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# The Franklin Inn Mexican Restaurant

CELEBRATING  
**34 YEARS**

THANK YOU!

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# Antojitos appetizers

**Mexican Fries**—Fries covered with salsa and melted cheese.  
Large 6.95 Small 4.95

**Black Bean Appetizer**—A delicious blend of black beans with hot chipotle pepper sauce & feta cheese, topped with a lemon sour cream sauce. Served with our chips. 5.95

**Guacamole**—Our house made guacamole served with chips. Appetizer size 5.95 or personal size (2 oz) 2.95

**Chips and Salsa**—A warm basket of our famous chips with your choice of our fresh salsas: mild, extra hot, or green tomatillo. Enjoy a complimentary basket with dine-in dinner entrees. 4.95 Chips & Salsa to Go: \$6.95

**Cheese Cilantro**—Hand breaded deep fried monterey jack cheese topped with tomatillo sauce and cilantro. Available most days. 5.95

**Char-Grilled Chorizo**—Spicy Mexican sausage made exclusively for us. Served with char-grilled onions and a flour tortilla. You have to try this house favorite. 6.95

**Hot Wings**—Full order (12) - 9.95 Half order (6) - 5.95

**Empanadas**—Hand-made appetizer-size empanadas with filling of the day. Available most days.

**Tamales**—A fiesta food in Mexico, our hand rolled tamales are available most days. Masa dough and filling of the day wrapped in a corn husk and steamed.



**Chile Con Queso**—A creamy blend of tomatoes, onions, peppers and melted cheese served with a basket of our chips. 6.95 With chorizo 7.95

**Nachos**—Crisp corn tortillas with melted Monterrey Jack and Colby cheeses. 6.95

**Nacho Grande**—Our famous nachos piled high with ground beef, onions, tomatoes, ripe olives, jalapenos, beans, salsa & melted cheeses. 9.95 half order 6.95



*Try one of  
our famous  
mason jar  
margaritas.*

**Quesadilla**: Two flour tortillas stuffed with cheeses then grilled. Large 6.95 Small 5.95

## Build your own quesadilla:

- Green onion, jalapenos, tomatoes, pico de gallo, or chiles .45
- Ground beef or chicken 3.00
- Bacon 2.50
- Chorizo 4.00
- Seafood 3.00
- Green Salsa, Colorado Green Chile, or Poblano Mole 2.00
- Gluten free "flour" shell substitution (large only) 2.00



*Chorizo and pico de gallo Quesadilla*

# SOPAS soups

Our chile and soups are made fresh from our house created stock and the best ingredients.

**Aztec Chile**—Multi-award winning, spicier than Chile Con Carne. Can you guess the secret pepper? Bowl 5.95 Cup 4.95

**Chile Con Carne**—Rich, thick traditional chile with ground beef, onions, spices, green peppers & kidney beans. Topped with shredded Colby & Monterrey Jack cheeses. Bowl 5.95 Cup 4.95



**Homemade Soup of the Day**—Ask your server for today's selection. Available by the bowl or cup.

# ORDER DE LADO ala cart

- Homemade Guacamole 2.95 (smaller portion than the appetizer size)
- Stir Fry Green Beans 3.50 or add to a dinner for just 1.00.
- Sour Cream 1.00
- Side Salad 3.50
- Black Bean & Corn Salad 2.75
- Rice of the Day 2.95
- French Fries 2.75
- Char-Grilled Jalapenos 1.50
- Green Chile 2.50
- Pinto or Black Beans 2.75





# Fajitas Create your own fajitas

Sauteed onions, colorful bell peppers and meat of your choice served on a sizzling platter with warm flour tortillas, pico de gallo and sour cream. Guacamole, cheese, and lettuce available upon request at no additional charge.

- Chicken 13.95
- Steak 14.95
- Spicy Shrimp 14.95
- Chorizo 14.95
- Chicken & Steak 17.95
- Steak & Shrimp 18.95
- Chicken & Shrimp 17.95
- Portobello & veggies 12.95

**Like it spicy?** Add grilled jalapenos or ask your server for hot sauce.

A True Mexi-American collaboration, fajitas can be traced back to Mexican Vaqueros (cowboys) working cattle roundups in Texas in the 1930s. Vaqueros were given the "throwaway" cuts of meat as part of their pay. They cooked these cuts of meat over grills and camp fires. The term fajita derives from the Spanish faja for "griddle" or "strip." Unlike the early fajitas and the most commonly used skirt steak, the Inn's fajitas use sirloin steak as well as other better quality meats, seafood and fresh produce.



## Especialidades de Casa



**Colorado Green Chile Enchiladas**—Shredded chicken or beef topped with Colorado Green Chile Sauce (featuring poblanos and tomatillos) and sour cream. Choice of two: rice, pinto beans, salad, fajita veggies or black bean & corn salad. A customer favorite. 12.95

**Poblano Molé Enchiladas**—Shredded chicken enchiladas topped with Poblano Molé. This Mexican sauce is made with a variety of chiles, pumpkin seeds, peanuts and chocolate. Choice of two: rice, pinto beans, salad, fajita veggies or black bean & corn salad. 12.95

**Seafood Enchiladas**—Two flour tortillas stuffed with baby shrimp, crab and seafood. Topped with homemade cheddar cheese dill sauce. Choice of two: rice, pinto beans, salad, fajita veggies or black bean & corn salad. 12.95

Replace a side with stir fry green beans for just 1.00

**San Carlos Fisherman's Tacos**—Spicy hand-breaded fish, deep fried. Served with pico de gallo, lime, and flour tortillas to assemble as you like. Choice of two: rice, pinto beans, salad, fajita veggies or black bean & corn salad. 11.95

**NEW!**

**Steak or Chicken Tostada**— This colorful delicious fiesta features crispy corn tortillas topped with black beans, grilled steak or chicken, cheese, lettuce, pico de gallo, sour cream and guacamole. chicken 13.95 steak 14.95

**Taquitos Dinner**—Spiced chicken & cheese rolled in a corn tortilla, deep-fried crispy with a chipotle ranch dipping sauce. Choice of two: rice, pinto beans, salad, fajita veggies or black bean & corn salad. 12.95

**Chorizo Mac 'n Cheese**—A delicious Mexi-American fusion of cheeses, chorizo, and peppers topped with panko bread crumbs. Served with fresh-baked corn bread. 13.95

**Diablo Rellenos**—House roasted poblano peppers stuffed with chorizo and potato. Topped with melted Cheddar Jack and salsa. Served with rice. 14.95

**Chorizo Burrito**—A large soft flour tortilla filled with chorizo, cheese, tomatoes, and onions. Made exclusively for us, our Chorizo is a flavorful Mexican hot sausage made from a special mixture including pork, chili peppers, and garlic. Choice of two: rice, pinto beans, salad, fajita veggies or black bean & corn salad. 12.95

**Frisco Enchiladas**—Try this refreshing and tasty twist. Two corn tortillas filled with chicken, sour cream, corn, cilantro and fresh lime. Choice of two: rice, pinto beans, salad, fajita veggies or black bean & corn salad. 12.95

**Special Occasion?**  
Celebrate with a Bottle of Wine.  
Ask your server for details.



# Mexican Dinners

Served with choice of two sides: Rice, Pinto Beans, Fajita Veggies, Side Salad or Black Bean & Corn Salad.

## Enchiladas

Two corn tortillas dipped in our own flavorful enchilada sauce, filled with cheese and: ground beef, shredded beef, or chicken 11.25 • cheese & onion 8.95

### ★ House Specialty Enchiladas ★

- **Colorado Green Chile:** This Green Chile Sauce features poblanos and tomatillos
- **Poblano Molé:** Traditional sauce featuring chiles, pumpkin seeds, peanuts and chocolate
- **Seafood:** Featuring John's mom's cheddar cheese dill sauce
- **Frisco:** A refreshing twist using sour cream, corn, cilantro and fresh lime

See description under House Specialties or ask your server for details.



## Tacos (Hard or Soft)

Three crisp corn tortillas or two flour tortillas with cheese, lettuce and tomatoes: shredded chicken, shredded beef, shredded pork, or ground beef. **Our mildest option.** Ask for pico de gallo or hot sauce to spice it up 8.95

**NEW!** **Hot Wing Tacos**— Shredded chicken tossed in our signature hot wing sauce, lettuce, tomato, blue cheese, shredded carrots and celery. 10.95

**San Carlos Fisherman's Tacos**—Spicy hand-breaded fish, deep fried. 11.95

## Burritos

A large flour tortilla stuffed with Colby and Monterrey Jack cheeses, pico de gallo, onions and: • chicken, pork, shredded beef, or ground beef 11.95 • pinto bean or black bean & feta 8.95 Substitute a gluten free "flour shell" 2.00

**Vegetarian Burrito**—Grilled portobello, seasonal vegetables & cheese. 9.75

**Chorizo Burrito**—This house specialty features our Chorizo hot sausage. 12.95

Replace a side with stir fry green beans for just 1.00

## Chimichanga

Cheese, onions, and your choice of meat rolled in a flour tortilla and quickly deep fried. Topped with green and red salsas and sour cream: shredded chicken, seafood, shredded beef, ground beef or pork. 12.95

## Mexican Mini Combinaciones

Create a dinner with "minis" of some favorites. Please note these are smaller versions of the items.

### Choose two or three of the Following

- **Burrito:** chicken, shredded beef, ground beef, pinto bean, or black bean & feta
- **Enchilada:** chicken, shredded beef, cheese & onions, seafood, poblano mole, or colorado green chile
- **Hard or Soft Taco:** chicken, shredded beef, or ground beef
- **Chimichanga:** chicken, ground meat, or shredded beef

### And, two sides

- Pinto Beans • Rice of the Day • Side Salad
- Fajita Veggies • Black Bean & Corn Salad

Two Combination 12.95 Three Combination 14.95



### Fried Ice Cream

A customer favorite: Choose either caramel or chocolate sauce. 4.95

### Caramel Flan

Rich egg custard drizzled with caramelized sugar. 4.50

### Sopaipillas

This one is great for sharing. A plate of warm cinnamon sugar coated crisp pastries served with vanilla ice cream and drizzled with honey. 5.95

### Homemade Ice Cream

Flavor varies with John's whims.

### Peanut Butter Ice Cream Pie

Yay for peanut butter and chocolate! This frozen dessert features a light peanut butter flavor on a yummy chocolate Oreo cookie crust. Best peanut butter pie north of the border! 4.50

### Mexican Hot Fudge Sundae

A crisp deep-fried pastry basket, sprinkled with cinnamon sugar and filled with vanilla ice cream. Topped with our homemade Mexican fudge sauce, which includes a combination of imported Mexican chocolate, butter, evaporated milk, and sugar. Finished off with whipped cream. 5.25

## Postres desserts

Ask your server for which of our homemade desserts are available today.

# Sandwiches, Salads & More

**Our Famous Taco Salad**—A fiesta of lettuce, green onions, tomatoes, chicken, portobello, or ground beef and cheese tossed with a special dressing. Served in a crisp flour tortilla basket. 10.95

**Southwest Salad with Jalapeno Vinaigrette**—Lettuce, tomato, and onions tossed with our jalapeno vinaigrette and sprinkled with shredded Colby and Monterrey Jack cheeses. • Char-grilled Chicken 10.95 • Char-grilled Steak 11.95 • Shrimp 12.95

**El Gordo\***: Char-Grilled 1/2 Pound Burger\* & Fries—Not all can finish this huge 1/2 pound premium beef burger hand ground for us by our butcher, Tom Friday. Served with lettuce and tomato 8.95. Add bacon 2.50. Add cheese .50

**Mexican Burger & Fries\***—Our 1/2 pound El Gordo burger topped with melted Monterrey Jack & Colby cheeses. Garnished with shredded lettuce, and pico de gallo. Substitute a grilled chicken breast if you wish. 9.95

**NEW!**

**Black Bean Burger:** House made black bean burger topped with feta and served with lettuce, pico de gallo, chipotle ranch and fries or cup of soup. 9.95

**Grilled Chicken Sandwich**—A char-grilled chicken breast with your choice of cheese with fries or cup of soup. Served with lettuce and tomato. 8.95 Add bacon for 2.50

**Steak Hoagie**—Melted cheese on top of thinly sliced steak with fries or cup of soup. Green peppers, onions and pico de gallo upon request. 8.95

**Franklin Inn Fish Sandwich**—Hand-breaded and deep-fried on a hoagie bun with fries or cup of soup. 9.95

**Skinny Mexican**—Chargrilled chicken breast or portabello, pico de gallo, cheddar, green onions and a dollop of sour cream on a small bed of lettuce (this is not a salad) with green salsa with beans or rice. This colorful meal will satisfy your appetite without hurting your waist-line (just hold the chips!) 8.95 Add Char-Grilled Jalapenos 1.50

**Grilled Chicken Southwest Wrap**—A flour tortilla filled with char-grilled chicken, Monterrey Jack Cheese, pico de gallo, rice and homemade Chipotle Ranch dressing. Served with french fries or cup of soup. 9.95

**Chorizo Sandwich** — Chorizo Mexican sausage served with fried peppers, onions, and salsa on a hoagie bun. Served with french fries or cup of soup 8.95

## Lunch Specials

*These Lunch Specials are available Monday - Friday 11 am to 4 pm.  
Check out the rest of this menu for other delicious options.  
Please note that grilled items may take several minutes longer.*

**Taco Salad** — A lunch-size portion of our popular taco salad. Spiced ground beef or chicken with lettuce, green onions, tomatoes, and cheese. Tossed with a special dressing. Served in a crisp flour tortilla basket. 7.95

**Fajita Wraps & Fries** — Flour tortillas with peppers, onions and chicken (7.95) or steak (9.95).

**Cup of Soup & Side Salad** — 5.95

**Mexican Mini Lunches** : Perfect portion of your Mexican favorites. Choose one "mini" and two sides. 6.95

*Pick One Mini:*

- **Burrito:** Chicken, Shredded Beef, Ground Beef, Pinto Bean, or Black Bean & Feta Cheese
- **Enchilada:** Chicken, Shredded Beef, Cheese & Onions, Poblano Mole, Colorado Green Chile, Seafood
- **2 Hard or 1 Soft Taco:** Chicken, Shredded Beef, or Ground Beef
- **Chimichanga:** Chicken, Shredded Beef, Ground Beef

*Pick Two Sides:*

- Pinto Beans • Rice • Black Bean & Corn Salad • Side Salad • Fries

Replace sides  
with a cup  
of soup for  
just 1.00

**Like It Hot?** Ask your server for a suggestion or control your own "heat" with extra spicy salsa, char-grilled jalapenos, or one of our hot sauces.

\* Consuming raw or under cooked meats may increase your risk of food borne illness, especially if you have a medical condition.



# Thank you for Choosing the Franklin In Mexican Restaurant

## History of the Inn



Henry and Sue Cibula purchased the Inn in 1978. In 1980 a family decision was made to specialize in Mexican food. Over the years the Cibulas have enjoyed many travels in search of new recipes and learning from Mexican cooks and restaurants abroad.

The Franklin Inn is currently owned and managed by John and Wendy Cibula (Henry and Sue Cibula's son and his wife) with a dedicated staff of 26. They strive to create a warm and friendly atmosphere where customers can relax and enjoy themselves. John insists that only the best ingredients are used in the Inn's homemade soups, entrees, and desserts. The Inn has received many accolades and votes in various reader popularity polls. However, the familiar faces of Franklin Inn patrons and the longevity of the restaurant are proof positive of the commitment to quality food in a great setting!

**The Franklin Inn Difference!** Your meal is homemade from scratch using fresh top-quality ingredients. Produce is as local as the seasons permit. Hand-pulled all white chicken breast, slow-cooked hand-shredded pork and beef, quality ground beef, real whole dry beans and cheeses are part of our recipes. We also strive to be TFO free. *We deep-fry in 100% peanut oil.* There are no cheap fillers in our burritos, enchiladas, and wraps.

**Special Diet?** Let your server know if you are observing a special diet. We'd love to try and accommodate you. Gluten free "flour" shells are available. Many items can be transformed to vegetarian or vegan by substituting meat for Portobello or beans and omitting the cheese and sour cream. We have family and staff with food allergies ourselves so we understand the frustrations of restricted diets. Most recipes are made from scratch so your server should easily be able to find out more about an entrees ingredients for you. Please be advised, however, that we are a small busy kitchen. There is always a risk of allergy causing ingredients being present. We do our best but if you have a life-threatening food allergy, use your best judgment. The Franklin Inn will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at the Inn.

**Want something to taco 'bout at your next party?** Ask your server for a catering menu or visit us online at [franklininn.net](http://franklininn.net) for more information. You can also call and ask for Chris or John for more information at 412-366-4140.

Thank you for choosing the Franklin Inn Mexican Restaurant. Enjoy your meal. Muchas Gracias from the Cibula Family & Staff!!!

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