



Est. 1892  
LAS VEGAS

## APPETIZERS / BOTANAS

### HUSSONG'S GUACAMOLE, \$8

Traditional style guacamole

### JALAPEÑO TOREADO, \$7

Four grilled jalapeños, marinated in a Magi-Worcestershire sauce and stuffed with queso fresco

### CEVICHE, \$11

Marinated shrimp, tomato sauce, lime juice, diced tomatos, onions, cucumber, carrots and fresh cilantro

### BONE MARROW, \$14

Two large bone marrows served with sides of chimichurri salsa, onion-cilantro mix and corn tortillas

### QUESADILLAS, \$9

Corn tortillas, blend of Mexican cheeses, choice of chicken, steak, carnitas, veggie mix or add \$2 for fish or shrimp, served with pico de gallo, guacamole and sour cream

### QUESO FUNDIDO, \$9

Fondue of Mexican cheeses, borracho beans, chimichurri, choice of chorizo or wild mushroom mix, served with corn tortillas

### TAQUITOS, \$8

Three corn tortillas with beef, over lettuce, topped with sour cream, pico de gallo and cotija cheese

### SOPES, \$8

Four Corn masa dough boats, choice of pulled chicken, carnitas, or steak with Mexican toppings

### PLAZERO GRILLED CORN, \$6

Grilled white corn brushed with mayo-butter, covered with cotija cheese and chili flakes

## HUSSONG'S NACHOS, \$12

Multiple layers of chips with cheese sauce, borracho beans, pico de gallo, grilled corn, blend of Mexican cheeses, tomatillo avocado salsa and sour cream-mayo

### Add proteins for \$1.75 each

Steak  
Carnitas  
Chicken  
Tongue (Lengua)  
Beef Cheek (Cachete)  
Sautéed Shrimp  
Grilled Fish

### Add these toppings on your nachos for .50¢ each

Extra Sour Cream  
Guacamole  
Extra Pico de Gallo  
Cotija Cheese  
Extra Mexican Cheese Blend  
Cilantro & Onions  
Mexican Red Rice

Pickled Vegetables  
Pickled Onions  
Diced Tomatoes  
Extra Borracho Beans  
Extra Grilled Corn  
Sliced Raw Jalapeño

## SOUPS AND SALADS

### ALBONDIGA SOUP, \$8

Beef albondigas, tomato broth and vegetables

### POZOLE SOUP, \$8

Guajillo & tomato broth, pulled pork, hominy, onion and cilantro

### TORTILLA SOUP, \$8

Tomato broth with pulled chicken, grilled corn, diced tomatos, cheese blend, tortilla chips and a dab of sour cream

### CRISPY SHRIMP STUFFED AVOCADO SALAD, \$15

Romaine lettuce, tomatillo-avocado dressing, Hussong's shrimp stuffed avocado, pico de gallo, hominy, and bacon bits

### CHICKEN CAESAR SALAD, \$13

Romaine lettuce, grilled chicken breast, tomatillo Caesar dressing, pumpkin seeds, shaved parmesan and torta bread croutons

### ARUGULA CHICKEN SALAD, \$13

Arugula, agave nectar vinaigrette, grilled chicken breast, onions, tomato, caramelized walnuts and queso fresco

### TORTA - A MEXICAN SANDWICH, \$14

Jalapeño mayo, borracho beans, tomato, pickled onions, guacamole and lettuce served on torta bread

#### Choose your sandwich filling

Steak | Carnitas | Chicken | Tongue (Lengua) | Beef Cheek (Cachete) | Grilled Fish, add \$2.00 | Sautéed Shrimp, add \$2.00





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### TRES TACOS, \$13

A threesome of tacos, served on a choice of fresh corn tortillas or a lettuce shell (low carb) with an onion-cilantro mix, lime wedge, red Mexican rice and borracho beans

Mix and match toppings listed on the bottom of page to create your perfect three tacos

Extra Tacos are \$4 each

### BAJA TACOS

#### FISH BAJA TACOS, \$15

Two Tecate-battered fish tacos, cabbage mix, tomatillo-avocado salsa and sour cream

#### DORADO LOBSTER TACOS, \$17

Two Dorado lobster tacos, cabbage, fresh tomato salsa, sour cream and cotija cheese

#### SHRIMP BAJA TACOS, \$15

Two Tecate-battered shrimp tacos, cabbage mix, tomatillo-avocado salsa and sour cream

### BURRITOS/CHIMICHANGAS, \$15

Large flour tortilla, pico de gallo, blend of Mexican cheeses, sour cream, rice and borracho beans, served over a bed of lettuce tossed in a tomatillo-avocado salsa

Pick your fillings listed on bottom of page to create your perfect burritos

Choose your sauce or have it dry: Red Sauce, Green Sauce or Half & Half

### PLATOS FUERTES / ENTREES

#### FLAUTAS, \$15

Flautas rolled with slow cooked pulled chicken, served with lettuce-cabbage, fresh red tomato salsa, sour cream-mayo, tomatillo-avocado salsa, pico de gallo, guacamole and cotija cheese

#### ENCHILADAS SUIZAS, \$15

Chicken rolled enchiladas, creamy tomatillo salsa, sour cream, queso fresco, and watercress salad

#### FAJITAS, \$19

Choice of steak, chicken, shrimp, mixed sautéed peppers, grilled corn, potatoes, served with flour tortillas, sides of pico de gallo, Mexican cheese blend, lettuce, guacamole, sour cream, rice and borracho beans

#### GRILLED HALF CHICKEN, \$16

Open fire style grilled half chicken, membrillo-tamarind glazed, sweet corn mashed potatoes and Oaxacan green pipian, topped with habanero pickle onions

#### CARNE ASADA, \$18

Grilled Skirt steak, rice, beans, queso fresco, guacamole, onions, served with a grilled 12" flour tortilla

#### SKIRT STEAK

#### CHILE RELLENO, \$16

Grilled chile relleno, with skirt steak, garlic, onion and tomato, topped with 3-cheese mix, avocado slice, served over a crispy tostada, pasilla salsa, Mexican red rice and borracho beans

#### HUARACHE, \$15

Thick oval tortilla spread with borracho beans, placed over Pasilla salsa, topped with flap steak, Chimicurri, lettuce-cabbage, sour cream-mayo, pico de gallo and cotija cheese

#### ENCHILADAS PLAZERAS, \$15

Pasilla salsa rubbed corn tortillas rolled with queso fresco, topped with lettuce, sour cream, chorizo, potatoes, carrots, and pulled chicken

#### DEVIL'S STYLE SHRIMP, \$19

Sautéed large Mexican shrimp, tossed with a mild red tomato/pepper salsa, served with white traditional Mexican rice and 2 garlic breads

#### HUSSONG'S STEAK, \$19.95

10oz. grilled rib eye, pasilla mushroom salsa, green chilaquiles, sweet corn kernels, chimichurri butter and a jalapeño toreado

#### Taco & Burrito Toppings

Steak	Tongue (Lengua)
Carnitas	Beef Cheek (Cachete)
Chicken	Sautéed Shrimp, add \$2.00 each
Chicken Pipian	Grilled Fish, add \$2.00 each
Veggie Mix	Bone Marrow, \$2.00 each

#### Add these toppings for .50¢ each

Sour Cream   Guacamole	Mexican Cheese Blend
Pico de Gallo   Grilled Corn	Pickled Vegetables   Pickled Onions
Lettuce   Cotija Cheese	Sliced Jalapeño   Diced Tomatoes

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these are consumed raw or undercooked. HEALTH WARNING - Drinking wine, beer and other alcoholic beverages during pregnancy can cause birth defects. !ADVERTENCIA! El consumo de vino, cerveza y otras bebidas alcohólicas durante el embarazo puede causar defectos físico y/o mentales en el feto.



**AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED FOR PARTIES OF 8 OR MORE**

This is a Nonsmoking Facility  
Thank You for Not Smoking