**APPETIZERS**

- **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** 18.50
  shrimp & spinach queso, buffalo chicken tenders or wings, chicken taquitos, cheese quesadilla
- **CARNITAS TAQUITOS** 10.00
  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

**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

*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

- **Grilled Steak** Fajitas: guajillo-chipotle marinated steak 21.00
- **Grilled Chicken** Fajitas: chile-citrus marinated chicken breast 19.00
- **Veggie** Fajitas: pasilla chile relleno, sautéed vegetables 18.00
- **Shrimp** Fajitas: chipotle-garlic marinated shrimp 21.50
- **Fajitas Duo**: select two, choose from grilled chicken, steak or shrimp 21.50

---

# Seafood & Specialties

**Carne Asada y Camarones**: skirt steak*, shrimp, potatoes, onions, peppers, rice 23.00
- Chimichurri sauce

**Slow-Roasted Carnitas**: tender, slow-roasted pork simmered with garlic, oranges, lemons, cilantro, rice, charro beans, avocado slices, salsa picante 17.00

**Arroz con Pollo**: marinated grilled chicken sautéed with salsa ranchera and onions, atop rice with avocado slices, served with fresh vegetables 16.50

**Seafood Trio**: grilled salmon, shrimp brochette and crab & shrimp enchilada, sautéed vegetables, rice 22.00

**Grilled Salmon**: garlic-butter sauce, roasted ginger-pineapple salsa, rice, sautéed vegetables, bok choy 20.00

**Cod A La Primavera**: seared cod filet topped with our signature butter-wine sauce and pineapple-mango relish, sautéed vegetables, lime-white rice 19.00

**Carne Asada & Cheese Enchilada**: skirt steak* and cheese enchilada, guacamole, charro beans, corn on the cob 22.00

---

Add extra guacamole: for 3.00

**Flaming Fajitas Gigante**: grilled steak*, chicken and shrimp, flamed right at your table 23.00

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

---

*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.

---

**Flaming Fajitas Gigante**

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

---

**Seafood Specialties**
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
- grilled steak* add 2.00    make it chimi style add 2.00

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

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 SUISAS 14.00
- grilled chicken, salsa tomatillo, jack and cotija cheese, green onions, sour cream, rice, refried 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

Pick Two 15.50    Pick Three 17.50

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

*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.
**THE GRAND COMPADRE MARGARITA** 15.50
Maestro Dobel Silver, triple sec, sweet & sour and a mini bottle of Grand Marnier 
limited 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, pomegranate or coconut-pineapple 
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

**SPICY JALAPEÑO CUCUMBER MARGARITA** 12.00
Jimador Silver, agave nectar, lime juice, jalapeños and Ancho Reyes in a Tajin chili rimmed glass

**SMOKY PINEAPPLE MEZCAL** 12.50
Smoky Vida Mezcal, agave nectar, Ancho Reyes, fresh lime and pineapple juice

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

**PERFECTLY BLENDED**

**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** 12.50
Patrón Silver, Patron Citrónge, sweet & sour, fresh lime juice, side shot of Cointreau Noir

**PATRÓN CITRUS CADILLAC** 12.50
Patrón Silver, Patron Citrónge, sweet & sour, fresh lime juice, side shot of Cointreau Noir

**STRENGTHENED TO SUSTAIN**

**ROCA SKINNY CADILLAC** 13.00
Roca Patrón Silver, fresh lime juice and agave nectar, hand-shaken and served tableside.

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

**ACAPULCO SUNSET** 10.50
frozen blend, Cuervo Silver, mango, lime juice, chile-salt 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

**CERVEZAS**

**DRAFT BEER** select beer is available as regular, grande drafts, or in a big pitcher 
makes any beer a MICHELADA for 3.00 more

**WINE**

**CHARDONNAY**
Robert Mondavi Black Stalion, Napa 
glass 9.00  bottle 27.00

**SAUVIGNON BLANC**
Gnarly Head
glass 8.00  bottle 26.00

**PROSECCO**
Lunetta
split 10.00

**CABERNET SAUVIGNON**
Gnarly Head
glass 10.00  bottle 32.00

**PINOT NOIR**
Robert Mondavi, Diora, Monterey 
glass 9.50  bottle 29.00

**ROSE**
Cupcake
8.00  26.00
$2 MARGARITA MONDAYS

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

Every Day!

happy hour

3PM-8PM IN THE CANTINA

$4 • $6 • $8

FOOD & DRINK SPECIALS!

TACO TUESDAYS

3PM - CLOSE

Escape to Acapulco
Every Tuesday

$3 TACOS
AL PASTOR
CARNITAS
GRILLED CHICKEN
CARNE ASADA
CHEESE QUESADILLA

$4 BEER & A SHOT
(Tecate Light Draft & El Jimador Silver)

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.