

# APPETIZERS

- BASKET of CHIPS and SALSA** \$2.50
- QUESO FUNDIDO** with Chorizo & Poblano \$14.00
- GRILLED SHRIMP** Five Marinated Jumbo Shrimp with a Ginger-Lime-Soy Marinade \$15.75
- ROAST FRESH CORN**  
Street Style: Grated Cheese & Chile Aioli \$7.50
- GUACAMOLE** Traditional Style \$11.00
- CALAMARI CABO**  
Ancho-Crumb-Fried, Chipotle Cream & Greens \$16.00
- OLD TOWN NACHOS** Chips, Cheeses, Beans, Guacamole, Sour Cream, Jalapeños, Tomato & Onion (add Ground Beef or Chorizo \$2) \$17.50
- CRAB CAKES** on a Bed of Greens with Lime-Caper Remoulade \$18.50
- TUNA TOSTADA** Seared Sushi Tuna, Soy Lime, Pineapple Salsa, Greens & Black Sesame Seeds \$18.50

# SOUPS & SALADS

- TORTILLA SOUP** Homemade Broth, Ancho, Tomato, Onion & Avocado \$9.00
- SHERRIED BLACK BEAN SOUP** \$7.50
- \*DINNER SALAD** Mixed Greens, Tomatoes, Green Olives, Red Onion, Avocado & Lime Cilantro Vinaigrette \$9.50
- AVOCADO SALAD** Greens, Red Onion Mandarins & Orange Vinaigrette 17.50
- TACO SALAD** Chips, Mixed Greens, Cheeses, Sour Cream, Guacamole, Black Beans, Tomato, Onion & Lime Cilantro Vinaigrette \$17.50
- PASEO POR JARDIN** Hearts of Palm, Spring Greens, Avocado, Chick Peas, Herbed Almond Pesto, Cherry Drop Peppers & Scallions \$17.50  
Add Shrimp, Fish, Chicken or Steak for \$9.50

# ALSO...

- 8 OZ. CHEESEBURGER** Fixins, French Fries or Salad \$17.50
- CHICKEN WRAP** Grilled Chicken, Arugula, Mozzarella, Roasted Pepper, Avocado & Tomatillo Ranch \$16.50

# FAJITAS

Casamientos, Lettuce, Cheese, Tomatoes, Onions, Guacamole, Sour Cream & Flour Tortillas

- VEGGIE** \$19.50
- CHICKEN** \$25.50 **SHRIMP** \$25.50
- STEAK** 8 Oz. Angus \$25.50 **COMBO** \$26.50

# HOUSE FAVORITES

- SANTA FE CARNE ADOVODA**  
Tender Pork in New Mexican Red Chili, Onions, Cheese, Rice & Pinto Beans \$22.50

- CARNE ASADA**  
Black Angus Churrasco Steak, Chimichurri, Rice & Black Beans  
10 Oz. \$29.00 12 Oz. \$34.50

- CHILE RELLENO** Fresh Roasted Poblano, stuffed with Homemade Picadillo & Batter Fried in a Pool of Red Chili, Casamientos & Arugula \$19.75

- PULLED PORK CHIMICHANGA**  
Pinto Beans, Queso Fresco, Rice & Arugula \$19.50

- MEXICAN LASAGNA** Corn Tortillas, Chicken Machaka, Roast Corn Poblano, Cheeses, Chipotle Tomato Sauce & Black Beans \$20.50

- KABOB de POLLO** alla PARRILLA  
with Roast Tomato Salsa, Grilled Vegetables & Roast Papas \$23.50

- SEAFOOD VERACRUZ** Salmon, Mahi, Shrimp, Calamari, Scallops, Spanish Rice & Tortillas \$31.50

- \*LIME CILANTRO SHRIMP**  
with Fried Kale & Casamienatos \$29.00

- ANCHO BLACKENED SALMON FILET**  
8 Oz. Filet, with Lime Cilantro Crema, Rice & Salad \$25.50

- GRILLED VEGGIE PLATE**  
with Casamientos \$19.50

- TAMALE GRANDE**  
with Salad & Casamientos  
Veggie \$18.50 Pork \$19.50

# TACO DINNERS

Three Corn Tortillas served with Casamientos

<b>BAJA TACOS</b> Mahi-Mahi Fried or Grilled, Baby Kale, Queso with Chipotle Cream & Mexican Slaw	<b>\$21.50</b>
<b>BLACK BEAN &amp; AVOCADO TACOS</b> with Lettuce, Tomatoes, Onions & Queso Fresco	<b>\$18.00</b>
<b>FRIED AVOCADO TACOS</b> with Arugula, Pineapple Salsa & Cilantro	<b>\$19.50</b>
<b>CHIPOTLE STEAK TACOS</b> with Lettuce, Queso Fresco & Crispy Onions	<b>\$21.50</b>
<b>SALMON TACOS</b> with Arugula, Green Chili, Queso & Pickled Onions	<b>\$20.50</b>

# ENCHILADAS

Two Corn Tortillas, Cheese, Tomato, Onion & Casamientos

<b>LOBSTER &amp; SHRIMP</b> with Con Queso Sauce	<b>\$25.50</b>
<b>ENCHILADA VERDE</b> Hatch Chili, Chicken Machaca	<b>\$18.50</b>
<b>SALMON &amp; SPINACH</b> with Christmas Sauce	<b>\$18.75</b>
<b>VEGGIELADAS</b> Mushrooms, Peppers, Squash & Hatch Chili	<b>\$18.50</b>

# TOSTADAS

Crispy Tortillas, Beans, Cheeses, Mixed Greens,  
Guacamole, Sour Cream, Tomato, Onion & Cilantro Dressing

<b>BEAN TOSTADAS</b>	<b>\$16.50</b>
<b>VEGGIE TOSTADAS</b>	<b>\$18.50</b>
<b>BEEF or CHICKEN MACHAKA</b>	<b>\$19.50</b>
<b>GRILLED CHICKEN or STEAK</b> with Green & Red Pepper	<b>\$20.50</b>
<b>GRILLED SHRIMP</b> with Green & Red Pepper	<b>\$21.50</b>

# BURRITOS

Smothered in New Mexican Red Chili or Hatch Green Chili,  
Cheese, Rice, Beans, Onion, Lettuce & Tomato

<b>BEEF or CHICKEN MACHAKA</b>	<b>\$18.50</b>
<b>SALSA VERDE GRILLED BEEF</b> or <b>CHICKEN</b> with Green Chili	<b>\$20.50</b>
<b>SHRIMP &amp; CRAB</b> with Guacamole & Con Queso Sauce	<b>\$22.50</b>
<b>GRILLED SALMON &amp; SPINACH</b> with Feta Cheese	<b>\$19.50</b>
<b>GARDEN BURRITO</b> Fresh Spinach, Mushrooms, Peppers, Squash, with Cheese & Rice	<b>\$18.00</b>

# QUESADILLAS

Flour Tortillas with 3 Cheeses, Guacamole & Sour Cream

<b>TROPICAL CHEESE</b> with <b>VEGGIES</b> with Pineapple Salsa	<b>\$17.50</b>
<b>3-CHEESE QUESADILLA</b> <b>CHICKEN or BEEF MACHAKA</b>	<b>\$15.50</b> <b>\$17.50</b>
<b>OAXACAN</b> Shrimp, Mushrooms & Feta	<b>\$22.50</b>
<b>GRILLED STEAK or CHICKEN</b> with Peppers & Onions	<b>\$21.50</b>

# SIDES

<b>SPANISH RICE or BLACK BEANS</b> or <b>PINTO BEANS</b>	<b>\$4.00</b>
<b>GUACAMOLE</b>	<b>\$4.50</b>
<b>SOUR CREAM</b>	<b>\$2.50</b>
<b>PAPAS FRITAS</b>	<b>\$5.00</b>
<b>CASAMIENTOS</b>	<b>\$4.00</b>

## KID'S MENU

CHEESE QUESADILLA • CHICKEN NUGGETS with FRIES  
SALAD with SHRIMP • FISH FINGERS with FRIES \$10.00

## HOMEMADE DESSERTS

"The Best" (Really!) KEY LIME PIE \$9.50

TOASTED COCONUT FLAN \$8.50

Award-Winning BANANA ENCHILADA  
with Caramel Sauce & Whipped Cream \$9.50

\*GHIRARDELLI CHOCOLATE CHILE BROWNIE  
with Coffee Ice Cream & Rum Chocolate Drizzle \$9.50

CUBAN COFFEE ICE CREAM \$8.00

FRIED ICE CREAM with BELGIAN CHOCOLATE SAUCE  
& CHILE NUT CRUMBLE \$9.50

\* These items contain a small amount of alcohol.

## FOUNTAIN DRINKS

PEPSI • DIET PEPSI • CLUB SODA • LEMONADE

GINGER ALE • 7-UP • DR. PEPPER • MOUNTAIN DEW • ICED TEA \$4.00

MEXICAN COCA-COLA \$4.50

Please advise your Server if you have Food Allergies. \*Consumer advisory: Consuming raw or undercooked Meats, Poultry, Seafood Shellfish or Eggs may increase your risk of foodborne illness.

**We reserve the right to add 18% gratuity.**