

A P E R I T I V O S

Guacamole Especial

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

Quesadillas

Cheese \$7.75
Mesquite grilled chicken \$8.95

Nachos

Crisp tortilla chips topped with beans, cheese and guacamole
\$6.95

S O U P S

Tortilla Soup

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

Santa Fe Trails

A slightly spicy creamed corn & vegetable stew
\$6.95

Green Chile Stew

Lean tender chunks of pork and potatoes stewed in New Mexico green chile. Served with a side of flour tortillas.
\$8.50

S A L A D S

Garden Salad \$6.95

Caesar \$6.95

Spinach Salad \$7.95

Mexican Chopped Salad \$8.50

Add grilled chicken \$4, carne asada \$5, grilled prawns \$5, red chile marinated tofu \$3, grilled veggies \$4

C O M B I N A C I O N E S

Served with Mexican Rice and Beans

El Poco

#1 Taco \$7.50
#2 Enchilada \$7.50
#3 Chile Relleno \$8.75
#4 Tamale \$7.50

El Grande

#5 Taco & Enchilada \$9.50
#6 Taco & Chile Relleno \$9.95
#7 Two Tacos \$9.50
#8 Two Enchiladas \$9.50
#9 Tamale & Tostada \$9.50
#10 Enchilada & Chile Relleno \$9.95

Vegetarian

#11 Combination
One each: • bean burrito • cheese enchilada • guacamole taco. Served with rice and beans.
\$10.25

#12 Grilled Vegetable Fajitas

Fresh zucchini, red & green peppers, onions & corn, served on a sizzling platter with housemade tortillas, rice and refried beans.
\$11.25

#13 Tamale

Made the traditional way, 2 tamales wrapped in husks and filled with corn and roasted with chile. Served with rice and beans.
\$9.75

#14 Black Bean Enchiladas

Two corn tortillas filled with southwestern style Black Beans. Served with rice and corn
\$8.75

We use fresh free-range chicken. Our chiles are Mesquite roasted. All our cooking oil is high grade cholesterol free. Our Tortillas are Housemade. We use no MSG or food preservatives. All our cooking oil is high grade cholesterol free.

M E S Q U I T E G R I L L

Steak Fajitas

Sizzling thin strips of steak served the traditional way with guacamole, charro beans, pico de gallo and tortillas.
\$13.95

Chicken Fajitas

Sizzling thin strips of chicken served the traditional way with guacamole, charro beans, pico de gallo and tortillas.
\$12.95

Los Cabos Fajitas

Sizzling combination of prawns and chicken, served the traditional way with guacamole, pico de gallo, tortillas and charro beans.
\$13.95

Fresh Seafood Fajitas

A flavorful combination of tiger prawns, red snapper and jumbo scallops, seasoned and grilled to perfection.
\$15.95

Combo Fajitas

Make your own by choosing 3 of the following items:
Beef • Chicken • Jumbo Scallops
Red Snapper • Tiger prawns • Vegetables
Served the traditional way.
\$15.95

Alambre Mar Y Tierra

“Surf and Turf” on the skewer. Steak cubes, chicken breast, and scallops served with pico de gallo and Mexican rice.
\$14.75

Burrito de Carne Asada

Flour tortilla burrito filled with fajita steak, served with guacamole, pico de gallo and charro beans.
\$10.95

Carne Santa Fe

8 oz. New York steak, topped with hot green New Mexican chiles and melted cheese on request.
\$14.50

Tacos al Carbon

Two freshly made corn tortillas filled with fajita steak, served with pico de gallo, guacamole and charro beans.
\$10.95

A N T O J I T O S M E X I C A N O S

Huevos Rancheros

Cooked just the way you like them.
\$8.75

Burrito Especial

Flour tortilla stuffed with beef or chicken, topped with mild chile sauce, melted cheese, sour cream and avocado slices.
\$9.50

San Diego Fish Tacos

Two housemade corn tortillas filled with red snapper and spicy seasonings. Served with corn and whole beans.
\$10.50

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 \$10.95 Steak \$12.25 Veggie \$10.75

Lone Star Ribs

Fresh baby back ribs baked until tender, and then mesquite smoked and basted with our own special barbecue sauce.
\$13.95

Chimichangas

Two deep-fried burritos, chicken or beef, topped with guacamole and sour cream. Served with rice and beans.
\$9.95

Puerto Vallarta

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

Plato de Carnitas

A sizzling combination of Jalisco shredded pork and pico de gallo. Served with whole beans, guacamole and fresh corn tortillas.
\$13.95

B E V E R A G E S

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

D E S S E R T S

Flan

Mexican Baked Custard
\$4.95

Banana Vallarta

Topped with whipped cream
\$5.95

Tres Leches

Mexican White Cake with Chocolate Icing
\$5.95

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.

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