

Featured Cocktails



House Margarita

Patron Silver, Triple Sec, Lime *Also available with strawberry

Cadillac Margarita

Patron Silver, Patron Citron, Lime, Grand Mariner

Paloma

Casadores Reposado, Grapefruit soda

Tequila Sunrise

Hornitos, Orange Juice, Grenadine

Mojito

Strawberry Daiquiri

Piña Colada

Long Island Iced Tea

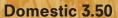
Mexican Coffee

Patrón XO Café, coffee, whipped cream





Beer



Budweiser, Bud Light, Coors Light, Miller Lite, Miller Genuine Draft, Michelob Ultra, Miller Fortune, O'Doul's

Imported 3.95

Modelo, Negra Modelo, Tecate, Pacifico, Corona, Corona Light, Victoria, Sol, Bohemia, Dos Equis, Dos Equis Amber

Michelada 8.95 Your choice of beer.



Wine

Reds

Tisdale Merlot Tisdale Cabernet Sauvignon Barefoot Merlot Barefoot Cabernet Sauvignon

Whites

Barefoot Pinot Grigio Vella Chablis

Rose

Vella Delicious Blush

Available in a glass, 1/2 liter, or liter. 3.95 glass, 5.00 1/2 liter, 7.00 liter

Liquors

Enjoy your favorite liquor in a mixed drink - Add \$1.

TequilasBlancos

1800
Patron
Herradura
Tres Generacions
Suaza
Gran Centenario Plata
Hornitos
Arette

Reposados

1800
Gran Centenario
Herradura
Espolon
Patron
Gran Centenario Azul
Casadores
Chamucos
Clase Azul

Anejos

Gran Centenario Herradura San Matias Gran Rerserva Don Julio Don Julio 1942 Kah

Whiskey & Bourbon

Jack Daniels
Jameson
Seagram's Seven Crown
Jim Beam
Chivas Regal
Crown Royal
Buchanan's

Rum

Bacardi Ron Solera Myers's Captain Morgan Cruzan Bacardi Malibu

Vodka

Smirnoff Belvedere Grey Goose Skyy

After Dinner

Patron Citronge Quita Penas Grand Marnier Patron XO Café Cointreau Hennessy VS Kahlua



Non-Alcoholic

Coffee 2.95 Hot Tea 2.95 Ice Tea 2.95

Fountain Drinks 2.95

Pepsi, Diet Pepsi, Cherry Pepsi, Sierra Mist, Raspberry Iced Tea, Pink Lemonade, Crush Orange, Dr. Pepper (one free refill)

Bottled Mexican Sodas 2.95

Coke, Sidral, Fanta, Sangria Senorial, Jarritos - Limon, Tamarindo, Mandarina



Breakfast

7.95 Eggs

Served with rice and beans.

Huevos Rancheros

Two over easy eggs on a crispy tortilla, covered with bell peppers, onions and a thin tomato sauce.

A La Mexicana

Scrambled eggs with pico de gallo salsa.

Machaca

Shredded chicken or beef with scrambled eggs, tomatoes, onions and bell peppers.

Chorizo and Eggs
Chorizo and Potatoes
Ham and Eggs
Bacon and Eggs
Chilaquiles

Pancakes (2) 1.00 Pancake Combo 5.95

2 Pancakes, 2 Eggs, Bacon or Sausage

Menudo 8.95

Served Saturdays and Sundays only.

8.95

Omelets

Served with rice, beans and homemade tortillas.

Ham and Cheese Chile Verde Omelet Spanish Omelet

Ham, cheese, bell peppers, and tomatoes.

Vegetarian Omelet

Spinach, bell peppers, onions, tomatoes, mushrooms and avocado.

Shrimp Omelet

Shrimp, bell peppers, onions, tomatoes.

6.95

Breakfast Burritos

Filled with rice and beans, and covered in green tomatillo sauce and jack cheese. Add potatoes for \$.50.

Ham and Eggs
Bacon and Eggs
Sausage and Eggs
Chorizo
A La Mexicana
Machaca







Burritos

Topped with melted jack cheese and green tomatillo sauce.

Add rice and beans on the side for 1.95

Bean and Cheese 5.50 Bean, Cheese and Rice 5.95

7.95

Chile Verde

Lean pork chunks cooked in green tomatillo sauce, rice and beans.

Carnitas

Shredded pork chunks cooked the old fashioned way, rice and beans.

Pollo

Tender chicken breast prepared in a mild tomato sauce, rice and beans.

Carne Asada

Charbroiled beef, rice and beans.

Shredded Beef

Shredded beef, rice and beans.

Al Pastor

Pork with onion and pineapple, rice and beans.

Vegetarian

Beans, cheese, lettuce, guacamole, pico de gallo. Served with ranchera salsa.



9,95

Puntas Colima

Charbroiled beef, crispy bacon, bell peppers, onions, mushrooms, rice and beans.

Fish

Catfish, whole beans, pico de gallo.

Shrimp

Shrimp, whole beans, pico de gallo.

California Burrito

Carne asada, whole beans, guacamole, pico de gallo, sour cream and french fries.

Tacos and Other Specialties

Tacos 2.95

Can be prepared on a soft or crispy corn tortilla. Your choice of carnitas, carne asada, chicken, al pastor, fish, or puntas Colima.

Enchilada 2.75

Your choice of chicken, cheese or beef. Served with pico de gallo. Add shrimp for .50

Sopito 5.95

A soft corn tortilla shell with your choice of chicken or beef, topped with beans, lettuce, cheese, and pico de gallo.

Quesadilla 6.25

A flour tortilla filled with melted jack cheese. Served with guacamole and sour cream.

Add your choice of meat 7.25

Tostada 7.95

A crispy tortilla topped with lettuce, sour cream, guacamole, pico de gallo and your choice of beef or chicken.

Nachos 8.95

Freshly made tortilla chips topped with refried beans, melted jack cheese, guacamole, sour cream, pico de gallo and jalapeños.

Add chicken, beef, or chile verde 9.95



Lunch Specials

From (11am - 3pm)

You can enjoy any lunch special after 3pm for only 10.95

- 9.95
- 1. 2 Enchiladas
- 2. Chile Relleno
- 3. Chile Verde
- 4. Chimichangas

A crispy flour tortilla filled with cheese and your choice of chicken or shredded beef, and covered with our homemade cream sauce. Served with sour cream, guacamole, rice and beans.

- 5. Carnitas
- 6. Pollo Suizo
- 7. Pollo Veracruz
- 8. 2 Tacos
- 9. Flautas

Rolled and deep-fried corn tortillas filled with chicken or beef.

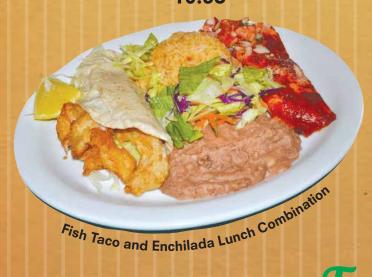
10. Tostada Compuesta

Taco salad. A large crispy flour tortilla filled with your choice of meat, rice, beans, cheese, sour cream, guacamole, and pico de gallo.

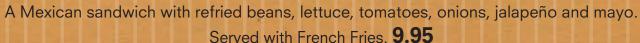
Lunch Combinations

Your choice of any 2 options. Served with rice, beans, and salad.

Taco, Enchilada, Sopito, Or Chile Relleno 10.95

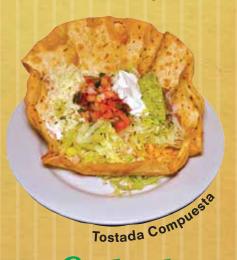


Tortas



Carne Asada
Chicken
Carnitas
Milanesa de Res
Breaded Steak
Milanesa de Pollo
Breaded Chicken





Salads

Side Salad 3.50 Dinner Salad 6.95

Lettuce, carrots, tomatoes, cucumbers, olives, avocado and your choice of dressing. Add Chicken 8.95 Add Shrimp 9.95





Specials 14.95

Sabana Poblana

Milanesa steak smothered in melted jack cheese. Served with rice, beans, french fries, salad, and homemade tortillas.

Palomilla

Grilled steak served on a hot platter with onions, chiles toreados, guacamole, rice and beans.

Chuletas de Puerco

Pork chops served on a hot platter with grilled onions, chile toreados, guacamole, rice and beans.



Fajitas

A sizzling hot platter with chicken, steak, or shrimp, all sautéed with bell peppers, onions, tomatoes and a grilled jalapeño. Served with rice, beans, guacamole, and our freshly made corn tortillas.

Chicken (Pollo) 15.95

Steak (Res) 15.95

Shrimp (Camarones) 16.95

Combination (Chicken, steak and shrimp) 17.95



Kid's Menu

For our friends under 12 years of age. 4.95

Bean and Cheese Burrito

Covered in melted jack cheese.

Enchilada

Your choice of beef, chicken or cheese. Rice and beans on the side.

Quesadilla

Served with sour cream and refried beans.

Taco

Your choice of chicken, carne asada, or shredded beef. Served with rice and beans.



Served with rice, beans, salad, and homemade tortillas.

Carnitas 12.95

Pork cooked in the traditional Mexican style. Served with guacamole and pico de gallo.



Chile Verde 12.95

Tender pork cooked in our mild green tomatillo salsa.

Chile Rellenos 12.95

Two green Anaheim peppers stuffed with jack cheese, battered and deep-fried, and covered in our homemade cream sauce.



3 Enchiladas 11.95

Your choice of chicken, beef, cheese, or shrimp, covered in our mild red enchilada sauce and pico de gallo. Shrimp add 1.00

3 Enchiladas de Mole 11.95

Your choice of chicken, cheese, or beef, covered in a traditional rich Mexican sauce.

3 Enchiladas Suizas 11.95

Your choice of chicken, cheese, or beef, covered in our green tomatillo sauce and melted jack cheese. Shrimp add 1.00

Tostada and Burrito Verde 11.95

Tostada and Sopito 12.95

Tostada and Chile Relleno 12.95

Chile Verde and Chile Relleno 13.95

Bistek Picado 14.95

Juicy chopped Rib Eye steak sautéed with bell peppers, onions, tomatoes and a touch of chipotle.

Milanesa de Res 13.95

Breaded steak.

Bistek Ranchero 14.95

8oz Rib Eye in thin tomato sauce, bell peppers, jalapeños and onion.

Carne Asada 14.95

8oz Rib Eye.

Pollo A La Casa 12.95

Chicken breast cooked with tomatoes, onions, bell peppers, and our homemade cream sauce.

Pollo A La Parrilla 12.95

Grilled chicken breast.

Pollo Veracruz 12.95

Chicken breast cooked with sautéed tomatoes, onions, olives, jalapeños, and carrots.



Pollo Suizo 12.95

Chicken breast cooked in our green tomatillo sauce, bell peppers, and onions.

Chicken Supreme 14.95

Breaded chicken breast stuffed with bacon and cheese, and covered in our homemade cream sauce.



Tampiquena 15.95

8oz Rib Eye steak and your choice of an enchilada or taco.

Seafood

Bagre 16.95

Whole fried catfish, served with one of the sauces listed below. Served with rice, beans, salad, and freshly made tortillas.

Frito

Fried to perfection and served with pico de gallo.

A La Veracruzana Sauteed tomatoes, onions, jalapeños, carrots, and olives. Ranchero
Sautéed bell peppers
and onions.

A La Diabla Very spicy.

Al Mojo de Ajo Garlic sauce.



Whole fried perch, served with one of the sauces listed below. Served with rice, beans, salad, and freshly made tortillas.

A La Veracruzana, Al Mojo de Ajo, Ranchera, or A La Diabla.



Parrillada 29.95

A seafood feast of shrimp, octopus, abalone, red snapper, and crab legs sautéed in chipotle peppers and onions.

Fillete Relleno 19.95

Stuffed catfish fillet with shrimp, octopus, mushrooms, chipotle, and melted jack cheese.

Seafood Combination 17.95

Fish fillet and shrimp cooked in a garlic and butter sauce. Served with rice, beans, salad, and freshly made tortillas.

Filete de Pescado 15.95

Served with rice, beans, salad, and freshly made tortillas. A La Plancha, Empanizado, Al Mojo de Ajo, A La Diabla, A La Casa, A La Veracruzana, or Ranchero.

Camarones 16.95

Served with rice, beans, salad, and freshly made tortillas

A La Parilla Grilled.

A La Veracruzana Sauteed with tomatoes, onions, jalapeños, and carrots. Puerto Vallarta
Crispy shrimp with butter,
white wine and a lemon
sauce.

A La Casa White wine and cream sauce.



Cocteles

Seafood cocktail with cucumbers, avocado and pico de gallo.

Camarones (Shrimp) 12.95

Pulpo (Octopus) 11.95

Campechana Dos Cosas 13.95

Your choice of two items.

Vuelve A La Vida 14.95 Shrimp, octopus, and abalone.

Levanta Muertos 15.95

Shrimp, Octopus, Oysters, and Abalone



Fillere .

Empanizados
Breaded and deep-fried.

Al Mojo de Ajo Garlic Sauce. Rancheros
Bell peppers and onion
in a thin tomato sauce.

Tostada de Ceviche de Camarones 7.95

Shrimp ceviche tostada. Served with avocado slices.

Tostada de Ceviche de Pescado 7.25

Fish ceviche tostada. Served with avocado slices.



Tostada de Ceviche

Caldos

A hot soup with mixed vegetables.

Camaron (Shrimp) 15.95

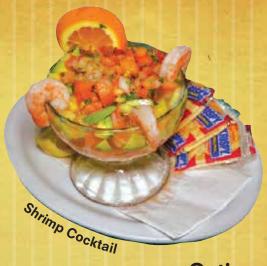
Pescado (Fish) 11.95

Costa Brava 16.95
Catfish and shrimp.

Pulpo (Octopus) 11.95

Siete Mares 19.95

7 Seas Soup



Ostiones

1/2 Dozen 5.95 Dozen 11.95

Ostiones Gratinados

Oysters with ham, crispy bacon, spicy salsa, and melted cheese.

½ Dozen 7.95

Dozen 13.95



Ostiones Gratinados



Stuffed Lobster Tail

House Specialties

Stuffed Lobster Tail 26.95

Lobster tail stuffed with mixed vegetables and a white wine, cream sauce. Served with rice, beans, and salad.

Aguachile 17.95

Spicy shrimp served jalapeños, onions, cucumbers, tomato, and avocado.



Botana de Mariscos 18.95

Shrimp, octopus, abalone, chipotle, onions.

Camarones Rellenos 17.95

Five large prawns filled with spicy chorizo and melted cheese, wrapped in bacon and served with your choice of barbecue sauce or spicy diabla sauce.



Langostinos 17.95

Large prawns served with rice, beans and salad.

A La Plancha Al Mojo de Ajo A La Diabla
Grilled Sautéed in garlic sauce. Very spicy

