



Since 1983

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. \$14
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. \$14

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. \$14



Cadillac Margarita

Our classic...but better. Our House Margarita with a shot of orange liqueur on the side. \$16
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. \$15



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. \$15

Flights

No Substitutions or Modifications

Mexican Candy Flights

\$14

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



Margarita Flights

\$16

• Lime Margarita • Mango Diablo Margarita • Tamarindo Margarita



Beer Flights

CHOOSE ONE FLIGHT \$9

- 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. Herradura Silver, Cointreau and Squirt will send you back to the streets of Jalisco. \$15

Mezcalita de Piña

A perfect balance between sweet & smoky!
Try our mezcalita de piña today! \$15

Jalisco Mule

A recipe that's been around the world and back. A traditional mule made with 100% agave tequila. \$15

Cucumber Breeze

Summer in a glass!
Fresh cucumber muddled with blueberry flavor and spiked with vodka. \$15

TEQUILAS

Silver

(Tier 1)

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

Añejos

(Tier 3)

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

Reposado

(Tier 2)

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

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
- Alta Tecate
- 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



Premiere Cocktail



La Passiflora

This cocktail is inspired by a mojito but do not confuse La Passiflora for any other cocktail. Buchanans 12 mint and passion fruit take this classic drink to the next level \$18



Mi Tierra

A well balanced cocktail for the occasional mezcal drinker. Hibiscus, pineapple and lime are brought together with Barcardi flavors. \$18



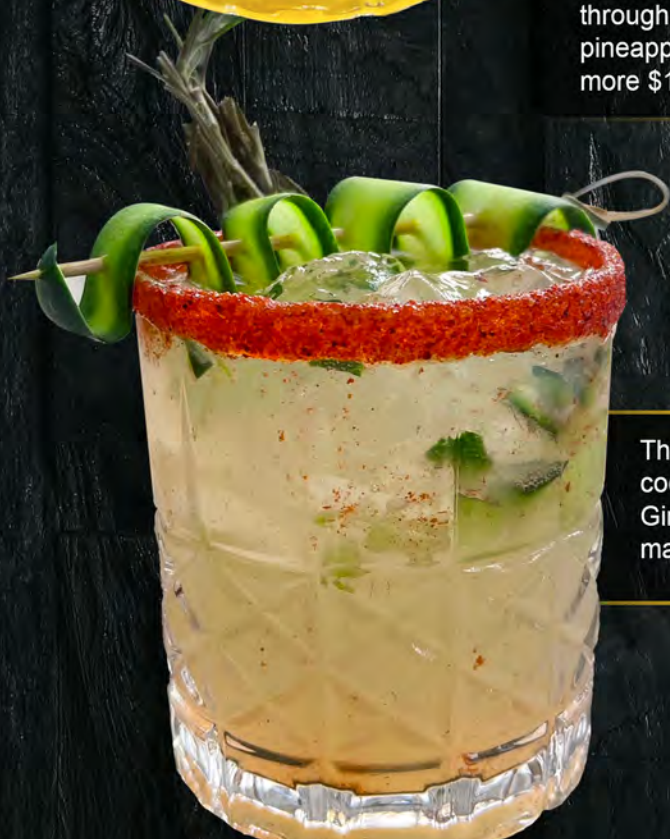
El Azteca

A cocktail that blends old flavors with new. Illegal Mezcal and monkey shoulder scotch is mellowed with Heradura Agave nectar and fresh citrus juice \$18



Mixcoatl

SERPENT OF THE SKY
Be ready to explore the different flavors Mixcoatl has to offer. Taking all your senses for a ride through the clouds. Illegal joven and Don Q pineapple rum will have you coming back for more \$18



El Pepis

This is not your girlfriends drink. This mellow cocktail is made with 2oz of the finest Hendricks Gin, mixed & blended with cucumber & more to make a perfectly balanced drink. \$18

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 \$50



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 \$12



Tacos de Marlin

3 swordfish style sauteed quesadilla with onion and tomato \$15



Aguachiles

Spicy raw shrimp that is marinated in aguachile sauce and served with a small portion of fish ceviche \$23



Ostiones Presidenciales

Oysters topped with fish ceviche minced habanero (6) 15 (12) 30



Tacos Gobernador

3 Shrimp quesadillas styled tacos with red onions & chile poblano \$15



Tacos Dorados de Camaron

2 Shrimp hard shell tacos with bell peppers, pico de gallo with cabbage, cheese and chipotle sauce \$15

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 \$14

Tacos Birria



\$15

Fiesta Platter



A combination of cheese quesadilla, taquitos, nachos and mojo fries \$21

Sope Trio



Try three different mini sopas all on one plate! Our trio includes carne asada, grilled chicken, and carnitas. \$15

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! \$15

Wings



Eight juicy, bone-in wings choose one: Buffalo, BBQ, Mango Habanero, Garlic Parmesan or Hot BBQ. Served with celery, carrot sticks, and ranch for dipping. \$15

Taquitos with Guacamole



Shredded beef taquitos topped with sour cream and guacamole with a side of beans \$14

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. \$70



Fajitas Pescador

\$25



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. \$46



Fajitas 4 Mares

Grilled sizzling shrimp, fish, octopus, abalone with sautéed vegetables. Accompanied with an order of rice, and beans. \$30



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. \$36



Fajitas de Pollo o Asada

\$23



Fajitas de Camaron

\$24

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Carnes



Tampiqueña

Grilled "ranchera" steak accompanied with a mole enchilada and spanish style rajas. \$22



Carne Sonora

Grilled top sirloin steak with a chile relleno. \$22



Carnitas

Pork carnitas plate. \$19



Mar y Tierra

Top sirloin steak & four shrimp any style. \$22



Carne a la Diabla

Diced top sirloin cooked with onions & hot sauce. Favorite for hot chile eaters! \$22



Chile Verde / Rojo

CHILE ROJO Tender chunks of beef in red sauce served with rice, beans, and guacamole. \$19
CHILE VERDE Tender chunks of pork in a green chile sauce served with rice, beans, and guacamole. \$19



Top Sirloin

\$20

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Pollo Tampiqueño

Grilled chicken breast with an enchilada and rajas. \$22



Steak & Chicken

\$20



Pollo con Rajas

Chicken breast served with spanish style rajas \$20

Combinations

\$18.00

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 \$13



Combination

Taco & chile relleno \$18

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Del Mar



Salmon Pescador

Grilled salmon fillet with four large shrimp \$25

Mar y Mar



Tender fish fillet & four large shrimp any style. \$22

Camarones Pescador



Three wrapped in bacon, Three breaded & Three in garlic sauce. \$22

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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Campechana Cocktail



Shrimp & Octopus cocktail \$20

Vuelve a la Vida Cocktail



Shrimp, Octopus, Abulón & Oyster cocktail \$21

Shrimp Cocktail



Shrimp cocktail \$20

Tostada Diabla



\$16

Tostada de Ceviche



\$12

Tostada de Camaron



\$14

Tostada Mixta



\$14

Trio Pescador

Try all three tostadas.
Mixta, fish, shrimp tostada \$20



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Familia Ortiz

Knowing the origins of El Pescador

El Pescador is a dream come true thanks to the support of our customers, the solid union of our family, and the principles that our parents, Carlos and Isidra Ortiz, granted us.

Everything began in 1983 when Manuel Ortiz, the eldest brother of our family, had a dream of being an owner of his own restaurant. This dream became a reality in the city of Bell Gardens, CA.

Manuel knew he could count on the support of his ten brothers and his father. Later, each one of the brothers would share the same dream and a new path would lead to each one's destiny.

They focus on always maintaining the union, the virtue, and the advice of Don Carlos along with carrying in their blood the good sense of entrepreneurship from Doña Isidra Ortiz.

We are the Ortiz Family: Carlos Sr., Isidra, Manuel, Raul, Jesus, Carlos, Abel, Gustavo, Vicente, Horacio, Victor, Alejandro and Eliazer.

We thank God and each one of you for believing in our family and our restaurant, El Pescador.

