

WINES

White by The Glass

<i>House Chardonnay</i>	\$6.95
<i>House Pinot Grigio</i>	\$6.95
<i>Beringer Zinfandel</i>	\$6.50
<i>Kendal Jackson</i>	\$8.50

Red by The Glass

<i>Frontera Cabernet</i>	\$6.95
<i>Frontera Merlot</i>	\$6.95
<i>Stoney Hallow Cabernet</i>	\$6.95
<i>Stoney Hallow Merlot</i>	\$6.95
<i>Stonehaven Shiraz</i>	\$6.95

By The Bottle

<i>Bortoluzzi Pinot Grigio</i>	\$35
<i>Altanuta Pinot Grigio</i>	\$25
<i>Columbia Chardonnay</i>	\$30
<i>Santa Rita Chardonnay Resv.</i>	\$28
<i>Carmen Chardonnay</i>	\$25
<i>Albarino</i>	\$25

By The Bottle

<i>Conde De Valdemar (Rioja)</i>	\$30
<i>Santa Rita Reserva</i>	\$28
<i>Rosso Di Montalcino</i>	\$45
<i>Protocolo</i>	\$28
<i>Dolcetto D'Alba Colombe</i>	\$30
<i>Pinot Noir</i>	\$30

BEERS

<i>Corona</i>	\$4.00
<i>Negra Modelo</i>	\$4.00
<i>2 Equis</i>	\$4.00
<i>Sol</i>	\$4.00
<i>Tecate</i>	\$4.00
<i>Carta Blanca</i>	\$4.00
<i>Clara Pacifico</i>	\$4.00
<i>Modelo Especial</i>	\$4.00
<i>Bohemia</i>	\$4.00

<i>Coors Light</i>	\$4.00
<i>Bud Light</i>	\$4.00
<i>Budweiser</i>	\$4.00
<i>Heineken</i>	\$4.00
<i>Aspen</i>	\$4.00
<i>Michelob Ultra</i>	\$4.00
<i>Miller Light</i>	\$4.00
<i>Non-Alcoholic</i>	\$4.00
<i>Micheladas Spc.</i>	\$4.95

CHAMPAGNES

<i>Spumanti</i>	\$6.95/Glass
<i>Cristal</i>	\$35/Bottle
<i>Moet</i>	\$85/Bottle

SOPAS - SOUPS

JOROCHO

Black bean soup w/avocado.

Sm. \$4.95 Lg. \$7.95

SOPA DE TORTILLA

Rich Guajillo- broth soup. Served with corn tortilla chips and avocado.

Sm. \$4.95 Lg. \$7.95

(Any salad w/Beef \$13.95, Chicken \$12.95 – w/shrimp \$14.95)

ENSALADAS - SALADS

ENSALADA DE AGUACATE

Mixed greens w/avocado, fresh tomatoes, fresco Cheese and balsamic dressing- \$6.50

ENSALADA DE MANGO

Mixed greens w/tomatoes, onions, mango, goat cheese, walnuts & Raspberry vinaigrette dressing. \$6.95

BOTANAS - APPETIZERS

DON JOSE'S PLATTER

Combo of chicken & cheese quesadillas, guacamole, Pico de Gallo, Brazo de Reina, & Añejo Cheese.

Sm. \$8.95 Lg. \$11.95

QUESO FUNDIDO

Melted Mexican cheese w/ Poblano, Peppers, tomatoes, & Mexican Chorizo.

Sm. \$6.95 Lg. \$9.95

CALAMARI FRITO

Fried squid rings, w/hot peppers and Pico de Gallo, served w/Chipotle sauce.

Sm. \$6.95 Lg. \$10.95

BRAZO DE REINA

Large tamale filled w/eggs, spinach, Pumpkin seeds; Served Mild or Spicy.

Sm. \$5.95 Lg. \$8.95

NACHOS MACHOS

Corn tortillas topped w/refried beans, cheese, Pico de Gallo, sour cream, guacamole, & Spicy salsa.

Sm. \$6.95 Lg. \$9.95

GUACAMOLE CON TOTOPOS

Avocado dip made from ripe avocados, diced tomatoes and onions. Always fresh.

Sm. or Lg. Varies

TAMALES

Steamed cooked cornmeal dough stuffed w/Pork (Red) or Chicken (Green).

\$4.95

CEVICHE DE CAMARONES

Shrimp ceviche served w/fresh tomatoes, onions, cilantro, avocado, & crackers.

\$11.95

(All additional orders of Nachos, Rice, Beans, & Sour Cream are subject to an extra charge)

CARNES – MEATS

CARNE ASADA

14 ounce delicious and tender marinated
& grilled sirloin steak, -\$17.95

BISTEC A LA MEXICANA

Grilled, chopped sirloin steak served in a
peppers, onions, tomatoes & chile
guajillo sauce-\$17.95

MOLCAJETE AZTECA

A mixed grille w/sirloin strips, chicken
breast, grilled cactus, shrimp, chorizo &
Viajero cheese; served over a hot
Molcajete w/a mild or hot Chipotle
sauce.

\$21.95 For Two \$32.95

COCHINITA PIBIL

Yucatan-style steam roast pull pork,
slowly, cooked in plantain leaves;
served in a rich Achiote sauce, (annatto
seeds) w/Pico de Gallo & red onions.
\$14.95

POLLO AL CHIPOTLE.

Chicken breast, sauteed w/ portabello
mushrooms, w. wine, Chipotle and
cream sauce.\$15.95

CHILE RELLENO

Large roasted poblano pepper, stuffed
w/ fresco cheese, topped w/ mild tomato
sauce.-\$12.95

PECHUGA RELLENA

Chicken breast stuffed w/chorizo,
poblano peppers, Viajero cheese; baked
and served in a rich Mole sauce
\$15.95

BARBACOA DE CHIVO

Braised goat shanks slowly cooked in a
Guajillo sauce, served w/rice, beans,
corn tortillas, and Pico de Gallo.
\$15.95

TAMPIQUEÑA

A grilled New York sirloin steak and a
cheese mole enchilada, served
w/guacamole, Pico de Gallo and Pinto
beans. \$21.95

COMBO AZTECA

Cheese Chile relleno and a Chicken
enchilada with red & green sauce.
\$15.95

FLAUTAS

Crispy corn tortillas filled w/chicken &
topped w/lettuce, tomatoes, guacamole
& Sour cream. \$12.95

FAJITAS

Generous portions of grilled sirloin
steak or chicken breast, served over a
hot skillet w/peppers, onions,
guacamole, sour cream, rice, beans &
flour tortillas. \$14.95

For 2 \$27.95

W/Shrimps \$16.95

Vegetarian \$13.95

(The above are served w/rice, beans & corn tortillas – There is a charge of \$3.95 for Split-orders)

ENCHILADAS ETC...

ENCHILADAS

Three soft corn tortillas filled w/chicken or cheese. Topped w/ Monterrey cheese, lettuce and sour cream.

Red or Green Sauce \$13.95

With Mole \$13.95

With Shrimp \$14.95

Vegetarian \$12.95

CHIMICHANGA BURRITO

*Large flour tortilla filled w/chicken. Topped w/green and red sauce and melted cheese. (Fried or Baked)
\$13.95*

BURRITO DINNER

Stuffed w/ beef or chicken, rice, beans, cheese. Served with Guacamole, Sour cream and Pico de Gallo. \$10.95

Vegetarian \$9.95

W/ choice of rice and beans or salad

ENCHILADAS TAPATIAS

*Three soft corn tortillas filled w/chicken and covered w/Guajillo Sauce, Goat cheese & sour cream.
\$13.95*

(Enchiladas are served w/rice & beans. All Burritos are served w/choice of rice & beans or Salad.

There is a charge of \$5.95 for Split-orders)

MARISCOS – SEAFOOD

7 MARES

Seafood combination soup w/shrimp, vegetables, mussels, clams, in a light tomato & Guajillo broth. \$13.95

*Long grain rice cooked with shrimps, squids, clams, mussels, garlic, white wine tomato & Chipotle sauce.
\$21.95*

CALDO DE CAMARONES

Plump shrimps served in a light white tomato and Guajillo broth, served with diced avocado. \$13.95

BURRITO DE CAMARONES
Large flour tortilla stuffed w/sauteed shrimp, vegetables & Guacamole. Topped w/red and green sauce, & melted cheese. Served w/rice and beans. \$13.95

PESCADO AL TOMATILLO

Broiled tilapia fillet; served in a roasted garlic, white wine & tomatillo sauce w/ rice and beans. \$16.95

CAMARONES A LA DIABLA
Large shrimps sautéed w/garlic, white wine and Chipotle sauce. Served w/rice and beans.

PAELLA A LA MEXICANA

\$16.95

CAMARONES AL MOJO DE AJO

*Large shrimps sautéed w/roasted garlic
& tomatillo sauce. Served w/rice*

and beans. \$16.95

CAMARONES A LA TEQUILA

*Large shrimps served in a Tequila Lime
sauce. Served w/rice and beans. \$16.95*