



WELCOME TO THE STATION AT SOUTH HAVEN!

WHERE WE STRIVE FOR EXCELLENCE IN ALL WE DO, EVERY DAY,
STARTING WITH YOU AND YOUR EXPERIENCE WHILE WITH US.

THE STATION AT SOUTH HAVEN MENU



402 EAGLE STREET
SOUTH HAVEN, MI 49090
TELEPHONE: 269-767-7616
FACEBOOK: THESTATION@SOUTHHAVEN

APPETIZERS

Nika Tacos **\$8.75**
Three Nicaraguan Style Flautas Filled with Seasoned Chicken, Topped with Shredded Cabbage, Crema, Queso Fresco and Pico De Gallo.

The Station Fill Up Nachos **\$8.25**
Your choice of Tortilla Chips or Tostones, Smothered in White Queso, with Your Choice of Shredded Beef, Pork, or Chicken or Ground Beef. Then topped with Mexican Street Corn, Frijoles Charros, Guacamole and Pico De Gallo.

White Queso Dip **\$7.75**
A Creamy Cheese Dip Garnished with Black Beans, Pico De Gallo and Sweet & Spicy Jalapenos. Served with Your Choice of Tortilla Chips or Tostones.

Extra Green Guac **\$8.75**
A Station Specialty! Our signature Guacamole with Cilantro, Green Onions and Lime. Served with your Choice of Tortilla Chips or Tostones.

STREET STYLE TACOS

Barbacoa Beef **\$3.95 each**
Tender Beef Barbacoa, Avo Vin Slaw, Queso Fresco, Radish and Onion.

Carnitas **\$3.95 each**
Braised Shredded Pork, Chili Lime Slaw and Ancho Crema.

Carne Asada **\$4.25 each**
Marinated Steak, Grilled Peppers & Onions, Sweet and Spicy Jalapenos, Lime Crema.

Pollo Desmenuzado **\$3.95 each**
Seasoned Shredded Chicken, Corn & Bean Slaw, Pico De Gallo, Radish.

El Gringo **\$3.95 each**
Seasoned Ground Beef, Lettuce, Tomato, Onion, Queso Fresco.

Lake Perch **\$3.95 each**
Lightly Battered and Fried Lake Perch, Cabbage Slaw, Avo Crema, Queso Fresco.

Patatas Fritas **\$3.55 each**
Seasoned Fried Potatoes, Black Beans, Lettuce, Avocado, Jalapeno Cilantro Sauce.

Taco de La Semana (Ask your server about our Taco of the Week! Something Special.) **Varies**

NOT A TACO

Sur Haven Burrito **\$10.95**
Pork, Chicken or Beef, Rice, Frijoles Charros, Salsa, Queso and Pico all Wrapped Up in a Soft Flour Tortilla.

Quesadilla **\$9.95**
Shredded Chicken or Beef, Peppers, Onions and a Three Cheese Blend. Served with Guacamole, Sour Cream and Your Choice of Salsa.

BURGERS

Barbacoa Burger **\$10.65**
Seasoned and Grilled Burger Topped with Pepper Jack Cheese, Grilled Onions & Peppers, Guacamole, Chili Lime Slaw, and Crispy Tortilla Strips.

El Jefe Burger **\$9.85**
Grilled Burger Topped with Lettuce, Tomato, Onion, Pickles, Ketchup, Mayo and Mustard.

SALADS

Chickpea Salad **\$10.50**

Romaine Lettuce, Endive, Cucumber, Tomato, Olives, Corn, Black Beans, Queso Fresco All Tossed in a Creamy Citrus Dressing Topped with Avocados and Seasoned Fried Chickpeas.

Chicken Fajita Salad **\$10.50**

Seasoned Shredded Chicken, Romaine Lettuce, Tomato, Roasted Red Peppers & Onions, Queso Fresco, Cilantro, Served with a Herb Vinaigrette.

Taco Salad **\$10.50**

Lettuce Mix, Seasoned Ground Beef or Shredded Chicken, Black Beans, Roasted Corn, Tomatoes, Onions, Queso Fresco, Cilantro, Crispy Tortilla Strips with a Mexi Ranch.

SIDES

Frijoles Charros **\$3.85**

Pinto Beans Infused with Bacon, Chiles, Onion, Garlic and Spices.

Mexican Street Corn **\$3.85**

Roasted Corn Tossed in a Chili Lime Crema, Topped with Queso Fresco.

Rice **\$3.85**

Cilantro Lime Rice.

Cornbread Mini Skillet **\$5.85**

Cornbread Baked to Golden Perfection, Infused with Jalapenos and Cheddar Cheese.

Not So French Fries

Seasoned Fries **\$2.95**

Order them Smothered! **\$5.95**

SALSAS (Fresh House-Made Served with Tortilla Chips)

Roja **\$3.50**

Fire Roasted Peppers, Tomatoes, Onions, Garlic and Seasonings.

Verde **\$3.50**

Broiled Tomatillos, Lime, Poblano Peppers, Garlic and Cilantro.

DESSERTS

Flan **\$7.50**

Bruleed Pineapple **\$5.50**

Chocolate Decadence Cake **\$6.50**

Pequeño Niño y Niña

Pollo Tenders **\$5.00**

Deep Fried Chicken Strips. Served with a Side or Apple Sauce.

Noodles con Queso **\$5.00**

Twirly Noodles Covered in White Cheese Sauce. Served with a Side or Apple Sauce.

Quesadillas **\$5.00**

Goey Cheese Melted Between Two Tortillas. Add Chicken. Served with a Side or Apple Sauce.