

Margaritas

TAKE IT TO THE NEXT LEVEL Upgrade your house Margarita:

• Silver \$2 • Reposado \$3 • Añejo \$4

House Margarita

The one that started it all. Our classic margarita is served with 100% Blue Agave Tequila, Triple Sec, and Sweet & Sour. \$12
For \$0.50 more your choice of flavor: • Strawberry • Tamarindo • Mango • Peach • Pomegranate • Blueberry • Coconut • Lavender



Cucumber Jalapeño Margarita

Refreshing with just a hint of heat. Made with 100% Blue Agave Tequila, fresh cucumber, jalapeño, Triple Sec and Sweet & Sour. \$13



Diablo Margarita

Will you give in to this delicious forbidden margarita? Made with 100% Blue Agave Tequila, Mango Chamoy Syrup mix, Triple Sec, and Sweet & Sour. \$13



Cadillac Margarita

Our classic...but better. Our House Margarita with a shot of orange liqueur on the side. \$15
For \$0.50 more your choice of flavor: • Strawberry • Tamarindo • Mango • Peach



Tropical Margarita

Aloha! Lets bring the tropics to you! Tropical margarita made with house tequila, pineapple, midori melon liqueur and sour mix. \$13



Mangoneada Margarita

Inspired by the quintessential "mango con chile" treat made famous by the beloved street vendors of Mexico. This blended margarita is made with 100% Blue Agave Tequila, Mango Syrup, chamoy, Triple Sec, Sweet & Sour and a chili rim. \$13

Flights

No Substitutions or Modifications

Mexican Candy Flights

\$16

Let your taste buds relive your childhood!
Try our flight of three candy shots:

- Mexican (Watermelon)
- Hawaiian (Piña)
- Tamarindo (Tamarind)

Michelada Flight

\$14

Mango Michelada mix,
Tamarindo Michelada mix,
fresh muddled cucumbers
with house Michelada mix
all with tajin rims.

Mimosa Flights

\$14

Flavors are • Peach
• Strawberry • Mango

Beer Flights

CHOOSE ONE FLIGHT \$12

AMERICAN: • Blue Moon • Bud Light • 805
CRAFT: • Sculpin IPA • Mango Cart • Guinness
MEXICAN: • Pacifico • XX • Negra Modelo

La Bandera

This drink is composed of three
shots each one with a different
flavor, Lime juice, our delicious
michelada mix & our House
tequila. \$10

Signature Cocktail

Cantarito

A Cantarito is one of the most authentic ways to enjoy your tequila. Orange liqueur and Squirt will send you back to the streets of Jalisco. \$12

Jalisco Mule

A recipe that's been around the world and back. A traditional mule made with 100% agave tequila \$12

Mezcalita de Piña

A perfect balance between sweet & smoky! Try our mezcalita de piña today! \$13

Blueberry Breeze

Summer in a glass! Fresh cucumber muddled with blueberry flavor and spiked with vodka. \$12

SF

The kraken has been unleashed in this refreshing tropical cocktail that will have you thinking of Summer Forever \$12

El Pepis

This is not your girlfriends martini. This mellow cocktail is made with 2oz of bold gin, mixed and blended with cucumber and more to make a perfectly balanced cocktail. \$12



TEQUILAS



Silver

(Tier 1)

- Patrón
- Don Julio
- Tres Generaciones
- Herradura
- Corralejo
- 1800
- Gran Centenario
- Cazadores
- Jimador
- Casamigos
- Hornitos

Reposado

(Tier 2)

- Patrón
- Don Julio
- Tres Generaciones
- Herradura
- Corralejo
- 1800
- Gran Centenario
- Jose Cuervo Tradicional
- Jimador
- Casamigos
- Hornitos

Añejos

(Tier 3)

- Patrón
- Don Julio
- Tres Generaciones
- Herradura
- Corralejo
- 1800
- Gran Centenario
- Cazadores
- Jimador
- Casamigos
- Hornitos

Reservas

- Jose Cuervo Platino
- Jose Cuervo De La Familia
- Don Julio 1942
- Don Julio 70
- Don Julio Primavera
- Herradura Ultra
- Cazadores
- Clase Azul
 - Silver • Reposado • Añejo

MEZCAL

- Casa Amigos
- El Silencio
 - Illegal
 - Vida



Draft

- Modelo Especial
- Modelo Negra
- Bud Light
- Michelob Ultra
- Pacifico
- Corona Premier
- XX Lager
- 805
- Blue Moon
- Golden Road Mango Cart
- Ballast Point Sculpin IPA
- Lagunitas IPA
- Stella
- Guinness

"Ask your server about the rotational beers"

Bottle

- Modelo Especial
- Corona Extra
- Corona Familiar
- Estrella Jalisco
- Miller Lite
- Heineken O

Soft Bar

(Non-Alcoholic Beverages)

\$8

- Cucumber Cooler
- Pineapple Cooler
- Strawberry Cooler
- Lavender Cooler



Fiesta Starters

Fiesta de Mar



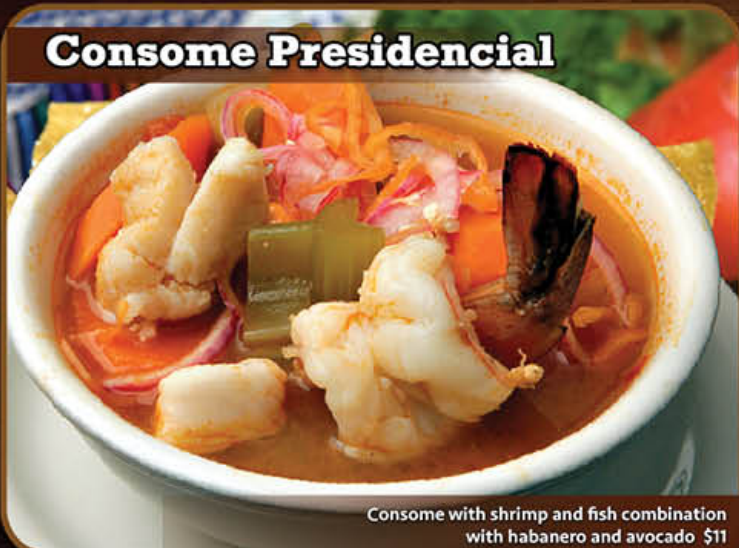
A combination of fish ceviche, mix, and shrimp tostadas oysters and a chalupa with sauteed shrimp, octopus and abulon and diablo sauce and garlic sauce \$47

Tatemados



Lightly breaded shelled shrimp dressed up in a savory tatemado (spicy) sauce \$21

Consome Presidencial



Consome with shrimp and fish combination with habanero and avocado \$11

Tacos de Marlin



3 swordfish style sauteed quesadilla with onion and tomato \$12

Aguachiles



Spicy raw shrimp that is marinated in aguachile sauce and served with a small portion of fish ceviche \$21

Ostiones Presidenciales



Oysters topped with fish ceviche minced habanero \$25

Tacos Gobernador



3 Shrimp quesadillas styled tacos with red onions & chile poblano \$13

Tacos Dorados de Camaron



2 Shrimp hard shell tacos with bell peppers, pico de gallo with cabbage, cheese and chipotle sauce \$10

PICTURES ARE FOR PROMO ONLY

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This item may be served raw or under cooked at your request.

• Substitutions may vary • Pricing is subject to change without notice
• Parties of 6 or more are subject to an automatic service charge



Queso Fundido

Jack and Oaxacan cheese with diced chorizo and diced jalapeño \$13



Fiesta Platter

A combination of cheese quesadilla, taquitos, nachos and mojo fries \$18



Sope Trio

Try three different mini sopas all on one plate! Our trio includes carne asada, grilled chicken, and carnitas. \$12



Nachos

Crispy tortilla chips topped with beans, cheese, and ranchera sauce. Served with guacamole, sour cream, pico de gallo, and jalapeños. Your choice of carne asada, chicken, or carnitas! \$14



Wings

Eight juicy, bone-in wings choose one: Buffalo, BBQ, Mango Habanero or Hot BBQ Served with celery, carrot sticks, and ranch for dipping. \$11



Taquitos with Guacamole

Shredded beef taquitos topped with sour cream and guacamole with a side of beans \$12



Guacamole

M.P.

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House Specialties



Don Alejo Platter

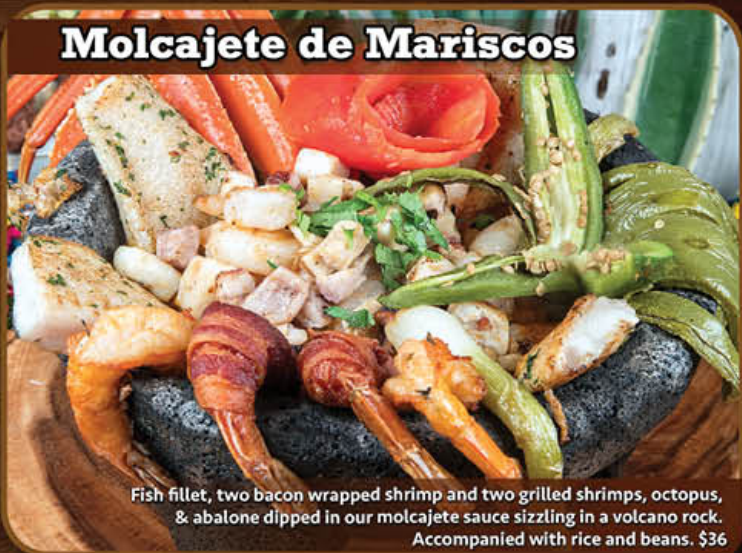
(Serves 4) Grilled steak, chicken, carnitas, quesadillas, taquitos, strips of queso fresco and chorizo. Served with a side of rice and beans. \$65

Fajitas Pescador



\$22

Molcajete de Mariscos



Fish fillet, two bacon wrapped shrimp and two grilled shrimps, octopus, & abalone dipped in our molcajete sauce sizzling in a volcano rock. Accompanied with rice and beans. \$36

Fajitas 4 Mares



Grilled sizzling shrimp, fish, octopus, abalone with sautéed vegetables. Accompanied with an order of rice, and beans. \$26

Molcajete



Grilled steak & chicken, grilled shrimp, chorizo, cactus, & strips of "queso fresco", dipped in our molcajete sauce sizzling in a volcano rock. Accompanied with rice and beans. \$30

Fajitas de Pollo o Asada



\$21

Fajitas de Camaron



\$22

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Carnes

Tampiqueña

Grilled "ranchera" steak accompanied with a mole enchilada and spanish style rajas. \$19

Carne Sonora



Grilled top sirloin steak with a chile relleno. \$19

Carnitas



Pork carnitas plate. \$17

Mar y Tierra



Top sirloin steak & four shrimp any style. \$19.5

Carne a la Diabla



Diced top sirloin cooked with onions & hot sauce. Favorite for hot chile eaters! \$19

Chile Verde / Rojo



CHILE ROJO Tender chunks of beef in red sauce served with rice, beans, and guacamole. \$15
CHILE VERDE Tender chunks of pork in a green chile sauce served with rice, beans, and guacamole. \$15

Top Sirloin



\$18

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Pollo Tampiqueño

Grilled chicken breast with an enchilada and rajas. \$18

Steak & Chicken



\$18

Pollo con Rajas



Chicken breast served with spanish style rajas \$18

Combinations

\$17.50

Escoja 2 opciones y forme la combinación de su agrado.
Select 2 items & make your own combination.

- SHREDDED BEEF TACO
- SHREDDED CHICKEN TACO
- ASADA TACO
- CHICKEN TACO
- CHILE RELLENO
- SOPE CARNITAS
- ENCHILADA MOLE CHEESE
- ENCHILADA MOLE CHICKEN
- CHEESE ENCHILADA
- BEEF ENCHILADA
- CHICKEN ENCHILADA
- ASADA SOPE
- CHICKEN SOPE
- TAQUITOS
- TACO A LA DIABLA
- GRILLED FISH TACO
- BREADED FISH TACO
- GRILLED SHRIMP TACO
- SHRIMP ENCHILADA

Burrito



• Asada • Chicken • Carnitas \$12

Combination



Taco & chile relleno

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Del Mar



Salmon Pescador

Grilled salmon fillet with four large shrimp \$23

Mar y Mar



Tender fish fillet & four large shrimp
any style. \$20

Camarones Pescador



Three wrapped in bacon, Three breaded
& Three in garlic sauce. \$19

Caldo 7 Mares



An exquisite soup including seven different kinds of fresh seafood:
crab, shrimp, fish, a type of abalone, clams, calamari and octopus. \$25

Caldo 4 Mares



Combination of four different kinds of seafood,
Shrimp, abalone, octopus & fish. \$19

Mojarra



Fried fish. Choose one of the following:
Fried, Garlic or Habanero. \$20

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Desserts



Chocolate Cake



Tres Leches



Cheese Cake



Flan

Campechana Cocktail

Shrimp & Octopus cocktail \$19

Vuelve a la Vida Cocktail

Shrimp, Octopus, Abulon
& Oyster cocktail \$20

Shrimp Cocktail

Shrimp cocktail \$19

Trio Pescador

Try all three tostadas.
Mixta, fish, shrimp tostada \$19

Tostada de Ceviche

\$11

Tostada de Camaron

\$13

Tostada Mixta

\$12

Tostada Reina \$16

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Soft Drinks

FOUNTAIN DRINKS

- Pepsi • Diet Pepsi • Dr. Pepper • Sierra Mist
- Pink Lemonade • Brisk Raspberry Ice Tea
- Brisk Unsweetened Ice Tea • Manzanita Sol

MEXICAN DRINKS

- Jarritos (Mandarina or Tamarindo)
- Agua Mineral • Sangria • Coke Bottle

JUGOS NATURALES / FRESH JUICE

- Orange • Naranja

"BUENOS DIAS!" / "GOOD MORNING!"

- Coffee • Tea • Cranberry Juice • Apple Juice

*AGUAS FRESCAS

- Horchata • Jamaica

"Ask about our agua del dia"

A la Carta

• 2oz Sour Cream	0.5
• Side of 2oz Queso Fresco	0.5
• 2oz Guacamole	1.5
• Side of Potato Salad	2
• Side of Chiles Tostados	2
• Side of Cebollitas (3)	2
• Side Salad	2.5
• Side of Pico de Gallo	2.5
• Side of Salsa Molcajete	2.5
• Side of Salsa Diabla	2.5
• Side of Salsa Mole	2.5
• Chorizo a la carte	3
• Side of Queso Fresco (4 strips)	3
• Side of Vegetables	4
• Side of Nopal	3
• Side of Curtido Habanero	2
• Side of Frijoles	3
• Side of Arroz	3
• Side of ½ Avocado	3.5
• Side of Rajas	4
• Side of French Fries	3
• A la carte Enchilada (2)	4.5
• Guarnicion (Rice, beans, guacamole)	4
• Side of Seasoned Fries	3
• Side of Full Avocado	5
• A la carte Enchilada de Mole (2)	4.5
• A la carte Chile Relleno	6
• A la carte Enchilada de Camaron (2)	7.5
• A la carte Camarones (6)	8
• Top sirloin a la carte	8
• Pollo a la carte	8
• A la carte Fillet	8