

BOTANAS - APPETIZERS

NACHOS SUPREME

Awardwinning Nachos with choice of refried or Rancho beans with guacamole, sour cream and jalapeños. Topped with diced tomato, onion and Cheddar cheese. Served with guacamole and sour cream.

With ground beef, chicken or picadillo.....add \$1.00
Small \$16.95 Large \$18.95

MOJO DE AJO

Shrimp or scallops sautéed with mushrooms, onions and peppers in butter and garlic - slightly spicy.

One-half Pound \$21.95

MEXICAN PIZZA

Crisp flour tortilla topped with refried OR Rancho beans and choice of ground beef, chicken or picadillo. Topped with Cheddar and Jack cheeses, tomato and green onion. Garnished with sour cream. (Rice added at your request.) \$19.99

QUESADILLAS

Two crisp tortillas stuffed with Cheddar and Jack cheese and your choice of ground beef, chicken or picadillo, onion and tomato. Served with sour cream. \$19.99

QUESO DIP

\$9.99 ADD CHORIZO \$1.99

BACON WRAPPED SHRIMP \$15.25

HONGOS DE AJO

Mushrooms sautéed in butter and garlic - slightly spicy. \$13.99

CHICKEN TAQUITOS

Two rolled flour tortillas stuffed with chicken and Jack cheese and deep fried. Garnished with tomato, Cotija Mexican cheese, guacamole and sour cream. \$19.50

MALIBU COCONUT PRAWNS

"Jumbolicious" coconut battered prawns (7) served with zesty sweet mango and chipotle Mexican marmalade. \$18.50

CEVICHE*

Fish prepared in fresh lime juice, cilantro, onion, tomato and jalapeño - served cold. \$19.50 add Shrimp \$2.75

SAMPLER PLATTER

A LARGE platter with an assortment of Mexican favorites that include mini-quesadillas, taquitos, flautas, nachos and chimichangas. Served with fresh guacamole and sour cream. \$24.99

MUSHROOM & SPINACH QUESADILLA

A fresh combination of grilled mushroom, pico de gallo and seasoned spinach mixed with Monterey jack and cheddar cheese grilled between two low carb tortillas. \$21.99

ASADA NACHOS

Chicken or Steak \$21.99

SOPAS - SOUPS

SOPA DE TORTILLA

Hearty chunks of tender chicken breast, fresh avocado and cilantro with tortilla strips and shredded cheese in a rich chicken broth.

Cup \$13.95 Large Bowl \$17.50

VUELVA A LA VIDA

Prawns, scallops, white fish and octopus in a tomato base with onion, cilantro and vegetables.

Large Bowl \$26.99

COCTEL DE CAMARONES

Prawn cocktail with pico de gallo, onion, and cilantro in a tomato base. Served in a large goblet. \$23.99

ALBONDIGAS

Mexican soup with meatballs and vegetables. Large Bowl \$19.95

MENUDO

A hearty beef tripe soup - A Mexican tradition. Large Bowl \$19.99

CALDO DE POLLO

A rich chicken soup with vegetables, avocado, cilantro and rice. Large Bowl \$17.50

CAMPECHANA

Prawns and octopus in tomato base with tomato, avocado, onion and cilantro. Served in a Goblet. Large Bowl \$26.99

TOSTADAS & SALADS

NORTHERN STYLE: If you would prefer your tostada or taco salad with a crisp flour tortilla, just tell your server.

A DELUXE TOSTADA OR SALAD: add Guacamole and Sour Cream \$3.50

FAJITA SALAD*

A garden salad topped with choice of Fajita steak, chicken, pork or shrimp with sautéed onions, peppers. Garnished with avocado, tomato, sliced egg and grated Cheddar and Monterey-Jack cheese. \$18.50

CHICKEN CAESAR SALAD

Charbroiled chicken strips and crisp Romaine lettuce tossed with Caesar dressing, topped with garlic croutons and Cotija Mexican cheese. Garnished with tomato wedges. \$20.25

TACO SALAD

Traditional Taco Salad served with melted cheese over your choice of ground beef, shredded chicken or picadillo topped with lettuce, tomato and grated cheese. \$16.25

AVOCADO TOSTADA

A crisp corn tortilla covered with refried or Rancho beans and your choice of ground beef, chicken or picadillo topped with lettuce, tomato, Cheddar cheese, sour cream and avocado. \$18.25

MEXICAN SHRIMP SALAD

Traditional Caesar salad topped with shrimp, black beans, tomato and avocado. \$20.25

TOSTADA

A crisp corn tortilla covered with refried or Rancho beans and your choice of ground beef, chicken or picadillo topped with lettuce, tomato and Cheddar cheese. \$16.25

*Menu items may be cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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COMBINATIONS

Served with choice of white or Mexican rice, Rancho or refried beans.
Choice of cheese, beef, chicken, pork, chile verde, chile Colorado or picadillo (shredded beef & pork).

MAKE IT A DELUXE COMBINATION: add Guacamole and Sour Cream \$3.50

NUMERO UNO (CHOOSE ONE ITEM)

1. Choose ONE item: Enchilada, Taco OR Tamale \$14.95 **OR**
2. Choose ONE item: Chimichanga, Chalupa, Burrito OR Chile Relleno \$15.95

NUMERO DOS (CHOOSE TWO ITEMS)

1. Choose TWO items: Enchilada, Taco, Tostada OR Tamale \$18.99 **OR**
2. Choose TWO items: Chimichanga, Chalupa, Burrito OR Chile Relleno \$19.99

NUMERO TRES (CHOOSE THREE ITEMS)

1. Choose THREE items: Enchilada, Taco, Tostada OR Tamale \$24.95

ENCHILADA BAR

Served with choice of white or Mexican rice, Rancho or refried beans.

TWO ENCHILADAS PREPARED WITH YOUR CHOICE OF FILLINGS AND SAUCES \$18.99

Choose any two fillings:

Ground Beef Picadillo Cheese
Chicken Spinach

Choose any two Sauces:

Ranchera Molé Verde
Salsa Original Crema Jalisco

TWO SEAFOOD ENCHILADAS

Two corn tortillas stuffed with fresh seafood (shrimp, scallops and fish) and topped with our special sauce. \$22.50

ENCHILADA TRIO

Tres (3) Delicious Enchiladas, Picadillo with green sauce, seasoned chicken with crema salsa and savory ground beef. \$24.95

BURRITOS

Served with choice of white or Mexican rice, Rancho or refried beans.

MACHO BURRITO

A large flour tortilla filled with rice, beans and your choice of ground beef, chicken, picadillo or chile Colorado or chile verde topped with burrito sauce and Cheddar cheese. Garnished with lettuce, diced tomato, sour cream and Mexican Cotija cheese. \$20.25

CARNE ASADA BURRITO*

A large, flour tortilla filled with skirt steak, white or Mexican rice, refried or Rancho beans – topped with Cheddar cheese, pico de gallo and guacamole. \$23.50

BURRITO DE PUERCO

A super size flour tortilla filled with pork carnitas, rice and beans topped with burrito sauce, pico de gallo and guacamole. \$23.50

DOS AMIGOS BURRITO

A huge burrito! One half is filled with Chile Verde topped with jack cheese and one half is filled with Chile Colorado topped with cheddar cheese. Each is stuffed with refried beans and Mexican rice. Served with pico de gallo and avocado. \$23.50

BURRITO RAPIDO

A flour tortilla filled with your choice of beef picadillo or chicken with beans and rice. Topped with Cotija cheese, diced tomato and guacamole. \$22.99

FAJITA BURRITO (STEAK, CHICKEN OR SHRIMP)

A large flour tortilla, filled with your choice of Fajita steak, shrimp or chicken, grilled onion, green peppers, rice and beans. Topped with Arroz con Pollo sauce and garnished with pico de gallo, sour cream and guacamole. \$24.95

POLLO ASADO BURRITO

A large soft flour tortilla filled with grilled chicken, vegetables, black beans and rice. Topped with our delicious verde sauce and pico de gallo. \$23.99

BURRITO BLANCO

Flour tortilla stuffed with jalapeno cream cheese (not spicy- just delicious) rancho beans, white rice and tender grilled chicken breast or steak. All rolled up and finished with our crema sauce, cheddar and cotija cheese. \$23.99

VEGI MUCHO BURRITO

Flour tortilla filled with mushroom, carrots, zucchini, broccoli, cauliflower, white rice and black beans or rancho beans. Topped with verde sauce, and garnished with lettuce, pico de gallo and cotija cheese. \$20.95

**Gift Certificates Available
for All Occasions
Ask your Server or Cashier**

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MARISCOS - SEAFOOD

Served with choice of white or Mexican rice, Rancho or refried beans and tortillas.

ARROZ CON MARISCOS

Your choice of shrimp or scallops sautéed in a light tomato sauce with mushrooms, peppers and onion. Served over a bed of Mexican rice and Jack cheese. (Not served with beans.) \$25.99

SEAFOOD CHIMICHANGA

Shrimp, scallops and fish sautéed with onion, green peppers, mushrooms, celery and carrots rolled into a crisp flour tortilla smothered with Salsa de Mazatlan. \$25.99

MOJARRA FRITA (A TRADITIONAL FAVORITE)

Whole deep fried Tilapia served with refried beans, rice, green salad with avocado slices and tortillas. \$25.99

SEAFOOD MOLCAJETE

Mexican Molcajete (Mexican stew) made with shrimp, scallops and white fish. \$27.99

SEAFOOD PLATTER

A Medley of Shrimp, Scallops, fish, mushroom, onion, carrots and peppers in a special sauce. Served with rice, beans and tortillas. \$27.99

SEAFOOD BURRITO

Tortilla stuffed with shrimp, scallops, fish, celery, carrots, onions & mushrooms. Served with crema salsa, sour cream and guacamole. \$25.99

CAMARONES MONTERREY

Garlic and cilantro marinated shrimp wrapped in bacon and baked. Served Fajita style over sautéed onion and green peppers, topped with Jack cheese served with guacamole, sour cream, pico de gallo and mango sauce. \$28.99

MARISCOS MOJO DE AJO

Your choice of shrimp or scallops sautéed with mushrooms, onions, and peppers in butter and garlic - slightly spicy. \$25.99

CAMARONES BLANCO

Sautéed prawns with mushrooms, onions and bell peppers in a light cream sauce. Served with rice, beans and tortillas. \$25.99

CAMARONES A LA DIABLA

Spiced hot, deliciously sautéed shrimp, onions and mushrooms, carrots and peppers in our own Diablo tomato sauce. Served with rice and beans. \$25.99

CAMARONES CHIPOTLE

Shrimp sautéed with mushrooms, peppers and onions in our delicious chipotle sauce. \$25.99

CARNES - MEAT

Served with choice of white or Mexican rice, Rancho or refried beans and tortillas.

CARNE JALISCO

Grilled strips of steak, cooked with white wine, mushrooms, onion and green peppers. Served over Mexican rice - topped with Jack cheese. \$25.99

CARNITAS DE RES

Steak strips grilled with onion, tomatoes and green peppers. Served with pico de gallo. \$25.99

CHILE VERDE

Lean chunks of pork blended with mild tomatillo sauce, onion, green peppers and Mexican spices. \$24.99

PORK SHANK

Tender pork shank cooked to perfection and topped with our special sauce. \$28.99

CARNITAS DE PUERCO

Tender pork topped with cilantro, prepared Mexican style so you can make delicious tacos. \$24.99

CARNE ASADA Y BROCHETAS

Char-broiled, thinly sliced skirt steak and your choice of shrimp wrapped in bacon, Mojo de Ajo shrimp, or Malibu Coconut Prawns. Accompanied by Mexican rice, beans and pico de gallo. \$29.99

CARNE ASADA*

Filet of skirt steak charbroiled and garnished with whole green onions, pico de gallo and guacamole. \$24.99

CARNE ASADA Y MAS*

Carne Asada (above) combined with your choice of an Enchilada, Tamale or Taco. \$25.99

CHILE COLORADO

Chunks of beef cooked in a mild red chile sauce. \$24.99

STEAK RANCHERO*

A hearty charbroiled 12 oz NY strip steak smothered with sautéed onions and mushrooms. Served with rice, beans and tortillas. \$31.99

MAR Y TIERRA

Tender grilled chicken breast, thinly sliced skirt steak mushrooms and zesty shrimp sautéed in garlic and butter. Served with pico de gallo, rice, beans and your choice of corn or flour tortillas. \$31.99

POLLO - CHICKEN

Served with choice of white or Mexican rice, Rancho or refried beans and tortillas.

POLLO ASADO

Charbroiled chicken breast. Served with rice, beans, pico de gallo and tortillas. \$25.25

POLLO A LA CREMA

Strips of chicken breast sautéed with onion, bell pepper and mushrooms in a light cream sauce, garnished with Cotija cheese. \$25.25

POLLO CANCÚN

Grilled chicken breast over rice, melted Jack cheese and Mazatlan sauce of mushrooms, onion, green peppers and carrots. Served with Rancho beans. \$25.25

POLLO CHIPOTLE

Sautéed strips of tender chicken breast in our delicious chipotle sauce with mushrooms, peppers and onions. \$25.25

POLLO EN MOLÉ

Sautéed strips of tender breast of chicken in our delicious, authentic mole sauce. \$25.25

CHICKEN CARNITAS

Grilled strips of chicken breast with green peppers, tomato, onion and pico de gallo. \$25.25

ARROZ CON POLLO

Boneless breast of chicken sautéed in light tomato sauce with mushrooms, peppers and onion. Served over rice with melted Jack cheese. (Not served with beans.) \$25.99

POLLO FUNDIDO

A rolled flour tortilla - crisp - filled with seasoned chicken, smothered in cream cheese and melted American cheese. Served with sour cream. \$24.95

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FAJITAS

Fajitas are served SIZZLING hot over a bed of sautéed onion and green peppers with rice, beans, pico de gallo, sour cream, guacamole, Cheddar cheese and tortillas. Steak or chicken Fajitas served Mexican style. (A slightly sweet, zesty and red chile marinade.)

STEAK*\$24.50 PORK CARNITAS.....\$24.50 CHICKEN.....\$24.50

FAJITA MIXTA.....\$28.99 SHRIMP.....\$24.50 FAJITA FOR TWO MIXTA.....\$44.99

Steak, chicken and shrimp

Served family style with steak, chicken and shrimp.

FAJITA FOR TWO.....\$40.99

FAJITA QUESADILLA

Steak or Chicken or Pork.....\$25.50

Choice of two meats: steak, chicken or shrimp

A crisp flour tortilla filled with Fajita Steak OR Chicken, Cheddar and Jack cheeses and pico de gallo. Served with guacamole and sour cream.

LOS FAVORITOS

Served with choice of white or Mexican rice, Rancho or refried beans and tortillas.

MEXICAN MOLCAJETE

Mexican stew of chicken or beef strips (or a combination of both) sautéed in a mildly spicy sauce of mushrooms, onion and tomato topped with melted Jack cheese. Garnished with whole green onion. \$26.99

BORREGO (LAMB SHANK)

Marinated lamb shank baked until tender. Served with marinade sauce, pico de gallo, and Rancho beans. \$24.99

FISH TACOS

Three (3) flour tortillas stuffed with deep-fried white fish, pico de gallo, cabbage and smothered in chipotle sauce. \$24.95

TACOS AL CARBÓN*

Three (3) corn tortilla dipped in special sauce, grilled and filled with choice of charbroiled steak, chicken, seafood or pork. Garnished with Cotija cheese and tomato. \$24.99

TACOS AUTENTICOS

Three (3) tacos made with corn tortillas, charbroiled steak or chicken, finished with white onions, cilantro and salsa. \$24.99

CARNITAS TACOS

Three (3) Slow-cooked, simmered, then roasted pork, creating a beautiful alternating texture of softness with caramelized crispness. Finished with diced white onions and cilantro. Garnished with lettuce, mixed cabbage, and lime wedge. \$24.95

TACOS AL PASTOR*

Three (3) Diced pork marinated in our special spice blend including chile California, pineapple, lemon juice, garlic, cumin, cloves and bay leaves. Garnished with fresh pico de gallo, and lime. \$24.95

SHRIMP TACOS

Three (3) shrimp tacos served mojo de ajo style (sauteed in garlic butter—slightly spicy) and finished with cabbage, pico de gallo and chipotle ranch sauce. \$24.95

TAQUITOS RANCHEROS

Crisp corn tortilla filled with picadillo. Garnished with tomato, Cotija cheese, and sour cream. \$22.99

FLAUTAS

Crisp flour tortilla with choice of chicken or picadillo. Garnished with Cotija cheese, tomato, and sour cream. \$22.99

ENCHILITAS

Two all time favorites in one! Corn and flour rolled grilled enchiladas stuffed with pico de gallo and Jack cheese—one with grilled chicken topped with crema sauce, the other with steak topped with zesty molcajete and crema sauce. Served with rice and rancho beans sprinkled with cotija Mexican cheese. \$25.95

ANDY'S PLATTER

Tender pork shank cooked to perfection, topped with our special sauce, combined with bacon-wrapped shrimp. Served with rice, beans, and tortillas. \$33.95

BORREGO Y MAS

Combine the Borrego (above) with an Enchilada, Taco, Tamale or Tostada. \$28.99

EGG DISHES

CHILE RELLENO OMELETTE*

Original style Chile Relleno. Fluffy egg battered chile filled with your choice of ground beef, chicken, cheese or picadillo topped with Jack cheese. Served with refried or Rancho beans, Mexican or white rice and corn or flour tortillas. One Chile Relleno. \$19.99

HUEVOS RANCHEROS*

Eggs over easy topped with Jack cheese and spicy sauce. \$19.99

CHORIZO CON HUEVOS*

Ground Mexican sausage blended with eggs. \$19.99

PLATOS AMERICANOS

MACHO BURGER*

One-half pound all-beef burger grilled with bacon and American cheese. Served on a bun with lettuce, tomato, onion and Anaheim chile. Served with seasoned French fries. \$20.25

CHEESEBURGER*

Charbroiled one-third pound all-beef burger with Cheddar cheese, lettuce, tomato and onion on a bun. Served with seasoned French fries. \$16.99

ASADA FRIES

Fries Carne Asada, melted Cheddar, and Jack Cheese. Topped with tomatoes, onions, sour cream, and guacamole. \$21.99

CHICKEN SANDWICH*

A charbroiled six ounce boneless, skinless chicken breast on a bun with lettuce, tomato and onion. Served with seasoned French fries. \$17.50

FISH & CHIPS

Batter dipped, deep-fried, white fish served with seasoned French fries. \$17.50

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LOS PLATONES

Served with choice of white or Mexican rice, Rancho or refried beans and tortillas.

TRES CHILES...\$33.99

Chile Colorado*

Tender chunks of beef cooked in a mild red chile sauce **AND**

Chile Verde

Chunks of tender pork simmered in mild sauce of tomatillo, green peppers, onion and Mexican spices **AND**

Chile Relleno

Poblano chile stuffed with Jack cheese, dipped in egg batter then deep fried. Topped with salsa and Cotija Mexican cheese.

TOUR DE MEXICO.....\$33.99

Chicken Taquito

A crisp corn tortilla filled with chicken. Garnished with onion and Cotija Mexican cheese **AND**

Carne Asada*

Filet of skirt steak charbroiled and garnished with grilled onion and jalapeño pepper **AND**

Chile Relleno

Poblano chile stuffed with Jack cheese, dipped in egg batter then deep fried. Topped with salsa and Cotija Mexican cheese **AND Jalisco Style Enchiladas**

Tortillas filled with Jack cheese dipped in a mild sauce of California chiles and Mexican seasonings. Garnished with onion and Cotija Mexican cheese.

CERVAZAS - BEERS

Ask your server for our complete selection of Mexican and American beers.

MARGARITAS

Our Margaritas are served icy smooth or "on the rocks".

Margarita Flavors

Strawberry, Raspberry, Mango, Peach, Guava, Papaya, Banana, Pomegranate, Kiwi, Passion Fruit, Blackberry, Jalapeno or Melon

SKINNY MARGARITA

TOP SHELF MARGARITA

Gold Tequila, Grand Mariner and Cointreau on top

CADILLAC MARGARITA

Gold Tequila and Grand Mariner on top

GOLD MARGARITA

Gold Tequila on top

REGULAR MARGARITA

MARGARITA BONITA

Made from scratch with fresh lime juice Gold Tequila, Triple sec and a splash of cranberry and orange juices

FROZEN MARGARITA

NON-ALCOHOLIC MARGARITAS

VINOS DE LA CASA

PINOT GRIGIO

MERLOT

(by the glass)

CHARDONNAY

SAUVIGNON BLANC

(by the glass)

WHITE ZINFANDEL

(by the glass)

HOUSE WINES

(by the glass)

OUR SPECIALTY SANGRIA

Our famous family recipe made with fresh fruit served by the glass, on the rock
Made in House

BEBIDAS - BEVERAGES

MILK

ICED TEA

ROY ROGERS

SHIRLEY TEMPLE

STRAWBERRY LEMONADE

HORCHATA

A delicious Mexican Beverage

HOT COCOA

CHOCOLATE MILK

COFFEE

HOT TEA

SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Root Beer, Orange, Lemonade

JUICES

Orange, Apple, Cranberry, Pineapple

MARGARITAS

HOUSE MARGARITA

Our traditional Margarita Mix
made in house with fresh juices.

CADILLAC MARGARITA

Orange Liquor & Gold Tequila
Float on top.

TOP SHELF MARGARITA

Orange Liquor & Gold Tequila
with a Contreu Float on top.

MARGARITA BONITA

Made from scratch. Gold tequila, fresh
lime juice, splash of orange juice and
cranberry juice served on the Rocks.

SKINNY MARGARITA

Gold tequila, fresh lime juice,
Agave Nector and soda water,
served on the rocks.

JALAPÉNO MARGARITA

Margarita Mix, fresh lime juice,
chopped fresh jalapeno, shaken,
served on the rocks.

CORONARITA

A mixture of a cadillac Margarita,
infused with a little Corona on top
served on the rocks.

GOLD MARGARITA

With a float of Gold Tequila on top.

MARGARITA FLAVORS

Served blended or on the rocks.

STRAWBERRY

KIWI

COCONUT

RASPBERRY

WATERMELON

STRAWBERRY / BANANA

MANGO

MELON

PAPAYA

PEACH

PASSION FRUIT

POMEGRANATE

BANANA

SPECIAL TEQUILAS

PATRON

HERRADURA

CAZADOREZ

HORNITOS

DON JULIO

JOSE CUERVO

3 GENERACIONES

PUEBLO VIEJO

MEZCAL MONTE ALBAN

AGAVERO

1800

EL JIMADOR

TARANTULA

NON ALCOHOLIC

SHIRLEY TEMPLE

VIRGIN MARGARITAS

ROY ROGERS

SMOOTHIES

STRAWBERRY LEMONADE

AND PIÑA COLADA

HORCHATA

Served blended

COFFEE

STRAWBERRY

ICED TEA

RASPBERRY

MILK

MANGO

HOT BLACK TEA

PEACH

HOT COCOA

BANANA

PASSION FRUIT

STRAWBERRY / BANANA

PAPAYA

WINES

By the glass.

REDS

MERLOT
CABERNET

SANGRIA

Our own family recipe made
in house from scratch!
A Must Try!

WHITES

CHARDONNAY
PINOT GRIGIO
RIESLING
SAUVIGNON BLANC
WHITE ZINFANDEL

BEERS

Ask your server for our complete selection
of Mexican, American and Draft Beers.

SPECIALTY COCKTAILS

KAHLÚA CABANA

Kahlúa blended with banana and ice
cream for a delectable cocktail.

TIJUANA SUNRISE

Tequila and orange juice with a float
of grenadine.

PIÑA COLADA

The creamy mix of rum, pineapple,
coconut and cream. Add your favorite
fruit for a delicious cocktail.

2 MARGARITAS TEA

A 2 Margaritas extra-special cocktail.

MAI TAI
MOJITO

LEMON DROP

JAEGER BOMB

GLADIATOR

BLOODY MARY

TEQUILA SUNRISE

TEQUILA SUNSET

MUDSLIDE

Vodka, Kahlúa and Irish Cream
blended with ice cream - a delicious
cocktail.

DAIQUIRI

Rum and choice of fruit blended into
a smooth, flavorful cocktail (Choice of
strawberry, raspberry, peach, banana,
mango, guava or papaya.)

LOCO

Three kinds of rum mixed with fruit
juices - can drive you "loco". (Choice of
strawberry, raspberry, peach, banana,
mango, guava or papaya.)

COSMOPOLITAN
LONG ISLAND ICE TEA
BAHAMA MAMA
WHITE RUSSIAN
BLACK RUSSIAN
DUCK FART

COFFEE DRINKS

2 MARGARITAS CAFÉ

Coffee, Kahlúa, Amaretto and Tequila
topped with whipped cream.

BAILEY'S COFFEE

Coffee and Bailey's topped with
whipped cream.

MEXICAN COFFEE

Coffee with Tequila, Kahlúa and with
whipped cream.

COFFEE NUDGE

Coffee, with Brandy, Kahlúa and
whipped cream.

SOFT DRINKS

Coca Cola Products

COKE
DIET COKE
SPRITE
LEMONADE

ORANGE FANTA
DR PEPPER
ROOT BEER
FRUIT PUNCH

DESSERTS

FLAN

Vanilla custard topped with a
caramelized sugar.

SWEET TAMALITOS

A traditional sweet Mexican corn cake.

FRIED ICE CREAM

A delicious Mexican delicacy.... try it!
Chocolate or Strawberry syrup on top.

CHURROS

A Mexican deep-fried pastry coated
with cinnamon sugar.

CHEESE CAKE BITES

Delicious bite size pieces of
decadent cheesecake.