

APPETIZERS



FRESH TABLESIDE GUACAMOLE

FRESH TABLESIDE GUACAMOLE 12.00

prepared just as you like it

NACHOS ULTIMOS 13.00

choose picadillo beef, carnitas, shredded beef or chicken

QUESO WITH SHRIMP AND SPINACH 8.50

creamy spinach & spicy cheese dip loaded with shrimp, served with warm ciabatta bread



MUCHO MACHO-TIZER PLATTER

MUCHO MACHO-TIZER PLATTER 18.50

shrimp & spinach queso, buffalo chicken tenders or wings, chicken taquitos, cheese quesadilla

CARNITAS TAQUITOS 10.00

NEW!

crispy carnitas taquitos on fresh guacamole, topped with onions, radish, cilantro, cotija cheese. served with sour cream and picante sauce

GRILLED CHICKEN TAQUITOS 9.00

grilled chicken, drizzled with sour cream, guacamolito, salsa picante, topped with corn relish, parmesan cheese

CHEESE QUESADILLA 12.00

flour tortilla with a hint of garlic butter, melted jack cheese and mild pasilla chiles

add shredded chicken 1.00 or shredded beef 2.00

SHRIMP COCKTAIL GRANDE 14.00

jumbo and small shrimp in a cocktail sauce, chamoy, avocado slices

CEVICHE* ROJO 12.50

mahi-mahi, shrimp, guacamole, pineapple, mango relish

BUFFALO WINGS 13.00

10 buffalo chicken wings served with ranch dressing



SHRIMP COCKTAIL GRANDE

SOUPS & SALADS

GRILLED CHICKEN MEXICAN CAESAR 14.50

romaine lettuce, house-made creamy cilantro caesar, garlic bread shrimp add 2.00

TOSTADA COMPUESTA 14.00

crispy corn tortilla, refried beans, iceberg lettuce, vinaigrette, jack and cheddar cheese, tomatoes, guacamole. choose picadillo beef, carnitas, shredded beef or shredded chicken

BBQ CHICKEN TOSTADA 15.00

crispy chipotle tostada shell, lettuce, diced marinated grilled chicken, drizzled BBQ sauce, picante BBQ ranch dressing, topped with cilantro

CHICKEN TORTILLA SOUP 7.25 bowl 5.00 cup

rich broth with fresh vegetables, diced chicken, crispy tortilla strips, jack cheese, avocado slices

SOUP & SALAD 11.00

chicken tortilla soup and a Mexican caesar salad

GRILLED CHICKEN MEXICAN CAESAR



BBQ CHICKEN TOSTADA

add chicken tortilla soup or Mexican caesar salad to your meal for only 3.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



FAJITAS

hot and sizzling with all the extras. add extra guacamole for 3.00



FLAMING FAJITAS GIGANTE 23.00

grilled steak*, chicken and shrimp, flamed right at your table

GRILLED STEAK* FAJITAS 21.00
guajillo-chipotle marinated steak*

GRILLED CHICKEN FAJITAS 19.00
chile-citrus marinated chicken breast

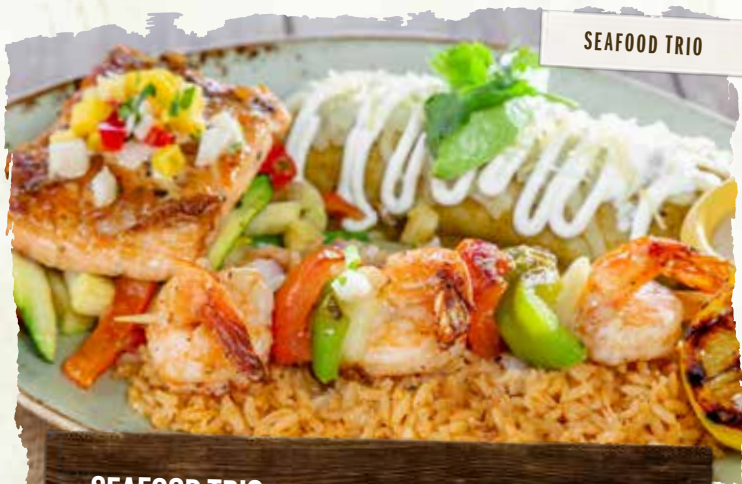
VEGGIE FAJITAS 18.00
pasilla chile relleno,
sautéed vegetables

SHRIMP FAJITAS 21.50
chipotle-garlic marinated shrimp

FAJITAS DUO 21.50
select two, choose from grilled
chicken, steak* or shrimp

add chicken tortilla soup or Mexican caesar
salad to your meal for only 3.50

SEAFOOD & SPECIALTIES



SEAFOOD TRIO

SEAFOOD TRIO 22.00
grilled salmon, shrimp brochette and crab & shrimp
enchilada, sautéed vegetables, rice

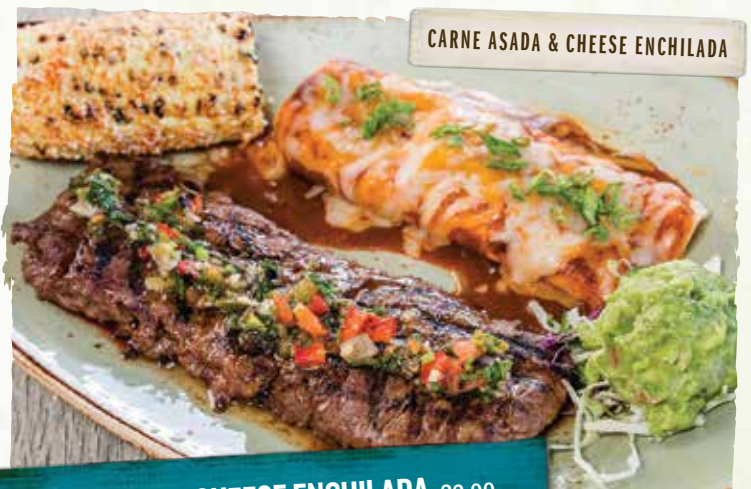
GRILLED SALMON 20.00
garlic-butter sauce, roasted ginger-pineapple salsa,
rice, sautéed vegetables, bok choy

NEW! **COD A LA PRIMAVERA** 19.00
seared cod filet topped with our signature butter-wine
sauce and pineapple-mango relish, sautéed vegetables,
lime-white rice

CARNE ASADA Y CAMARONES 23.00
skirt steak*, shrimp, potatoes, onions, peppers, rice
chimichurri sauce

SLOW-ROASTED CARNITAS 17.00
tender, slow-roasted pork simmered with garlic, oranges, lemons,
cilantro, rice, charro beans, avocado slices, salsa picante

ARROZ CON POLLO 16.50
marinated grilled chicken sautéed with salsa ranchera and onions,
atop rice with avocado slices. served with fresh vegetables



CARNE ASADA & CHEESE ENCHILADA

CARNE ASADA & CHEESE ENCHILADA 22.00
skirt steak* and cheese enchilada, guacamole,
charro beans, corn on the cob

ACAPULCO IS A LOCAL BUSINESS

To help offset increased labor costs due to new local, state, and federal ordinances, a 3.5% surcharge is included on all guest checks.

B 09.22.20



CREATE YOUR OWN COMBOS

served with rice and refried beans or you may substitute sautéed fresh vegetables

TACOS

soft or crispy
shredded chicken
shredded beef
picadillo beef
carnitas

ENCHILADAS

cheese
shredded chicken
shredded beef
picadillo beef
carnitas

CLASSICS

chicken tamale
chile relleno
chicken taquitos

PICK TWO 15.50

PICK THREE 17.50



MUY GRANDE PLATTER

..... MUY GRANDE PLATTER 18.00
grilled chicken, tender carnitas and choice of one enchilada.
served with sautéed vegetables, refried beans, rice

TACOS & BURRITOS



TACOS DE LA CALLE

BAJA FISH TACOS 15.00

crispy Dos Equis beer battered fish, cabbage, pineapple-mango relish, smoked jalapeño tartar sauce, charro beans, sautéed vegetables

TACOS DE LA CALLE 15.00

trio of street tacos, carnitas, steak*, chicken, charro beans, sautéed vegetables

AL PASTOR TACOS 14.50

guajillo-chipotle adobo marinated pork, cabbage mix, grilled pineapple, guacamole, charro beans, sautéed vegetables

BURRITO GIGANTE 17.00

jack & cheddar cheese, rice, charro beans, guacamole, salsa picante, salsa colorada, sour cream
choose shredded chicken, shredded beef or carnitas

ASADA BURRITO 16.00

chicken, pico de gallo, jack cheese, salsa ranchera, sour cream, rice, refried beans
grilled steak* add 2.00 make it chimi style add 2.00

ENCHILADAS

CRAB & SHRIMP ENCHILADAS 19.00

lump crab meat, shrimp, jack cheese, onion, cilantro, roasted tomatillo sauce, avocado slices, sour cream, rice, sautéed vegetables

SPINACH ENCHILADAS 14.50

sautéed creamy spinach in garlic butter, mushrooms, corn relish, rice, charro beans

ENCHILADAS RANCHERAS 15.00

grilled chicken, jack cheese, salsa ranchera, sour cream, rice, refried beans

ENCHILADAS SUIZAS 14.00

grilled chicken, salsa tomatillo, jack and cotija cheese, green onions, sour cream, rice, refried beans



CRAB & SHRIMP ENCHILADAS

add chicken tortilla soup or Mexican caesar salad
to your meal for only 3.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



ENJOY OUR HAND MADE

margaritas

AND SPECIALTY DRINKS

THE GRAND COMPADRE MARGARITA



THE GRAND COMPADRE MARGARITA 15.50
Maestro Dobel Silver, triple sec, sweet & sour and a mini bottle of Grand Marnier *limit one per guest*

SIGNATURE MARGARITA 8.50

house tequila, triple sec and sweet & sour, served blended or on the rocks flavored add 1.00

flavors: mango, Midori Melon, strawberry, raspberry, coconut-pineapple or pomegranate upgrade to Cuervo Tradicional 1.00

MARGARITA IN A PIÑA 15.00

served in a hollowed pineapple
• Mango, Cuervo Silver
• Strawberry, Gold Tequila
• Coconut, Gold Tequila



NEW! SPICY JALAPEÑO CUCUMBER MARGARITA 12.00

Jimador Silver, agave nectar, lime juice, jalapeños and Ancho Reyes in a Tajín chili rimmed glass



plus MORE IN HERE!

BLACK DIAMOND MARGARITA

BLACK DIAMOND MARGARITA 15.50
Maestro Dobel Silver, Hennessy cognac, exotic citrus juices, served at your table with another pour in the side shaker

the original Cadillac Margarita

CADILLAC MARGARITA 10.50

1800 Reposado, side shot of Cointreau Noir

flavored add 1.00

flavors: mango, Midori Melon, strawberry, raspberry, pomegranate or coconut-pineapple

PATRÓN CITRUS

CADILLAC MARGARITA 12.50

Patrón Silver, Patrón Citrónge, sweet & sour, fresh lime juice, side shot of Cointreau Noir



ROCA SKINNY CADILLAC

NEW!

ROCA SKINNY CADILLAC 13.00

Roca Patrón Silver, fresh lime juice and agave nectar, hand-shaken and served tableside.



CADILLAC MARGARITA



PATRÓN CITRUS CADILLAC

EFFEN MOSCOW MULE 11.00

Effen vodka, Fever-Tree Ginger Beer, agave nectar, fresh lime juice *make it a Mexican Ginger Mule with Hornitos Reposado Tequila 11.00*

NEW!

CLASSIC PALOMA 11.00

Altos Tequila, fresh lime juice, grapefruit juice and Squirt

ACAPULCO SUNSET 10.00

frozen blend, Cuervo Silver, mango, lime juice, chile-salted rim, tamarind candy straw

MOJITOS 10.50

Cruzan Rum, fresh lime, mint flavored add 1.00

flavors: mango or raspberry

SANGRIAS 8.50

red or white wine blended with citrus and fruit juices



SMOKY PINEAPPLE MEZCAL

NEW!

SMOKY PINEAPPLE MEZCAL 12.50

Smoky Vida Mezcal, agave nectar, Ancho Reyes, fresh lime and pineapple juice

Modelo Especial

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Coors LIGHT

CERVEZAS

Blonde Ale
Cabotella
Bud Light
Coors Light

Corona Extra
Corona Familiar
Corona Light
Corona Premier

Dos Equis Ambar
Dos Equis Lager
Heineken
Mexican IPA
Por Favor

Michelob Ultra
Modelo Especial
Modelo Negra
Pacifico

DRAFT BEER

select beer is available as regular, grande drafts, or in a big pitcher
make any beer a MICHELADA for 2.00 more

WINE

CHARDONNAY

Robert Mondavi 9.00 27.00
Black Stallion, Napa 11.00 35.00

SAUVIGNON BLANC

Gnarly Head 8.00 26.00

PROSECCO

Lunetta split 10.00

CABERNET SAUVIGNON

Gnarly Head glass bottle 10.00 32.00

PINOT NOIR

Robert Mondavi 9.50 29.00
Diara, Monterey 12.00 38.00

ROSÉ

Cupcake 8.00 26.00

Come back and see us soon!

\$2 MARGARITA MONDAYS

signature or fruit

JOIN US EVERY MONDAY FOR \$2 MARGARITAS ALL DAY IN THE DINING ROOM AND CANTINA.

TACO TUESDAYS

3PM - CLOSE

Escape to Acapulco Every Tuesday

\$3 TACOS
each

AL PASTOR
CARNITAS
GRILLED CHICKEN
CARNE ASADA

CHEESE QUESADILLA

\$4 BEER & A SHOT

(Tecate Light Draft & El Jimador Silver)

Every Day!
happy hour

3PM-8PM IN THE CANTINA

\$4 • \$6 • \$8

FOOD & DRINK SPECIALS!

Champagne
SUNDAY BRUNCH

ALL-YOU-CAN-EAT
UNTIL 2PM EVERY SUNDAY

SIDES

GUACAMOLE 3.50

REFRIED BEANS 3.00

RICE 3.00

SOUR CREAM 1.50

CHILE RELLENO 4.75

ENCHILADA 5.00

CHICKEN TACO 4.75

CARNE ASADA TACO 4.75

BEEF TACO 4.75

SHRIMP TACO 4.75

SAUTÉED VEGETABLES 3.00

NON-ALCOHOLIC BEVERAGES



YES WE CAN.® We are committed to your complete satisfaction.

If there is something you'd like but don't see on our menu, we'll do our best to prepare it for you.

Sales tax will be added to all taxable items. No personal checks, please. We accept Visa, MasterCard, American Express and Discover cards.

We reserve the right to refuse service to anyone. Not responsible for lost or stolen items. We want your comments, visit us at www.acapulcorestaurants.com.

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