



Iguana
WANA
Mexican Grill & Tequila Bar

Owned by a husband and wife team, Iguana Wana isn't your average Mexican restaurant. The couple behind it take a high-end approach to the cuisine and succeed wildly, offering up authentic, delicious dishes.

We use local products while staying true to authentic Mexican recipes.

Come in and see what everyone's talking about ... enjoy a tasty dinner and savor a drink from our extensive list of tequila, beers, wine, spirits and cocktails.

Great food. Good times. Handcrafted cocktails.

Botanas

Appetizers...where freshness begins!



¡Guacamole Iguana Wana!

Perfectly ripe avocados with fresh onions, tomatoes, cilantro, lime and jalapeño peppers. 9.95



Fiesta Nachos

Crisp corn tortilla chips prepared with homemade refried beans, then smothered with melted cheese, diced tomatoes, jalapeños and sour cream. 9.95

Add Ground Beef or Shredded Chicken 1.95 | Steak 3.95



Quesadillas

Two flour tortillas stuffed with melted Chihuahua cheese served with guacamole and sour cream. 9.95 | Add Ground Beef or Shredded Chicken 1.95

Add Grilled Chicken Breast 2.95 | Add Arrachera (Skirt Steak) 3.95



Iguana Wana Quesadillas

Two flour tortillas stuffed with sliced skirt steak, cheese, onions, tomatoes, cilantro and fresh jalapeños. 12.95



Queso Fundido

Spicy chorizo, melted Chihuahua cheese, poblano peppers and pico de gallo, blended and served with choice of chips, soft corn or flour tortillas. 8.95



¡Cameron Ajillo!

Shrimp delicately sautéed in olive oil, garlic and Ajillo chiles. 13.95



Cocktail de Camaron

Succulent Gulf shrimp served with our special Mexican cocktail sauce and avocado slices. Choice of homemade chips or saltines. 13.95

Ensaladas

Salads ... daily hand selected produce



Mexican Chopped

Fresh salad greens, red and green peppers, avocados, onions, black beans, corn topped with Chihuahua cheese and crispy tortilla strips with a side of Mexican vinaigrette. 10.95 | Add Grilled Chicken Breast 2.95 | Steak 3.95 | Shrimp 4.95



Taco

Ground beef over crunchy salad greens, red and green peppers, cucumber with guacamole and sour cream. Served in a large, crisp tortilla shell with rice, refried beans and cheese. 12.95 | Add Grilled Chicken Breast 2.95 | Steak 3.95



Iguana Garden

A large, crisp tortilla shell of mixed greens and chilled garden favorites with our amazing jalapeño ranch dressing. 10.95 | Add Grilled Chicken Breast 2.95 | Steak 3.95 | Shrimp 4.95

18% Gratuity added to parties 8+ over

 indicates Iguana Wana Favorites  indicates dish is spicy

Tacos

Everyone's favorite!

Served with Mexican rice and refried beans



¡Steak Tacos!

Three soft corn or flour tortillas stuffed with grilled skirt steak, cilantro and onions. Prefer American style with shredded lettuce and tomatoes? Ask your server! 15.95
Add Cheese .50



Tacos de Carne

Your choice of three soft corn or flour tortilla, or hard corn shell with picadillo (ground beef) or chicken, covered with cilantro and onions. 13.95
Add Shredded Beef 1.00 | Add Cheese .50

*Prefer American style with shredded lettuce and tomatoes? Ask your server!



Tacos Al Pastor ... a Mexican Favorite!

Three soft corn or flour tortillas filled with a spicy blend of marinated pork loin, onions, cilantro and guacamole. 13.95



Tacos Monterrey

Three soft corn tortillas stuffed with shredded beef and topped with our ranchero sauce and melted Chihuahua cheese. 14.95



Shrimp Tacos

Your choice of three corn or flour tortillas with fresh grilled seasoned shrimp covered with cilantro and onion. 17.95 | Add Cheese .50

*Prefer American style with shredded lettuce and tomatoes? Ask your server!



Tacos Pescado with Creamy Chipotle Mayo Sauce

Three soft corn or flour tortillas with hand battered tilapia deep fried until golden brown. Topped with our creamy chipotle cabbage slaw. 14.95

Enchiladas y Burritos

A fusion of Mexican flavors

Served with Mexican rice and refried beans



Iguana Wana Enchiladas

Two soft corn tortillas stuffed with Chihuahua cheese with your choice molé, verde, or ranchero sauce. 12.95



Trio Enchiladas

Three enchiladas — chicken/verde sauce, cheese/mole sauce and ground beef/ranchero sauce, served with Chihuahua cheese. 15.95



Enchiladas Suizas

Two chicken enchiladas — Chihuahua cheese, sour cream and guacamole with ranchero sauce. 14.95



Burritos Rojos

Large flour tortilla stuffed with your choice of chicken, ground beef, shredded beef, refried beans, red chile sauce, Chihuahua cheese, and sour cream. 14.95 | Add Steak 2.95



Trio Burritos

Three burritos — chicken/mole sauce, pork/verde sauce and ground beef/ranchero. 15.95

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Mariscos

Seafood...the only thing you're missing is the ocean breeze



¡Camarones Acapulco!

Butterflied Gulf shrimp sautéed in a spicy olive oil with a rosemary / garlic / wine dipping sauce. Served with Mexican rice and salad greens. 25.95



¡Pescado Yucatan-Style!

Grouper fillets wrapped in a banana leaf and baked with onions, tomatoes, green and red peppers in ajote sauce. Served with Mexican rice and salad greens. 18.95



¡Camarones Iguana Wana!

Gulf shrimp sautéed in a spicy Serrano chile / garlic / wine / butter sauce. Served with Mexican rice and salad greens. 24.95



Shrimp Fajitas

Seasoned shrimp grilled with a fresh blend of bell peppers and onions. Served with your choice of soft corn or flour tortillas, guacamole, sour cream and Mexican rice and refried beans. 23.95



Tequila Shrimp

Tender Gulf shrimp sautéed in tequila sauce, diced onion, garlic and butter. Served with Mexican rice and salad greens. 24.95



Salmon en Lima

Alaskan salmon fillet marinated in lime-garlic butter, grilled and served with coconut rice and black beans. 22.95



Blackened Salmon Fajitas

Pan-seared Alaskan salmon, green and red peppers, onions, squash and zucchini topped with mango-jalapeño sauce. Your choice of corn or flour tortillas. Served with coconut rice and black beans. 22.95

Platos Vegetarianos

Vegetarian...fresh AND healthy, fantastic!



Fajitas or Chimichangas

Made with our freshest seasonal vegetables and served with black beans and coconut rice. 14.95



Quesadillas

Two flour tortillas stuffed with melted Chihuahua cheese served with guacamole and sour cream. 9.95



Iguana Wana Enchiladas

Two soft corn tortillas stuffed with Chihuahua cheese and onions, with your choice molé, verde, or ranchero sauce, served with black beans and coconut rice. 12.95

Parilla Mexicana

Mexican Grill...in-house hand trimmed steaks;
uniquely seasoned shrimp

Served with Mexican rice and refried beans and your choice of corn or flour tortillas



¡Steak Relleno ... You've got to try this!

Grilled skirt steak stuffed with Gulf shrimp, green and red peppers, grilled onions, mushrooms and cheese. 25.95



¡Sizzling Steak Fajitas!

Marinated strips of skirt steak grilled with green and red bell peppers, onions and guacamole and sour cream. 18.95



¡Carne Asada!

Grilled skirt steak, grilled bell peppers and onions, served with sliced potatoes and avocados. 19.95



Carne a la Tampiqueña

Grilled skirt steak with a cheese enchilada topped with molé sauce, served with guacamole and potatoes. 20.95



Steak & Shrimp Fajitas Combo

Marinated strips of skirt steak, Gulf shrimp, grilled bell peppers and onions. Served with guacamole and sour cream. 21.95



Bistec Oaxaca

A 12 oz. rib eye steak, grilled-to-order with our special ranchero sauce and smothered with Chihuahua cheese. 19.95



Pollo

Chicken...fresh, tender and natural; melts in your mouth!

Served with Mexican rice and refried beans and your choice of corn or flour tortillas



Pollo en Molé

Chicken breast prepared in our authentic molé sauce. 14.95



Chicken Fajitas

Marinated strips of chicken grilled with green and red bell peppers, onions and guacamole and sour cream. 15.95



¡Pollo A La Iguana Wana!

Tender breast of chicken smothered with our spicy chipotle chile sauce and melted Chihuahua cheese. 15.95



¡Pollo En Rajas!

Tender strips of chicken breast sautéed with jalapeños and Spanish onions, served in a creamy chipotle sauce with your choice of soft corn or flour tortillas. 15.95

Antojitos Mexicanos

Mexican Favorites... Chef's hometown favorites!!

Served with Mexican rice and refried beans



¡Chile Rellenos!

Two large Poblano peppers stuffed with delicious Chihuahua cheese, smothered in our ranchero sauce or chipotle cream sauce and then, even more melted cheese! Choice of flour or corn tortillas. 13.95 | Add Shredded Chicken 1.95 | Ground Beef 1.95 Add Skirt Steak 3.95



Chimichanga

Large flour tortilla filled with your choice of beef, shredded chicken or pork and cheese then deep fried and served with sour cream and guacamole. 13.95 | Add Steak 3.95 Shrimp 4.95



Tostada Carne (3)

Your choice of picadillo (ground beef), shredded beef or chicken garnished with lettuce, tomatoes and cheese. 14.95 | Add Sliced Avocado and Sour Cream .95



Flautas

Four corn tortillas stuffed with picadillo (ground beef) or chicken, deep fried and served with sour cream and guacamole. 13.95 | Add Shredded Beef .95



Tamales

Three pork tamales steamed in corn husks and served with sour cream or topped with ranchero sauce and melted Chihuahua cheese. 13.95



¡Carnitas!

A Mexican tradition — specially-seasoned pork served with verde sauce (spicy green chile) on the side and your choice of soft corn or flour tortillas. 14.95



Alambres Con Queso

Chicken mixed with a medley of grilled bell peppers and onions, topped with melted Chihuahua cheese. Choice of soft corn or flour tortillas. 13.95 | Add Steak 3.95

Sopa

Soups...warms the soul, just like mamá!



Chicken

Chicken and rice in a homemade broth served with a side of avocados slices, diced onions, cilantro, sliced jalapeño and a wedge of lime. 5.95



Tortilla

Tomato-based Mexican soup with chicken stock, garnished with sour cream, sliced avocado, tortillas strips and chihuahua cheese. 5.95



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Tortas

Large mexican sandwiches served with homemade Mexican rice and refried beans or French fries. No substitutions.



Chipotle Chicken Rajas

Grilled chicken breast with spicy chipotle rajas sauce, Chihuahua cheese, cilantro, avocado and arugula. 15.95



Carne Asada

Mexican-style skirt steak served with refried beans, avocado, lettuce and tomatoes. 17.95



Torta Pastor

Pork prepared Mexican-style with avocado slices. 14.95

Join Us for Breakfast! Served Daily from 11am-3pm. Sunday 10am-3pm

Breakfast Entrées



Breakfast Burrito

One Corn or Flour Tortilla stuffed with eggs, chorizo, shredded Chihuahua cheese and refried beans. Served with Rice and Beans. *Jalapenos optional. 10.95



Chilaquiles

Authentic Mexican breakfast dish of fried Corn Tortillas in green or red salsa. Topped with Chihuahua cheese, your choice of eggs, refried beans and sour cream. 9.95

Add Grilled Chicken Breast 2.95 | Add Steak 3.95



Huevos Rancheros

Traditional Mexican breakfast. Two Corn Tostadas made with three sunny side up fried eggs, smothered in ranchero sauce and fresh shredded cheese. Served with Rice and Beans. 9.95

Sides & Extras

...make it even more AMAZING!



Mexican Roasted Corn 3.25



Pico de Gallo Small 3.95 | Large 5.95



Black Beans 3.25



Sour Cream .50



Guacamole, Rice or Beans 3.25 each



Chihuahua Cheese .50



Homemade Habanero sauce 1.95 

Postre - Dessert

How about something sweet?



Flan

Homemade, oven-baked Mexican custard in a luscious caramel sauce. 5.25



Churros

Baked pastry filled with vanilla cream, rolled in cinnamon sugar. 5.25



Tres Leches Cake

Delicious Mexican-style three milk cake. 5.95



Fried Cheesecake

Creamy cheesecake in a pastry tortilla, deep fried until flaky and golden brown drizzled with chocolate sauce. 5.95



Fried Ice Cream

A crunchy cinnamon crust wrapped around vanilla ice cream — topped with whipped cream and chocolate sauce. 4.95



¡Birthday Surprise!

Soft serve vanilla ice cream and a sombrero! 4.95



Soft Serve Ice Cream

Choice of Vanilla ice cream or Flavor burst twist, served in a cone or cup. 1.99

Refrescos

...thirst quenching drinks



Milk Plain or chocolate 1.95



Apple Juice 1.95



San Pelligrino Sparkling Mineral Water 16 oz. 3.50



Bottled Water .95



Coffee / Tea (free refills) 1.95



Horchata 2.95



Bottled Sprecher Root Beer 2.50



Smoothies 5.95 Strawberry / Raspberry
Peach / Mango / Guava



Soft Drinks (free refills) 2.75

Pepsi / Diet Pepsi / Mt. Dew
Dr. Pepper / Orange Crush
Twist Mist / Diet Twist Mist / Lemonade
Fruit Punch / Gatorade Fruit Punch



Fresh Brewed Lipton Iced Tea
(free refills) 2.50



Lipton Raspberry Iced Tea 2.50



Jarritos Traditional Mexican Soda 2.50
Lime / Pineapple / Fruit Punch / Orange
Strawberry / Mango / Tamarindo

