



DRINK MENU

MARGARITAS

Made With Fresh Squeezed Juices And Organic Agave Nectar. Choose Between Regular 16oz Or Jumbo 26oz.

HOUSE MARGARITA

Our Signature Margarita Frozen Or On The Rocks. Choose Your Flavor: Original Lime, Peach, Strawberry, Mango Or Passion Fruit.

TEXAS MARGARITA

Cuervo Tequila, Gran Gala, Orange Juice, And Homemade Margarita Mix.

SKINNY ORGANIC MARGARITA

Dulce Vida Organic Tequila, Fresh Lime, Agave Nectar.

TROPICAL PINEAPPLE MARGARITA

Casamigos Tequila, Gran Gala, Pineapple Juice And Citrus Juice.

PINEAPPLE JALAPEÑO

1800 Silver, Gran Gala, Fresh Lime Juice And Fresh Jalapeno.

MARGARONA

Award Winner, A Coronita Beer In Our Signature Margarita. Choose It Frozen Or On The Rocks.

SPICY MAMACITA

Casamigos Jalapeño Tequila, Citrus Juice, Real Pepper Infused Syrup And Agave Nectar.

WATERMELON MARGARITA

Casamigos Blanco, Watermelon Schnapps, Fresh Lime, Agave Nectar.

WINE RITA

Red Wine In Our Signature Margarita Mix.

SMOKEY MEZCALITA

Dos Hombres Premium Mezcal, Triple Sec, Citrus Juice And Cinnamon Stick.

PLAZA SALVAJE

Don Julio Silver, Patron Citronge Liquor, Gran Gala, Citrus Juice.

STRAWBERRY JALAPEÑO MARGARITA

Casamigos Jalapeño Tequila, Triple Sec, Citrus Juice And Fresh Strawberry.

BLOOD ORANGE MARGARITA

Gold Tequila, Blood Orange Syrup, Fresh Limes.

COCONUT MARGARITA

1800 Coconut Tequila, Triple Sec, Coconut Syrup, And Citrus Juice.

CHAMPAGNE RITA

Mini Champagne Bottle In Our Signature Frozen Strawberry Margarita.

BONITA BLUE

House Margarita With Blue Curacao And Peach Schnapps!
She's The Bonita Of The House!

MARGARITA FLIGHT

1 Skinny, 1 Mango,
1 Tropical Pineapple, 1 Strawberry.

PREMIUM ARTISANAL TEQUILA FLIGHT (CERTIFIED NO ADDITIVES PREMIUM TEQUILA)

- Grand Mayan Silver
- Grand Mayan Reposado
- Grand Mayan Extra Anejo

COCKTAILS

BLUE LAGOON

Vodka, Lemonade, And Blue Curacao.

MAI TAI

White Rum, Dark Rum, Orange Curacao, Almond Syrup and lime juice.

CANTARITO

Jose Cuervo Tequila, Fresh Grapefruit, Fresh Lime Juice, Fresh Orange Juice, And Squirt Mexican Soda

PALOMA MEXICANA

Corazón Blanco Tequila, Grapefruit Juice, Fresh Lime Juice, And Squirt Mexican Soda.

CLASSIC MOJITO

Light Rum, Agave Nectar, Fresh Mint, And Fresh Lime Juice.

LONG ISLAND ICE TEA

Tequila, Vodka, Gin, Rum, Triple Sec, Sour Mix And Coke.

TRASH CAN

Gin, Vodka, Rum, Peach Schnapps, Triple Sec, Blue Curacao And A Redbull Can.

DAIQUIRIS

Peach, Strawberry, Pina Colada Or Mango.

MICHELADA MEXICANA

Try The New Recipe With Authentic Mexican Flavor That Makes You Feel At Home. Add Shrimp +\$4

CHICA PURPLE

Titos Vodka, Blue Curacao, Lemonade and a Splash of Grenadine.

OLD FASHIONED

Bourbon, symple syrup, bitters and a splash of water.



PATRÓN SELECTION

STRAWBERRY PATRON

Patron Silver, Gran Gala, Strawberry Puree And Citrus Juice.

PATRÓN MARGARITA

Patron Silver, Gran Gala And Citrus Juice.

PATRÓN MULE

Patron Tequila, Ginger Beer, Fresh Lime.

PATRÓN MOJITO

Patron Silver, Fresh Mint, Fresh Lime, Monin Syrup.

PATRÓN PALOMA

Patron Tequila, Fresh Lime Juice, Grapefruit Soda, Salt And Tajin Rim.

CANTARITO

Patrón Tequila, Fresh Grapefruit, Fresh Lime Juice, Fresh Orange Juice, And Squirt Mexican Soda



MOCKTAILS

VIRGIN MARGARITA

Almave Blanco Non Alcoholic Tequila, Citrus Juice, Agave Nectar and Sparkling water.

VIRGIN MULE

Ginger Beer and fresh lime.

VIRGIN MOJITO

Fresh lime juice, Monin Syrup, Fresh mint leaves, Sparkling water.

ARNOLD PALMER

Lemonade and Sweet tea.

SHIRLEY TEMPLE

Lemon-Lime soda, grenadine and

MARTINIS

APPLETINI

Vodka and Sour Apple Liquor.

COSMOPOLITAN

Three Olives Vodka, Triple Sec, Cranberry Juice, And Lime Juice.

CLASSIC MARTINI

House Gin, Dry Vermouth, Olive Brine, Garnished With Olives.

POMEGRANATE MARTINI

Tito's Handmade, Cointreau, Pomegranate

RASPBERRY COSMO

Absolut Raspberry, Cointreau, Cranberry, Fresh Lime.

BEER

MEXICAN BOTTLE

Corona
Corona Light
Corona Premier
Dos Equis Lager
Dos Equis Amber
Modelo Especial
Modelo Negra
Sol
Tecate
Pacifico
Victoria
Corona Cero

DRAFT

Modelo Especial
Negra Modelo
Dos Equis Lager
Dos Equis Amber
Miller Lite
Bud Light
Michelob Ultra
Estrella Jalisco
Pacífico
Blue Moon

IMPORTED / DOMESTIC BOTTLE

Heineken
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Budweiser

MULES

MEXICAN MULE

Espolón Tequila, Ginger Beer, Fresh Lime.

CLASSIC MULE

Titos Vodka, Ginger Beer, And Fresh Lime.

APPLE MULE

Jim Bean Apple, Ginger Beer And Fresh Lime.

NON ALCOHOLIC

Mexican Sodas
Aguas Frescas
Red Bull
Coke Products

TEQUILA

BLANCO

Patron
Don Julio
1800
Espolón
Jose Cuervo
Hornitos
Herradura
Casamigos
3 Generaciones
Corazón Blanco
Gran Mayan Silver
Dulce vida organic

REPOSADO

Casamigos
Corazón Reposado
Don Julio
Herradura
Patron
José Cuervo
Gran Mayan Reposado
Dulce vida organic

PREMIUM

1942
Clase Azul Reposado
Casa Dragones
Patron Extra Añejo
Gran Mayan Extra Añejo

AÑEJO

Casamigos
Don Julio
Herradura
Patron
Corazón Añejo
Dulce vida organic

SHOOTERS

MELON BALL

Vodka, Melon liqueur and pineapple juice.

FUZZY JAGER

Jagermeister, Peach Schnapps, And Cranberry Juice.

LEMON DROP

Vodka, Triple Sec, Simple Syrup, And Lemon

GREEN TEA

Jameson, Peach Schnapps, Sweet Sour Mix, And Sprite.

WINES

Frida Kahlo Cabernet

Very rich and generous palate yet fresh and vibrant at the same time. Has abundant fruit and firm tannins that lend structure and depth.

Frida Kahlo Red Blend

Silky tannins give a soft and almost sweet mouthfeel, balanced with a concentrated palate. Has persistency and great length.

Caymus California Premium

Cabernet with ripe fruit and luxurious tannins, reveals the Caymus character.

Conondrum White

From Caymus - Unique blend of Viognier, Muscat, Sauvignon Blanc and Chardonnay that is distinctive for its ripe, complex array of flavors, focusing on pear, peach and melon.

Sea Sun Chardonnay

From Caymus - A round, creamy Chardonnay with flavors of lemon, cinnamon and oak. The nose has subtle aromas of apple, pineapple and butterscotch. Bright acidity on the finish creates the perfect balance.

DESSERTS

Fried Ice Cream

Churros

Flan

HAPPY HOUR

EVERYDAY 3-7PM

HOUSE MARGARITAS

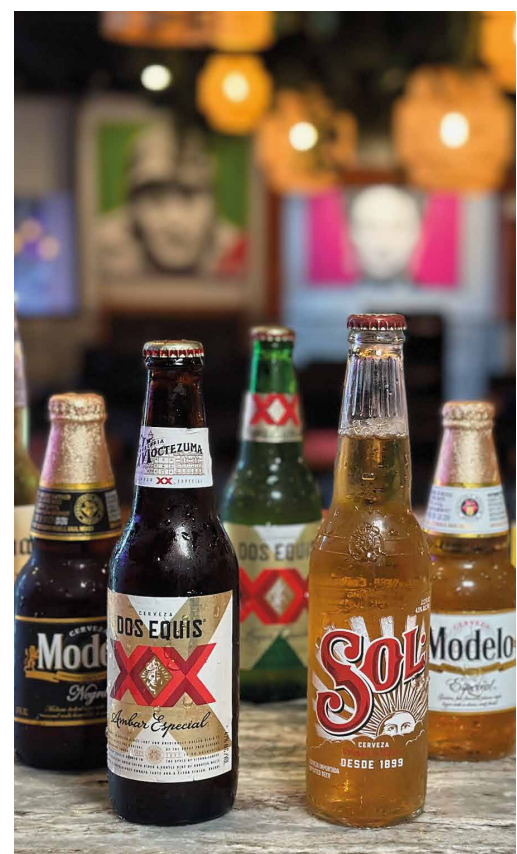
REGULAR	JUMBO
\$5.99	\$7.99

BOTTLED BEER

DOMESTIC	IMPORTED
\$3	\$3.75

DRAFT BEER

	DOMESTIC	IMPORTED
16oz	\$3	\$4
22oz	\$5	\$6
32oz	\$6	\$7



APPETIZERS

- STREET ELOTE** \$4⁹⁹
Mexican-style corn on the cob. Mayonnaise, cotija cheese, chili powder. (1150 CAL)
- FRESH TABLESIDE GUACAMOLE** \$11⁹⁹
Freshly made tableside, avocados, jalapeño, tomato, onion, lime, salt, cilantro. (650 CAL)
- CHEESE DIP** (750 CAL) \$7⁵⁰
- QUESO FUNDIDO CHORIQUESO** \$11⁵⁰
Grilled Meyiran sausage, melted cheese. (STARTS AT 1250 CAL)
- CAMARONES GRATINADOS**** \$15
Grilled shrimp, chopped onions covered with melted cheese. (1030 CAL)
- EMPANADAS** (980 CAL) \$12⁵⁰
Four assorted empanadas, chicken and cheese or beef and cheese. Served with pico de gallo, guacamole.
- FRESH TABLESIDE CEVICHE** \$14⁵⁰
Citrus-marinated fish, shrimp, avocados, jalapeño, tomato, onion, lime, orange, salt, cilantro. (710 CAL)
- SUPER QUESO DIP** \$12⁵⁰
Grilled steak, shrimp, chicken, melted Chihuahua cheese, tortillas. (1370 CAL)
- SWEET PLANTAINS** \$7
Topped with queso fresco, sour cream. (900 CAL)
- CHICKEN WINGS (8)** (690 CAL) \$13⁵⁰

NACHOS

- OMG NACHOS** \$13⁵⁰
Chicken, chorizo, applewood bacon, topped with refried beans, pico de gallo, sour cream, guacamole, pickled jalapeños. (1090 CAL)
- FAJITAS NACHOS** (STARTS AT 1070 CAL)
Sautéed with onions and bell peppers.
- GRILLED VEGETABLES:** \$11
- CHICKEN AND STEAK:** \$15
- CHICKEN AND SHRIMP:** \$17
- STEAK AND SHRIMP:** \$18
- CHICKEN, BEEF AND SHRIMP:** \$19
- NACHOS SUPREME** \$12
Ground beef or shredded chicken topped with lettuce, pico de gallo, sour cream. (1190 CAL)
- SHRIMP NACHOS** (1110 CAL) \$18
Grilled shrimp, sautéed onions, bell peppers.
- NACHOS AL PASTOR** (1185 CAL) \$14
Creamy cheese sauce, beans, marinated pork, pineapple chunks, jalapeños, guacamole, pico de gallo.

SALADS

- TACO SALAD** (STARTS AT 690 CAL) \$11
Flour tortilla bowl filled with ground beef or shredded chicken, cheese, beans, lettuce, pico de gallo, sour cream.
- SUPER TACO FIESTA SALAD** \$16⁹⁹
Rice, black beans, choice of grilled chicken, steak or shrimp, yellow squash, zucchini, broccoli, cauliflower, carrots, sour cream, cheese, pico de gallo. (STARTS AT 710 CAL)
- FAJITA TACO SALAD** (STARTS AT 780 CAL) \$14
Crispy flour tortilla bowl filled with choice of grilled chicken or steak, cheese, beans, lettuce, pico de gallo, sour cream.
- CHICKEN FAJITA SALAD** \$13
Grilled chicken over a bed of shredded lettuce with pico de gallo, cucumbers, avocado and cheese. (560 CAL)
- AZTECA SALAD** (STARTS AT 1185 CAL) \$19
Grilled shrimp, chicken & mushrooms over shredded lettuce, avocado, pico de gallo, shredded cheese.
- LA FLACA CHOPPED SALAD**** \$13⁵⁰
Romaine and iceberg lettuce, onions, tomato, avocado, shredded cheese. Choice raspberry citrus vinaigrette or avocado citrus vinaigrette. (310 CAL)
- ADD CHICKEN: 5.25 / STEAK: 6.25 / SHRIMP: 7.99

CHIMIS

- CHIMICHANGAS DINNER** \$14⁵⁰
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** \$17⁵⁰
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)



PLAZA AZTECA
RESTAURANTES MEXICANOS
www.PLAZAAZTECA.com

TACOS

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

- RIB-EYE TACOS **** NEW \$17²⁵
Three corn tortillas, grilled rib-eye, Maguey salsa, caramelized onions, cilantro, red pickled onions. (680 CAL)
- BIRRIA TACOS **** (800 CAL) \$17⁹⁹
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.
- BAJA FISH TACOS** \$17
Light, crispy beer-battered tilapia, tangy citrus slaw, spicy garlic-lime sauce. (860 CAL)
- TACOS DE CAMARÓN**** (800 CAL) \$17
Flour tortillas with grilled shrimp, cheese & pico de gallo.
- TACOS DE POLLO** \$14⁵⁰
Corn tortillas, grilled chicken, tomato, cilantro, shredded cheese, avocado. Served side tomatillo sauce. (760 CAL)
- TACOS DE CARNE ASADA** \$15⁵⁰
Corn tortillas, grilled steak topped onions. Side tomatillo sauce. (670 CAL)

- TACOS AL PASTOR** \$15
Corn tortillas, choice of grilled pork or chicken, marinated in a pineapple adobo. Topped with cilantro, onion, side of tomatillo sauce. (830 CAL)

- CALIFORNIA FISH TACOS** \$16
Choice flour or corn tortillas with grilled tilapia topped red cabbage, creamy chipotle sauce. (570 CAL)

ENCHILADAS

ALL ENCHILADAS ARE GARNISHED WITH SOLIR CREAM

- ENCHILADAS EL JEFE (3)** (980 CAL) \$16⁰⁰
Stuffed with carne asada, grilled corn and onions. Covered with queso fresco, sour cream, corn sauce. Bed of rice.
- SPINACH AND CHICKEN (3)** \$15⁵⁰
Stuffed with grilled chicken and spinach. Topped with creamy poblano sauce, queso fresco, pico de gallo. Side of rice. (920 CAL)
- ENCHILADAS SUIZAS (3)** \$14⁵⁰
Stuffed with chicken topped creamy tomatillo sauce & queso fresco. Side of rice. (920 CAL)
- ENCHILADAS CHIPOTLE (3)** \$16
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)** \$15
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 DE CARNITAS (3)** \$15
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)
- ENCHILADAS BANDERA (3)** \$14⁵⁰
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)
- ENCHILADAS RANCHERAS (2)** \$15⁵⁰
Cheese enchiladas with pork carnitas cooked onions, bell peppers. Served rice and beans. (STARTS AT 860 CAL)

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) \$19
- STEAK** (490 CAL) \$19
- SHRIMP** (470 CAL) \$23
- MIXED** \$21⁹⁹
Chicken and steak. (550 CAL)
- TEXAS** \$22⁹⁹
Steak, chicken & shrimp. (630 CAL)
- FAJITAS FOR TWO** \$31
Steak, chicken, shrimp and pork. (1480 CAL)
- FAJITAS VALLARTA** \$22
Steak, chicken and chorizo. (540 CAL)
- FAJITAS CHIHUAHUA** \$23
Chicken, shrimp, bacon, Chihuahua cheese, tomato and lettuce. (980 CAL)
- FAJITAS VERACRUZ** \$22⁵⁰
Chicken and shrimp. (540 CAL)

BURRITOS

MADE WITH FLOUR TORTILLAS AND DRIZZLED WITH SOUR CREAM

- BURRITO RULETA** \$15
One flour tortilla filled choice, grilled chicken or steak, onions, rice, beans. Topped cheese sauce, enchilada sauce, crema, pico de gallo. (890 CAL)
- BURRITO FAJITAS (2)** \$15⁵⁰
Two burritos, choice steak or chicken and onions, drizzled cheese sauce topped sour cream, served side rice and beans. (STARTS AT 840 CAL)
- BURRITO PASTOR** \$15
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** \$14⁵⁰
One flour tortilla stuffed grilled chicken, rice, beans and onions, topped with pico de gallo, spinach, cheese sauce, sour cream. (1190 CAL)
- PHILLY STEAK BURRITO** \$14⁵⁰
One flour tortilla with thinly sliced Philly steak, grilled onions, mushrooms, roasted poblano peppers, topped cheese sauce, sour cream. (660 CAL)
- BURRITO SAN JOSÉ** \$15
One flour tortilla with grilled chicken, chorizo, rice, beans, topped cheese sauce, pico de gallo, sour cream. (1310 CAL)
- BURRITO DELUXE (2)** \$15⁵⁰
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** \$19
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** \$15⁵⁰
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** \$15
One flour tortilla, grilled chicken, rice, beans & peppers, topped creamy chipotle cheese sauce, pico de gallo, sour cream. (1090 CAL)
- BURRITO DE CARNITAS** \$15⁵⁰
Pork carnitas-topped cheese sauce, tomatillo sauce. Garnished avocado sauce, pico de gallo. (980 CAL)
- BURRITO CALIFORNIA** \$15⁵⁰
Choice chicken or grilled steak, french fries, rice, beans. Topped cheese dip, guacamole, pico de gallo. (980 CAL)
- OAXACA BOWL** NEW (980 CAL) \$13⁹⁹
Bed of white rice, choice protein, black beans, guacamole, red pickled onions, sweet plantain, caramelized onions.
- ADD BIRRIA 6 / CHICKEN: 5
STEAK: 6 / PASTOR: 6 / SHRIMP: 7

Notes: 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Calorie counts for menu items do not include sides, unless specific side items are listed. Additional nutrition information available upon request. 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)

STEAKS

STEAKS ARE ACCOMPANIED WITH FLOUR TORTILLAS.

MOLCAJETE AZTECA \$31

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)

CARNE ASADA \$20

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.

T-BONE STEAK (540 CAL) \$24⁵⁰

CHICKEN BREAST (260 CAL) \$22⁵⁰

CHORI STEAK \$24⁵⁰

Grilled 10 ounce T-bone steak, chorizo-drizzled cheese sauce. Served rice, beans, tortillas. (1050 CAL)

CARNITAS DINNER \$18⁵⁰

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

RANCHERO ESPECIAL \$21⁵⁰

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

LAREDO \$29

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

VEGETARIAN & VEGGIE

SPINACH ENCHILADAS (3) \$12

Corn tortillas filled spinach, topped roasted poblano sauce, sour cream, queso fresco, served side of rice. (820 CAL)

ENCHILADAS VEGETARIANAS \$12

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

VEGAN BOWL \$13

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

FAJITAS VEGETARIANAS \$15

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

SONORA \$15⁵⁰

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

ENCHILADAS TRÍO (3) \$12

Three corn tortillas with steamed yellow squash, zucchini, broccoli cauliflower and carrots. Topped cheese. Side of rice. (950 CAL)

BURRITO VEGANO \$14⁵⁰

One 10" vegan tortilla filled with soy meat, black beans, white rice, mushrooms, corn, poblano pepper, onion and vegan gourmet cheese. Topped with guacamole and pico de gallo. (720 CAL)

VEGAN TACOS \$14

Three corn tortillas filled with grilled soy meat, onion, tomato, mushrooms, poblano peppers, corn, vegan gourmet cheese and guacamole. Served with a side of white rice and black beans. (720 CAL)

KIDS

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

1. MAC & CHEESE (340 CAL) \$8

2. BEEF OR CHICKEN QUESADILLA & RICE (350 CAL) \$9

3. CHICKEN FINGERS & FRIES (350 CAL) \$8

4. QUESADILLA & FRIES (600 CAL) \$8

5. KIDS' ENCHILADA RICE & BEANS (STARTS AT 540 CAL) \$8

6. KIDS' COMBO (STARTS AT 480 CAL) \$8²⁵

Ground beef burrito & soft taco.

7. NACHOS LOKOS (STARTS AT 480 CAL) \$8

Topped with rice and creamy cheese sauce.

COMBOS \$15⁵⁰

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.

QUESADILLAS

QUESADILLA AL PASTOR \$15

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

QUESADILLA RANCHERA \$15

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

QUESADILLAS RELLENAS \$15

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

QUESADILLA DEL MAR \$17

One quesadilla stuffed with beans, cheese, onions and grilled shrimp. Side of crema salad. (STARTS AT 870 CAL)

CHICKEN AND SPINACH QUESADILLA \$15

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

FRIED RICE

STARTS AT \$12²⁵

MEXICAN FRIED RICE WITH CHEESE SAUCE.

CHOOSE ONE OF THE FOLLOWING OPTIONS:

- *ADD GRILLED VEGETABLES: EXTRA \$2²⁵
- *ADD CHICKEN: EXTRA \$5²⁵
- *ADD BEEF: EXTRA \$6²⁵
- *ADD SHRIMP: EXTRA \$7²⁵
- *ADD CHICKEN AND BEEF: EXTRA \$6⁷⁵
- *ADD CHICKEN AND SHRIMP: EXTRA \$8
- *ADD BEEF AND SHRIMP: EXTRA \$8⁷⁵
- *ADD CHICKEN, BEEF AND SHRIMP: EXTRA \$9²⁵

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

LUNCH

ALL ENCHILADAS AND BURRITOS ARE GARNISHED WITH SOUR CREAM

BIRRIA TACOS (800 CAL) \$11⁵⁰

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 \$12⁵⁰

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 \$10⁵⁰

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

FAJITA BURRITO (450 CAL) \$11⁵⁰

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

BURRITO DELUXE (440 CAL) \$11⁵⁰

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

BURRITO SAN JOSÉ \$11⁷⁵

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

SPINACH ENCHILADAS (420 CAL) \$10⁵⁰

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

QUESADILLA RELLENA (250 CAL) \$10⁵⁰

Shredded beef or chicken. Side crema salad.

CHICKEN

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

POLLO PATRÓN \$15⁵⁰

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

CHORI POLLO \$18

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

POLLO SONORA \$16

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

POLLO ASADO \$15

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

CHICKEN AND SPINACH \$17⁵⁰

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

SEAFOOD

MOJARRA FRITA \$21⁹⁹

Whole fish white rice, avocado salad. (1180 CAL)

CAMARONES AL MOJO DE AJO \$19⁵⁰

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

SEAFOOD CHIMICHANGAS \$20⁵⁰

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 \$21⁵⁰

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

PLAZA DEL MAR \$22

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

SIDES

GUACAMOLE DIP (340 CAL) \$7⁵⁰

SOUR CREAM (130 CAL) \$3

3 CORN TORTILLAS (220 CAL) \$3

3 FLOUR TORTILLAS (230 CAL) \$3²⁵

SHREDDED CHEESE (112 CAL) \$2⁷⁵

LETTUCE (10 CAL) \$4⁷⁵

PICO DE GALLO (10 CAL) \$7

SWEET PLANTAINS (340 CAL) \$7

ENCHILADAS SUIZAS (800 CAL) \$10⁵⁰

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

BURRITO CARNITAS (980 CAL) \$11⁵⁰

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

CHIMICHANGA \$11⁵⁰

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

BURRITO TEXANO \$11⁵⁰

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

ENCHILADAS EL JEFE LUNCH \$12

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

POLLO PATRÓN LUNCH \$10⁵⁰

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

CHICKEN & SPINACH LUNCH \$13⁵⁰

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

BURRITO BOWL NEW (590 CAL) \$13²⁵

Choice grilled chicken or steak, rice, black beans, guacamole dip, lettuce, sour cream, pico de gallo.