FAJITA MARGARITA

HAND CRAFTED GUACAMOLE

Our two house recipes are made fresh to order with ripe avocados and the freshest ingredients. TRADITIONAL — Fresh avocado mixed with fresh pico de gallo, lime juice, and our secret spice blend 8.99 SPICY - Our traditional recipe kicked up a bit with fresh jalapeños and our own habanero chipotle salsa 8.99

CHIPS & SALSA

Fresh tortilla chips with your choice of: TRADITIONAL SALSA — a medium heat salsa made with tomatoes, green chilies, onions, and cilantro 4.99 HABANERO CHIPOTLE SALSA — Our Spicy Hot made with habanero, poblano, jalapeño, and chipotle chiles with red onion and fresh tomato 4.99

Fresh tortilla chips with your choice of 3 dips: salsa, queso, guacamole, refried beans, or black bean dip 6.49

LOADED NACHOS

Crisp tortilla chips piled with both refried and black beans and queso, then topped with pico de gallo, jalapeños, sour cream and guacamole 9.49 • Add Chicken for 3.00 Add Seasoned Ground Beef for 2.00 • Add Steak for 4.00

BUFFALO SHRIMP

A basket of crispy shrimp tossed in our traditional buffalo sauce, with choice of ranch or blue cheese 9.99

ADOBE'S QUESO FUNDIDO

A big bowl of our own spicy cheese dip and a pile of chips for dipping 6.99 Add Seasoned Ground Beef 1.49



Each order includes 3 soft tacos on your choice of flour or corn

tortillas. Served as a platter with spanish rice and black beans.

CHARGRILLED STEAK*

With lettuce, mozzarella, cilantro, avocado sauce 12.49

CRISPY FRIED MAHI

With lettuce, pico de gallo, and Jamaican aioli 12.49

GRILLED CHICKEN With mozzarella, avocado sauce, pico de gallo,

lettuce, and cilantro 11.49 SHREDDED CHICKEN OR SEASONED GROUND BEEF

With lettuce, cheese, pico de gallo 10.49

AL PASTOR TACOS

With al pastor seasoned pork, diced pineapple, cilantro, and onion 12.99

BLACKENED SHRIMP

With lettuce, mozzarella, spicy aioli, and cilantro 12.49

Grilled flour tortilla stuffed with cheddar & jack cheeses. Served with lettuce, sour cream, and fresh pico de gallo 7.29

Also available with your choice of protein: Shredded Chicken 8.99 • Grilled Chicken 9.99 Blackened Shrimp 10.99 • Seasoned Ground Beef 8.99 Chargrilled Steak 10.99 • Blackened Tuna 10.99 Mojo Pork 9.99 • Al Pastor 10.99

ADOBES TAKE ON CHICKEN WINGS

Choice of traditional bone-in wings or lightly breaded boneless wings tossed with your favorite sauce: Caribbean Jerk, Habanero Hot, Spicy Garlic, Garlic Parmesan, Southern BBQ, Traditional Buffalo Style. Served with choice of blue cheese or ranch. (6) 6.99 (12) 11.99 (18) 17.99

Split flavors .75 Additional Blue Cheese or Ranch .99

Our signature dish, served sizzling hot straight off the skillet with your choice of protein plus peppers and onions.

CHICKEN 13.99 STEAK 17.99

BLACKENED SHRIMP 15.99

BLACKENED TUNA 15.99

COMBINATION 17.99

Any two proteins

Served with tortillas, lettuce, cheddar & jack cheeses, homemade pico de gallo, and sour cream. Add Guacamole to any order for 2.00



BLACKENED SHRIMP 11.99 SHREDDED CHICKEN 9.99 • AL PASTOR 11.99

SEASONED GROUND BEEF 9.99

GRILLED CHICKEN 10.49

CARNE ASADA PLATTER Skirt steak served with rice, refried beans and elotes. With plantains and your choice of flour or corn tortillas 16.99

CARNITAS PLATTER Tender mojo pork served over rice with sweet plantains, elotes and black beans. Includes choice of flour or corn tortillas 11.99

BRONZED TUNA PLATTER *A spicy bronzed tuna fillet served over spicy aioli, spanish rice with black beans, sweet plantains, and elotes. Includes choice of flour or corn tortillas 15.99

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SOUTHWEST SALAD

Crispy greens topped with sweet corn, shredded cheese, pico de gallo, and chargrilled chicken. Served with our chipotle ranch 9.99 Substitute blackened shrimp for 2.00

TACO SALAD

A giant tortilla shell filled with lettuce, corn, pico de gallo, and topped with seasoned ground beef, shredded cheese, sour cream, and quacamole 9.99

SHREDDED CHICKEN 9.99 • VEGGIE 8.99 BLACKENED SHRIMP 11.99 • BLACKENED TUNA 11.99 **SEASONED GROUND BEEF 9.99**

CHARGRILLED STEAK 11.99 GRILLED CHICKEN 10.49

Adobes blend of refried beans, grilled peppers and onions, and queso wrapped in a 12 inch tortilla. Topped with fresh ancho chili sauce and melted cheese. Served with rice, black beans, lettuce and pico de gallo.

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

GILA BURGER* Our classic chargrilled burger 8.99 BAJA BURGER* Mozzarella, lettuce, pico de gallo, jalapeños, and guacamole 9.99

pickle. Served with our crispy seasoned fries.

ADDITIONAL TOPPINGS:

1/2 pound of 100% beef topped with lettuce, tomato, onion, and

Cheese .75/each: American, Cheddar Jack, Mozzarella 2.00/each: Guacamole or Bacon

FAJITA CHICKEN SANDWICH

Chicken breast smothered with cheddar jack cheese melted over grilled peppers and onions 9.99

BLACKENED AHI SANDWICH

Blackened ahi on a bun with lettuce, tomato, and a drizzle of spicy aioli 10.99



Basket of Fries 2.99

Elotes 2.99 • Spanish Rice 2.29 • Sour Cream .79 Caribbean Black Beans 2.29 • Side Salad 2.99 Refried Beans 2.29 • Pico de Gallo .79 • Guacamole 2.00 Traditional Salsa .79 • Habanero Salsa .79 • Queso 2.00

MARGARITA · FAJITA · CANTINA

DISSIRIS !

FRIED ICE CREAM Crispy coated perfection 4.99

CHURROS Deep fried rolled dough tossed in cinnamon & sugar. Choice of plain or sweet cream with oreo crumb 5.99

THE LOBO! Top shelf tequila, Patron Citronage & Grand Marnier with our house margarita mix

CERVEZA-RITA A 48-ounce top shelf tequila with two bottles of Corona. Add a flavor 2.00

RASBERRITA Sauza Tequila and raspberry purée

STRAWBERRITA Sauza Tequila blended with strawberry purée

SPICE-A-RITA Top shelf with sliced fresh jalapeño

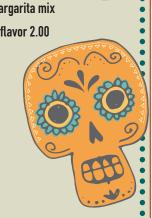
BLUE RITA Sauza Tequila & Blue Curacao

MANGO RITA Sauza Tequila blended with mango purée

PINEAPPLE MARGARITA Top shelf with a Malibu kicker

H20MELON-RITA Top shelf with a splash of watermelon

PITCHERS OF MARGARITA House | Gold | Silver | Platinum



FROZENIDRINKS

ADOBE STRAWBERRY DAIQUIRI Strawberries blended with rum. It's strawberree-licious!

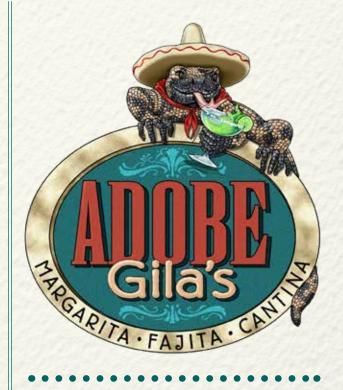
ADOBE COLADA Coconut rum whipped together with tropical pineapple and coconut

CARIBBEAN COLADA Pina Colada with strawberries and banana liqueur

PAIN IN THE ASS A blend of strawberry daiquiri and Adobe Colada

YOU KEEP THE SOUVENIR BIKINI CLASSIII





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COLUMBUS
3978 EASTON
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THE STORY OF GILA

Once upon a time...A long time ago in the old Southwest there lived a Gila (Gee-La) Monster named Adobe Gila.

This lizard was known to be the largest, laziest, meanest and only poisonous lizard in the United States. This lizard eventually took shelter in the COOLEST saloon in town.

Word traveled around the country and this saloon, Adobe's as it came to be known, became very famous. Only the meanest, orneriest, coolest and most courageous men & women ventured into the place. And those who did, became famous themselves... if they lived to tell about it!

Legend has it that everyone who dared to venture into the joint had a screaming good time. So be brace, pick your poison, kick back and hang out here... 'cause it's a desert out there!'

FISH BOWLS SECTION SECTION

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THE CHUMBUCKET A blue concoction of vodka punch
BOTTOM FEEDER A fruit punch concoction of cherry vodka
SEASONAL FISHBOWL Ask server for details

SANGRA SANGRA

SANGRIA WINE COMBINED WITH FROZEN MARGARITA

HAPPY HOUR!

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MONDAY - FRIDAY 3PM-6PM
COMPLIMENTARY CHIPS & SALSA BAR
BEER SPECIALS
TACO & NACHO SPECIALS

©US Foods Menu 2018 (18752)