



*La Corona*



B A R & G R I L L

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Bebidas de la Casa  
HOUSE DRINKS

<b>MANGONEADA</b>	<b>16</b>
A MEXICAN FROZEN REFRESHING DRINK , PREPARED WITH AGAVE, LIME, CHAMOY & MANGO CHUNKS	
<b>JALISCO SUNRISE</b>	<b>11</b>
A LITTLE TASTE OF JALISCO WITH AGAVE , ORANGE JUICE , GRENADINE	
<b>COCORONA</b>	<b>24</b>
CREME OF COCONUT, COCONUT WATER AND RUM	
<b>CAZUELITA</b>	<b>20</b>
OUR MOST EXOTIC DRINK PREPARED WITH AGAVE, MANDARINES, ORANGES, SQUIRT, LIME	
<b>EL REY</b>	<b>22</b>
A WHOLE WATERMELON WITH LIME, WATERMELON PUREE USED WITH AGAVE	
<b>LA REINA</b>	<b>25</b>
CONTAINS AGAVE , PINEAPPLE PUREE , CHAMOY AND TAJIN	

Vinos de la Casa  
HOUSE WINES

<b>MERLOT</b>	<b>11</b>
<b>CABERNET</b>	<b>10</b>
<b>PINOT NOIR</b>	<b>10</b>
<b>STELLA ROSA</b>	<b>10</b>
<b>CHARDONNAY</b>	<b>10</b>
<b>PINOT GRIGIO</b>	<b>10</b>

Bebidas Tradicionales

<b>PIÑA COLADA</b>	<b>13</b>
SWEET AND DELICATELY PREPARED WITH FRESH DICED PINEAPPLE, COCONUT CREAM, AND WHITE RUM	
<b>MIMOSA</b>	<b>10</b>
A DELICATE FAVORITE, CHAMPAGNE AND ORANGE JUICE	
<b>MOJITO</b>	<b>11</b>
REFRESHINGLY PREPARED WITH WHITE RUM, MINT, AND FRESH LIME JUICE	
<b>SANGRIA</b>	<b>11</b>
PREPARED WITH OUR FINEST RED WINE, ORANGE, APPLE, MANGO, BLACKBERRIES, STRAWBERRIES, SPICED RUM	
<b>CORONA'S PALOMA</b>	<b>11</b>
OUR MOST TRADITIONAL DRINK, PREPARED WITH AGAVE, LIME JUICE, AND SQUIRT	

\* ALL OUR DRINKS ARE PREPARED WITH 24% LIQUOR

Cerveza

BEER SELECTION

<b>IMPORTED</b>	<b>6.75</b>
<b>DOMESTIC</b>	<b>6</b>
<b>IMPORTED DRAFT</b>	<b>7</b>
<b>DOMESTIC DRAFT</b>	<b>6</b>
<b>MICHELADAS</b>	<b>15</b>
<b>MICHELADAS PREPARADAS</b>	<b>20</b>

Margaritas

<b>CITRON</b>	<b>13</b>
PREPARED WITH SLICES OF FRESH MANDARIN, LIME, AND ORANGE	
<b>RASBERRITA</b>	<b>13</b>
TANGY YET SWEET, PREPARED WITH FRESH RASPBERRIES, AGAVE AND LIME JUICE	
<b>CUCUMBER JALAPEÑO</b>	<b>13</b>
OUR MOST POPULAR MARGARITA PREPARED WITH DICED CUCUMBERS, LIME JUICE, AGAVE, AND JALAPEÑOS	
<b>MANGORITA</b>	<b>13</b>
IT'S ON THE ROCKS, AND PREPARED WITH GRAND MARNIER, AGAVE, LIME JUICE, AND FRESH MANGO	
<b>CORONARITA</b>	<b>15.50</b>
A MIX OF BEER AND MARGARITA WITH LIME, SALT, SWEET AND SOUR, & TRIPLE SEC	
<b>HOUSE MARGARITA</b>	<b>11</b>
OUR SPECIAL BLEND OF AGAVE AND SWEET SOUR SERVED OVER ICE	
<b>STRAWBERRY CUCUMBER MARGARITA</b>	<b>13</b>
A REFRESHING MARGARITA PREPARED WITH STRAWBERRY, DICED CUCUMBER AND AGAVE	

<b>IMPORTED DRAFT PITCHER</b>	<b>20</b>
<b>DOMESTIC DRAFT PITCHER</b>	<b>16</b>
<b>IMPORTED BEER BUCKET (6)</b>	<b>33</b>
<b>DOMESTIC BEER BUCKET (6)</b>	<b>26</b>







## Aperitivos

APPETIZERS

- ASADA FRIES** 16  
REFRIED BEANS, MELTED CHEESE, SOUR CREAM, AND OUR SIGNATURE GUACAMOLE W/ CHOICE OF ASADA, AL PASTOR, CARNITAS, SHREDDED CHICKEN.
- NACHOS** 16  
REFRIED BEANS, MELTED CHEESE, SOUR CREAM, AND OUR SIGNATURE GUACAMOLE W/ CHOICE OF ASADA, AL PASTOR, CARNITAS, SHREDDED CHICKEN.
- SOPECITOS** (3) 13  
REFRIED BEANS, CHEESE, SOUR CREAM, LETTUCE, TOMATOES, AVOCADO, W/ CHOICE OF ASADA, AL PASTOR, CARNITAS, SHREDDED CHICKEN
- CEVICHE** 20  
CHOICE OF FISH OR SHRIMP CURED IN LIME JUICE SHRIMP 22 FISH 20
- CORONA FIESTA PLATTER** 23  
•QUESADILLAS •TAQUITOS •SPICY WINGS •JALAPEÑO BITES
- QUESO FUNDIDO CON RAJAS** 11  
MELTED CHEESE WITH SLICED GREEN PEPPERS. SERVED W/ TORTILLAS. ADD \$5 FOR CHORIZO
- GUACAMOLE** 14  
OUR SIGNATURE HOMEMADE GUACAMOLE
- AGUACHILE VERDE O ROJO** 24  
SHRIMP COOKED IN LIME JUICE AND CHILE PEPPERS GARNISHED WITH CUCUMBERS, AVOCADO AND RED ONIONS
- BOTANA MEXICANA** 22  
BUCHE, CHORIZO, CARNITAS, PICO DE GALLO, ENSALADA DE NOPALES (SPICY CACTUS SALAD). SERVED W/ TORTILLAS.
- SOPITAS** (INDIVIDUAL) 8  
ALBONDIGA SOUP 8 TORTILLA SOUP 7
- BOTANA DE CAMARON** 26  
A LA PLANCHA (GRILLED SHRIMP), EMPANIZADOS (BREADED SHRIMP), Y AL MOJO DE AJO (SAUTÉED IN GARLIC)



## Ensaladas

ENTREE SALADS

- TACO SALAD** 16  
CORN HARD SHELL TACO, CHOICE OF FLAMED STEAK, GRILLED CHICKEN OR SHREDDED CHICKEN TOPPED WITH LETTUCE, GUACAMOLE, COTIJA CHEESE, MONTEREY JACK CHEESE, RED ONIONS AND SOUR CREAM
- TOSTADA SALAD** 15  
YOUR CHOICE OF FLAMED STEAK OR GRILLED CHICKEN, ON TOP OF FRESH ROMAINE, CUCUMBERS, AVOCADO, TOMATOES, RED ONIONS, COTIJA CHEESE, RICE & WHOLE BEANS
- MEXICAN STEAK CEASAR SALAD** 22  
GRILLED STEAK ON TOP OF FRESH ROMAINE, ROASTED PEPITAS, CRISP TORTILLA STRIPS, COTIJA CHEESE AND OUR CREAMY CILANTRO DRESSING WITH A MEXICAN TWIST
- MEXICAN CHICKEN CEASAR SALAD** 17  
GRILLED CHICKEN ON TOP OF FRESH ROMAINE, ROASTED PEPITAS, CRISP TORTILLA STRIPS, COTIJA CHEESE AND OUR CREAMY CILANTRO DRESSING WITH A MEXICAN TWIST
- LA CORONA MEXICAN SALAD** 17  
SEASONED CACTUS DICED AND GARNISHED W/TOMATOES, CILANTRO, SERRANO PEPPERS, RED ONIONS, CHEESE, & WHOLE BEANS
- CHIPOTLE CHICKEN SALAD** 17  
FRESH ROMAINE, CUCUMBERS, AVOCADO, TOMATOES, RED ONIONS, COTIJA CHEESE TOPPED WITH GRILLED CHICKEN SEASONED IN CHIPOTLE MARINADE

## Enchiladas

SERVED TRADITIONAL STYLE W/RICE & BEANS

- ENCHILADAS MAZATLAN** 18  
SAUTEED SHRIMP, BELL PEPPER, AND CHEESE ENCHILADAS IN OUR OWN VERY GREEN POBLANA CREAM SAUCE
- ENCHILADAS SUIZAS** 17  
SMOTHERED IN OUR VERY OWN TOMATILLO CREAM SAUCE, YOUR CHOICE OF CHICKEN OR CHEESE. TOPPED W/SOUR CREAM. SERVED WITH VEGETABLES.
- ENCHILADAS RANCHERAS** 17  
PREPARED TRADITIONAL, TOPPED W/OUR DELICIOUS RANCHERA SAUCE & CHEESE. YOU'RE CHOICE OF SHREDDED CHICKEN, GRILLED CHICKEN, SHREDDED BEEF, GRILL STEAK OR STEAM VEGGIES
- ENCHILADAS EN MOLE** 17  
SMOTHERED IN OUR TRADITIONAL GUADALAJARA STYLE RED SPICY MOLE, CHOICE OF CHEESE OR CHICKEN.
- ENCHILADAS TAMPIQUEÑAS** 17  
TRADITIONAL GREEN TOMATILLO SAUCE TOPPED WITH SOUR CREAM & CHEESE, CHOICE OF CHICKEN, SHREDDED BEEF, OR CHEESE
- ENCHILADAS DE ESPINACAS** 17  
OUR OWN SPINACH ENCHILADAS SMOTHERED WITH OUR MILD GREEN SAUCE WITH RICE AND WHOLE PINTO BEANS



Enchiladas Suizas



Enchiladas en Mole



Enchiladas de Espinacas

## VEGAN

- VEGAN TACOS** 12  
(2) HANDMADE TORTILLA, WHOLE BEANS, RICE, AVOCADO, LETTUCE, TOMATO, ONIONS, AND PICO DE GALLO
- SPINACH VEGAN ECHILADAS** 17  
SMOTHERED IN OUR VERY OWN TRADITIONAL SALSA RANCHERA SAUCE, SERVED WITH VEGETABLES AND WHOLE PINTO BEANS
- VEGAN BURRITO** 14  
OUR VEGAN BURRITO COMES WITH WHOLE BEANS, RICE, AVOCADO, LETTUCE, TOMATO, ONIONS AND PICO DE GALLO
- WET VEGAN BURRITO** 17  
OUR VEGAN BURRITO COMES WITH WHOLE BEANS, RICE, AVOCADO, LETTUCE, TOMATO, ONIONS AND PICO DE GALLO
- VEGAN CEVICHE** 17  
CAULIFLOWER, LIME, TOMATO, ONIONS, CILANTRO, BELL PEPPER, AND CUCUMBER



# Fajitas a Las Brasas

SERVED HOT & SIZZLING ON A SKILLET W/ SAUTÉED ONIONS & BELL PEPPERS. SERVED WITH RICE, BEANS, OUR SIGNATURE GUACAMOLE, SOUR CREAM, & CHOICE OF FLOUR OR CORN TORTILLAS

<b>FAJITAS DE RES</b>	26
SEASONED FLANKED STEAK GARNISHED W/JALAPEÑO PEPPERS	
<b>FAJITAS DE POLLO</b>	22
FLAME GRILLED CHICKEN BREAST SEASONED IN CITRUS MARINADE	
<b>FAJITAS DE CAMARON</b>	28
SUCCULENT SHRIMP SAUTÉED IN GARLIC BUTTER & JALAPEÑO PEPPERS	
<b>FAJITAS VEGETARIANAS</b>	22
A FRESH COMBINATION OF GRILLED VEGETABLES SERVED W/A CHILE RELLENO	
<b>FAJITAS SUPREMAS</b>	33
OUR MOST POPULAR FAJITAS SERVED WITH SUCCULENT SHRIMP, GRILLED CHICKEN, AND SEASONED FLANKED STEAK	
<b>FAJITAS DE CARNITAS</b>	22
TENDER PORK SIMMERED IN TRADITIONAL SEASONINGS SIZZLING ON A SKILLET	

## Molcajetes

SERVED W/ RICE, BEANS & CHOICE OF CORN OR FLOUR TORTILLAS

<b>MOLCAJETE AZTECA</b>	35
GRILLED STEAK & CHICKEN, SEASONED CACTUS, CHORIZO, CHEESE (AVAILABLE IN SALSA VERDE)	
<b>MOLCAJETE VERDE MAR &amp; TIERRA</b>	40
GRILLED SHRIMP, STEAK OR CHICKEN, SEASONED CACTUS, CHORIZO, CHEESE	
<b>MOLCAJETE CARNE EN SU JUGO</b>	35
CHOPPED BEEF STEAK, W/BACON SERVED IN GREEN CHILE, SEASONED CACTUS, CHORIZO, CHEESE	
<b>MOLCAJETE CORONA GRILL</b>	55
GRILLED SHRIMP, CHOPPED BEEF STEAK, GRILLED CHICKEN, SEASONED CACTUS, CHORIZO AND PANELA CHEESE (AVAILABLE IN SALSA VERDE)	
<b>GRANDE MOLCAJETE CORONA GRILL</b>	80
OUR BIGGEST MOLCAJETE, GRILLED SHRIMP, CHOPPED BEEF STEAK, GRILLED CHICKEN, SEASONED CACTUS, CHORIZO AND PANELA CHEESE	



Caldo 7 Mares

## Caldos

SOUPS

<b>CALDO DE POLLO</b> HOMEMADE CHICKEN SOUP	15
<b>CALDO DE RES</b> HOMEMADE BEEF STEW	15
<b>ALBONDIGAS</b> HOMEMADE VEGETABLE AND GROUND BEEF SOUP	15
<b>CALDO DE CAMARON</b> HOMEMADE SHRIMP SOUP	23
<b>7-MARES</b> SEAFOOD SOUP	27
<b>CALDO DE PESCADO</b> HOMEMADE FISH SOUP	19
<b>POZOLE</b> TRADITIONAL PORK NECKBONE SOUP	18
<b>MENUDO</b> ( SATURDAY & SUNDAY)	15



Pozole



MOLCAJETE VERDE MAR Y TIERRA

MOLCAJETE CARNE EN SU JUGO

MOLCAJETE CORONA GRILL

FAJITAS SUPREMAS





Chile Verde



Birria Tapatia

# Especialidades

## HOUSE SPECIALTIES

ALL HOUSE SPECIALTIES ARE ACCOMPANIED WITH YOUR CHOICE OF CORN OR FLOUR TORTILLAS

**CARNE EN SU JUGO** 18

CHOPPED BEEF STEAK W/BACON IN GREEN CHILE SERVED W/ WHOLE BEANS

**STEAK PICADO** 18

BEEF STEAK TOPPED CHOPPED POTATOES W/ RED CHILE & SERVED W/ RICE & BEANS

**COSTILLAS DE PUERCO \*** 18

SEASONED CUT PORK RIBS IN OUR SIGNATURE RED SAUCE SERVED W/RICE & BEANS

**CHILE VERDE** 18

PORK LOIN W/POTATOES IN OUR SIGNATURE GREEN SAUCE SERVED W/RICE & BEANS

**MOLE TAPATIO \*** 18

TRADITIONAL RED SPICY CHICKEN MOLE SERVED W/WHOLE BEANS

**BISTEC EN SALSA DE MOLCAJETE** 18

TENDER STEAK IN OUR VERY OWN MOLCAJETE SAUCE SERVED W/RICE & BEANS

**BISTEC A LA MEXICANA** 18

SEASONED TENDER BEEF STEAK IN SAUTEED ONIONS, TOMATOES & PEPPERS SERVED W/RICE & BEANS

**POLLO EN CREMA POBLANA** 18

CHICKEN BREAST IN OUR HOMEMADE CREAM SAUCE SERVED W/ VEGETABLES AND WHITE RICE

**POLLO EN CREMA CHIPOTLE** 18

CHICKEN BREAST IN OUR HOMEMADE CREAM BASED CHIPOTLE SAUCE SERVED W/VEGETABLES AND WHITE RICE

**BISTEC ENCEBOLLADO** 18

GRILLED BEEF STEAK TOPPED WITH SAUTÉED GRILLED ONIONS SERVED WITH RICE & BEANS

**BIRRIA TAPATIA** 19

OFF THE BONE TENDER SHREDDED BEEF IN OUR OWN TRADITIONAL BIRRIA SAUCE SERVED W/RICE & WHOLE BEANS

**CARNITAS LOS ALTENOS** 18

TENDER PORK SIMMERED IN TRADITIONAL SEASONINGS SERVED W/RICE, BEANS & PICO DE GALLO

**POLLO ASADO A LA PARRILLA** 18

GRILLED & SEASONED CHICKEN BREAST SERVED ON TOP OF GRILLED VEGETABLES SERVED W/RICE, BEANS & OUR SIGNATURE GUACAMOLE

**CARNE ASADA A LA PARRILLA** 22

GRILLED & SEASONED BEEF STEAK GARNISHED WITH A SAUTÉED JALAPEÑO PEPPER & GRILLED GREEN ONION SERVED W/RICE, BEANS & OUR SIGNATURE GUACAMOLE

**MAR Y TIERRA** 24

SUCCULENT SHRIMP PAIRED WITH OUR FLAME GRILLED FLANKED STEAK OR CHICKEN BREAST, GARNISHED WITH GRILLED ONION, JALAPEÑO PEPPER AND OUR SIGNATURE GUACAMOLE. SERVED WITH RICE & BEANS.

**LOMO ASADO** 30

OUR TENDER 8OZ RIB EYE SERVED WITH STEAMED VEGETABLES AND WHITE RICE

**CHILE RELLENO PLATE** 18

CHILE PASILLA STUFFED WITH MONTEREY JACK CHEESE, TOPPED WITH OUR RANCHERA SAUCE, AND SOUR CREAM. SERVED WITH RICE AND BEANS

**FILET MIGNON** 32

OUR TENDER 8OZ FILET MIGNON SERVED SERVED WITH GRILLED ASPARUGUS AND STEAM VEGGIES



Mole Tapatio



Pollo en Crema Chipotle



Chile Relleno



Lomo Asado



Mar y Tierra



# Antojitos Tradicionales

## TRADITIONAL CRAVINGS

### TACOS

- PROTEIN TACOS (2)** 11  
CHOOSE FROM OUR GREEN SALSA TACO, SERVED WITH ONIONS, CILANTRO AND JACK CHEESE OR OUR RED SALSA TACO, SERVED WITH TOMATO AND COTIJA CHEESE WITH A SLICE ROMAINE LETTUCE, PREPARED W/CHOICE OF ASADA, GRILLED CHICKEN, AL PASTOR OR CARNITAS
- TACOS (2)** 11  
HANDMADE TORTILLA PREPARED W/YOUR CHOICE OF SHREDDED BEEF, GRILLED CHICKEN, ASADA, AL PASTOR OR CARNITAS
- TACOS DE PESCADO ESTILO ENSENADA (2)** 12  
BREADED BASA FISH TACOS SERVED WITH CABBAGE, TOMATO, RED ONION, AND COTIJA CHEESE
- TACOS DE CAMARON ESTILO ENSENADA (2)** 14  
BREADED SHRIMP TACOS SERVED WITH CABBAGE, TOMATO, RED ONION AND COTIJA CHEESE
- TACOS DE BARBACOA (2)** 12  
GUADALAJARA STYLE RED TACOS, SERVED WITH SHREDDED BEEF, CILANTRO AND GRILLED ONIONS
- VEGAN TACOS (2)** 12  
GRILLED ONIONS, BELL PEPPERS, LETTUCE, TOMATO AND WHOLE BEANS
- TACOS DE SALMON (2)** 15  
HANDMADE TORTILLA WITH GARLIC BUTTER FLAVOR WITH PICO DE GALLO

### TORTAS

- TORTAS** 13  
PREPARED THE TRADITIONAL WAY, YOUR CHOICE OF CARNITAS, GRILLED CHICKEN, ASADA, AL PASTOR, OR MILANESA
- TORTA CORONA** 16  
PREPARED W/HAM, CHORIZO, ASADA & CHEESE GARNISHED W/JALAPEÑOS & GRILLED ONIONS

## A la Carte

### A LA CARTA

ADD RICE AND BEANS FOR 4.00

- ENCHILADAS (2)** 13  
YOUR CHOICE SHREDDED CHICKEN, GRILL CHICKEN, CHEESE, SHREDDED BEEF OR STEAM VEGETABLES YOUR CHOICE SAUCE RANCHERA, MOLE, POBLANA, CHIPOTLE, SUIZA OR GREEN
- HARDSHELL TACO (2)** 13  
OUR SPECIAL CRUNCHY TACOS SERVED WITH, LETTUCE, QUESO, TOMATO, SOUR CREAM YOUR CHOICE OF SHREDDED CHICKEN OR SHREDDED BEEF
- TAQUITOS (3)** 14  
THREE SMALL ROLLED CRUNCHY TACOS FRIED TO CRISPY PERFECTION SERVED WITH LETTUCE, COTIJA CHEESE, TOMATO, SOUR CREAM AND GUACAMOLE YOUR CHOICE SHREDDED CHICKEN OR SHREDDED BEEF
- SOPE (1)** 10  
HANDMADE SOPE SERVED W/LETTUCE, QUESO, TOMATO SOUR CREAM AND COTIJA CHEESE. YOUR CHOICE ASADA, AL PASTOR, CARNITAS, SHREDDED CHICKEN, GRILLED CHICKEN OR SHREDDED BEEF
- FLAUTAS (2)** 14  
TWO ROLLED UP FLOUR TORTILLAS CRUNCHY TACOS FRIED TO CRISPY PERFECTION SERVED W/LETTUCE, COTIJA CHEESE, TOMATO, SOUR CREAM AND GUACAMOLE. YOUR CHOICE OF SHREDDED CHICKEN OR SHREDDED BEEF
- QUESADILLA** 14  
A LARGE FLOUR TORTILLA WITH MELTED CHEESE YOUR CHOICE GRILLED CHICKEN, SHREDDED CHICKEN, ASADA, SHREDDED BEEF OR STEAMED VEGETABLES

### BURRITOS

- BURRITO TRADICIONAL** 14  
TRADITIONAL & DELICIOUS, SERVED WITH, SPANISH RICE, REFRIED BEANS, ONIONS, CILANTRO, SPICY SALSA, YOUR CHOICE OF ASADA, AL PASTOR, GRILLED CHICKEN, CARNITAS, STEAK PICADO, SHREDDED BEEF OR SHREDDED CHICKEN
- BURRITO DE PESCADO** 15  
GRILLED BASA FISH, WHOLE BEAN, SPANISH RICE, CABBAGE, RED ONIONS, TOMATO, SOUR CREAM, GUACAMOLE AND RANCH
- BURRITO DE CAMARON** 17  
OUR FAMOUS SHRIMP BURRITO SERVED WITH SAUTEED SHRIMP, WHOLE BEANS, SPANISH RICE AND BELL PEPPERS
- BURRITO VEGETARIANO** 13  
OUR VEGGIE BURRITO PREPARED WITH WHOLE BEANS, SPANISH RICE, GRILLED VEGETABLES, SOUR CREAM, TOMATO, JACK CHEESE AND AVOCADO
- BURRITO CHILE RELLENO** 15  
AUTHENTIC PASILLA PEPPER STUFFED WITH JACK CHEESE WITH REFRIED BEANS, SPANISH RICE, SALSA RANCHERA
- BURRITOS MOJADOS | WET BURRITOS**
- TRADICIONAL** 15  
OUR TRADITIONAL WET BURRITO SERVED WITH SPANISH RICE, REFRIED BEANS, ONIONS, CILANTRO, SPICY SALSA. YOUR CHOICE OF ASADA, AL PASTOR, CARNITAS, GRILLED CHICKEN, SHREDDED BEEF, YOUR CHOICE OF GREEN OR RED SAUCE
- FAJITAS BURRITO** 15  
FAJITAS ROLLED UP IN A FLOUR TORTILLA WITH GRILLED VEGGIES, REFRIED BEANS, ONIONS, SPANISH RICE, AVOCADO, YOUR CHOICE OF FLAME STEAK, OR GRILL CHICKEN. GREEN OR RED SAUCE
- BURRITO CHIPOTLE** 15  
COVERED WITH OUR HOMEMADE CHIPOTLE SAUCE SERVED WITH SPANISH RICE, REFRIED BEANS YOUR CHOICE OF GRILLED CHICKEN, SHREDDED BEEF OR FLAME GRILLED STEAK
- CHILE RELLENO** 16  
TRADITIONAL PASILLA PEPPER STUFFED WITH MELTED CHEESE SERVED W/ RICE & BEANS
- BURRITO CHILE VERDE** 17  
OUR FAMOUS CHILE VERDE BURRITO SMOTHERED WITH OUR MILD GREEN SAUCE WITH RICE AND BEANS

### VEGGIE TACOS

### TACOS DE BARBACOA

### PROTEIN TACOS

### BURRITO MOJADO



# Mariscos

## SEAFOOD



Aguachile

Ceviche tropical



Camarones Empanizados



Camarones a la Diabla



Camarones al Mojo de Ajo



Camarones Imperiales



Mojarra



Salmon a la plancha

	<b>CAZUELITA MARISQUERA</b>	31
	A SPICY MIX OF SHRIMP, OYSTERS, ABALONE, RED ONIONS AND LIME JUICE	
	<b>TACOS GOBERNADOR</b>	13
	OUR HANDMADE TORTILLA TACOS, SERVED W/SAUTEED SHRIMP, CILANTRO, ONIONS, TOMATO, AND JACK CHEESE	
	<b>AGUACHILE VERDES O ROJOS</b>	24
	SHRIMP COOKED IN LIME JUICE AND CHILE PEPPERS GARNISHED WITH CUCUMBERS, AVOCADO AND RED ONIONS	
	<b>FILETE DE PESCADO A LA PLANCHA</b>	20
	GRILLED SEASONED BASA FISH SERVED ON TOP OF SAUTEED VEGETABLES	
	<b>FILETE EMPANIZADO</b>	20
	SEASONED AND BREADED BASA FISH	
	<b>FILETE A LA DIABLA</b>	20
	GRILLED TILAPIA IN OUR SIGNATURE SPICY RED SAUCE	
	<b>FILETE AL MOJO DE AJA</b>	20
	GRILLED AND MARINATED TO PERFECTION IN GARLIC & BUTTER SAUCE	
	<b>MOJARRA</b>	21
	DEEP FRIED WHOLE TILAPIA	
	<b>MOJARRA A LA DIABLA</b>	21
	DEEP FRIED WHOLE TILAPIA SERVED IN OUR VERY OWN SPICY RED SAUCE	
	<b>MOJARRA AL MOJO DE AJA</b>	21
	DEEP FRIED WHOLE TILAPIA SERVED IN OUR SIGNATURE GARLIC & BUTTER SAUCE	
	<b>CAMARONES EMPANIZADOS</b>	24
	SEASONED BREADED SHRIMP	
	<b>CAMARONES A LA DIABLA</b>	24
	SUCCULENT SHRIMP IN A SPICY RED SAUCE	
	<b>CAMARONES AL MOJO DE AJA</b>	24
	GRILLED TO PERFECTION IN OUR VERY OWN GARLIC AND BUTTER SAUCE	
	<b>CAMARONES RANCHEROS</b>	24
	SHRIMP IN OUR VERY OWN TRADITIONAL RANCHERO SAUCE GARNISHED W/ BELL PEPPERS & RED ONIONS	
	<b>CAMARONES IMPERIALES</b>	24
	SHRIMP STUFFED W/CHEESE AND WRAPPED IN BACON	
	<b>CAMARONES A LA PLANCHA</b>	24
	GRILLED TO PERFECTION, GARNISHED WITH BELL PEPPERS & RED ONIONS	
	<b>COCTEL DE CAMARON</b>	MEDIUM 23   LARGE 32
	PREPARED TRADITIONAL WITH AVOCADO, TOMATOES, CILANTRO, CUCUMBERS, AND ONION	
	<b>CAMPECHANA</b>	MEDIUM 25   LARGE 33
	SHRIMP, OCTOPUS, ABALONE, GARNISHED WITH TOMATOES, AVOCADO, CILANTRO, CUCUMBERS, AND ONION	
	<b>MAR Y MAR</b>	24
	SUCCULENT SHRIMP PAIRED WITH GRILLED SEASONED BASA FISH.	
	<b>TOSTADA CEVICHE DE CAMARON</b>	SHRIMP CEVICHE 17
	<b>TOSTADA CEVICHE DE PESCADO</b>	FISH CEVICHE 15
	<b>OYSTERS</b>	1/2 DOZEN 16   DOZEN 29
	<b>OYSTERS</b> WITH GREEN OR RED AGUACHILE SALSA	1/2 DOZEN 19   DOZEN 31
	<b>OYSTERS AL MOJO DE AJA</b>	1/2 DOZEN 18   DOZEN 29
	OYSTERS COOKED WITH OUR SPECIAL GARLIC SAUCE	
	<b>CALDO MICH</b>	22
	A SPICY SOUP, SERVED W/SERRANO PEPPERS, SHRIMP, BASA FISH, CARROTS, AND BELL PEPPERS	
	<b>MOLCAJETE AGUACHILE</b>	40
	SHRIMP CURED IN LIME AND TOPPED WITH ONION AND AVOCADO SLICES PREPARED IN A MOLCAJETE DISH, CHOOSE EITHER GREEN, RED OR BLACK	
	<b>SALMON A LA PLANCHA</b>	24
	GRILLED SALMON WITH LEMON ZEST, SERVED WITH ASPARAGUS, SPINACH, AND BELL PEPPERS, WHITE RICE AND VEGETABLES	
	<b>CEVICHE TROPICAL</b>	24
	FISH CEVICHE, SHRIMP CEVICHE OR MIXED CEVICHE PREPARED WITH MANGO, PINEAPPLE AND ORANGE	



MOLCAJETE AGUACHILE

CAMPECHANA

CAZUELITA MARISQUERA

OSTIONES

WARNING - EATING RAW OYSTERS MAY CAUSE SEVERE ILLNESS AND EVEN DEATH ON A PERSON WHO HAS LIVER DISEASE (E.G., ALCOHOLIC CIRRHOSIS) CANCER OR OTHER CHRONIC ILLNESS





Chile con Huevo



Huevos Rancheros



Huevos Revueltos



Huevos & Carne Asada



Chilaquiles



Chicken Tenders



Guacamole

Garlic Tajin Fries

Cheesecake

# Desayunos

## BREAKFAST

<b>HUEVOS RANCHEROS</b>	<b>15</b>
TWO OVER EASY EGGS SERVED ON TOP OF CORN TORTILLAS GARNISHED WITH OUR SAVORY RANCHERA SAUCE	
<b>HUEVOS REVUELTOS</b>	<b>15</b>
SCRAMBLED EGGS, YOUR CHOICE OF HAM, CHORIZO, OR A LA MEXICANA	
<b>CHILE CON HUEVO</b>	<b>15</b>
OUR MOST TRADITIONAL BREAKFAST PLATE, SCRAMBLED EGGS IN OUR VERY OWN RED CHILE SAUCE	
<b>HUEVOS &amp; CARNE ASADA</b>	<b>22</b>
STEAK & EGGS, YOUR CHOICE OF SCRAMBLED OR OVER EASY EGGS	
<b>PORK CHOPS AND EGGS</b>	<b>19</b>
PORK CHOPS WITH YOUR CHOICE OF SCRAMBLED , OR OVER EASY EGGS WITH BEANS	
<b>OMELETTE MEXICANO</b>	<b>15</b>
YOUR CHOICE OF CHORIZO, HAM, OR CARNE ASADA	
<b>CHILAQUILES</b>	<b>15</b>
SERVED TRADITIONAL, YOUR CHOICE OF RED OR GREEN SAUCE. GARNISHED WITH SOUR CREAM AND CHEESE.	
<b>CHILAQUILES SUPREMOS</b>	<b>19</b>
PREPARED IN GREEN OR RED SAUCE & YOUR CHOICE OF EGGS OR STEAK	

## BREAKFAST

# Burritos

ADD CHEESE FOR 1.50

<b>HUEVOS CON JAMON</b>	<b>12</b>
HAM, SCRAMBLED EGGS, RICE AND BEANS	
<b>A LA MEXICANA</b>	<b>12</b>
SCRAMBLED EGGS, JALAPEÑOS, TOMATO, ONIONS, RICE AND BEANS	
<b>STEAK AND EGGS</b>	<b>12</b>
CARNE ASADA, SCRAMBLED EGGS, RICE AND BEANS	
<b>CHORIZO CON HUEVOS</b>	<b>12</b>
SCRAMBLED EGGS, CHORIZO, RICE AND BEANS	
<b>CHORIZO CON PAPAS</b>	<b>12</b>
SCRAMBLED EGGS, CHORIZO, POTATOES, RICE AND BEANS	

# Niños

## KIDS

ALL KIDS MENU ITEMS ARE SERVED WITH FRENCH FRIES OR RICE & BEANS AND A KID SIZE BEVERAGE

<b>MINI BURRITO</b>	<b>10</b>
CHOICE OF CARNE ASADA, CHICKEN OR BEAN & CHEESE	
<b>CHICKEN TENDERS</b>	<b>12</b>
TENDER, BREADED PIECES OF WHITE MEAT CHICKEN	
<b>MINI ENCHILADAS</b>	<b>12</b>
CHOICE OF BEEF, CHICKEN, OR CHEESE	
<b>QUESADILLA</b>	<b>12</b>
A FLOUR TORTILLA WITH MELTED JACK CHEESE	
<b>HAMBURGER OR CHEESEBURGER</b>	<b>11</b>

# Bebidas

## BEVERAGES

<b>SOFT DRINKS</b>	<b>4.25</b>
COKE, DIET COKE, SPRITE, DR. PEPPER, ORANGE FANTA, LEMONADE, RASBERRY ICED TEA, ICED TEA	
<b>AGUA FRESCAS</b>	<b>4.25</b>
HORCHATA, TAMARINDO, JAMAICA, PIÑA, ORANGE	
<b>COFFEE</b>	<b>4.50</b>
<b>HOT TEA</b>	<b>4.50</b>

# Extras

## SIDES

<b>SOUR CREAM</b>	<b>4</b>	<b>FRENCH FRIES</b>	<b>5</b>
<b>CHEESE</b>	<b>4</b>	<b>GARLIC TAJIN FRIES</b>	<b>10</b>
<b>AVOCADO</b>	<b>4</b>	<b>TORTILLAS</b>	<b>5</b>
<b>RICE</b>	<b>5</b>	<b>VEGETABLES</b>	<b>5</b>
<b>BEANS</b>	<b>5</b>	<b>GRILLED ASPARAGUS</b>	<b>11</b>

# Postres

## DESSERTS

<b>FLAN</b>	<b>10</b>
<b>PASTEL TRES LECHES</b>	<b>10</b>
<b>CHEESECAKE</b>	<b>10</b>

AN 18% GRATUTTY FEE WILL BE ADDED TO PARTIES OF 8 OR MORE