

# Margaritas y Más

## Patrón Rita

Hand-shaken blend of Patrón Silver Tequila, Patrón Citrónge, sweet and sour and fresh lime - served on the rocks \$ 10.00

## Primo Rita

Sauza Conmemorativo Tequila, Cointreau, sweet and sour and fresh lime - served frozen or on the rocks \$ 7.00

## Clásico Margarita

Juarez Tequila, triple sec, sweet and sour and fresh lime - served frozen or on the rocks \$ 5.50

## Fruit Margaritas

Our Clásico Margarita with one of our tasty fruit or exotic tropical flavors \$ 7.00

Strawberry  
Mango  
Triple Berry  
Passion Fruit  
Green Apple

## Raz Rita

Raspberry-infused tequila melted down into our Clásico \$ 7.25

## Pomegranate Rita

Cielo Blanco Tequila, Juarez Triple Sec, sweet and sour, pomegranate juice and fresh lime \$ 7.25

## Tequila Flights

Try a flight of premium tequila by brand or by age, served with fresh limes, salt and handmade sangrita.

Choose a brand and enjoy one each of their Silver, Reposado and Añejo.

**Cielo** \$ 18.00    **Don Eduardo** \$ 14.00    **Patrón** \$ 16.00

Choose a flight by age and savor the unique flavor of each brand.

**Silver** \$ 13.00    **Reposado** \$ 15.00    **Añejo** \$ 17.00

**Silver** - Corazon, El Tesoro, Herradura

**Reposado** - Cazadores, Don Julio, 1800

**Añejo** - El Tesoro, Don Julio, Herradura

## Cervezas

### South-of-the-Border Bottled Beer \$ 4.00

Bohemia, Carta Blanca, Corona, Corona Light, Dos Equis Amber, Dos Equis Lager, Modelo Especial, Negra Modelo, Pacifico and Tecate.

### North-of-the-Border Bottled Beer \$ 3.50

Budweiser, Bud Light, Coors Light, Miller Lite.

## Specialties

### Mojito

Bacardi Select Rum, sugar, fresh lime and mint with a splash of soda served over ice \$ 7.25

### Tequila Mojito

Patrón Silver Tequila, Patrón Citrónge, sugar, fresh lime and mint with a splash of soda \$ 9.25

### Paradise Lost

Cielo Reposado Tequila, Grand Marnier, pineapple juice, fresh lime and mint with a splash of Sprite \$ 10.95

### Piña Colada

A frosty coconut drink with Bacardi Select Rum \$ 6.75

## Vinos

	glass	bottle
<b>Beringer White Zinfandel</b>	\$ 4.50	\$ 17.00
<b>Talus Pinot Grigio</b>	\$ 5.25	\$ 21.00
<b>Talus Pinot Noir</b>	\$ 5.75	\$ 23.00
<b>Freixenet Sparkling Cava</b>		\$ 5.50 split
<b>Pascual Toso Malbec</b>	\$ 6.50	\$ 26.00
<b>Xplorador Merlot</b>	\$ 5.25	\$ 21.00
<b>Xplorador Chardonnay</b>	\$ 5.25	\$ 21.00
<b>Homemade Sangria</b>	\$ 5.50	

## Hibiscus Flower Rita

El Tesoro Platinum Tequila, sweet and sour, fresh lime and hibiscus syrup served on the rocks \$ 7.25

## Maya Rita

A gift from the Margarita gods. Hand-shaken using only Sauza Hornitos 100% Blue Agave Tequila, Cointreau, and real juice sweet and sour \$ 9.00

## Coconut Margarita

Patrón Silver Tequila, Bacardi Coco, sweet and sour, and coconut cream crowned with a honey-coconut rim \$ 9.00

## Blue Peach Rita

Made with Juarez Tequila, Peach Schnapps and Blue Curacao, sweet and sour and fresh lime - served frozen or on the rocks \$ 7.50

## Cinco Sampler

Five sample-sized frozen margaritas including Primo, Mango, Raz Rita, Blue Peach, and Clásico \$ 9.00

Add your favorite cordial to any of our Margaritas \$ 2.00



Grand Marnier  
Blue Curacao  
Midori  
Chambord  
Amaretto

## Coffees

### Mexican Coffee \$ 7.25

Kahlúa, tequila and coffee topped with whipped cream.

### Keoke Coffee \$ 7.25

Presidente Brandy, Godiva Chocolate Liqueur and coffee topped with whipped cream.

## Botanas

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### Mexican Shrimp Cocktail

Chilled shrimp tossed to order with fresh pico de gallo, chunks of avocado and chipotle-lime tomato sauce \$ 9.99

### Calamari Frito

Served golden with chipotle aioli and ranchero sauce \$ 8.99

### Ceviche

Marinated shrimp, scallops and pico de gallo tossed in lime juice and spices \$ 8.99

### Pasteles Azul

Two handmade blue crab cakes, served over field greens and drizzled with chipotle aioli and pico de gallo \$ 8.99

### Queso Flameado

Creamy Cancún and poblano sauces, mushrooms, onions, peppers, melted cheese, and cilantro pecan pesto flamed tableside

**with Chicken** \$ 7.50

**with Shrimp** \$ 8.50

### Chile con Queso Dip

Golden melted cheese blended with chiles, tomatoes, onions, mushrooms and cilantro \$ 4.99

**with Spicy Picadillo** \$ 5.99

### Nogales Nachos

Refritos and cheese with guacamole, sour cream, jalapeños and pico de gallo \$ 7.99

**Fajita Chicken Nachos** \$ 8.99

**Fajita Beef Nachos** \$ 8.99

### Quesadillas

Stuffed with mushrooms, red onions, poblano peppers and cheese. Served with guacamole, sour cream and pico de gallo

**Fajita Chicken** \$ 8.99

**Fajita Beef** \$ 8.99

**Spinach** \$ 7.99

### Chicken Flautas

Chicken, pecans and cheese rolled in corn tortillas and served with chile con queso, guacamole and sour cream \$ 7.99

### Guacamole en tu Mesa

Handmade guacamole, to your taste, presented tableside \$ 8.99

### Traditional Sampler

Chicken nachos, spinach-mushroom quesadilla with onions and peppers and crispy chicken flautas hand-rolled with cheese and pecans. Served with guacamole, jalapeños, pico de gallo and sour cream \$ 11.99

## Sopas y Ensaladas

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### Caldo de la Casa

Rich chicken soup with avocado, rice, corn, pico de gallo, lime and tortilla crisps

Cup \$ 2.99 Bowl \$ 4.50 Muy Grande Bowl \$ 7.99

### Sopa del Día

Ask what was made special today!

Cup \$ 2.99 Bowl \$ 4.50

### Ensalada de la Casa

Mixed greens, tomatoes, avocado, corn, cheese and tortilla crisps, choice of dressing \$ 4.50

### Ensalada de Espinaca

Fresh spinach tossed in honey-chipotle vinaigrette with apples, jícama, spiced pecans, red onions and cotija cheese \$ 7.99

**Topped with Chicken** \$ 8.99

**Topped with Ahi Tuna** \$ 11.99

### Espinaca de la Casa

A small version of the Ensalada de Espinaca \$ 4.50

### Taco Salad

Mixed greens, refritos, cheese, sour cream, guacamole and pico de gallo in a crisp tortilla shell topped with choice of

**Grilled Chicken or Spicy Picadillo** \$ 7.99

### Fajita Salad

Mixed greens, cheese, jícama, pico de gallo, red bell peppers, red onions and tortilla crisps with your choice of dressing topped with one of your grilled fajita favorites

**Chicken** \$ 8.99 **Steak** \$ 9.99

**Shrimp** \$ 11.99 **Salmon** \$ 11.99 **Ahi Tuna** \$ 11.99

### Black and White Ahi Tuna Salad

Mixed greens tossed with fat-free mango-lime vinaigrette topped with slices of pan seared, sesame seed crusted Ahi tuna steak, cucumbers, red bell peppers, red onions and mango. Garnished with cilantro. \$ 12.99

### La Jolla Coconut Shrimp Salad

Mixed greens and mango salsa tossed with honey-chipotle vinaigrette topped with four giant coconut shrimp and tomato wedges \$ 12.99

### Tijuana Caesar

Romaine tossed with tortilla crisps, parmesan, Caesar dressing and pico de gallo. Topped with one of your favorites from the grill

**Chicken** \$ 8.99 **Salmon** \$ 11.99

**Shrimp** \$ 11.99 **Ahi Tuna** \$ 11.99

### Caesar de la Casa

A small version of the Tijuana Caesar \$ 4.50

**Dressings:** Honey-Chipotle Vinaigrette, Jalapeño Ranch, Fat-Free Mango-Lime Vinaigrette, Garlic Bleu Cheese Vinaigrette and Caesar

## Rollos

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Delicious wrap sandwiches rolled in a chipotle tortilla, cut in half and served with papas fritas and freshly pickled onions

### Caesar Chicken Rollo

Grilled fajita chicken, romaine, parmesan, tortilla crisps and creamy Caesar dressing \$ 7.50

### Crispy Chicken Rollo

Chicken tenders, chipotle aioli, mixed cheese, lettuce and pico de gallo \$ 7.50

### Grilled Ahi Tuna Rollo

Sliced grilled Ahi tuna steak, chipotle aioli, mixed cheese, lettuce and pico de gallo \$ 9.50

## Pollo y Más Add House or Caesar salad to your entrée for \$2.50

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### Carne Asada

10-oz. USDA Choice Flat Iron Steak, marinated and grilled, topped with ranchero sauce. Served with a Mexican potato and freshly sautéed vegetables. Crowned with crispy onion strings \$ 12.99

### Pollo San Luis

Seasoned grilled chicken breast over rice and black beans, topped with sliced avocado, pico de gallo, sour cream and cotija cheese \$ 9.99

### Chicken Mole Enchiladas

Two grilled chicken and cheese enchiladas topped with a deliciously rich pecan mole sauce, served with rice and tossed greens \$ 8.99

### Chile Relleno Tradicional

Fresh poblano stuffed with chicken, cheese and pecans, deep fried and topped with ranchero sauce. Served with rice, refritos, and freshly sautéed vegetables \$ 8.99

### Baked Chile Relleno

With grilled chicken, Mexican cheeses, pepitas, golden raisins and goat cheese. Served over ranchero sauce with sour cream, rice and freshly sautéed vegetables \$ 8.99

### Sour Cream Chicken Enchiladas

Three chicken enchiladas topped with tangy sour cream sauce, served with black beans and tossed greens \$ 9.99

### Oscar's Extravaganza

A delicious combination plate featuring a Chile Relleno Tradicional topped with ranchero sauce, one chicken enchilada with poblano sauce and one soft chicken taco with rice and refritos \$ 10.99

### Pollo Poblano

Seasoned grilled chicken breast topped with creamy poblano sauce, mushrooms, red onions and peppers. Served with a Mexican potato and freshly sautéed vegetables \$ 9.99

### Pork Rostizado

Our signature slow-roasted pork. Served with spicy verde sauce, pico de gallo, rice, black beans, freshly sautéed vegetables and freshly made tortillas \$ 9.99

### Diablo Chicken Pasta

Blackened chicken breast, grilled and sliced over penne pasta tossed in spicy diablo sauce with fresh tomatoes and scallions, topped with cotija cheese \$ 8.99

### Enchiladas Rancheras

Fresh sautéed spinach and cheese rolled in three corn tortillas and baked in ranchero sauce, served with freshly sautéed vegetables and black beans \$ 8.99

### Enchiladas Santana

Shredded chicken, roasted pork and shredded beef layered between fresh corn tortillas then topped with ancho sauce, creamy poblano sauce and verde sauce. Served with refritos and rice \$ 10.99



### Our Homemade Sauces

**VERDE:** medium to hot — tart green tomatillos, onions, garlic, cilantro, serrano chiles (vegan)

**ANCHO CHILE SAUCE:** medium hot — ancho chiles, onions, tomatoes, beef, beef stock

**POBLANO CREAM:** mild to medium — cream, poblanos, onions, chicken stock

**RANCHERO:** mild to medium — tomatoes, bell peppers, chile, oregano, onions, garlic, cumin (vegan)

**CANCÚN:** mild — cream, shrimp stock, lime juice, garlic, butter, white pepper

**MOLE:** complex sauce from Oaxaca made with chiles, nuts, fruit and a hint of chocolate (vegan)

**SOUR CREAM:** poblano sauce and sour cream mixed together for a tangy topping

## Platos Tradicionales All Platos Tradicionales served with refritos and rice

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**Create your own combination from the choices listed:**

**Select 2 items \$ 7.99**

**Select 3 items \$ 9.99**

### Handmade Tacos — soft flour or crispy corn

Shredded Chicken, Shredded Beef, Spicy Beef Picadillo or Roasted Pork

**Handmade Pork Tamale** with Ancho Chile Sauce

**Chicken Flauta** hand-rolled with cheese and pecans

### Rolled Enchiladas

**Chicken with creamy Poblano Sauce**

**Beef with Ancho Chile Sauce**

**Roasted Pork with Spicy Verde Sauce**

**Beef Picadillo with Queso**

**Cheese-Onion with Ranchero Sauce**

### Combo Clásico \$ 8.50

Choose one: Soup, House Salad or small Caesar

**And**

Choose one: Enchilada, Chicken Pecan Flauta, Taco, Crab Cake, Chicken Nachos or Quesadilla

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## Big Burrito or Chimichanga

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Refritos, cheese and choice of meat rolled in a large tortilla, served enchilada style with sauce and cheese. Served with refritos and rice \$ 8.99

Choice of: **Shredded Chicken with Poblano Cream**  
**Shredded Beef with Ancho Chile Sauce**

**Roasted Pork with Spicy Verde**  
**Picadillo Beef with Queso**

### Seafood Burrito or Chimichanga

Black beans, cheese, shrimp, scallops and pico de gallo rolled in a large tortilla, served enchilada style with Cancún sauce and cheese. \$ 10.99

# Flame Grilled Marinated Fajitas

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Served sizzling with Sautéed Bell Peppers and Onions, Guacamole, Sour Cream and Pico de Gallo

**Traditional style:** rice, black beans, and freshly made flour tortillas

**OR**

**Lettuce Wrap style:** black beans, freshly sautéed vegetables, and cool lettuce leaves for wrapping

**Chicken** \$ 9.99   **Steak** \$ 10.99   **Chicken & Steak** \$ 10.99   **Jumbo Shrimp** \$ 12.99   **Roasted Pork** \$ 10.99  
**Shrimp & Chicken** \$ 11.99   **Shrimp & Steak** \$ 11.99   **Ahi Tuna** \$ 12.99   **Seasonal Vegetables** \$ 8.99

*Double orders are available on all of our Fajita selections*

## Fajitas Grandes

A feast of tantalizing flavors for two.

**Steak, Chicken, Roasted Pork & Shrimp** \$ 25.99   **For one** \$ 12.99

## Mariscos Especiales

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### Enchiladas Cancún

Three corn tortillas stuffed with sautéed fresh spinach, shrimp, cheese, scallops and pico de gallo. Topped with Cancún sauce, served with black beans and rice \$ 10.99

### Salmon Tropical

Grilled, marinated salmon fillet over rice, topped with shrimp, mushrooms, red onions and peppers in our creamy Cancún sauce. Served with freshly sautéed vegetables and rice \$ 12.99

### Yucatán Especial

Shrimp, scallops, spinach, mushrooms, tomatoes, poblano chiles, and red onions sautéed in our creamy Cancún sauce served over rice \$ 12.99

### Baja Fish Tacos

Today's fresh fish grilled, blackened or fried, stuffed in double corn tortillas topped with cabbage slaw, chipotle aioli and freshly pickled onions. Served with black beans and rice \$ 10.99

### Chipotle Honey Glazed Salmon

"2006 Recipe Roundup Winner"

Fresh salmon fillet, pan seared and glazed with sweet and spicy chipotle glaze and chunky fresh pineapple. Served over rice with freshly sautéed vegetables and crowned with crisp sweet potato strings \$ 12.99

### Crab Enchiladas

Flour tortillas stuffed with fresh blue crab, cheese and corn relish, baked and topped with our tangy sour cream sauce and fresh tomatoes. Served with freshly sautéed vegetables and black beans \$ 11.99



### Pescado Fresco

Today's fresh fish fillet grilled, sautéed or blackened.  
Ask server for today's presentation \$ market price