

La Corona



B A R & G R I L L

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Bebidas de la Casa

HOUSE DRINKS

MANGONEADA	18
A MEXICAN FROZEN REFRESHING DRINK , PREPARED WITH AGAVE, LIME, CHAMOY, MANGO CHUNKS, & TAJIN ON THE RIM	
SEX ON THE BEACH	13
VODKA, ORANGE JUICE, CRANBERRY JUICE, AND PEACH SCHNAPPS	
COCORONA	26
CREME OF COCONUT, COCONUT WATER AND RUM	
CAZUELITA	22
OUR MOST EXOTIC DRINK PREPARED WITH AGAVE, MANDARINES, ORANGES, SQUIRT, LIME	
EL REY	24
A WHOLE WATERMELON WITH LIME, WATERMELON PUREE USED WITH AGAVE	
LA REINA	27
CONTAINSAGAVE,PINEAPPLEPUREE,CHAMOY&TAJIN	

Vinos de la Casa

HOUSE WINES

MERLOT	11
CABERNET	11
PINOT NOIR	11
CHARDONNAY	11
PINOT GRIGIO	11

Bebidas Tradicionales

PIÑA COLADA	14
SWEET AND DELICATELY PREPARED WITH FRESH DICED PINEAPPLE, COCONUT CREAM, AND WHITE RUM	
MIMOSA	12
A DELICATE FAVORITE, CHAMPAGNE AND ORANGE JUICE	
MOJITO	13
REFRESHINGLY PREPARED WITH WHITE RUM, MINT, AND FRESH LIME JUICE	
SANGRIA	13
PREPARED WITH OUR FINEST RED WINE, ORANGE, APPLE, MANGO, BLACKBERRIES, STRAWBERRIES, SPICED RUM	
CORONA'S PALOMA	13
OUR MOST TRADITIONAL DRINK, PREPARED WITH AGAVE, LIME JUICE, AND SQUIRT	

* ALL OUR DRINKS ARE PREPARED WITH 24% LIQUOR

Cerveza

BEER SELECTION

IMPORTED	7.75
DOMESTIC	7
DRAFT BEER 16oz	8
MICHELOB ULTRA DRAFT 16oz	7
MICHELADAS	17.50
MICHELADAS PREPARADAS	23.50

Margaritas

CITRON	15
PREPARED WITH SLICES OF FRESH MANDARIN, LIME, AND ORANGE	
RASBERRITA	15
TANGY YET SWEET, PREPARED WITH FRESH RASPBERRIES, AGAVE AND LIME JUICE	
CUCUMBER JALAPEÑO	15
OUR MOST POPULAR MARGARITA PREPARED WITH DICED CUCUMBERS, LIME JUICE, AGAVE, AND JALAPEÑOS	
MANGORITA	15
IT'S ON THE ROCKS, AND PREPARED WITH GRAND MARNIER, AGAVE, LIME JUICE, AND FRESH MANGO	
CORONARITA	17.50
A MIX OF BEER AND MARGARITA WITH LIME, SALT, SWEET AND SOUR, & TRIPLE SEC	
HOUSE MARGARITA	13
OUR SPECIAL BLEND OF AGAVE AND SWEET SOUR SERVED OVER ICE	
HIBIS-KISS	14
HIBISCUS, AGAVE WINE, A HINT OF LIME, & A TAJIN RIM	
STRAWBERRY CUCUMBER MARGARITA	15
A REFRESHING MARGARITA PREPARED WITH STRAWBERRY, DICED CUCUMBER AND AGAVE	
DRAFT PITCHER 64oz	24
MICHELOB ULTRA DRAFT PITCHER 64oz	19
IMPORTED BEER BUCKET (6)	38
DOMESTIC BEER BUCKET (6)	32





Aperitivos

APPETIZERS

- ASADA FRIES** 19
REFRIED BEANS, MELTED CHEESE, SOUR CREAM, PICO DE GALLO, AND OUR SIGNATURE GUACAMOLE W/ CHOICE OF ASADA, AL PASTOR, CARNITAS, SHREDDED CHICKEN.
- NACHOS** 19
REFRIED BEANS, MELTED CHEESE, SOUR CREAM, PICO DE GALLO, AND OUR SIGNATURE GUACAMOLE W/ CHOICE OF ASADA, AL PASTOR, CARNITAS, SHREDDED CHICKEN.
- SOPECITOS** (3) 16
REFRIED BEANS, CHEESE, SOUR CREAM, LETTUCE, TOMATOES, AVOCADO, W/ CHOICE OF ASADA, AL PASTOR, CARNITAS, SHREDDED CHICKEN
- CEVICHE** SHRIMP 28 FISH 25
CHOICE OF FISH OR SHRIMP CURED IN LIME JUICE
- CORONA FIESTA PLATTER** 28
•QUESADILLAS •TAQUITOS •SPICY WINGS •JALAPEÑO BITES
- QUESO FUNDIDO CON RAJAS** 14
MELTED CHEESE WITH SLICED GREEN PEPPERS. SERVED W/ TORTILLAS. ADD \$5 FOR CHORIZO
- GUACAMOLE** 17
OUR SIGNATURE HOMEMADE GUACAMOLE
- AGUACHILE VERDE O ROJO** 30
SHRIMP COOKED IN LIME JUICE AND CHILE PEPPERS GARNISHED WITH CUCUMBERS, AVOCADO AND RED ONIONS
- BOTANA MEXICANA** 27
BUCHE, CHORIZO, CARNITAS, PICO DE GALLO, ENSALADA DE NOPALES (SPICY CACTUS SALAD). SERVED W/ TORTILLAS.
- SOPITAS** (INDIVIDUAL) ALBONDIGA SOUP 11 TORTILLA SOUP 10
- BOTANA DE CAMARON** 32
ALAPLANCHA(GRILLED SHRIMP), EMPANIZADOS(BREADED SHRIMP), YALMOJO DE AJO (SAUTÉED IN GARLIC)



Ensaladas

ENTREE SALADS

- TACO SALAD** CHICKEN 20 STEAK OR SHRIMP 26
LETTUCE, GUACAMOLE, COTIJA CHEESE, MONTEREY JACK CHEESE, RED ONIONS AND SOUR CREAM, TOSSED WITH OUR CREAMY CILANTRO DRESSING
- TOSTADA SALAD** CHICKEN 19 STEAK OR SHRIMP 25
FRESH ROMAINE, CUCUMBERS, AVOCADO, TOMATOES, RED ONIONS, COTIJA CHEESE, RICE & WHOLE BEANS
- MEXICAN STEAK CEASAR SALAD** 26
GRILLED STEAK ON TOP OF FRESH ROMAINE , ROASTED PEPITAS , CRISP TORTILLA STRIPS, COTIJA CHEESE AND CAESAR DRESSING DRESSING WITH A MEXICAN TWIST
- MEXICAN CHICKEN CEASAR SALAD** 20
GRILLED CHICKEN ON TOP OF FRESH ROMAINE, ROASTED PEPITAS, CRISP TORTILLA STRIPS, COTIJA CHEESE AND CAESAR DRESSING DRESSING WITH A MEXICAN TWIST
- LA CORONA MEXICAN SALAD** CHICKEN 20 STEAK OR SHRIMP 25
SEASONED CACTUS DICED AND GARNISHED W/ TOMATOES, CILANTRO, SERRANO PEPPERS, RED ONIONS, CHEESE, & WHOLE BEANS
- CHIPOTLE CHICKEN SALAD** 20
FRESH ROMAINE, CUCUMBERS, AVOCADO, TOMATOES, RED ONIONS, COTIJA CHEESE TOPPED WITH GRILLED CHICKEN SEASONED IN CHIPOTLE MARINADE

Enchiladas

- ENCHILADAS MAZATLAN** 24
SAUTEED SHRIMP, BELL PEPPER, AND CHEESE ENCHILADAS IN OUR OWN VERY GREEN POBLANA CREAM SAUCE
- ENCHILADAS SUIZAS** 20
SMOTHERED IN OUR VERY OWN TOMATILLO CREAM SAUCE, YOUR CHOICE OF CHICKEN OR CHEESE. TOPPED W/ SOUR CREAM. SERVED WITH VEGETABLES & RICE.
- ENCHILADAS RANCHERAS** 20
PREPARED TRADITIONAL, TOPPED W/ OUR DELICIOUS RANCHERA SAUCE & CHEESE. YOUR CHOICE OF SHREDDED CHICKEN, GRILLED CHICKEN, SHREDDED BEEF, CARNE ASADA OR STEAM VEGGIES
- ENCHILADAS EN MOLE** 21
SMOTHERED IN OUR TRADITIONAL GUADALAJARA STYLE RED SPICY MOLE, CHOICE OF CHEESE OR CHICKEN.
- ENCHILADAS TAMPIQUEÑAS** 20
TRADITIONAL GREEN TOMATILLO SAUCE TOPPED WITH SOUR CREAM & CHEESE, CHOICE OF CHICKEN, SHREDDED BEEF, OR CHEESE
- ENCHILADAS DE ESPINACAS** 20
OUR OWN SPINACH ENCHILADAS SMOTHERED WITH OUR MILD GREEN SAUCE WITH RICE AND WHOLE PINTO BEANS



VEGAN

- VEGAN TACOS** 15
(2) HANDMADE TORTILLA, WHOLE BEANS, RICE, AVOCADO, LETTUCE, AND PICO DE GALLO
- SPINACH VEGAN ENCHILADAS** 19
SMOTHERED IN OUR VERY OWN TRADITIONAL SALSA RANCHERA SAUCE, SERVED WITH VEGETABLES AND WHOLE PINTO BEANS
- VEGAN BURRITO** 16
OUR VEGAN BURRITO COMES WITH WHOLE BEANS, RICE, AVOCADO, LETTUCE, AND PICO DE GALLO
- WET VEGAN BURRITO** 17
OUR VEGAN BURRITO COMES WITH WHOLE BEANS, RICE, AVOCADO, LETTUCE, AND PICO DE GALLO
- VEGAN CEVICHE** 20
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

FAJITAS DE RES	32
GRILLED STEAK GARNISHED W/ PEPPERS	
FAJITAS DE POLLO	28
FLAME GRILLED CHICKEN BREAST	
FAJITAS DE CAMARON	35
SUCCULENT SHRIMP SAUTÉED IN GARLIC BUTTER & PEPPERS	
FAJITAS VEGETARIANAS	26
A FRESH COMBINATION OF GRILLED VEGETABLES SERVED W/ A CHILE RELLENO	
FAJITAS SUPREMAS	41
OUR MOST POPULAR FAJITAS SERVED WITH SUCCULENT SHRIMP, GRILLED CHICKEN, AND GRILLED STEAK	
FAJITAS DE CARNITAS	26
TENDER PORK SIMMERED IN TRADITIONAL SEASONINGS SIZZLING ON A SKILLET. CILANTRO, SALSA VERDE, & JALAPEÑO	

Molcajetes

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

MOLCAJETE AZTECA	45
GRILLED STEAK & CHICKEN, SEASONED CACTUS, CHORIZO, CHEESE (AVAILABLE IN SALSA VERDE)	
MOLCAJETE MAR & TIERRA	52
GRILLED SHRIMP, STEAK OR CHICKEN, SEASONED CACTUS, CHORIZO, CHEESE	
MOLCAJETE CARNE EN SU JUGO	46
GRILLED STEAK, W/ BACON SERVED IN GREEN CHILE, SEASONED CACTUS, CHORIZO, CHEESE	
MOLCAJETE CORONA GRILL	69
GRILLED SHRIMP, GRILLED STEAK, GRILLED CHICKEN, SEASONED CACTUS, CHORIZO AND PANELA CHEESE (AVAILABLE IN SALSA VERDE)	
GRANDE MOLCAJETE CORONA GRILL	98
OUR BIGGEST MOLCAJETE, GRILLED SHRIMP, GRILLED STEAK, GRILLED CHICKEN, SEASONED CACTUS, CHORIZO AND PANELA CHEESE	
MOLCAJETE MARISCOS CORONA	Md 85 Lg 120
OUR NEWEST MOLCAJETE, CRAB LEGS, IMPERIAL SHRIMP, SAUTÉED SHRIMP, SEASONED CACTUS, GARLIC OCTOPUVS, GARLIC SHRIMP, BASA FILETE, WHOLE TILAPIA, AND GREEN SALSA	



Caldo 7 Mares

Caldos SOUPS

CALDO DE POLLO	HOMEMADE CHICKEN SOUP	19
CALDO DE RES	HOMEMADE BEEF STEW	19
ALBONDIGAS	HOMEMADE VEGETABLE AND GROUND BEEF SOUP	19
 CALDO DE CAMARON	HOMEMADE SHRIMP SOUP	29
 7-MARES	SEAFOOD SOUP	35
 CALDO DE PESCADO	HOMEMADE FISH SOUP	24
 POZOLE	TRADITIONAL PORK NECKBONE SOUP	22
MENUDO	(SATURDAY & SUNDAY)	22



Pozole



MOLCAJETE MARISCOS CORONA

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** 24
CHOPPED BEEF STEAK W/ BACON IN GREEN CHILE SERVED W/ WHOLE BEANS CILANTRO, GRILLED ONIONS, & JALAPEÑO
-  **STEAK PICADO** 24
BEEF STEAK TOPPED CHOPPED POTATOES W/ RED CHILE & SERVED W/ RICE & WHOLE BEANS
-  **COSTILLAS DE PUERCO *** 24
SEASONED CUT PORK RIBS IN OUR SIGNATURE RED SAUCE SERVED W/ RICE & WHOLE BEANS
-  **CHILE VERDE** 24
PORK LOIN W/ POTATOES IN OUR SIGNATURE GREEN SAUCE SERVED W/RICE & BEANS
-  **MOLE TAPATIO *** 24
TRADITIONAL RED SPICY CHICKEN MOLE SERVED W/ WHOLE BEANS & RICE
-  **BISTEC EN SALSA DE MOLCAJETE** 24
TENDER STEAK IN OUR VERY OWN MOLCAJETE SAUCE SERVED W/ RICE & BEANS
-  **BISTEC A LA MEXICANA** 24
SEASONED TENDER BEEF STEAK IN SAUTEED ONIONS, TOMATOES & PEPPERS SERVED W/RICE & BEANS
- POLLO EN CREMA POBLANA** 22
CHICKEN BREAST IN OUR HOMEMADE CREAM SAUCE SERVED W/ VEGETABLES AND WHITE RICE
-  **POLLO EN CREMA CHIPOTLE** 23
CHICKEN BREAST IN OUR HOMEMADE CREAM BASED CHIPOTLE SAUCE SERVED W/ VEGETABLES AND WHITE RICE
- BISTEC ENCEBOLLADO** 24
GRILLED BEEF STEAK TOPPED WITH SAUTÉED GRILLED ONIONS SERVED WITH RICE & BEANS
- BIRRIA TAPATIA** 25
OFF THE BONE TENDER SHREDDED BEEF IN OUR OWN TRADITIONAL BIRRIA SAUCE SERVED W/ RICE & WHOLE BEANS
- CARNITAS LOS ALTENOS** 24
TENDER PORK SIMMERED IN TRADITIONAL SEASONINGS SERVED W/ RICE, BEANS, PICO DE GALLO, JALAPEÑO, & GUACAMOLE
- POLLO ASADO A LA PARRILLA** 23
GRILLED & SEASONED CHICKEN BREAST SERVED ON TOP OF GRILLED VEGETABLES SERVED W/RICE, BEANS & OUR SIGNATURE GUACAMOLE
- CARNE ASADA A LA PARRILLA** 28
GRILLED & SEASONED BEEF STEAK GARNISHED WITH A SAUTÉED JALAPEÑO PEPPER & GRILLED GREEN ONION SERVED W/RICE, BEANS & OUR SIGNATURE GUACAMOLE
- MAR Y TIERRA** 34
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** 39
OUR TENDER 8OZ RIB EYE SERVED WITH STEAMED VEGETABLES AND WHITE RICE
- CHILE RELLENO PLATE** 24
CHILE PASILLA STUFFED WITH MONTEREY JACK CHEESE, TOPPED WITH OUR RANCHERA SAUCE, AND SOUR CREAM. SERVED WITH RICE AND BEANS



Mole Tapatio



Pollo en Crema Chipotle



Chile Relleno



Lomo Asado



Mar y Tierra

Antojitos Tradicionales

TRADITIONAL CRAVINGS

TACOS

- PROTEIN TACOS (2)

A SLICE OF ROMAINE LETTUCE WITH YOUR CHOICE OF CARNE ASADA, GRILLED CHICKEN, AL PASTOR, OR CARNITAS, TOPPED WITH ONIONS, CILANTRO, & CHEESE

14
- TACOS (2)

HANDMADE TORTILLA PREPARED W/ YOUR CHOICE OF SHREDDED BEEF, GRILLED CHICKEN, ASADA, AL PASTOR OR CARNITAS

14
- TACOS DE PESCADO (2)

BREADED FISH TACOS SERVED WITH CABBAGE, PICO DE GALLO, COTIJA CHEESE, AND SPICY AIOLI

15
- TACOS DE PULPO

SAUTEED OCTOPUS MADE WITH OUR HANDMADE TORTILLAS, SERVED WITH ONIONS AND CILANTRO

17
- TACOS DE CAMARON (2)

BREADED SHRIMP TACOS SERVED WITH CABBAGE, TOMATO, PICO DE GALLO, COTIJA CHEESE AND SPICY AIOLI

17
- TACOS DE BARBACOA (2)

GUADALAJARA STYLE RED TACOS, SERVED WITH SHREDDED BEEF, CILANTRO AND GRILLED ONIONS

15
- VEGGIE TACOS (2)

GRILLED ONIONS, BELL PEPPERS, LETTUCE, TOMATO, AVOCADO AND WHOLE BEANS

15
- TACOS DE SALMON (2)

HANDMADE TORTILLA WITH GARLIC BUTTER FLAVOR WITH LETTUCE, PICO DE GALLO, SPICY AIOLI & QUESO COTIJA

19

TORTAS

- TORTA

YOUR CHOICE OF ASADA, CARNITAS, AL PASTOR, GRILLED CHICKEN, OR SHREDDED CHICKEN PREPARED WITH LETTUCE, TOMATO, QUESO PANELA, AVOCADO AND MAYONNAISE

16
- TORTA CORONA

PREPARED W/ HAM, CHORIZO, ASADA & CHEESE GARNISHED W/ JALAPEÑOS & GRILLED ONIONS

20

A la Carte

A LA CARTA

ADD RICE AND BEANS FOR 4.00

- ENCHILADAS (2)

YOUR CHOICE SHREDDED CHICKEN, GRILL CHICKEN, CHEESE, SHREDDED BEEF OR STEAM VEGETABLES YOUR CHOICE SAUCE RANCHERA, MOLE, POBLANA, CHIPOTLE, SUIZA OR GREEN

16
- HARDSHELL TACO (2)

OUR SPECIAL CRUNCHY TACOS SERVED WITH, LETTUCE, QUESO, TOMATO, SOUR CREAM YOUR CHOICE OF SHREDDED CHICKEN OR SHREDDED BEEF

16
- TAQUITOS (3)

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

17
- SOPE (1)

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

13
- FLAUTAS (2)

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

17
- QUESADILLA

1 LARGE FLOUR TORTILLA WITH MELTED CHEESE YOUR CHOICE GRILLED CHICKEN, SHREDDED CHICKEN, ASADA, SHREDDED BEEF OR STEAMED VEGETABLES

17

BURRITOS

- BURRITO TRADICIONAL

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

17
- BURRITO DE PESCADO

GRILLED FISH, WHOLE BEANS, SPANISH RICE, CABBAGE, RED ONIONS, GUACAMOLE, PICO DE GALLO & SPICY AIOLI

19
- BURRITO DE CAMARON

OUR FAMOUS SHRIMP BURRITO SERVED WITH SAUTEED SHRIMP, WHOLE BEANS, SPANISH RICE, GRILLED VEGGIES & SPICY AIOLI

22
- BURRITO MARY TIERRA

OUR MOST POPULAR DISH IN A BURRITO FORM, STEAK, SHRIMP, BEANS, RICE, GUACAMOLE, CHEESE, GARNISHED W/ A JALAPEÑO

25
- BURRITO VEGETARIANO

OUR VEGGIE BURRITO PREPARED WITH WHOLE BEANS, SPANISH RICE, GRILLED VEGETABLES, SOUR CREAM, TOMATO, JACK CHEESE AND AVOCADO

16

BURRITOS MOJADOS | WET BURRITOS

- TRADICIONAL

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

18
- FAJITAS BURRITO

FAJITAS ROLLED UP IN A FLOUR TORTILLA WITH GRILLED VEGGIES, REFRIED BEANS, GUACAMOLE, SPANISH RICE, & YOUR CHOICE OF CARNE ASADA OR GRILLED CHICKEN. GREEN OR RED SAUCE

18
- BURRITO CHIPOTLE

COVERED WITH OUR HOMEMADE CHIPOTLE SAUCE SERVED WITH SPANISH RICE, REFRIED BEANS YOUR CHOICE OF GRILLED CHICKEN, SHREDDED BEEF OR CARNE ASADA

18
- CHILE RELLENO

TRADITIONAL PASILLA PEPPER STUFFED WITH MELTED CHEESE SERVED W/ RICE & BEANS

21
- BURRITO CHILE VERDE

OUR FAMOUS CHILE VERDE BURRITO SMOTHERED WITH OUR MILD GREEN SAUCE WITH RICE AND BEANS

22





Aguachile

Ceviche tropical



Camarones Empanizados



Camarones a la Diabla



Camarones al Mojo de Ajo



Camarones Imperiales



Mojarra



Salmon a la plancha

Mariscos

SEAFOOD

- **CAZUELITA MARISQUERA****39**
- ASPICY MIX OF SHRIMP, OYSTERS, ABALONE, OCTOPUS, RED ONIONS, AND LIME JUICE
- TACOS GOBERNADOR****16**
- OUR HANDMADE TORTILLA TACOS, SERVED W/ SAUTEED SHRIMP, CILANTRO, ONIONS, TOMATO, AND JACK CHEESE
- **AGUACHILE VERDES O ROJOS****30**
- SHRIMP COOKED IN LIME JUICE AND CHILE PEPPERS GARNISHED WITH CUCUMBERS, AVOCADO AND RED ONIONS
- AGUACHILE TROPICAL ROJO****32**
- OUR TRADITIONAL AGUACHILE SHRIMP DISH, WITH A TROPICAL TWIST MIXED WITH MANGO, PINEAPPLE, AND ORANGE
- FILETE DE PESCADO A LA PLANCHA****25**
- GRILLED SEASONED FISH SERVED ON TOP OF SAUTÉED VEGETABLES
- FILETE EMPANIZADO** SEASONED AND BREADED FISH**25**
- **FILETE A LA DIABLA****25**
- GRILLED FISH IN OUR SIGNATURE SPICY RED SAUCE
- FILETE AL MOJO DE AJO****25**
- GRILLED AND MARINATED TO PERFECTION IN GARLIC & BUTTER SAUCE
- MOJARRA** DEEP FRIED WHOLE TILAPIA**26**
- **MOJARRA A LA DIABLA****26**
- DEEP FRIED WHOLE TILAPIA SERVED IN OUR VERY OWN SPICY RED SAUCE
- MOJARRA AL MOJO DE AJO****26**
- DEEP FRIED WHOLE TILAPIA SERVED IN OUR SIGNATURE GARLIC & BUTTER SAUCE
- CAMARONES EMPANIZADOS****29**
- SEASONED BREADED SHRIMP
- **CAMARONES A LA DIABLA****29**
- SUCCULENT SHRIMP IN A SPICY RED SAUCE | SUB: OCTOPUS +\$5
- CAMARONES AL MOJO DE AJO****29**
- GRILLED TO PERFECTION IN OUR VERY OWN GARLIC AND BUTTER SAUCE
- CAMARONES RANCHEROS****29**
- SHRIMP IN OUR VERY OWN TRADITIONAL RANCHERO SAUCE GARNISHED W/ BELL PEPPERS & RED ONIONS
- CAMARONES IMPERIALES****32**
- SHRIMP STUFFED W/ CHEESE AND WRAPPED IN BACON
- CAMARONES A LA PLANCHA****29**
- GRILLED TO PERFECTION, GARNISHED WITH BELL PEPPERS & RED ONIONS
- COCTEL DE CAMARON****MEDIUM 28 | LARGE 38**
- PREPARED TRADITIONAL WITH AVOCADO, TOMATOES, CILANTRO, CUCUMBERS, AND ONION
- CAMPECHANA****MEDIUM 30 | LARGE 39**
- SHRIMP, OCTOPUS, ABALONE, GARNISHED WITH TOMATOES, AVOCADO, CILANTRO, CUCUMBERS, AND ONION
- MAR Y MAR****29**
- SUCCULENT SHRIMP PAIRED WITH GRILLED SEASONED BASA FISH.
- TOSTADA CEVICHE DE CAMARON** SHRIMP CEVICHE**22**
- TOSTADA CEVICHE DE PESCADO** FISH CEVICHE**18**
- TOSTADA DE AGUACHILE****22**
- SHRIMP CURED IN LIME WITH CUCUMBER, RED ONIONS, AVOCADO, AND YOUR CHOICE OF RED, GREEN, OR BLACK SAUCE
- OYSTERS****1/2 DOZEN 19 | DOZEN 35**
- OYSTERS** WITH GREEN OR RED AGUACHILE SALSA**1/2 DOZEN 24 | DOZEN 39**
- OYSTERS AL MOJO DE AJO****1/2 DOZEN 23 | DOZEN 35**
- OYSTERS COOKED WITH OUR SPECIAL GARLIC SAUCE
- **CALDO MICH****32**
- ASPICY SOUP, SERVED W/ SERRANO PEPPERS, SHRIMP, BASA FISH, CARROTS, & BELL PEPPERS
- **MOLCAJETE AGUACHILE****50**
- SHRIMP CURED IN LIME AND TOPPED WITH ONION AND AVOCADO SLICES PREPARED IN A MOLCAJETE DISH, CHOOSE EITHER GREEN, RED OR BLACK
- SALMON A LA PLANCHA****29**
- GRILLED SALMON WITH GARLIC BUTTER, SERVED WITH ASPARAGUS, SPINACH, BELL PEPPERS, WHITE RICE, AND VEGETABLES
- CEVICHE TROPICAL****29**
- 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

- HUEVOS RANCHEROS** 19
TWO OVER EASY EGGS SERVED ON TOP OF CORN TORTILLAS GARANISHED WITH OUR SAVORY RANCHERA SAUCE
- HUEVOS REVUELTOS** 19
SCRAMBLED EGGS, YOUR CHOICE OF HAM, CHORIZO, OR A LA MEXICANA
-  **CHILE CON HUEVO** 19
OUR MOST TRADITIONAL BREAKFAST PLATE, SCRAMBLED EGGS IN OUR VERY OWN RED CHILE SAUCE
- HUEVOS & CARNE ASADA** 28
VVV
- OMELETTE MEXICANO** 19
YOUR CHOICE OF CHORIZO, HAM, OR CARNE ASADA. SALSA VERDE, JACK CHEESE, SOUR CREAM, LETTUCE, TOMATO, & AVOCADO.
- CHILAQUILES** 19
SERVED TRADITIONAL, YOUR CHOICE OF RED OR GREEN SAUCE. GARNISHED WITH SOUR CREAM AND CHEESE.
- CHILAQUILES SUPREMOS** 19
PREPARED IN GREEN OR RED SAUCE & YOUR CHOICE OF EGGS OR STEAK

BREAKFAST Burritos

- HUEVOS CON JAMON** 15
HAM, SCRAMBLED EGGS, RICE AND BEANS
- A LA MEXICANA** 15
SCRAMBLED EGGS, JALAPEÑOS, TOMATO, ONIONS, RICE AND BEANS
- STEAK AND EGGS** 15
CARNE ASADA, SCRAMBLED EGGS, RICE AND BEANS
- CHORIZO CON HUEVOS** 15
SCRAMBLED EGGS, CHORIZO, RICE AND BEANS
- CHORIZO CON PAPAS** 15
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

- MINI BURRITO** 13
CHOICE OF CARNE ASADA, CHICKEN OR BEAN & CHEESE
- CHICKEN TENDERS** 15
TENDER, BREADED PIECES OF WHITE MEAT CHICKEN
- MINI ENCHILADAS** 15
CHOICE OF BEEF, CHICKEN, OR CHEESE
- QUESADILLA** 15
A FLOUR TORTILLA WITH MELTED JACK CHEESE
- HAMBURGER OR CHEESEBURGER** 14

Bebidas BEVERAGES

- SOFT DRINKS** 5.75
COKE, DIET COKE, SPRITE, DR. PEPPER, ORANGE FANTA, LEMONADE, RASBERRY ICED TEA, ICED TEA
+\$1 FOR EXTRA FLAVOR
- AGUA FRESCAS** 5.75
HORCHATA, TAMARINDO, JAMAICA, PIÑA, ORANGE
- COFFEE** 5.75
- HOT TEA** 5.75

Extras SIDES

- SOUR CREAM** 4
- CHEESE** 4
- AVOCADO** 5
- RICE** 6
- BEANS** 6
- FRENCH FRIES** 7
- GARLIC TAJIN FRIES** 13
- TORTILLAS** 7
- VEGETABLES** 7
- GRILLED ASPARAGUS** 10

Postres DESSERTS

- FLAN** 12
- PASTEL TRES LECHE** 12
- CHEESECAKE** 12

18 % GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE