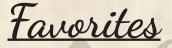
Chef Maricela Garcia

	<u>Starters</u>	
CUATRO LEGUAS 14 Cheese Dip • Guacamole	WINNER CIRCLE NACHOS 16 Fresh crispy tortilla chips topped with	<u>CHEESE DIP</u> Legendary.
Pico de Gallo • Salsa	chorizo, steak, grilled chicken, cooked	Served with chips.
Served with chips.	tomatoes, sauteed onions, peppers, black beans then	10 A 11 A 11
	drenched in queso dip.	
FUNDIDO 12	CEVICHE 12	GUACAMOLE DIP 8
Signature creamy rosemary	Fresh white fish cured in	Made fresh daily.
sauce with onions, poblano peppers	lime juice, tomatoes, onions,	Served with chips.
and mozzarella cheese blended with	cilantro, serrano peppers	and the second states
our white wine Cancùn sauce.	and avocado.	
Served with flour tortillas.	Served with chips.	
Choice of chicken or chorizo.		•



MOLCAJETE

Mixture of grilled steak, chictken and chorizo, sautéed onions and poblano peppers. Topped with melted cheese and fresh cilantro. Served with guacamole, sour cream and flour tortillas.

28

RIBEYE

Hand cut 12-ounce black angus ribeye prepared to perfection. **Choice of side and house salad.**

28

<u>BISTEC DE PUERCO</u> 17 Boneless pork loin, slow roasted, seasoned then grilled. Topped with our signature chipotle cream sauce. **Choice of side.**

POLLO TEQUILA LIME17Grilled chicken breast marinated in tequila lime sauce.Topped with fresh cilantro.Choice of one side.

POLLO A LA PARILLA17Grilled chicken breast topped with oursignature rosemary poblanocream sauce, with onions and peppers.Choice of one side.

13

PASTA POBLANO

Pasta in our signature creamy poblano sauce. ADD BLACKENED CHICKEN +5 ADD SHRIMP +7

ENCHILADAS DE MOLÉ

15

Three cheese enchiladas covered with our signature molé poblano sauce.

ADD CHICKEN (prepared with onions and poblano peppers) +2 Choice of one side.

ENCHILADAS POBLANAS

15

Three cheese enchiladas covered with our signature creamy poblano sauce.

ADD CHICKEN (prepared with onions and poblano peppers) +2 ADD SHRIMP (prepared with onions and poblano peppers) +4 Choice of one side.

MIDWAY BURRITO

The perfect combination of chicken, bacon, chorizo, refried beans, onions, peppers and rice wrapped inside a warm flour tortilla and covered with our signature **SPICY** serrano creamy sauce. **Choice of one side.**

QUESADILLA JALISCO

16

16

Three corn tortillas stuffed with mozzarella and chorizo served sizzling over a bed of onions and peppers. Topped with sliced grilled chicken, our signature green tomatillo sauce and parmesan cheese.

Served with guacamole, pico de gallo and sour cream.

Beverages

Fresh Brewed Iced Tea Coke • Diet Coke • Coke Zero • Cherry Coke Ginger Ale • Lemonade • Sprite • Mellow Yellow

Modifications and substitutions may incur up charge. Consuming raw or uncooked food can increase risk for food borne illness.

Served sizzling with sautéed onions and poblano peppers, guacamole, sour cream, and pico de gallo and flour tortillas.

FROM THE GRILL

Choice of chicken, steak, or combination. Choice of one side.

18

20

<u>VEGETABLE</u> 16 Fresh medley of zucchini, carrots, squash,and broccoli. Choice of one side.

DERBY FAJITAS

Steak, chicken, bacon and jalapeños covered with melted pepper jack cheese. **Choice of one side.**

SHRIMP FAJITAS20Succulent shrimp sautéed in garlic butter. Choice of one side.

26

35

COZUMEL FAJITAS

Melted shredded mozzarella cheese, grilled grouper, sautéed shrimp with bell peppers garnished with cilantro. **Choice of one side.**

TRIFECTA FAJITAS

(Suggested for two) Juicy sautéed shrimp, tender steak and grilled chicken. **Choice of two sides.**

Del Mar

<u>CAMARONES VERACRUZ</u> 20 Sautéed shrimp tossed in our signature Veracruz sauce featuring onions, garlic, chiles, tomatoes, capers, olives and lime juice. **Choice of one side.**

SALMON VALLARTA26Salmon prepared to perfection (grilled or blackened) topped with
shrimp sautéed in our signature white wine sauce.Choice of two sides.

SURF AND TURF TACOS 21

Melted shredded mozzarella cheese, homemade sauce, pico de gallo, avocado with tender juicy steak and sautéed shrimp. **Choice of two sides.**

CATCH OF THE DAYMARKET PRICEDaily selection of fresh fish.Prepared grilled or blackened.Choice of two sides.

Sides

Vegetable Casserole • Black Beans

Charro Beans • Rice

Refried Beans • Street Corn • French Fries

Chef Maricela Garcia Mexican Traditions

CHICKEN FLAUTAS

Crispy hand-rolled corn tortillas stuffed with chicken and cheese. Topped with tomatillo sauce, parmesan cheese, and drizzled with sour cream. Paired with guacamole, and pico de gallo. **Choice of one side.**

ABUELA'S TAMALES 15

Two homemade pork tamales covered with cheese, lettuce and sour cream sauce. **Choice of one side.**

22

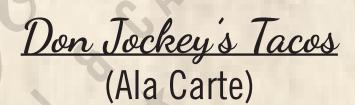
15

CHILE EN NOGADA 17

Our signature Mexican dish of poblano chiles stuffed with seasoned beef topped with a walnut-based cream sauce (nogada) and pomegranate seeds. **Choice of one side.**

CARNE ASADA

Tender flank steak prepared with caramelized onions, poblano peppers and a chile torreado (**SPICY PEPPER**). Accompanied with corn tortillas. **Choice of two sides.**



SEAFOOD

5.29 All tacos prepared on soft warm corn

tortillas with tartar sauce, cabbage,

• Shrimp (sautéed and prepared with

pico de gallo, fresh avocado.

• Fish (Grilled Grouper)

FROM THE GRILL 4.29

All tacos prepared on soft warm corn tortillas with fresh cilantro, onions and avocado.

Steak

- Chicken
- Chorizo
- Al Pastor (Marinated Pork)
- Vegetable (Zucchini & Squash)

Fresh Greens

cheese.)

Fresh salad greens, carrots, tomatoes, cheese and crispy tortilla strips.

RANCH • HONEY MUSTARD • BLEU CHEESE • BALSAMIC VINAIGRETTE

HOUSE SALAD	5.49	SALMON SALAD	19
GRILLED CHICKEN SALAD	14	GROUPER SALAD	19
GRILLED STEAK SALAD	16	SHRIMP SALAD	19