APPETIZERS

OUESO

Homemade and delicious. 6.99

OUESO LOCO

Homemade queso layered with refried beans, seasoned taco beef, melted Jack and Cheddar cheeses, topped with guacamole, sour cream and pico de gallo. 8.59

GUACAMOLE

Made fresh daily with pico de gallo and fresh cilantro. 6.79

TRIPLE DIP

Zesty and cool guacamole dip, fire roasted bean dip and traditional queso. 7.49

CHICKEN FLAUTAS

Seasoned shredded chicken and Monterey Jack cheese rolled into corn tortillas and fried to a golden brown. Served with our homemade zesty Avocado Chipotle dressing and pico de gallo. 8.59

DELUXE NACHOS

Cheddar & Monterey Jack cheeses, taco beef, refried beans, pico de gallo, jalapeños, guacamole and sour cream. Large 10.29 Small 9.29

FAJITA NACHOS

Fajita chicken or fajita beef with refried beans and mixed cheeses. Served with the "works."

Beef 11.79 Chicken 11.29

OUESADILLAS

Traditional grilled flour tortillas stuffed with shredded Monterey Jack and Cheddar cheeses, fresh poblano peppers, caramelized onions and fajita chicken or fajita beef. Served with pico de gallo, jalapeños, guacamole and sour cream. 10.29

STAR SAMPLER

A sampling of your favorites -- beef or chicken quesadillas, deluxe nachos and chicken flautas. Served with chile con queso and zesty Avocado Chipotle dressing. 11.59

SALADS & SOUP

TACO SALAD

Shredded lettuce, chile con carne, taco beef, mixed cheeses, tomatoes, pico de gallo and tortilla strips. Topped with guacamole and sour cream. Served with our salsa on the side. 9.79

FIESTA SALAD

Mixed greens, red and green bell peppers, onions, blended Jack and Cheddar cheeses, black beans, tomatoes and tortilla strips with pico de gallo and guacamole. Topped with fresh chilled chicken breast and served with homemade Jalapeño Ranch dressing. 10.29

Your choice of Ranch, Jalapeño Ranch, Avocado Chipotle or Raspberry Vinaigrette dressing.

FAJITA CHICKEN SALAD

Fresh greens with mixed cheeses, tomatoes, pico de gallo, guacamole and sour cream. Completed tableside with sizzling onions, red and green bell peppers and fajita chicken. Garnished with two flour tortillas and served with a side of zesty Avocado Chipotle dressing. 10.79

TORTILLA SOUP

An authentic Mexican favorite. Topped with cilantro and fresh avocado. Bowl 6.79 Cup 5.29

TORTILLA SOUP AND SALAD

A smaller version of our delicious soup and a fresh side salad topped with homemade Jalapeño Ranch dressing. 8.99

BURRITOS

BEEF BURRITO

Taco beef, mixed cheeses and pico de gallo wrapped in a flour tortilla and topped with chile con carne and mixed cheeses. Served with Mexican rice and refried beans. 10.69

CHICKEN BURRITO

Seasoned shredded chicken, Monterey Jack cheese and green chilies wrapped in a flour tortilla and topped with Ranchero sauce and Jack cheese.

Served with Mexican rice and refried beans. 10.69

BRISKET BURRITO

Slow smoked brisket, mixed cheeses, Charro beans, guacamole, pico de gallo and avocado chipotle sauce rolled inside a flour tortilla and topped with homemade queso. 11.69

SAUCY FAJITA CHICKEN BURRITO

Fajita chicken, mixed cheeses, sautéed onions and peppers, Mexican rice and refried beans stuffed in a large tortilla. Topped with our Ranchero, queso and sour cream sauces. Served with Mexican rice and refried beans. 11.49

BURRITO BOWL

Mexican rice, charro or black beans, shredded lettuce, pico de gallo, corn and your choice of grilled chicken, fajita beef or brisket. All topped with mixed cheeses and scoops of sour cream and homemade guacamole. Chicken or Beef 9.99 Brisket 10.79

TACOS



Three fresh corn or flour tortillas with brisket, chicken, beef or al pastor (pork), served "Street Style" with diced onions, fresh chopped cilantro, cheese and lime. Served with Mexican rice and Charro beans.

Chicken, Beef or Al pastor (pork) 10.59 Brisket 10.99



TRADITIONAL TACOS

Three crispy beef tacos, Mexican rice and refried beans. 10.29

BRISKET TACOS

Two slow smoked brisket tacos with flour tortillas served with spicy Mexican cole slaw, avocado and pico de gallo. Served with Mexican rice and Charro Beans 10.99

BAJA TACOS

Two soft flour tortillas with tilapia, lightly battered and fried, tossed in Baja sauce, and blended with spicy Mexican cole slaw. Served with Mexican rice and black beans. 10.79

SHRIMP TACOS

Two soft tacos filled with sautéed chipotle shrimp, avocados and pico de gallo. Served with Mexican rice and black beans. 10.79

COMBO TACO PLATTER

Your choice of any two tacos, Mexican rice and refried beans. 10.99

TRADITIONAL TEX-MEX

CHEESE ENCHILADAS

Three cheese enchiladas topped with chile con carne, Mexican rice and refried beans. 10.99

CHICKEN ENCHILADAS

Three chicken enchiladas topped with sour cream sauce. Served with Mexican rice and refried beans. 10.99

BEEF ENCHILADAS

Three beef enchiladas with chile con carne, Mexican rice and refried beans. 10.99

BRISKET ENCHILADAS

Two slow smoked brisket enchiladas wrapped in homemade flour tortillas and topped with queso. 11.29

ARROZ CON POLLO (Chicken & Rice)

An old Mexican Inn favorite...seasoned chicken topped with chile con queso. Served with a bean chalupa topped with guacamole. 10.99

TAMALE DINNER

Three pork tamales with chile con carne, Mexican rice and refried beans. 10.99

TAMPICO

Two cheese enchiladas with chile con carne, one beef enchilada topped with chile con queso, Mexican rice and refried beans. 10.99



CREATE-A-COMBO

CHOOSE 2.....9.99

CHOOSE 3.....10.99

Served with Mexican rice and refried beans.

Soft Taco-Beef or Chicken Crispy Taco-Beef or Chicken Pork Tamale Cheese Enchilada Beef Enchilada Chicken Enchilada Chicken Chalupa Beef Chalupa Bean Chalupa Queso Chalupa Guacamole Chalupa





All fajitas are served sizzling hot on a bed of sautéed onions and peppers, accompanied by refried beans, Mexican rice, fresh flour tortillas, sour cream, pico de gallo and your choice of cheese or guacamole.

| Chicken & Shrimp | 14.99 | Beef | 14.99 |
|------------------|-------|----------------|-------|
| Beef & Shrimp | 15.29 | Beef & Chicken | 14.99 |
| Chicken | 14.59 | Faiita Trio | 15.79 |

FAVORITES

TIFFIN HALL

A small guacamole salad, one chalupa topped with chile con queso, one crispy beef taco, two cheese enchiladas and one tamale with chile con carne. Served with Mexican rice and refried beans. 12.29

MEXICAN CAFÉ DINNER

One cheese enchilada with chile con carne, one chicken enchilada with sour cream sauce, one beef enchilada with chile con queso and one tamale with chile con carne. Served with Mexican rice and refried beans. 12.29

CHICKEN TEJANO

Freshly grilled marinated chicken breast topped with a blend of sautéed mushrooms, onions, poblano peppers, pico de gallo and Monterey Jack cheese. Served with Mexican rice and your choice of Charro or black beans. 12.29

SONORA

One chile relleno (chicken or cheese) topped with your favorite sauce (Ranchero, salsa verde or queso) and Jack cheese with two enchiladas of your choice. Served with Mexican rice and refried beans. 13.99

SAN LUPE

Two chicken flautas on a bed of lettuce served with our zesty avocado chipotle dressing and two enchiladas of your choice. Served with Mexican rice and refried beans. 12.29

CHILE RELLENO

One chile relleno (chicken or cheese) topped with your favorite sauce (Ranchero, salsa verde or queso) and Jack cheese. Served with Mexican rice and Charro beans. 12.29

Served every day until 4:00 p.m.

Each Mexican Inn unch comes with plenty of homemade chips, spicy salsa and stone-ground corn tortillas.

#1 One cheese enchilada and one tamale, both with chile con carne, Mexican rice and refried beans. .99

#2 Two cheese enchiladas with chile con carne, Mexican rice and refried beans. .99

#3 One cheese enchilada with chile con carne, one beef and bean chalupa, Mexican rice and refried beans. .99

#4 One cheese enchilada with chile con carne, one crispy beef taco, Mexican rice and refried beans. .99

#5 Two crispy beef tacos, Mexican rice and refried beans. .99



SALADS

TACO SALAD

Shredded lettuce, chile con carne, taco beef, mixed cheeses, tomatoes, pico de gallo and tortilla strips. Topped with guacamole and sour cream. Served with our salsa on the side. . .99

#6 Arroz con Pollo (Chicken Rice)...
an old Mexican Inn favorite...seasoned chicken topped
with chile con queso and served with a bean chalupa.
.99

#7 Tortilla Soup and Salad...A smaller version of our delicious soup and a fresh side salad topped with homemade Jalape o Ranch dressing. ..99

#8 Quesadillas...Traditional grilled flour tortillas stuffed with shredded Monterey Jack and Cheddar cheeses, fresh poblano peppers, caramelized onions and fajita chicken or fajita beef. Served with pico de gallo, jalape os, guacamole and sour cream. 9.99



unch Fajitas... unch portion of chicken, beef or combination fajitas served sizzling hot on a bed of sautéed onions and bell peppers with pico de gallo, sour cream, Mexican rice, refried beans, flour tortillas and your choice of guacamole or cheese.

Beef 11. 9 Chicken 11.29 Combination 11. 9

FAJITA CHICKEN SALAD

Fresh greens with mixed cheeses, tomatoes, pico de gallo, guacamole and sour cream. Completed tableside with sizzling onions, red and green bell peppers and fajita chicken. Garnished with two flour tortillas and served with a side of zesty Avocado Chipotle dressing. 9. 9

FIESTA SALAD

Mixed greens, red and green bell peppers, onions, blended Jack and Cheddar cheeses, black beans, tomatoes and tortilla strips with pico de gallo and guacamole. Topped with fresh chilled chicken breast and served with homemade Jalape o Ranch dressing. 9. 9

OUR HISTORY

In 1920, when Fort Worth was still young, a colorful and free-spirited man came to the city and brought with him a special brand of pride and independence. He was Tiffin Hall. Only 20 years old, he was already a skilled gambler. Soon, Tiffin had established gambling halls in secluded corners throughout his new hometown. He was a quiet man even then - dignified, well-dressed and soft-spoken, and friends recall that an aura of good fortune and mystery surrounded him.

In 1936, Tiffin the gambler entered the world of legitimate business when his first Mexican Inn Cafe opened its doors at 5th and Commerce Streets in a downtown building already 50 years old. From the beginning, he insisted upon courteous service and fresh, home-cooked food. On a good day in the 1930's, restaurant receipts

might total only \$25.00, but rumor spoke of much greater amounts accumulated each night when gamblers gathered in the second floor rooms above the Mexican Inn.

Wary of traditional advertising, Tiffin commissioned a family pet burro named Star to generate interest in the new cafe. Star would be dressed in a banner reading, "MEXICAN INN CAFE...MEXICAN FOOD EXCLUSIVELY...FOLLOW ME TO MEXICAN INN," and turned loose somewhere downtown. He would find his way back to the side door of the restaurant and beg for tortillas. The police would be compelled to "arrest" him for being on the street without a permit. Again and again, the exploits of Star amused the citizenry and frustrated authorities. Tiffin laughed that he and Star were on the same side of the law.

By the 1940's, both of Tiffin's empires were flourishing, and his reputation widened. While Mexican Inn employees recall his great kindness toward them, headlines and conversation depicted him as Fort Worth's "Kingpin of Gambling," a man constantly at odds with the law. Yet, lady luck continued to smile upon Tiffin, and even a 1950's special grand jury investigation of gambling in the county could not return an indictment against him. Tiffin's good fortune lasted until 1966, when a stroke left him permanently disabled. The management of his four Mexican Inns fell to his wife and loyal staff members.

In 1973, on the day of Tiffin's funeral, the Fort Worth Star-Telegram wrote a fitting epitaph to his life: "They closed the three Mexican Inns today. It was a gesture of respect for Tiffin Hall, one of the most colorful characters Fort Worth ever produced. Colorful character? Hall would have chuckled over that label and denied it. But it fits the man who came here penniless...and made a fortune. A man who associated with the most notorious killers of the past 50 years...and outlived them all. A man who staked the big gamblers...and always came out the winner."

Our thanks to the Fort Worth Star-Telegram, to employees past and present, and to friends of the Mexican Inn Cafes who contributed to this history.

P.S. There's now a little more to our history! In 1980, local businessman Chris Carroll purchased the restaurants from the estate of Tiffin Hall, and ever since that time, the Mexican Inn Cafes have been a very special part of his company, Spring Creek Restaurants...so special, in fact, that in recent years, a number of new Mexican Inns have opened their doors to guests. We welcome you!



