



CORN RIBS

Tacos

From the Street

Baja Fish

Your choice of flour or corn tortillas and batter fried or grilled filled with red cabbage, and creamy chipotle sauce. Topped with avocado. \$16

Shrimp Tacos

Your choice of flour or corn tortilla Sautéed shrimp in a bisque sauce topped whit cheese, cilantro and tomato. \$16

Tacos de Carne Asada

Steak topped with grilled onions, cilantro. Tomatillo, sauce on the side. \$15

Tacos al Pastor

Pork confit in al pastor marinade, onions and cilantro Topped with a pineapple. \$15

Tacos de Carnitas

Pork confit topped onions and cilantro. Jalapeños on the side. \$15

Tacos de Pollo

Grilled chicken with tomato, cilantro, queso fresco, avocado and tomatillo sauce on the side. \$15

Costra Tacos

Three cheese crust tacos, corn tortilla or flour tortilla and choice your favorite protein. Topped with avocado, chipotle mayo and pickled onions. Grilled Chicken \$16 / Steak \$16.5 / Shrimp \$17

**Add rice & beans +\$1.5



TACOS DE BIRRIA

Nachos

Fajitas Nachos

Nachos with grilled steak or chicken sautéed with onions, cheese dip, and bell peppers. \$14
Mixed (Steak and Chicken) \$15
Shrimp \$15

Nachos Supreme

Nachos with ground beef or shredded chicken topped with lettuce, pico de gallo, cheese dip, and sour cream. \$13

San Jose Nachos

Nachos with grilled chicken, chorizo and applewood bacon. Topped with refried beans, pico de gallo, sour cream, guacamole, and pickled jalapeños. \$15



Appetizers

Cheese Dip.

Small 7.00 | Large \$14

Fresh Table Side Guacamole. MARKET PRICE
ADD CHICHARRON RIB EYE +\$3

Empanadas

Assorted empanadas: chicken and beef. Served with pico de mango and avocado dipping sauce. \$11

Ceviche Tropical*

Marinated fish cooked in lime juice mixed with mango pico de gallo and olive oil. \$12
Shrimp +\$1 / Mixed +\$2

Buffalo Wings

An order of 7 crispy buffalo chicken wings. \$10

Corn Ribs

Fried seasoned corn ribs, chipotle mayo, queso fresco, parsley, with option to choose your dip \$7

Street Corn

Sweet corn kernel, chipotle mayonnaise, queso fresco, and chile piquin dust. \$7
With Takis or Hot Cheetos \$8

Carne Asada Fries

French fries topped with steak, cheese dip, sour cream and guacamole. \$13

Queso Fundido

Add roasted poblano peppers +\$2
Chorizo \$11 / Grilled chicken \$12
Grilled Shrimp \$13 / Trio \$14



Chicken Soup \$9

FOR ANY ADDITIONAL ITEMS
ASK THE WAIT STAFF FOR DETAILS.

Los de Birria

All served with Consome for dipping.

Tacos de Birria

Three grilled soft corn tortilla filled with cheese and Birria-style beef, topped with onions, cilantro Served with birria consomé for dipping \$16

Birria Burrito

Flour tortilla filled with birria, rice, topped with avocado, chipotle sour cream, cilantro and purple onion \$15

Pizza Birria

Two flour tortillas stuffed with cheese and our famous adobo marinated shredded beef cooked in birria sauce, cilantro onions served with beef consomé for dipping and tomatillo sauce \$18

Birria Nachos

Our nachos topped with barbacoa de res (shredded beef barbacoa-style) topped with our house queso, sour cream, onion and cilantro \$14

Ramen Birria

Our house made birria consomé with ramen noodles, served with onions, cilantro, radish \$14

Birria Flautas

Crispy corn tortillas with birria, topped with sour cream, lettuce, red onions, queso fresco and cilantro. With a side of consume \$14

Combos

\$14

Most combos are made with ground beef.
Most combos are topped with sour cream.

Jalisco / Taco, two enchiladas, rice, or beans.

Guerrero / Enchilada, taco, rice, and beans.

Monterrey / Enchilada, chile relleno, rice, and beans.

Colima / Burrito, taco, and enchilada. Topped with sour cream.

Michoacan / Burrito, enchilada, and chile relleno.

Zacatecas / Burrito, enchilada, rice, and beans.

Guanajuato / Two chicken enchiladas topped with lettuce, pico de gallo, and sour cream, served with rice and beans on the side.

Chiapas / Cheese enchilada, beef enchilada, rice and beans.

Chihuahua / Fried chicken burrito and fried chicken flauta. Topped with cheese sauce and served with rice and beans.

Puebla / Two tacos, rice and beans.

Salads

Shrimp Salad

Grilled shrimp served over a bed of spring greens with corn, Chihuahua cheese, tomatoes, onions, and avocado. \$16

Taco Salad

Crispy flour tortilla bowl filled with ground beef or shredded chicken, cheese, beans, lettuce, pico de gallo, and sour cream. \$12

Fajita Taco Salad

Crispy flour tortilla bowl filled with your choice of grilled chicken or steak, cheese, beans, lettuce, pico de gallo, and sour cream. \$13

Chicken Fajita Salad

Grilled chicken over a bed of shredded lettuce, pico de gallo, cucumbers, avocado slices, and cheese. \$13

San José Salad

Grilled shrimp, chicken, and mushrooms over shredded lettuce, avocado slices, tomatoes, and cheese. \$16

Quesadillas

ADD CHEESE SAUCE TO YOUR MEAL \$2.25

Quesadillas Rancheras

One Quesadilla, With Your Choice Meat, Grilled Onions. Topped With Sour Cream, Pico De Gallo, Side of Mexican Corn Esquites Salad.

GRILLED CHICKEN \$15 / STEAK \$16 / CHORIZO \$14 / AI PASTOR (contains pineapple) \$15 / CARNITAS \$14 / SHRIMP \$16

Quesadillas Rellenas

Two quesadillas with shredded beef or chicken with a choice of rice or beans. \$13.50

Spinach and Chicken Quesadilla

A flour tortilla stuffed with grilled chicken and sautéed spinach. Served with a creamy poblano salsa on the side. \$14

Enchiladas

All enchiladas are garnished with sour cream and corn tortillas.

Spinach and Chicken Enchiladas

Three chicken filled with grilled chicken and sautéed spinach. Topped with a creamy poblano sauce. Served with a side of rice. \$14

Enchiladas Suizas

Three chicken enchiladas topped with a creamy tomatillo sauce, sour cream, and onions. Served with a side of rice and beans. \$14

Enchiladas Supreme

Four enchiladas, one chicken, second ground beef, third shredded beef, and fourth cheese. Garnished with sour cream, lettuce, pico de gallo, and red sauce. \$14.50

Enchiladas Rancheras

Two cheese enchiladas topped with pork confit, cooked with onions and bell peppers. Served with a side of rice. \$14

Enchiladas Norteñas

Three corn tortillas, one filled with chicken topped with spinach sauce, one filled with shredded pork topped with chipotle sauce, and one filled with potato and chorizo topped with enchilada sauce. \$14.50

Enchiladas Bandera

Three corn tortillas, one with chicken, one with beef, and one with cheese. Topped with three different sauces. Served with a side of rice. \$14

Enchilada Chipotle

Three chicken enchiladas, topped with a creamy chipotle sauce, sour cream, and pico de gallo. Served with a side of rice.\$14

ACQ's

Add Chipotle mayo +\$1

Add Grilled onions and bell peppers +\$2.
All served with rice, cheese dip.

Arroz con Pollo \$14 / Arroz con steak \$15
Arroz con Camarón \$15

Arroz con Vegetales

Served with rice, tegetables, cheese dip, grilled CHICKEN \$15 / STEAK \$16 / SHRIMP \$16

Arroz Texano

Chicken, steak, shrimp, bell peppers and grilled onions. \$16

Burritos

Burritos are made with flour tortillas and drizzled with sour cream.

Philly Steak Burrito

Sliced steak, onions, mushrooms, and roasted poblano peppers. Drizzled with cheese sauce. \$14

Burritos Fajita

Two burritos filled with steak or chicken, bell peppers and onions, drizzled with cheese sauce. Served with a side of rice and beans \$15

Burrito San Jose

10" flour tortilla filled with grilled chicken, chorizo, rice, and beans. Topped with cheese sauce and pico de gallo. \$15

Burritos Deluxe (2)

Two burritos, one filled with chicken and beans, and second filled with beef and beans. Topped with lettuce, pico de gallo, and sour cream. Served with a side of rice or beans. \$15

Chimichanga Dinner

Two flour tortillas fried or soft, filled with shredded beef or chicken, drizzled with a cheese sauce and sour cream. Served with rice and beans. \$14

California Burrito

Grilled chicken or steak cooked with onions, tomatoes, and mushrooms, wrapped in a big flour tortilla and topped with cheese sauce and pico de gallo. \$15

Burrito Mex

One flour tortilla filled with grilled steak or chicken, rice, beans, and onions. Topped with guacamole dip, pico de gallo, and sour cream. \$15

Burrito Chipotle

One flour tortilla filled with grilled chicken, peppers, your choice of rice or beans. Drizzled with a creamy chipotle sauce and mango pico de gallo. \$15

Carnitas Burrito

One flour tortilla filled with pork confit, rice, beans, guacamole dip, and cheese sauce. \$15

Burrito Bowl

Your choice of grilled chicken or steak, rice, black beans, guacamole, cheese, and chopped lettuce. Topped with sour cream and pico de gallo, tortilla strips. \$15



BIRRIA BURRITO



PIZZA BIRRIA

Desserts

Churros Rellenos

Mexican churros stuffed with sugar and cinnamon, drizzled with chocolate syrup.

Flan de Vainilla

Mexican vanilla custard served with strawberries.

Tres Leches Cake

A sponge cake/butter cake soaked in three kinds of milk.

Chocolate Lava Cake

Chocolate filling, ice cream and seasonal fruit.

Churro Cheesecake

Cake topped with seasonal fruit and whipped cream.

CELEBRATING A BIRTHDAY?
ASK THE WAIT STAFF FOR A SPECIAL TREAT.

*Notice : Foods cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. To our guests with food sensitivities or allergies San Jose Mexican Restaurant cannot ensure that menu items do not contain ingredients that might cause an allergic reaction.

FIRST BASKET OF CHIPS IS FREE. ASK FOR A SECOND BASKET FOR JUST \$1



Specialties

Mojarra Frita
Whole fried tilapia. Served with rice and salad. \$21
ADD SHRIMP +\$6

Sopes Mexas
3 handmade thick corn masa bases topped with savory refried beans, you choice meat, fresh Lettuce, queso fresco, avocado, sour cream and tomatoes.

GROUND BEEF \$13 /
GRILLED CHICKEN \$15 / STEAK \$15 /
CHORIZO \$14 / CARNITAS \$14 / BIRRIA \$15

Chicken Flautas
Crispy tortillas filled with tender chicken, served on a bed of swiss sauce, topped with guacamole dip, pickled onions, lettuce and a drizzle of tangy sour cream. \$15

Fajita Teriyaki
Choice your favorite meat, with sautéed broccoli, carrots and onions. Served with rice and one egg veggie roll, topped with sesame.
CHICKEN \$19 / STEAK \$20 /
SHIMP \$20 / TRIO \$21


Camarones Momia
8 shrimp stuffed with cheese wrapped in bacon, served with choice rice or fries salad. \$19

Seafood Basket
Fried fish and shrimp served with fries, salad and side of our special sauce \$19

Aguachiles
Dive into the refreshing flavours of our aguachile made with succulent shrimp marinated in a zesty blend of lime juice, cilantro and spicy serrano chilli pappers. Served with crisp cucumber slices, red onions and avocado.

RED \$19 / GREEN \$19 / MIX \$20

Seafood

 **Camarones a la Diabla**
Jumbo shrimp cooked in our Diablo sauce. Served with rice and black beans. \$18

Camarones al Mojo de Ajo
Sauteed shrimp in garlic mojo sauce, onions, tomato, and fresh avocado. Served over rice \$18

Enchiladas Los Cabos
Three flour tortillas filled with avocado and queso fresco. Topped with a creamy shrimp and scallop seafood sauce. Served with a citrus green mix salad. \$15

Shrimp Chimichangas
Two flour tortillas, fried or soft, filled with shrimp and drizzled with cheese sauce and sour cream. Served with rice and beans. \$16

Pescado San José
Mahi-Mahi fillet with fresh grilled shrimp, mushrooms, spinach, and roasted peppers in a delicious white wine sauce. Served with a side of rice. \$19

Salmon Tropical*
Salmon fillet in a passion habanero glaze garnished with pico de mango. Served with a side of rice and grilled seasonal vegetables. \$18

Plaza del Mar*
Mahi-Mahi, scallops, and shrimp topped with a seafood sauce. Served with rice and a pico de mango salsa. \$18

 **Coctel de Camarón***
Shrimp cocktail with chopped onions, tomatoes, cilantro, jalapeño peppers, and avocados in a Mexican cocktail sauce. \$18

Mariscos con Arroz
Shrimp and scallops served with salsa, cheese sauce, crema salad, and rice. \$16

Pasta de Chipotle con Camarón
Pan-seared delicious fettuccine with shrimp, chipotle sauce, and cilantro. Topped with queso fresco and cilantro. \$15.99

Camarones San José
Grilled shrimp cooked with green and yellow squash, mushrooms, carrots, and broccoli. Served with rice and mixed salad. \$18

Chicken

Chicken & Spinach
Grilled chicken breast topped with a creamy spinach and bacon sauce. Served with crema salad and rice. \$17

Chori Pollo
Grilled chicken breast topped with Mexican chorizo and cheese sauce. Served with a side of rice, black beans and tortillas. \$18

Pollo Sonora
Marinated chicken breast topped with grilled mushrooms, onions and our classic cheese and ranchero sauce. Served with rice, beans and tortillas. \$17

Pollo con Rajas
Grilled chicken breast topped with poblano rajas and jalapeños in a sour cream base sauce. Served with a side of rice, black beans and tortillas. \$17

Pollo Relleno
Pan roasted chicken breast stuffed with sautéed vegetables and cheese, roasted tomato chipotle sauce and black beans. \$17

Pollo Super Charro
Grilled chicken breast cooked to perfection with bacon, Mexican sausage and grilled onions. Topped with cheese sauce. Served with rice and charro beans. \$18

Pollo La Paz
Grilled chicken breast cooked to perfection and topped with steamed broccoli, yellow squash, zucchini, and melted cheese. Served with rice and beans. \$17

Pollo San José
Grilled chicken breast and mushrooms covered with poblano peppers, onions, and creamy chipotle sauce. Served with rice and beans. \$17

Steaks

Molcajete Azteca*
A traditional feast! A hot volcanic stone bowl filled with a juicy rib-eye steak, chicken breast, grilled shrimp, poblano peppers, onions, and a homemade sauce. Topped with shredded cheese. Served with rice, beans, and flour tortillas. \$32

Carne Asada*
Tender steak served with rice, beans, pico de gallo, and flour tortillas. MARKET PRICE

Piña Loka*
Grilled pineapple stuffed with chicken, steak, mexican chorizo, peppers, and onions in a homemade sauce topped with melted cheese. Served with rice and flour tortillas. \$19

El Paisano*
Your choice of a 12 oz T-bone steak or a grilled chicken breast topped with shrimp, mushrooms, onions, and peppers. Drizzled with our cheese sauce. Served with a side of rice and beans. T-bone steak \$22 | Chicken breast \$20

Ranchero Especial
A delicious combo of grilled chicken breast and steak, one chicken enchilada with a side of pico de gallo. Served with charro beans, street corn, and flour tortillas \$23

Chori Steak*
Grilled 12 oz T-bone steak topped with chorizo drizzled with cheese sauce. Served with rice and beans. \$23

Carnitas Michoacanas *
Tender Pork Cubes In a Citrus And Mexican Spices Marinade. Pork Is Slowly Roasted Until Golden And Is Served With a Side Of Pickled Onions, Pickled Jalapeños, Rice, Beans, And Two Potatoes Crispy Taquitos. \$18

Steak a La Mexicana
Sliced juicy grilled tender steak sautéed with onions, tomatoes, and jalapeño peppers. Served with rice and beans. MARKET PRICE

Parrillada Mexicana For Two
It's a feast! Grilled steak, grilled chicken, shrimp, carnitas, and Mexican Sausage cooked with peppers, onions, tomatoes, and mushrooms. Served with rice and beans, street corn, sour cream, and pico de gallo \$34

San José Mexican Steak
Tender steak cooked with bell peppers and onions. Served with rice and choice of beans. MARKET PRICE
Add Jumbo Shrimp +\$4.50

Vegetarian

Sonora
Cheese quesadilla, cheese enchilada, and bean burrito. Drizzled with cheese sauce. \$12

Assorted Veggie Enchilada Combo
Cheese, bean, and potato enchiladas topped with cheese sauce. \$13

Durango
Potato burrito, mushroom quesadilla, and a cheese enchilada. \$12

Spinach Enchiladas
Three corn tortillas with spinach, topped with a roasted poblano sauce. Served with rice. \$12

Quesadilla Vegetariana
Flour tortilla filled with a mix of sautéed spinach, green zucchini, yellow squash, mushrooms, and baby corn. \$14

Mushroom Quesadillas
Two quesadillas filled with mushrooms, onions, and peppers. Topped with pico de gallo and cheese. \$12

Vegan Burrito Bowl
A rice bowl topped with black beans, corn, guacamole, lettuce, and pico de gallo. \$13

Enchiladas Vegetarian
Stuffed with sautéed zucchini, yellow squash, mushrooms, corn, and spinach. Topped with spinach sauce, sour cream, and grated queso fresco. \$13

Chiles Poblanos
Two chile poblano peppers stuffed with cheese. Topped with homemade tomato sauce and served with a side of rice and beans. \$13



SOPES MEXAS



FAJITA TERIYAKI

Sizzling Fajitas

All fajitas are served in a sizzling skillet with grilled bell peppers and onion. Served with tortillas, a side of rice, refried beans, pico de gallo, shredded cheese, and sour cream.

Chicken
Grilled tender sliced chicken. \$18

Steak
Grilled tender sliced steak. \$19

Shrimp
Grilled shrimp. \$21

Mixed
Grilled tender chicken and steak. \$20

Texas
Grilled steak, chicken, and shrimp. \$22

Veggie
Fresh grilled peppers, mushrooms, squash, tomato, and onions. \$16

Fajitas for Two
The perfect mix of beef, chicken, shrimp, and pork. \$30

Fajitas Vallarta
Grilled steak, chicken, and Mexican Sausage. \$19

Fajitas Poblanas
Grilled chicken strips, poblano pepper strips, onions, zucchini, mushroom, and corn. \$20
Topped with shredded cheese.

Fajitas Chihuahua
Grilled steak, chicken, and bacon cooked to perfection, topped with melted cheese. \$20



CHICKEN FLAUTAS



CAMARONES MOMIA

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