

ENTREES -Served with Rice & Beans

RICE (made with chicken broth); **BEANS**: Refried, Whole, or Black (corn, onion, tomato, serranos & cumin)

SEAFOOD ENTREES

PRAWN OPTIONS, served with tortillas - 19.75

—**A LA CUCARACHA**: huichol-garlic-lime —**AL MOJO DE AJO**: garlic & herbs —**A LA DIABLA**: tomato-habanero

CRAB ENCHILADAS crab sautéed in sour cream, tomato & onion, topped w/ cheese & red or green salsa, **One**- 17 **Two**- 21

“MOJARA” ~ WHOLE DEEP FRIED TILAPIA topped with chipotle aioli on top & side of tortillas - 19

FISH TACOS: tilapia sautéed in white wine, tomato & onion, topped with cilantro & salsa- **One** - 14 **Two** - 18

PRAWN TACOS: sauteed in garlic, habanero, or white wine, tomato & onion, cilantro & salsa on top, **One**-15 **Two**- 19

MEAT or VEGGIE ENTRÉES

FAJITAS: sautéed in bell peppers, onion & our oregano-vinegar blend, side of tomatillo salsa & tortillas:

—**CHICKEN or BEEF** -17 —**CHICKEN & BEEF or VEGGIE** - 18 —**only PRAWNS** - 21 —**MEAT & PRAWNS** - 25

CARNITAS or CHILE VERDE (Carnitas in Green salsa, tomato & onion) & tortillas & tortillas with side tomatillo salsa- 17

CARNE ASADA: grilled shoulder clod lightly seasoned with salt & pepper, side of tomatillo salsa & tortillas - 17

CHILE RELLENO: monterey cheese stuffed chile pasilla, battered and pan-fried, with salsa ranchera on top, & tortillas - 17

CHIMICHANGA: meat or veggies, beans & cheese, rolled into a burrito & fried, sour cream & guacamole on top - 17

ENCHILADA: meat or cheese, topped w/ cheese & red or green salsa- **One** - 12 **Two** - 16.5

THREE FLAUTAS: veggies or meat rolled in corn torilla flutes, topped with cheese, tomato, sour cream, and guacamole- 17

BURGERS & SANDWICHES

All have lettuce, onion & tomato. Add fries+4 or salad (pear, beet, ceasar)+5

BURGER*: with mayo - 8.5 +cheddar 1.25 +blue cheese 2.75

GRILLED CHICKEN SANDWICH: avocado, jalapeños & mayo, on sourdough - 13

AHI BURGER*: seared black & blue, and chile chipotle aioli - 18

TORTA DE MILANESA: chicken breast breaded in panko with avocado, jalapeños & chile chipotle aioli - 13

TORTA MEXICANA: meat, beans, lettuce, sour cream, guacamole & jalapeños - 13

SIDES & LITTLE SOMETHINGS

1 MEAT ENCHILADA- 5

GUACAMOLE (with Chips)-7.5

AVOCADO - 5

FRIES-5

1 CHILE RELLENO-9

BEANS -4.5

RICE -4.5

VEGGIES 7.5

1 CHIMICHANGA-9

SOUR CREAM - 2

TOMATILLO SALSA- 2.5

LIME or LEMON - 1.5

3 FLAUTAS- 10

DRESSING- 2

HABANERO SALSA - 3

TORTILLAS- 2.75

POTATO blue cheese gratine, roasted with garlic, or mashed -7.5

CHIPS & SALSA TO GO - 5

extras may be extra

GRILLED CHILES, ONIONS w/ SEASONING -3

BREAKFAST ~ served all day

CHILAQUILES*- fried corn tortilla chips in *salsa de tomate*, topped w/ onion, tomato, cheese, sour cream & avocatl - 13

with 2 Eggs - 15

with Meat & 2 Eggs - 19

MACHACA Scramble with bell peppers, tomato, onion. Topped with sour cream & avocatl, sides of rice, beans & tortillas- 17

HUEVOS CON CHORIZO- Scramble with tomato, onion. Topped with sour cream & guacamole, sides of rice, beans & tortillas- 17

HUEVOS RANCHEROS*- tortilla topped w/2 eggs, beans & salsa ranchera, with a side of rice & tortillas - 17

DRINKS/BEBIDAS

Aguas Frescas- 5 (1 refill)

Coke Bottle- 4

Wine Glass- 7.5

Draft Beer 16 oz- 5 | 24 oz- 8.5 | 32 oz- 10.25

Iced Tea- 5 (refills)

½ Liter Bottle- 5

Wine Bottle-30

12 oz & 9.75% a/v **Bottled Beer**- 8.75

Jarritos/Snapple/Stewarts- 4.5

Can Soda-2.5

Wine Margarita- 7.75

22 oz & 9.75% a/v **Bottled Beer** - 11.25

Mexican Chocolate- 6

Corkage- 10

Margarita Jarra-30

12 oz **Bottled Beer**- 5

Hot Tea- .3.5

Non-Alcoholic Beer- 5

22/24 oz **Bottled Beer**- 9.75

Coffee- 3.5 (refills)

32 oz **Bottled Beer**- 14.25

Michelada +3 to Your Beer Price