



OUTBACK

STEAKHOUSE®



ENGLISH VERSION



COLD BEER

DRAFT BEER

Modelo Especial, Negra Modelo. Mug. (12 oz.). \$69

Big Bloke. (22 oz.). \$99

BEER

Corona (12 oz.). \$65

Corona Light (12 oz.). \$65

Corona Cero (12 oz.). \$65

Pacífico (12 oz.). \$65

Victoria (12 oz.). \$65

Modelo Especial (12 oz.). \$74

Negra Modelo (12 oz.). \$74

Michelob Ultra (12 oz.). \$79

Stella Artois (11 oz.). \$79

SIGNATURE COCKTAILS

SANGRÍAS

Traditional: Red wine + lemonade

Clericot: Red wine, lemonade, seasonal fruit

Glass (8 oz.). \$149

Pitcher (24 oz.). \$359

OUTBACK RITAS

Frozen margaritas crafted with premium tequila. Choose from Lime, Mango-Chamoy or Strawberry. (13.5 oz.). \$159

PIÑA KOALA

A tropical blend of rum, amaretto, coconut, and pineapple juice, finished with a playful koala wafer. (9.5 oz.). \$159

BLUEBERRY LAVENDER LEMONADE

Vodka, blueberry, and lavender combined with our signature lemonade. (9.5 oz.). \$159

WINE FLIGHT

Red, white, and rosé wine tasting. Ask your server for today's selection. (2.5 oz each). \$199

NON-ALCOHOLIC SPECIALTIES

SPLASH

Refreshing fruit-based drinks made with natural syrups and mint. Choose from Red Berries or Mango. (26 oz.). \$109

AUSSIE PALMER

A refreshing mix of iced tea and lemonade. (20 oz.). \$59

FRESH STRAWBERRY LEMONADE

Fresh strawberries blended with our house-made lemonade for a refreshing citrus drink. (20 oz.). \$69

Iced Tea (20 oz.). \$59

Fountain soft drink (20 oz.). \$69

Lemonade & Orangeade (20 oz.). \$64

Can soft drink (12 oz.). \$64

Bottled Water Ciel (20 oz.). \$49

Agua Franca (21 oz.). \$119

Perrier (11 oz.). \$89

San Pellegrino (8.4 oz.). \$79

Topo Chico (12 oz.). \$65



Outback Steakhouse Mexico, Jalisco. March 2026. All prices include VAT. All photographs are for illustrative purposes only and may not represent the final presentation of the dishes. If you have any allergies, please inform your server. Our dishes cannot be made vegan. We offer vegetarian options without animal protein. Keto-friendly options may include our steaks served with side salads, without sweet dressings or croutons. Our desserts may contain nuts. Printed date March 2026

Drink Responsibly. Drive Responsibly.



SPLASH MANGO



SPLASH FRUTOS ROJOS



HERRADURA ULTRA TONIC



THE WALLABY DARNED



OUTBACK RITA MANGO-CHAMOY



SANGRÍA TRADICIONAL

HERRADURA ULTRA-TONIC

A refreshing mix of Herradura Ultra tequila with tonic-style notes. (26 oz.). \$199

THE WALLABY DARNED

A refreshing cocktail inspired by the classic bellini, made with peach purée, peach liqueur, vodka, and a sparkling finish. (20 oz.). \$159

JAMAIQUILA

A vibrant blend of tequila, hibiscus, and lime, served over ice. (14.5 oz.). \$189

MEZCAL HABANERO

Artisan mezcal with ancho chili liqueur, lime juice, smoked salt, and grilled habanero. (10.5 oz.). \$189

JACK'S PALMER

A bold twist on the classic Arnold Palmer with Jack Daniel's. (10.5 oz.). \$169

PASSION FRUIT GIN

Gin with passion fruit, mint, and citrus, topped with mineral water. (15.5 oz.). \$189



PASSION FRUIT GIN

JAMAIQUILA

MEZCAL HABANERO

JACK'S PALMER



BLOOMIN' ONION



CARPACCIO DE SALMÓN

AUSSIE-TIZERS

BLOOMIN' ONION®

Our special onion is hand-carved, cooked until golden and ready to dip in our spicy signature bloom sauce. (21 oz.). \$199

AUSSIE CHEESE FRIES

Aussie Fries topped with melted Monterey Jack, cheddar, bits of fresh chopped bacon and served with a spicy ranch dressing. (28 oz.). \$299
Half dish. (14 oz.). \$179

HONEY VOLCANO SHRIMPS

(9 oz.) Breaded shrimp with a crunchy texture covered in our secret volcano sauce, served on top of fried pasta over lettuce with a chives topping. \$299

TAZMANIAN BONELESS CHICKEN FINGERS

Thick chicken strips tossed in spicy buffalo sauce and served with crisp celery and homemade blue cheese dressing. mild, medium or hot. (14 oz.). \$249

KOOKABURRA WINGS®

Breaded or natural chicken wings prepared with the sauce of your choice: wings sauce, asian, honey-buffalo or honey-sriracha. (15 oz.). \$249

SOUPS



POTATO SOUP

Today's potato fresh made soup.
Cup (8 oz.). \$79, Bowl (12 oz.). \$109

CLAM CHOWDER

Creamy chowder loaded with clams, bacon, carrot, potatoes and parsley. Served on a homemade bread. (8 oz.). \$199
Bowl (12 oz.). \$299

SOPA DE TORTILLA

Creamy tortilla soup made with saladet tomato, garlic, onion, with a touch of basil and oregano. Served with fried tortilla strips, shredded chicken, fresh cheese, avocado, cilantro and roasted mirasol chile. (12 oz.). \$169

The best way to start is with one of our delicious appetizers!

CARPACCIO DE SALMÓN

The perfect way to start: delicate slices of salmon topped with basil aioli, Parmesan cheese, capers, crushed red pepper flakes, and arugula. Served with baked bread slices flavored with parsley and cilantro. (4 oz.). \$249

NOW ENJOY OUR INDIVIDUAL APPETIZERS!

EMPANADA

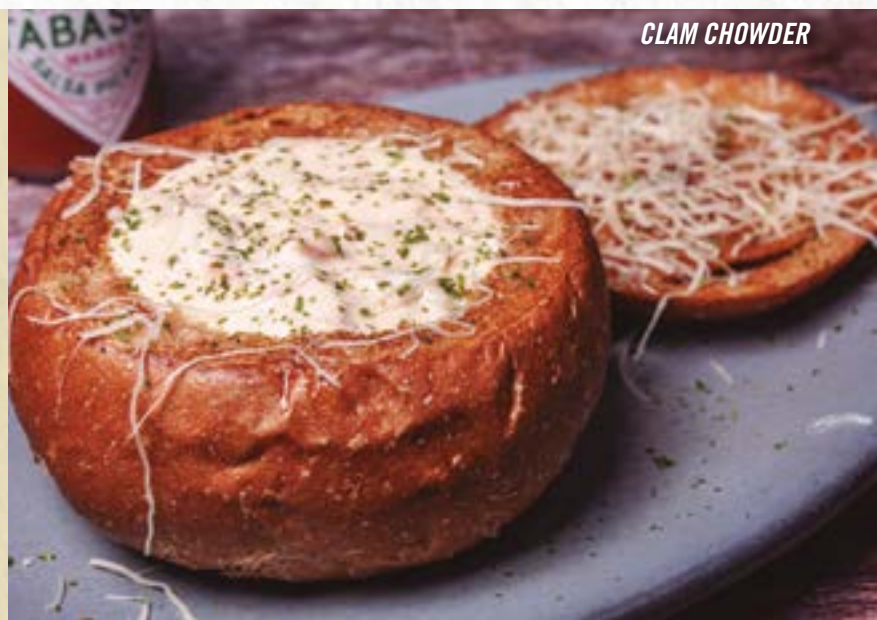
Try our oven-baked empanadas made with artisan dough.
Choclo: Sweet corn, poblano pepper strips, and chopped onion.
Beef: Ground beef with olives, onion, and bell pepper.
Served with our creamy jalapeño sauce. (2.1 oz each). \$79

BLOOM PETALS

From our famous Bloomin' Onion — enjoy this tasty individual serving with our signature bloom sauce. (5 oz.). \$79

INDIVIDUAL HONEY VOLCANO SHRIMPS

Our delicious breaded shrimp coated in our signature volcano sauce, now in an individual serving. (3 oz.). \$129



CLAM CHOWDER

CRISPY CHICKEN SALAD



QUEENSLAND SALAD



SALADS

Side Salads served as a perfect complement to your meal. (5 oz.) \$79

SIDE SALADS

Caesar: Classic with mixed lettuce, parmesan cheese, dressing, and croutons.

Argentine: Lettuce, red onion, tomato wedges, and vinaigrette.

House Salad: Mixed greens, cucumber, red onion, and mixed cheese.

CAESAR SALAD

Crispy romaine and freshly made croutons tossed in our housemade Caesar dressing topped with your choice of:

Chicken (8oz.). \$259

Shrimp (5 oz.). \$264

Salmon (5 oz.). \$289

BBQ SALAD

Fire grilled chicken, leafy mixed greens, fire-roasted corn, bacon, red onion, tomatoes and tortilla chips. Tossed in BBQ ranch dressing and drizzled with our BBQ sauce. (12 oz.). \$269

Everyday from very early in the morning, we prepare all our dressings, sauces and croutons!

QUEENSLAND SALAD

Mixed lettuce, arugula, red wine vinaigrette, cherry tomato, red onion, green apple, fig, strawberry and feta cheese. Served with a grilled chicken breast with a touch of pepper. Ask with vinaigrette either red wine or raspberry (16 oz.). \$269

CRISPY CHICKEN SALAD

Crispy chicken served on a bed of fresh greens, with a Monterey Jack and Cheddar Cheeses and diced tomato. (12 oz.). \$269

WEDGE SALAD

A quarter of lettuce dressed with blue cheese and balsamic, topped with cherry tomatoes, red onion, bacon, and blue cheese crumbles. (10 oz) \$129

BBQ SALAD



WEDGE SALAD





FAVORITES

BABY BACK RIBS

The most tender and juicy in the county. Served with fries and butter corn. With sauce of your choice: BBQ, Honey-Buttalo or Honey-Sriracha. Full Rack (23 oz.). \$489
Half Rib (11 oz.). \$379

MAC'N'CHEESE & SHRIMP

Try our delicious mac & cheese blended with buttery chopped shrimp and crispy bacon bits. (9.9 oz.). \$279

AUSSIE-TACOS

BRISKET TACOS

Three flavorful brisket tacos served on flour tortillas with pico de gallo and pineapple-habanero salsa. Accompanied by French fries. (6.9 oz.). \$294

TACOS MACHOS

Three large tacos of vacio with a grilled chili Anaheim, grilled onions, cheese, avocado aioli and pineapple and habanero sauce on the side. Served with French fries. (10 oz.). \$359

“Outback Steakhouse Favorites are the best-selling dishes around the world.”

CHICKEN LOVERS

ALICE SPRINGS CHICKEN®

Flame-grilled chicken breast topped with sautéed mushrooms, crisp strips of bacon, melted Monterey Jack and cheddar and finished with our honey mustard sauce. Served with Aussie Fries. (11 oz.). \$299

AUSSIE CHICKEN TENDERS

Share ten delicious chicken tenders breaded in traditional recipe, spicy or both. Served with fries and three choices of sauce: honey-mustard, honey-chipotle, honey-sriracha, bbq o gravy. (10 oz.). \$299

CHICKEN FRIED CHICKEN

Tender chicken hand-breaded and fried crisp and golden. Topped with classic white gravy and served with creamy mashed potatoes and corn on the cob. (9 oz.). \$299

PARMESAN-HERB CRUSTED CHICKEN

Chicken breast, poultry seasoning, parmesan base: butter, olive oil, onions, garlic, flour, heavy cream, chicken base, garlic pepper seasoning, sugar, lemon juice, parmesan cheese, sour cream, herb crust: butter, panko bread crumbs, parsley, garlic, rosemary, tomato basil, side item. (9 oz.). \$299

PARMESAN-HERB CRUSTED CHICKEN



Alice Springs Chicken



Tacos Machos



Tacos de Brisket



Aussie Chicken Fingers



Chicken Fried Chicken



Mac'n'Cheese & Shrimp





VACÍO ARGENTINO



PICAÑA

MEAT MASTERS

*Our steaks include one side salad or one side**

VACÍO ARGENTINO

Imported Flank steak, seasoned and chargrilled on open flames. Served with a side salad or a side. (10.5 oz.). \$499

PARMESAN FILET

Cooked on the grill, mounted on a bed of cherry tomatoes with a topping of parmesan cheese crust and served with a side dish or salad (8 oz.). \$499

ARRACHERA OUTBACK

The most Mexican steak, served with guacamole, grilled onion, toreado chili, charro beans and a “doradita” with cheese. (11 oz.). \$499

SIDES

- Mashed Potato (8 oz.). \$89
- Loaded Baked Potato (7.9 oz.). \$89
- Fresh Seasonal Veggies (6 oz.). \$89
- Aussie Fries (6 oz.). \$89
- Corn on the Cob (8.9 oz.). \$89

SIDE SALADS

- Caesar (5 oz.). \$79
- Argentinian (5 oz.). \$79
- House Salad (5 oz.). \$79

PICAÑA

Enjoy this southamerican steak served on a wooden board accompanied roasted tomato and fresh Argentinian salad. (12 oz.). \$449

ADD ON MATES

Add on a topping to enhance the bold flavors of your juicy Outback steak.

- GRILLED SHRIMP (2.4 oz.). \$119
- TOOWOOMBA TOPPING (5 oz.). \$99
- GRILLED ASPARAGUS (2.8 oz.). \$129

CHURRASCO

Delicious South American-style cut, charcoal-roasted and finished on the grill, sliced and served with house-made chimichurri. Accompanied by potato wedges and Argentine-style salad. (11.6 oz). \$399



ARRACHERA OUTBACK



CHURRASCO



PARRILLADA OUTBACK

PARRILLADA OUTBACK *for 2 or 3 people*

Enjoy our grill to share with a full rack of our juicy and tender Baby Back Ribs (23 oz.), accompanied by 17 oz. of Vacío Argentino, served with a piece of Argentinean chorizo, roasted tomato and roasted Anaheim chili, bed of grilled onions and peppers. Served with a melted cheese and Argentinean or Caesar salad. \$1,399

SONORA RIBEYE

Marinated Ribeye. Served with a side salad or a side. (12 oz.). \$499

TERIYAKI SKEWER *NEW*

Delicious brocheta with your choice of protein, grilled with bell peppers, red onion and mushrooms, glazed with our sweet teriyaki sauce, served over rice and accompanied by steamed broccoli.

Filet Medallions. (6 oz.). \$359

Chicken Breast. (8.5 oz.). \$299



RIBEYE SONORA



TERIYAKI FILET SKEWER

BLACK LABEL MENU



We present our new menu, Black Label, featuring high-quality cuts with a special cooking process in a Jospo oven: Tomahawk, Prime Ribeye Center, and Tapa de Ribeye Prime.



BLACK ASPARAGUS



BLACK LABEL APPETIZERS

BLACK ASPARAGUS

Asparagus wrapped in sheets of New York Strip, stuffed with cream cheese and goat cheese. Cooked over an open flame and served with berries sauce. Parmesan crust and balsamic reduction (10 oz.). \$399

RIBEYE CHICHARRÓN

Try our crispy ribeye chicharrón (9.9 oz), served over a bed of guacamole and topped with fresh cilantro. Accompanied by a delicious roasted bone marrow, grilled pineapple with habanero, and corn tortillas. \$399

RIBEYE CARPACCIO

Thin slices of Ribeye steak (5.3 oz) with a touch of roasted garlic aioli and citrus. Fresh arugula, olive oil, capers, Parmesan crust. Finished with a hint of Dijon mustard and balsamic reduction. \$399

BLACK LABEL STEAKS

Your Black Label steak includes a Wedge Salad.

TAPA DE RIBEYE PRIME

The most exquisite part of the Ribeye cooked with our prepared butter. (16 oz). \$1,699
Each additional 3.5 oz: \$270

RIBEYE PRIME CENTER

From the heart of the Ribeye, grilled with garlic butter. (17.6 oz). \$1,699
Each additional 3.5 oz: \$270

IMPORTED RIBEYE

Perfect for connoisseurs! Selected and imported meat. Tender and exceptionally juicy. (14.1 oz). \$899

PRIME TOMAHAWK

One-kilogram Tomahawk steak served on a wooden board with roasted garlic. \$2,299

PRIME RIB *WEEKENDS*

Our signature steak, slowly cooked for several hours and served with our classic Au Jus. \$989

AVAILABLE ONLY ON SATURDAYS & SUNDAYS

MEDIUM
RARE

MEDIUM

MEDIUM
WELL

WELL
DONE



RIBEYE CHICHARRÓN



RIBEYE PRIME CENTER



PRIME TOMAHAWK



PRIME RIB





GRILLED SALMON

≡ SEAFOOD & FRESH PASTAS ≡

GRILLED SALMON

A Chilean salmon fillet, seasoned and grilled. (9 oz.). \$379

TOOWOOMBA SALMON

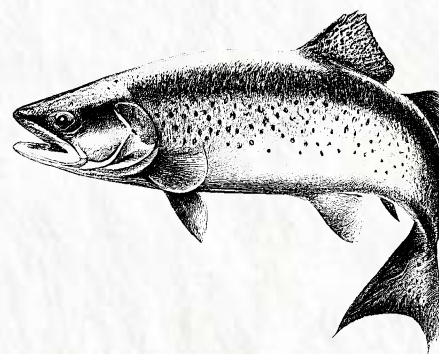
Grilled Salmon (9 oz.) topped with seasoned and sautéed shrimp tossed with mushrooms in a creamy Creole Sauce. \$449

HEARTS OF GOLD FISH

Fresh catch of the day — grilled white fish fillet served with artichoke hearts, sun-dried tomatoes, chives, and our light lemon sauce. Served with steamed vegetables. (7 oz.). \$449

GRILLED SHRIMP ON THE BARBIE

Eight delicious grilled shrimp, cooked on our aboriginal bread with a touch of butter and cheese. Accompanied with ranch dressing, steamed vegetables and fettuccine Alfredo. (7 oz.). \$289



Pastas are made from the scratch with fresh ingredients... It makes the difference!

TOOWOOMBA PASTA

Grilled shrimp, mushrooms and parmesan with fettuccine and a light tomato cream sauce. (14 oz.). \$299

KINGSLAND PASTA

Creamy fettuccine Alfredo pasta with a skewer of steak and grilled shrimp, bathed in lemon butter. (19 oz.). \$379

"We serve our pastas with two slices of our rye bread baked with butter, garlic, parsley, and Parmesan cheese." (1.8 oz).

HEARTS OF GOLD FISH



GRILLED SHRIMP ON THE BARBIE



KINGSLAND PASTA



TOOWOOMBA PASTA





REAL BURGERS

THE OUTBACKER

With American or Swiss cheese, mustard or mayonnaise, lettuce, tomato, onion and pickles. (7 oz.). \$249
Add Bacon (2 oz.) for \$29 more.

PICANHA BURGER

Juicy picanha burger topped with Bloomin' Onion petals, bacon, flame sauce, a cheese blend, and smoked mayo. (7.4 oz.) \$299

BACON BOMB

A delicious combination of our beef hamburger lightly mixed with ground pork, topped with caramelized onions, american cheese, bacon, aioli sauce and pickles. (7 oz.). \$279

BUFFALO CHICKEN

Delicious fried chicken bathed in our buffalo sauce served with tomato, lettuce and a touch of blue cheese dressing on a hamburger bun. (6 oz.). \$219

A steak made burger! All our options are served with french fries (6 oz.) without cost.

RIBEYE BURGER

Our ground Ribeye beef with a touch of coffee seasoning and peppers. Melted with yellow cheese, French caramelized onion topping and bacon. Served on our potato bread with an aioli and arugula. (8 oz.). \$299







TEXAS BBQ

BRISKET

Slow-smoked brisket, tender and full of flavor.
(8.5 oz.). \$349

CHICKEN BBQ

Texas-style chicken, seasoned with our house rub and mesquite smoked.
Half chicken. \$199
Whole chicken. \$389

BBQ SIDES

BBQ Beans. (8 oz.). \$45/(16 oz.). \$84/ (32 oz.). \$164
Coleslaw. (8 oz.). \$24/(16 oz.). \$44/ (32 oz.). \$99
Potato Salad. (8 oz.). \$44/(16 oz.). \$87/ (32 oz.). \$170
Corn on the Cob. (Piece.). \$89

PULLED PORK SANDWICH

Slow-cooked pulled pork served in a toasted bun with house BBQ sauce.
(4 oz.). \$199

RIBS AND BRISKET COMBO

A combination of tender ribs and smoked brisket.
(17 oz.). \$399

PORK BELLY

Se deshace en tu boca, deliciosa pancita de cerdo ahumada en mezquite y leña. (1 lb.). \$399

Chicken pieces are not selectable by part. Ask your server.
Add the sides and extras you need. Served with our house-made bread. Menu subject to availability.

Discover the Texas flavor of our Brisket. Slow-cooked for hours, low and slow.

ST LOUIS RIBS

Classic pork ribs, smoked and glazed with BBQ sauce.
Half lb (8 oz.). \$159
1 lb (16 oz.). \$299

PULLED PORK

Our most popular BBQ classic, served with our signature BBQ sauce.
(1 lb.). \$269

BBQ COMBOS

INDIVIDUAL

Brisket (4 oz), St. Louis Ribs (6 oz), two pieces of chicken or half a pound of Pulled Pork, served with one side (8 oz). \$399

FAMILY

Brisket (1 lb.), St. Louis Ribs (1 lb.), half chicken or 1 lb of Pulled Pork, served with two sides (16 oz.). \$1,399



FAMILY COMBO



ST LOUIS RIBS



PULLED PORK SANDWICH



PORK BELLY



RIBS AND BRISKET COMBO





SALMONCITO



CHURRASQUITO

JUST RIGHT PORTION

*Your favorites in modest portions
Same great flavor at a better price*

SALMONCITO CHILENO

Grilled Chilean salmon served over a bed of rice, accompanied by steamed vegetables. (6.3 oz). \$279

CHURRASQUITO

Delicious grilled cut cooked on our signature grill, served with house-made chimichurri, Argentine salad, and wedge potatoes. (7.1 oz). \$279

WALLABY BURGER

With American or Swiss cheese, mustard or mayonnaise, lettuce, tomato, onion, pickles, and bacon. (4.6 oz). \$199

TOOWOOMBA PASTA RIGHT!

Fettuccine Alfredo with mushrooms, parmesan cheese, and chili flakes, tossed with sautéed shrimp. (7.1 oz). \$169

TORTILLA SOUP!

Creamy tortilla soup made with roma tomatoes, garlic, and onion, with a hint of basil and oregano. Served with crispy tortilla strips, shredded chicken, fresh cheese, avocado, cilantro, and toasted mirasol chili. (6.2 oz). \$129

BBQ SALAD RIGHT!

Grilled chicken breast mixed with fresh greens, grilled corn, bacon, red onion, tomato, and crispy tortilla strips. Tossed in BBQ ranch dressing. (6.2 oz). \$169

CHICKEN FRIED RIGHT!

Breaded chicken breast topped with gravy. Served with mashed potatoes and half a buttered corn on the cob. (5.3 oz). \$199

BRISKET TAQUITOS

Try our two delicious brisket tacos, served with pico de gallo and french fries. \$229



CHICKEN FRIED RIGHT!



BRISKET TAQUITOS

CHOCOLATE THUNDER



CINNAMON OBLIVION



DESSERTS

CHOCOLATE THUNDER FROM DOWN UNDER

An extra generous pecan brownie is topped with vanilla ice cream, drizzled with our warm chocolate sauce and finished with chocolate shavings and whipped cream. (12 oz.). \$199

APPLE STRUDEL *NEW*

Freshly baked puff pastry filled with apple, walnuts, and cinnamon, topped with fresh fruit and dusted with powdered sugar. (4.2 oz.). \$109

CHOCOLATE TOWER

A towering chocolate layer cake served with a raspberry sauce. (5.4 oz.). \$249

CINNAMON OBLIVION

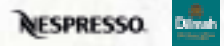
Vanilla ice cream topped with fresh warm cinnamon apples, cinnamon croutons, pecans, caramel sauce and whipped cream. (8 oz.). \$199

INDIVIDUAL MINI MILKSHAKES

Delicious vanilla, chocolate and strawberry milkshakes. Choose the one you like best. Single (6.5 oz.). \$99

HOT BEVERAGES

Coffee (9.4 oz.). \$69
Espresso (1.3 oz.). \$69
Capuccino (9.4 oz.). \$79
Dilmah Hot Tea (9.4 oz.). \$49



CHOCOLATE TOWER



APPLE STRUDEL



GREAT BARRIER REEF



OUTBACK
STEAKHOUSE®

 **OUTBACK MÉXICO**

Outback Steakhouse Mexico, Jalisco. March 2026.

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