

MARGARITAS

Our house margaritas are made with *Reposado* tequila, Triple Sec, and sweet & sour. Served blended or on the rocks into a salt-rimmed glass, and garnished with a lime wedge. **PERFECTO!**

Take these easy steps and create your own masterpiece!

Pick Your Size:

Small 12 oz. 8.00
Medium 18 oz. 11.50
Grande 32 oz. 15.00

Pick Your Flavor:

Original lime, strawberry, raspberry, peach, banana, kiwi, orange-mango, watermelon, wild berry, or coconut
Add 50¢ for Flavors

Pick Your Tequila:

Our house tequila is Puerto Vallarta Gold tequila, or choose one from our wide selection. Please ask your server for a list of our extensive tequilas!

SPECIALTY MARGARITAS

All specialty margaritas are made from scratch and served on the rocks with a salted rim and lime unless otherwise requested.

SUNSET MARGARITA

You gotta try this one! We muddle fresh oranges, add 1800 Tequila, Orange Curacao, Triple Sec, orange liquor, and our house margarita mix. Perfecto!
12 oz. 13.00 • 18 oz. 17.50 • 32 oz. 26.00

CADILLAC MARGARITA

1800 Tequila, Triple Sec, our house margarita mix, and orange liquor float.
12 oz. 13.00 • 18 oz. 17.50 • 32 oz. 26.00

SANTA FE MARGARITA

Cuervo Gold Tequila, Triple Sec, our house margarita mix, and a splash of tangy cranberry juice.
12 oz. 12.00 • 18 oz. 16.00 • 32 oz. 22.00

PINK CADILLAC MARGARITA

1800 Tequila, Triple Sec, our house margarita mix, and orange liquor, with a splash of cranberry juice. Perfecto!
12 oz. 13.50 • 18 oz. 17.50 • 32 oz. 26.00

XAPHIRE MARGARITA

Cuervo Gold Margarita, Triple Sec, our house margarita mix, and Blue Curacao liqueur float.
12 oz. 12.00 • 18 oz. 16.00 • 32 oz. 24.00

IGUANA MARGARITA

Cuervo Gold Tequila, Triple Sec, our house margarita mix, and Midori Melon liqueur float.
12 oz. 12.00 • 18 oz. 16.00 • 32 oz. 24.00

PURPLE PASSION MARGARITA

Cuervo Gold Tequila, Triple Sec, our house margarita mix, and raspberry liqueur float.
12 oz. 12.00 • 18 oz. 16.50 • 32 oz. 25.00

ITALIAN MARGARITA

1800 Tequila, Triple Sec, our house margarita mix, and Amaretto float.
12 oz. 11.00 • 18 oz. 16.50 • 32 oz. 24.00

CERVEZAS

MEXICAN

Corona
Corona Light
Dos XX Amber
Dos XX Lager
Tecate
Modelo Especial
Negra Modelo
Sol
Pacifico
Heineken
Corona Premier

OTHERS

Budweiser
Bud Light
Miller Light
Coors Light
Michelob Ultra
Rainier
Heineken
Corona NA

ON TAP

Coors Light | Bud Light
Blue Moon | Pacifico
XX Dos Equis | Many Paze Ale
Modelo Especial | Negra Modelo
Seven Seas IPA | 2 Towns Cider
Guinness | Bodhizafa IPA
Marrows Halfshackle
Deschutes Fresh Squeezed
Widmer Hefeweizen
Silver City Tropic Haze
Silver City Alive & Amplified
Mac & Jacks African Amber
Elysian Brewing Space Dust IPA
Wet Coast Moving Day IPA

MICHELADA

Your favorite Mexican beer served in a salt rimmed glass, filled with ice, spices, fresh squeezed lime, and tomato juice. 11.00

MOJITOS

All of our premium mojitos are made with Bacardi Superior Rum, muddled with fresh mint leaves, fresh limes, sugar, and a splash of soda. Also available in apple, melon, mango, pomegranate, raspberry, watermelon, and strawberry. 11.00

SANGRIA

A refreshing Mexican cocktail made with red wine, brandy, fruit juices, and garnished with fresh fruit. 10.00

NON-ALCOHOLIC

Complimentary refills on coffee, iced tea, lemonade, agua fresca and soft drinks.



JARRITOS - Mexican Flavored Soda: Mandarin, Lime, Mango, Fruit Punch

MEXICAN COKE

AGUA FRESCA - Horchata

FRUIT JUICE - Apple, Cranberry, Orange, Pineapple

OTHER - Milk, Iced Tea, Flavored Iced Tea, Coffee, Hot Tea, Hot Chocolate, Lemonade, Flavored Lemonade

WINE

Premium

MERLOT
PINOT GRIS
CHARDONNAY
CABERNET
RED BLEND
ROSE

House

CHARDONNAY
CABERNET
WHITE ZINFANDEL

Wine selection may change.
Please ask your server.

Prices subject to change

APERITIVOS

FIESTA PLATTER

For a little bit of everything—bean and cheese nachos, cheese quesadillas, chicken taquitos, Vallarta special, guacamole, and sour cream completes this delicious combination. Garnished with green onions and tomatoes. 18.99

SUPER NACHOS

Homemade crispy corn tortilla chips topped with your choice of beans, melted cheeses, guacamole, sour cream, green onions and tomatoes. 13.99

With ground beef, picadillo, or shredded chicken Add 3.50
With grilled carne asada, pollo asado, pork carnitas or chorizo Add 5.50

CEVICHE TOSTADAS*

Lime-marinated shrimp prepared with fresh onions, tomatoes and cilantro. Served with mini crispy corn tortillas and topped with avocado slices. 14.99

MEXICAN PIZZA

A crispy flour tortilla topped with refried beans, your choice of meat (ground beef, picadillo, shredded chicken), melted cheeses, green onions, tomatoes, black olives, guacamole, and sour cream. 16.99

CAMARONES AL GUSTO

A half pound of shrimp sauteed with mushrooms and your choice of one of our delicious sauces: mojo de ajo, chipotle, or diabla. 19.99

* Our Ceviche contains raw shrimp. Regarding the safety of consuming fresh, raw-marinated shrimp, information is available upon request.

SIGNATURE QUESADILLAS

All quesadillas are garnished with lettuce, fresh guacamole, sour cream, pico de gallo salsa.

QUESADILLA TRADITIONAL

Two flour tortillas stuffed with melted cheeses. 13.50
With ground beef, picadillo or shredded chicken Add 3.50

FAJITA QUESADILLA

Two flour tortillas filled with melted cheeses, sauteed onions, bell peppers, and your choice of chicken or steak. 18.99
Substitute shrimp Add 3.50

SHRIMP AND MUSHROOM QUESADILLA

A giant chipotle flour tortilla smothered with melted cheeses, succulent garlic shrimp, mushrooms, and cilantro. 18.99

STREET TACOS*

4 mini corn tortillas with your choice of carne asada, pork carnitas, pollo asado, or chorizo topped with onions and cilantro. Served with our signature tomatillo salsa verde. Grilled green onion and jalapeño available upon request. 13.99 Add rice and beans 4.00

VALLARTA SPECIAL

Rolled crispy flour tortilla filled with tasty shredded chicken and cheese served on a bed of lettuce, and garnished with guacamole, sour cream, tomatoes, and green onions. 14.50

MEXICAN TAQUITOS

Corn tortillas stuffed with shredded chicken or picadillo, rolled and fried crispy. Served with guacamole and topped with sour cream and cotija cheese. 14.50

FRESH TABLESIDE GUACAMOLE

Prepared just the way you like it! Fresh avocado combined with your choice of tomatoes, onion, fresh jalapeños, cilantro, lime and cotija cheese. 13.99

QUESO DIP

Dip into a warm blend of selected cheeses, jalapeños, fire roasted peppers and onions, all baked together and served with fresh corn tortilla chips. 9.99 Personal size queso 4.99 Add chorizo 5.50

GRILLED QUESADILLA*

A giant spinach flour tortilla with melted cheeses and stuffed with pico de gallo and your choice of pollo asado, pork carnitas or carne asada. 18.99

VEGETARIAN QUESADILLA

A giant spinach flour tortilla stuffed with melted cheeses, sauteed zucchini, squash, mushrooms, carrots, onions, and bell peppers. 17.99

BURRITOS

All burritos are served with Mexican rice and refried beans. Vegetarian white rice, and black or pinto beans available upon request. Add 1.50 for sour cream on top of any burrito, and 2.00 for guacamole.

*Our Salsas may contain peanut products. Please inform your server of any allergies.

SUPER BURRITO MANADERO

*contains peanut product
"El Burro Mas Grande" A huge flour tortilla stuffed with your choice of ground beef, picadillo, chile Colorado (beef), shredded chicken or chile verde (pork), Mexican rice, and your choice of beans. Topped with enchilada sauce, melted cheddar cheese, onions, tomatoes, guacamole, and ranchero salsa. 17.99

ULTIMATE FAJITA BURRITO*

*contains peanut product
A flour tortilla rolled around a generous portion of sauteed onions, bell peppers, tomatoes, your choice of steak or chicken fajita, and rice and beans, topped with enchilada sauce, melted cheddar cheese, garnished with lettuce, guacamole and sour cream. 18.99
Substitute shrimp Add 3.50

VEGETARIAN BURRITO

A giant spinach flour tortilla stuffed with sauteed zucchini, squash, mushrooms, carrots, onions, and bell peppers, white rice, and black beans. Topped with salsa verde, monterey jack cheese, and garnished with lettuce, sour cream, and avocado slice. 18.99

BURRITO TRADITIONAL

A flour tortilla stuffed with your choice of ground beef, shredded chicken, picadillo, chile verde (pork), chile Colorado (beef), beans and cheese, or beans and ground beef. Topped with our ranchero salsa and melted cheeses. Served with rice and beans. 15.99
Add guacamole 2.00 Add sour cream 1.50

VALLARTA BURRITO*

Soft giant flour tortilla rolled around a full order of carne asada, pork carnitas, or pollo asado, pinto beans, and Mexican rice. Topped with salsa verde and melted monterey jack cheese. Garnished with sour cream, avocado slices, and pico de gallo. 21.99

HOUSE FAVORITE

VEGETARIAN

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TRADITIONAL COMBOS

ADD
SOUR CREAM 1.50
GUACAMOLE 2.00

*Our salsas contain peanut products. Please inform your server of any allergies. All combinations are served with Mexican rice and refried beans. Choice of stuffing: cheese, ground beef, shredded chicken or picadillo. Sub omelet style chile relleno with pasilla pepper. Add 1.00

SUBSTITUTE SAUTEED FRESH VEGETABLES FOR RICE AND BEANS 3.25

- Three tacos 16.99 (Soft or hard shell)
- Three enchiladas 16.99
- Two enchiladas, one taco 16.99
- One enchilada, one taco, and one bean tostada 17.99
- One enchilada, one taco, and one tamale 17.99
- One enchilada, two tacos 16.99
- One grande avocado tostada 17.99
Topped with sour cream, sliced avocado, tomatoes and mild sauce
- Two burritos 18.99
Your choice of ground beef, picadillo, shredded chicken, chile verde (pork), or chile Colorado (beef) topped with ranchero salsa. Add guacamole 2.00
Add sour cream 1.50 Add 2.00 for melted cheese
- One chile relleno, one tamale 17.99
- One enchilada, one chalupa 18.99
- One enchilada, one burrito 16.99
- One enchilada, one chile relleno and one tamale 19.99
Three crisp flour or four corn tortillas stuffed with your choice of shredded chicken or picadillo. Topped with guacamole, sour cream and ranchero salsa.
- Two crispy burritos 19.99
Two burritos fried crispy stuffed with your choice of shredded chicken or picadillo and topped with guacamole, sour cream and ranchero salsa.
- Chimichanga 18.50
A flour tortilla stuffed with your choice of ground beef, picadillo, shredded chicken or VEGETARIAN fried crispy and topped with fresh guacamole, sour cream and ranchero salsa. Substitute carne asada or pollo asado. Add 5.50
- Two chile rellenos 20.50
Your choice of omelet style relleno or pasilla pepper relleno.

MUCHA HAMBRE

*Our salsas contain peanut products. Please inform your server of any allergies. Sub omelet style chile relleno with pasilla pepper. Add 1.00

- Chile relleno and burrito manadero 20.99
Burrito Manadero topped with guacamole, onions, tomatoes and ranchero salsa. (Rice & beans inside burrito)
- One enchilada, one taco, one chile relleno and one bean tostada 20.99
- Chalupa and chile relleno 19.99
- One enchilada, one chile relleno and one tamale 19.99
- Chimichanga Y Mas 22.99
One chimichanga topped with guacamole, sour cream and ranchero salsa. Served with your choice of a taco, an enchilada, a bean tostada or a burrito.
- One enchilada, one burrito and one taco 19.99
- One enchilada, one burrito and one tamale 19.99

ENCHILADAS

All enchiladas are served with Mexican rice and refried beans. Vegetarian white rice, and black or pinto beans available upon request. Add 1.50 for sour cream and 1.99 for guacamole on top of your enchiladas.
*Our salsas contain peanut products. Please inform your server of any allergies.

ENCHILADAS VERDES

Two corn tortillas stuffed with your choice of picadillo, shredded chicken, ground beef, or cheese, topped with a delicious green tomatillo sauce and melted monterey jack cheese. Garnished with black olives and sour cream. 16.99

ENCHILADAS TRADICIONAL

Two corn tortillas stuffed with your choice of picadillo, shredded chicken, ground beef, or cheese, smothered with our traditional red enchilada salsa and topped with melted cheddar cheese. 15.99

MOLE ENCHILADAS *contains peanut product

Two corn tortillas stuffed with your choice of filling of picadillo, shredded chicken, ground beef, or cheese, smothered with our tasty mole sauce and melted monterey jack cheese. Garnished with sour cream, black olives and green onions. 16.99

ENCHILADAS EN CREMA

Two corn tortillas stuffed with your choice of picadillo, shredded chicken, ground beef, or melted cheese, smothered with our tasty sour cream-cheese sauce. 16.99

SHRIMP AND SPINACH ENCHILADAS

Shrimp and spinach sauteed with onions, tomatoes, and mushrooms, stuffed inside two corn tortillas, topped with our salsa verde, monterey jack cheese, sour cream, and avocado. 19.99

ENCHILADAS RANCHERAS*

Your choice of pollo asado or carne asada stuffed inside two corn tortillas, topped with your choice of our traditional red enchilada sauce or salsa verde. Garnished with lettuce, sour cream, fresh guacamole and pico de gallo. 20.99

CRAB ENCHILADA

Crab sauteed with onions and tomatoes and stuffed into two corn tortillas, topped with your choice of traditional red sauce or green tomatillo sauce, then smothered with melted monterey jack cheese. Garnished with sour cream, avocado slice and olives. 19.99

VEGETABLE ENCHILADAS

Two corn tortillas stuffed with grilled zucchini, squash, mushrooms, carrots, onions, and bell peppers topped with enchilada verde sauce and melted monterey jack cheese. Garnished with sour cream, olives and avocado slices. Served with white rice and pinto or black beans. 17.99

SPINACH ENCHILADAS

Garden fresh spinach sauteed with onions, tomatoes, and mushrooms wrapped inside two corn tortillas. Smothered with salsa verde and melted monterey jack cheese. Garnished with sour cream, olives, and avocado slices. Served with white rice and pinto or black beans. 18.99

HOUSE FAVORITE VEGETARIAN

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ENSALADAS Y SOPAS

Dressings: HOMEMADE Chipotle Caesar, HOMEMADE Avocado Ranch, HOMEMADE Cilantro Lime Dressing, Ranch, Thousand Island or Bleu Cheese

FAJITA SALAD*

Muy Bueno! We take fresh salad greens and generously top it with sauteed onions, bell peppers, tomatoes, and your choice of steak or chicken fajita. Garnished with fresh tomatoes, mushrooms, avocado, olives, and sliced egg, topped with crispy tortilla strips. 18.99

Substitute Shrimp Add 3.50

MEXICAN CAESAR SALAD

Crisp romaine lettuce tossed in our homemade chipotle caesar dressing. Topped with diced tomatoes, cotija cheese and crispy tortilla strips. 14.99

With pollo asado or carne asada Add 5.50

With garlic shrimp 20.99

ENSALADA DE POLLO

Tender pieces of charbroiled pollo asado served over fresh salad greens with sliced tomato, mushrooms, and avocado, topped with crispy tortilla strips and your choice of dressing. 17.99

SANTA FE SALAD*

Crisp salad greens, corn, black beans, monterey jack and cheddar cheese, tomatoes, onions, with your choice of pollo asado, pork carnitas or carne asada and topped with crispy tortilla strips. 18.99

Substitute shrimp Add 3.50

TACO SALAD

Our traditional taco salad is served on a crisp flour tortilla shell (Northern-style) with cheese melted over your choice of ground beef, picadillo, shredded chicken, or beans, then topped with lettuce, cheese, tomato, sour cream and ranchero salsa. 15.99

Substitute carne asada, pollo asado or pork carnita Add 5.50

TRADITIONAL TOSTADA

"The Classic Tostada": We start with a crispy FLAT corn tortilla shell topped with refried beans, your choice of meat (ground beef, shredded chicken, or picadillo), fresh lettuce, cheese, tomato, sour cream and guacamole (or avocado slices). Topped with ranchero salsa. 17.99

SOPA DE TORTILLA

Hot and hearty! Grilled chunks of tender pollo asado, fresh avocado, and cilantro are teamed up with tortilla strips and monterey jack cheese in a rich chicken broth. 14.99

FIESTA BOWL

Our vegetarian white rice and black beans topped with your choice of grilled pollo asado, pork carnitas or carne asada. Garnished with pico de gallo, grilled corn, sliced avocado or guacamole and queso Cotija Mexican cheese. Served with our signature salsa verde 17.99 Substitute shrimp Add 3.50

GARDEN SALAD

Fresh salad greens topped with crisp corn tortilla strips, cheese, and tomatoes. Served with your choice of dressing. 6.99

MARISCOS

All seafood dishes are served with Mexican rice and refried beans. Vegetarian white rice and black or pinto beans are available upon request. Seafood dishes served with corn or HOMEMADE flour tortillas upon request.

ARROZ CON CAMARONES

Prawns sauteed with mushrooms, onions, and bell peppers in our ranchero sauce, served over a bed of Mexican rice. Garnished with green onions and olives.

(Not served with beans) 20.99

Add melted cheese 2.00

CAMARONES EN CREMA

Succulent prawns sauteed with fresh onions, and bell peppers in a rich sour cream-cheese sauce. 20.99

CAMARONES A LA PLANCHA

Prawns sauteed with garden-fresh zucchini, squash, mushrooms, carrots, onions, bell peppers in our signature Mexican spice blend. 20.99

CAMARONES CHIPOTLE

Prawns and mushrooms sauteed in our tasty chipotle-garlic sauce and topped with fresh cilantro. 20.99

CAMARONES MOJO DE AJO

A house specialty! Prawns and mushrooms sauteed in our delicious garlic sauce. 20.99

CAMARONES ESPECIALES

Bacon wrapped shrimp fried and served over a bed of sauteed onions, bell peppers, mushrooms and topped with melted jack cheese. 20.99

CAMARONES A LA DIABLA

Prawns with mushrooms sauteed in our own tasty, spicy red chile sauce, served as spicy as you can handle. Just tell us how hot you want it! 20.99

SEAFOOD CHIMICHANGA

A seafood mixture of shrimp, scallops, and white fish with onions, bell peppers, and mushrooms mildly seasoned, wrapped in a large flour tortilla, and fried crispy. Smothered with our salsa verde and garnished with green onions, sour cream and guacamole. 19.99

HUEVOS

All egg dishes served with Mexican rice, refried beans and corn or HOMEMADE flour tortillas. Vegetarian white rice and black or pinto beans available upon request.

CHORIZO CON HUEVOS

Mexican sausage scrambled with eggs, tomatoes, and onions. 19.99

HUEVOS RANCHEROS*

Three eggs served over easy on top of a soft corn tortilla and topped with our mild ranchero salsa and melted jack and cheddar cheeses. Garnished with pico de gallo and an avocado slice. 18.99 Add chorizo 5.50

HOUSE FAVORITE VEGETARIAN

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FAJITAS

All fajitas are served with sour cream, guacamole, Mexican rice, refried beans and corn or HOMEMADE flour tortillas. Vegetarian white rice, and black or pinto beans available upon request.

STEAK FAJITAS*

Steak marinated in our own signature fajita seasonings and sauteed with onions, bell peppers, and tomatoes. 21.99

CHICKEN FAJITAS

Strips of chicken marinated in our own signature fajita seasonings and sauteed with onions, bell peppers, and tomatoes. 21.99

SHRIMP FAJITAS

Shrimp marinated in our own signature fajita seasonings and sauteed with onions, bell peppers, mushrooms, and tomatoes. 24.99

FAJITA COMBINATION*

Steak and chicken combination 22.99

Steak and shrimp combination 24.99

Chicken and shrimp combination 24.99

FAJITAS FOR TWO*

Steak, chicken, or combination. 38.99

Add shrimp 13.99

FAJITAS SUPREMAS*

Steak, chicken, and shrimp. The ultimate fajitas. 26.99

SIZZLING FAJITAS*

Served on a sizzling skillet!

Your choice of carne asada or pollo asado grilled to perfection and served over a bed of our fajita seasoned vegetables. 24.99

Shrimp 26.99

Shrimp and pollo asado combination 26.99

Shrimp and carne asada combination 26.99

Con Todo! Shrimp, pollo asado and carne asada 32.99

VEGETABLE FAJITAS

Garden-fresh zucchini, squash, mushrooms, carrots, onions, and bell peppers sauteed in our fajita seasoning and served with sour cream and guacamole. 20.99

TACOS

All tacos are served with Mexican rice and refried beans. Vegetarian white rice, and black or pinto beans available upon request. Made with your choice of full size corn tortillas or full size soft HOMEMADE flour tortillas.

TAPOS SUPREMOS*

Three soft tortillas grilled with our red chile pepper sauce, stuffed with your choice of carne asada or pollo asado, tomatoes, onions, and cilantro. Topped with melted monterey jack cheese, garnished with lettuce, guacamole and pico de gallo. 22.99

CARNE ASADA TACOS*

Grilled strips of carne asada stuffed into three tortillas and topped with pico de gallo and avocado slices. 21.99

SHRIMP OR FISH TACOS

Two tortillas filled with succulent garlic shrimp or lightly battered or grilled fish topped with a tangy coleslaw, pico de gallo, salsa, an avocado slice and served with chipotle cream sauce. 19.99

SHRIMP & CHORIZO TACOS

Two tortillas stuffed with succulent garlic shrimp and chorizo. Topped with jack and cheddar cheeses, guacamole and cilantro. 19.99

TAPOS AL PASTOR

Three tortillas stuffed with diced pork marinated in a combination of tangy spices, chiles, onions, and pineapple flavors. Garnished with onions and cilantro. Served with our signature tomatillo salsa verde. 19.99

POLLO ASADO TACOS

Three tortillas stuffed with pollo asado, garnished with lettuce, pico de gallo and guacamole. 19.99

PORK CARNITAS TACOS

Juicy, tender, braised pork stuffed into three tortillas and topped with onions and cilantro. Served with our signature tomatillo salsa verde. 19.99

SURF & TURF TACOS

Two tortillas filled with two of our best tasty garlic shrimp and strips of carne asada, fresh avocado slice, cilantro, cotija cheese and topped with chipotle cream sauce. 20.99

FAVORITOS

All favoritos are served with Mexican rice and refried beans. Served with your choice of corn or HOMEMADE flour tortillas.

Sub omelet style chile relleno with pasilla pepper. Add 1.00

*Our salsas contain peanut products. Please inform your server of any allergies.

MOLCAJETE*

A Mexican-style stew with grilled carne asada, pollo asado, garlic shrimp, chorizo and grilled cactus in a stone bowl with a cheese tomato salsa. Served with rice and beans. 39.99

CANCUN PLATTER

Chicken, crab, and succulent shrimp sauteed in wine with onions and cilantro, topped with monterey jack and cheddar cheeses and baked. 22.99

ASADA Y MAS*

Your choice of a full order of our delicious carne asada or pollo asado, grilled to perfection. Served with your choice of one taco, enchilada, bean tostada or burrito garnished with lettuce, sour cream, guacamole and pico de gallo. 26.99

MAR Y TIERRA (SEA & LAND)*

A great combination of two of our best! Shrimp and mushrooms sauteed in butter with our delicious garlic sauce, teamed up with your choice of a full order of carne asada or pollo asado grilled to perfection. Garnished with fresh guacamole. 27.99
Add pollo asado 9.99

PUERTO VALLARTA SPECIAL*

Hold on to your sombrero! This is for those with mucho appetite. Your choice of our juicy grilled carne asada or pollo asado cooked to perfection, a chile relleno (pasilla or omelet style), a crispy chicken burrito topped with sour cream, guacamole, and ranchero salsa. 26.99

LOS TRES COMPADRES

We've combined three all time favorites to complete this tasty platter. Chile verde (pork), chile Colorado (beef), and a chile relleno (pasilla or omelet style). 23.99

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POLLO

Chicken dishes are served with Mexican rice, refried beans and corn or HOMEMADE flour tortillas.

Vegetarian white rice and black or pinto beans are available upon request.

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ARROZ CON POLLO

A house specialty! Boneless chicken strips sauteed with mushrooms and onions in our ranchero sauce, and served over a bed of Mexican rice. Garnished with tomatoes, green onions and olives. (Not served with beans) 19.99
Add melted cheese 2.00

POLLO EN MOLE

*contains peanut product
Boneless chicken strips sauteed in our sweet, authentic, Mexican mole sauce. 18.99

POLLO CARNITAS

Boneless chicken strips sauteed in our ranchero sauce with mushrooms, onions, bell peppers, and tomatoes. 19.99
Add guacamole 2.00 Add sour cream 1.50

POLLO ASADO

Marinated lean breast of chicken, charbroiled to perfection and smothered with ranchero sauce. Garnished with lettuce and pico de gallo. 19.99
Add guacamole 2.00 Add sour cream 1.50

POLLO EN CREMA

Boneless chicken strips sauteed in onions, bell peppers in our rich sour cream-cheese sauce. 20.99

POLLO CHIPOTLE

Boneless chicken strips sauteed in a creamy Chipotle sauce with onions, bell peppers and mushrooms. 20.99

CARNES

All meat dishes are served with Mexican rice, refried beans and your choice of corn or HOMEMADE flour tortillas.
Vegetarian white rice and black or pinto beans are available upon request. We use only USDA Choice steak and lean pork.
*Our Salsas may contain peanut products. Please inform your server of any allergies.

CHIPOTLE NEW YORK*

10 oz. New York Strip Steak charbroiled to perfection. Topped with sauteed chipotle mushrooms, avocado slices and tomatoes. 26.99

LA TAMPIQUEÑA*

*contains peanut product
A full order of deliciously grilled carne asada, served with a mole enchilada (choice of shredded chicken, beef, cheese, or picadillo), rice, and beans. Garnished with sour cream, guacamole, and green onions. 26.99

CARNITAS DE RES*

Strips of choice top sirloin steak sauteed with onions, bell peppers, and tomatoes. Garnished with fresh guacamole. 20.99
Add guacamole 2.00 Add sour cream 1.50

PICADILLO

Our very own spiced shredded beef, served as a delicious meal. 18.99

STEAK PICADO*

Strips of choice top sirloin steak sauteed with onions, mushrooms, and tomatoes in our ranchero sauce. 20.99
Add guacamole 2.00 Add sour cream 1.50

CARNE ASADA*

Choice tender filets of skirt steak charbroiled to perfection, served with grilled green onion and jalapeño. Garnished with fresh guacamole and pico de gallo. 23.99

CHILE VERDE

Chunks of lean pork cooked with a mild tomatillo sauce and seasoned with our spices. 19.99

CHILE COLORADO

Chunks of beef cooked in a tasty mild red chile sauce. 19.99

PORK CARNITAS

Juicy tender braised pork served with fresh guacamole, pico de gallo and our signature tomatillo salsa verde. 19.99
Add guacamole 2.00 Add sour cream 1.50

NORTH OF THE BORDER

PV CHEESEBURGER*

Lean all-beef cheeseburger garnished with mayonnaise, tomato, shredded lettuce and served with french fries. 16.99
Add avocado 2.00 Add bacon 2.00

GRILLED CHICKEN BURGER

Adobo marinated chicken breast charbroiled and garnished with mayonnaise, tomato, shredded lettuce, and served with french fries. 14.99

NEW YORK STEAK*

10 oz. New York Strip Steak broiled to perfection, served with french fries and fresh garden salad. 26.99

GRILLED CHEESE SANDWICH

Served with french fries. 9.99

SIDES

*Our Salsas may contain peanut products. Please inform your server of any allergies.

TACO OR SOFT TACO 4.25

CHILE RELLENO 6.99

Omelet style. Roasted passilla pepper. Add 1.00

TAMALE (Pork or chicken) 6.99

ENCHILADA 6.99

CHALUPA, SOFT OR DEEP-FRIED 16.99

Served with sour cream and guacamole

SIDE BURRITO 13.99

Topped with mild ranchero salsa and melted jack and cheddar cheese

SIDE TORTILLAS (4) 1.99

SIDE CHIMICHANGA 13.99

Served with sour cream, guacamole and mild ranchero salsa

HOUSE FAVORITE VEGETARIAN

Prices subject to change

SIDE OF RICE & BEANS 6.99

SIDE OF RICE (Mexican or white) 6.25

SIDE OF BEANS 6.25

(Refried, black or pinto)

SIDE OF GUACAMOLE 6.99

SIDE OF SOUR CREAM 1.99

*Our Amigos at the Health Department want you to know that all steak, eggs, and hamburgers are cooked to order. Consuming raw or undercooked food items may increase your chance of food-borne illness.