK THE PRIVATE DINING ROOM

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness *