HAPPY HOUR

MONDAY - FRIDAYS 3PM - 7PM

OPEN LATE NIGHT Friday & Saturday 12AM - 2AM



BRUNCH

11-3pm

SATURDAY & SUNDAY

PRIME CHEESE DIP # W

16

Melted & seasoned jaiapeno-cheese dip with a side of tortilla chips.

Add chorizo - 4

GUACAMOLE CLASICO ***

Haas avocado, tomato, onion, and cilantro, topped with pico de gallo.

BOLAS DE ARROZ

8 Fried rice & cheese balls with a gueso drizzle.

BACON WRAPPED JALAPENOS 14

Neuske's bacon wrapped jalapenos, stuffed with cojita cheese.

STUFFED PLANTAIN CUPS

Fried plantain cups stuffed with pico de gallo, sour cream, queso fresco and your choice of shredded beef or shredded chicken.

MAIZ CALLEJERO 🥠

10

18

Two traditional grilled street corns, coated in mayo, queso fresco and spices. Choice of on-the-cob or

NACHOS # W

20

Tri-color tortillas chips, refried beans, queso, sour cream, pico de gallo, guacamole, and topped with jalapenos.

Add chicken - \$4, birria - \$5

DORADO LOVERS

Mahi tapas tulum styled. Blackened Mahi with roasted peppers, red onions, fresh herbs, and ranchero sauce on top of a creamy polenta cake.

SOUPS & SALADS

CHICKEN NOODLE SOUP

12_B

Chef's traditional chicken noodle soup.

CREAM CORN SOUP

MEXICAN SALAD 🥪

strips with a cilantro dressing.

15

12_B

13

Chopped house lettuce mix, avocado, grilled corn kernals, cherry tomatoes, cotija cheese and tortilla

(rice wine vinegar, salt, garlic, and cilantro)

CHOPPED SALAD 🦦

Chopped lettuce mix, grilled corn kernals, chopped onions, peppers, and cherry tomatoes with a honey lime dressing.

Hookah, Bottle Service, and Cocktail menus available upon request

ADD TO ANY SALAD grilled chicken - \$4, shrimp (blackened or grilled) - \$5, steak - \$6

TRADITIONAL

TEQUILA LOUNGE & RESTAURANT

20

Shredded chicken in a stuffed corn tortilla, topped with melted cheese, choice of a verde or roja sauce.

Grilled peppers and onions topped with free-range chicken breast. Served with lettuce, pico de gallo, sour cream, guacamole and tortillas.

Add steak - S

BURRITO

20

Large flour tortilla stuffed with Mexican rice, pico de gallo, refried beans, guacamole and sour cream. Choice of chicken, shrimp, steak, or birria.

QUESADILLA # 60

18

Grilled flour tortillas stuffed with Oaxaca cheese. Served with a side of guacamole and sour cream. Add chicken -\$4, birria - \$5, or steak - \$6

ONLY IN TULUM BOWL

A large bowl of white rice surrounded by black beans, lettuce, pico de gallo, cotija cheese, hass avocado and choice of grilled chicken, steak or shrimp. Served with a special Oaxaca quesadilla. Vegetarian option available 🥠

TACOS

PRIME BIRRIA TACOS

Four corn tortillas, dipped in our house made birria sauce, stuffed with slow roasted shredded beef, Oaxaca cheese. Served with a small birria style cheese quesadilla, rice, and beans.

BANGING SHRIMP TACOS

Crispy fried shrimps with spicy avocado mayo and pickled onions, served in a flour tortilla. Comes with a side of rice and beans.

TACOS OF THE SEA

Your choice of mahi or shrimp. Grilled, blackened, or fried topped with mango pico de gallo, and chipotle mayo. Comes with a side of rice and

TACOS CALLEJERO

6EA

Traditional corn totillas garnished with onions and cilantro. Choice of pollo asado, carne asada, carnitas, or chorizo.

CAULIFLOWER TACOS

6

Tempura fried cauliflower topped with a healthy kale slaw, served in a flour tortilla.

SIDES

VEGGIES WHITE RICE **M MEXICAN RICE** REFRIED BEANS **W**

BLACK BEANS

CORN (ON OR OFF THE COB)

SWEET PLANTAINS M

5 5 5 5 5

PRIME EDITION

THE PRIME SURF & TURF

Austrailian black angus skirt steak, 2 shrimp skewers, grilled jalapeno peppers, a lemon wedge, and smoked sea salt. Served with lettuce, pico de gallo, sour cream, guacamole and tortillas.

TULUM MOLCAJETE

Lava rock bowl overflowing with grilled chicken, grilled steak, grilled shrimp, chorizo, onions, peppers, and fried cheese. Tortillas, rice, beans, sour cream, guacamole, and pico de gallo served on the side.

POLLO A LA PLANCHA

20

House marinated grilled chicken breast. Served with an avocado crema, mexican rice and stuffed jalapeno.

CARNE ASADA

35

Marinated ribeye with cilantro rice, and refired beans. Topped with roasted spagetti squash, feta cheese, and calabrain. Served with a side of

Mexican rice: (Basmati Rice, Jalapenos, onions and tomato paste)

ABUELAS SWEET PLAINTAINS # 20

Two whole sweet plantains, split and stuffed with shrimp in a chipotle sauce, topped with cotija cheese and our housemade mango pico de gallo.

TULUM PINA MAYA 🕯

Charbroiled pineapple stuffed with grilled steak, chicken, green pepper, onion and pineapple chunks, topped with melted cheese over a bed of rice.

NOT YOUR ORDINARY CHICKEN 32

Oven roasted chicken drum and thigh served with our specialty Mexican rice.

Or SUB MAHI for our pescaterians.

BBQ CARNITAS

28

Slow braised shredded pork with house made BBQ sauce served on a bed of cilantro rice. Topped with hearty slaw and jalapeno dressing.

DESSERTS

CHIMICHANGA CHEESECAKE # 15

Wrapped & deep-fried cheesecake, drizzled in caramel and chocolate sauce.

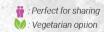
CHUR-ROSE & ICE CREAM # 16

Rose shaped churros house made with mexican chocolate and caramel sauce. Served with vanilla bean ice cream.

CHOCOLATE MOUSSE

12

House made chocolate mousse with fresh whip cream and mint.





18% gratuity is automatically added to parties of 6 or more. / No more than 2 cards per table.