Appetizers/Antojitos

Soup of the Day / Sopa del Dia	\$9.5
Chips and Guacamole	\$12.50
Chips and Salsa	\$10.50
Garlic Toast / Pan con Ajo Four slices of garlic toasted ciabatta bread. Add cheese for \$3.5	\$5
Caesar Salad Romaine tossed with Caesar dressing, garnished with Parmesan cheese, croutons and served with ciabatta garlic toast. Add chicken or shrimp for \$6.5	\$12.5
Nachos Corn tortilla chips covered with melted cheese, garnished with jalapenos served with a side of salsa, guacamole and sour cream. Add chicken for \$6.5 or beef \$7.5	\$15.5
Cassava and Pork / Yuca y Chicharrón	\$12.5
Flautas (3) Sautéed ground beef, onions, peppers mixed with tomatoes, cheddar and mozzarella cheese rolled in a spring roll wrap, deep fried and served with chiquita salsa.	\$10
Chicken Wings (1 lb.)	\$15.5
Pupusas (3) Corn tortilla stuffed with mozzarella cheese, onions, chicharon, beans and zucchini. Served with salsa and curtido.	\$16.5
Stuffed Cassava (3) / Yuca Rellenos Cassava dough stuffed with our four cheese and herbs filling, deep fried and served with chiquita salsa.	\$16
Vegetarian Tostadas (3) hard shell corn tortillas topped with shredded lettuce, salsa, black bean and roasted corn pico de gallouthen garnished with feta. Add shrimp for \$\times\$ \$2 \text{ or chicken} \times \text{ for \$3 or trio} \times \text{ for \$3}.	\$12.5 •

Heat level J-Mild J-Hot J-Spicy J-Spicy hot

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Entrées / Plato's Fuertes

Chicken and Ribs Grilled chicken breast with house spice accompanied with tender BBQ baby back pork ribs. Served with rice and beans. Jambalaya \$20.5 Vegetables Sautéed in garlic butter, blackening spice and salsa roja, served with rice. Chorizo Jambalaya \$25.5 Chicken Jambalaya \$26.5 Shrimp Jambalaya \$26.5 Shrimp Jambalaya \$26.5 Camarones Your choice of Prawns, served with rice and beans. Mojo de Ajo Prawns Sautéed with garlic butter and house spice then flambeed with white wine. Fritos Estilo Mazatlán \$27.5 Prawns Sautéed in garlic butter, house spice and caramelized onions then flambeed with white wine. Escorpionados Prawns Sautéed in garlic butter, house spice and salsa roja or/ salsa verde Ranchero Steak Grilled sirloin steak with house spice. Served with rice, beans, (2) corn or flour tortillas and a shell of salsa. Tampiquena Steak Grilled sirloin steak with house spice basted with lemon juice, Served with rice, beans, (2) corn or flour tortillas and a shell of guacamole. Al Tequilas Sautéed mushrooms and green peppers with house spice and garlic butter then flambeed with our house tequila. Served with rice and beans. Chicken Al Tequila \$25.5 Steak Al Tequila \$26.5 Salmon Al Tequila	Acapulco Chicken Grilled chicken breast with house spice. Served with rice, beans, (2) corn or flour tortillas, and a shell of salsa.	\$23.5
Vegetables Sautéed in garlic butter, blackening spice and salsa roja, served with rice. Chorizo Jambalaya \$26.5 Chicken Jambalaya \$26.5 Shrimp Jambalaya \$26.5 Camarones Your choice of Prawns, served with rice and beans. Mojo de Ajo \$26.5 Prawns Sautéed with garlic butter and house spice then flambeed with white wine. Fritos Estilo Mazatlán \$27.5 Prawns Sautéed in garlic butter, house spice and caramelized onions then flambeed with white wine. Escorpionados Prawns Sautéed in garlic butter, house spice and salsa roja or/ salsa verde \$29 Prawns Sautéed in garlic butter, house spice and salsa roja or/ salsa verde \$24.5 Grilled sirloin steak with house spice. Served with rice, beans, (2) corn or flour tortillas and a shell of salsa. Tampiquena Steak \$25.5 Grilled sirloin steak with house spice basted with lemon juice, Served with rice, beans, (2) corn or flour tortillas and a shell of guacamole. Al Tequilas Sautéed mushrooms and green peppers with house spice and garlic butter then flambeed with our house tequila. Served with rice and beans. Chicken Al Tequila \$25.5 Steak Al Tequila \$25.5	Grilled chicken breast with house spice accompanied with tender BBQ baby back pork ribs.	\$29.5
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Steak Al Tequila \$26.5		\$25.5

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Entrées / Plato's Fuertes

Your choice of (2) tortillas: corn or flour, filled with chicken or beef stewed with onions and tomato sauce covered with melted cheese. Topped with a dollop of sour cream and served with rice and beans. Your choice of Salsa Mole, Salsa Roja or Salsa Verde o. Vegetable Enchiladas Cheese Enchiladas Chicken Enchiladas Beef Enchiladas	\$20 \$20 \$22.5 \$22.5
Fajitas	
Sautéed sliced vegetables with house spice served with rice, beans, (3) corn or flour tortillas, and a shell	11
of salsa, sour cream and guacamole.	110
Vegetable Fajita	\$20.5
Chorizo Fajita	\$25.5
Chicken Fajita	\$27
Shrimp Fajita But (Fajita)	\$27
Beef Fajita	\$28
Penne Alfredo	\$18
Penne pasta simmered in our creamy Alfredo sauce, garnished with green onions and parmesan,	ΨΙΟ
served with ciabatta garlic toast.	
Chicken Alfredo	\$24.5
Shrimp Alfredo ✓	\$24.5
Blackened Salmon	\$25.5
Grilled salmon with blackening spice. Served with rice, beans, (2) corn or flour tortillas and a shell of salsa.	
Complete Control of the Control of t	600 E
Carnitas	\$23.5
Grilled marinated pork loin, Served with rice, beans, (2) corn or flour tortillas and a shell of salsa.	
Steak and Prawns	\$30.5
Grilled sirloin steak with sauteed prawns. Served with rice, beans, and (2) corn or flour tortillas.	7.3.3

Heat level J-Mild J-Hot J-Spicy J-Spicy -Spicy hot

Thinly sliced, marinated then grilled rib eye. Served with rice, beans, (2) corn or flour tortillas,

Arracheras 3 3

a shell of salsa, guacamole, sour cream.

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\$30

Entrées / Plato's Fuertes

Soft Tacos

Thinly sliced and served with rice, beans, shell of salsa, sour cream, guacamole, and your choice of (3) corn or flour tortillas.

Tacos de Carnitas	\$24
Tacos de Pollo	\$24.5
Tacos de Res	\$25.5
Tacos de Salmon	\$26

Burrito / de Res(Beef) / de Pollo(Chicken)

\$19.5

Sautéed vegetables and with your choice of chicken or beef mixed with cheddar and mozzarella cheese rolled up in a flour tortilla then baked until golden brown and served with rice, beans, and a shell of salsa, sour cream, guacamole.

Quesadilla / Pollo (chicken) / Camarones (shrimp)

\$17.5

Your choice of chicken or shrimp with cheddar, mozzarella cheese, and onions folded in a flour tortilla, then grilled and served with rice, beans, and a shell of salsa, sour cream, guacamole.

substitute flour to corn for a gluten free option

Side Dishes

Beans (6 oz.)	\$5	Sour Cream (4 oz.)	\$3
Sautéed Mushrooms	\$6.5	Cheese (2 oz.)	\$3.5
Rice (6 oz.)	\$6.5	Caesar Salad	\$6.5
Corn Tortilla (each)	\$.75	Fries	\$5
Flour Tortilla (each)	\$.75	Salsa (4 oz.)	\$4
Jalapenos (4 oz.)	\$2.5	Guacamole (4 oz.)	\$4.5

Heat level J-Mild J-Hot J-Spicy J-Spicy hot

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Children's Menu / Menu de Los Niño's

Cheese Quesadilla	\$10.5
Cheddar and mozzarella cheese in a flour tortilla, grilled and served with a side of beans.	[]]
Grilled Tortillas Cheddar and mozzarella cheese in corn tortillas, grilled and served with a side of beans	\$11.5
Chicken Tenders (2) and Fries	\$8.5
Chicken Tenders (4) and Fries	\$12.5
Kids Nachos Corn tortilla chips covered with melted cheese and served with a shell of salsa, sour cream and guacamole	\$9.5

Take-away Essentials

Ask your server for options you'd like to take home

La Señorita

Qué mango

House spice

Blackening spice

Tortilla chips

Salsa

Guacamole

Salsa roja

Salsa verde

Mole

Margaritas

Lunch Menu / Almuerzo

Lunch hours Tuesday-Friday 12pm-3pm

Served with (2) fried corn tortillas, your choice of protein, shredded romaine, salsa, feta cheese served with your choice of fries, soup or caesar salad.	914.5
Quesadilla de Queso Served with your choice of rice and beans, caesar salad, soup or fries. Comes with salsa, sour cream, and guacamole.	\$15
Quesadillas de Pollo, or de Camarones Your choice of chicken or shrimp with cheddar, mozzarella cheese, and onions folded in a flour tortilla, then grilled and served with either soup, fries, or caesar salad. Comes with salsa, sour cream and guacamole.	\$16.5
Burritos de Pollo, or de Res Sauteéd vegetables with your choice of chicken or beef mixed with cheddar, and mozzarella cheese rolled up in a flour tortilla then baked until golden brown and served with either soup, fries or caesar salad. Comes with salsa, sour cream, and guacamole.	\$16.5
Enchilada de Pollo, or de Res	\$16.5
Flautas de Res Served with your choice of rice and beans, caesar salad, soup or fries. Comes with a shell of salsa.	\$16.5
Yuca Rellenos de Queso or de Res Served with your choice of rice and beans, caesar salad, soup or fries. Comes with a shell of salsa.	\$17
Tacos de Pollo, or de Res or de Carnitas	\$17
Torta de Pollo, or de Res Caramelized mushrooms, peppers, onions, your choice of meat served in a toasted ciabatta bun, melted cheese and shredded lettuce served with either soup, salad or fries.	\$21.5