

VEGETARIAN ENTREES

APERITIVOS

**Fajita Stick**

Served with a side of guacamole  
\$8.50

**BBQ Skewer**

Chicken or Beef skewer,  
mesquite grilled and brushed with  
our homemade BBQ sauce  
\$8.50

**Combinacione**

Nachos, quesadillas, taquitos  
and guacamole (for two)  
\$9.95

**Crab Taquitos**

Two deep-fried corn tortillas  
filled with sauteed lump crab  
\$8.95

**Quesadillas**

Cheese \$9.50  
Mesquite Chicken sauteed with  
peppers, tomatoes, and onions  
Topped with guacamole & sour cream.  
\$10.95

**Guacamole Especial**

Prepared fresh at your table and  
presented in a Molcajete Bowl  
\$11.95

**Vegetarian Quesadilla**

A large flour tortilla filled with mixed  
baby squashes and melted cheeses  
\$10.75

**Grilled Vegetable Fajitas**

Fresh zucchini, red & green peppers, onions, corn  
and tofu served on a sizzling platter with  
housemade tortillas, rice and refried beans  
\$14.95

**Black Bean Enchiladas**

Two corn tortillas filled with southwestern style  
Black Beans, served with rice and corn  
\$10.50

**Enchiladas Verduras**

Two soft corn tortillas rolled with pan roasted  
garnet yam and poblano chile, topped with green  
tomatillo sauce, cheese and avocado slices.  
Served with corn and black beans  
\$10.95

**Tamale**

Made the traditional way, 2 tamales wrapped  
in husks, filled with corn and roasted poblano chile,  
garlic & onions, and topped with chile.  
Served with rice and beans  
\$10.75

**Chile Relleno**

Two roasted poblano chiles stuffed with jack cheese.  
Served with rice and beans \$12.75  
One Relleno with rice and beans \$10.25

**Combinacione**

One each:  
bean burrito • cheese enchilada • guacamole taco  
Served with rice and beans  
\$12.95

SOUPS

**Santa Fe Trails**

A slightly spicy creamed corn  
& vegetable soup  
\$6.95

**Tortilla Soup**

A light broth, overflowing w/fresh  
vegetables and tortilla strips,  
topped with avocado slices  
\$6.95

SALADS

**Caesar**

The traditional way.  
*(Trivia: This salad was invented in 1924 by  
Chef Caesar Cardini, in Tijuana, Mexico)*  
\$7.75

**Garden Salad**

A tossed salad of mixed baby greens,  
tomatoes, jicama & carrots.  
Your choice of dressings  
\$7.75

**Taco Salad**

Mexican rice, corn and black beans  
topped with your choice of grilled  
chicken, steak or veggies  
w/ mixed baby greens  
in a cilantro lime dressing.  
Served in a tostada shell.  
Chicken \$11.25  
Steak \$12.50  
Veggie \$10.95

We use fresh free-range chicken. Our chiles are Mesquite roasted.

All our cooking oil is high grade cholesterol free. 17% gratuity will be added to parties of 6 or more

We can accommodate separate checks for parties up to 8. Please request at the start of your meal.

A LA MEXICANA

**Pollo en Mole Poblano**

A boneless breast of chicken, mesquite grilled  
and smothered in mole sauce, topped with  
fresh onion rings and sesame seeds.  
Served with rice & beans  
\$13.95

**Arroz con Pollo**

Fresh boneless breast of chicken sauteed with tomatoes,  
bell peppers and Mexican oregano and served over rice  
and topped with avocado slices  
\$12.95

**Puerto Vallarta**

A rich combination of lump crab, tiger prawns and  
chicken breast, sauteed in a fresh tomato and  
white wine sauce, topped with melted cheese.  
Served with rice & beans  
\$14.95

**Crab Enchiladas**

Two corn tortillas filled w/sauteed jumbo lump crab topped  
with a green tomatillo sauce and sour cream,  
served with black beans and corn  
\$14.25

**Burrito de Carnitas**

Flour tortilla filled with seasoned Jalisco pork &  
refried beans, and topped with guacamole & sour cream.  
Served with rice & pico de gallo salsa  
\$13.25

**Plato de Carnitas**

A sizzling combination of pico de gallo & Jalisco shredded pork.  
Served with whole beans, guacamole  
and fresh corn tortillas  
\$14.25

**Cochinita Pibil**

Slow roasted achote-marinated pork with  
pickled onions and salsa verde. Served with refried beans,  
rice & fresh housemade corn tortillas  
\$15.95

SOUTHWEST PLATTERS

**Lone Star Ribs**

Fresh baby back ribs baked until tender, and then mesquite  
smoked and basted with our own special barbecue sauce  
\$14.25

**Carne Adovada**

Lean chunks of pork stewed in a Chile Caribe sauce  
A New Mexican Favorite  
\$12.95

**San Diego Fish Tacos**

Two housemade corn tortillas, filled with red snapper  
and spicy seasonings.  
Served with corn and black beans  
\$13.25

**Taos Combination**

One blue corn taco and one blue corn enchilada.  
Your choice of chicken, beef or cheese, topped with roasted  
green or red chile and served with rice & beans  
\$11.95

**Arizona Chimichangas**

Two deep-fried burritos. Choose: chicken or beef.  
Served with guacamole, rice & beans  
\$12.95

**Rellenos de Santa Fe**

Two fresh roasted poblano chiles filled with mesquite grilled  
chicken, jack cheese & cilantro, served with guacamole,  
whole beans & corn  
\$13.95

BEVERAGES

Dark French Roast Coffee	\$2.50
Brewed Tea (Iced or Hot)	\$2.50
Coca-Cola and other Soft Drinks	\$1.95
Refills	\$1.00
San Pelligrino	\$3.50
Bottled Spring Water	\$1.50
Agua de Jamaica	\$2.95
Agua Fresca del Día	\$2.95

All our Margaritas are made with Gold Tequila  
and Fresh Squeezed Limes

COMBINACIONES

**Hard Taco**

Corn tortilla filled with your choice  
of chicken, beef or guacamole.

**Enchilada**

Soft corn tortilla rolled with cheese,  
shredded beef or chicken, topped  
with red or green chile.

**Tamale**

A housemade specialty, the best  
of the best, made fresh here daily.

**Burrito**

Soft flour tortilla filled with refried  
beans, beef or chicken & topped  
with choice of red or green chile.

One item	\$8.50
Two items	\$11.75
Three items	\$13.50

Includes Mexican rice and beans  
Sopapillas served on request

MESQUITE GRILL PLATTERS

**Pollo Al Mesquite**

A split free-range chicken, marinated  
with Southwestern spices and mesquite broiled.  
Served with Mexican rice and charro beans  
\$14.25

**Brochette Mar y Tierra**

Skewered steak cubes, chicken breast, sea scallops  
and tiger prawns. Served with Mexican rice  
and grilled veggies  
\$17.95

**Cowboy Steak**

Roswell Ranch steak, N.Y. Strip topped with roasted  
New Mexican green chiles and melted jack cheese  
on request. Served with grilled vegetables  
and whole beans  
\$27.50

**Soft Tacos Al Carbon**

Two house made corn tortillas filled with tender grilled  
fajita steak, onions, cilantro and bell pepper salsa.  
Served with grilled vegetables,  
charro beans and guacamole  
\$14.95

**Brochette de Mariscos**

Tiger prawns and sea scallops, skewered, basted and  
served with our house sauteed sauce,  
Mexican rice and sauteed corn  
\$17.75

**Burrito de Carne Asada**

A flour tortilla filled with grilled fajita steak  
and whole charro beans.  
Served with rice and sauteed corn  
\$13.95

SIZZLING FAJITAS

All fajita platters  
are served with a side dish of  
charro beans, rice, pico de gallo salsa,  
guacamole and fresh  
housemade corn or  
flour tortillas.

Warning:  
Fajita Platters are extremely hot

**Steak**

Tender strips of seasoned skirt steak  
grilled just right \$18.25

**Chicken**

Tender perfectly grilled strips of fresh  
seasoned chicken breast  
\$15.75

**Los Cabos**

A tasty combination of  
tiger prawns and strips of seasoned  
chicken breast  
\$17.75

**Fresh Seafood Fajitas**

A flavorful combination of tiger  
prawns, red snapper and jumbo  
scallops, seasoned and  
grilled to perfection  
\$18.25

**Fajita Combination**

Make your own by choosing  
(3) of the following items:  
• Beef • Chicken  
• Jumbo Scallops  
• Red Snapper  
• Tiger prawns  
• Vegetables  
\$18.25

DESSERTS

**Flan**

Mexican Baked Custard  
\$4.75

**Banana Vallarta**

Topped with whipped cream  
\$5.75

**Tres Leches**

Mexican White Cake with  
Chocolate Icing  
\$5.50