



SONORA GRILL
SEAFOOD STEAK BAR & GRILL

5450 Burkhardt Rd. Dayton OH 45431

© (937) 963-5700

 Sonora Grill Seafood Steak Bar & Grill

www.sonoragrillohio.com



APPETIZERS

Aperitivos

GUACAMOLE FRESCO 8.99

CHORIQUESO 9.99

CHEESE DIP

QUESO FUNDIDO 10.99

Melted Mozzarella cheese, served with steak or chorizo and flour tortillas

PAPAS STEAK 10.99

French fries covered with cheese dip and steak and Mexican sauce

SOPA DE POLLO 10.99

Pieces of chicken, Mexican rice, and pieces of avocado

NACHOS SUPREMOS 15.99

Fried corn chips topped with shredded chicken or ground beef, beans, lettuce, tomato, sour cream, and topped with melted cheese

NACHOS TEXANO 17.99

Corn chips topped with chicken, beef and shrimp, bell peppers and grilled onion, beans and topped with melted cheese

SOPA DE POLLO



NACHOS TEXANO

ENCHILADAS

ENCHILADA TRES AMIGOS 13.99

3 corn tortillas stuffed with shredded chicken and covered in three presentations: green sauce, red sauce, and melted cheese. Served with rice and beans

ENCHILADAS SUPREMAS 14.99

Filled in 4 different styles: cheese, beans, chicken, and ground beef, prepared with lettuce, and cream

ENCHILADAS ROJAS 14.99

2 chicken, 2 ground beef covered in red sauce and served with rice and beans

ENCHILADAS SUIZAS 13.99

3 tortillas stuffed with shredded chicken covered with sauce and served with rice and beans

TACO SALAD 13.99

Fried flour tortilla filled with chicken or ground beef, beans, rice and topped with lettuce, tomato and cream

TACOS

TACOS NORTEÑOS 16.99

TACOS PASTOR 14.99

QUESOS TACOS 16.99

TACOS DE POLLO 14.99

All our tacos are served on corn tortillas, topped with onion, cilantro, guacamole; served with rice, and beans

TACOS ASADA



BURRITOS

BURRITO CHILANGO 15.99

12-inch tortilla filled with chicken, steak, and chorizo, served with lettuce, beans, and topped with green salsa

BURRITO AHOGADO 15.99

12-inch tortilla, filled with steak, guacamole, black beans and topped with spicy red sauce and pickled red onion

BURRITO FAJITAS

CHICKEN 14.99 / STEAK 15.99

12-inch tortilla, stuffed with grilled meat or chicken, bell pepper, sautéed onion, covered with melted cheese, served with Mexican salsa and beans

BURRITO GUANAJUATO 17.99

12-inch tortilla, stuffed with grilled chicken, lettuce, topped with melted cheese, shrimp, chorizo, beans and Mexican salsa

BURRITO CARIBE 17.99

12-inch tortilla, stuffed with shrimp, sautéed onion, fried pineapple, and topped with melted cheese and chipotle

BURRITO NORTEÑO 15.99

12-inch flour tortilla, filled with grilled steak, beans, and guacamole topped with green and Mexican salsa



BURRITO GUANAJUATO

MAKE YOUR OWN COMBO 10.99

Choose any two items

Burrito - Quesadilla - Enchilada - Hard Shell or Soft Taco

CHOOSE ANY TWO ITEMS

Servido con arroz y frijoles

QUESADILLAS

QUESADILLA FAJITAS

12-inch flour tortilla filled with cheese and meat of your choice. Served with rice and beans

POLLO / CHICKEN 13.99

CARNE ASADA/STEAK 14.99

CAMARÓN/SHRIMP 16.99

QUESADILLA STEAK 14.99

12-inch flour tortilla filled with cheese and meat, served with rice and salad

QUESADILLA DE POLLO 13.99

12-inch flour tortilla filled with cheese and shredded or grilled chicken with Mexican sauce on the side

GRINGA AL PASTOR 14.99

Served with rice and beans

GRINGA DE STEAK 15.99

10-inch flour tortilla filled with cheese and grilled steak, served Mexican sauce on the side

FLAUTAS DE POLLO 12.99

Corn tortillas stuffed with shredded meat and cold, covered with lettuce, guacamole, cream, and Queso Fresco, served with rice and beans



QUESADILLAS

CHIMICHANGAS

CHIMICHANGA FAJITA STEAK 15.99

POLLO 14.99

12-inch flour tortilla filled with meat of your choice and fried to perfection, topped with melted cheese, and served with rice and salad

Carne Asada / Steak 13.99

Pollo / Grilled Chicken 12.99

CHIMICHAGA TRADICIONAL 14.99

12-inch flour tortilla filled with ground beef or shredded chicken, covered with melted cheese, and served with rice and salad

ARROZ TEXANO 18.99

Mexican rice topped with chicken, steak, shrimp with bell pepper, grilled onion topped with melted cheese

ACP 16.99

Mexican rice with chicken, grilled onion, and bell pepper, and topped with melted cheese

ACC 17.99

Mexican rice with

grilled shrimp,

grilled onion,

Poblano pepper

and topped

with melted

cheese



ARROZ TEXANO

ALAMBRE 17.99

Grilled steak or Al Pastor cooked on the grill with onion, bell pepper, bacon, and melted Mozzarella cheese

POLLO TROPICAL 17.99

Grilled chicken with bell pepper, onion, pineapple chunks and covered with melted cheese. Served with rice and beans

POLLO LOCO 17.99

Chicken breast marinated in guajillo sauce, cooked on the grill, and served with rice, beans, and salad

CHORIPOLLO 17.99

Pechuga de pollo cocinada a la parrilla, cubierta con chorizo y queso derretido. Servido con arroz, frijoles y ensalada

CHIPOTLE CHICKEN 17.99

Chicken pieces cooked on the grill with onion, bell pepper and covered with melted cheese and chipotle. Served with rice and beans

FAJITAS

Your meat selection cooked with tomato, onion and bell pepper. All fajitas are served with rice, beans and salad

MIX FAJITA 18.99 | FAJITAS VEGETARIANA 12.99

STEAK FAJITAS 18.99 | CHIKEN FAJITAS 17.99



FAJITAS
TEXANAS 19.99

TAMPIQUEÑA 21.99

250 grams of flank steak cooked on the grill accompanied by a chicken enchilada. Served with rice, beans, guacamole, noal (grilled cactus) and a Chile toreado (grilled jalapeño pepper)

RIB EYE ESPECIAL 23.99

10 oz Rib-eye cooked on the grill topped with shrimp, bell pepper, grilled onion and topped with melted cheese. Served with rice and beans

3 COMPADRES 21.99

Chicken, steak, and chorizo cooked on the grill with onion, Poblano pepper and covered with melted cheese. Served with rice and beans

T-BONE KORA 31.99

Cooked on the grill and covered with Guajillo sauce. Served with rice and vegetables

CHILE RELLENO 12.99

One Poblano pepper stuffed with cheese, battered with egg batter, and covered with red sauce and cream. Served are rice and salad



CHILE
RELLENO



CARNE ASADA 19.99

10oz de carne asada acompañada con arroz, frijoles, guacamole, Chile toreado y cebolla

Apettizers

Aperitivos

FRITURAS DE MAR.....19.99

A combination of octopus, calamari and shrimp perfectly marinated and crispy, served with chipotle dressing

CHICHARRÓN DE PESCADO....20.99

Fish chunks marinated and crispy over a bed of guacamole and pickled onion

CAMARONES ROCA.....19.99

Tempura-fried batter shrimp with soursweet sauce

*CAMARÓN AGUACHILES.....21.99

Shrimp cooked in lime in aguachile style (Red, Green, Mango or Black)

COCTELES

cocktail

Your choice of cocktail made with homemade salsa, cucumber, tomato, cilantro and avocado

Camarón / Shrimp 19.99

Campechano / Mixed 21.99

Pulpo y Camarón / Octopus and Shrimp 21.99

CAMARONES PARA PELAR 21.99

Steamed shrimp in Aguachile sauce, onion, cucumber, and tomato



AGUACHILE DE MANGO



CHICHARRÓN DE PESCADO

Ceviches

tradicional

*CAMARÓN 18.99 | PULPO 20.99

*PESCADO 17.99

Marinated in lime juice with cucumber, cilantro, tomato and house special sauce

*CEVICHE ALTAMAR 20.99

Perfect mix of shrimp, fish, octopus and scallops in lemon juice; onion, cucumber and cilantro with a touch of habanero and olive oil

*CEVICHE PETROLERO 22.99

Seafood mix in lemon juice, onion and cucumber in habanero sauce

*CEVICHE ESPECIAL 21.99

Shrimp and octopus in lemon juice, onion and cucumber with a touch of Clamato and Chile de árbol

*CEVICHE AHOGADO 24.99

Shrimp and octopus smothered in Chilpitin sauce

*MOLCAJETE MAZATLÁN 29.99

Seafood mix, cucumber and onion in a black sauce

*MOLCAJETE BAHIA 41.99

Perfect combination of 6 oysters accompanied with shellfish and shrimp ceviche

*AGUACHILE DE PULPO 19.99

Slices of cooked octopus with a touch of lemon and Chilpitin red sauce

*TIRADITO DE ATÚN 21.99

Tuna strips in Black sauce with onion, Serrano pepper and lemon juice

*CALLOS DE CAMARÓN 20.99

Shrimp pieces in lemon juice, onion, cucumber, tomato, Serrano pepper in special tomato sauce



CEVICHE PETROLERO



AGUACHILE DE PULPO

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk for food borne illnesses especially if you have certain medical conditions.

TOSTADAS

Tradicional

PULPO / Octopus 8.99

CAMARÓN / Shrimp 6.99

PESCADO / Fish 5.99

Your choice of meat in lemon juice, tomato, onion, cucumber, cilantro with special recipe

***TOSTADA DE ATÚN 7.99**

Tuna chunks in lemon juice, onion, cucumber in a Black sauce, fried onion and Chipotle dressing

***TOSTADA PREMIADA 8.99**

Combination of fish, shrimp, octopus in lemon juice, tomato, onion and cucumber in a Black sauce

***TOSTADA ALTAMAR 8.99**

Tuna slices in black sauce covered with battered shrimp, fried onion and chipotle dressing



TOSTADA DE ATÚN

TACOS

TACOS DE PULPO 18.99

Chunks of octopus cooked on the grill with prepared onion and grilled pineapple

TACOS GOBERNADOR 17.99

Chunks of shrimp cooked with onion, Poblano pepper with Mozzarella cheese cooked on the grill or with butter

TACOS BAJA

CAMARÓN/Shrimp 14.99 PESCADO/ Fish 14.99

Baja California style breaded in flour and fried with Mexican cabbage and served with mayonnaise and cream dressing

CALDOS

CAMARÓN 19.99

Shrimp

LEVANTA CRUDOS 26.99

Shrimp, octopus, fish, lobster tail and crab legs

ALBONDIGAS DE

CAMARÓN 20.99

Shrimp meatballs

MARISCOS 22.99

Shrimp, fish and calamari



LEVANTA CRUDOS

OSTIONES

***OSTIONES NATURALES 24.99**

Perfectly fresh, served with our

***OSTIONES ZARANDEADOS 24.99**

12 pieces marinated in garlic, butter and a touch of chipotle perfectly cooked on the grill

***OSTIONES PREMIADOS 35.99**

12 fresh pieces, accompanied with our shrimp and octopus ceviche



OSTIONES PREMIADOS

ESPECIALIDADES

HUACHINANGO AL GUSTO (PRECIO DE MERCADO) (MP)

Frito/Fried

Zarandeado /On The Grill

Altamar/Altamar style

Veracruzano/ Veracruz style

Ask your server for recommendation

PULPO AL GUSTO 24.99

Ajo - Garlic

Ajillo - Garlic and Chilli sauce

Grill - Grilled

Ask your server for recommendation

PULPO KORA 24.99

Fried octopus covered with spicy Guajillo sauce

MOJARRA KORA 24.99

Fried whole tilapia covered with a spicy sauce

ROBALO KORA (MP)

Chopped-fried sea bass covered with a spicy sauce

SALMON KORA 22.99

Cooked on the grill covered with a spicy Guajillo sauce



HUACHINANGO AL GUSTO



PULPO A LA PARRILLA

ESPECIALIDADES

MOJARRA AL GUSTO / TILAPIA

Frito/Fried - 17.99

Veracruzana/ Veracruz style - 20.99

Estilo Sauce - 21.99

Diabla Sauce -19.99

Ask your server for recommendation

LANGOSTA AL GUSTO

(PRECIO DE MERCADO) (MP)

Ajo - Garlic

Brasas - On The Grill

Diabla Sauce

Crema - Cream Sauce

Estilo Sauce

Ask your server for recommendation

SALMÓN AL GUSTO 21.99

Mango/Mango Sauce

Crema de Hongos/ Mushroom Cream

Zarandeado / On The Grill

Ajo/ Garlic

Ask your server for recommendation



LANGOSTINOS AL AJO O AL ESTILO



CAMARONES CUCHUPETAS

SEAFOOD

CAMARONES KORA 24.99

12 pieces of jumbo head-on shrimp, deveined and crispy fried in butter and garlic with Huichol sauce

CAMARONES HUICHOL 24.99

12 pieces of jumbo head-on shrimp fried in butter and Huichol sauce with Chile de arbol and Estilo powder

CAMARONES ZARANDEADOS 21.99

10 pieces of jumbo head-on shrimp marinated with butter, garlic, chipotle pepper and cooked on the grill

CAMARONES RELLENOS 20.99

Stuffed with Mozzarella cheese and wrapped in bacon

CAMARONES CUCHUPETAS 21.99

10 pieces of jumbo shrimp marinated with butter, garlic, chipotle and covered with butter and mayonnaise dressing

CAMARONES CULIACÁN 20.99

Shrimp cooked with creamy sauce with Poblano pepper, Poblano slices and corn, perfectly gratinated

CAMARONES TRADICIONALES 20.99

Garlic - Diabla Sauce - Breaded

FILETES TRADICIONALES 18.99

Ajo - Diabla - Empanizado

FILETE POBLANO 19.99

Tilapia fillet cooked on the grill, covered with cream sauce with Poblano pepper, Poblano strips, corn, and gratinated Mozzarella cheese

FILETE MAZATLÁN 20.99

Tilapia fillet cooked on the grill, stuffed with octopus, shrimp, onion, and celery in Béchamel sauce

LONJA CHANA 34.99

Sea bass loin cooked on the grill topped with seafood mix and bell pepper

ROBALO EN POSTAS

(PRECIO DE MERCADO) (MP)

Pieces of sea bass marinated and fried crispy in tomato sauce

PULPO TIPO GALLEGA 21.99

Pieces of octopus seasoned with olive oil, paprika, grain salt and pepper; mounted on potato slices

ATÚN AL VINO 21.99

Tuna medallion cooked on the grill covered in white wine sauce with a touch of lemon and habanero



CAMARONES HUICHOL



PULPO TIPO GALLEGA



MEDALLON DE CAMARÓN 21.99

Shrimp medallion wrapped in bacon with bell pepper cream sauce with mushrooms

MOLCAJETE DE MARISCOS MARINO

59.99 (for 2 people)

A mix of seafood cooked in a Guajillo spicy sauce



CAZUELA DE MARISCOS 34.99

Seafood mix cooked in Estilo sauce with butter and a touch of garlic



RIB EYE

Carnes combinación y pastas

RIB EYE 25.99

Cooked on the grill accompanied with Chambray potatoes and sautéed broccoli

T BONE 29.99

Grilled with Chambray potatoes and sautéed broccoli

T BONE KORA 31.99

Cooked on the grill and covered with Guajillo sauce. Served with rice and vegetables

NEW YORK 25.99

Grilled with Chambray potatoes and sautéed broccoli

ARRACHERA 21.99

10oz, cooked on the grill accompanied with Chambray potatoes and sautéed broccoli

PARRILLA ESPECIAL 27.99

Chicken strips, roast beef, chorizo, shrimp, and pork cooked on the grill. Accompanied with onion, Poblano pepper, cactus, and jalapeño; served with rice and beans

MOLCAJETE NORTE 25.99

Chicken strips, grilled meat, chorizo, stuffed shrimp, cheese, cactus, onion, and Poblano pepper in green sauce



COMBINACIÓN ESPECIAL

COMBINACIÓN ESPECIAL 75.99

Salmon on the grill, Rib-eye, and shrimp on the grill



COMBINACIONES CORTE Y MAR (PRECIO DE MERCADO) (MP)

Meat cut of your choice with grilled octopus and shrimp on the grill or Lobster accompanied with Chambray potatoes and broccoli

Pastas

PASTA DE LANGOSTA 25.99

Penne pasta in creamy tomato sauce with half a lobster

PASTA ALFREDO

Your choice of meat in Alfredo sauce with bell pepper, mushrooms, and Parmesan cheese

POLLO - Chicken 18.99

CAMARÓN - Shrimp 20.99

ARROZ DEL MAR 24.99

Seafood mix in paella style rice

ARROZ ESPECIAL 24.99

Seafood mix with rice in soy sauce

COMBINACIÓN ALTAMAR 49.99

Octopus on the grill with grilled shrimp

COMBINACION 3 PLEBES 99.99

Kora shrimp, Huichol shrimp and freshwater prawns



COMBINACIÓN ALTAMAR

DRINKS MENU

PASSION FRUIT 12.99

Mezcal mexicano fusionado con frutos rojos (Strawberry, Blackberry, Rasperry, blueberries)

LAGUNA

Delicioso coctel combinado son sabores de Amaretto, Ron de Coco, Zumo de Naranja, Triple Sec y Blue Curacao junto a gomas dulces

PIÑA COLADA 10.99

Una mezcla tropical de sabores combinando zumo de piña con crema de coco y ron de coco
NO ALCOHOL 6,99

MANGONADA 10.99

Fusión de mango combinado con tequila y chamoy NO ALCOHOL 7,99

FIESTA DE MOJTOS 19.99

Una excelente combinación de mojitos en 4 diferentes sabores: fresa, mango, limón y coco

SPICY STRAWBERRY 12.99

Una excelente mezcla de sabores de fresa natural, jalapeño, zumo de limón, agave natural y tequila

MARGARITAS 9.99

Mix de margarita combinado con tequila y licor de naranja (fresa, mango, tamarindo, limón)

TOP SHELF MARGARITAS (MP)

Mix de margarita combinado con el tequila de su preferencia y licor de naranja (fresa, mango, tamarindo, limón)

VENECIA 12.99

Fusión de strawberry, blueberries, blackberry y rasperry en combinación con agua tónica, agave y vodka

TEQUILA SUNRISE 12.99

Tequila de la casa combinado con zumo de naranja y 1 oz de granadina

PALOMA 10.99

Tequila fusionado con zumo de limón, refresco de toronja y agave natural

BAHAMA MAMA 10.99

Una excelente mezcla de sabores entre ron de coco y ron run oscuro fusionado con zumo de naranja, zumo de piña, zumo de limón y un toque de granadina.

MOJITO 12.99

Mezcla de zumo de limón con explosión de hojas de menta en combinación con ron blanco, azúcar y soda (Limón, strawberry, mango, passion fruit, coconut)

SEX ON THE BEACH 12.99

Vodka de la casa combinación con zumo de naranja y granadina

MAI TAI 12.99

Combinación de sabores de ron de coco y ron oscuro acompañado con licor de naranja y zumo de piña

LONG ISLAND ICE TEA 16.99

Excelente infusión de sabores en licores como son Vodka, triple sec, tequila, ron ginebra, agave, zumo de limón y coca cola

CANTARITO 14.99 - TOP SHELL 19.99

Una excelente combinación de sabores de zumo de limón, zumo de toronja, zumo de naranja, refresco de toronja, sal, tajín, agave y tequila

MICHELADA

Excelente mix de clamato con pimienta, sal, soya, salsa picante y tajín combinado con la cerveza de su preferencia

Michelada regular 9.99 | Michelada camarón 14.99 | Michelada agua mineral 7.99

BEERS

DOMESTIC 4.99

Ultra Miller Lite Bud Light

IMPORT 5.99

Corona, Modela Negra, Modelo, Dos Xx, Dos Equis Lager, Dos Equis Ambar, Victoria, Pacifico, Tecate

RED WINE (MP) / WHITE WINE (MP)

WHISKEY

Jack Daniels - 9.99

BUCHANANS

Buchanans 12 - 14.99

Buchanans 18 - 18.99

Buchannas pineapple - 14.99

Hennessy - 12.99

Rely Martin - 9.99

Crown Royal - 10.99

Jhomny Walker - 10.99

Red Label - 11.99

Jamenson - 8.99

Jim Beam - 8.99

Chivas Regal 12 - 9.99

Makers Mark

Balazos - 44.99

LIVE THE EXPERIENCE