



RIDGELAND | FLOWOOD



## APPETIZERS

### **CHEESE DIP**

With Hatch green chiles, tomato, jalapeño peppers and cilantro 5

**Add:** Ground Beef 1 | Chorizo 1.5 | Shrimp 4

### **GUACAMOLE**

Prepared to order with jicama and carrots 9

### **MEXICAN LAYERED DIP**

Pulled chicken, refried beans, Mexican peppers, onions and melted cheeses topped with pico de gallo, black olives, guacamole and sour cream 10

### **MEXICAN STREET CORN BOWL**

Grilled corn, cotija, cilantro, chile and lime 6

### **FLAGSHIP TAMALES**

Three pulled chicken tamales topped with red chile, green chile and white cheese sauces. Topped with queso fresco and a side of pico de gallo 10

### **KITCHEN SAMPLER**

BBC nachos, chicken quesadilla, Mexican layered dip, cheese dip, black bean salsa and pico de gallo served on a large platter. Enough for two 21

## SOUP AND SALAD

### **CLASSIC TORTILLA SOUP** Cup 4 | Bowl 7

#### **CHILI**

Our award-winning chili topped with sour cream, shredded cheese, pico de gallo and fresh jalapeño peppers 7

#### **SOMBRA SALAD**

Mixed greens with black bean salsa, jicama, grape tomatoes, queso fresco, chile croutons and chipotle vinaigrette 9

#### **CHOPPED SALAD**

Romaine lettuce, black beans, red peppers, pico de gallo, grilled corn, toasted pumpkin seeds, queso fresco and honey lime vinaigrette 9

### **TACO SALAD**

Mixed greens with your choice of pulled chicken or ground beef in a tortilla shell with mixed cheeses, pico de gallo, guacamole, sour cream, scallions, black olives and grape tomatoes 10

### **AVOCADO SALAD**

Fresh Hass avocado sliced over a bed of mixed greens with jicama and pico de gallo, topped with an avocado mash and queso fresco 9

**Add to any salad:** Chicken 2 | Skirt Steak 3 | Shrimp 4

#### **Choose from any of the following dressings:**

Comeback, Chipotle Balsamic Vinaigrette & Honey Lime Vinaigrette

## QUESADILLAS AND NACHOS

### **QUESADILLAS**

House-made seasoned flour tortilla filled with mixed cheeses and folded with your choice of filling, served with sour cream, guacamole and pico de gallo 8.5

Vegetable 9 | Grilled Chicken 10.5 | Skirt Steak 11.5 | Shrimp 12.5 | BBQ Brisket 13

### **KITCHEN NACHOS**

Corn tortillas topped with refried beans and melted cheeses, served with sour cream, guacamole, lettuce, pico de gallo and fresh jalapeño peppers 9

**Add:** Grilled Chicken 2 | Skirt Steak 3 | Shrimp 4

### **BBC NACHOS**

Tortillas topped with refried beans, melted cheeses and ground beef. Served with sour cream, lettuce, fresh jalapeño peppers, guacamole and pico de gallo 10.5

### **BORRACHAS NACHOS**

House-made tortilla chips topped with cheese dip, mixed cheeses, fresh jalapeño peppers, pico de gallo, guacamole and sour cream 8.5

**Add:** Grilled Chicken 2 | Skirt Steak 3 | Shrimp 4

## TACOS

Two tacos served with Mexican rice and refried beans. No substitutions, please.

### **TACOS AL CARBON**

Choice of grilled chicken or steak with Mexican peppers and onions 12

### **BRISKET**

Chimichurri, drizzle of BBQ sauce, cilantro and shallots 13

### **COCHINITA**

Slow-roasted pork shoulder, jalapeño slaw, agave BBQ sauce and corn relish 12

### **BARBACOA**

Slow-roasted beef topped with guacamole, onions and cilantro 12

### **FISH**

Your choice of grilled or blackened fish with jalapeño slaw and tomatillo-avocado salsa Simmons Catfish 13 | Redfish 15

### **CHILI-GLAZED SHRIMP**

Masa-battered fried shrimp tossed with sweet chili tequila glaze, topped with corn relish 13

### **SEARED TUNA**

Rare Ahi tuna topped with jicama slaw 15

# BURGERS AND TORTAS

Served with house-cut fries

## TEXAS BURGER

Ground chuck topped with our award-winning chili, cheddar cheese, pico de gallo and fresh jalapeño peppers 9.5 **Add:** Bacon 1

## QUESADILLA BURGER

Ground chuck topped with pico de gallo, guacamole, shredded lettuce and cheese between two crispy tortillas 9.5 **Add:** Bacon 1

*\*May substitute grilled chicken breast*

## SOMBRA BURGER

Ground chuck topped with fried egg, bacon and cheese, served on a grilled cheese bun 14

## BARBACOA TORTA

Braised beef and gravy served on griddled bread, topped with lettuce and pico de gallo 9.5

## COCHINITA TORTA

Griddled bread topped with slow-roasted pulled pork, jalapeño slaw and agave BBQ drizzle 9.5

## SHRIMP TORTA

Griddled bread topped with fried shrimp, shredded lettuce, pico de gallo and comeback sauce 10

## CHICKEN TORTA

Griddled bread with pulled chicken, refried beans, avocado and salsa taqueria 9

## TRADITIONAL MEXICAN

Served with Mexican rice and refried beans

### CLASSIC BURRITO

Choice of pulled chicken, ground beef or pulled pork filling with red chile, green chile, Christmas sauce, ranchero or cheese sauce, topped with mixed cheeses 10

### DURANGO PLATTER

One ground beef enchilada, one pulled chicken enchilada, one pulled chicken taco and one ground beef taco with accompanying sauces 15

### CHIMICHANGA

Choice of pulled chicken or seasoned ground beef with refried beans and cheese dip wrapped in a flour tortilla and fried, served with guacamole, sour cream, pico de gallo, black olives and shredded cheese 11

*Top with cheese dip for \$1*

### MEXICO CITY ENCHILADA PLATTER

Your choice of any four enchiladas with accompanying sauces: pulled chicken, ground beef, pulled pork or cheese & onion 15

### BUILD A MEXICAN PLATTER

Pick from the items below to create your own platter. All platters include Mexican rice and refried beans  
Pick two 9.5 | Pick three 13

**Enchiladas:** Your choice of pulled chicken, ground beef, pulled pork or cheese & onion filling with red chile, green chile, ranchero or cheese sauce

**Tacos:** Hard corn or soft flour tortilla stuffed with pulled chicken, ground beef or pulled pork with shredded lettuce and cheese

**Tamales:** Our 3oz Texas tamale stuffed with pulled chicken and topped with red chile, green chile or cheese sauce

# SOMBRA FAVORITES

## SMOTHERED CHICKEN

Grilled chicken breast topped with fajita vegetables and cheese dip, served over Mexican rice with frijoles a la charra 12

## MASA-BATTERED SHRIMP

Eight Gulf shrimp fried to golden brown, served with house-cut fries and jalapeño slaw 14.5

## FLAGSHIP TAMALES PLATTER

Three pulled chicken tamales topped with red chile, green chile and cheese sauces, queso fresco and pico de gallo, served with refried beans and Mexican rice 13

## BLACK BEAN & GOAT CHEESE TAMALES

A Yucatan-style tamale wrapped in a banana leaf, served with pico de gallo, tomatillo-avocado salsa and steamed vegetables 12.5

## KNIFE-AND-FORK BABY BACK RIBS

Fall-off-the-bone tender ribs with sweet agave BBQ sauce, served with fries and jalapeño slaw  
Half Rack 14 | Full Rack 24

## COCHINITA PIBIL

Yucatan-style slow-roasted pork shoulder wrapped in a banana leaf, topped with pickled onions and queso fresco, served with Mexican rice, black beans, salsa verde and corn tortillas 13

## REDFISH

Grilled or blackened redfish served on red chile coulis with Mexican rice and vegetables 16

**ADD GUACAMOLE TO ANY ENTREE \$1 | SPLIT ANY ENTREE \$2.5**

## FAJITAS

Served with Mexican rice, frijoles a la charra, sautéed onions & peppers and your choice of house-made corn or flour tortillas. Split any fajita for \$2.5

### **CERTIFIED ANGUS SKIRT STEAK**

16 | For Two 30

### **GRILLED SHRIMP**

14 | For Two 24

### **FAJITA TRIO**

Combination of skirt steak, chicken and shrimp served on a sizzling platter 19

### **SURF AND TURF**

Grilled steak & chicken, grilled shrimp, vegetables and griddled cheese served with roasted tomato salsa. Enough for two 29

### **CHICKEN**

13 | For Two 22

### **VEGGIE**

10

### **STEAK & CHICKEN COMBO**

15 | For Two 28

### **REDFISH**

18

## DESSERTS

### **PECAN BUTTER CRUNCH CAKE**

Served on a sizzling platter, topped with vanilla ice cream and tequila caramel sauce 7

### **SOPAPILLA**

Fried house-made flour tortillas coated in cinnamon and sugar, drizzled with tequila caramel sauce, topped with vanilla ice cream 6

## **EARLY BIRD**

Available Sunday - Thursday 4 - 6pm

### **CHEESE DIP**

With Hatch green chiles, tomato, jalapeño peppers and cilantro 4

### **ENCHILADA**

Choice of any two enchiladas with accompanying sauces, served with Mexican rice and refried beans: pulled chicken, ground beef, pulled pork or cheese & onion 8

### **CHIMICHANGA**

A smaller version of our pulled chicken or seasoned ground beef chimichanga topped with guacamole, sour cream, pico de gallo, black olives and shredded cheese, served with Mexican rice and refried beans 8

### **BURRITO**

A smaller version of our pulled chicken, ground beef or pulled pork burrito with your choice of sauce, served with Mexican rice and refried beans 8

### **FAJITAS**

Served with Mexican rice, frijoles a la charra, sautéed onions & peppers and your choice of house-made corn or flour tortillas. Chicken or Steak 10

**Sauces:** red or green chile, Christmas sauce, ranchero or cheese dip

### **TACOS A LA CARTE**

Prices reflect one individual taco  
Add Mexican rice & beans 3

**GRILLED CHICKEN** Grilled chicken breast with lettuce and cheese 3

**FISH** Your choice of fish served with jalapeño slaw and tomatillo-avocado salsa 3 Grilled Redfish | Crispy, Blackened or Grilled Simmons Catfish

**COCHINITA** Slow-roasted pork shoulder, jalapeño slaw, agave BBQ sauce and corn relish 3.5

**CHILI-GLAZED SHRIMP** Masa-battered fried shrimp tossed with sweet chili tequila glaze, topped with corn relish 3.5

**GRILLED STEAK** Grilled certified Angus beef with lettuce and cheese 4

**BRISKET** Chimichurri, drizzle of BBQ sauce, cilantro and shallots 4

**BARBACOA** Slow-roasted beef topped with guacamole, onions and cilantro 4

**SEARED TUNA** Rare Ahi tuna topped with jicama slaw 5

## **CATERING**

At Sombra, we know how to throw a fiesta! Whether it's a family gathering, formal reception or corporate function, our Sales Managers will handle everything from start to finish to ensure a successful event. Pickup, delivery and full-service catering services are available.

## **PRIVATE DINING**

Book your next event at Sombra! Private dining rooms are available for birthday parties, showers, office outings, celebrations and more. To best accommodate all parties, availability is limited on Fridays and Saturdays. Ask your server for more information or visit us online at [sombramexicankitchen.com](http://sombramexicankitchen.com).

A 20% gratuity will be added to parties of 8 or more. Gratuity is a tip and thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity and inserting a tip that you wish to pay.

### **Message from the Mississippi State Health**

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

*Please inform your server if you have a food allergy.*

# LUNCH MENU

Available Daily 11am - 3pm

## 5.99

**CHILE RELLENO** Beer-battered roasted poblano pepper stuffed with cheese, topped with ranchero sauce and melted cheese. Served with Mexican rice and refried beans

**CHALUPA** Crispy corn tortilla topped with your choice of ground beef or pulled chicken, refried beans, cheese dip, shredded lettuce, pico de gallo and guacamole

**CHEESE FRIES** French fries topped with your choice of sauce, smothered with mixed cheeses

**Add:** Chili 1

**TAMALE** Single tamale with your choice of sauce, served with shredded lettuce, pico de gallo, Mexican rice and refried beans

## 6.99

*All items served with a house salad: mixed greens, red onion, red pepper, queso fresco, toasted pumpkin seeds and your choice of dressing*

**ENCHILADA COMBO** Choice of any two enchiladas with accompanying sauces: pulled chicken, ground beef, pulled pork or cheese & onion

**TACO COMBO** Choice of any two tacos: tacos al carbon, brisket, cochinita, fish, chili-glazed shrimp, barbacoa or seared tuna

**HUEVOS RANCHEROS** Layers of corn tortillas, frijoles a la charra and cheese topped with ranchero sauce and a fried egg

**BURRITO BOWL** Mexican rice topped with black beans, ground beef or pulled chicken, pico de gallo, jack cheese and cilantro

**Sauces:** red or green chile, Christmas sauce, ranchero or cheese dip

## 7.99

*All items served with a house salad: mixed greens, red onion, red pepper, queso fresco, toasted pumpkin seeds and your choice of dressing*

**CHIMICHANGA COMBO** A smaller version of our pulled chicken or seasoned ground beef chimichanga topped with guacamole, sour cream, pico de gallo, black olives and shredded cheese

**BURRITO COMBO** A smaller version of our pulled chicken, ground beef or pulled pork burrito with your choice of sauce

**CHOPPED STEAK** Ground chuck patty grilled and topped with green chile sauce and melted cheese

**TORTILLA CLUB WRAP** Grilled chicken, melted cheese, bacon, guacamole and pico de gallo

### MINI TACO SALAD

Mixed greens with your choice of pulled chicken or ground beef in a tortilla shell with mixed cheeses, pico de gallo, guacamole, sour cream, scallions, black olives and grape tomatoes

### SOUP & SALAD

Our classic Tortilla Soup with a house salad topped with grilled chicken

**Sauces:** red or green chile, Christmas sauce, ranchero or cheese dip

## FAJITAS

*Served with Mexican rice, frijoles a la charra, sautéed onions & peppers and your choice of house-made corn or flour tortillas*

**Chicken or Steak Fajita 10**

## LUNCH SPECIALS

### MONDAY – TEJANO CHICKEN

Grilled chicken topped with sautéed onions, mushrooms and melted cheese with Mexican rice and black beans 9

### TUESDAY – BRISKET

With chipotle smashed potatoes and sautéed vegetables 9

### WEDNESDAY – CHIMICHURRI SKIRT STEAK

With roasted potatoes and sautéed vegetables 9

### THURSDAY – REDFISH

Grilled or blackened redfish served on red chile coulis with Mexican rice and vegetables 9

### FRIDAY – FRIED CATFISH

Mississippi farm-raised Simmons Catfish with jalapeño slaw and house-cut fries 9

## BEER

### Mexican 3.5

Corona  
Corona Light  
Sol  
Victoria  
Negra Modelo  
Modelo Especial  
Dos Equis Ambar  
Dos Equis Lager  
Pacífico  
Tecate

### American

Budweiser 3  
Bud Light 3  
Michelob Ultra 3  
Coors Light 3  
Miller Light 3  
Yuengling 3  
Yuengling Light 3  
Blue Moon 4  
Woodchuck Cider 4  
Omission (Gluten Free) 4

### Draft 3.75

Bud Light  
Michelob Ultra  
Pacífico  
Corona Light  
Yazoo Dos Perros  
Dos Equis Lager  
Ranger IPA  
Seasonal Selection

## COCKTAILS

### JUAREZ TEA

El Jimador Reposado and house blanco, Grand Marnier, agave nectar, lime, orange juice, Coca-Cola, ice 9

### MEXICAN MULE

Blanco tequila, Gosling's ginger beer, fresh mint, fresh-squeezed lime juice 7

### OLD FASHION

Whiskey barrel-aged reposado tequila, agave nectar, Angostura bitters 7.5

### BLOODY MARIA

Serrano chile-infused house blanco, spicy tomato juice blend, ice 6 *\*Classic Bloody Mary also available*

### LA PALOMA

House blanco, lime, pinch of sea salt, Izze sparkling grapefruit soda, ice 6

### GIN SMASH

Hendricks gin, fresh mint, seasonal fruit, agave nectar, soda 8

## MARGARITAS

At Sombra, we take great pride in preparing the perfect Margarita. We use only the freshest ingredients and never use any artificial sweeteners or mixes. Fresh, house-squeezed lime juice and Madhava's all-natural, gluten-free agave nectar are used as the base for all of our Margaritas. Enjoy it simply with house blanco tequila, or select one of our other flavors with added ingredients! Either way, you'll end up with a deliciously refreshing skinny Margarita!

### HOUSE (rocks or frozen)

House blanco, agave nectar, lime 7

### TOWNSHIP (rocks or frozen)

Exotico Reposado, agave nectar, lime, 03 Brazilian orange liqueur 9

### SOMBRA (rocks)

El Charro Añejo, agave nectar, lime, Grand Marnier 11

### ST. RITA (rocks)

Cazadores Añejo, St-Germain, agave nectar, lime 12

### BERRY MARGARITA (frozen)

House blanco, strawberry, raspberry, blueberry, blackberry, agave nectar, lime 8

### CHAMPAGNE MARGARITA (rocks)

Casamigos Blanco tequila, sparkling wine, agave nectar, lime 9

### MISSISSIPPI MARGARITA (rocks)

Cathead Honeysuckle, agave nectar, lime 7.5

### MARGARITA FLIGHT

Frozen House, Township, Sombra and Berry 16

## WINE

Red Blend, Cocobon 7  
Pinot Noir, Santa Rita "Secret Reserve" 7  
Merlot, Liberty Creek 7  
Cabernet Sauvignon, Santa Rita 7  
Malbec, Diseño 7  
Pinot Grigio, Ecco Domani 7  
Chardonnay, Alamos 7  
Sauvignon Blanc, Matua 7  
Moscato, Madria Sangria 6  
Sparkling, Castellar Cava 8

## SANGRIA

### RED

Made fresh with house-brewed hibiscus flower cooler, fruit, orange liqueur, brandy and secrets 7/glass 28/pitcher

### WHITE

Made fresh with Moscato, St-Germain, mango nectar and secrets 7/glass 28/pitcher

## NON-ALCOHOLIC

### SOFT DRINKS, ICED TEA, COFFEE

Unlimited refills 2.6

### MEXICAN COCA-COLA

Made with natural cane sugar 3

### JARRITOS LIMA-LIMON SODA 3

### IZZE SPARKLING GRAPEFRUIT SODA 3

### HIBISCUS FLOWER TEA

Sweet, house-brewed tea of hibiscus flower and agave nectar 3

### S. PELLEGRINO MINERAL WATER 3.5

### ACQUA PANNA SPRING WATER 3.5

