

QUESADILLAS

MEXICAN QUESADILLA \$16.95

Two large flour tortillas filled with melted Monterey Jack and cheddar cheese, tomatoes, onions, and your choice of shredded chicken, ground beef, or homemade chorizo. Served with guacamole, sour cream, and Pico de Gallo. Shrimp \$18.95
Carne Asada. \$18.95

FAJITA QUESADILLA \$18.95 combo \$20.95

Two traditional flour tortillas filled with melted cheese, marinated grilled strips of chicken or steak, sautéed onions, and bell peppers. Served with guacamole, sour cream, and Pico de Gallo.

ENCHILADAS

ENCHILADAS RANCHERAS \$19.25

Two traditional style enchiladas (choice of chicken, o ground beef) marinated in Guajillo style sauce. Topped with lettuce, Pico de Gallo, sour cream, and ranchero cheese. ¡Deliciosas!

ENCHILADAS DE CAMARÓN \$22.25

Two flour tortillas rolled and filled with sautéed shrimp, scallions, celery, onions, tomato, parsley, and spices topped with melted Monterey Jack cheese and our creamy mushroom sauce. Garnished with sour cream, sliced avocado, and Pico de Gallo.

ENCHILADAS DE JAIBA \$22.25

Two flour tortillas rolled and filled with jumbo lump crabmeat, scallions, celery, onions, tomato, parsley, and spices, topped with melted Monterey Jack cheese and our creamy mushroom sauce. Garnished with sour cream, sliced avocado, and Pico de Gallo.

ENCHILADAS MOLE POBLANO \$19.25

Two corn tortillas rolled and filled with chicken breast sautéed in Poblano style mole sauce.

BURRITOS

BURRITO MÉXICO TÍPICO \$23.95

A delicious seafood burrito in a large flour tortilla stuffed with crab, shrimp, and chicken, topped with a creamy mushroom sauce, avocado tomatoes, and sour cream. Served with rice and beans.

BURRITO SUPREMO \$16.25 and rice and beans for \$1.00

Our most popular burrito! a large flour tortilla stuffed with your choice of chicken ground beef, loaded with baked cheese and topped with a light sauce, lettuce, tomatoes, onions, guacamole and sour cream.

STEAK BURRITO . \$22.25

Slice grilled top sirloin steak with green peppers and onions rolled in a flour tortilla. Topped with fresh tomatoes, guacamole and sour cream. Served with rice and beans

CARNE ASADA BURRITO \$22.25

A large flour tortilla stuffed with seasoned strips of grilled skirt steak, rice and beans. Smothered in our specially made "salsa verde", pico de gallo, sour cream, and ranchero cheese.

BURRITO BANDERA \$23.95

A flour tortilla stuffed with a mix of fajita marinated steak, chicken, and shrimp cooked with grilled onions, served with rice and beans inside, topped with white chile con queso, red ranchero sauce, and green enchilada sauce, sprinkle with rancher cheese and cilantro.

COMBINACIONES

Served with rice and beans (your choice of refried beans, whole pinto beans, or whole black beans). All items are available with choice of cheese, chicken or ground beef

#11 Enchilada, 1 Taco \$17.25
#21 Enchilada, 1 Chile Relleno \$17.25
#32 Enchilada \$17.25
#41 Chile Relleno 1 Taco \$17.25
#52 Enchiladas Suizas- with green salsa, jack cheese and sour cream. \$18.95
#61 Enchilada, 1 Tostada \$17.25
#71 Enchilada, 1 Tamal \$16.25
#81 Burrito (Chicken, Beef or Pork) \$17.25
#91 Chorizo Burrito \$17.25
#101 Deluxe Tostada - topped with guacamole and sour cream \$17.95
#111 Chimichanga- topped with guacamole and sour cream \$18.95
#123 Tacos \$19.25
#131 Chile Verde Burrito, 1 Chile Relleno \$19.25
#142 Burritos (Chicken, Beef or Pork) \$19.95
#151 Enchilada, 2 Tacos \$17.25

HAMBURGERS AND SANDWICHES

Served with French fries.

You may substitute fries for a salad for \$1.00

GRILLED HAM AND CHEESE SANDWICH \$10.95

MACHO SANDWICH \$18.95

Grilled chicken, bacon, tomato, mayonnaise, lettuce and avocado.

HAMBURGUESA A LA MEXICANA \$14.95

An all-beef patty topped with lettuce, tomato, grilled onions, mayonnaise and bacon.

TORTA TAPATÍA \$18.95

Carne asada steak, grilled chicken, or ham.
Telera bread, refried beans paste, lettuce, tomato, onions, jalapeño peppers, sour cream, and avocado.

TORTAS AHOGADAS \$18.95

*Not served with fries

Traditional Guadalajara style. Telera bread, refried beans paste, pork carnitas and onions, soaked until saturated in a very spicy red sauce.
Caution: Very Spicy!

KIDS MENU / MENÚ DE NIÑOS

For amigos 12 and under.

Kids plate is served with rice and beans. May substitute French Fries for \$2.00

TACO –TOSTADA- ENCHILADA- QUESADILLA- BURRITO \$9.25

All items are available with choice of cheese, chicken or ground beef

CHICKEN STRIPS

Breaded white meat chicken strips, served with fries. \$10.75

SIDES – CHOICE OF SIDE \$8.25

Chile relleno, Guacamole, Chimichanga, French Fries, Spanish Rice, Refried Beans

Corn or Flour Tortillas (4) 3.75 Pico de Gallo \$6.25 Sour Cream \$3.75

Chips - Small	Medium	Large	Table Salsa	Small	Medium	Large
\$5.25	\$8.25	\$14.00		\$7.25	\$9.25	\$15.25

Pico de Gallo Salsa – Small	Medium	Large
\$5.25	\$7.25	\$13.25

Mushroom Habanero– Small	Medium	Large
\$8.25	\$10.25	\$16.25

DINNER SPECIALTIES

MOLCAJETE TÍPICO (meats) \$31.95

This traditional dish is served in a molcajete stone on a bed of special queso fundido and salsa, topped with carne asada, pollo asado. Mexican chorizo nopales (cactus) chicharrones (pork rinds) frijoles charros and tortillas, garnish with radishes cebollitas and chile toreado

PIEDRA DE MARISCOS (seafood) \$36.95

This traditional dish from the state of Jalisco is served in a molcajete stone in a bed of our green poblano pepper base sour cream cheese sauce. Topped with seven oceans, a seafood battle of crawfish, shrimp, calamari, clams, mussels, scallops, fish, octopus, and crab claws. Served with white rice and tortillas.

MOLCAJETE ZAPATA (seafood) \$36.95

Molcajete stone, served with a mix of seafood, infused with our spicy a diabla sauce, served with white rice.

PIERNA DE BORREGO (lamb) \$31.95

Lamb shank marinated overnight in wine, wrapped in banana leaves and baked to perfection. Served with white rice, beans and salsa verde.

SIETE MARES \$31.95

Traditional Mexican seafood soup with shrimp, clams, mussels, scallops, fish, octopus, and crab claws.

PESCADO SUDADO MIXTO \$31.95

A mixture of seafood pan-fried red snapper, clams, scallops, octopus, shrimp and New Zealand green shell mussels cover in a seafood broth with onions and tomatoes, served with white rice.

LA PATRONA’S FAVORITE \$31.95

Grilled carne asada skirt steak, nopales (cactus asado) and chorizo (Mexican sausage) served with rice beans, tortillas and garnished with a chile toreado, radish and scallions.

CARNE ASADA Y CAMARONES \$31.95

A delicious skirt steak cooked to your liking, served with garlic and mushrooms shrimp, rice, beans, guacamole and warm tortillas.

LOS TRES GUERREROS \$31.95

A mix of carne asada, pollo asado and four butterfly prawn shrimps, served with Spanish rice, refried beans, guacamole and choice of warm tortillas.

PICANTE DEL MAR \$31.95

A special seafood mix of scallops, clams, mussels, octopus and shrimp cooked to perfection in a clam cheese sauce, served with white rice and handmade tortillas.

PIERNA DE PUERCO (pork) \$23.95

Very lean pork loin, marinated in a blend of spices, cooked on the grill then served on a bed of sautéed onions fresh jalapenos and Mexican potato wedges., served with Spanish rice, rancho beans, guacamole, sour cream and warm tortillas

PANCHO VILLA CAMARONES \$28.95

A battle of delicious bacon wrapped shrimp over a bed of green peppers, onions and melted Monterey jack cheese. Grilled shrimp in the shell over onions and peppers with our house sauce. Served with Spanish rice, beans and warm tortillas.

STEAK ENCEBOLLADO (SPICY) \$31.95

12oz. NY streak sliced and fried with fresh jalapeño peppers, mushrooms, onions, tomatoes, served with rice and beans. *very spicy*

CANTINA MENU

MOJITO JALISCO

Classic mojito with a twist from Jalisco. Jimador Blanco Tequila, mint, fresh limejuice and Sprite. Served on the rocks.

MOJITO JALAPEÑO

Classic mojito with a twist from Jalisco. Jimador Blanco Tequila, lightly crushed jalapeño peppers, mint, fresh lime juice and Sprite. Served on the rocks.

CAZUELA DE LA MUERTE

Try it if you dare! Tequila, Rum, Gin, Whisky, Barcadí, Vodka, Peach Schnapps, Melon liqueur, cranberry juice, pineapple juice and orange juice served on the rocks in a jumbo-sized glass.

Limit --1 per person

EL DESARMADOR

Jimador Blanco Tequila, Grand Marnier, and orange juice, served on the rocks

LONG ISLAND ICED TEA

Tequila, Rum, Vodka, Gin and Whisky. Sweet and sour, coke & a splash of 151 Rum.

PALOMA

Tequila, grapefruit, orange, and fresh lime juice.

LA CHAPALA

Sauza Tequila Gold, Grand Marnier, Blue Curacao, and hand squeezed lime juice served on The rocks, topped with a Sauza Tequila filled lime boat.

MANGONADAS

Test our mango frozen margarita, infused with our sour and testy Mexican chili sauce.

MARGARITAS

--house margarita, --perfect margarita, --pepino (cucumber) margarita, --mango margarita, --cadillac margarita, --jalapeño margarita, --

MARGARITA TONALÁ

Maestro Dobel Tequila, orange juice and triple sec, served on the rocks with

MICHELADAS

Mexican beer, mixed with our house spicy and testy sauce. Served on a mug. 13.75

CAHUAMA MICHELADA

Try our traditional cahuama with a michelada mug. Mixed with our house spicy and testy sauce. Served on a mug. 20.95

CANTARITO TEQUILA

AGUAS FRESCAS: Jamaica and Horchata

JARRITOS – MEXICAN SODA

WINES

RED – We Have A Variety of Great Wines from Around The World.

Please Ask Your Server.

WHITE – We Have A Variety of Great Wines from Around The World.

Please Ask Your Server.

CHAMPAGNE

Proseco \$10.00

J. Roget \$10.00

SANGRIA

(1) Glass

\$11.25

(1/2) Carafe

\$17.50

(1) Carafe

\$32.00

PLEASE ASK YOUR SERVER ABOUT OUR GLUTEN-FREE OPTIONS. IF YOU HAVE ANY DIETARY NEEDS OR ALLERGIES PLEASE LET YOUR SERVER KNOW.

*PLEASE NOTE, PRICES ARE SUBJECT TO CHANGE.

Thoroughly cooked meats, poultry, seafood and eggs reduces the risk of food borne illness.

Many menu items may be altered to suit your dietary needs. Please ask your server.