APPETIZERS

SOMBRA CHEESE DIP

With Hatch green chiles, tomatoes, jalapeño peppers and cilantro 8.9

Add: Ground Beef 1.9 | Chorizo 2.9 | Shrimp 4.9



QUESO BLANCO

Classic white cheese dip 8.9

Add: Ground Beef 1.9 | Chorizo 2.9 | Shrimp 4.9

GUACAMOLE

Prepared to order with jicama and carrots 10.9

MEXICAN STREET CORN BOWL

Grilled corn, cotija, cilantro, chile and lime 8.9

FLAGSHIP TAMALES

Three pulled chicken tamales topped with red chile, green chile and choice of cheese sauce. Topped with crumbled cotija cheese and a side of pico de gallo 13.9

SOUP AND SALAD

CLASSIC TORTILLA SOUP Cup 6.9 | Bowl 9.9

CHILI

Our award-winning chili topped with sour cream, shredded cheese, pico de gallo and fresh jalapeño peppers 9.9

SOMBRA SALAD

Mixed greens with black bean salsa, jicama, grape tomatoes, crumbled cotija cheese, chile croutons and chipotle balsamic vinaigrette 12.9

CHOPPED SALAD

Romaine lettuce, black beans, red peppers, pico de gallo, grilled corn, toasted pumpkin seeds, crumbled cotija cheese and honey lime vinaigrette 12.9

TACO SALAD

Mixed greens with your choice of pulled chicken or ground beef in a fried tortilla shell with mixed cheeses, pico de gallo, guacamole, sour cream, scallions, black olives, grape tomatoes and comeback 15.9

AVOCADO SALAD

Fresh Hass avocado sliced over a bed of mixed greens with jicama and pico de gallo; topped with an avocado mash, crumbled cotija cheese and chipotle balsamic vinaigrette 13.9

Add to any salad:

Chicken 5.9 | Skirt Steak 7.9 | Shrimp 6.9

Dressing Available: Comeback, Chipotle Balsamic Vinaigrette & Honey Lime Vinaigrette

NACHOS AND CHEESE FRIES

PERFECT-BITE NACHOS

Corn tortillas, cut into quarters, topped with refried beans and melted cheeses. Served with sour cream, guacamole, lettuce, pico de gallo and fresh jalapeño peppers 10.9

Add: Grilled Chicken 5.9 | Skirt Steak 7.9 | Shrimp 6.9

BALLPARK NACHOS

Smaller portion of our house-made tortilla chips topped with your choice of cheese sauce and pickled jalapeños 7.9

TRADITIONAL NACHOS

House-made tortilla chips topped with choice of cheese sauce, mixed cheeses, fresh jalapeño peppers, pico de gallo, guacamole and sour cream 10.9

Add: Grilled Chicken 5.9 | Pulled Chicken 4.9 | Ground Beef 3.9 | Skirt Steak 7.9 | Shrimp 6.9

CHEESE FRIES

Large portion of house-cut fries topped with shredded cheese and your choice of cheese dip or queso blanco 8.9

CARNE ASADA FRIES

Large portion of house-cut fries topped with shredded cheese, your choice of cheese dip or queso blanco, chopped skirt steak, diced raw white onion, cilantro, and dusted with Sombra's chip seasoning 14.9

CHICKEN BACON RANCH FRIES

Large portion of house-cut fries topped with shredded cheese, your choice of cheese dip or queso blanco, chopped fried chicken tenders, bacon, ranch, and green onions 13.9



BBQ BRISKET FRIES

Large portion of house-cut fries topped with shredded cheese, your choice of cheese dip or queso blanco, chopped brisket, fried shallots, BBQ sauce, pickled jalapeños, and jalapeño coleslaw 14.9



Keep an eye out for the Sombra cactus, it shows the new additions to the menu.

Cotija cheese is an aged Mexican cheese made from cow's milk and named after the town of Cotija, Mexico.

A 20% gratuity will be added to parties of 5 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.

LOCAL FAVORITES



SOMBRA P5

Chopped grilled chicken on a bed of Mexican rice, smothered in queso blanco 12.9



CHIMICHURRI SKIRT STEAK

With house-cut fries and a side salad 24.9

KNIFE-AND-FORK BABY BACK RIBS

Fall-off-the-bone tender ribs with sweet agave BBQ sauce, served with house-cut fries and jalapeño slaw Half Rack 19.9 | Full Rack 29.9

FRIED CATFISH

Mississippi farm-raised SIMMONS CATFISH with jalapeño slaw and house-cut fries, served with Tartar sauce 17.9



FRIED SHRIMP

Eight Gulf shrimp fried to a golden brown, served with house-cut fries, jalapeño slaw, and cocktail sauce 17.9



FRIED CHICKEN TENDERS

Five fried chicken tenders served with house-cut fries and honey mustard 15.9

SOMBRA FAVORITES

SMOTHERED CHICKEN, STEAK, OR SHRIMP

Grilled chicken breast, steak, or shrimp topped with fajita vegetables and choice of cheese sauce, served over Mexican rice with pinto beans Chicken 16.9 | Steak 18.9 | Shrimp 18.9

COCHINITA PIBIL

Yucatan-style slow-roasted pork shoulder wrapped in a banana leaf, topped with pickled onions and crumbled cotija cheese. Served with Mexican rice, black beans, salsa verde and corn tortillas 16.9

RFDFISH

Grilled or blackened redfish served on red chile coulis with Mexican rice and vegetables 19.9

QUESADILLAS

Flour tortilla filled with mixed cheeses and folded with your choice of filling. Served with sour cream, guacamole, pico de gallo, and lettuce on the side 10.9 Vegetable 11.9 | Grilled Chicken 13.9 | Skirt Steak 15.9 | Shrimp 15.9 | BBQ Brisket 15.9

FLAGSHIP TAMALES PLATTER

Three pulled chicken tamales topped with red chile, green chile and choice of cheese sauces, crumbled cotija cheese and pico de gallo, served with refried beans and Mexican rice 16.9

SPLIT ANY ENTREE \$4 (includes 2 portions of sides with the split entree) **ADD TO ANY ENTREE:** Grilled Chicken 5.9 | Skirt Steak 7.9 | Shrimp 6.9

TRADITIONAL MEXICAN

Served with Mexican rice and refried beans

CHIMICHANGA

Choice of pulled chicken or seasoned ground beef with refried beans wrapped in a flour tortilla and fried. Served with guacamole, sour cream, pico de gallo, black olives, lettuce and shredded cheese 15.9 Top with choice of cheese sauce for \$4.5

DURANGO PLATTER

One ground beef enchilada, one pulled chicken enchilada, one pulled chicken taco and one ground beef taco with accompanying sauces 17.9

MEXICO CITY ENCHILADA PLATTER

Your choice of any four enchiladas with accompanying sauces: pulled chicken, ground beef, pulled pork and cheese 17 9

CLASSIC BURRITO

Choice of pulled chicken, ground beef or pulled pork filling, and refried beans, topped with red chile, green chile, Christmas sauce, ranchero or choice of cheese sauce; topped with mixed cheeses 13.9

BLACK BEAN & GOAT CHEESE TAMALE

A Yucatan-style tamale wrapped in a banana leaf, served with pico de gallo, tomatillo-avocado salsa and steamed vegetables 15.9

BUILD A MEXICAN PLATTER

Pick from the items below to create your own platter. All platters include Mexican rice and refried beans Pick two 13.9 | Pick three 16.9

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

FAJITAS

Served with Mexican rice, pinto beans, sautéed onions & peppers and your choice of house-made corn or flour tortillas. Served with pico de gallo, sour cream, lettuce, and cheese.

CERTIFIED ANGUS SKIRT STEAK 23 | For Two 38

CHICKEN 19 | For Two 30

STEAK & CHICKEN COMBO 21 | For Two 34

GRILLED SHRIMP 21 | For Two 34

VEGGIE 16 REDFISH 23

FAJITA TRIO

Combination of skirt steak, chicken and shrimp served on a sizzling platter 26

SURF AND TURF

Grilled steak & chicken, grilled shrimp, vegetables and griddled cheese served with roasted taqueria salsa. Enough for two 37

SPLIT ANY FAJITAS \$4 | **ADD:** Choice of Cheese Sauce 4.5 | Grilled Chicken 5.9 | Skirt Steak 7.9 | Shrimp 6.9

TACO COMBOS

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 Grilled Chicken 13.9 | Skirt Steak 15.9

BRISKET

Chimichurri, drizzle of BBQ sauce, cilantro and fried shallots 15.9

COCHINITA

Slow-roasted pork shoulder, jalapeño slaw, BBQ sauce and corn relish 13.9

BARBACOA

Slow-roasted beef topped with guacamole, onions and cilantro 13.9

FISH

Your choice of grilled or blackened fish with jalapeño slaw and tomatillo-avocado salsa Simmons Catfish 14.9 | Redfish 16.9

CHILI-GLAZED SHRIMP

Fried baby shrimp tossed with sweet chili sauce, topped with corn relish 14.9

SEARED TUNA

Rare Ahi tuna topped with jicama slaw 16.9

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 15.9 **Add:** Bacon 2.9

QUESADILLA BURGER

Ground chuck topped with pico de gallo, guacamole, shredded lettuce and cheese between two crispy tortillas 14.9 **Add:** Bacon 2.9 **May substitute grilled chicken breast

SOMBRA BURGER

Ground chuck topped with fried egg, bacon and cheese, served on a grilled cheese bun 16.9

BARBACOA TORTA

Braised beef served on griddled bread, topped with lettuce and pico de gallo 12.9

COCHINITA TORTA

Griddled bread topped with slow-roasted pulled pork, jalapeño slaw and agave BBQ drizzle 15.9

SHRIMP TORTA

Griddled bread topped with fried shrimp, shredded lettuce, pico de gallo and comeback sauce 16.9

CHICKEN TORTA

Griddled bread with pulled chicken, refried beans, avocado and salsa taqueria 14.9

DESSERTS



Light sponge cake soaked in a sweet three-milk mixture 6.9

PECAN BUTTER CRUNCH CAKE

Served on a sizzling platter, topped with vanilla ice cream and caramel sauce 9.9

BROWNIE

Served warm with ice cream and caramel sauce 8.9

SOPAPILLA

Fried house-made flour tortillas coated in cinnamon and sugar, drizzled with caramel sauce, topped with vanilla ice cream 9.9



CATERING

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

PRIVATE DINING

Book your next event at Sombra! Our private dining room is 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.