

TACOS

All tacos are made with flour tortillas and served with Mexican rice and a choice of black, charro, or refried beans.

SHRIMP TACOS - 11.99

Grilled or crispy shrimp with lettuce, tomatoes and poblano mayo.

FISH TACOS- 10.99

Grilled or crispy tilapia, tropical slaw and poblano tartar sauce.

TACOS al CARBON - 9.99

Perfectly seasoned grilled chicken, onions and cilantro. Salsa verde and chile de arbol salsa on the side.

*Substitute Steak add - 1.99

TACOS al PASTOR - 9.99

Marinated grilled pork with a roasted corn and grilled pineapple pico de gallo and pasilla salsa.

TACOS CARNITAS - 9.99

Shredded pork tacos lightly seasoned and topped with onions and cilantro. Salsa verde and chile de arbol salsa on the side.

PORTOBELLO TACOS- 8.99

Grilled Portobello mushrooms with feta cheese, caramelized onions, lettuce and pasilla salsa.

FRIED CHICKEN TACOS - 9.99

Crispy chicken breast strips with lettuce, tomatoes and jalapeño mayo.

BURRITOS / ENCHILADAS

SEAFOOD BURRITO - 11.99

Shrimp, tilapia and cheese wrapped in a flour tortilla and covered with a lobster cream and tomatillo salsa. Served with rice and black beans.

BURRITO GRANDE - 9.99

Grilled chicken, chorizo and refried beans in a flour tortilla drizzled with ranchero sauce and cheese sauce. Served with rice and black beans.

*Substitute Steak add - 1.99

THE BURRITO CINCO - 10.99

Our signature burrito with grilled chicken, Mexican rice, black beans, pico de gallo and cheese topped with ranchero sauce, cheese sauce, sour cream and freshly sliced avocados.

*Substitute Steak add - 1.99

CHICKEN ENCHILADAS - 8.99

Three corn enchiladas filled with chicken and cheese topped with our creamy tomatillo sauce. Served with jalapeño corn and black beans.

SHRIMP ENCHILADAS - 11.99

Two enchiladas filled with sautéed shrimp, onions, cheese and tomatoes drizzled in our lobster shrimp-cream sauce. Served with jalapeño corn and black beans.

BRAISED SHORT RIB ENCHILADAS - 9.99

Two enchiladas filled with braised short rib and cheese covered in a tangy homemade guajillo sauce. Served with jalapeño corn and black beans.

FAJITAS

Your choice of grilled chicken, shrimp or marinated skirt steak on a bed of sizzling grilled onions, peppers and tomatoes. Served with lettuce, sour cream, guacamole, pico de gallo, rice, charro beans and flour tortillas.

Chicken - 12.99

*Steak - 15.99

Shrimp - 16.99

*Chicken / Steak combo - 15.99

*Grande (chicken, steak, pork and shrimp) - 27.99

ENTREES

*CARNE ASADA - 15.99

Seasoned skirt steak grilled with onions, roasted poblano peppers, nopales and queso fresco served on a bed of whipped chorizo mashed potatoes.

*CARNE CON HIERBAS - 16.99

Tender skirt steak brushed in jalapeño mustard and crusted with cilantro, chives and parsley pan seared with roasted Yucca Root, green chili and sweet onions. Topped with a sun-dried tomato and lemon butter sauce.

CARNITAS DE PUERCO - 15.99

Braised pork shank carnitas with demi glaze, with a cheese quesadilla and our creamy poblano mac n' cheese.

PLATO MAYA - 12.99

*Chicken enchilada, carne asada taco and a braised shortrib chalupa. Served with black beans and jalapeño corn.

POLLO PAKAL - 10.99

Sautéed chicken breast pounded thin and layered with corn tortillas, Chihuahua cheese, roasted poblano peppers and cream corn sauce.

POLLO CON CREMA DE LANGOSTA - 13.99

Grilled chicken breast served over whipped potatoes and topped with a chipotle lobster sauce. Served with steamed julienne vegetables.

POLLO ADOBADO - 13.99

Grilled chicken breast with a red pepper sauce and cilantro chimichurri sauce served over sweet corn risotto.

*SALMON A LA PARRILLA - 15.99

Grilled salmon filet and sautéed spinach on a jalapeño potato cake drizzled with a lobster shrimp sauce.

CAMARONES TAMARINDO - 14.99

Corn flake crusted shrimp, flash fried and glazed with a tamarindo sauce. Served with a black bean cake and rice.

CAMARONES PUEBLO - 14.99

Shrimp sautéed in a creamy chipotle sauce with corn relish served over creamy spinach risotto.

* THESE ITEMS CAN BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

The logo for 'Cinco' is written in a stylized, hand-drawn font. The letters are yellow with black outlines. The letter 'i' has a green dot. The letter 'o' has a green dot and a green shadow underneath it. The entire logo is set against a white circular background.

ALPHARETTA | ATLANTA | CUMMING | SUWANEE

APPETIZERS

CALAMARES FRITOS - 9.50

Fried calamari served with chile glaze and chipotle mayo.

GUACAMOLE - 7.99

Made fresh to order with perfectly ripened avocados, tomatoes, onions, cilantro and jalapeños.

QUESO AMERICANO - 4.25

Traditional melted cheese dip.

With fresh pickled jalapeños - 0.75

LOBSTER AND SHRIMP DIP - 9.99

A warm blend of Maine lobster meat, shrimp, cheese, garlic, onions, corn and poblano peppers.

MUSSELS EN ADOBO - 9.99

P.E.I. mussels steamed in a chipotle and white wine sauce with cilantro and shallots. Served with garlic toast.

EMPANADAS de POLLO - 6.99

Homemade corn tortilla filled with chicken, onions and cheese, flash fried and served with a creamy avocado sauce.

QUESO FUNDIDO - 7.50

Baked Chihuahua cheese, roasted poblano peppers, pico de gallo and chorizo. Served with flour tortillas.

*Add grilled skirt steak or chicken - 1.99

CHIPOTLE-LIME BUTTERFLY SHRIMP - 8.99

Shrimp sautéed in a white wine, lime and roasted red pepper sauce served with jalapeño corn and Mexican grit cake.

*AHI TUNA TOTOPOS - 9.50

Seared Ahi tuna on crunchy tostadas topped with guacamole, sour cream, red onion and pasilla salsa.

CRAB FRITTERS - 9.99

Jumbo lump crab meat lightly fried and served with cilantro oil and a chipotle glaze.

NACHOS CINCO - 8.99

Warm tortilla chips topped with ground beef, cheese, black beans, lettuce, tomatoes, guacamole and sour cream.

*Add grilled chicken or steak- \$1.99

SOUPS

CHICKEN TORTILLA SOUP

Chicken, avocado and cheese in our homemade chicken broth topped with crispy tortilla strips.

Cup - 3.50

Bowl - 5.50

SOUP OF THE DAY

Ask your server about our freshly made soup of the day.

Cup - 3.50

Bowl - 5.50

* THESE ITEMS CAN BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

SALADS

*SALMON SALAD - 11.99

Grilled chile glazed salmon served over a bed of spring mix with black beans, Chihuahua cheese, roasted corn, bacon, cilantro, green onions, sliced avocado and pasilla salsa tossed in an agave green chile vinaigrette.

GRILLED CHICKEN TORTILLA SALAD - 9.50

Grilled chicken served over a bed of spring mix with black beans, tomatoes, sliced avocado and crispy tortilla strips with an agave-lime vinaigrette.

*AHI TUNA SALAD - 11.99

Fresh Ahi tuna, red onions, tomatoes, sliced avocado, red radishes and queso fresco over a bed of spring mix. Served with a mango-chipotle vinaigrette.

SHRIMP SALAD - 10.99

Grilled shrimp served with fresh oranges, sliced avocado, red radishes and queso fresco over a bed of spring mix tossed in a roasted corn vinaigrette.

CRISPY CHICKEN SALAD - 8.99

Crispy chicken over spring mix, sliced avocado, cucumbers, tomatoes and bacon tossed in a cilantro-chive dressing.

CINCO TACO SALAD - 9.50

Grilled chicken, lettuce, tomatoes, roasted corn, black beans, sour cream and guacamole tossed with chipotle ranch and corn tortillas.

*Substitute steak add - 1.99

QUESADILLAS

VEAL QUESADILLA - 11.25

Flour tortilla filled with grilled veal, Portobello mushrooms and Chihuahua cheese topped with lettuce, truffle cream and roasted corn.

CHICKEN QUESADILLA - 9.50

Flour tortilla filled with grilled chicken, cheese, grilled onions and peppers served with sour cream and pico de gallo.

*STEAK QUESADILLA - 11.50

Flour tortilla filled with grilled skirt steak, cheese, grilled onions and peppers served with sour cream and pico de gallo.

SHRIMP QUESADILLA - 11.50

Flour tortilla filled with grilled shrimp, cheese, grilled onions and cilantro topped with sour cream and pico de gallo.

PORTOBELLO and SPINACH QUESADILLA - 8.99

Flour tortilla filled with grilled Portobello mushrooms, sauteed spinach and cheese, with guacamole and sour cream.



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