

Our Homemade Hot Sauces

Mild • Hot • Extra Hot

Appetizers

Signature Queso (Green sauce)

Made with yellow quesos, jalapeño and green bell pepper.

Lg 4.25 Sm 3.25

Guacamole

Our homemade recipe, perfectly seasoned and set in a bed of garden fresh lettuce

Lg-6.50 Sm-4.50 Side-1.50

El Chaputizer

Large Queso and large Guacamole

Lg 9.25 Sm-7.25

Pico de Gallo

Lg-6.00 Sm-1.50 Side-.75

Homemade Jalapeño Poppers

6.25

Jalapeño Chili Cheese Fries

6.25



Nachos

Topped with your choice of garden fresh lettuce, tomatoes, onions and hot jalapeño peppers.

Cheese Nachos

Large 5.25 Small 4.00

Bean & Cheese Nachos

Large 6.25 Small 5.00

Beef or Chicken & Cheese Nachos

Large 7.25 Small 6.00

Beef or Chicken, Bean & Cheese Nachos

Large 8.25 Small 7.00

Petite 6.00

Taco Salad

Large 7.25 Small 5.75

A generous portion of seasoned ground beef, chicken or beans served in either a deep fried flour tortilla shell or a bowl, set in a bed of fresh lettuce, topped with grated colby and monterey jack cheese and tomatoes. Served with your choice of Italian, Ranch, French or light Ranch dressing. Add pico de gallo for .75 and top with your favorite hot sauce

*Can be cooked to order.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical conditions

American Style

Served with crinkle cut fries

Homemade Hamburger*

6.75

Chili Cheese Dog with onions

5.75

Chicken Tenders

6.75

Homemade Fried Chicken Sandwich

6.00

Fries

1.50

Entrées

Chimichanga

A large flour tortilla filled with your choice of meat, deep fried and broiled with cheese, topped with lettuce, tomatoes, guacamole and a side of sour cream - **10.95**

Combination Plate

One Burrito and enchilada with sauce, one taco and chalupa served with rice and beans - **12.95**

Burrito Plate

Two Burritos with sauce and one taco, served with rice and beans - **11.25**

Taco Plate

Two tacos served with rice and beans - **7.95**

Enchilada Plate

Two enchiladas with sauce, served with rice and beans - **9.95**

Tamale Plate

Two of our special homemade pork tamales served with rice and beans - **10.25**

Alamo Plate

Gravied cubed pork or beef, served with rice, beans and two flour tortillas - **8.95**

Pequeño Plate

A smaller portion of our gravied pork or beef, served with rice, beans and two flour tortillas - **6.95**

Flauta Plate

Three chicken flautas topped with beans, cheese, lettuce, sour cream and guacamole. Served with rice and beans - **10.95**

Chorizo con Huevos

Our spicy seasoned ground pork scrambled with eggs* served with beans, home fried potatoes and two flour tortillas - **9.50**

Huevos Rancheros*

Two eggs over easy smothered in our ranchero sauce. Served with beans, home fried potatoes and two flour tortillas - **9.50**

Chalupa Plate

Two chalupas topped with refried beans, your choice of meat, cheese, lettuce and tomatoes. Served with rice and beans - **9.95**

Quesadilla Plate

Two quesadillas stuffed with melted colby and monterey jack cheese and your choice of meat. Served with rice and beans - **9.95**

Grasshopper Special Wet Burrito

A large flour tortilla filled with rice, beans, chopped onions, and your choice of meat. Smothered in sauce, Colby and Monterey Jack cheese melted to sheer delight - **10.95**

Chile Relleno

Roasted Poblano pepper, lightly battered and sautéed, filled with your choice of meat or cheese. Topped with ranchero sauce and served with rice and beans - **10.95**

Barbacoa Taco Plate

Two barbacoa tacos, served with rice and beans - **9.95**

Seafood Taco Plate

Two tacos with sautéed shrimp or tilapia, served with rice and beans - **10.25**

Fajitas

Steak, Chicken, Tilapia or Shrimp, sautéed with green and red peppers and onions. Served with a side of lettuce, cheese, tomatoes, guacamole, sour cream and flour tortillas - **13.25** Half order - **8.75**

Combo Fajita Pick two - **13.25**

Sauce Options

Signature Queso - Made with yellow queso's, jalapeño and green bell pepper
Red Enchilada Sauce - A creamy chili powder sauce
Chili Con Carne - Made with beans and ground beef

Meat Options

Carne Molida - Seasoned ground beef
Puerco Guisada - Gravied cubed pork

Carne Guisada - Gravied cubed beef
Pollo - Shredded chicken breast

Vegetarian

Vegetarian Tacos

Garden fresh lettuce, tomatoes, green bell peppers, onions and grated colby and monterey jack cheese served in a warmed corn or flour tortilla - **1.75**

Veggie Fajita

Red and green bell peppers, onions, mushrooms and tomatoes, served with a side of lettuce, cheese, guacamole, sour cream and corn or flour tortillas - **10.95**

Veggie Burrito

A large warmed flour tortilla filled with fajita vegetables, shredded cheese and guacamole, topped with more melted cheese - **8.95**

Veggie Chile Relleno

Roasted Poblano pepper filled with fajita vegetables, topped with ranchero sauce and served with a guacamole pico de gallo salad - **10.95**

*Can be cooked to order.

Tacos

Classic Taco

Our seasoned ground beef, chicken or pork served in either a flash fried corn or flour tortilla filled with garden fresh lettuce, tomatoes and grated colby and monterey jack cheese - 1.95

Classic Deluxe Taco

Just like our classic tacos but better! Served with beans inside and topped with onions and green bell peppers.
Corn or flour - 2.25

Classic Bean Taco

Seasoned refried beans in a flash fried corn or flour tortilla, filled with lettuce, tomato, green bell peppers, onions and cheese - 1.95

Specialty Tacos

Barbacoa Taco

Beef slowly roasted for 9 hours with spices, served in a warmed corn tortilla and topped with fresh cilantro and onion - 2.95

Chorizo Taco

Our homemade spicy ground pork scrambled with eggs, served in a warmed flour tortilla - 2.95

Taco de Papa

Home fried potatoes scrambled with eggs, served in a warmed flour tortilla - 2.95

Shrimp Taco

Three seasoned and sautéed shrimp in a warmed corn or flour tortilla, topped with lettuce and pico de gallo - 3.00

Fish Taco

Seasoned and sautéed Tilapia topped with a cabbage salad and slice of avocado inside a warmed flour tortilla - 3.00

Mexican Favorites

Chalupa

A crispy corn tortilla served open faced with refried beans, your choice of meat, covered with melted cheese and topped with fresh lettuce and tomatoes - 2.85

Add guacamole - .95 per chalupa

Guacamole Chalupa

A crispy corn tortilla served open faced with homemade guacamole and topped with garden fresh lettuce and tomatoes - 2.85

Burrito

A warm rolled flour tortilla with your choice of meat served plain or topped with your choice of sauce - 2.85

Enchilada

A soft corn tortilla filled with cheese, onions and your choice of meat. Topped with your choice of sauce - 2.85

Quesadilla

A flour tortilla folded and grilled to a light golden crisp filled with melted cheese and your choice of meat - 2.85

Tamale

A special homemade pork tamale - 3.00

Flauta

A crispy corn tortilla filled with chicken, topped with beans, cheese, lettuce, sour cream and guacamole - 2.85

Menudo

A soup of beef tripe and hominy in golden seasoned broth served with your choice of flour or corn tortillas.

Cup-3.25 Medium-5.25 Large-6.25

Rice and Beans

Full Order - 4.25

1/2 Order - 3.25

Rice - 3.00

Beans - 3.00

Beverages

Soft Drinks

Pepsi, Diet Pepsi, Root Beer, Mountain Dew,
Sierra Mist, Dr. Pepper, Cherry Pepsi,
Lemonade, Ginger Ale, Iced Tea - 2.25

Coffee - 1.50

Hot Chocolate - 2.25

Milk - 2.25

Juice

Orange, grapefruit or
cranberry juice - 2.50
Aquafina or Perrier - 2.50

From the Bar

Margarita Monday

3.00

Original, Raspberry,
Strawberry, Peach, Maui

Fiesta Time Every Day 4 to 7

3.75 House Margaritas

4.50 Sangria (red or white)

2.50 Domestic Beer

3.50 Import Beer

3.50 House Wine

4.00 Wells

Margaritas

Original, Strawberry, Peach,
Maui, Raspberry

Glass - 5.00 • Pitcher - 22.50

Imported Mexican Beer

Draft or Bottle 4.25

Pitcher 15.00

Sangria

(red or white)

Glass - 6.00

Pitcher - 26.00

Piña Coladas & Daiquiris

Original, Strawberry,
Peach, Raspberry

Glass - 5.00

Domestic Beer

Draft or Bottle 3.25

Pitcher 11.00

Wine

House - 5.00

Specialty - 7.75

Desserts

3.95

Fruit Burrito

A flour tortilla filled with either apple or
cherry, deep fried and topped with whipped
cream and cinnamon sugar

Bunelos

Flour tortillas fried crisp and coated
with cinnamon sugar -

Fried Ice Cream

Vanilla ice cream rolled in graham cracker
crumbs and cinnamon sugar

Cheesecake Burrito

Cheesecake wrapped in a flour tortilla
and fried till golden brown

Pick Your Toppings

Chocolate
Caramel
Strawberries
Honey
Whipped Cream

Little Amigos

Just 4.85 each

For our guests ages 10 and under.
Served with a child's drink.

Enchilada Plate

One enchilada with rice and beans.

Taco Plate

One taco with rice and beans.

Burrito Plate

One burrito with rice and beans.

Quesadilla Plate

One quesadilla with rice and beans.

Chicken Tenders

Three breaded chicken tenders

Hamburger*

With fries, can add cheese

Hot Dog

With Fries.

Daily Lunch Specials

Served from
11am - 3pm

MONDAY

**Two Tacos and Enchilada
with Sauce** - 5.75

TUESDAY

Tacos - Classic - 1.65 each
Specialty - 2.65 each

WEDNESDAY

Wet Burrito - 9.95

THURSDAY

Small Taco Salad - 4.75

FRIDAY

Fajitas - 11.95

Lite Lunch Specials

Served from
11am - 3pm

MONDAY

Enchilada with Sauce
and half order of rice
and beans - 5.25

TUESDAY

Tacos - Classic - 1.65 each
Specialty - 2.65 each

WEDNESDAY

Small Wet Burrito
7.95

THURSDAY

Pork or Beef Pequeño - 5.95

FRIDAY

Fajitas Half Order - 7.75

Dinner Specials

Served from 4pm - 10pm

MONDAY

Three Chalupas - 7.50

TUESDAY

Tacos
Classic - 1.65 Specialty - 2.65

WEDNESDAY

Wet Burrito - 9.95

THURSDAY

Three Enchiladas - 7.50

FRIDAY

Half Fajita - 7.75
Full Fajita - 11.95

The Grasshopper History

The Grasshopper lounge opened its doors in 1971 by owners Jesse and Cleo Rosales in Downtown Adrian Michigan. There my family acquired the other half of the structure and "El Chapulin the Tex-Mex Restaurant" was launched. Still in business and operated by our entire family, we have since opened a second location in Wauseon, Ohio and our third in Sarasota, Florida. Grandma's secret: prepare everything in small batches, so we never jeopardize the art form of our food.