



Since 1983

# Margaritas

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. For \$0.50 more your choice of flavor: Mango, strawberry, tamarindo, peach, hibiscus, cucumber, blueberry, pomegranate, pineapple, coconut, chamoy, jalapeño. \$15

## Cucumber Jalapeño Margarita

A refreshing margarita with just a hint of heat. Made with Jalapeño infused Casamigos tequila, house made cucumber puree, triple sec and sweet & sour. \$16

## Chamoy Margarita

Will you give in to this delicious forbidden margarita? Made with 100% blue agave Tequila, tamarindo, mango chamoy, Triple Sec, and sweet & sour. \$16

## Cadillac Margarita

Our classic...but better. Our House Margarita with a shot of orange liqueur on the side. For \$0.50 more your choice of flavor: Mango, strawberry, tamarindo, peach, hibiscus, cucumber, blueberry, pomegranate, pineapple, coconut, chamoy, jalapeño. \$18

## Tropical Margarita

Aloha! Lets bring the tropics to you! Tropical margarita made with house tequila, fresh pineapple, Midori melon liqueur and sour mix. \$16

## Coconut Margarita

A smooth, frozen blend of tequila, creamy coconut, and fresh lime—this blended coconut margarita is icy, refreshing, and perfectly sweet with a tropical finish. \$16

## Prickly Pear Margarita

A vibrant twist on a classic—this prickly pear margarita blends smooth tequila with the subtly sweet, melon-like flavor of prickly pear and fresh lime, creating a refreshing, lightly tangy cocktail with a beautiful blush finish. \$16

## Maracuya Margarita

A refreshing tropical twist on a classic—this margarita blends smooth tequila with tangy maracuyá (passion fruit), fresh lime juice, and a hint of sweetness for a bright, citrusy finish. \$16

# Flights

No Substitutions or Modifications



## Mexican Candy Flight

\$18

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

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

## Michelada Flight

\$20

Try our michelada mix  
in 3 different flavors!  
Mango, Tamarindo  
and Fresh Cucumber.



## Mimosa Flight

\$15

- Peach • Strawberry • Mango



## La Bandera

This drink is composed of three shots  
each one with a different flavor, Lime  
juice, our delicious michelada mix &  
our House tequila. \$12



## Margarita Flight

\$20

A margarita flight consisting of our  
3 most popular margaritas

- Lime Margarita • Mango Chamoy Margarita
- Tamarindo Margarita



# Mexican Specialties

## Charro Negro



## Cantarito



## Paloma



## Jalisco Mule

# Specialty Cocktails

## Martini Selection

Choose from:

Rose Petal, Lychee, Lemon Drop, Pear, Peach, Strawberry, Prickly Pear, and Espresso Martini. \$17

## La Passiflora

A mojito inspired cocktail. La Passiflora is made with Buchanan's 12, muddled mint, and pureed passion fruit \$18

## El Pepis

A light and refreshing drink.

Imagine a cucumber lemonade with a kick of Hendrick's Gin. Perfect for starting the party. \$17

## Pal Patron

The perfect fusion for tequila and mezcal lovers with tropical flavors and a hint of acidity from the maracuya to create the right combination. \$18

## Hibiscus Mezcal Drink

A smoky mezcal cocktail balanced with fresh lime, orange liqueur, hibiscus, and pineapple—bright, tropical, and lightly floral with a refreshing citrus finish. \$17

## Cucumber Mezcal

A refreshing tequila cocktail made with muddled cucumber and pomegranate, topped with sprite for a crisp, lightly sparkling finish. Bright, citrusy, and garden-fresh. \$18

## El Azteca

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

## Berry Tipsy

A nicely balanced blackberry and gin cocktail for those warm summer nights. Citrus notes and fresh rosemary to add to the natural botanical flavors. \$18

## Watermelon Margarita

The perfect summer cocktail you can enjoy year round! Fresh watermelon and Herradura silver make this drink refreshing, delicious and great for any occasion!. \$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


## Mezcalita de Piña

A perfect balance between sweet & smoky! Try our mezcalita de piña today! \$18




# Appetizers

**Queso Fundido**  
Sub meat \$3




Jack and Oaxacan cheese with diced chorizo and diced jalapeño \$15

**Street Corn**



\$14

**Guacamole**




M.P.

**Tatemados**




\$23

**Aguachiles Verdes, Rojos o Negros**




Spicy raw shrimp that is marinated in aguachile sauce and served with a small portion of fish ceviche. \$24

**Fiesta Platter**




A combination of cheese quesadilla, taquitos, nachos and mojo fries \$22

**Chicken Chimichanga**



\$18

**Taquitos with Guacamole**



Taquitos (choose from pollo o papa) topped with sour cream and guacamole with a side of beans \$17

**Consome Presidencial**



Consome with shrimp and fish garnished with habanero and avocado \$17

**Ostiones Presidenciales**



Oysters topped with fish ceviche minced habanero (6) 19 (12) 36

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

# House Specialties



## Don Alejo Platter

Serves 6

Grilled steak, chicken, carnitas, quesadillas, taquitos, strips of queso fresco and chorizo. Served with 6 side plates of rice, beans, & guacamole. \$120



## Fajitas Pescador

\$26



## 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. \$55



## 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 and carnitas, 2 costa azul shrimp & 2 grilled shrimp, cactus and strips of queso fresco dipped in our molcajete sauce sizzling in a volcano rock. Accompanied with rice & beans. \$48



## Fajitas de Pollo o Asada

\$24



## Fajitas de Camaron

\$26

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

# Carnes

## Carne Tampiqueña



Grilled "ranchera" steak served with a mole enchilada and spanish style rajas. \$25

## Mar y Tierra



Carne ranchera and 4 shrimps. Choose from: breaded, a la diablo, al mojo de ajo o a la plancha. \$27

## Carne Sonora



\$25

## Carnitas



\$21

## Steak & Chicken



\$23

## Birria Plate



\$24

## Costillas Rojas



\$24

## Tacos de Birria



\$20

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

# Pollo

## Pollo Tampiqueña



Grilled chicken served with a red enchilada and spanish style rajas. \$24

## Pollo con Rajas



Chicken breast served with spanish style rajas \$24

## Pollo en Mole



\$22

## Milanesa de Pollo Plate



\$21

# Salads

## Caesar Milanesa Salad



\$18

## Tropical Salad



\$18

# Combinations

\$20.00

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

- Taco: • Asada • Chicken • Carnitas
- Chile Relleno
- Enchilada: • Cheese • Chicken
- Enchilada Mole: • Cheese • Chicken
- Sope: • Asada • Chicken • Carnitas
- (2) Taquitos
- Fish Tacos • Grilled • Breaded
- Grilled Shrimp Tacos

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

# Caldos

## Carne en su Jugo



Bacon and steak combination in Guadalajara style. \$21

## Caldo de Res



\$21

## Pozole



\$21

## Caldo de Pescado



\$21

## Caldo de Camaron



Fish and Shrimp \$24

## Caldo 7 Mares



An exquisite soup including seven different kinds of fresh seafood: crab, shrimp, fish, a type of abalone, clams, calamari and octopus. \$29

## Caldo 4 Mares



Combination of four different kinds of seafood, Shrimp, abalone, octopus & fish. \$24

## A La Carta

- 4oz Sour Cream
- 4oz Guacamole
- Side of Potato Salad
- Side of Chiles Treados
- Side of Cebollitas (3)
- Side Salad
- Side of Pico de Gallo
- Side of Chorizo
- Side of Queso Fresco
- Side of Vegetables
- Side of Nopal
- Side of Curtido Habanero
- Side of Frijoles
- Side of Arroz
- Side of ½ Avocado
- Side of Rajas
- Side of French Fries
- Side of Enchiladas (2)
- Guarnicion (Rice, beans, guacamole)
- Side of Seasoned Fries
- Side of Full Avocado
- Side of Enchiladas de Mole (2)
- Side of Chile Relleno
- Side of Enchiladas de Camaron (2)
- Side of Camarones (6)

### 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

# Del Mar



## Salmon Plate

Grilled salmon fillet \$26

## Salmon Pescador

Grilled salmon fillet with four large shrimp \$30

## Mar y Mar



Tender fish fillet & four large shrimp. Choose from: breaded, a la diablo, al mojo de ajo o a la plancha. \$25

## Camarones Pescador



Three wrapped in bacon, Three breaded & Three in garlic sauce. \$28

## Tacos Gobernador



3 Shrimp quesadilla styled tacos with red onions & chile poblano \$20

## Pulpo Zarandeado



\$26

## Empapelado



A traditional Mexican dish steamed in foil to seal in its rich, authentic sabores: fish, shrimp, octopus, abalone, veggies and crema de hongo. \$30

## Mojarra



Fried fish. Choose one of the following: Fried, Garlic or Habanero. \$23

### PICTURES ARE FOR PROMO ONLY

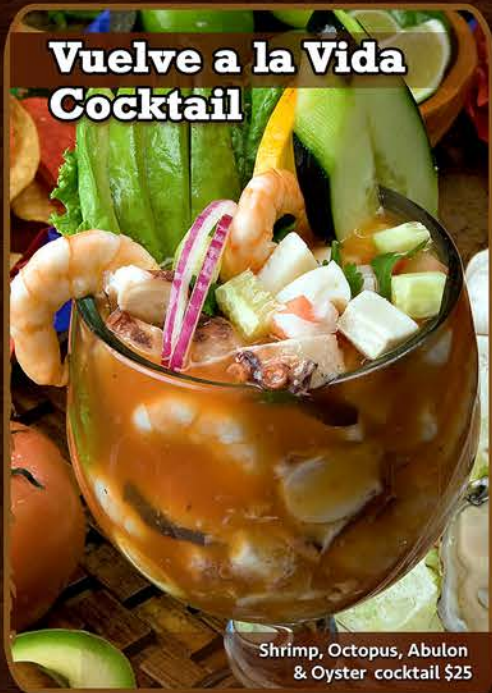
Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This item may be served raw or under cooked at your request.

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



### Campechana Cocktail

Shrimp & Octopus cocktail \$22



### Vuelve a la Vida Cocktail

Shrimp, Octopus, Abulón & Oyster cocktail \$25



### Shrimp Cocktail

Shrimp cocktail \$20



### Tostada Diabla

\$21



### Tostada de Ceviche

\$17



### Tostada de Camaron

\$18



### Tostada Mixta

\$20



### Trio Pescador

Try all three tostadas.  
Mixta, fish, shrimp tostada \$25

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

# *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.

