



## APERITIVOS

### FRESH TABLESIDE GUACAMOLE

Prepared just as you like it! Fresh avocados, serrano chiles, tomatoes, onions, fresh cilantro and spices. 9.99

### SHRIMP & SPINACH QUESO

Creamy spinach & spicy cheese dip loaded with shrimp and topped with melted parmesan cheese and corn relish. Served with warm tortilla chips. 7.99

### BAJA CHICKEN TAQUITOS

Grilled chicken, pasilla chiles, mushrooms and jack cheese wrapped in crispy corn tortillas and served with guacamolito. 7.99

### CHEESE QUESADILLA

Flour tortilla filled with melted jack cheese and mild pasilla chiles, grilled to a golden brown. 7.99  
With Shredded Chicken or Beef add 1.49

### BONELESS BUFFALO TENDERS

With ranch dressing. 9.49

### SPICY BUFFALO WINGS

10 wings with ranch dressing. 10.99

### MUCHO MACHO-TIZER PLATTER

Shrimp & Spinach Queso, Boneless Buffalo Tenders, Baja Chicken Taquitos and a Cheese Quesadilla. With ranch dressing and guacamolito. 13.99

### NACHOS ULTIMOS

Refried beans, jack and cheddar cheeses, fresh jalapeños, tomatoes, sour cream and fresh guacamole. Choose Shredded Beef, Shredded Chicken, Picadillo Beef or Carnitas. 10.49

## ENSALADAS -y- SOPAS

### TOSTADA COMPUESTA

A crispy corn tortilla layered with refried beans and topped with lettuce, vinaigrette, jack and cheddar cheeses, tomatoes and fresh guacamole. Choose Shredded Beef, Shredded Chicken, Picadillo Beef or Carnitas. 11.99

### MEXICAN CHICKEN CAESAR SALAD

Grilled chicken and romaine tossed with house-made creamy cilantro Caesar dressing with diced tomatoes, pepitas, parmesan cheese and tortilla strips. 11.99  
With Shrimp add 1.99

### BBQ CHICKEN TOSTADA

Chile-citrus marinated chicken breast with lettuce, black beans, corn, jicama, jack and cheddar cheeses and salsa picante tossed in barbecue-ranch dressing. 11.49

### CHICKEN TORTILLA SOUP

Made fresh daily! A rich broth with fresh vegetables, chicken breast, jack cheese, crispy tortilla strips and fresh avocado. Bowl 5.49 Cup 3.99  
Add a cup of soup to any entrée. 3.99

### MEXICAN CAESAR or GARDEN SALAD

Mexican Caesar with house-made creamy cilantro Caesar dressing with diced tomatoes, pepitas, parmesan cheese and tortilla strips or a fresh Garden Salad. 5.99 Add to any entrée. 3.99

### SOUP & SALAD

Chicken Tortilla Soup and a Mexican Caesar or a fresh Garden Salad. 9.49

*Add some Soup,  
Mexican Caesar or  
Garden Salad to  
your meal for \$3.99*

## Fajitas

Served hot and sizzling on a skillet with sautéed onions and bell peppers, rice, refried beans, fresh guacamole, pico de gallo and warm corn or flour tortillas. Add extra guacamole for 2.99

### GRILLED STEAK FAJITAS

Chile-citrus and papaya marinated steak. 17.99

### GRILLED CHICKEN FAJITAS

Chile-citrus marinated chicken breast. 16.49

### FAJITAS DUO

Select two of your favorites!  
Choose Grilled Chicken Breast,  
Grilled Steak or Sautéed Shrimp. 18.99

### VEGGIE FAJITAS

Grilled chile relleno with a medley of sautéed fresh vegetables. 12.99

### SHRIMP FAJITAS

Plump, tender shrimp sautéed in jalapeño-garlic butter. 18.99

### FAJITAS GIGANTE

A generous portion of chile-citrus marinated chicken breast, grilled steak and sautéed jalapeño-garlic butter shrimp. Served flaming at your table with premium gold tequila. 19.99

## ESPECIALIDADES y MARISCOS

### CARNE ASADA

Chile-citrus marinated and grilled 8oz skirt steak served with a cheese enchilada, fresh guacamole, rice, refried beans and warm tortillas. 19.99

### CARNE ASADA Y CAMARONES

Grilled chile-citrus marinated 4oz skirt steak served with sautéed jalapeno-garlic butter shrimp with sautéed onions and bell peppers, rice and warm tortillas. 19.99

### CARNITAS

Tender, slow-roasted pork simmered with garlic, oranges, lemons and cilantro. With rice, refried beans, fresh guacamole, salsa verde, salsa picante and warm tortillas. 14.49

### DRUNKEN MAHI MAHI

Grilled and served with our signature sherry-butter sauce, sautéed fresh vegetables and rice. 15.99

### SEAFOOD TRIO

A grilled mahi mahi filet with our signature sherry-butter sauce, a grilled shrimp brochette on a bed of rice and our award-winning crab enchilada. With sautéed fresh vegetables. 18.49

### MUY GRANDE PLATTER

A grilled chicken breast, tender carnitas and your choice of a cheese, picadillo beef, shredded chicken or shredded beef enchilada. With sautéed fresh vegetables, refried beans, rice and warm tortillas. 14.49

## TRADITIONAL COMBOS

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

**TWO ITEMS 12.49 • THREE ITEMS 13.99 • FOUR ITEMS 15.49**

### **TACO - Soft or Crispy**

Shredded Chicken, Shredded Beef,  
Picadillo Beef or Carnitas.

### **ENCHILADA**

Cheese, Shredded Chicken, Shredded Beef,  
Picadillo Beef or Carnitas.

### **TAMALE**

Chicken with salsa tomatillo, or Beef  
with salsa colorada.

### **CHICKEN TAQUITOS**

Filled with pasilla chiles, mushrooms and  
jack cheese and topped with picante sauce,  
sour cream and guacamolito.

### **CHILE RELLENO**

Pasilla chile filled with melted jack cheese  
in a crispy golden batter and topped with  
relleno sauce.

## ENCHILADAS

### **SHRIMP ENCHILADAS**

Sautéed shrimp and corn relish topped with roasted  
tomatillo sauce, melted jack cheese and sour cream.  
With rice and sautéed fresh vegetables. 15.49

### **FRESH SPINACH ENCHILADAS**

Spinach and mushrooms topped with creamy espinaca  
con queso. With rice and charro beans. 12.49

### **ENCHILADAS SUIZAS**

Grilled chicken breast smothered with salsa tomatillo,  
melted jack cheese and sour cream. With rice and  
refried beans. 11.99

### **ENCHILADAS RANCHERAS**

Grilled chicken breast and melted jack cheese  
topped with salsa ranchera and sour cream.  
With rice and refried beans. 11.99

### **CRAB ENCHILADAS**

Lump crab meat and corn relish topped with  
roasted tomatillo sauce, avocado and crema  
de jaiba. With rice and refried beans. 17.49

## TACoS -y- BURriTOS

### **ASADA BURRITO**

Grilled chicken, pico de gallo, jack cheese, salsa  
ranchera and sour cream. With rice and refried  
beans. 13.29 With Grilled Steak add 1.99  
Make it Chimi Style add 1.99

### **BURRITO GIGANTE**

Jack and cheddar cheeses, rice, refried beans,  
fresh guacamole, salsa colorada and sour cream.  
Choose Shredded Chicken, Shredded Beef  
or Carnitas. 14.29

### **CRISPY FISH TACOS**

Crispy battered white fish with cabbage, pico de gallo  
and smoked jalapeño tartar sauce. With charro beans  
and fresh vegetables. 12.49

### **TACOS DE LA CALLE**

A trio of Street Tacos - one carnitas, one steak and  
one chicken. With sautéed fresh vegetables and  
charro beans. 10.99

## MaRGARiTAS

**Make it a DOUBLE for \$4!**

### SIGNATURE MARGARITA

Made with premium Gold Tequila, orange liqueur and sweet & sour. Served blended or on-the-rocks. 7.79

Or try one of the following flavors:

Mango, Midori Melon, Strawberry, Raspberry, Coconut-Pineapple, Pomegranate or Banana. 7.99

UPGRADE TO JOSE CUERVO TEQUILA ADD .99

### CADILLAC MARGARITA™

Made with 1800 Reposado Tequila, triple sec, sweet & sour and a side shot of Cointreau Noir. 8.99

### PATRÓN PERFECT MARGARITA

Ultra-premium Patrón Silver, Patrón Citrónge, sweet & sour and a splash of orange juice. 10.99

### COCONUT MARGARITA

Sauza Blue Reposado, Cruzan Coconut Rum, coconut cream, lime juice. 9.49

### THE GRAND COMPADRE MARGARITA

Patrón Reposado Barrel Select Tequila, triple sec, sweet and sour and a mini bottle of Grand Mariner. 14.99

## TROPiCALES de La CASA

### MOJITOS

Bacardi Superior Rum, fresh lime and muddled mint. 9.99 Flavors: Original, Mango or Raspberry

### ACAPULCO SUNSET

Frozen blend, Cuervo Silver, mango, lime juice, chile-salted rim, tamarind candy straw. 8.99

### MOJITO ACAPULQUEÑO

Cazadores Blanco, spicy mango, lemon juice, mint leaves. 10.99

### LA QUEBRADA PIÑA COLADA

Herradura Blanco, Cream De Coco, pineapple juice, lime juice. 10.99

### ACAZUELA

Sharable for two. Patrón Select Reposado, organic agave nectar, grapefruit juice. 13.99

### TROPICAL RUM PUNCH

Cruzan Light & Black Strap Rum, Cointreau, pineapple juice, lime juice. 10.49

## WINE by the glass

### Sparkling

**LUNETTA** 10.00 split  
Prosecco, Veneto, Italy

### Blanco

**GAUTHIER** 10.00  
Riesling, Santa Lucia  
Highlands, Sonoma

**CHLOE** 8.00  
Pinot Grigio, Valdadige,  
Veneto, Italy

**LIGHT HORSE** 8.00  
Chardonnay, Jamieson  
Ranch, California

**WENTE** 12.00  
Chardonnay, "Riva Ranch"  
Arroyo Seco, California

### Tinto

**REATA** 10.00  
Pinot Noir, Sonoma,  
Monterey, Mendocino  
Counties, California

**GRAFFIGNA** 8.00  
Malbec, San Juan,  
Argentina

**BENZIGER** 11.00  
Cabernet Sauvignon,  
Sonoma County, California

### SANGRIAS

Red or white wine  
blended with citrus and  
fruit juices. 7.99

## CERVEZAS

Mexican Bottled Beer 5.99

**CORONA EXTRA**

**CORONA LIGHT**

**DOS EQUIS AMBER**

**DOS EQUIS LAGER**

**BOHEMIA**

### MICHELADA

A Mexican classic with ice cold cerveza, tomato & fruit juices, spices and fresh lime. Make any beer a Michelada for 1.00 more.

**MODELO ESPECIAL**

**NEGRA MODELO**

**PACIFICO**

**TECATE**

**TECATE LIGHT**

*With a deal like this, you should  
celebrate with a cocktail!*

# ALL-YOU-CAN-EAT LUNCH BUFFET

**MONDAY – FRIDAY UNTIL 2PM**

**ONLY \$9.99**

## DESSERT

*New!*

### **CHOCOLATE BROWNIE**

A warm chocolate brownie topped with French vanilla ice cream, cajeta-Kahlua sauce and whipped cream. Served sizzling on a cast iron skillet. 6.49

### **FLAN**

Creamy, Mexican custard, rich caramel sauce and whipped cream. 5.49

### **DEEP FRIED ICE CREAM**

French vanilla ice cream rolled in a crispy cinnamon coating, cinnamon-chocolate sauce, honey and whipped cream. 4.99

