



**SONORA GRILL**  
SEAFOOD STEAK BAR & GRILL

# APPETIZERS TEX MEX

**GUACAMOLE DIP** 5.99  
**GUACAMOLE FRESCO** 10.99  
 Avocado chunks with pico de gallo and a touch of lemon

**CHEESE DIP** 5.99

**DIP TEXANO** 13.99

Pieces of shrimp, chicken, steak with cheese dip

**QUESO FUNDIDO** 15.99

Melted mozzarella cheese with your choice of meat chorizo pastor

**EMPANADAS DE CAMARON** 18.99

4 shrimp empanadas with cheese served with chipotle dressing and tartara sauce.

**TAQUITOS** 15.99

4 deep fried taquitos filled with birria or chicken served on a lettuce bed topped with sour cream, pico de gallo and queso fresco with a tomatillo sauce on the side.

**NACHOS NORTEÑOS** 18.99

Deep-fried corn tortilla chips topped with grilled steak, pinto beans, guacamole, and pico de gallo, covered with cheese dip.

**NACHOS SUPREMOS** 17.99

Deep-fried corn tortilla chips topped with beans, cheese dip, and a choice of shredded chicken or ground beef, fresh lettuce, pico de gallo, sour cream, and guacamole.

**NACHOS TEXANO** 19.99

Deep-fried corn tortilla chips topped with a mix of shrimp, chicken, and steak, all cooked with onions and bell peppers, and covered with cheese dip.

**PAPAS SONORA** 15.99

French fries piled into a bowl, covered with grilled steak or grilled shrimp, topped with pico de gallo and cheese dip.



Dip Texano



Taquitos

# TACOS

**AZADA (STEAK)** 15.99  
**PASTOR (MARINATED PORK)** 14.99  
**POLLO (CHICKEN)** 14.99  
**CAMPECHANOS (MIX STEAK / CHORIZO)** 14.99

All our tacos are served with onion, cilantro, guacamole, and tomatillo salsa



Tacos Steak

# ENCHILADAS

**ENCHILADAS SUPREMAS** 17.99

Four corn tortillas filled with cheese, beans, chicken, and ground beef in red sauce, served with lettuce, cream, pico de gallo and guacamole.

**ENCHILADAS VERDES** 17.99

Three corn tortillas filled with chicken, covered with tomatillo green sauce, fresh cheese, and sour cream, served with rice and guacamole salad.

**ENCHILADAS BANDERA** 17.99

Three corn tortillas filled with birria, chicken, and ground beef, covered with three different sauces (red, green, cheese dip), served with rice, beans and guacamole salad.

**ENCHILADAS RANCHERAS** 17.99

Three corn tortillas filled with cheese, covered with red sauce and birria, sour cream, and fresh cheese, served with rice and guacamole salad



Enchilada Supremas



Nachos Norteños

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# BURRITOS

## BURRITO CHILANGO 18,99

A size 12 flour tortilla filled with steak, chicken, chorizo, and grilled onions, beans, covered with cheese dip, green salsa, and pico de gallo.

## BURRITO GUANAJUATO 19,99

A size 12 flour tortilla filled with grilled chicken, beans, lettuce, and cheese, covered with cheese dip, chorizo, shrimp, and pico de gallo.

## BURRITO AHOGADO 18,99

A size 12 flour tortilla filled with steak, cheese, and pot beans, covered with red sauce, lettuce, and cream, tomato.

## BURRITO STEAK 18,99

A size 12 tortilla filled with steak, grilled onions, cheese, covered with cheese dip, lettuce, and pico de gallo, served with rice and beans.

## BURRITO CARIBE 19,99

A size 12 flour tortilla filled with shrimp, pineapple, grilled onions, covered with cheese dip, chipotle chili, served with rice and guacamole salad.

## BURRITO ESPECIAL 18,99

A Ground beef or shredded chicken burrito served with rice covered with red sauce and topped with fresh lettuce, sour cream, tomatoes and shredded cheese.



# CHIMICHANGAS

## CHIMICHANGA DELUX 17,99

A fried flour tortilla filled with shredded chicken, covered with cheese dip and ground beef, lettuce, cream, and pico de gallo, served with rice.

## CHIMICHANGA ESPECIAL 18,99

Filled with grilled chicken, grilled onions, covered with cheese dip, chorizo, shrimp, pico de gallo, served with rice and guacamole salad.

## CHIMICHANGA TRADICIONAL 15,99

A fried flour tortilla filled with ground beef or shredded chicken, covered with cheese dip, served with rice and guacamole salad.

## FAJITA CHIMICHANGA CHICKEN 16,99 - STEAK 17,99 - SHRIMP 18,99

A size 12 flour tortilla filled with your choice of meat cooked with onion and bell pepper, covered with cheese dip and served with guacamole salad.



# QUESADILLAS

## QUESADILLA NORTEÑA 17,99

A size 12 flour tortilla filled with mozzarella cheese, grilled steak, pinto beans, pico de gallo, and guacamole, served with grilled onions, jalapeno peppers, and a tomatillo sauce.

## QUESADILLA CHILANGA 17,99

A size 12 flour tortilla filled with cheese, chicken, steak, chorizo, and grilled onions, with pot beans.

## FAJITAS QUESADILLA CAMARON 18,99 - STEAK 17,99 - POLLO 16,99

A size 12 flour tortilla filled with cheese, bell peppers, grilled onions, with your choice of meat, served with rice and guacamole salad.



# RICE BOWL

**ARROZ CON POLLO** 17,99  
Grilled chicken strips perfectly cooked with onions and colorful bell peppers on a bed of Mexican rice, all covered with cheese dip.

**ARROZ ESPECIAL** 19,99  
Grilled chicken, shrimp, and steak perfectly cooked with mushrooms, onions, and squash served on a bed of Mexican rice, all covered with cheese dip.

**ARROZ TEXANO** 20,99  
Grilled chicken, shrimp, and steak perfectly cooked with onions and bell peppers served on a bed of Mexican rice, all covered with cheese dip.

**ARROZ CON CAMARONES** 19,99  
Grilled shrimp, perfectly cooked with onions, poblano peppers, mushrooms, and spinach served on a bed of Mexican rice, all covered with cheese dip.

**TACO SALAD ESPECIAL** 17,99  
Grilled chicken or steak in a deep-fried flour tortilla bowl served with rice, pinto beans, fresh lettuce, tomatoes, shredded cheese, and sour cream.

**TACO SALAD** 14,99  
Deep fried flour tortilla filled with ground beef or shredded chicken covered with fresh lettuce, cheese, tomato, and sour cream.

**TACOS DURO 8,99 - SOFT TACO 10,99**  
An order of three crispy or soft tacos filled with ground beef or shredded chicken, lettuce, and cheese.



Arroz con Pollo



Papas Sonora

# SPECIAL DISHES

**POLLO AL PASTOR** 18,99  
Chicken leg marinated in achiote, grilled, served with grilled onions and pineapple, rice, beans, and guacamole.

**POLLO LOCO** 18,99  
Grilled chicken breast covered with onions, mushrooms, squash, and grilled tomatoes, covered with cheese dip, served with rice.

**CHORI POLLO** 19,99  
Grilled chicken breast covered with chorizo, onions, and grilled pineapple, covered with cheese dip, served with rice and salad.

**POLLO ALA PARRILLA** 22,99  
Grilled chicken breast with shrimp, onions, and bell peppers, covered with cheese dip.

**PARRILLADA** 23,99  
Grilled beef, grilled chicken, chorizo, and shrimp mounted on onions and roasted poblano peppers, covered with cheese.

**CHILES RELLENOS** 17,99  
Two pieces of poblano pepper stuffed with mozzarella cheese, breaded in eggs, covered with red sauce and cream, served with rice, beans, and salad.

**CARNE ASADA** 24,99  
10 oz of grilled meat served with rice, beans, guacamole, jalapeño, and grilled onions.

**ALAMBRE STEAK 19,99 - PASTOR 17,99**  
Steak or pastor of your choice cooked with bacon, onions, bell peppers, with mozzarella cheese.



Pollo Loco



Chile Relleno

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# FAJITAS

Cooked to your choice with onions, bell peppers, served with rice, beans, guacamole salad, and pico de gallo.

MIX CHICKEN Y STEAK	22,99
POLLO AL GRILL	19,99
CAMARONES AL GRILL	22,99
FAJITA TEXANA	24,99
CAMARON, POLLO, STEAK	
FAJITA STEAK	22,99



Fajita Texana

# BIRRIA ESPECIAL

Special Mexican recipe, traditional ingredients.

TACO BIRRIA	16,99
QUESADILLA BIRRIA	17,99
CHIMI BIRRIA	16,99
CALDO BIRRIA	20,99
BURRITO BIRRIA	18,99



Caldo de Birria

# MAKE YOUR OWN COMBO

- 1 CHILE RELLENO
- 2 BURRITO
- 3 QUESADILLA
- 4 TACO DURO O SOFT
- 5 ENCHILADA

with two sides: (Rice, Beans or Salad)

Choice of two

**13.99**

Choice of three

**16.99**



Combo



Parrillada



Carne Assada



Arroz con Camaron



Pollo Ala Parrilla

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# APPETIZERS

**CAMARONES FRITOS** 20,99  
Shrimp marinated with jalapeño slices, coated in flour and fried, served with tartar sauce and chipotle dressing.

**FRITURAS DE MAR** 21,99  
Calamari rings, octopus pieces, and seasoned shrimp coated in crispy flour, served with tartar and chipotle dressing.

**AROS DE CALAMAR** 19,99  
Marinated in spices and flour, fried to crispy perfection, served with dressings.

**CHICHARRON DE PESCADO** 21,99  
Curvina fish pieces marinated and fried crispy, served over guacamole accompanied with dressings.



Camarones Fritos

# FRESH AGUACHILES

**AGUACHILES DE MANGO** 22,99  
Shrimp marinated in lime juice, covered with mango habanero sauce, served with red onion, cucumber, and mango chunks.

**CAMARONES AGUACHILES VERDES** 22,99  
Shrimp marinated in lime juice, covered in serrano sauce, served with onion and cucumber.

**AGUACHILES ROJOS** 22,99  
Shrimp marinated in lime juice, covered in chilpitin sauce Sonora-style, served with onion and cucumber.

**AGUACHILES PETROLEROS** 22,99  
Shrimp marinated in lime juice, covered in habanero ash sauce, accompanied by onion and cucumber.



Aguachiles Verdes

# COLD BAR

**OSTIONES NATURALES** 29,99  
Perfectly fresh from our sea.

**OSTIONES SARANDEADOS** 29,99  
Nayarit-style grilled oysters with butter, garlic, and spicy sauce.

**OSTIONES PREPARADO** 39,99  
12 pieces of fresh oysters covered with octopus and shrimp ceviche with a touch of Clamato.

**OSTIONES ROKEFELERS** 27,99  
8 pieces of fresh oysters cooked in butter, stuffed with bacon, onion, spinach, and béchamel sauce, gratinated with cheese.



Chicharron de Pescado



Ostiones Preparados

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# CEVICHE

## CEVICHE NAYARIT 22,99

Shrimp pieces marinated in lime with onion, cucumber, cilantro, and mango with a touch of spicy sauce.

## CEVICHE DE MAR 22,99

Octopus, shrimp, and fish pieces in lime juice with onion, cucumber, cilantro, with a touch of habanero.

## CEVICHE PETROLERO 24,99

Shrimp, fish, and scallop pieces in lime juice with onion, tomato, cucumber, in habanero ash sauce.

## CEVICHE AGUACHILE 22,99

Shrimp pieces marinated in lime with onion, cucumber, and jicama in green aguachile sauce.

## TORRE DE MARISCOS 34,99

Mix of shrimp, octopus, scallop, fish, breaded shrimp, cucumber, tomato, and onion in special sauce.

## FESTIVAL DE AGUCHILES 49,99

Fresh Shrimp aguachiles in 4 presentations.

## BOTANA CAMPECHANA 54,99

Combination of shrimp aguachile, octopus, cooked shrimp, 4 oysters, 4 peel-and-eat shrimp with onion, cucumber, tomato, in black sauce.

## PLATO MARINO 44,99

Combination of steamed shrimp, natural octopus and scallops with onion, cucumber, tomato, in green aguachile sauce.



Plato Marino



Ceviche Nayarit



Ceviche Petrolero

# COCKTAIL Y TOSTADA

## COCTEL NAYARIT 23,99

Shrimp, octopus, scallop in shrimp juice and spicy sauce.

## COCTEL CAMARON 22,99

Cooked shrimp mixed with tomato, cucumber, onion, and cilantro and avocado.

## COCTEL CAMPECHANO 24,99

Seafood Cocktail Mix of octopus, shrimp, scallop, oyster, and fish mixed with onion, cucumber, tomato, cilantro in a cocktail sauce and avocado pieces.

## TOSTADA NAYARIT 9,99

Fried tostada with fish ceviche, shrimp, and octopus with onion, tomato, and black sauce.

## TOSTADA MAZATLAN 9,99

Shrimp, octopus, crab, fish in lime juice, onion, tomato, and cucumber in aguachile sauce.

## TOSTADA DE ATUN 8,99

Tuna strips marinated in lime with onion, cucumber in black sauce.

## TOSTADA TRADICIONAL

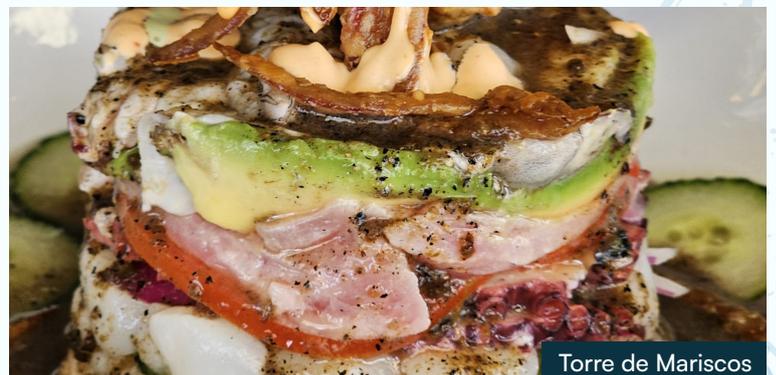
CAMARON 8,99 - PESCADO 7,99

## FESTIVAL DE TOSTADAS 34,99

1 tuna tostada, 1 award-winning tostada, 1 Turu Ru tostada, 1 Aguachile tostada.



Festival de Tostadas



Torre de Mariscos



Coctel Camaron

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# CALDOS

## LEVANTA CRUDOS 29,99

Seafood mix with lobster in a broth base with potatoes, carrots, celery, and cilantro.

## CALDO DE CAMARON 22,99

10 pieces of shrimp with heads on in a broth base with potatoes, carrots, celery, and cilantro.

## CALDO DE LANGOSTINOS 26,99

12 pieces of langostinos in a broth base with chunks of potato, carrot, celery, and cilantro.

## CALDO DE PESCADO 24,99

Pieces of sea bass in a broth base with chunks of potato, carrot, celery, and cilantro.



Levanta Crudos



Camarones Empanizados

# TACOS

## TACOS BAJA CAMARON 16,99 - PESCADO 15,99

An order of three tacos with corn tortillas, cabbage, pico de gallo, and mayonnaise dressing served with rice.

## TACOS GOBERNADOR 18,99

Corn tortilla filled with shredded shrimp, onion, poblano pepper, and mozzarella cheese.

## TACOS DE PULPO 18,99

Corn tortilla filled with octopus cooked with onion, serrano chili, cilantro, and mozzarella cheese.

# SPECIAL DISHES

## CAMARONES KORA 27,99

12 pieces of head-on shrimp fried in authentic Nayarit sauce with a touch of butter, garlic, guajillo chili, and lime juice.

## CAMARONES HUICHOL 27,99

12 pieces of head-on shrimp in Huichol sauce and árbol chili.

## CAMARONES CUCHUPETAS 23,99

10 pieces of headless grilled shrimp covered with mayonnaise dressing served with rice and salad.

## CAMARON RELLENO 22,99

6 jumbo shrimp stuffed with cheese wrapped in bacon, fried with mayonnaise dressing served with rice and salad.

## CAMARONES ZARANDEADOS 22,99

10 shrimp seasoned with a touch of butter and garlic and spicy sauce grilled served with rice and salad.

## CAMARONES EMPANIZADOS 20,99

10 shrimp breaded with panko served with fries and salad and tartar dressing.

## CAMARONES CULIACAN 22,99

Shrimp cooked in cream sauce with poblano pepper and corn kernels and gratinated with mozzarella cheese. Served with rice and vegetables.



Camarones Kora



Camarones Cuchupetas



Tacos Pescado

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# FILLET

**FILETE NAYARIT** 24,99  
Curvina fillet covered with shrimp, octopus, and garlic bell peppers served with rice and salad.

**FILETE EMPANIZADO** 19,99  
Curvina fillet breaded in panko served with rice and salad and tartar dressing.

**FILETE POBLANO** 21,99  
Corvina fillet cooked in poblano cream and corn kernels and gratinated with mozzarella cheese served with rice and vegetables.

**LONJA BRASA** 34,99  
Curvina fillet cooked with seafood in butter and garlic and spicy sauce served with rice and salad.

**SALMON MANGO** 23,99  
Grilled covered with special mango sauce served with rice and salad.

**SALMON ZARANDEADO** 23,99  
Grilled salmon with a touch of butter, garlic, and chipotle served with rice and salad.

**SALMON AJO** 23,99  
Grilled salmon covered with garlic butter sauce and a touch of spicy sauce, served with rice and salad.



Salmon Mango



Fillet Nayarit

# PASTAS

**PASTA DEL MAR** 23,99  
Seafood mix cooked in tomato sauce, onion with fettuccine pasta.

**PASTA ALFREDO, CAMARÓN 23,99 - POLLO** 21,99  
Fettuccine pasta cooked with onion, mushrooms, bell peppers in Alfredo sauce.

**PIÑA RELLENA** 29,99  
Seafood mix cooked with butter, onion, bell peppers, mushrooms in creamy sauce over the pineapple and gratinated with mozzarella cheese served with rice and salad.

# OCTOPUS

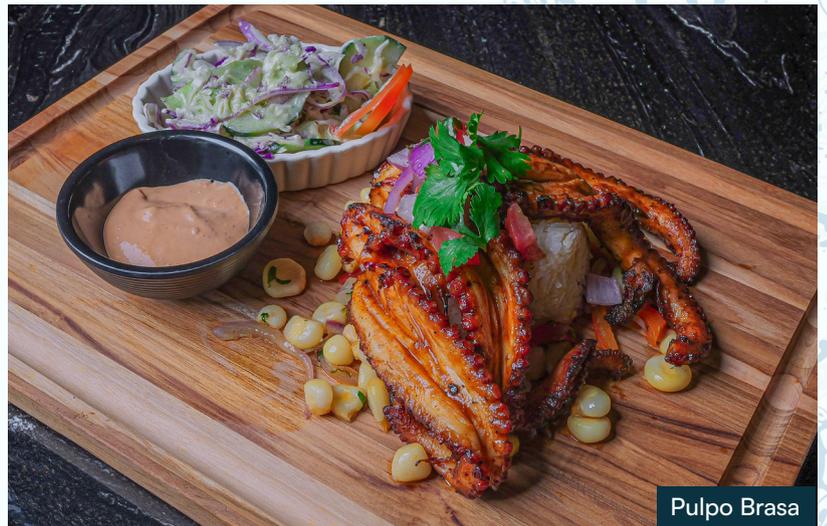
**PULPO BRASAS** 28,99  
Perfectly cooked in a butter marinade with garlic, soy sauce, and chipotle served with rice and salad. Mounted on corn husks.

**PULPO KORA** 28,99  
Grilled octopus with a touch of butter and garlic covered with Nayarit-style spicy sauce served in a molcajete with grilled onion, rice, and salad.

**PULPO AL AJO** 26,99  
Octopus pieces cooked with a touch of olive oil and garlic with butter, onion, and poblano pepper served with rice and vegetables.

**ARROZ MARINERO** 24,99  
Seafood mix in paella-style rice.

**ARROZ ESPECIAL** 22,99  
Rice cooked with shrimp, octopus, and squid in soy sauce.



Pulpo Brasa



Arroz Marinero



Pasta del Mar

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# FISH RED SNAPPER

**HUACHINANGO ZARANJEADO** PM  
Grilled with a touch of butter, garlic, and spicy sauce authentic Nayarit style recipe served with rice and salad.

**HUACHINANGO SONORA** PM  
Grilled with garlic and butter marinade and spicy sauce covered with mustard mayonnaise dressing, shrimp, octopus onion, and bell peppers served with rice and salad.

**HUACHINANGO ALTAMAR** PM  
Grilled slowly with a touch of butter, garlic chipotle chili covered with a mix of seafood marinated with onion and bell peppers served with rice and salad.

**HUACHINANGO FRITO** PM  
Marinated with spices and passed over flour and perfectly fried served with rice and salad.

**HUACHINANGO KORA** PM  
Cut into slices and marinated and fried covered with butter garlic and spicy sauce served with rice and salad.



# MOJARRAS AL GUSTO

**MOJARRA FRITA** 21,99  
Marinated in spices and passed over flour and perfectly fried served with rice and salad.

**MOJARRA AL ESTILO** 28,99  
Marinated and fried covered with shrimp in butter garlic sauce and Nayarit style powder served with rice and salad.

**MOJARRA KORA** 25,99  
Fried and covered in authentic spicy Nayarit style recipe served with rice and salad.



# PRAWNS AL GUSTO

**LANGOSTINOS AL AJO - 2 LB** 49,99  
Cooked in butter and garlic and a touch of spicy sauce served with rice and salad.

**LANGOSTINOS AL ESTILO - 2 LB** 49,99  
Cooked with a touch of butter, garlic, and Nayarit style powder served with rice and salad.



# LOBSTER AL GUSTO

**LANGOSTA BRASAS** PM  
Grilled with butter garlic and chipotle chili stuffed with mixed seafood marinated with onion and bell peppers served with rice and salad.

**LANGOSTA AL ESTILO** PM  
Cooked with butter garlic and Nayarit style powder with mixed seafood served with rice and salad.

**LANGOSTA CREMA** PM  
Cooked with mixed seafood with butter onion bell peppers mushrooms in creamy sauce served with rice and vegetables.



# CRAB LEGS

**CRAB LEGS AL ESTILO** PM LB  
Cooked in butter garlic and Nayarit style powder

**CRAB LEGS AL AJO** PM LB  
Cooked in butter with garlic and a spicy touch



# CORTES Y PARRILLADAS

## AGUACHILE DE RIB EYE

26,99

12 oz of rib eye cooked to desired doneness in árbol chili aguachile sauce served with onion, cucumber, cilantro, and avocado chunks.

## RIB EYE 12 OZ

26,99

Cooked to desired doneness served with stuffed potato and vegetables.

## T BONE 14 OZ

29,99

Cooked to desired doneness served with stuffed potato and vegetables.

## NEW YORK 12 OZ

26,99

Cooked to desired doneness served with stuffed potato and vegetables.

## RIB EYE ESPECIAL

36,99

Combination of rib eye with grilled shrimp served with stuffed potato and vegetables.

## NEW YORK CON LANGOSTA

46,99

Combination of New York with garlic lobster tail served with stuffed potato and vegetables.

## COMBINACIÓN CORTE Y MAR

54,99

Combination of rib eye with garlic live lobster tail served with baked potato and vegetables.

## COMBINACIÓN ALTA MAR

54,99

Combination of grilled octopus and grilled shrimp served with rice and vegetables.

## COMBINACIÓN ESPECIAL

85,99

One rib eye, one order of grilled shrimp, grilled octopus served with rice and vegetables.

## PARRILLADA

31,99

Combination of grilled beef, chicken, chorizo, and shrimp served over a bed of grilled onion, poblano pepper, jalapeño, and cactus served with rice and beans.

## MOLCAJETE NORTEÑO

29,99

Combination of grilled beef, chicken, chorizo, shrimp, and fresh cheese, with olla beans, green salsa, cactus, and jalapeño with scallion served with rice and salad.

# CALDOS

## CALDO DE POLLO TLALPEÑO

14,99

Chicken broth with shredded chicken, rice, pico de gallo, avocado chunks, and cheese.

## CARNE EN SU JUGO

21,99

Chunks of beef stewed with onion, poblano pepper, bacon in green sauce served with onion, cilantro, and rice.



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# DRINKS

## PASSION FRUIT 12,99

Mezcal fusion combined with red fruits.

## LAGUNA AZUL 14,99

Delicious cocktail. combination of coconut rum, orange juice, blue curacao.

## PIÑA COLADA 10,99 / NON-ALCOHOLIC 7,99

Tropical blend of flavor combining pineapple, cream, and coconut rum.

## FIESTA MOJITO 20,99

An excellent blend of mojito in 4 different flavors: strawberry, mango, lemon, and coconut.

## MANGONADA 12,99 / NON-ALCOHOLIC 8,99

## JALPEÑO MARGARITA 12,99

Fusion of jalapeño pepper, fresh strawberries, fresh lime juice, and patron silver tequila

## TOP SHELF MARGARITA 12 OZ 9,99 / JUMBO, 16,99

Mix selection of flavored margaritas, grand marnier, choice of your favorite tequila: patron silver, don julio, hornitos blanco

## VENECIA 11,99

Fusion of fresh strawberry, blueberries, and raspberry combined with tonic water, agave, and vodka

## PALOMA 10,99

Tequila blended with fresh lime juice, grapefruit, and natural agave



## BAHAMA MAMA 9,99

An excellent blend of flavors between malibu and rum fused with orange juice, pineapple juice, and a touch of grenadine

## MOJITOS 10,99

Fusion of mint and rum with flavors of your selection: mango, strawberry, passion fruit, coconut, sugar, fresh lime juice, and soda

## SEX ON THE BEACH 12,99

Fusion of vodka combined with fresh orange juice and grenadine

## LONG ISLAND ICE TEA 12,99

Excellent infusion of flavors of liquors such as vodka, triple sec, tequila, rum, and gin, agave nectar, lemon juice, and coca cola

## MAI THAI 10,99

Flavor combination of malibu and rum with orange liqueur and pineapple juice

## FIESTA MARGARITA 21,99

An excellent blend of margarita with different flavors

## RAINBOW MARGARITA 10,99

A colorful mix of margarita with different flavors

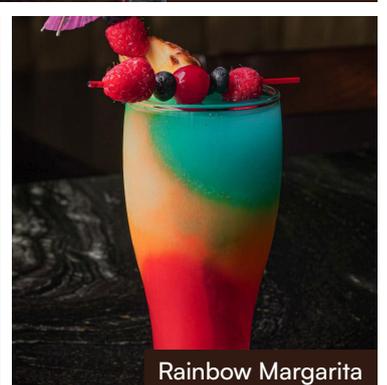
## HOUSE MARGARITA FROZEN AND DE ROCKS

DIFFERENT FLAVORS: MANGO, PASSION FRUIT, BLUEBERRIES

12 OZ 7,99 / 20 OZ 12,99

## MIMOSA 10,99

Sparkling wine and fresh orange juice strawberry, mango, pineapple



# BEERS

## DOMESTIC 4,99

Ultra, Bud light, Miller lite, Budweiser, Coors light

## IMPORTED 5,99

Modelo especial, Corona, Negra modelo, XX Amber, victoria, Pacifico, Tecate light, Tecate, Heineken

## DRAFT BEERS DOMESTIC

16 OZ 4,99 / 24 OZ 6,99 / 32 OZ 8,99 / PITCHER 19,99

Bud light, Miller lite, Ultra

## DRAFT BEERS IMPORTED

16 OZ 5,99 / 24 OZ 8,99 / 32 OZ 10,99 / PITCHER 19,99

Pacifico, modelo especial, xx lager, corona, negra modelo



Caguama Botanera

# TRADITIONAL MEXICAN DRINK

## MICHELADA

REGULAR 9,99

SHRIMP 14,99

MINERAL WATER 7,99

Excellent mix of clamato, sauce, and tajin combined with beer of your choice

**CAGUAMA SONORA 19,99**

1 caguama corona familiar, 1 shot tequila, 3 cups of clamato mix

**BALASOS NAYARIT 24,99**

4 shots of tequila, clamato mix with tajin and oysters



Caguama Sonora

## CAGUAMA BOTANERA

1 caguama familiar, clamato mix, 1 shot tequila, served with shrimp and oysters 26,99

Six-pack botanero 84,99

1 six-pack of beer selection, served with 2 shrimp tostadas, 2 fish tostadas, 6 pieces of oysters, and whole shrimp

**CANTARITO - SMALL 12,99 / LARGE 28,99**

An excellent flavor combination of lime juice, grapefruit juice, grapefruit soda, salt, tajin, and tequila



Six pack Botanero

Variety of whiskey, wine, tequila, and bourbon at the bar, ask your server for the options

# DESSERTS

CHURROS

FLAN

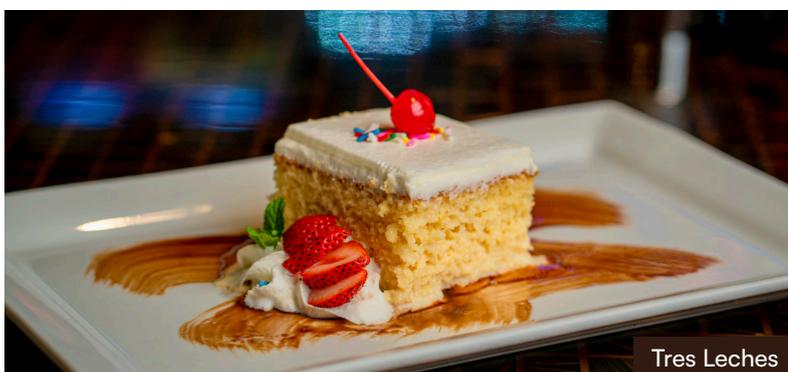
MINI CHEESECAKE

CHOCOLATE LAVA CAKE

TRES LECHES



Churros



Tres Leches



Flan



# SONORA GRILL

SEAFOOD STEAK BAR & GRILL

# LUNCH

# 11AM-3PM

## LUNCH #1 CHEESE STEAK BURRITO 11.99

10 inch flour tortilla stuffed with your choice of steak or grilled chicken with grilled onion and shredded cheese, topped with lettuce, mexican salsa, served with rice and beans.

## LUNCH #2 POLLO LOCO 12.99

Chicken breast topped with grilled onion, zucchini, tomatoes, and mushrooms served with rice, cheese dip, and tortillas.

## LUNCH #3 FISH TACOS 11.99

Two soft flour or corn tortillas with grilled tilapia, lettuce and mexican salsa served with rice.

## LUNCH #4 FAJITAS 11.99

Chicken, tilapia or steak fajitas cooked with onions, bell peppers and tomatoes served with salad and your choice of rice or beans.

## LUNCH #5 CHORIZO POLLO 11.99

Chicken strips with chorizo mexican sausage) topped with cheese sauce served with rice, beans and tortillas.

## LUNCH #6 CHIMICHANGA 9.99

One chimichanga with your choice of shredded chicken or ground beef with salad and rice or beans.

## LUNCH #7 RAPIDO Y FURIOSO 9.99

One enchilada and one taco with your choice of meat, shredded chicken, or ground beef, served with rice or beans.

## LUNCH #8 BURRITO SPECIAL 9.99

One beef or chicken burrito served with rice topped with red salsa, lettuce, sour cream, tomatoes, and cheese.

## LUNCH #9 ENCHILADAS 10.99

Two enchiladas with your choice of shredded chicken or ground beef served with rice and beans.

## LUNCH # 10 ARROZ CON POLLO 10.99

Mexican rice with grilled chicken, onion, bell pepper topped with cheese sauce.

## LUNCH #11 ARROZ COM CAMARON 11.99

Mexican rice with grilled shrimp, onion, bell pepper topped with cheese sauce.

## LUNCH # 12 CHILE RELLENO 10.99

One poblano pepper stuffed with cheese topped with red sauce served with rice and beans.

## LUNCH #13 GRILLED TILAPIA 12.99

Fillet of tilapia served on a bed of grilled onions with rice and salad.

## LUNCH #14 HUEVOS CON CHORIZO 10.99

Three scrambled eggs with chorizo served with rice, beans, and tortillas.

## LUNCH #15 CHILAQUILES 12.99

Deep-fried corn tortillas sautéed with green or red sauce topped with cheese. Choice of shredded chicken or ground beef and two eggs served with rice, beans, and added queso fresco.

## WEST CHESTER

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