

APPETIZERS

Nachos

A heaping pile of crisp, homemade tortilla chips topped with your choice of extras. All Smothered with our special cheese sauce, pico salad, sour cream, and grated cheese.

Bean ~ 8.99 | Chicken ~ 10.49 | Beef ~ 10.49
Supreme (Chicken, Beef & Bean) ~ 11.49

Quesadilla

An extra large flour tortilla grilled and stuffed with your choice of favorite ingredients. Served with pico salad, sour cream & grated cheese.

Grilled Steak ~ 10.99 | Grilled Chicken ~ 10.99
Grilled Shrimp ~ 13.99 | Spinach ~ 8.99
Mushroom ~ 8.99

SALSAS & DIPS

Pico de Gallo

Chopped tomatoes, onions, fresh jalapenos, cilantro, and signature spices, all tossed in lime juice ~ 3.49

Queso con Chorizo

A tasty combination of our special cheese dip and Mexican Chorizo sausage ~ 8.99

Queso con Carne

A tasty combination of our special cheese dip and ground beef ~ 8.49

Spinach Dip

A seasoned blend of savory cheeses, finely chopped spinach, tomatoes, and onions. Great for starters and topping your entree. ~ 7.99

Guacamole Dip ~ 3.79

Bean Dip ~ 4.99

Cheese Dip ~ 3.99



Holy Guacamole Made fresh to order at your table with two whole avocados, jalapeños, cilantro, red onion, fresh lime juice, and signature spices. ~ 9.99



Queso Fundido Distinctly flavored chorizo sausage blended with melted cheese, tomatillo sauce, and onion. Served piping hot and prepared for you at your table! ~ 11.99



Dip Trio Homemade cheese sauce, guacamole, and pico de gallo ~ 9.99

SOUP

Tortilla Soup

Spicy seasoned chicken soup with fresh vegetables served over diced avocados and topped with grated cheese and tortilla strips.
Cup ~ 2.99 | Bowl ~ 6.49

Chicken Rice Soup

Chicken and rice with vegetables, avocado and cilantro in a savory broth.
Cup ~ 2.99 | Bowl ~ 6.49

SALADS

Dressings Available: Lime-Cilantro, Ancho Chipotle, Ranch, Strawberry Poppy Seed, Italian and Balsamic Vinaigrette

Fajita Salad

Mixed seasonal greens topped with sauteed bell peppers, tomatoes, onions and your choice of meat and sprinkled with shredded cheese.
Steak ~ 13.99 | Chicken ~ 13.99 | Shrimp ~ 15.99

Baja Chicken Salad

Premium chicken breast on top of a bed of seasonal greens tossed in sweet poppy seed dressing. Sprinkled with dried cranberries, feta cheese and almonds. ~ 13.99

Taco Salad

A crisp flour tortilla filled with ground beef or chicken and beans. Topped with lettuce, sour cream, pico de gallo, and grated cheese. ~ 9.99

Steak Ensalada

Grilled marinated steak on top of mixed greens with garden fresh tomatoes, cucumbers, dried cranberries, onions and feta cheese. ~ 13.99



Avocado Salad Mixed greens salad tossed in a lime-cilantro dressing and topped with freshly sliced avocado ~ 11.99
With grilled chicken ~ 14.99
With grilled shrimp ~ 16.99

VEGETARIAN

Veggie Fajitas

A sizzling skillet of grilled zucchini, mushrooms, onions, tomatoes and bell peppers served with rice, beans, pico de gallo salad, guacamole, sour cream and flour tortillas ~ 13.99

Potato Flautas

Four rolled, fried corn tortillas filled with seasoned potatoes and served with rice, guacamole salad, pico de gallo and sour cream ~ 10.99

Vegetarian Rellenos

Two Anaheim peppers filled with seasoned potatoes and topped with cheese. Served with a side of rice and beans ~ 10.99

Although some of our items are gluten-free, we are not a gluten-free kitchen. Gluten-free items are prepared and cooked in the same areas as gluten-rich items.

Veggie Quesadilla

Grilled onions, tomatoes, peppers, mushroom, zucchini and squash folded into a flour tortilla and served with a side of rice, pico de gallo, guacamole salad and sour cream ~ 11.99

Veggie Burrito

A flour tortilla stuffed with grilled zucchini, squash, onions, mushrooms and bell peppers, topped with our special cheese sauce. Served with rice, pico de gallo salad and sour cream ~ 12.99

We use vegetable oil to cook our refried beans. We use vegetable stock to cook the rice in all vegetarian entrees.

TACO STAND

Taco Stand-Style Tacos

These are the tacos you'll find on every street corner in Mexico!

Includes three tacos served in a corn tortilla with hot salsa, rice and beans. Vegetarian rice available on request.

Grilled Veggies Grilled zucchini, squash, mushrooms, onions, tomatoes, and bell peppers ~ 13.99

Carnitas Slowly fried pork ~ 13.99

Carne Asada Grilled steak ~ 13.99

Diabla Muy Picante grilled steak and chorizo ~ 13.99

Choripollo Grilled chicken and chorizo ~ 13.99

Spicy Shrimp Grilled shrimp cooked in a medium-hot chipotle pepper sauce ~ 15.99



Lettuce Wrap Tacos

Replace the tortilla on your favorite taco with a fresh lettuce wrap



Fish Tacos Three corn or flour tortillas filled with grilled or fried tilapia, pico de gallo and accompanied with ancho-chipotle sauce ~ 14.99



Tacos al Pastor

Pineapple seasoned pork ~ 13.99

BUILD YOUR OWN COMBO

- A. Two Items and Two Sides ~ 11.99
- B. Three Items and One Side ~ 12.99
- C. Three Items and Two Sides ~ 13.99

Items: Burrito, Enchilada, Quesadilla, Taco, Chicken Tamale, Ground Beef Chile Relleno

Sides: Rice, Vegetarian Rice, Refritos, Chile Con Queso, Pico de Gallo Salad, Charros, Guacamole Salad

Choose One Filling Per Item:

Ground beef, beef tips, chicken, beans, spinach, mushrooms, potatoes or cheese.

CLASSIC ENTREES

BURRITOS & CHIMIS

All burritos and chimi platters are served with rice, pico de gallo salad, sour cream and guacamole, except California Burritos. *Vegetarian rice available on request.*

Super Burrito

Extra large flour tortilla filled with beans, grilled vegetables and your choice of steak or chicken. Topped with salsa roja ~ 14.99

Burrito Cancun

Extra large flour tortilla filled with grilled shrimp and scallops, beans and sautéed veggies, topped with our homemade cheese sauce ~ 17.99

Burrito Ranchero

Extra large flour tortilla filled with carnitas and beans, topped with cheese and mole ranchero ~ 15.99

Seafood Chimichanga

Fried flour tortilla filled with grilled shrimp, scallops and vegetables. Topped with our homemade cheese sauce ~ 17.99



California Burritos Large flour tortilla filled with rice, black beans, sour cream, cheese and your choice of one filling. Served with a house salad.

Fillings: Carne Asada Steak, Chicken, Carnitas or Choripollo ~ 14.99 | Shrimp ~ 16.99



Chimichanga Fried flour tortilla filled with your choice of beef tips or chicken. Topped with our homemade cheese sauce ~ 14.99

ENCHILADAS

Enchiladas Poblanas

Four chicken enchiladas topped with mole poblano sauce, lettuce, tomatoes and sour cream ~ 12.99

Enchiladas Supreme

Combination of corn tortilla enchiladas; one chicken, one beef, one cheese and one bean, topped with lettuce, tomatoes and sour cream ~ 12.99

Seafood Enchiladas

Four corn tortillas filled with a medley of seasoned shrimp, scallops and mushrooms. Topped with our delicious mole ranchero sauce and sour cream ~ 15.99



Enchiladas Suizas Four corn tortillas, filled with chicken and topped with cheese sauce, green tomatillo sauce, sour cream and cotija cheese ~ 12.99

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HOUSE SPECIALS



El Favorito Marinated shrimp, scallops, chicken strips and sautéed vegetables over rice. Topped with cheese dip, ranchero sauce and sour cream. ~ 19.99

Flautas

Four rolled, fried corn tortillas, two filled with beef tips and two with chicken, served with a side of rice, guacamole salad, and pico de gallo. Topped with sour cream and cotija cheese. ~ 13.99

Fajita Nachos

A heaping pile of homemade tortilla chips topped with your choice of meat, sautéed vegetables, our special cheese sauce, sour cream, guacamole, and pico de gallo.

Chicken or Steak ~ 12.99 | Shrimp ~ 14.99

Mezcal Sampler

Perfect for those who would like to sample some of everything! One beef tips burrito, one chicken tamale, one chicken enchilada, one chile rellano and one ground beef taco. Served with rice and beans. ~ 15.99



Arroz con Pollo Marinated chicken strips grilled with sautéed onions, bell peppers, mushrooms, and tomatoes. Served over a bed of rice and topped with our special cheese sauce and sour cream. ~ 14.99

Jalisco Special

Grilled marinated chicken breast and Carne Asada steak topped with mushrooms and our special cheese sauce. Served with rice, beans, pico salad, guacamole, sour cream and tortillas. ~ 15.99



Molcajete Cabo Marinated shrimp and scallops grilled with peppers, onions and tomatoes topped with pineapple-ranchero sauce and grated cheese. ~ 17.99



Morjarra Frita Whole tilapia fish seasoned and fried. Served with rice, pico de gallo salad, sliced avocados and tortillas. ~ 16.99

Mole Poblano

A Mexican favorite! Grilled chicken breast topped with our homemade sweet and spicy mole poblano sauce. ~ 13.99

Fajita Quesadilla

A grilled flour tortilla stuffed with fajita-style chicken or beef and veggies. Served with rice, pico salad, sour cream and guacamole. ~ 14.99

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have a medical condition.

We use chicken stock to cook our rice and vegetable oil for our refried beans. Vegetarian rice available on request.

For Parties of 5 or more, a gratuity of 18% will be added.

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FROM THE GRILL

STEAK

All steak platters are served with your choice of refried or charro beans (black beans cooked with Mexican chorizo sausage), rice, guacamole, pico de gallo salad, sour cream and tortillas.

Carne Asada

A true Mexican tradition! Thinly sliced steak specially seasoned and grilled to perfection ~ 15.99



Guadalajara Steak A Marinated 10 ounce steak grilled and topped with sautéed mushrooms and cheese sauce, served over a bed of rice on a sizzling skillet ~ 19.99

Matador Steak

A grilled marinated 10 ounce steak topped with onions, mushrooms, and ranchero sauce, served over a bed of rice on a sizzling skillet ~ 19.99



Mar y Tierra A juicy 10 ounce steak grilled to perfection. Paired with grilled shrimp and topped with your choice of ranchero or tomatillo sauce ~ 22.99

SHRIMP

Camarones Vallarta

Marinated shrimp topped with a spicy sauce with a hint of sweetness. Served with rice, guacamole, pico de gallo salad, sour cream and tortillas. Muy Bueno! ~ 17.49

Camarones al Mojo

Grilled shrimp marinated in our homemade garlic sauce and garnished with grilled onions. Served with rice, guacamole, pico de gallo salad, sour cream and tortillas. ~ 17.49

Arroz con Camarones

Shrimp marinated and grilled to perfection with sautéed vegetables. Served on a bed of rice topped with cheese sauce and sour cream. ~ 17.49

Camarones a la Mexicana

Grilled shrimp covered in a delicious medium-hot chipotle pepper sauce. Served with rice, guacamole, pico de gallo salad, sour cream and tortillas. ~ 17.49

Cabo Quesadilla

An EXTRA large grilled flour tortilla filled with marinated shrimp, sautéed vegetables, and cheese. Served with a guacamole salad, pico de gallo, sour cream and side of rice. ~ 17.49



Coctel de Camarones Cooked shrimp in a sweet and spicy tomato sauce with avocado, red onion and cilantro ~ 18.49

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FROM THE GRILL

PORK

Carnitas

Tender cuts of pork marinated in a special Jalisco recipe, lightly fried and topped with your choice of spicy red, mild ranchero or green tomatillo sauce. Served with choice of refried or charro beans, rice, pico salad, guacamole and tortillas. ~ 16.99

Carnitas Chimichanga

Extra large flour tortilla filled with slowly fried-to-perfection pork. Topped with our special cheese sauce, served with rice, pico salad, sour cream, and guacamole. ~ 16.99

Carnitas Nachos

Michoacan-style carnitas over homemade tortilla chips topped with cheese and signature pico de gallo. ~ 15.99



Carnitas Enchiladas Four corn tortillas, filled with slowly-fried pork and topped with cheese sauce, green tomatillo sauce, sour cream, and cotija cheese. ~ 15.99

CHICKEN

All chicken platters are served with your choice of refried or charro beans (black beans cooked with Mexican chorizo sausage), rice, guacamole, pico de gallo salad, sour cream and tortillas.

Pollo Loco

Grilled marinated chicken breast with a hint of sweetness ~ 14.99

“Popeye” Pollo

Grilled marinated chicken breast topped with creamy spinach-cheese sauce ~ 15.99

Vegetarian rice available on request.

Pollo Mexicano

Tender sliced chicken marinated in a delicious medium-hot chipotle pepper sauce ~ 14.99

Choripollo

Marinated chicken breast combined with chorizo sausage and delicious cheese sauce ~ 16.99

FAJITAS

All fajita platters cooked with sautéed veggies and served with guacamole salad, sour cream, pico de gallo, tortillas, rice and your choice of refritos or charro beans. *Vegetarian rice available on request.*

Steak or Chicken

A sizzling skillet served with sautéed veggies and your choice of meat.

For one ~ 15.99 | For two ~ 26.99

Fajitas Texanas

A combination of grilled shrimp, chicken and steak with sautéed veggies.

For one ~ 17.99 | For two ~ 30.99

Mezcal Fajitas

A chicken breast topped with Monterey Jack cheese and bacon crumbles. Delicioso!

For one ~ 17.99 | For two ~ 30.99



Fajitas Cañon Grilled shrimp and scallops with sautéed veggies.

For one ~ 19.99 | For two ~ 34.99

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DESSERTS

Tres Leches Cake

Famous Mexican traditional sweet vanilla cake with three creams ~ 6.00

Churros

Fried dough sticks rolled in cinnamon sugar with a scoop of vanilla ice cream ~ 8.00

Flan

Sweet Mexican custard topped with a light caramel sauce ~ 5.00

Sopapillas

Crispy dough wedges smothered with caramel, cinnamon sugar and whipped cream ~ 5.00



FRIED ICE CREAM Vanilla ice cream in a crispy tortilla topped with whipped cream, cinnamon sugar, caramel and chocolate sauce ~ 7.00

BEVERAGES

Razzberry Piña Colada

Pineapple juice and pina colada mix blended to perfection with a swirl of raspberry ~ 5.99

Spirit-Free Daiquiri

Raspberry, Mango, Strawberry, Peach, Pina Colada ~ 5.25

Agua Fresca



Horchata A Mexican tradition!
Sweetened Mexican rice water.

Free refills ~ 3.99

Jarritos & Mexican Coca-Cola



Jarritos Mandarin, Pineapple, Sangria, Lime, Mango, Grapefruit, Tamarind

Traditional Mexican bottle soda ~ 2.99