

# MEXICO TIPICO

## AUTHENTIC MEXICAN RESTAURANT

### APPETIZERS / APERITIVOS

#### FIESTA JALISCO \$12.95

Small chicken chimichanga bites topped with chile con queso, pico de gallo, and ranchero cheese, served on a bed of lettuce.

#### REVOLUCIÓN PLATTER \$23.95

Chicken taquitos, small chimichanga bites, jalapeño poppers, Mexican chicken quesadilla and buffalo wings. Garnished with pico de gallo and ranchero cheese. Served with chile con queso.

#### MEXICANISIMO PLATTER \$22.25

Garlic shrimp, chicken fajita nachos and taquitos topped with guacamole and sour cream.

#### TAQUITOS TÍPICOS (chicken) \$12.95

Small crisp tortillas rolled with chicken, served with lettuce, tomatoes, guacamole, sour cream and ranchero cheese.

#### TACOS DE LECHUGA

(pork, chicken, carne asada or shrimp) \$23.95

Adobo marinated, cooked with fresh pineapple chunks. Served with cilantro, onions, pinto beans, salsa verde, and crisp lettuce leave.

#### TÍPICO WINGS \$13.95

Honey mustard, regular buffalo or buffalo habanero. Chicken wings with a Mexican spice rub served with fresh celery, carrots, and ranch dressing.

#### SUPER NACHOS CON CARNE \$16.95

Tortilla chips, refried beans, choice of chicken, ground beef, or homemade chorizo; melted cheddar cheese, onions, tomato, guacamole, and sour cream.

#### JALAPENO POPPERS \$11.95

Cream cheese stuffed jalapeno peppers dipped in flavorful breadcrumbs and fried until golden crisp. Served with a spicy yet sweet house dipping sauce.

#### FAJITA NACHOS \$18.95 – Combo \$20.95

Tortilla chips, refried beans and melted Monterrey jack cheese, and your choice of marinated steak or chicken sautéed with bell peppers and onions. Garnished with onions, tomatoes, guacamole, and sour cream.

#### QUESO FUNDIDO \$12.25

Melted Chihuahua and manchego cheeses topped with ground chorizo and poblano peppers. Served with warm handmade corn tortillas.

#### CEVICHE MAZATLÁN \$25.95

Tilapia chunks marinated in lime juice, and mixed with onion, cilantro, tomatoes, serrano peppers and diced cucumbers.

#### CEVICHE NAYARIT \$25.95

A combination of shrimp and tilapia chunks, onions, cilantro, tomatoes, diced cucumber and serrano peppers marinated in lime juice.

#### CAMARONES AGUACHILE \$25.95

Shrimp cooked in lime juice and mixed in a concoction of cilantro, red onions, cucumber, jalapeño peppers, and tomato. All marinated in a very spicy green sauce.

#### CHICHARRÓN DE CALAMARES \$18.25

Half pound of lightly battered squid deep-fried and served with chunky salsa Mazatlán and house dressing.

#### SOPITOS JALISCO \$23.95

Sopito is a traditional thick tortilla masa in a shape of a small bowl filled w/ choice of chorizo, chicken or pork carnitas, along with cabbage, red onions, cheese sour cream and special Jalisco sauce.

### DE LA CASA/HOMEMADE

#### GUACAMOLE TÍPICO (add Bacon/Chicharrón \$5.25)

Freshly made tableside guacamole with avocado, jalapeño peppers, onions, tomatoes, and cilantro. Served with warm handmade corn tortillas. \$16.25

#### SALSA EN MOLCAJETE \$14.50

(habanero, chile de árbol or jalapeño peppers)

This Mexican household favorite is a warm sauce, made with roasted tomatoes, onions, and spicy peppers. Caution: Very Spicy!

#### ELOTE ASADO \$10.25

Roasted corn on the cob with ranchero cheese and ground chile powder.

#### TACOS DOÑA MARÍA \$12.95

Three deep fried tacos filled with potatoes. Topped with a red sauce, and garnished with fresh cabbage, oregano, and onions.

#### TACOS PASEADOS \$12.25

Three refried bean tacos grilled until brown. Topped with ranchero cheese, scallions and jalapeño peppers.

#### CHILE CON QUESO \$10.95

A warm spirited Mexican style fondue melted traditional white American cheese mixed with jalapeno peppers. Scoop this tempting mixture with corn tortilla chips.

### STREET STYLE TACOS/TACOS DE LA ESQUINA

#### Tacos de Birria

Tacos de Carne Asada

Tacos de Pork Carnitas

Tacos de Pollo Asado

Tacos de Canasta (chicharrón)

Tortas (Tapatias or Ahogadas)

### SOUPS/SALADS

#### SOPA MI PUEBLO \$9.95

Warm pinto bean soup with diced onions, tomato, cilantro and ranchero cheese. Served with warm tortillas

#### SOPA DE TORTILLA \$11.95

Hot and hearty chunks of grilled chicken breast and fresh avocado are teamed up with crisp tortillas and shredded cheese in a rich chicken broth.

#### ENSALADA RANCHERA \$19.25

Fresh cut romaine, lettuce, tossed with ranch dressing and topped with grilled chicken, diced, tomatoes, ranchero cheese and avocados

#### CAESAR CON CAMARONES/POLLO (shrimp or chicken) \$19.25

Traditional Caesar salad topped with shrimp, whole black beans, ranchero cheese, tomatoes, and avocados

#### FAJITA ENSALADA \$19.25

Marinated chicken or steak, served in a crispy flour tortilla, shell with iceberg lettuce, grilled onions, peppers, cheese, guacamole, sour cream and pico de gallo.

#### TACO SALAD \$15.95

Served in a crisp flour tortilla shell with your choice of chicken, ground beef or beans. Topped with cheddar cheese, lettuce, tomatoes, guacamole, sour cream and Pico de Gallo.

### CARNES/MEATS

#### CARNE ASADA \$23.95

Well-marble steak butterflyed and flame broiled to your liking, served with rice, beans, pico de gallo, guacamole and choice of warm tortillas. (very popular)

#### TACOS AL CARBÓN \$22.95

Tender skirt steak, flame broiled, sliced and folded into marinated soft corn tortillas served with pico de gallo and ranchero cheese.

#### STEAK MÉXICO TÍPICO \$30.95

Grilled 10oz. NY strip flame broiled to your liking. It includes 3 butterfly shrimp, rice, beans, and tortillas.

#### STEAK SUPREMO \$23.95

Grilled 10oz. NY strip topped with sautéed mushrooms.

#### TACOS AL PASTOR \$22.95

Three marinated corn tortillas, filled with diced pork that has been marinated in red wine vinegar, pineapple, select spices, and chile ancho. Served with pico de gallo and guacamole.

#### CARNITAS DE RES \$22.95

Sliced top sirloin, grilled and sautéed with green peppers, onions and spices in a red sauce. Served with guacamole warm tortillas.

#### CARNITAS DE PUERCO (pork) \$22.95

A Mexican tradition! Seasoned roasted pork served with rice, beans, pico de gallo, and guacamole.

### POLLO / CHICKEN

#### POLLO MI RANCHO \$23.95

Grilled chicken breast sautéed in Mexican spices, tomatoes, onions, roasted chili peppers, and potato wedges. Served with rice, and a fresh tossed salad.

#### ARROZ CON POLLO \$22.95

Tender sliced chicken breast strips specially prepared with fresh mushrooms, onions, and green peppers. Served on a bed of rice with melted Monterrey jack cheese, and smothered with our special mild sauce, garnished with avocado and tomatoes. Served with warm tortillas.

#### POLLO ASADO \$22.95

Grilled boneless and skinless butterflyed chicken breast marinated with citrus juices, achote, and other spices, topped with green peppers and onions. Served with warm tortillas.

#### POLLO A LA CREMA \$22.95

Tender sliced chicken breast strips specially prepared with fresh mushrooms, onions, and green peppers. Served on a bed of rice with melted Monterrey jack cheese, and smothered with our special sour cream sauce, garnished with avocado and tomatoes. Served with warm tortillas.

#### CHICKEN CARNITAS \$21.95

Sliced chicken breast, sautéed with green peppers onions and spices, cooked in house made tomato sauce, served with rice and beans.

### MARISCOS/SEAFOOD

#### HUACHINANGO FRITO \$25.95

Whole fried red snapper. Served with white rice and a fresh green salad.

#### CAMARONES AL CHIPOTLE \$23.25

Large shrimp sautéed with garlic butter, onions, pineapple, and our house made chipotle sauce. Served with fresh tossed salad and white rice. Caution: very spicy!

#### CAMARONES MI RANCHO \$32.95

Sautéed shrimp butterflyed in the shell cooked in a spicy red sauce with roasted red chiles. Served with white rice and salad. Caution: very spicy!

#### CAMARONES A LA MEXICANA \$23.95

Sautéed shrimp prepared with fresh mushrooms, onions, and green peppers. Served on a bed of rice with melted Monterrey jack cheese, and smothered with our special mild sauce, garnished with avocado and tomatoes. Served with warm tortillas.

#### CAMARONES APRETALADOS \$23.95

Bacon wrapped shrimp, fried over a bed of sautéed peppers, onions and Monterey jack cheese. Served with rice and beans, and tortillas of your choice.

#### CHIMICHANGA DEL MAR \$23.95

Rollad fried flour tortilla filled with shrimp, crabmeat, sautéed onions, and fresh tomatoes. Topped with a delicious "chile con queso" sauce and sour cream, served with rice and beans.

#### CAMPECHANA (HOT OR COLD) \$23.95

A delicious shrimp and octopus cocktail with diced tomatoes, onions, cilantro, and avocado. Served in a glass bowl with crackers and tostadas.

#### CÓCTEL DE CAMARÓN \$21.95

A delicious shrimp cocktail with diced tomatoes, cilantro, onions and avocado. Served in a grande copa glass, accompanied with crackers and tostadas.

#### CAMARONES A LA PARRILLA \$23.95

Grilled shrimp in the shell, served with rice and beans.

#### CAMARONES A LA DIABLA \$23.95

Sautéed garlic shrimp with mushrooms in a spicy house sauce, served with Spanish rice and refried beans garnished with avocado. Caution: very spicy!

#### MAZATLÁN COCONUT SHRIMP \$25.95

Lightly breaded shrimp in a coconut batter served with our house-made sweet and spicy mango sauce.

#### TACOS DE CAMARÓN \$23.95

Soft flour or corn tortillas filled with with sautéed shrimp, pico de gallo, tartar sauce, cabbage. Served with rice and beans.

#### TACOS DE PESCADO \$22.95

Soft corn tortillas filled with marinated grilled fish, cabbage, pico de gallo and sprinkled with ranchero cheese. Served with white rice and black beans.

### MOLES DE POLLO / CHICKEN MOLES

Our mole is served with rice and refried beans.

#### MOLE POBLANO \$22.95

Authentic poblano style grilled skinless chicken breast, dressed with a combination of poblano peppers, chocolate, spices, and fresh apples, resulting in a mysteriously dark, bittersweet sauce.

### FAJITAS

Your choice of steak, shrimp, or chicken in our secret marinade, delivered sizzling hot over a bed of sautéed onions and green peppers. Served with rice, beans (choice of refried beans or rancho beans), guacamole, sour cream, and Pico de Gallo served with warm tortillas. SHRIMP 22.95 / STEAK 21.95 / CHICKEN 21.95

### FAJITAS FOR TWO

STEAK \$32.95 / CHICKEN \$32.95 / SHRIMP \$34.95

### COMBO FAJITAS \$22.95

Steak & Chicken

### COMBO FAJITAS for 2 \$34.95

Steak & Chicken

### FAJITAS TAPATÍAS \$23.95

Chicken, Steak & Shrimp

### FAJITAS TAPATÍAS for 2 \$36.95

Chicken, Steak & Shrimp

### PLATOS VEGETARIANOS / VEGETARIAN

#### BURRITO VEGETARIANO \$12.95

Rice, beans, melted cheese, and lettuce wrapped in a flour tortilla smothered in a red enchilada sauce; topped with onions, tomatoes, guacamole, and lightly sprinkled with ranchero cheese.

#### BURRITO TRADICIONAL \$13.25

Nopales (cactus), black beans, and eggs, rolled in a large flour tortilla topped with homemade “salsa verde”, Pico de Gallo and ranchero cheese.

#### ENCHILADAS CAMPESINAS \$17.25

Two flour tortillas filled with sautéed fresh spinach, mushrooms, and fresh veggies topped with a creamy mushroom sauce, garnished with sour cream, and avocado. Served with white rice and whole black beans.

#### SIZZLING VEGGIE FAJITAS \$19.25 for two \$30.95

Sautee zucchini, squash carrots, mushrooms, bell peppers, onions, tomatoes, and spinach on a sizzling skillet. Served with rice, beans, guacamole, sour cream, Pico de Gallo and warm tortillas.

#### QUESADILLA CAMPESINA \$12.25

Two large flour tortillas filled with melted Monterey Jack cheese, marinated zucchini, squash, carrots, mushrooms, bell peppers, onions, and spinach. Served with guacamole, sour cream, and Pico de Gallo.