





# Drink MENU

# MARGARITAS

#### OUR MARGARITAS ARE MADE WITH OUR SIGNATURE MARGARITA MIX MADE WITH NATURAL JUICES.

#### **DE LA CASA**

House Tequila, Triple Sec, Gran Gala, Lime juice. Upgrade to Strawberry, Peach, Mango, or Raspberry for \$1.25

#### TEXAS MARGARITA (RECOMMENDED!) \*

Jose Cuervo Tequila, Triple sec, Gran gala, Lime juice

#### **ORGANIC MARGARITA**

Sauza Tequila, Fresh lime juice and Agave nectar

#### **SKINNY MARGARITA**

1800 Reposado, Gran gala, Agave nectar, fresh lime juice

#### PLAZA AZTECA MARGARITA

Patron silver, patron citronge, and lime juice

#### **ITALIAN MARGARITA**

Amaretto Liqueur, Hornitos tequila with our house margarita mix

#### **BONITA AZUL**

Hornitos Tequila, Peach schnapps, blue curacao and our house margarita mix

#### THE PERFECT MARGARITA

Hornitos tequila, Brandy, Gran gala and our house margarita mix

#### **TROPICAL MARGARITA**

Hornitos tequila, Melon liqueur, a splash of

# COCKTAILS

#### PALOMA

A Classic Mexican drink Grapefruit Mexican Jarrito, Jose Cuervo Traditional 100% agave, and fresh lime juice

#### **CHICA PURPLE**

Tito's Vodka, Blue Caracao, Lemonade, splash of grandine

#### **CLASSIC MOJITO**

Light Rum, simple syrup, fresh mint and fresh lime juice. Upgrade to strawberry, raspberry, peach or mango

#### DAIQUIRIS

Rum, your flavor choice, mixed to perfection, garnished with whip cream and a Cherry. Flavors: Strawberry, raspberry, mango, peach, piña colada

#### BAHAMA MAMA

Dark rum, Malibu rum, orange juice, pineapple juice and splash pf grenadine

#### **ISLAND PUNCH**

Vodka, coconut rum, pineapple juice, orange juice and a splash of grenadine

#### MAI TAI

Coconut rum, amaretto, triple sec and a splash of orange juice

#### **BAY BREEZE**

Vodka, cranberry juice and pineapple juice

#### **BEACH ICED TEA**

Rum, Gin, tequila, triple sec, lemon juice, sugar syrup and a splash pf cranberry juice

pineapple juice and our house margarita mix

**ULTIMATE MARGARITA** 

1800 reposado, gran gala and lime juice

#### **PURPLE GECKO**

Sauza Tequila, Blue Curacao, Cranberry juice and our signature margarita mix

#### **BULLDOG MARGARITA**

The perfect blend of our two Stars frozen lime margarita and Corona extra



#### SEX ON THE BEACH

Vodka, peach schnapps, cranberry and orange juice



#### MEXICANTINI

Tequila Silver 100% Agave , Lime juice, and Agave nectar

#### COSMOPOLITAN

Vodka, triple sec, cranberry juice and lime juice

## CAFÉ OLE MARTINI

Coffe Liqour , vanilla vodka and Irish Cream

#### **CLASSIC MARTINI**

House gin, dry vermouth, garnished with olive

**DIRTY MARTINI** Vodka, a dash of dry vermouth

APPLETINI Vodka and sour apple liquor



# BEER

#### BOTTLES

#### IMPORTED

Modelo Special Negra Modelo Sol Corona Corona Light Victoria Dos XX Amber Dos XX Lager Tecate DOMESTIC Miller Lite Coors lite Bud light Bud Light lime Budweiser

#### DRAFT

Dos XX Lager Dos XX Amber Blue Moon Miller Lite Coors Light Corona Premier Modelo Especial Negra Modelo Yuenglin Lager



# WINE

#### WINE OUR FAMOUS HOMEMADE RED SANGRIA

WHITE Pinot Grigio Chardonnay Moscato Zinfandel

## RED

Merlot Carbenet Sauvignon Pinot Nior

# SOFT DRINKS

FOUNTAIN SODA ORANGE JUICE CHOCOLATE MILK REGULAR MILK HOT TEA COFFEE SWEET TEA & UNSWEET TEA

# DESSERTS

CHURROS SOPAPILLA FLAN

FRIED ICE CREAM

\*ASK YOUR SERVER FOR ANY ADDITIONAL DESSERT







# Save room for dessert!

# PLAZA AZTECA WYOMISSING

955 WOODLAND RD, WYOMISSING, PENNSYLVANIA, 19610 (610) 898-1512

KITEITZEITO	
STREET ELOTE\$72Mexican-style corn on the cob, Serrano aioli, cotija queso, chili powder. (1150 CAL)	
<b>FRESH TABLESIDE GUACAMOLE \$14<sup>2</sup></b> Freshly made tableside, avocados, jalapeño, tomato, onion, lime, salt, cilantro. <b>(650 CAL)</b>	5
CHEESE DIP (750 CAL) \$7 <sup>2</sup>	5
QUESO FUNDIDO CHORIQUESO \$12 <sup>2</sup> Grilled Meyiran sausage, melted cheese. (starst at 1250 CAL)	
CAMARONES GRATINADOS** \$14 <sup>2</sup> Grilled shrimp, chopped onions covered with melted cheese. (1030 CAL)	5
<b>EMPANADAS</b> (980 CAL) \$13 <sup>2</sup> Four assorted empanadas, chicken and cheese or beef and cheese. Served with pico de gallo, guacamole.	5
FRESH TABLESIDE CEVICHE\$152Citrus-marinated fish, shrimp, avocados, jalapeño, tomato onion, lime, orange, salt, cilantro. (710 CAL)	
SUPER QUESO DIP \$132 Grilled steak, shrimp, chicken, melted Chihuahua cheese, tortillas. (1370 CAL)	5
SWEET PLANTAINS Toped with queso fresco, sour cream. (900 CAL)\$72	5
CHICKEN WINGS (8) (690 CAL) \$14 <sup>2</sup>	5

# NACHOS

OMG NACHOS Chicken, chorizo, applewood bacon, beans, pico de gallo, sour cream, gua jalapeños. (1090 CAL)	
FAJITAS NACHOS	STARTS AT 1070 CAL)
Sautéed with onions and b GRILLED VEGETABLES: CHICKEN AND STEAK: CHICKEN AND SHRIMP: STEAK AND SHRIMP: CHICKEN, BEEF AND SHI ADD CHICKEN: 5.25 / STEAK: 6.	\$11 <sup>75</sup> \$15 <sup>75</sup> \$17 <sup>75</sup> \$17 <sup>50</sup> RIMP: \$19
NACHOS SUPREME	\$ <b>12</b> <sup>75</sup>
Ground beef or shredded chicken top pico de gallo, sour cream. (1190 CAL)	pped with lettuce,
SHRIMP NACHOS Grilled shrimp, sautéed onions, be	(1110 CAL) \$18 <sup>50</sup> Il peppers.
NACHOS AL PASTOR Creamy cheese sauce, beans, marina	(1185 CAL) <b>\$14</b> <sup>25</sup> ated pork, pineapple



TACO SALAD

(STARTS AT 690 CAL) \$1199

Flour tortilla bowl filled with ground beef or shredded chicken, cheese, beans, lettuce, pico de gallo, sour cream.

#### \$15<sup>99</sup> SUPER TACO FIESTA SALAD

Rice, black beans, choice of grilled chicken, steak or shrimp, yellow squash, zučchini, broccoli, cauliflower, carrots, sour cream, cheese, pico de gallo. (STARTS AT 710 CAL)

FAJITA TACO SALAD (STARTS AT 780 CAL) \$1499

Crispy flour tortilla bowl filled with choice of grilled chicken or steak, cheese, beans, lettuce, pico de gallo, sour cream.





# SIZZLING FAJITAS

All fajitas are served in a sizzling skillet with grilled bell peppers and onions. Served with a side of rice and beans accompanied with pico de gallo and sour cream and flour tortillas. Make them Gluten Free with corn tortillas (760 CAL)

		•
CHICKEN	(400 CAL)	\$ <b>19</b> <sup>25</sup>
STEAK	(490 CAL)	\$ <b>20</b> <sup>99</sup>
SHRIMP	(470 CAL)	\$ <b>21</b> <sup>25</sup>
MIXED Chicken and steak. (550 CAL)		\$ <b>23</b> <sup>50</sup>
<b>TEXAS</b> Steak, chicken & shrimp. (630 )	CAL)	\$ <b>23</b> <sup>99</sup>
FAJITAS FOR TWO Steak, chicken, shrimp and po	rk. (1480 CAL)	\$ <b>34</b> <sup>99</sup>
FAJITAS VERACRUZ Steak, chicken and chorizo. (54		\$ <b>24</b> <sup>99</sup>
FAJITAS CHIHUAHU Chicken, shrimp, bacon, Chihu lettuce. (980 CAL)		<b>\$24<sup>99</sup></b> ato and
FAJITAS VALLARTA Chicken and shrimp. (540 CAL)		\$ <b>24</b> <sup>25</sup>

# BURRITOS

MADE WITH FLOUR TORTILLAS AND DRIZZLED WITH SOUR **CREAM** 

\$**15**<sup>75</sup> **BURRITO RULETA** One flour tortilla filled choice, grilled chicken or steak, onions, rice, beans. Topped cheese sauce, enchilada sauce, crema, pico de gallo. (890 CAL)

\$**15**<sup>75</sup> **BURRITO FAJITAS (2)** Two burritos, choice steak or chicken and onions, drizzled cheese sauce topped sour cream, served side rice and

# beans. (STARTS AT 840 CAL)

\$**15**<sup>75</sup>

One flour tortilla filled with pastor-style grilled pork, pineapple, grilled onions, topped cheese sauce, tomatillo sauce, pico de gallo. Served side rice and beans.(1200 CAL)

#### BURRITO DE ESPINACA

One flour tortilla stuffed grilled chicken, rice, beans and onions, topped with pico de gallo, spinach, cheese sauce, sour cream. (1190 CAL) . . . . .

#### \$1575 PHILLY STEAK BURRITO

One flour tortilla with thinly sliced Philly steak, grilled onions, mushrooms, roasted poblano peppers, topped cheese sauce, sour cream. (660 CAL)

#### **BURRITO SAN JOSE**

\$1575 One four tortilla with grilled chicken, chorizo, rice, beans, topped cheese sauce, pico de gallo, sour cream. (1310 CAL)

# **BURRITO DELUXE (2)**

Two burritos, one with chicken and beans and another beef & beans, topped burrito sauce, lettuce, pico de gallo, sour cream, cheese, served side of rice or beans. (660 CAL)

**BURRITO TEXANO** 

# TACOS

TACOS ARE SOLD IN ORDERS OF 3, WITH A SIDE OF RICE AND BLACK BEANS (320 CAL)

#### \$1725 **RIB-EYE TACOS \*\***

Three corn tortillas, grilled Rib-eye, Maguey salsa. caramelized onions, cilantro, red piclked onions. (680 CAL)

#### **BIRRIA TACOS \*\*** (800 CAL) \$1725 Three corn tortillas dipped in birria-style beef broth, stuffed with beef birria, queso Chihuahua, chopped onions

& cilantro. Accompanied by a birria-style beef soup broth. \$17<sup>25</sup> **BAJA FISH TACOS** 

Light, crispy beer-battered whitefish, tangy citrus slaw, spicy garlic-lime sauce. (860 CAL)

TACOS DE CAMARÓN\*\* (800 CAL) \$1725 Flour tortillas with grilled shrimp, cheese & pico de gallo.

\$1525 TACOS DE POLLO Corn tortillas, grilled chicken, tomato, cilantro, shredded cheese, avocado. Served side tomatillo sauce. (760 CAL)

\$15<sup>25</sup> TACOS DE CARNE ASADA \*\* Corn tortillas, grilled steak topped onions. Side tomatillo sauce. (670 CAL) 

\$1525 TACOS AL PASTOR Corn tortillas, choice of grilled pork or chicken, marinated in a pineapple adobo. Topped with cilantro, onion, side of tomatillo sauce. (830 CAL)

\$1675 CALIFORNIA FISH TACOS \*\* Choice flour or corn tortillas with grilled tilapia topped red cabbage, creamy chipotle sauce. (570 CAL)

(800 CAL) **\$2**]<sup>25</sup> **MAYAN TACOS \*\*** 3 Corn tortilla tacos, cooked octopus, shrimp, homemade chorizo, white and purple cabbage, lime, jalapeño salsa.

TACOS LOS CABOS \*\* \$17<sup>25</sup>

Three tacos with breaded whitefish fillet topped creamy chipotle sauce, mango pico de gallo. (860 CAL)

TACOS CAMARONES CARAMELO \*\* \$1725

Lightly batter shrimp in a mango-coconut sauce, mango habanero relish, flour tortilla (800 CAL)

## TACOS RIVERA \*\*

\$17<sup>99</sup> 3 Corn tortilla tacos with cooked octopus, garlic creamy sauce, topped with potato, chipotle dressing, mango pico habanero. (800 CAL)

# ENCHILADAS

All ENCHILADAS ARE GARNISHED WITH SOLIR CREAM

ENCHILADAS DE MOLE POBLANO \$1625

Three chicken enchiladas in a traditional "mole poblano" sauce. Garnished with queso fresco and raw onion. Served with a side of rice. (860 CAL)

ENCHILADAS EL JEFE (3) (980 CAL) \$1725 Stuffed with carne asada, grilled corn and onions. Covered

with queso fresco, sour cream, corn sauce. Bed of rice.

#### \$**16**<sup>25</sup> SPINACH AND CHICKEN (3)

Stuffed with grilled chicken and spinach. Topped with creamy poblano sauce, queso fresco, pico de gallo. Side of rice. (920 CAL)

ENCHILADAS SUIZAS (3)

\$**16**<sup>25</sup> Stuffed with chicken topped creamy tomatillo sauce & queso fresco. Side of rice. (920 CAL)

#### \$**16**<sup>25</sup> ENCHILADAS LA DONA (3)

Stuffed with shrimp sautéed with tomatoes, peppers, cilantro and garlic. Garnished with chipotle sauce, queso fresco, avocado slices. (STARTS AT 970 CAL)

ENCHILADAS CHIPOTLE (3)



Grilled chicken over a bed of shredded lettuce with pico de gallo, cucumbers, avocado and cheese. (560 CAL)

AZTECA SALAD

(STARTS AT 1185 CAL)

Grilled shrimp, chicken & mushrooms over shredded lettuce, avocado, pico de gallo, shredded cheese.

#### \$399 LA FLACA CHOPPED SALAD\*\*

Romaine and iceberg lettuce, onions, tomato, avocado, shredded cheese. Choice raspberry citrus vinaigrette or avocado citrus vinagrette. (310 CAL)

ADD CHICKEN: 5.25 / STEAK: 6.25 / SHRIMP: 7.99

#### CHICKEN SOUP

(480 CAL) \$1075

Our traditional chicken broth with rice, shredded chicken, tortilla strips and steamed vegetables.



#### CHIMICHANGAS DINNER

\$13<sup>75</sup>

\$16

\$13<sup>99</sup>

\$18

Two flour tortillas fried or soft, filled with shredded beef or chicken, cheese sauce and sour cream. Side of rice and beans. (700 CAL)

## CHIMICHANGAS TEXANAS

Two flour tortillas fried or soft stuffed with steak or chicken falitas, onions, tomatoes, bell peppers. Topped with guacamole, sour cream, queso fresco, pico de gallo. Side rice & beans. (STARTS AT 690 CAL)

Grilled chicken, beef and shrimp wrapped in a flour tortilla. Topped cheese sauce, mango sauce, garnished sour cream, pico de gallo. (1020 CAL)

## **BURRITO MEX**

One flour tortilla, choice grilled steak or chicken, onions, beans, topped with guacamole dip, pico de gallo, sour cream, served side rice and beans. (660 CAL)

## **BURRITO CHIPOTLE**

One flour tortilla, grilled chicken, rice, beans & peppers, topped creamy chipotle cheese sauce, pico de gallo, sour cream. (1090 CAL)

## **BURRITO DE CARNITAS**

Pork carnitas-topped cheese sauce, tomatillo sauce. Garnished avocado sauce, pico de gallo. (980 CAL)

#### **BURRITO CALIFORNIA**

Choice chicken or grilled steak, french fries, rice, beans. Topoed cheese dip, guacamole, pico de gallo. (980 CAL)

#### (980 CAL) \$1399

Bed of rice, choice protein, black beans, guacamole. red pickled onions, sweet plantain, caramelized onions.

ADD BIRRIA 6 / CHICKEN: 5 STEAK: 6 / PASTOR: 6 / SHRIMP: 7

#### One stuffed with shredded beef, one ground beef and one shredded chicken. Topped with creamy chipotle cheese sauce, pico de gallo, queso fresco. Side of rice (STARTS AT 720 CAL)

#### ENCHILADAS SUPREME (4)

One stuffed with chicken, one beef, one cheese and one shredded beef. Topped creamy chipotle cheese sauce, lettuce, pico de gallo, queso fresco. (starts at 970 CAL)

#### ENCHILADAS NAYARIT (3)

Grilled fish, sautéed spinach, pico de gallo. Topped with green sauce, melted shredded cheese, avocado sauce, avocado slice. (starts at 770 CAL)

## ENCHILADAS DE CARNITAS (3) \$15<sup>25</sup>

Pork carnitas sautéed with tomatoes, peppers, cilantro and minced garlic. Topped with green enchilada sauce and shredded melted cheese. Garnished with avocado sauce, avocado sauce. (STARTS AT 700 CAL)

#### \$**16**<sup>25</sup> **ENCHILADAS BANDERA (3)**

One with chicken, one with beef and one with cheese. Topped with three different sauces and queso fresco. Served rice and beans. (STARTS AT 930 CAL)

#### \$**16**<sup>25</sup> ENCHILADAS RANCHERAS (2)

Cheese enchiladas with pork carnitas cooked onions, bell peppers. Served rice and beans. (STARTS AT 860 CAL)

Notes: 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Calories counts for menu items do not include sides, unless specific side items are listed. Additional nutrition information is derived and calculated with information from manufacturers, vendors, published resources, and/or the USDA Nutrient Database for Standard Reference. For guests with special dietary requirements or allergens who may wish to know about food ingredients used, please ask a member of the restaurant team.

Notice: Foods cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illnesses, especially if you have certain medical conditions. To our guests with food sensitivity or allergies: Plaza Azteca Mexican Restaurants cannot ensure that menu items do not contain ingredients that may cause an allergic reaction. All weights are prior to cooking. Before placing your order, please inform your server if a person in your party has a food allergy. \*\*(Items in this notice)

\$1625

\$1525

\$1625

\$**15**<sup>75</sup>

\$15<sup>75</sup>

\$17

\$1575

\$1575

\$1575

## STEAKS

#### STEAKS ARE ACCOMPANIED WITH FLOUR TORTILLAS.

#### CHURRASCO \*\*

Two grilled chimichurri rib-eye, grilled onions. Served side of tostones, pico de gallo, rice. (STARTS AT 1390 CAL)

#### MOLCAJETE AZTECA \*\*

Volcanic stone bowl, rib-eye steak, chicken breast, grilled shrimp, poblano peppers, pineapple, cheese sauce. Served side rice, beans and flour tortillas. (STARTS AT 830 CAL)

PINA LOKA

(STARTS AT 870 CAL) \$20<sup>50</sup>

\$29<sup>75</sup>

\$**32**<sup>99</sup>

\$21<sup>25</sup>

Grilled pineapple stuffed with chicken, steak, peppers, onions, cheese sauce. Served side rice, flour tortillas.

#### CARNE ASADA \*\*

Tender rib-eye steak. Side rice, beans, pico de gallo, flour tortillas. (STARTS AT 500 CAL) . . . . . . . . . . . . . . . . .

#### **EL PAISANO \*\***

(STARTS AT 290 CAL)

Choice 10 ounce T-Bone steak or a grilled chicken breast topped with shrimp, mushrooms, onions and peppers. Drizzled cheese sauce. Served side rice, beans, tortillas

\$25<sup>25</sup> **T-BONE STEAK** (540 CAL) \$23<sup>25</sup> CHICKEN BREAST (260 CAL) 

#### **CHORI STEAK**

\$23<sup>25</sup> Grilled 10 ounce T-bone steak, chorizo-drizzled cheese sauce. Served rice, beans, tortillas. (1050 CAL)

#### **CARNITAS DINNER**

Pork confit, grilled onions. Served side pico de gallo, rice, beans, tortillas. (STARTS AT 720 CAL)

**RANCHERO ESPECIAL \*\*** 

Grilled chicken breast and steak, one chicken enchilada, side pico de gallo. Served rice, beans, flour tortillas. (STARTS AT 290 CAL) ..... 

LAREDO \*\*

Grilled steak, grilled chicken, grilled shrimp, grilled mixed vegetables. Garnished cilantro, side rice, beans, pico de gallo salad. (STARTS AT 1540 CAL)

#### **EL JARIPEO**

\$27<sup>25</sup> 10oz T-bone steak, chicken enchilada. Served rice, beans, sour cream, pico de gallo. (STARTS AT 1540 CAL)

# QUESADILLAS (

#### QUESADILLA AL PASTOR

One guesadilla, pastor, chicken or pork, Chihuahua cheese, pineapple chunks, onions. (STARTS AT 850 CAL) 

#### QUESADILLA RANCHERA

One guesadilla filled with beans, cheese, onions. Choice of grilled chicken or steak. Side of crema salad. (STARTS AT 870 CAL) 

#### \$**|4**<sup>25</sup> **QUESADILLAS RELLENAS**

Two quesadillas. Choice of shredded beef or chicken. Side of rice or beans. (710 CAL)

#### COMBOS \$15<sup>25</sup>

MOST COMBOS ARE MADE WITH GROUND BEEF. MOST COMBOS ARE TOPPED WITH SOUR CREAM. ALL BURRITOS AND ENCHILADAS ARE TOPPED WITH CREAMY CHIPOTLE CHEESE SAUCE (STARTS AT 1070 CAL)

1. TACO, TWO ENCHILADAS CHOICE RICE OR BEANS. 2. FRIED CHICKEN BURRITO, FRIED CHICKEN FLAUTA, **TOPPED WITH CHEESE SAUCE. SIDE RICE & BEANS.** 3. BEEF TACO & TOSTADA WITH CHEESE, ONE **ENCHILADA. SIDE RICE.** 

4. CHEESE ENCHILADA, BEEF ENCHILADA, SIDE RICE & BEANS.

5. SHREDDED BEEF BURRITO WITH CHEESE SAUCE, **BEEF & CHEESE TOSTADA, CHICKEN QUESADILLA &** BEEF TACO.

6. TWO TACOS, SIDE RICE AND BEANS.

7. BURRITO, TACO AND ENCHILADA. 8. BURRITO, ENCHILADA, SIDE OF RICE & BEANS.

9. BURRITO, TACO, SIDE RICE & BEANS.

**10. TWO CHICKEN ENCHILADAS, LETTUCE, PICO DE** GALLO & SOUR CREAM. SIDE RICE & BEANS.

# VEGETARIAN & VEGGIE

#### SPINACH ENCHILADAS (3) (820 CAL) \$12<sup>25</sup>

Corn tortillas filled spinach, topped with roasted poblano sauce, sour cream, queso fresco, served with side of rice.

<b>ENCHILADAS</b>	TRÍO (3)	\$ <b>12</b> <sup>25</sup>

Corn tortillas, one cheese, one beans, one spinach, topped cheese sauce. Side of rice. (950 CAL)

#### VEGAN BOWL

Bowl with soy meat, black beans, white rice, mushrooms, corn, poblano pepper, onion, vegan gourmet cheese. Topped guacamole, pico de gallo. (640 CAL)

\$15<sup>25</sup> FAJITAS VEGETARIANAS

Mixed grilled vegetables. Served rice, beans, pico de gallo, sour cream, flour tortillas. (820 CAL)

#### SONORA

One quesadilla with cheese, spinach, pico de gallo, one cheese enchilada, and one bean burrito drizzled cheese sauce. (890 CAL)

\$13<sup>25</sup> ENCHILADAS VEGETARIANAS Three corn tortillas with steamed yellow squash, zucchini, broccoli cauliflower and carrots. Topped cheese. Side of rice. (950 CAL)

# FRIED RICE

#### STARTS AT \$1225

MEXICAN FRIED RICE WITH CHEESE SAUCE. CHOOSE ONE OF THE FOLLOWING OPTIONS.

CHOOSE ONE OF THE FOLLOWING	OPTIONS:
*ADD GRILLED VEGETABLES:	EXTRA <b>\$2</b> <sup>25</sup>
*ADD CHICKEN:	EXTRA <b>\$5</b> <sup>25</sup>
*ADD BEEF:	EXTRA <b>\$6</b> <sup>25</sup>
*ADD SHRIMP:	EXTRA <b>\$7</b> <sup>25</sup>
*ADD CHICKEN AND BEEF:	EXTRA <b>\$6</b> <sup>75</sup>
*ADD CHICKEN AND SHRIMP:	EXTRA <b>\$8</b>
*ADD BEEF AND SHRIMP:	EXTRA <b>\$8</b> <sup>75</sup>
*ADD CHICKEN, BEEF AND SHRIMP:	EXTRA <b>\$9</b> <sup>25</sup>

\*PRICE LISTED FOR EACH ADDITIONAL ITEM ADDED. IF YOU WANT TO ADD MORE THAN ONE OPTION THE PRICE MAY BE DIFFERENT THAN ABOVE



CHICKEN PLATES ARE SERVED WITH AN ORDER OF FLOUR TORTILLAS. (230 CAL)

\$1699

\$17<sup>99</sup>

\$16

\$15

\$21<sup>25</sup>

\$**21**<sup>25</sup>

## POLLO PATRÓN

Grilled chicken breast, broccoli, cauliflower, zucchini and carrots. Topped creamy cheese sauce. Served side of rice and beans. (790 CAL)

#### CHORI POLLO

Grilled chicken breast, chorizo, drizzled cheese sauce. Served side of rice and beans. (810 CAL)

#### **POLLO SONORA**

Marinated chicken breast, grilled mushrooms, onions and our classic cheese and ranchero sauce. Served rice and beans. (580 CAL) 

#### POLLO ASADO

Grilled chicken breast, grilled onions, cheese sauce. Served rice and beans. (690 CAL)

#### CHICKEN AND SPINACH \$18

Grilled chicken breast, topped with a creamy spinach & bacon sauce. Served with rice and crema salad. (610 CAL)



#### CAMARONES AL MOJO DE AJO \*\* \$2125

Sautéed shrimp, garlic mojo sauce, onions, tomato and fresh avocado, served over rice fresh cilantro. (710 CAL)

#### \$21<sup>25</sup> SEAFOOD CHIMICHANGAS \*\*

Two flour tortillas, fried or soft with shrimp and crab meat drizzled with cheese sauce, lobster bisque and sour cream. Served side of rice and beans. (800 CAL)

#### PESCADO AZTECA \*\*

Whitefish fillet with shrimp, white wine sauce, mushrooms, spinach, roasted peppers. Served side of rice. (450 CAL)

#### PLAZA DEL MAR \*\*

2 oz. SOUR CREAM

**3 CORN TORTILLAS** 

**3 FLOUR TORTILLAS** 

4 oz. PICO DE GALLO

SWEET PLANTAINS

2 oz. SHREDDED CHEESE

TOSTONES

LETTUCE

Whitefish fillet and shrimp. Topped lobster bisque. Side of rice and pico de gallo. (500 CAL)

SIDES	
4 oz. GUACAMOLE DIP	(3

<b>\$6</b> <sup>75</sup>
\$3
<b>\$6</b> <sup>75</sup>
<b>\$2</b> <sup>75</sup>
\$ <b>2</b> <sup>75</sup>
\$ <b>3</b> <sup>25</sup>
<b>\$2</b> <sup>75</sup>
<b>\$4</b> <sup>25</sup>
\$ <b>7</b> <sup>25</sup>

#### LUNCH

\$**27**<sup>25</sup>

\$15<sup>25</sup>

\$15<sup>25</sup>

\$**18**<sup>25</sup>

\$22<sup>25</sup>

#### \$15<sup>25</sup> CHICKEN AND SPINACH QUESADILLA

One quesadilla filled with grilled chicken and sautéed spinach. Side of crema salad. (STARTS AT 870 CAL)



#### **12 YEARS AND YOUNGER. INCLUDES UNLIMITED** FOUNTAIN DRINK REFILLS. \$1.75 UPCHARGE FOR JUICE OR MILK REFILLS.

1. MAC & CHEESE (340 CAL)	\$ <b>8</b> <sup>25</sup>
2 <sup>°</sup> . BEEF OR CHICKEN (350 CAL) QUESADILLA & RICE	\$ <b>9</b> <sup>25</sup>
3. CHICKEN FINGERS (350 CAL) & FRIES	\$ <b>8</b> <sup>25</sup>
4. QUESADILLA & FRIES (600 CAL)	\$ <b>8</b> <sup>25</sup>
5. KIDS' ENCHILADA (STARTS AT 540 CAL) RICE & BEANS	\$ <b>8</b> <sup>25</sup>
6. KIDS' COMBO (STARTS AT 480 CAL) Ground beef burrito & soft taco.	\$ <b>8</b> <sup>25</sup>

#### ALL ENCHILADAS AND RURRITOS ARE GARNISHED WITH SOUR CREAM

#### **BIRRIA TACOS \*\***

#### \$11<sup>25</sup> (800 CAL)

Two corn tortillas dipped in birria-style beef broth, stuffed with beef birria, queso Chihuahua, chopped onions and cilantro. Accompanied by birria-style beef soup broth.

#### LUNCH FAJITAS

\$ 325

\$11<sup>25</sup>

\$**|4**<sup>25</sup>

\$15<sup>25</sup>

Lunch sized portion. Choice grilled chicken or steak, onions, bell peppers. Side of rice, refried beans, pico de gallo, sour cream, tortillas. (330 CAL)

# **BURRITO ESPINACA**

One flour tortilla with grilled chicken, sautéed spinach. Topped pico de gallo, creamy spinach sauce. Served rice, beans. (390 CAL)

## **FAJITA BURRITO**

(450 CAL) \$125

One burrito with grilled chicken or steak & sautéed onions, topped cheese sauce, sour cream. Served rice, beans.

### **BURRITO DELUXE**

(440 CAL) \$125

One beef or chicken burrito with beans, topped with lettuce, sour cream, cheese, pico de gallo. Side of rice or beans.

# **BURRITO SAN JOSE**



Filled grilled chicken, chorizo, rice & beans. Drizzled cheese sauce, sour cream, pico de gallo (1050 CAL)

## SPINACH ENCHILADAS (420 CAL) \$10<sup>25</sup>

Two corn tortillas with sautéed spinach, topped creamy poblano pepper sauce, queso fresco. Side rice.

QUESADILLA RELLENA (250 CAL) \$10<sup>25</sup>

Shredded beet or chicken. Side crema salad.

## ENCHILADAS SUIZAS

# (800 CAL) \$1025

Two chicken enchiladas topped creamy tomatillo sauce, queso fresco, sour cream. Choice of rice or beans.

# **BURRITO CARNITAS**

(980 CAL) \$1125

Pork caritas wrapped flour tortilla topped cheese sauce. tomatillo sauce. Garnished avocado sauce, pico de gallo.

. . . . . . . . . . . . . . .

# CHIMICHANGA

\$125

Flour tortilla, fried or soft, choice: shredded beef or chicken topped sour cream, cheese sauce. Side rice and beans. (720 CAL) 

# **BURRITO TEXANO**

#### \$11<sup>25</sup>

Grilled chicken, steak and shrimp. Topped creamy chipotle cheese sauce, mango sauce. Garnished with sour cream, pico de gallo. (720 CAL)

#### \$**12**<sup>25</sup> ENCHILADAS EL JEFE LUNCH

Two enchiladas with carne asada, grilled corn & onions covered cheese, sour cream, special creamy corn sauce over a bed of rice. (790 CAL)

# POLLO PATRON LUNCH

\$125

Grilled chicken breast, broccoli, cauliflower, zucchini, carrots. Topped creamy cheese sauce. Side rice. (610 CAL)

#### \$**13**<sup>25</sup> CHICKEN & SPINACH LUNCH

Grilled chicken breast topped with creamy spinach and bacon sauce. Side of rice, crema salad. (610 CAL)

# **BURRITO BOWL**

(590 CAL) \$1325 Choice grilled chicken or steak, rice, black beans, guacamole dip, lettuce, sour cream, pico de gallo.