

### OPEN FROM TUES-SAT 11-9 / SUNDAY 11-8 CALL US AT: 208-687-6441 8016 MAIN ST., RATHDRUM, ID 83858

# STARTERS AND SMALL PLATES

Pork Belly and Pineapple Skewers 10.99
Skewers of ancho rubbed pork belly, pineapple, tomato and roasted red bell pepper with a sweet and spicy glaze.

Guacamole and Salsa Trio 8.99

For the variety lover, a Chef's choice salsa trio served with house smashed quacamole.

### Beans & Cheese 6.99

Cheesy bean dip served bubbling hot and topped with sour cream, and pico de gallo.

- Add jalapeños fried 1.00
- Add a signature meat 4.99

### Nachos 7.99

Fresh fried chips dressed with refried beans, sour cream and guacamole and our house cheese blend.

- Add any of our signature meats 4.99

- Make them chilequile style 2.00

### Taquitos 8.99

Rolled Tacos with chicken, pork or poblano potatoes fried in fresh corn tortillas dressed with cheese and a side salsa, sour cream and guacamole.

### Calamari 9.99

Calamari and jalapeño rings dusted in chile and lime seasoned rice flour, fried and served with a citrus aioli.

### Mexican Poutine 7.99

House fries smothered in a creamy green chile sauce and our house cheese blend. Topped with chipotle cream and queso fresco.- Add a signature meat for 4.99

# SOUP/SALAD

Chicken Tortilla Soup Cup 5.99 | Bowl 9.99 Chunky vegetables and chicken sautéed in a red chile chicken broth. Topped with cheese, sour cream and crispy tortilla strips.

### Corn Chowder Cup 5.99 | Bowl 8.99

Corn, potatoes and fire roasted mild chiles in a rich creamy broth, topped with fried tortilla strips, cheese and cilantro.

Nadine's Chopped Salad  $\frac{1}{2}$  8.99 | Whole 12.99 Grilled Yucatan chicken, seasonal greens, chopped veggies, dried cranberries, corn, pico de gallo and cheese with crispy tortilla strips dressed with smoked chile ranch.

### Avocado Tostada Salad 1/2 5.99 | 8.99

Crispy corn tortilla topped with refried beans, cheese, greens, pico de gallo, sour cream, guacamole and chile-lime vinaigrette.

- Add a signature meat for 4.99

## **BURRITOS / BOWLS**

### Smoked Brisket Burrito 14.99

Smoked brisket with fried jalapeños, refried beans, rice, cheese and red sauce. Try it smothered for 1.00.

# Yucatan Chicken and Smoked Onion Burrito 13.99

Achiote rubbed chicken with smoked onions, mild roasted chile blend, rice, cheese, guacamole and chipotle cream. Try it smothered for 1.00.

# Pork Pastor and Grilled Pineapple Burrito 13.99

Citrus marinated pork and grilled pineapple with rice, black beans, cheese, citrus slaw and chipotle cream. Try it smothered for 1.00.

### Veg-Head Burrito \$12.99

Chile roasted butternut squash , mild roasted chile blend, mushrooms and smoked onions with rice, black beans, chipotle cream and cheese. Try it smothered for 1.00.

### Baja Fish Burrito 13.99

Wild line caught cod lightly breaded and fried, with rice black beans, mango salsa, chipotle cream and cheese. Try it smothered for 1.00.

### Pork Chile Verde Bowl 13.99

Slow simmered in mild green chiles and tomatillos. Served over rice and beans. Topped with cheese, sour cream and pico de gallo. Served with your choice of tortillas

# Our Story



Good food, good music, good friends. We talked about it for years and thanks to Dave's mother, Nadine, in 2016 we opened Nadine's Mexican Kitchen. Partners in life and business, we created a menu

that represents our love of Mexican food and traditional American comfort food. Everything is made in house, crafted with love and care by ourselves and staff we consider family. We hope you enjoy your experience.

Sue and Dave Walsh



# **PLATES**

Cheesy Mac	Creamy pasta, mild roasted chilies and smoked onions served bubbling hot Add bacon 4.00 - Any signature meat 4.99 12.99
Fish Tacos	Wild caught cod dusted in rice flour, flash fried and served in flour tortillas with chipotle cream, mango salsa and citrus slaw. Served with rice and beans. 13.99
Pork Belly Tacos	Chile rubbed and braised pork belly served on flour tortillas with grilled pineapple, guacamole, marinated pickled onions and cilantro. Served with rice and beans. 13.99
Shepherd's Pie	Layered seasoned ground beef, grilled corn, roasted poblano smashed potatoes and cheese baked until bubbly and hot. 13.99
Yucatan Chicken Tacos	Achiote rubbed chicken, mild roasted chilies, smoked onions, guacamole, cheese and chipotle cream on flour tortillas. Served with rice and beans. 13.99
Stacked Chicken Enchiladas	Yucatan style chicken, smoked onions, roasted chilies layered between corn tortillas, cheese and your choice of red or green sauce. Topped with pico de gallo and sour cream. 14.99
Chicken Fried Steak	Chicken fried steak smothered in our green chile gravy, served with poblano smashed potatoes and grilled corn. 14.99
Chicken Chimichanga	Marinated and grilled chicken, cheese, rice and beans rolled in a flour tortilla and fried. Served with a side of chipotle cream and a pico de gallo and house slaw garnish Add jalapeños 1.00 13.99
Naked Smoked Brisket Chile Relleno	Mild poblano chile stuffed with cheese, smoked brisket and baked in red sauce and served with rice, beans and your choice of tortillas. 15.99
Smoked Brisket Chimichanga	Smoked brisket, grilled corn, cheese, chipotle cream, black beans and rice fried in a flour tortilla, topped with our red or green chile sauce and chipotle cream. 15.99

### DESSERTS

Churro Ice Cream Sundae 4.99

Vanilla ice cream and churro bits topped with chocolate sauce and whipped cream.

- Extra churro add 2.00

Faye's Float

Fanta Orange or Mug root beer 3.00

Grand Teton Root beer or Cream soda 4.00

### SIDES AND EXTRAS

Rice and beans sm. 2.50 lg. 6.00

Red or green sauce 1.25
House slaw 2.50
Corn/flour tortillas 1.50

Side sour cream or chipotle cream 1.25

Guacamole sm. 3.00 md. 6.00 lg. 9.00

Extra meat or fish 4.99
Specialty salsa 2.00

To Go salsa 5.00 w/chips 7.00

Fresh chips 2.50

Take Out Orders .25 per entrée

# FRIDAY AND SATURDAY NIGHTS WHILE IT LASTS!

Rib Eye Tacos 16.99

Marinated and grilled rib eye served on flour tortillas with smoked onions and roasted jalapeño chimichurri sauce. Served with rice and beans.