

HECTOR'S

SERVING GREAT FOOD SINCE 1997

Hector's original location, near 84th and Center, opened in September 1997—this site closed in April 2016.

Hector's is not a chain restaurant—we are locally owned and operated.

HECTOR'S PREPARES MANY DISHES DAILY FROM SCRATCH, INCLUDING OUR BEANS, RICE, SALSA, CHIPS, AND GUACAMOLE, WITH FRESH INGREDIENTS.

BAJA STYLE CUISINE...

is based on the culinary style found in Baja California. Baja cooking is comprised of fresh ingredients, grilled fish and meat, and very little seasoning (primarily only garlic, salt, and pepper). Baja Style Cuisine includes no cumin.

Hector's was the first restaurant to use the term "Baja Style" in 1997, before the term became trendy. Many restaurants now loosely use this term, and some even have copied the names of our dishes, but none match the quality of our ingredients and preparation.

The Pescado Taco served in its current state was discovered in San Felipe, Mexico in the early 80's and brought north of the border to San Diego by Ralph Rubio.

Lobster served Baja Style, prepared on the grill, is unique to Hector's Restaurant. One would have to travel to Puerto Nuevo, Baja California, to find this on the menu.

MEXICAN HOLIDAYS

CINCO DE MAYO is the day that Mexican citizens celebrate their victory over the French in the Battle of Puebla in 1862. The French were finally successful in their invasion of Mexico a year later, and Napoleon established Maximilian as the ruler of Mexico.

Maximilian ruled from 1864 to 1867. His rule ended as the United States provided political and military assistance to Mexico to expel France.

MEXICO'S INDEPENDENCE DAY is celebrated on September 16, honoring the call by Miguel Hidalgo y Costilla in 1810 for independence from Spain.

18% gratuity will be added to parties of 6 or more

20% gratuity will be added if separate checks are requested

APPETIZERS

The first basket of chips is complimentary; additional baskets are 2.70

BEAN DIP Refried beans topped with cheese, onion, Hector’s special red sauce, served in a tortilla shell, and served with chips, 5.85

QUESO FUNDIDO Chihuahua cheese, melted, garnished with a roasted jalapeño and served with soft flour or corn tortillas, 8.10 Topped with chorizo instead of jalapeño, 9.05
(Note: not recommended with tortilla chips)

CHILE CON QUESO DIP Delicious melted cheese sauce with a touch of Hector’s secret spices, served with corn tortilla chips, 6.70

COCONUT SHRIMP* Delicious jumbo shrimp served with mango and strawberry dipping sauces. Choose five or eight shrimp. Five shrimp 12.90 Eight shrimp 19.95

ONION RINGS Fried onion rings served with your choice of ranch or blue cheese dipping sauce, 4.50

STUFFED JALAPEÑOS Six jalapeños stuffed with cream cheese, breaded, fried, and served with ranch dipping sauce, 6.40

BUFFALO WINGS* Nine wings served with celery, carrots, and choice of blue cheese or ranch dressing, 9.65 Choose Hot, BBQ, Habanero, or Raspberry Chipotle

SEAFOOD SAMPLER* Three chipotle shrimp, fried calamari, three blackened fish finger filets, and ceviche. Served with lemon, lime, salsa picada, and chips, 20.60

APPETIZER SAMPLER* One cheese quesadilla, three chicken taquito bites, three shredded beef taquito bites, queso fundido with chorizo, and flour tortillas. Includes bean dip, guacamole, and salsa picada served in tortilla shells, and served with chips, 18.75



NACHOS Corn tortilla chips topped with two kinds of cheese, jalapeños, sour cream, and guacamole, 7.70

NACHOS SUPREME* Corn tortilla chips topped with two kinds of cheese, tomato, black olives, jalapeños, sour cream, guacamole, and topping of your choice: Ground beef 11.20 Shredded beef 11.70 Shredded chicken 10.90

NACHOS CON CHORIZO* Corn tortilla chips topped with two kinds of cheese, black beans, jalapeños, chorizo, onion, sour cream, and guacamole, 10.65

QUESADILLA* Made with two 10” flour tortillas stuffed with jack and cheddar cheese and served with sour cream. Choose from eight delicious quesadillas:

Cheese 9.75	Ground beef 11.75
Carne asada 11.75	Shredded beef 11.60
Carnitas 11.50	Shrimp 13.40
Guacamole 11.15	Shredded chicken 11.15

BLACK BEAN QUESADILLA Fresh, whole black beans and Chihuahua cheese, with sour cream and salsa picada served on the side, 10.65

CHORIZO QUESADILLA* Hector’s favorite quesadilla with chorizo and Chihuahua cheese, 11.75

GUACAMOLE Hector’s specialty made daily with all fresh ingredients, served with a basket of chips, 8.85

CALAMARI STRIPS* Calamari breaded and fried, and served with lemon and cocktail sauce, 11.65

CEVICHE* Hector’s delicacy made to order, served with tortilla chips. Choose from fish, shrimp, or a combination. Fish 9.55 Shrimp 12.25 Combination 10.85

CEVICHE ESPECIAL* Hector’s delicacy made to order with octopus, scallops, shrimp, served with tortilla chips, 13.15



MEXI-BOWLS

CHICKEN OR BEEF* Rice and black beans topped with grilled carne asada or grilled chicken, sour cream, cheese, guacamole, 9.00

FAJITA* Rice and black beans topped with fajita vegetables, sour cream, cheese, guacamole, and choice of grilled carne asada or grilled chicken, 9.50

VEGGIE Rice and black beans topped with sautéed veggies that include bell pepper, tomato, onion, zucchini, mushroom, and broccoli, and topped with cheese, 9.00

BAJA* Rice topped with sautéed shrimp, fajita vegetables, sour cream, and cheese, 10.50



SOUP

Ask about our “soup of the day” available during the winter season

ALBONDIGAS* A traditional Mexican soup made with meatballs and vegetables. Served with crackers or tortillas. Bowl 6.05 Cup 3.50

TORTILLA SOUP* Traditional tomato-based soup topped with queso fresco, avocado, and garnished with tortilla strips. Bowl 5.75 Cup 3.05
Add grilled chicken Bowl 8.45 Cup 4.45

SIETE MARES (SEVEN SEAS) SEAFOOD SOUP*
Tomato-based broth with King crab, shrimp, fish, mussels, clams, and seasonings. Served with crackers, lime, and garnished with cilantro. Large Bowl 19.45 Small Bowl 9.75

SALAD

Dressings: Vinegar & Oil, Sweet French, Ranch, Mexi-Ranch, Blue Cheese, Lo-Cal Italian, Thousand Island, Jalapeño-Cilantro Vinaigrette

TACO SALAD* Lettuce, tomato, black olives, and cheese served in a large flour tortilla shell, topped with sour cream, guacamole, and your choice of topping & dressing.
Ground beef 9.25 Shredded chicken 9.05
Shredded beef 10.80 Grilled chicken 10.55
Carnitas 10.90 Carne asada 11.10
Sautéed shrimp 12.35 Fajitas vegetables 9.55

CAESAR SALAD* The house specialty prepared per order with romaine lettuce, Parmesan cheese, croutons, and Hector’s homemade dressing, 7.85
Topped with grilled chicken, 9.50
Topped with sautéed shrimp, 11.50

HOUSE SALAD Mixed fresh greens, tomato, sliced avocado, croutons, and your choice of dressing, 6.35

LETTUCE WEDGE SALAD A wedge of iceberg lettuce topped with tomato and blue cheese crumbles, and served with your choice of dressing, 6.45

SHRIMP SALAD Mixed greens, red onion, avocado, tomato, and your choice of dressing, 11.45

FAVORITES

QUESADILLA* A traditional quesadilla made with a 10” flour tortilla. Choose from eight delicious types:
Ground or Shredded beef, or Shredded chicken 6.80
Cheese 5.00 Carnitas 6.60 Shrimp 7.15
Chorizo** 7.75 Black bean** 6.65
**Made with Chihuahua cheese

QUESADILLA FRITAS* Two 6” flour tortillas, stuffed with two kinds of cheese, fried, and served with beans and rice, 7.15 Add ground beef or shredded chicken, 9.15

CHILE RELLENO Anaheim chile stuffed with Jack cheese, breaded, deep-fried, & topped with Ranchero sauce, 5.45

TAMALE* Homemade pork tamale topped with our special red sauce, 4.50

BLACK BEAN SOUP Hearty black bean soup garnished with sour cream, Cotija cheese, tortilla strips, and served with your choice of tortillas. Bowl 6.05 Cup 3.10

BLACK BEAN & CHORIZO SOUP* Our delicious black bean soup with chorizo added. Bowl 7.05 Cup 3.55

SAN DIEGO STYLE CHICKEN SOUP* Delicious soup made with chunks of chicken breast, celery, carrots, & potatoes, garnished with avocado and tortilla strips, with sliced chipotle pepper served on the side. Bowl 7.95 Cup 4.00

FRIJOLES DE LA HOLLA Pinto beans simmered with seasonings and garnished with tomato, onion, and cilantro and served with tortillas. Bowl 6.10 Cup 3.50

COBB SALAD* Mixed greens, boiled egg, tomato, avocado, bacon, cheese, and your choice of grilled chicken or carne asada and dressing, 12.20

ICEBERG SALAD Shredded iceberg lettuce topped with tomato, onion, black olives, cheese, and your choice of dressing, 4.15

STRAWBERRY SALAD Mixed greens, fresh strawberries, blue cheese, tomato, and walnuts, served with our strawberry vinaigrette, 9.95



TOSTADA* A crispy corn tortilla topped with beans, lettuce, Cotija cheese, and tomato. Order a regular tostada or dress it up with the topping of your choice:
Regular 3.55 Grilled or Shredded chicken 4.30
Ground beef 4.40 Shredded beef 4.75
Guacamole 5.05 Carnitas 4.85
Ceviche: Fish 5.75 Shrimp 7.75 Combo 6.75

STEERBURGER* 1/2 lb. of ground beef with a slice of American cheese, served on a bun with lettuce, tomato, onion, and fries, 8.75

California Burger—with avocado and bacon slices, 9.75

Jalapeño Burger—with Jack cheese and jalapeños, 9.75
Choose onion rings instead of fries, add 1.35

WE HAVE TWO KINDS OF TABLE SALSA:
RED (MILD) OR GREEN (SPICY)
VISIT OUR SALSA BAR FOR MORE
OPTIONS, MADE FRESH DAILY!

**Salsa bar is complimentary for dine-in patrons but can be purchased to go – please ask for pricing*



TACOS

Any of our tacos can be made with crisp lettuce leaves instead of tortillas

VEGGIE TACOS Two tacos made with shredded lettuce, green onion, cheese, tomato, avocado, and black olives, served in soft flour tortillas with Hector’s special yogurt-mayonnaise sauce, 6.40 One veggie taco, 3.25

TAQUITOS* Three rolled corn tortillas filled with shredded beef, ground beef, or shredded chicken, deep-fried, served on a bed of lettuce, and topped with guacamole and cheese. Chicken 8.05 Shredded beef 8.45
Ground beef or Combination 8.35

BEEF OR CHICKEN TACO* The traditional taco made with lettuce, tomato, and cheese, and your choice of ground beef, shredded beef, or shredded chicken in a soft or hard corn or flour tortilla, 3.80

GRILLED CHICKEN TACO* A traditional taco made with grilled chicken breast, lettuce, tomato, and cheese in a soft flour tortilla, 4.50

CARNITAS TACO* Succulent pork chunks in a double layer of soft corn tortillas with guacamole and salsa picada, 4.70

SHRIMP TACO* Sautéed shrimp topped with cabbage and our special sauce and served in a flour tortilla, 4.90

LOBSTER TACO* Baja style lobster with cabbage and special sauce and served in a flour tortilla, 10.80

PESCADO (FISH) TACO* Originated in San Felipe, now San Diego’s favorite taco! Mild, white fish filet, battered and fried, served in a double layer of soft corn tortillas, with cabbage and our own special sauce, 4.50

BLACKENED SALMON TACO* Blackened salmon in a double layer of corn tortillas with cabbage, salsa picada, and chipotle sauce, 7.25

CARNE ASADA TACO* Thinly sliced sirloin steak, grilled to perfection, served in a double layer of soft corn tortillas with guacamole and salsa picada, 4.75

CARNE ADOVADA TACO* Pork seasoned with chilies the old fashioned Mexican way, served in a double layer of soft corn tortillas with onion and cilantro, 4.50

BURRITOS

Made with 10” flour tortillas. Make any of these burritos into a meal with beans & rice for only \$2.50 more

VEGGIE BURRITO Shredded lettuce, cabbage, cheese, green onion, tomato, sliced avocado, black olives, and Hector’s special yogurt-mayonnaise sauce, 6.55

BEAN & CHEESE BURRITO Simply our fresh beans and two cheeses, 4.85

BEEF & BEAN BURRITO* Shredded or ground beef with beans and cheese, 8.15

BEEF BURRITO* Shredded or ground beef, cheese, lettuce, and tomato, 9.65

RANCHERO BURRITO* Shredded beef, beans, and cheese, topped with ranchero sauce and cheese, 10.50

CHICKEN BURRITO* Shredded white chicken meat, cheese, lettuce, and tomato, 8.75

GRILLED CHICKEN BURRITO* Grilled chicken breast, cheese, lettuce, tomato, and sliced avocado, 9.55

CARNITAS BURRITO* Succulent chunks of pork with salsa picada and guacamole, 10.10

CARNE ASADA BURRITO* Grilled carne asada with guacamole and salsa picada, 10.55

CHILE VERDE BURRITO* Tender chunks of pork simmered with tomatillos, chilies, spices, served in a flour tortilla with beans, and topped with Hector’s homemade chile verde sauce and cheese, 9.95

CHIMICHANGA* Flour tortilla filled with cheese and shredded beef, ground beef, or shredded chicken, deep-fried, and topped with salsa and sour cream.
Beef 10.50 Chicken 9.75 Black bean 8.95

CHORIZO & EGG BURRITO* Mexican sausage made from pork and seasonings, scrambled with egg, served with beans inside a flour tortilla, 9.50

CHORIZO & POTATO BURRITO* Mexican sausage made from pork and seasonings, sautéed with potatoes, served with beans inside a flour tortilla, 9.75

OMAHA BURRITO* Ground beef, beans, lettuce, cheese, and tomato, and topped with chile con queso, 10.75

NICK’S PICK BURRITO* Ground beef, rice, beans, lettuce, and cheese, 9.50

FAJITA BURRITO* Strips of sirloin or chicken breast grilled then sautéed with onion, tomato, and bell pepper, served in a tortilla with shredded cheese and guacamole, 12.95

ENCHILADAS

TRADITIONAL* Corn tortillas with red sauce, cheese, and filling of your choice. Choose from seven fillings:
Shredded chicken 3.50 Grilled chicken 4.50
Shredded beef 4.60 Ground beef or Carnitas 4.50
Cheese & Onion 3.25 Potato & Cheese 3.25

ENCHILADA VERDE* Chicken enchilada made with corn tortilla and jack cheese, topped with green sauce, green onion, black olives, and sour cream, 5.60

STACKED ENCHILADA* Three stacked layers of fresh corn tortillas, red enchilada sauce, jack cheese, and choice of ground beef or shredded chicken, baked until warm and garnished with lettuce, tomato, and Cotija cheese and served with beans and rice, 14.35

SEAFOOD* Flour tortilla stuffed with crabmeat, shrimp and scallops, topped with cheese & creamy white sauce, 6.35

SPECIALTY ENCHILADAS* A unique enchilada made with flour tortilla and topped with its own special sauce:

Guadalajara - Shredded chicken topped with mild green and white sauces and cheese, 6.00

Ala Monterrey - Beef tenderloin and sautéed mushrooms topped with a rich, red sauce and cheese, and garnished with sour cream and cilantro, 10.65

Grilled Chicken Chipotle - Grilled chicken topped with creamy chipotle sauce and cheese, 6.25

Spinach & Mushroom - Sautéed mushrooms and spinach, topped with a delicious white sauce and cheese, 4.30

DINNER SPECIALS

Dinner entrées are prepared to order and may require up to 25 minutes preparation time

FAJITAS* Your choice of meat or shrimp, sautéed with onion, red and green bell pepper, and fresh tomato. Served with beans, rice, guacamole, sour cream, cheese, and tortillas.



	For Two
Regular Fajitas (<i>chicken or pork</i>), 16.75	32.00
Regular Fajitas (<i>beef</i>), 17.80	34.00
Adovada Fajitas (<i>chicken or pork</i>), 17.75	34.00
Adovada Fajitas (<i>beef</i>), 18.80	36.00
Vegetarian Fajitas, 12.45	24.00
Shrimp Fajitas, 21.00	41.00
Regular Combo Fajitas, 18.85 <i>Choose two: chicken, beef, or pork</i>	36.00
Shrimp Combo Fajitas, 21.00 <i>Shrimp with chicken, beef, or pork</i>	41.00

CARNITAS* Succulent pork chunks, cooked to perfection, served with beans, guacamole, cilantro, fresh onion, and tortillas, 13.30 Carnitas for two, 25.60

ENCHILADAS ALA MONTERREY* Two enchiladas made with flour tortillas, Omaha Steaks filet tenderloin sautéed with mushrooms, garnished with red sauce, Jack cheese, sour cream, cilantro, and served with beans and rice, 23.80

ENCHILADA VERDE* Two chicken enchiladas made with corn tortillas, Jack cheese, topped with green sauce, green onion, black olives, and sour cream, and served with beans and rice, 13.70

POLLO A LA PARRILLA* Seasoned, grilled chicken breast topped with sautéed jalapeño peppers, tomato, onion, and served with beans, rice, and tortillas, 13.75 **Spicy!**

RASPBERRY CHICKEN CHIPOTLE* Chicken breast lightly seasoned, grilled, and pan-glazed with our special raspberry chipotle sauce. Served with rice and a dinner salad, 13.95

CHILAQUILES* Fresh corn tortillas chips, topped with onion, queso fresco cheese, and red sauce, and simmered until perfect, garnished with Cotija cheese and served with rice and beans, 9.70 Add shredded chicken breast, 11.60
Topped with two eggs, add 1.00

FLAUTAS* Two flour tortillas filled with shredded beef or shredded chicken, and cheese, fried to a golden brown, topped with sour cream and salsa, and served with beans and rice. Beef 11.25 Chicken 10.95

CHILE RELLENOS Two Anaheim chilies stuffed with Jack cheese, breaded, deep-fried, topped with ranchero sauce, and served with beans and rice, 13.00

HECTOR’S LIGHT FARE* Seasoned, thinly sliced chicken breast, grilled, and served with a dinner salad, 12.10

CHILE VERDE* Pork slow-cooked with tomatillos, onion, and seasoning. Served with beans, rice, and tortillas, 11.85

MILANESA* Top Sirloin steak or chicken breast, sliced Mexican style, breaded, pan fried, and served with a dinner salad and fries. Beef 13.40 Chicken 13.05
Sub onion rings as a side, add 1.35

SEAFOOD ENCHILADA* Two flour tortillas stuffed with shrimp, crabmeat, and scallops, topped with cheese and creamy white sauce, and served with beans and rice, 15.20

CARNE ASADA* Top sirloin steak sliced Mexican style and grilled. Served with beans, guacamole, cilantro, onion, a cheese and onion enchilada, and tortillas, 15.10

STEAK RANCHERO* Tender Omaha Steaks filet tips simmered in our rich red sauce with tomato, onion, and bell pepper, and served with beans and tortillas, 22.95

MIXED GRILL* Chicken breast, shrimp, and sirloin steak, all grilled and served with rice and a dinner salad, 19.65

SHRIMP PLATTER* A plate of shrimp prepared your way*, served with a dinner salad and fries or rice, 20.10
Sub onion rings as a side, add 1.35
* Raspberry Chipotle * Ranchero * Garlic * Breaded *

ENCHILADAS GUADALAJARA* Two chicken enchiladas made with flour tortillas, seasoned chicken breast, garnished with Chihuahua cheese and mild green and white sauce, and served with beans and rice, 14.35

SPINACH & MUSHROOM ENCHILADAS* Two flour tortillas stuffed with Jack cheese, sautéed mushrooms and spinach, topped with a delicious white sauce and cheese, and served with beans and rice, 11.15

TEQUILA LIME SHRIMP* Jumbo shrimp grilled, then sautéed in a delicious blend of lime, butter, chipotle, jalapeño, cilantro, and scallions, flamed with tequila for the finishing touch. Served with rice and a dinner salad, 22.50



*These foods may contain raw or undercooked meat or seafood. Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

SPECIALTY DINNERS


Dinner entrées are prepared to order and may require up to 25 minutes preparation time

- CABO SHRIMP*** Shrimp with a strip of jalapeño inside, wrapped in bacon, grilled, and served with a choice of two sides: baked potato, dinner salad, or grilled asparagus, 21.55
- BAJA STYLE LOBSTER*** Choose from two sizes of lobster tail prepared on the grill and served with beans, rice, and tortillas, Market Price
- MANGO SALMON*** Salmon filet grilled and topped with mango sauce, served with sautéed, mixed vegetables and a baked potato, 20.20
- FILET MIGNON*** 6 oz. or 10 oz. of tender filet from Omaha Steaks, grilled and served with a dinner salad and baked potato or fries, 26.00 or 35.90
Sub onion rings as a side, add 1.35
- ULTIMATE FAJITAS*** Hector’s famous fajitas made with shrimp, scallops, and lobster. Served with beans, rice, guacamole, cheese, sour cream, and tortillas, 24.50
- ENCHILADA DE JAIBA (CRAB)*** Two enchiladas made with flour tortillas, King crab, onion, cheese, and topped with red enchilada sauce. Served with rice and a dinner salad, 21.95

COMBINATIONS*

- Unless indicated or requested otherwise:**
- * Combinations are served with beans and rice
 - * Enchiladas are made with CORN TORTILLAS
 - * Choose from shredded chicken, shredded beef, or ground beef

Substitute a side salad for rice and beans, add \$1.00

- NO OTHER SUBSTITUTIONS PLEASE**
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COMBINATION #13

1. One Taco and One Enchilada, 9.35

2. One Taco and One Chile Relleno, 10.50

3. One Taco and One Tamale, 10.55

4. Two Enchiladas and One Tostada, 13.70

5. Huevos Ala Mexicana (two eggs scrambled with onion, tomato, jalapeños, served with rice, beans, & tortillas), 9.25

6. Huevos Rancheros (two eggs on softly fried corn tortillas, topped with sautéed tomato and onion, served with rice and beans), 9.70

7. Two Tacos: Ground beef or Shredded beef, 10.65 Shredded chicken, 10.45 Grilled chicken, 11.45

8. Two Burritos, 10.85

9. Three Taquitos (rolled tacos) topped with guacamole, 9.55

10. One Taco, One Burrito, and One Enchilada, 14.05

11. Two Specialty Tacos (Carnitas, Carne Asada, Pescado, or Shrimp), 13.15

12. El Burrito Grande (made with a 10” flour tortilla)
Ranchero, Carne asada, or Omaha, 12.85 Chile Verde, 12.40 Grilled chicken or Carnitas, 11.50

13. One Taco, One Tostada, and One Enchilada, 13.65

14. One Lobster Taco and One Pescado Taco, 17.30

15. Two Grilled Chicken Enchiladas (flour tortilla) with Creamy Chipotle Sauce, 14.95

16. Two Enchiladas: Ground beef or Shredded beef, 11.05 Shredded chicken or cheese, 10.85

17. The Works Burrito (10” flour tortilla with ground beef, rice, beans, lettuce, tomato, sour cream), 10.40

18. One Taco and One Burrito, 10.35

19. One Enchilada Verde and One Seafood Enchilada (flour tortilla), 11.75

20. One Chimichanga: Shredded beef or Ground beef, 11.80 Shredded chicken, 11.60 Grilled chicken, 12.60
- ## SIDES
- Flour Tortilla Chips 2.70

Onion Rings 1.95

Refried Beans 2.50

Mexican Rice 2.50

French Fries 1.95

Flour or Corn Tortilla .40

Sour Cream 1.25

Guacamole 2.15
- ## BEVERAGES
- SODA AND REGULAR DRINKS 2.50**

Pepsi

Dr. Pepper

Lemonade

Mountain Dew

Diet Pepsi

Diet Dr. Pepper

SoBe Water

Sierra Mist

Root Beer

Iced Tea

Milk

Coffee

Hot Tea

Hot Chocolate

JUICE 2.75

Orange

Tomato

Cranberry
- ## GET IT TO GO!
- 12oz. Table Salsa (Red or Green) 3.75

Chips 2.70

12oz. Hector’s Fire 5.95

Flour Tortillas (12) 4.00

Chips & Table Salsa 6.40
- *These foods may contain raw or undercooked meat or seafood. Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.