



## APERITIVOS, SOPAS Y ENSALADAS

### TOP SHELF GUACAMOLE

Avocados, tomatoes, red onion, jalapeños, and spices.  
Made fresh at your table, serves two to four 9.49

### QUESADILLAS AL CARBON

Chicken fajita or beef fajita 12.79

### NACHOS AL CARBON

Chicken fajita or beef fajita 12.49

### QUESO LAREDO

Queso with taco meat, pico de gallo, and tomatoes 8.29

### CHILI CON QUESO

Bowl 7.29 Cup 6.29

### CEVICHE\*

Shrimp, scallops and fish marinated in lime juice 8.99

### BOTANAS PLATTER

Tacos al pastor, chicken fajita quesadillas, chili con queso, stuffed jalapeños and beef, shrimp, & vegetable skewers 13.99

### CHICKEN FAJITA SALAD

Tender grilled chicken over a large bed of lettuce with red cabbage, tomatoes, carrots, monterey jack cheese, avocado and tortilla strips 11.99

### RASPBERRY SPINACH SALAD

Tender chicken, red onion, mushrooms, roasted almonds and cotija cheese tossed with our raspberry-chipotle dressing 10.49

### CHICKEN CHIMICHURRI SALAD

Grilled chicken, mushrooms, bacon, avocados, tomatoes, and cotija cheese tossed with chimichurri sauce 11.99

### SOPA DE TORTILLA

Bowl 8.49 Cup 5.99

## ESPECIALIDADES

### FILET PORTABELLA\*

8 oz. Certified Angus Beef™ filet mignon with portabella mushroom cap and mushroom sauce 26.99

### FILET CHIMICHURRI\*

8 oz. Certified Angus Beef™ filet mignon sliced on a bed of chimichurri sauce 26.99

### FIESTA GRILL

Shrimp, costillas, quail, carmitas, beef and chicken fajitas 22.99

### FAJITAS

Chicken 14.99 Beef 16.49 Combination 15.99

### TACOS AL CARBON

Three chicken or beef tacos and queso 17.29

### CARNITAS

Braised pork shanks topped with chipotle-wine sauce 19.99

### CASCABEL RIBEYE\*

16 oz. Certified Angus Beef™ cowboy cut bone-in ribeye aged 21 days then basted with Cascabel marinade 25.99

### CARNE ASADA\*

Grilled steak 18.99

### CARNE ASADA Y CAMARONES\*

Grilled steak topped with bacon-wrapped shrimp filled with oaxaca cheese and jalapeño 23.99

### MEXICO CITY CHILE RELLENO

Picadillo filling with ground beef, pork, almonds and raisins. Topped with ranchera sauce 13.29 cheese relleno 11.49

### CAMARON POBLANO ASADA\*

Came asada steak wrapped around a poblano pepper filled with sautéed shrimp, mushrooms, onions and monterey jack cheese, served on a bed of chimichurri sauce 21.49

## PLATILLOS MEXICANOS

### CANTINA LAREDO PLATTER

Cheese chile relleno, tamale, chicken enchilada, fajita beef taco al carbon 16.29

### SOFT TACOS

Two flour or corn tortillas filled with choice of beef fajita, chicken fajita, or chorizo con huevos 10.29

### ENCHILADAS

Cheese and onion, beef, or chicken three 11.79 two 10.29

### ENCHILADAS DE ESPINACA

Sautéed spinach, monterey jack cheese and mushroom enchiladas topped with sour cream poblano sauce 10.99

### ENCHILADAS VERACRUZ

Enchiladas stuffed with chicken, spinach and monterey jack cheese topped with tomatillo sauce, vinaigrette marinated vegetables, and cotija cheese 12.29

### ENCHILADAS DE MOLE

Sweet, spicy blend of dried Mexican peppers creates a sauce over chicken enchiladas 12.29

### ENCHILADAS DE CAMARONES

Shrimp, monterey jack cheese and roasted peppers in enchiladas on a bed of spinach and vegetables topped with sour cream poblano sauce 16.99

### DURANGO

Cheese chile relleno, chicken mole enchilada and spinach enchilada with sour cream sauce 13.49

### MONTERREY

Chicken mole enchilada, Enchilada Veracruz and spinach enchilada with ranchera sauce 13.49

### PUERTO VALLARTA

Chicken enchilada, cheese enchilada and beef taco al carbon 12.49

## DEL MAR

### PESCADO DEL DIA

Featuring a special fresh fish each evening, ask your server for today's selection 25.49

### CAMARONES

Sautéed shrimp basted in garlic butter 18.49

### SHRIMP FLAUTAS

Shrimp, monterey jack cheese and fresh jalapeños 15.29

### OAXACA CAMARONES CON TOCINO

Shrimp filled with oaxaca cheese, jalapeño, and wrapped in smoked bacon 19.99

## POLLO

### CAMARONES ESCONDIDOS

Grilled chicken breast stuffed with shrimp, topped with sautéed spinach and chipotle-wine sauce 18.99

### TAMPICO

Grilled chicken breast topped with sautéed artichoke hearts, mushrooms, spinach, red bell peppers with sour cream-poblano sauce and monterey jack cheese 14.99

### TACOS CASCABEL

Sautéed chicken with cascabel sauce on soft corn tortillas with cilantro, marinated onions and cotija cheese 14.79

## POSTRES

### CREPES

Apple filled crepes topped with cajeta sauce, Kahlua, Grand Marnier, roasted almonds and vanilla ice cream 5.99

### FLAN

A traditional Mexican custard with real caramel sauce 5.29

### CHOCOLATE CAKE

With vanilla ice cream topped with chocolate sauce 6.99

### MEXICAN BROWNIE

Brownie with pecans on a sizzling skillet with Mexican Brandy Butter and vanilla or cinnamon ice cream 5.99

### MEXICAN APPLE PIE

Sizzled in Mexican Brandy Butter and topped with choice of cinnamon or vanilla ice cream 5.99