

In the beginning



NACHOS TRADITIONAL \$6.25

Corn tortilla chips covered with melted jack and cheddar cheeses, tomatoes, scallions, olives and jalapeños.

SEAFOOD NACHOS \$8.95

Traditional nachos [above] with seafood.

NACHOS GRANDE \$7.45

Corn tortilla chips topped with your choice of chicken, ground beef, chili con carne, beef and beans or just beans, covered with melted jack and cheddar cheeses, diced tomatoes, scallions, jalapeños, and sour cream: "Excelente."

MINICHANGA \$7.50

Crabmeat and other seafood stuffed in a flour tortilla, deep-fried, and served with chipotle sauce.

QUESADILLA \$6.95

A piping hot 12" large flour tortilla folded around melted jack and cheddar cheese and onions; garnished with scallions and diced tomatoes.

Add beef, chicken, beans or spinach or mushrooms: \$1.00 extra

Add seafood: \$3.00 extra

CHILI CON CARNE \$5.45

Zesty ground beef and bean chili with melted cheese; served with a flour tortilla: A MUST!

QUESO DIP \$5.45

Melted white Monterey Jack cheese with chopped green chilies and jalapeño peppers; served with tortilla chips.

BEAN DIP \$5.45

Refried beans whipped with cheese, onions, jalapeños and a blend of spicy seasonings; served with tortilla chips.

GUACAMOLE DIP \$7.95

Our family's recipe blends fresh avocados, spices and diced tomatoes into a zesty dip; served with tortilla chips.

POLLO WINGS \$6.95

Crispy chicken wings in our family's secret sauce, served with celery and creamy bleu cheese dressing.

TEQUILA POPPERS \$5.95

Jalapeños stuffed with cream cheese and dipped, tail and all, in Premium Gold Tequila batter.

CAMARONES ACAPULCO \$8.45

Five shrimp stuffed with spicy cheese, wrapped in bacon, deep-fried and served with chipotle sauce: "ULTIMATE APPETIZER."

soups & salads

GAZPACHO \$3.25

Crisp fresh vegetables and garlic in a Mexican-style tomato soup. [server chilled]

CHICKEN TORTILLA \$3.95

With avocado, chicken, and tomatoes, topped with melted cheese and corn tortilla chips.

BLACK BEAN \$3.95

Authentic and hearty, served with melted cheese and onions. [sherry on request, no charge]

TACO SALAD \$7.45

A heaping treat of Mexican favorites – a flour tortilla shell filled with our zesty beef and bean chili, shredded lettuce, jack and cheddar cheese, tomatoes, scallions, olives, and jalapeños.

CHICKEN TACO SALAD \$7.45

BEAN TACO SALAD [VEGGIE] \$7.45

FAJITA TACO SALAD \$9.95

Choice of marinated charbroiled chicken or steak.



CHICKEN AVOCADO SALAD \$9.25

Chunks of chicken, jack and cheddar cheese, avocados, diced tomatoes, scallions, and olives on a bed of crisp green lettuce.

SEAFOOD SALAD \$9.95

Crispy shredded lettuce tucked beneath our creamy blend of crabmeat and other seafood, cheese, tomatoes, scallions, and olives.

CASA SALAD [VEGGIE] \$7.95

Crispy shredded lettuce topped with black beans, avocado, grilled marinated mushrooms and squash, cheese, tomatoes, scallions, and olives.

GARDEN SALAD [VEGGIE] \$3.25

It is light and a delight - crispy shredded lettuce, tomatoes, scallions, olives, and cheese.

HOUSE SALAD \$2.45

mexican post house specials

SALMON VALLARTA \$19.45

A salmon filet sautéed in white wine, butter, and garlic and covered with chipotle sauce; served with rice and marinated grilled vegetables.

POLLO CULIACAN \$18.95

Boneless, skinless chicken breast stuffed with Chihuahua cheese, wrapped with bacon and baked, covered with chipotle sauce and marinated grilled vegetables.

ENCHILADA DEL MAR \$14.00

Two soft corn tortillas, stuffed with crabmeat and baby shrimp in a homemade sauce, served on a bed of rice covered with our special creamy spinach sauce, melted cheese and a side of sour cream.

VEGGIE FAJITAS \$12.45

Charbroiled avocado, marinated portabella mushroom, squash and other seasonal vegetables.

FAJITAS \$13.95

A sizzling hot plate of charbroiled chicken or steak strips marinated in our secret family recipe and sautéed with onions and peppers [mild]. Served with guacamole, sour cream, jack and cheddar cheese and soft flour tortillas to let you build your own feast.

Shrimp Fajitas: \$14.45 Combo: Add \$1.50



ARROZ CON POLLO \$10.95

Tender chunks of mildly spiced chicken resting on a bed of rice covered with cheese, and served with a flour tortilla and sour cream.

'BIG MAX' ENCHILADA \$10.25

Three soft corn tortillas layered with jack and cheddar cheese and your choice of chicken, ground beef, beans or just cheese, topped with our special sauce and served with rice and sour cream.

TAMALES CHILANGOS \$10.50

Two tamales served on corn husks with your choice of chicken, pork, or vegetables, topped with our chef's special sauce and cheese. Served with beans, guacamole, and sour cream.

BURRITO MESQUITE \$13.45

Large flour tortilla stuffed with rice and refried beans, topped with our chef's special sauce, grilled vegetables, cheese, peppers, and onions, and served with guacamole and sour cream. Add grilled chicken or grilled steak: \$2.50 extra

CANCUN CHICKEN \$13.45

Marinated boneless chicken breast, charbroiled and served with rice and our special honey mustard sauce.

STEAK EN SEBOLLADO \$18.50

Grilled marinated hangar steak topped with grilled sweet onions and salsa verde, served with rice & beans.



RED SNAPPER VERACRUZANA \$20.00

Fresh filet of Red Snapper sautéed with olives, capers, onions, jalapeno potato in a white wine tomato sauce.

side kicks

REFRIED BEANS \$1.75

JALAPENO PEPPERS \$0.75

GUACAMOLE \$1.95

SPANISH RICE \$1.75

SALSA \$0.85

SPANISH FRIES \$2.95

SOFT TORTILLA \$0.65

AVOCADO \$1.75

FRENCH FRIES \$1.95

CORN TORTILLA \$0.75

TOMATILLO SAUCE \$1.00

CHIPS \$1.50

SOUR CREAM \$0.95

EXTRA CHEESE \$1.00

Minimum \$15 credit card charge. Minimum \$5 per person in the dining section.
One check per table, please. 18% gratuity added for parties of 6 or more.
Please, no pipe or cigar smoking. Not responsible for lost or stolen articles.

American Favorites

ALL BURGERS ARE CHARBROILED AND SERVED WITH
LETTUCE, TOMATOES, AND RICE OR FRIES.

POLLO LOCO \$7.95

Sliced marinated grilled chicken breast served on a Kaiser roll with our special honey-mustard sauce.

VEGGIE SANDWICH \$6.95

Marinated portabella mushroom and squash served with our own special honey-mustard sauce.

HAMBURGER \$6.45

CHEESEBURGER \$6.95

CHILI CHEESEBURGER \$7.45

Top with Cheese or Fried Onions: \$.50

Top with Bacon: \$.75

of course, the combo

WHY MAKE DIFFICULT DECISIONS? ORDER A COMBINATION!
ALL COMBINATIONS ARE SERVED WITH MEXICAN-STYLE RICE AND BEANS.



EL NUMERO UNO \$9.95

- #1 Tacos (two)
- #2 Enchilada (two)
- #3 Enchilada & Taco
- #4 Tostada & Taco
- #5 Chile Relleno & Taco
- #6 Burrito & Taco



EL GRANDE \$10.95

- #7 Enchilada & Tostada
- #8 Chile Relleno & Enchilada
- #9 Chile Relleno & Tostada
- #10 Burrito & Chile Relleno
- #11 Burrito & Enchilada
- #12 Burrito & Tostada



EL ULTIMO \$12.45

- #13 Enchilada, Tostada & Taco
- #14 Chile Relleno, Tostada & Taco
- #15 Burrito, Tostada & Taco
- #16 Burrito, Chile Relleno & Taco
- #17 Chile Relleno, Enchilada & Taco
- #18 Burrito, Enchilada & Taco

CHOOSE FROM THE FOLLOWING TO FILL YOUR SELECTIONS:

Ground Beef, Shredded Beef, Chicken, Pork, or Refried Beans,
Refried Beans with Shredded Beef or Ground Beef (Burritos only), Cheese or Spinach
and Mushrooms (Enchilada only) Guacamole: add \$1.45 (Taco or Tostada only)
Seafood: add \$1.75 (Enchilada, Taco or Tostada only) Soft Taco: add \$.30

mexican favorites

CHIMICHANGA \$10.95

Deep-fried tortilla stuffed with your choice of chicken, ground beef, shredded beef, pork, beans, or ground beef and beans, or shredded beef and beans, covered with a secret sauce and melted cheese.

CHILE RELLENO DINNER (VEGGIE) \$11.95

Two mild green peppers stuffed with Chihuahua cheese, batter dipped and lightly fried.

CHILE VERDE \$10.95

Succulent chunks of pork, introduced into marvelous vegetables, complemented with green tomatillo sauce, sprinkled with grated cheese; served with a flour tortilla.

ROPA VIEJA [A PRIDE OF MEXICO] \$11.45

A south of the border favorite - shredded beef cooked with vegetables and spices, sprinkled with grated cheese; served with a flour tortilla.

ENCHILADAS SUIZAS \$10.45

Two soft corn tortillas stuffed with specially prepared chicken, covered with green tomatillo sauce and melted cheese.

BURRITO YUCATAN \$10.45

Tender chunks of chicken in sauce, wrapped in a flour tortilla, covered with sauce and melted cheese.



"FLAUTAS" FAVORITES!! \$11.25

Two crisp flour tortillas stuffed and rolled with special shredded beef or chicken, covered with guacamole and served with a touch of cheese.

CALIFORNIA BURRITO \$9.95

This favorite burrito is filled with seasoned ground beef and topped with our own homemade beef-and-bean chili, covered with melted cheese.

TEXAS BURRITO [PORK - TRY IT!] \$9.95

Lean diced pork simmered in a green tomatillo sauce and rolled in a flour tortilla, covered with more sauce and melted cheese.

VEGGIE BURRITO \$10.45

A large flour tortilla stuffed with grilled veggies, topped with our special sauce, cheese, peppers, and onions.

a la carte

CHOOSE FROM THE FOLLOWING TO FILL YOUR SELECTIONS:

Ground Beef, Shredded Beef, Chicken, Pork, or Refried Beans, Refried Beans with Shredded Beef or Ground Beef (Burritos only), Cheese or Spinach and Mushrooms (Enchilada only) Guacamole: add \$1.45 (Taco or Tostada only) Seafood: add \$1.75 (Enchilada, Taco or Tostada only), Soft Taco: add \$3.30.

TAMALE \$2.95

One tamale served on a corn husk with your choice of chicken, pork or veggies, topped with our chef's special sauce and cheese.

TACO \$2.25

A crisp corn tortilla filled with above choice, cheese, lettuce, and tomatoes.

SOFT TACO \$2.65

ENCHILADA \$2.95

A soft corn tortilla stuffed with the above choice, cheese, onions, lettuce, and tomatoes.



BURRITO \$5.65

A soft flour tortilla wrapped around above choice, cheese, scallions, lettuce, and tomatoes.

TOSTADA \$2.95

A crisp flour tortilla bowl filled with above choice, topped on lettuce, tomatoes, cheese and scallions.

CHILE RELLENO \$3.75

A succulent green pepper (mild) stuffed with cheese, dipped in batter and lightly fried, served on a bed of rice.

All served with rice, beans and sour cream.



COCKTAIL MENU

3100 Naamans Road | Wilmington, DE 19810

P: 302.478.3939

F: 302.478.5599

www.mexicanpost.com

www.facebook.com/mex.post

MARGARITAS

Original 5.95 | Mango, Peach, Strawberry, Raspberry,
Apple, Piña Colada, Banana (+ \$.80)

GRAN GOLD | Sauza Gold, Grand Marnier, Gran Gala,
sweet & sour. Available in any flavor. | 9.25

FRANBUEZA MAGNIFICO | Hornitos Reposado,
triple sec, raspberry, sweet & sour. | 8.00

MANZANA TRADICIONAL | Sauza Gold, Grand Marnier,
apple pucker, grenadine, sweet & sour. | 9.50

NO MAS MADRAS | Sauza Gold, Patrón Citrónge,
orange juice, cranberry juice and a slice of orange. | 9.75

RICO SUAVE | Patrón Reposado, Midori, sweet & sour. | 11.75

SABROSO AZUL | Sauza Gold, blue curacao, sweet & sour. | 7.75



COLADA ULTIMO | Cruzan Coconut Rum, colada cream, and
pineapple juice. Available in any flavor. Served blended. | 6.75

THE CAPTAIN'S SWORD | Captain Morgan, grenadine, lemon-
lime soda, and a float of Myer's Dark Rum. Served on ice. | 7.50

MANGO LOCO | Bacardi O, mango puree, sweet & sour.
Served blended. | 6.75

SELVA SALVAJE | Cruzan Black Cherry, strawberry puree,
raspberry, sweet & sour. Served blended. | 7.00

PLATANO DIA | Cruzan Vanilla, banana puree, sweet & sour.
Served blended. | 6.75

VAMPIRO | Cruzan Raspberry, Chambord, cranberry juice.
Served on ice. | 8.50

TROPICAL



TEQUILA LIST

1800 Reposado (6.75); 1800 Silver (6.75)
Cabo Wabo Blanco (9.00); Reposado (9.50); Añejo (12.00)
Cazadores Blanco (8.00); Reposado (9.00); Añejo (9.75)
Corzo Silver (9.75); Reposado (9.50); Añejo (12.50)
Don Eduardo Silver (9.00); Reposado (9.25); Añejo (9.50)
Don Julio Reposado (9.50); Añejo (10.00)
Herradura Reposado (9.00); Añejo (9.50)
Patrón Silver (9.25); Reposado (9.75); Añejo (12.00) Gran (27.50)
Milagro Silver (6.75); Reposado (7.75); Añejo (9.00)
Sauza Gold (5.75); Hornitos (7.25); Conmemorativo (6.75)
Tres Generaciones Plata (8.75); Reposado (9.00); Añejo (9.75)
Gran Centenario Plata (9.00); Reposado (9.25); Añejo (9.75)
El Mayor Blanco (8.25); Reposado (8.75); Añejo (9.00)
Jose Cuervo Gold (6.00); Platino (11.50)
Juarez (5.00); Mezcal (6.00)
Corralejo Reposado (8.50); El Jimador Añejo (8.50)
Trago Reposado (11.50)

Silver | Aged in oak barrels less than 60 days

Reposado | Aged in oak barrels 2-6 months

Añejo | Aged in oak barrels for over a year



**Make your margarita top shelf
by adding these premium liqueurs:**

Patrón Citrónge (Mexico)

Cointreau (French)

Grand Marnier (French)

Gran Gala (Spain)

Available in half pitcher and full pitcher.



We pride ourselves on our extensive selection of tequilas to please any crowd.
Ask your server for recommendations and any new spirits we are offering.

BEER LIST

Cervezas

Corona | Pacifico | Dos Equis Amber | Corona Light | Bohemia
Dos Equis Lager | Tecate | Sol | Negra Modelo

Domestic and Imported Beers

Budweiser | Bud Light | Bud Light Lime | Coors Light
Miller Light | Miller Chill | Michelob Ultra | Amstel Light
Yuengling Lager | Heineken | Heineken Light | Kaliber N/A

Draft Beers

Bud Light | Dos Equis Amber | Blue Moon
Yuengling Lager | Modelo Especial

SANGRIA

Red Wine Paisano, tropical fruits & juices,
and a blend of tequila, whiskey & schnapps.

7.00 / glass 12.00 / half liter 20.00 / liter

WINES

<i>Reds:</i> Merlot, Cabernet Sauvignon, Shiraz, Pinot Noir	5.75/glass
<i>Whites:</i> White Zinfandel, Chardonnay, Pinot Grigio, Riesling	5.75/glass
<i>Dancing Bull</i> Chardonnay, Merlot, White Zinfandel	7.95/glass
<i>Fat Bastard</i> Chardonnay, Shiraz	9.50/glass

HAPPY HOUR

Monday-Friday, 4:30pm-7:00pm

Only at the bar

Half Priced Appetizers

Nachos Traditional

Nachos Grande - chicken, chili, ground beef and/or beans

(*all nachos served with cheese, tomatoes, jalapeños, scallions, sour cream & olives)

More Specials on Food

Hard or Soft Tacos

1.50 each

Choose from: ground beef, chicken, pork or beans

French Fries

1.50

Mexican Pizza

1.50

Quesadillas

2.00

Choose from: cheese, ground beef, chicken, pork or beans

Pollo Wings Buffalo or BBQ 4 piece **2.00** | 8 piece **3.50**

Drink Specials

MEXICAN CERVESA

3.50

Corona

Pacifico

Tecate

Bohemia

Corona Light

Sol

Dos XX Amber

Dos XX Lager

4.00

Negro Modelo

Modelo Especial

Bohemia

DOMESTIC

2.50

Budweiser

Miller Light

Coors Light

Bud Light

Miller Chill

Yuengling

Bud Light Lime

IMPORTED

3.25

Amstel Light

Heineken

Heineken Light

DRAFT

Bud Light

Yuengling

2.25 Pint | 3.50 23oz

Dos XX

2.75 Pint | 3.75 23oz

Modelo Especial

Blue Moon

3.50 Pint | 4.00 23oz

Original Margaritas 4.50

Add a flavor for .80 each:

Strawberry | Raspberry | Mango | Peach | Banana
Melon | Blueberry | Apple | Piña Colada | Watermelon

Hornitos Margarita

Our Signature Margarita and Staff Favorite
made with Sauza Hornitos Tequila

DESSERTS

Deep Fried Ice Cream 4.25

Everyone's favorite! A large scoop of vanilla ice cream rolled in a coating of toasted corn flakes, cinnamon sugar and chocolate chips. Thrown in the fryer for a few seconds and covered in your favorite syrup!

Banana Chango 6.50

Our personal favorite... a flour tortilla stuffed with banana cheesecake, deep fried and rolled in a cinnamon sugar mixture.

Topped with the syrup of your choice!

(Ice Cream recommended to make this dessert even better... only \$1.00 more)

Homemade Vanilla Cheesecake 6.25

Vanilla Cheesecake with hints of chocolate swirl.

Truly delicious! Can be served with your favorite syrup, but amazing just the way it is!

Buñuelos 3.00

Crisp flour tortillas that we cut up, deep fry, roll in cinnamon sugar and drizzle with your choice of syrup. Served with a scoop of vanilla ice cream. Simple, but delicious!

Flan 5.00

Our classic Mexican custard with hints of tequila, Grand Marnier, cream cheese and caramel.

Crepas de Cajata 4.00

Two crepes covered with a Cajeta syrup and served with vanilla ice cream. (Cajeta sauce is a rich caramel sauce made with goats milk and toasted almonds.) Light and delectable!

Midnight Thunder Cake 7.00

Chocolate cake with layers of chocolate mousse, chocolate icing and chocolate syrup.