



**CUISINE:** Traditional Mexican, Thai, American, and more  
**ADDRESS:** 112 W. Colfax Ave.  
**PHONE:** 574.520.1455  
**WEB:** cinco5sb.com



**PLEASE MENTION EAT. DRINK. DOWNTOWN SOUTH BEND. WHEN MAKING YOUR RESERVATIONS.** Eat. Drink. Downtown South Bend. Restaurant Weeks prices do not include tax and tip. Eat. Drink. Downtown South Bend. promotional menus are available for a limited time only. They cannot be used in conjunction with any other special offers.

## DINNER – 1 FOR \$11

### APPETIZER

#### Chips and Salsa (Personal)

Signature corn tortilla chips with our homemade salsa.

#### Siam Dumplings

Deep fried and filled with cabbage, onions, tofu.  
Choice of Pork or Veggie

### ENTRÉE

#### Enchiladas (Red or Green)

Choice of chicken or ground beef wrapped with a corn tortilla, covered with homemade salsa and mixed cheese and topped with queso fresco. Served with side of sour cream, rice and beans.

#### Burrito

Choice of protein in a flour tortilla with cheese, beans, lettuce, tomato. Served with a side of sour cream, rice and beans. Protein Choices: Veggies / Chicken / Ground Beef / Al Pastor (seasoned pork) / Steak (+\$2)

#### Pad Thai

Stir-fried thin rice noodles, chicken, egg, bean sprouts, mixed onions, tofu, chopped radish. Cooked in a special Thai tamarind base sauce. Topped with crushed peanuts.

#### Khao Pad

Fried rice with sliced chicken, egg, broccoli, and mixed vegetables in Thai delicate soy sauce.

## DINNER – 2 FOR \$33

### APPETIZER

#### Guacamole

Avocado, tomato, lime, onion, cilantro. Served with our signature corn tortilla chips.

#### Crispy Spinach

Deep fried spinach with a lemon pepper seasoning.

### ENTRÉE (Choose Two)

#### Bistec Ranchero

Grilled Skirt Steak topped with cooked bell pepper mix and onions in a spicy tomato base salsa. Served with a side of guacamole, sour cream, rice, beans, and choice of corn or flour tortillas.

#### Siam Noodles

Stir-fried wide rice noodles with chicken, egg, broccoli, bean sprouts, carrot, bell pepper mix, mushroom, Thai basil leaves. Cooked in a unique Thai soy sauce.

#### El Plato Tacomal

Three tamales made in-house, stuffed with shredded chicken, marinated in green salsa. Deep fried, topped with steak, onion, cilantro. Served with side of limes, sour cream, rice and beans.

#### Chicken Fajita Quesadilla

Grilled chicken, mixed cheese, bell pepper mix, onions, fresh jalapeño, and tomato, caramelized in a special sauce. Served with sour cream, guacamole over a bed of shredded lettuce.

#### Pad Prik Pao

Sautéed sliced chicken, cabbage, garlic, carrot, bell pepper mix, onion, and fresh Thai basil leaves. Cooked in exotic chili and herb sauce. Served with jasmine rice.

## ADD A GLASS

Partnerships with our beverage sponsors have allowed us to pass along some great values to enhance your dining experience.

### WINE

\$6/GLASS

Any wine

### COCKTAIL

\$5

Pineangoton

Mango Pineapple Cosmo

Approximately 10% of all sales from 2022 Winter Restaurant Weeks will be donated to



GOLD PLATE SPONSOR

