

LAS CARNES STEAKS

Picadillo Steak

Grilled chunks of sirloin steak cooked with pico de gallo. Served with rice, beans, lettuce, tomatoes and tortillas **\$16**

Steak Mi Casa

8oz ribeye steak served with one strip of grilled shrimp wrapped in bacon. Served with rice, beans, lettuce, guacamole, tomatoes, and tortillas **\$18**

Carne Asada

8oz ribeye steak. Served with rice, beans, lettuce, guacamole, pico de gallo, one fried jalapeno, sauteed onion and tortillas **\$17.80**

El Poblano

Grilled chicken, steak, and shrimp. Served with rice and beans, guacamole, pico de gallo, one fried jalapeno and tortillas **\$18**

Steak Jalisco

12oz T-Bone steak grilled to perfection, served in a sizzling platter, in a bed of cooked vegetables and cheese sauce. Served with rice, beans, lettuce, pico de gallo, guacamole and tortillas. **\$18**

Steak ranchero

12 oz t- bone Steak Grilled to your liking. Smothered with our special spicy sauce, served with rice, beans, and tortillas. **\$18**



CARNE ASADA



EL POBLANO



STEAK RANCHERO



STEAK JALISCO

Enchiladas

Potato Enchiladas

Three corn tortillas rolled and stuffed with potatoes. Topped with red chili sauce and queso fresco. Served with black beans, romaine lettuce and tomatoes **\$12.99**

Enchiladas Verdes

Three corn tortillas rolled and stuffed with your choice of beef, chicken, or cheese. Topped with green chili sauce and cheese. Served with rice and beans **\$12.99**

Seafood Enchiladas

Three corn tortillas rolled and stuffed with shrimp, tilapia, crab, and scallops. Topped with green chili sauce, cheese, sour cream, and avocado slices. Served with rice and beans **\$15.50**

Enchiladas Poblanas

One beef, one chicken, one refried bean and one cheese topped with red enchilada sauce, lettuce, sour cream and tomato. **\$12.99**

Enchiladas Mole Poblano

Three cheese enchiladas topped with shredded pork and enchilada mole poblano sauce. Served with side rice, lettuce, guacamole and tomatoes **\$12.99**

Enchiladas Jalisco

Two corn tortillas, rolled and stuffed with chicken, topped with red sauce and cheese. Served with rice, lettuce, guacamole, and Pico de gallo **\$15.50**



POTATO ENCHILADAS



ENCHILADAS MOLE POBLANO



ENCHILADAS POBLANAS

Fajitas

(Add any of these: chorizo, bacon, mushrooms, potatoes, pineapple, zucchini, jalapeños)

YOUR CHOICE OF MEAT

GRILLED CHICKEN. \$16
STEAK \$16
SHRMP. \$18

SHRIMP & CHICKEN \$18.25

STEAK & SHRIMP. \$18.25

SHRIMP & SCALLOPS \$18.50

PORK \$15

VEGETARIAN \$14

Mushrooms, zucchini, onions, tomatoes & bell pepper.

FAJITAS HAWAIIANAS. \$19

Shrimp, chicken, pineapple chunks, bacon

FAJITAS DEGOLLADO \$18.50

Steak, chicken, shrimp and chorizo

FAJITAS JALISCO \$18

Steak, chorizo and chicken. Topped with queso

FAJITAS DEL MAR \$18.50

Grilled shrimp, tilapia and scallops served on top of onions, bell peppers and pineapple.

FAJITAS TEXANAS \$18

Steak, chicken and shrimp

Fajita Bowl

Grilled onions, bell pepper, your choice of chicken or steak. Served in a bowl with rice, pinto beans, cilantro, tomatoes, broccoli, avocado, sour cream **\$14.50**

Fajita Mi Casa

Steak, chicken, shrimp with mushrooms and grilled onions. Topped with mozzarella cheese and pico de gallo. **\$18**

QUESADILLAS

Fajita Quesadilla

A grilled flour tortilla, stuffed with cheese and your choice of chicken or steak fajitas. Served with rice, beans, lettuce, guacamole, pico de gallo and sour cream. **\$13**

Seafood Quesadilla

A grilled flour tortillas stuffed with cheese, shrimp, tilapia, and crab. Served with rice, beans, lettuce, guacamole, pico de gallo and sour cream **\$14**

Spinach Quesadilla

Grilled flour torilla filled with spinach and cheese. Served with your choice of chicken, steak or cheese only. Served with black beans, romaine lettuce, tomatoes, and Guacamole **\$13**

California Quesadilla

Folded tortilla grilled and stuffed with cheese and your choice of meat, grilled chicken, grilled steak, pastor or shrimp. Served with pico de gallo, guacamole, and sour cream rice and beans **\$13**

Garden Quesadilla

A grilled flour tortilla stuffed with cheese, mushrooms and sauteed vegetables. Served with rice, beans, lettuce, guacamole, pico de gallo and sour cream **\$14**

Quesadilla El Jefe

Flour tortilla stuffed with grilled steak or chicken and melted cheese. Topped with cheese sauce and served with rice, lettuce, tomato and sour cream. **\$14.50**

We prepare our fajitas with red ripe tomatoes, fresh bell peppers & sweet onions. All sauteed and served in a sizzling platter with your choice of meat. Served with rice, beans, lettuce, guacamole, sour cream and tortillas.



FAJITAS DEGOLLADO



FAJITAS DE MAR



FAJITA BOWL



FAJITAS MI CASA



FAJITA QUESADILLA



CALIFORNIA QUESADILLA

KIDS MENU

\$7.50

**KIDS MENU INCLUDES ONE VISIT ON OUR
ICE-CREAM BAR**

**MAC AND CHEESE
WITH FRENCH
FRIES**



**CHICKEN TENDER
WITH FRENCH
FRIES**



**ENCHILADA RICE
AND BEANS**



**TACO WITH
RICE AND BEANS**



**BURRITO WITH
RICE AND BEANS**



**CHICKEN
RICE**



**GRILLED CHEESE
WITH FRENCH
FRIES**



**CHEESEBURGER
WITH FRENCH
FRIES**



**QUESADILLA
RICE AND BEANS**



Consumer Advisory

Oysters on the half shell (Raw oysters)

Ceviche (Raw shrimp)

Aguachiles (Raw shrimp)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase risk of foodborne illness.

*Whether dinnig out or preparing food at home consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



LOS APERITIVOS APPETIZERS

Quesadilla

Grilled flour tortilla stuffed with cheese and your choice of meat. Served with pico de gallo, sour cream and guacamole.

**Cheese only \$8 • Steak \$10.50
Chicken \$10.50 • Shrimp \$13**

Nachos Supreme

Fried tortilla chips smothered with cheese sauce. Your choice of seasoned ground beef or chicken. Served with lettuce, guacamole, sour cream and cheddar cheese **\$11.50**

Fresh Guacamole

Diced avocados, tomatoes, cilantro, onion, cheese and lime juice **\$10.50**

Nachos Rancheros

Fresh fried corn tortillas chips topped with steak, Mexican sausage, hot sauce, cheese dip, our special red sauce, guacamole, pico de gallo and sour cream. **\$13.50**



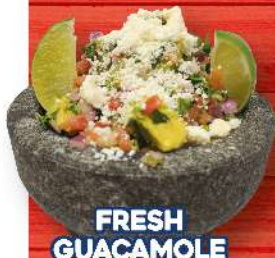
QUESADILLA



NACHOS
RANCHEROS



NACHOS
SUPREME



FRESH
GUACAMOLE

ADEREZOS

Dips

Cheese Dip

Creamy queso seved with complimentary tortilla chips **\$4.25**

Spinach Dip

Spinach dip served with complementary tortilla chips **\$7**

Chori Dip

Creamy queso sprinkled with chorizo. Served with complimentary tortilla chips **\$8**

Texas Dip

Grilled shrimp and crab with cheese sauce **\$10**

Guacamole Dip

Fresh guacamole served with complimentary tortilla chips **\$6**

Corn on the Cob

Lime, mayonnaise, cheese and chile peppers. **\$6**



CHORI DIP



TEXAS DIP

SOPAS Soups

Chicken Tortilla Soup

Red tomato broth with zucchini, onion and tomatoes. Served with chicken, fried slices of tortilla, and pico de gallo **\$15**

Shrimp Soup

Red tomato broth with zucchini, onion and tomatoes, combined with shrimps **\$17**

Caldo de mariscos

Shrimp, octopus and seafood mix cooked in a light tomato based broth. Served w/ bread. **\$18**



CHICKEN TORTILLA
SOUP



SEAFOOD
SOUP

LAS ENSALADAS SALADS

Taco Salad Fajita

A crispy flour tortillas shell, filled with lettuce, meted cheese sauce, sautéed bell peppers, onions, tomatoes & your choice of fajita chicken or steak. Topped with lettuce, cheddar cheese, tomato, guacamole & sour cream. **\$14**

Shrimp Salad

A fresh romaine lettuce topped with grill shrimp, shredded cheese and tomate. Served with your choice of dressing **\$13**

Taco Salad

A crispy flour tortilla shell, filled with lettuce, pico de gallo, shredded cheese, sour cream, guacamole & your choice of seasoned ground beef, shredded beef or chicken **\$11.75**

Grilled Chicken Salad

A fresh romaine lettuce, topped with strips of grilled chicken, shredded cheese, tomatoes, avocado croutons. Served with your choice of dressing **\$13**

Lettuce Wrap

Your choice of chicken, steak or shrimp wrapped in lettuce, topped with red cabbage mixed with pico de gallo. Served with black beans and chipotle cream sauce **\$12**



TACO SALAD



SHRIMP SALAD



LETTUCE WRAP



Lunch is served Monday through Friday
from 11:00 a.m. to 3:00 p.m.

LUNCH FAVORITES

Fajitas

Your choice of meat grilled with onions, tomatoes, and bell peppers served on a sizzling platter. Served with rice, beans, lettuce, sour cream, pico de gallo and tortillas. **Chicken \$11 • Steak \$12**

Tacos Supremos

Two crispy flour taco stuffed with your choice of beef or chicken, lettuce, cheese, sour cream and tomatoes. Served with rice and beans. **\$12.50**

Chile Verde

Tender pulled pork cooked with green chili sauce. Served with rice, beans and tortillas **\$12**

Huevos con Chorizo

Three scrambled eggs cooked with chorizo (Mexican sausage). Served with rice, refried beans and tortillas. **\$13**

Pollo Loco

Marinated grilled chicken topped with sauteed onions and smothered with cheese sauce. Served with rice, lettuce, guacamole, pico de gallo and tortillas. **\$13.99**

Chori-Pollo

Marinated grilled chicken topped with chorizo (Mexican sausage) and smothered with cheese sauce. Served with rice, lettuce, guacamole, pico de gallo and tortillas **\$13.99**

Fajita Quesadilla

A grilled tortilla stuffed with cheese and steak or chicken fajitas. Served with rice, beans, lettuce, sour cream and pico de gallo. **\$12**

Carne Asada

8oz ribeye steak. Served with rice, beans, lettuce, guacamole, pico de gallo, one fried jalapeno, sauteed onion and tortillas **\$16**

Chile Colorado

Grilled sirloin steak, cooked with a red chili sauce. Served with rice, beans and tortillas **\$12**

Chimichanga

A flour tortilla stuffed with your choice of beef or chicken, then fried to a golden brown, topped with cheese sauce. Served with rice, beans, lettuce, sour cream and pico de gallo **\$12**

Chilaquiles Red or Green

Lightly fried corn tortillas covered in are homemade salsa and mosarella cheese, topped with two eggs, cilantro, onions, sour cream, with side rice and beans. **\$14**



TACOS SUPREME



POLLO LOCO



CHORIPOLLO



FAJITA QUESADILLA



CHIMICHANGAS



CHILAQUILES

COMBINACIONES DE ALMUERZO

Lunch Combinations

- 1 Chile relleno, taco, rice and side of guacamoles salad.
- 2 Beef burrito, rice & beans.
- 3 Enchilada, rice & beans.
- 4 Burrito, one taco & rice
- 5 2 taco & rice.
- 6 2 enchiladas & rice.
- 7 Burrito, tamal & rice.
- 8 Chile relleno, enchilada, rice & beans.

\$9.00

ALMUERZO DE BURRITOS

LUNCH BURRITOS

Texas Burritos

Two flour tortillas rolled and stuffed with grilled steak and smothered with cheese sauce. Served with rice, lettuce and cheese. **\$11.50**

Meat & Potato Burrito

Flour tortilla rolled and stuffed with your choice of meat: Steak, Chicken or Chorizo, potatoes, lettuce, white rice, whole pinto beans, and sour cream. Smothered with cheese sauce. **\$12**

California Burrito

Large flour tortilla stuffed with rice, beans, lettuce, sour cream, guacamole, pico de gallo and your choice of meat. Chicken, Pastor, Steak. Topped with green chill sauce, cheese sauce and red sauce. **\$12.50**

Burrito Rojo

Flour tortilla rolled and stuffed with shredded beef, chili rojo sauce, white rice and whole pinto beans. Smothered in our chili rojo sauce and topped with queso Chihuahua. **\$12**

Burrito Verde

Flour tortilla rolled and stuffed with carnitas (slow fried pork), chili verde sauce, white rice and wholepinto beans. Smothered in our chili verde sauce and topped with queso Chihuahua. **\$12**



MEAT & POTATO BURRITO



CALIFORNIA BURRITO



BURRITO ROJO



BURRITO VERDE

FAVORITOS DEL COCINERO CHEFS FAVORITES

Chile Verde

Tender pulled pork cooked with green chili sauce. Served with rice, beans and tortillas **\$14.50**

Chile Colorado

Grilled chunks of sirloin steak cooked with red chili sauce. Served with rice, beans and tortillas **\$16**

Carnitas

Slow fried pork shoulder butt. Served with rice, beans, lettuce, guacamole, pico de gallo, pickled jalapeños and tortillas **\$16**

Tacos al Pastor

Three soft corn tortillas stuffed with marinated grilled pork with hint of sweet onions and pineapple. Topped with fresh cilantro, onion and avocado. Served with hot salsa and lime **\$14**

Tacos al Carbon

Three steak tacos marinated in our house salsa. Served on corn soft tortillas, topped with queso fresco and pico de gallo. Served with rice, beans, lettuce and guacamole **\$15**

Steak Tacos

Three soft flour tortillas stuffed with chunks of grilled steak. Served with beans, pico de gallo and hot salsa **\$14**

Tacos de Carnitas

Three braised pork. Pico de gallo, avocado, cilantro and queso fresco. Served with pinto beans and tomatillo hot sauce **\$15**

Fried Taco Birria

Three corn tacos ahogados. Dipped in our beef birria soup fried with melted mozzarella cheese. Topped with cilantro and onions. Served with a small birria soup **\$14.50**

Chimichanga

Flour tortillas stuffed with your choice of shredded beef or chicken, then fried to a golden brown, smothered in cheese sauce. Served with rice, beans, lettuce, guacamoles, pico de gallo and sour cream. **\$14**

Chiles Rellenos

Two large poblano peppers stuffed with cheese and your choice of meat, potato, chicken, steak or shrimp. Topped with our special sauce. Served with rice and beans. **\$14**

Flautas

Rolled, fried tortillas filled with choice of shredded chicken or beef. Topped with queso fresco, sour cream, tomato and avocado. Served on a bed of lettuce **\$13**

Sopes

Three circles of fried masa. Topped with your choice of meat, grilled chicken, steak or shrimp, lettuce, sour cream, queso fresco, avocado and tomato. **\$13**

Especial Mi Casa

8oz rib-eye steak, shrimp, corn, two cheese enchiladas, guacamole, one fried jalapeño, side rice, beans and tortillas. **\$25**

La Taquiza

Four of our famous mixed taco meat, steak, chicken, onions, jalapeño, pineapple and cheese. Topped with onions and cilantro. Served with two green onion, lime, hot sauce and fried jalapeño. **\$15**

MOLCAJETES

All Molcajetes served in a traditional molcajete stone bowl, accompanied with a side of rice, beans, lettuce, pico de gallo, sour cream and guacamole. Served with tortillas. **\$18**

Molcajete Mi Casa

Combines classic flavors of rib eye steak, grilled chicken breast, grilled shrimp, chorizo sausage, grilled onion, queso fresco, cactus, & with spicy house salsa in the molcajete stone **\$20**

Molcajete Seafood

Shrimp, scallops, and tilapia grilled with mushrooms, squash, Mexican onions and nopales, (cactus), marinated in our special red sauce and covered with cheese. Topped with chile toreado and one Cheese Quesadilla. **\$25**



CHILE COLORADO



TACOS AL PASTOR



TACOS DE CARNITAS



FRIED TACO BIRRIA



MI CASA SPECIAL



CHIMICHANGAS



FLAUTAS



SOPES



LA TAQUIZA



PLATILLOS DE POLLO

CHICKEN

Pollo loco

Grilled chicken breast topped with sautéed onion and smothered in cheese sauce. Served with rice, lettuce, guacamole, pico de gallo and cheese **\$14**

Chori-Pollo

Grilled chicken breast topped with chorizo and smothered in cheese sauce. Served with rice, lettuce, guacamole, cheese and pico de gallo **\$15**

Chicken Rice

Grilled chicken served over rice, topped with cheese sauce, and side tortillas. **\$13**

Chicken Primavera

Grilled chicken breast with mushrooms and onions. Covered with cheese sauce. Served with rice, black beans, lettuce, guacamole and sour cream **\$14**

Chicken Chipotle

Grilled chicken with chipotle sauce. Served with romaine salad and rice **\$16**

Pollo Piña

Grilled chicken breast with pineapple, onions, tomato, peppers, served over rice. Covered with cheese sauce. Served with rice and romaine salad **\$14**

Pollo Hawaii

Grilled chicken with ham. Topped with a pineapple ring and cheese sauce. Served with rice and romaine salad **\$13.30**

Chicken Mole Poblano

Chicken breast topped with mole sauce. Served with rice, guacamole, salad and tortillas **\$13**

Guadalajara Special

Grilled chicken and shrimp with onions, tomatoes and bell peppers. Served over rice topped with cheese sauce and tortillas. **\$13**



POLLO LOCO



CHORIPOLLO



CHICKEN RICE



CHICKEN PRIMAVERA



POLLO PIÑA



GUADALAJARA SPECIAL

COMBINACIONES DE CENA

Dinner Combinations

YOUR CHOICE OF 2 ITEMS:

Served with rice and beans.

FAVORITE
Chile Relleno

TACOS
Beef Taco (hard shell)
Chicken Taco (hard shell)
Beef Taco (soft shell)
Chicken Taco (soft shell)
Bean Taco (soft shell)

ENCHILADAS
Beef Enchilada
Chicken Enchilada
Chicken Enchilada

BURRITOS
Beef Burrito
Chicken Burrito
Bean Burrito

QUESADILLAS
Cheese Quesadilla
Chicken Quesadilla
Shredded Beef Quesadilla

TAMALES
Chicken Tamal (green salsa)
Pork Tamal (red salsa)

\$12⁰⁰

LOS BURRITOS

Fajita Burrito

Flour tortillas stuffed with your choice of chicken or steak fajitas, topped with red sauce, cheese, lettuce, sour cream, guacamole and pico de gallo. served with rice and beans. **\$13.50**

Chipotle Burrito

Flour tortilla stuffed with tender pulled pork or chicken cooked in a chipotle sauce with sauteed onions and mild peppers, topped with cheese sauce. Served with rice, lettuce, and tomatoes **\$13.50**

Texas Burrito

Two flour tortillas stuffed with steak and topped with cheese sauce. Served with rice, lettuce, and tomatoes **\$13**

Burrito Jalisco

Flour tortilla stuffed with grilled chicken and mushrooms, cheese, beans, rice, hot sauce. Smothered with cheese sauce and enchilada sauce on the side of guacamole and sour cream **\$13.50**

Burrito Mexicano

A flour tortilla stuffed with tender pulled pork and topped with cheese sauce. Served with rice, lettuce, sour cream, and tomatoes **\$13**

Happy Burrito

A flour tortilla filled with your choice of ground beef or chicken, topped with red sauce, cheese, lettuce, sour cream and tomatoes. Served with rice and beans **\$13**

Meat & Potato Burrito

Flour tortilla rolled and stuffed with your choice of meat: Steak, Chicken or Chorizo, potatoes, lettuce, white rice, whole pinto beans, and sour cream. Smothered with cheese sauce. **\$13.50**

California Burrito

Large flour tortilla stuffed with rice, beans, lettuce, sour cream, guacamole, pico de gallo and your choice of meat. Chicken, Pastor, Steak. Topped with green chill sauce, cheese sauce and red sauce. **\$13.50**

Burrito bowl

Served in a bowl, white rice, romaine lettuce mix, South West stlye corn mix, sour cream, queso fresco, hot sauce on the side and your choice of meat: Chicken, Steak or Pastor. **\$13.50**

Burrito Gordo

A large flour tortilla stuffed with rice, beans, chicken and chorizo (Mexican sausage) Topped with cheese sauce. **\$13**



FAJITA BURRITO



TEXAS BURRITO



BURRITO JALISCO



MEAT & POTATO BURRITO



CALIFORNIA BURRITO



BURRITO BOWL



DEL MAR SEA FOOD

Fish Tacos

Two grilled tilapia, red cabbage, tomatoes, and cheese. Served with white rice and black beans **\$12.50**

Shrimp Tacos

Two grilled shrimp, sweet onions, red peppers, topped with cilantro, queso fresco. Served with white rice and black beans **\$12.50**

Tilapia a la Plancha

7-9 oz tilapia fillet grilled and served over sauteed onions, tomatoes, and bell peppers. Served with rice and side salad **\$14**

Cóctel de Camarones

Refreshing shrimp cocktail with pico de gallo and diced avocado. Served with saltine crackers **\$16**

Camarones a la Diabla

Sauteed shrimp with pico de gallo and a very spicy red sauce. Served with rice, beans, and tortillas **\$16**

Camarones Crema

Shrimp cooked with sour cream. Cheese sauce and mushrooms. Served with romaine salad and black beans **\$16**

Camarones al Mojo de Ajo

Sauteed shrimp with garlic, onion, mushrooms, and cilantro. Topped with cheese sauce. Served with rice, beans, and tortillas **\$16**

Garden Shrimp

Grilled shrimp with onions, tomatoes, broccoli, and carrots. Served with rice and salad **\$16**

Shrimp Chipotle

Grilled shrimp cooked with onions, tomatoes, and bell peppers. Served with rice and romaine salad **\$16**

Burrito de Mar

Flour tortilla rolled and stuffed with shrimp, tilapia and crab, smothered in cheese sauce. Served with rice, lettuce, guacamole, and pico de gallo **\$16**

Seafood Chimichanga

A flour tortilla stuffed with shrimp, tilapia, and crab, then fried to a golden brown. Smothered with cheese sauce and served with rice, beans, lettuce, sour cream, pico de gallo, and guacamole **\$16**

Shrimp ceviche

Citrus Marinated shrimp mixed with diced tomatoes, cucumber, onion, cilantro. Topped with avocado slices, served with tostadas. **\$16.50**

Camarones Corajudos

Whole shrimp sauteed in fresh lime juice with our special sauce. Served with cucumber slices. **\$18**

Aguachile Rojo o Verde

Shrimp cooked in lime juice, with an red or green spicy sauce. Miced with red onion and cucumber topped with slice avocado. Served in our molcajete stone. **\$20**

Oysters

Half dozen **\$15** Dozen **\$24**



SHRIMP TACOS



CEVICHE



COCTEL DE CAMARON



CAMARONES CORAJUDOS



CAMARONES A LA DIABLA



GARDEN SHRIMP



OYSTERS



AGUACHILES



HAND CRAFTED Top Shelf MARGARITAS

MARGARITAS CLÁSICAS

CLASSIC MARGARITAS

Original Margarita

El Jimador Reposado Tequila, orange liquor, triple sec, fresh lime and orange juice. Poured table side in a shaker. **\$12**

House Margarita

Gold tequila, triple sec, house margarita mix. **\$7**

Frozen Margarita

Our house margarita recipe, with your choice of strawberry, mango, peach, or raspberry. **\$7.49**

Oasis Margarita

A triple layered frozen margarita! Raspberry margarita, pina colada, and melon liquor. **\$10.99**

Blue Margarita

House margarita mix, gold tequila, triple sec, curacao liquor. **\$10**

Coronita

A jumbo frozen margarita with an upside down coronita inside. **\$10.99**

Spice Mango Tajin Margarita

A jumbo frozen spicy mango margarita rimmed with tajin salt. **\$13**

Micheladas **\$9**



Top Shelf Margarita

The smoothest, yet strongest we have to offer made with freshly squeezed lime and patron silver tequila. **\$12.99**

Skinny Margarita

A lower calorie, light margarita with no sugar added. Made with freshly squeezed lime, lemon, orange, club soda, and top shelf tequila. **\$12.99**

Cranberry Margarita

Strong, yet smooth. Made with fresh cranberries, lemon, lime, orange, and 1800 tequila. **\$12.99**

Blood Orange Margarita

Freshly squeezed blood orange, lime, and tequila. **\$12.99**

Blackberry Mint Margarita

Muddled fresh blackberries and mint squeezed fruit, and tequila. **\$12.99**

Raspberry Mint Margarita

Muddled fresh raspberries and mint, squeezed fruit, and tequila. **\$12.99**

Cantarito **\$11.99**

Fresh Strawberry Margarita

Muddled fresh strawberries and gold tequila. **\$12.99**

Cucumber Margarita

Muddled fresh cucumber, squeezed fruit, and gold tequila. **\$12.99**

Cazuela Jalisco Cocktail

Tequila blanco, grapefruit, orange, and lemon. **\$12.99**

Watermelon Margarita

Fresh muddled watermelon, squeezed fruit, and tequila. **\$12.99**

Paloma

Fresh grapefruit, tequila. **\$9.50**

Jalapeño Margarita

Fresh muddled jalapenos, squeezed fruit, and tequila. **\$12.99**



Mojitos Locos **\$13.99**

Strawberry

Peach

Watermelon

Blackberry

Kiwi

Coconut

Pineapple

Cucumber + kiwi



LOS POSTRES DESSERTS

Churros

Roller churros in cinnamon sugar traditional, with side chocolate, caramel syrup and whipped cream. **\$8**

Sopapilla with Ice Cream

Golden fried pastry dough topped with honey, whipped cream, chocolate syrup, cinnamon, and cherry. Served with ice cream. **\$7**

Flan

Mexican custard baked until creamy and smooth. Topped with whipped cream. **\$7**

Cheesecake

Fresh cheesecake slice topped with cherry, chocolate syrup, and whipped cream. **\$7**

Fried Ice Cream

Vanilla ice cream rolled in a coconut and corn-flake coating, quick fried. Topped with honey, whipped cream, chocolate syrup, cinnamon, and cherry. **\$7**



CHURROS



SOPAPILLA



FLAN



CHEESECAKE



FRIED ICECREAM

BEBIDAS NO ALCOHOLICAS

Soft Drinks

MEXICAN COCA-COLA

(Bottle) **\$4.50**

AGUAS FRESCAS (No Refills)

Fresh Water **\$3.50**

Flavors: • Horchata • (rice water) Jamaica (hibiscus water)

SOFT DRINKS

\$2.50

Coca-Cola • Diet coke • Mr Pibb
Fanta • Coke Zero • Hic • Iced Tea
Sprite Lemonade • Root Beer

JARRITOS

(Bottled Mexican Soda) **\$3.25**

Your choice of flavor:

Orange • Lime • Mango • Grapefruit
Fruit Punch • Strawberry • Pineapple

CERVEZAS MEXICANAS MEXICAN BEER

\$4.99

Dos Equis Amabar • Dos Equis Lager
Modelo Especial • Negra Modelo
Corona • Corona Light • Victoria
Pacifico • Sol • Tecate



CERVEZAS DOMÉSTICAS DOMESTIC BEER

\$3.99

Bud Light • Budweiser • Miller Lite
Coors Light • Michelob Ultra



CERVEZAS DE BARRIL DRAFT BEER

Small	Medium	Large
\$4.99	\$7.99	\$10.99
Modelo Especial • Pacífico		



LOS VINOS WINE

By the glass **\$6.00**

Copper Ridge Brand:
Chardonnay • Riesling • White Zinfandel
Cabernet Sauvignon



TEQUILA

Tequila Moscow Mule **\$9**
Lime, mint, tequila and ginger beer

American Mule **\$9**
Lime, mint, vodka and ginger beer



OTROS LICORES LIQUOR ON HAND

Whiskey

Crown Royale • Jack Daniels • Wild
Turkey Johnnie Walker • Red Label • Jim
Beam

Rum

Captain Morgan

Vodka

Tanqueray

Gin

Bacardi • Absolute

Brandi

Presidente



*Other brands may be available. If you have a favorite brand, ask your server for availability.