



Tostadas

Picadillo is 50 cents extra.

Refried Bean	\$4.95
Bean & Beef or Chicken	\$6.25
With avocado	\$7.65
Deluxe Tostada (guacamole & sour cream).....	\$7.65



Sandwiches

Our sandwiches are all served with your choice of french fries or potato chips

Grilled Ham and Cheese	\$5.75
Cold Ham and Cheese	\$5.75
Grilled Cheese	\$4.95
Macho Sandwich	\$10.95

Chicken breast, beacon, avocado, cheese, lettuce and tomato.



Molcajetes

Your choice of shrimp grilled chicken or beef over our special Molcajete sauce and cactus. Served with rice, refried beans or rancho beans (whole beans), guacamole, sour cream, pico de gallo and your choice of corn or flour tortillas.

Grilled Chicken and Beef combo	\$15.95
Shrimp, Grilled Chicken and Beef combo	\$21.95



Salads

Fajita Salad Chicken or Beef fajitas over fresh lettuce greens on a crispy flour shell. Served with guacamole, sour cream and salsa mexicana or your choice of dressing.....\$13.15

Dinner Salad Lettuce, tomatoes, onions, mushrooms and cheese with your choice of Dressing.....\$4.95

Chicken Caesar Salad Juicy strips of charbroiled chicken breasts atop romaine hearts tossed with Caesar dressing and garnished with fresh tomato wedges and Parmesan cheese.....\$10.45

Taco Salad Our traditional taco salad is served in a flour tortilla shell with cheese melted over the meat, (chicken or ground beef) then topped with lettuce, cheese, and tomatoes. (picadillo, shredded beef is .50 cents extra).

Regular.....\$7.65

Deluxe (with guacamole and sour cream).....\$8.75



Side Orders

(You may add guacamole to any item for \$1.50)

Chile Relleno.....\$4.15
Selected Anaheim chili stuffed with American cheese.

Chimichanga.....\$8.95
Flour tortilla rolled and stuffed with your choice of chicken or ground beef, topped with lettuce, tomato, guacamole and sour cream.

Tamal.....\$3.85
Fresh corn masa (dough) Filled with shredded beef (picadillo) Then wrapped and steamed en cornhusk, served with enchilada sauce.

Guacamole.....\$3.85
Fresh ripe avocados blended with tomato, onions, spices, fresh lime juice and cilantro.

Sour Cream.....\$1.45

Pico de Gallo.....\$1.45

Side of Fries.....\$3.25

Refried Beans.....\$3.25

Corn or Flour Tortillas.....\$1.35

Spanish Rice.....\$3.25

Coleslaw.....\$2.75

Plato Chico Your choice of a taco, relleno, tamale or enchilada, served with rice and beans on the side.....\$7.85



Drinks

SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Root Beer, Raspberry Ice Tea, Dr. Pepper, Squirt	\$2.00
Apple juice, Cranberry juice, Orange juice	\$2.25
Tea, iced tea, coffee	\$2.00
Milk	\$2.25
(virgin daiquiris, margaritas or any other drink from the bar available)	

BEER

Mexican Beer	\$4.00
Corona, Tecate, XX dark, XX lager, Modelo Especial bottle and can, Negra modelo, Pacifico, Bohemia, Carta blanca, Sol.	
Michelada	\$6.50
Domestic	\$3.50
Budweiser, Bud light, Coors, Coors light, Miller, Miller light.	
Non alcoholic Beer (please ask your waiter).....	\$3.50

HOUSES WINES

Glass	\$3.85
½ carafe	\$8.75
Carafe	\$15.00

HOMEMADE SANGRIA

Glass	\$6.50
½ carafe	\$13.00
Carafe	\$22.00



Full Bar (Cantina)

Margarita	\$4.50
Tequila mixed with lemon, juice and triple sec in a salty glass.	
Flavored Margaritas	\$5.75
Same as above, but with strawberry, kiwi, banana, peach, raspberry, blackberry or melon.	
Chi Chi	\$6.25
Vodka, white cream de cacao, piña colada mix and cream blended with ice.	
Zombie	\$7.85
3 kinds of rum, orange juice and ice topped with 151 rum, served in a chimney glass.	
Toro Bravo	\$7.35
tequila, kahlua served on the rocks.	
Singapore Sling	\$7.85
Gin, cherry brandy, grenadine, orange juice, and sloe gin, over ice.	
Tequila Sunrise	\$6.25
Tequila, orange juice, grenadine served in chimney glass.	
Mai Tai	\$6.85
Jamaican rum, mai-tai mix, pineapple and orange juice.	
Piña Colada	\$5.75
Rum, piña colada mix, blended with cream.	
Black Russian	\$7.35
Vodka, kahlua.	
Dirty Mother	\$7.35
Tequila, kahlua and cream over ice.	
White Russian	\$7.35
Vodka, kahlua and cream over ice.	
Bloody Mary	\$6.85
Vodka, bloody Mary mix, Lime juice and salt.	



After Dinner Drinks

Mexican coffee	\$7.00
Hot coffee, Tequila, Kahlua and whipped cream.	
Spanish coffee	\$7.00
Hot coffee, Tia maria, Kahlua and whipped cream.	
Coffee nudge	\$7.00
Brandy, Kahlua and coffee.	
La fiesta	\$7.00
Kahlua, Baileys and Grand marnier.	
Mexican dream	\$7.00
Kahlua, Baileys and Frangelico.	



Kids Menu

Chicken Nuggets w/fries	\$4.99
Grilled Cheese Sandwich	\$4.95
Grilled Ham & Cheese Sandwich	\$5.75
Cheeseburger	\$6.55
Choice of Taco, Enchilada, Burrito or Quesadilla with rice & beans	\$5.45



Desserts

Chimichanga Manzana	\$6.15
Apples, cinnamon and spices stuffed in a flour tortilla, lightly fried and served with a scoop of vanilla ice cream, accompanied by freshly whipped cream and covered with strawberry sauce.	
Deep fried ice cream	\$6.15
Your choice of chocolate or vanilla ice cream in a crisp cinnamon crumb coating served in a flour crispy tortilla with strawberry sauce, honey and whipped cream.	
Sopapillas	\$3.00
A crispy honey coated flour tortilla with sugar and cinnamon.	
Ice cream (chocolate or vanilla)	\$3.45
Flan	\$4.00
A light Mexican egg custard glazed with a hint of caramel, garnished with whipped cream.	
Cheese cake	\$4.00

¡Buen Provecho!

Thank you for visiting us today; We hope you have a wonderful time.
We will be looking forward to serving you again soon.

We gladly accept; Visa, MasterCard, American Express, Discover and most ATM (\$8.00) minimum charge. Checks are not accepted.

WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE
NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES
SPECIAL OFFERS ARE NOT VALID WITH ANY OTHER OFFERS.
15% GRATUITY MAY BE INCLUDED IN BIG PARTIES.

We are also available for:
Anniversaries, Birthday surprises, Catering, music & Entertainment with Alcohol Catering licence, Flowers and Decoration, Photography and video.



3333 Cleveland Avenue
Santa Rosa, CA 95403

Tel: (707)575-4374





Soups

Ask your server for today's soup, or other soups available.

- Sopa de Albondigas** A delicious Mexican soup made with fresh minted pork meatballs and seasonal vegetables in clear broth. Served with diced onion, fresh cilantro and warm tortillas \$7.25
- Tortilla Soup** A special soup, with chicken, pico de gallo, crispy tortilla strips and topped with sour cream and Parmesan cheese \$7.25
- Chicken Soup** \$7.25



Appetizers

Shredded beef (picadillo) add 50 cents extra.

- Super Nachos** Chips, beans, cheddar cheese, guacamole, sour cream, tomatoes and onions \$7.65
- Super Nachos con Carne** Same as above plus your choice of chicken, beef, or chorizo \$9.35
- Nachos Idaho** Lightly fried potato skins with your choice of chicken, beef, topped with melted cheddar cheese, tomatoes, onions, guacamole, and sour cream \$9.85
- Nachos Chicos** Chips and cheese \$6.25
- Nachos with Meat** Our Nachos Chicos with your choice of chicken, beef or chorizo \$7.65
- Quesadilla** Large flour tortilla filled with your choice of chicken, beef or chorizo, topped with melted cheese, tomatoes, onions, guacamole, and sour cream \$9.35
- Cheese Crispy** Large flour tortilla lightly fried and topped with melted cheddar cheese \$6.25
- Nachos with Baby Shrimp** Chips, jack cheese and baby shrimp, topped with guacamole, sour cream, tomatoes and onions \$10.95
- Choriqueso** Chips, Melted cheese topped with crispy fried chorizo. A favorite Mexican appetizer \$6.75
- Green Mussels** 12 tasty new Zealand mussels cooked and served with pico de gallo, lemon and Tapatio sauce \$10.45
- Fried Calamari** \$10.45



Enchiladas

- Large Enchiladas**
- Shredded Beef (picadillo)** \$6.25
 - Cheese, Chicken, Beef or Combo** \$5.45
 - Refried Beans, Onions and Peppers** \$5.45
- Small Enchiladas**
- Shredded Beef (picadillo)** \$3.75
 - Cheese, Chicken, Beef or Combo** \$3.25



Tacos

- Taco de Picadillo** (shredded beef) \$2.50
- Ground Beef or Chicken** \$1.95
- Taco Carne Asada** \$2.50
- Fish Taco** \$2.50



American Dishes

- Broiled Top Sirloin** \$13.45
- Juicy top sirloin steak flame broiled to your liking, served with French fries and Mixed vegetables or small green salad with your choice of dressing.
- Hamburgers** 5 ounce lean patty \$5.99
- Cheese Burger** \$6.55

All hamburgers are served with French fries.



Vegetarian Dishes

Many menu items may be altered to suit your dietary needs. (please ask your server)

- Vegetarian Burrito** \$8.25
- Beans, rice, cheese and lettuce wrapped in a flour tortilla, smothered with guacamole, tomatoes and onions; topped with Parmesan cheese and enchilada sauce.
- Veggie Enchiladas** \$9.85
- 2 flour tortillas rolled and filled with freshly boiled carrots, baby corn, zucchini, topped with jack cheese and sour cream. (served with rice and beans).
- Enchiladas de Espinacas** \$9.85
- 2 flour tortillas rolled and filled with spinach and cottage cheese, topped with green salsa, jack cheese and sour cream (served with rice and beans).



Small Combinations

All these exciting Mexican favorites are served with rice, your choice of refried or rancho (cholesterol free) beans and coleslaw. Choice of cheese, beef or chicken. Shredded beef \$1.00 extra on burritos .50 cents extra on all other items. If you would like guacamole there will be a \$1.50 extra charge on each item.

1. - 1 Enchilada, 1 Tostada \$9.85
2. - 1 Enchilada, 1 Taco \$9.85
3. - 1 Enchilada, 1 Tamal \$9.85
4. - 1 Enchilada, 1 Chile Relleno \$9.85
5. - 2 Enchiladas \$9.85
6. - 1 Beef Burrito \$9.85
7. - 1 Chalupa \$9.85
8. - 1 Pork Burrito \$9.85
9. - 2 Tacos \$9.85
10. - 1 Chimichanga (with guacamole and sour cream) \$10.95
11. - 1 Chorizo Burrito \$9.85
12. - Huevos Rancheros \$9.85
13. - 1 Deluxe Tostada \$9.85
14. - 1 Avocado Tostada \$9.85
15. - Chorizo con Huevo y 2 Tortillas \$9.85



Large Combinations

All combination include rice, refried beans, and coleslaw. Shredded beef (picadillo) \$1.00 extra on burritos and .50 cents extra on all other items. (choice of ground beef, cheese, or chicken only).

16. - 1 Chile Relleno, 1 Enchilada, 1 Taco \$10.95
17. - 1 Enchilada, 1 Tamal, 1 Taco \$10.95
18. - 1 Enchilada, 1 Tamal, 1 Chile Relleno \$10.95
19. - 1 Enchilada, 1 Tamal, 1 Tostada \$10.95
20. - 1 Enchilada, 2 Tacos \$10.95
21. - 2 Chiles Rellenos, 2 Tortillas \$10.95
22. - 1 Avocado Tostada, 1 Enchilada \$10.95
23. - 2 Pork Burritos (with baked cheese \$1.00 extra) \$10.95
24. - 2 Burritos (chicken or beef) \$10.95
25. - 3 Enchiladas \$10.95
26. - **Steak Carnitas Burrito** Top sirloin sliced and fried with green pepper, onions and sauce topped with baked cheese, guacamole and sour cream \$12.95
27. - 3 Taquitos, (chicken or picadillo) \$10.95



Burritos

You may add bubbly melted cheddar cheese for 50 cents

- Burrito Vallarta** \$14.85
- One burrito stuffed with crab, shrimp and topped with mushroom sauce, avocado, tomatoes and sour cream, served with rice and beans.
- Super Burrito** \$11.00
- Our biggest burrito! Filled with your choice of carne asada, grilled chicken or al pastor, loaded with rice, beans, sour cream, guacamole and topped with cheese.
- Deluxe Burrito** \$9.85
- Our most popular burrito! A flour tortilla filled with your choice of chicken or beef, loaded with baked cheddar cheese and topped with lettuce, guacamole, sour cream, tomatoes and onions. (not served with rice and beans).
- Expreso Burrito** \$9.35
- Pork (chile verde), rice, beans and cheese wrapped in a flour tortilla smothered with guacamole, tomatoes and onions topped with Parmesan cheese & enchilada sauce.
- Pork** \$7.25
- Pork (chile verde) wrapped in a flour tortilla and smothered with green sauce.
- Chorizo** \$7.25
- Beef** \$7.25
- Shredded Beef** (picadillo) \$7.75
- Refried Beans** \$4.35

Fajitas

- Your choice of steak or chicken strips, marinated in our secret sauce, then delivered sizzling hot over a bed of sauteed onions and green peppers. Served with rice, refried beans or rancho beans (whole beans), guacamole, sour cream, pico de gallo and your choice of corn or flour tortillas.
- Chicken, Beef or Combo** \$14.75
- Shrimp** (Camarones) \$16.45
- Chicken, Beef and Shrimp Combo** \$21.95



Meats

All meats include rice, beans, coleslaw and tortillas.

- Tacos al Carbon** \$13.75
- Tender beef skirt steak, flame broiled, sliced and folded in to soft corn tortillas(3) with Mexican salsa, fresh cilantro and Parmesan cheese.
- Carne Asada** \$13.75
- Well marbled skirt steak butterflied and flame broiled to your liking. Served with Guacamole and pico de gallo.
- Birria de Chivo** (goat shank) Mexican style \$13.75
- Tacos al Pastor** \$13.75
- Thick corn tortillas, (3) stuffed with diced pork that has been marinated in a blend, or red wine vinegar, selected spices.
- Steak a la Chicana** \$13.75
- Lean stripes of top sirloin sauteed with fresh tomatoes, sauce and spices.
- Steak Vallarta** \$13.75
- 10 oz. top sirloin steak flame broiled and topped with sauteed onions and green peppers.
- Chile Colorado** \$12.45
- Chunks of beef simmered until very tender in a red sauce of tomatoes, onions, mild peppers and spices.
- Chile Verde** \$12.45
- Chunks of pork loin braised in a green sauce of special fresh tomatillos (Mexican Tomatoes) green peppers.
- Carnitas de Puerco** (pork carnitas) \$12.95
- A Mexican tradition roasted pork with rice, beans, pico de gallo salsa, sour cream and guacamole.
- Steak Supremo** \$15.45
- A 10 oz. New York steak flame broiled, served with rice, beans, or salad and vegetables.
- Lomo de Puerco** \$12.95
- Pork loin slices marinated and flamed served with sauteed onions and bell peppers. Served with rice, beans and coleslaw.



Sea Food

All this items are served with rice, beans and coleslaw. Camarones a la plancha and camarones mexicanos are not served with beans.

- Enchiladas de Jaiba** \$13.95
- 2 flour tortillas rolled and filled with Dungeness crab, scallions, celery, onions parsley and spices topped with Monterey jack cheese and sauce of special fresh tomatillo sauce topped with sour cream.
- Camarones a la Plancha** \$13.95
- Large Mexican prawns butterflied, laced with garlic, grilled and served on a bed of rice, melted cheese and shredded lettuce with fresh scallions, tomato and lemon.
- Camarones al Mojo de Ajo** \$13.95
- Prawns and mushrooms sauteed in butter, garlic and spices.
- Seafood Combo Burrito** \$16.45
- Our special burrito, prepared with fish, scallops, shrimp, all delicately marinated in our secret sauce, topped with Monterey jack cheese and a slice of avocado.
- Pescado Huachinango** By the Ounce
- A whole red snapper deep fried with a hint of spice, topped with sauteed onions and green peppers.
- Pescado Mojarra** By the Ounce
- Whole tilapia deep fried, with a hint of spice topped with sauteed onions and bell peppers.
- Filete de Pescado** \$13.95
- A grilled fish fillet served on a bed of lettuce.
- Camarones Mexicanos** \$13.95
- Large prawn sauteed in special sauce, mushrooms, onions, green peppers, served on a bed of rice with melted cheddar cheese and garnished with avocado and tomato.
- Camarones con Tocino** \$13.95
- Bacon wrapped large prawns braised and served with grilled onions, mushrooms and green peppers.
- Camarones a la Diabla** \$13.95
- Prawns and mushrooms sauteed in a special sauce.
- Camarones Carnitas** \$13.95
- Prawns sliced and fried with onions, green peppers and mushrooms.
- Coctel de Camaron** \$13.95
- Shrimp cocktail mixed with tomato, onion, cilantro, avocado.
- Campechana** \$15.95
- Served as above, but mixed with octopus.
- Caldo loco** \$16.95
- A combination of shrimp, octopus, oyster, baby scallops, fish, clams and a hint of our secret salsa. Served with tomato, onion, cilantro, avocado and seasoned with lime and Tapatio salsa.



Chicken

All this dishes are served with rice, beans and tortillas.

- Arroz con Pollo** \$13.75
- Our signature item! Tender sliced chicken breast specially prepared with fresh mushrooms, onions and green peppers served on a bed of rice with melted cheddar cheese, smothered with our special mild sauce. (not served with beans)
- Chicken Carnitas** \$12.95
- White meat, fried and sliced with green peppers, onions and spices.
- Pollo Asado** \$12.95
- Grilled boneless and skinless butterflied breast of chicken, marinated with citrus juices, achiote, annatto tree seeds and spices.
- Chicken Mole** \$12.95
- A long time favorite! Braised skinless chicken in a sweet yet spicy sauced with a hint of chocolate.
- Chicken Mexican Style** \$12.95
- Skinless chicken in an authentic stew with onions, tomatoes, garlic and spices.
- Pollo a la Crema** \$13.45
- Tender sliced chicken breast prepared with mushrooms, onions, bell peppers and sour cream. Served on a bed of rice with melted Monterey cheese.(not served with beans).
- Pollo Vallarta** \$14.25
- Chicken breast in our special sauce, topped with a slice of avocado and melted Monterey cheese, served with rice and mixed vegetables