



MARISCOS URUAPAN

Mexican Seafood Bar & Grill

MariscosUruapanIrwindale.Com

SPECIALTIES



Oyster
SHOTS
Two Minimum



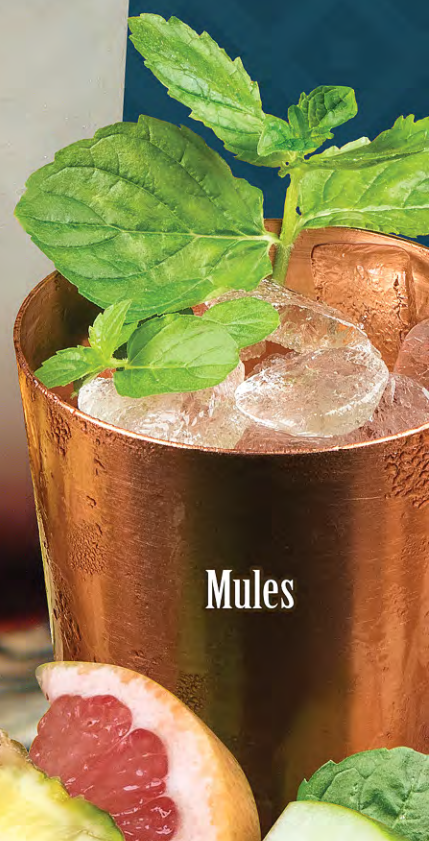
Mexican
Candy
Shot



Original
Paloma



Cantarito



Mules

TRADITIONAL URUAPAN CANTARITO

Compuesto con tradicional reposado tequila, limon, sangrita, orange juice and Squirt

VAMPIRO CAZADORES

Compuesto with cazadores reposado, fresh lime, sangrita & Squirt

ORIGINAL PALOMA

Es una famosa bebida compuesta con cazadores reposado fresh lime juice and Squirt

LA CAZUELA

Compuesta con tradicional reposado, citrus and grapefruit, lime juice and Squirt

LAS COLADAS

Original • Mango • Kalua • Strawberry • Banana
Composed of Bacardi Rum, Coconut Rum, Pineapple Juice & La Especial Crema de Coco from the house. Enjoy all of our different flavors.

ORIGINAL CADILLAC

Served on the rocks, with shot of gran marnier. Hecha con tequila 1800 reposado, triple sec and sweet and sour. Enjoy our selection of different flavors of Cadillacs.

MANGO CHAMOTAMARINDO MARGARITA

Made with traditional tequila reposado, triple sec and sweet, sour with a taste of mango chamoy.

BLOODY MARIA

Made with premium gold tequila, original house bloody mix and Tabasco sauce then garnished with lime, celery and jalapeño stuffed olive.

BLOODY MARY

Made with premium vodka, original house bloody mix, Tabasco sauce then garnished with lime, celery and olive.

MULE

Made with vodka, tequila or whisky spicy ginger beer & lime juice.

EL CHARRO NEGRO

Made with tequila & coca-cola.



Cazuela

MARGARITAS

Served on the rocks or blended

CLASSIC • COCONUT • PINEAPPLE • PEACH • MANGO • BANANA • STRAWBERRY • LIME



Chamango



Original Cadillac



Margarita Borracha

Pomegranate



Cucumber



Pink



Tamarindo



SKY
Blue

BEER

MICHELADAS

A refreshing combination of Clamato, fresh lime juice, and a well dressed schooner rim with our secret ingredient chili salt. Making your palate melt with delight. All it needs is your preference of beer and you're set.

MICHELADA DE CAMARON

MICHELADA DE ALMEJA

CLAMATO DE ALMEJA PREPARADO

CUBANA

CHELADA

BEER

Bohemia
Corona
Heineken
Modelo

Pacifico Sol
Tecate
Tecate Light
Dos Equis
Miller Lite

Coors Light
O'douls
Bud light
Victoria

Original
Michelada



MICHELADA VIP

CHAMAGOSAS

Two Minimum

IF YOU ORDER ALCOHOLIC BEVERAGES,
BE READY TO SHOW YOUR ID

WE ARE NOT RESPONSIBLE FOR LOST
OR STOLEN ITEMS

COCKTAILS



Pomegranate
Mojito

Mojito

Strawberry
Mojito

Sexy Yo

Malibu Beach

Blue Magic

MAI TAI

Made with light rum, pineapple juice, orange liqueur and grenadine with dark rum

TEQUILA SUNRISE

Made with Jose Cuervo Gold Tequila, Creme de Sassis, orange juice and a splash of grenadine. It will keep you going 'til sunset!

LA ORIGINAL SANGRIA

Composed of red wine and fruity ingredients, orange & pineapple juice

DAQUIRIES

Composed of lemon rum, sweet sour.

Mango • Strawberry • Peach • Banana & Mango

ICED TEA FAMILY

Composed of vodka, gin, rum, tequila, triple sec.

Tokyo • Adios • Long Beach
L.A water • Long Island • 360 lights

ADIOS

Made with Vodka, Rim and Gin. BOLS Triple Sec, Blue Curacao, Sweet n' Sour and Sprite. The name says it all!!!

POMEGRANATE MARTINI

Made with pomegranate and citrus vodka, pomegranate juice and splash of lemon

DIABLO MARTINI

Made with Patron silver, triple sec, sweet sour, lime and splash of mango

BLUEBERRY MARTINI

Made with citrus vodka, blueberry, splash, sweet sour and blueberries.

NARANGITA MARTINI

Made with orange vodka, dry vermouth and splash of orange juice.

MOJITOS

A refreshing Cuban drink! Made with bacardi light rum, fresh mint, fresh lime & lemon-lime soda.

Strawberry • Mango • Pomegranate • Lime
El Mexican Mojito with Tequila

Blueberry
Martini

Cucumber
Martini

Diablo Martini

TEQUILAS

SILVERS

Aged less than two months for the spicy and bold flavor of Blue Agave.

1800

Cazadores

Corralejo

Don Julio

Gran Centenario

Herradura

Hornitos

Patrón

Tres Generaciones

REPOSADOS

Aged in white oak casks for two months to one year for a pleasing bouquet and clean taste.

1800

Cazadores

Corralejo

Cuervo Tradicional

Don Julio

Gran Centenario

Herradura

Hornitos

Patrón

Tres Generaciones

ANEJOS

Aged in old oak casks for more than one year for a much smoother finish with a hint of spice.

1800

Cazadores

Corralejo

Don Julio

Gran Centenario

Herradura

Hornitos

Patrón

Sauza Conmemorativo

Tres Generaciones

RESERVAS

Jose Cuervo Reserva de la Familia • Don Julio 1942 • Gran Patron Platinum

FINE SPIRITS

COGNAC

Chambord

Courvoisier

Hennessy

Martell

Remy Martin

BRANDY

Azteca de Oro

Don Pedro

Presidente

Torres 10

GIN

Bombay Saphary

Tanqueray

RUM

Bacardi

Bacardi 151

Bacardi Solera

Captain Morgan

Malibu

Myer's Dark

VODKA

Absolut

Belvedere

Grey Goose

Ketel One

Skyy

Stolichanaya

WHISKEY

Buchanan's

Chivas Regal

Crown Royal

Glenfiddich

Jack Daniels

Jim Beam

Johnny Walker
Black Label

Johnny Walker
Red Label

Seagrams V.O.

Seagrams 7 Crown

COFFEE LIQUEURS

Bailey's

Frangelico

Kahlua

REMY MARTIN XO • MARTELL XO
BUCHANAN'S 18 • BUCHANAN'S 21

IF YOU ORDER ALCOHOLIC BEVERAGES,
BE READY TO SHOW YOUR ID

WE ARE NOT RESPONSIBLE FOR LOST
OR STOLEN ITEMS



OSTIONES

Botanas de Mariscos

BOTANA DE CAMARON (FRIA)

Shrimp, cucumbers, avocado & onions
A la plancha add 18.00
(Sm) 37.99 (Med) 48.99 (Lg) 64.99

BOTANA MIXTA (FRIA)

Shrimp, imitation abalone, octopus, baby clams, crab, cucumbers, avocado & onions decoratively arranged (Sm) 48.99 (Med) 58.99 (Lg) 68.99
A la plancha add 18.00

ORDENES DE CEVICHE

A generous amount of juicy shrimp arranged with cucumbers, avocado & onions

- **PULPO** (octopus) 22.99
- **JAIBA** (imitacion) 18.99
- **CALLO DE HACHA** (scallops) 24.99
- **CAMARON Y CALLO DE HACHA** (shrimp & scallops) 26.99
- **CAMARON Y PULPO** (shrimp & octopus) 24.99
- **CEVICHE DE CAMARON AL MANGO** (shrimp) Rojo, verde o natural 23.99
- **CEVICHE NAYARIT CAMARON** (shrimp) 23.99 (fish 20.99) Rojo, verde o natural
- **CAMARON TRAVOLCA** (shrimp) 24.99
- **CEVICHE DE CAMARONES** (shrimp) Rojo, verde o natural 24.99

MARISCOCO

Shrimp, octopus, scallops & coconut cocktail 25.99

AVISO IMPORTANTE: El comer ostras y mariscos crudos pueden causar una enfermedad grave y hasta la muerte. En las personas que padecen de enfermedades del hígado (por ejemplo, Cirrosis alcohólica, cáncer u otras enfermedades crónicas que debilitan el sistema inmunológico). Si usted come ostras crudas y se enferma, debe buscar atención médica inmediatamente. Si usted cree estar en peligro, debe consultar a su médico. WARNING: Eating raw Oysters and seafood may cause severe illness and even death in Persons who have liver disease (e.g. Alcohol Cirrhosis, cancer or others chronic illness that weakens the immune system). If you eat Oysters and become ill you should seek immediate medical attention. If you are unsure if you are at risk, you should consult your physician.

Mariscoco



Orden de Ceviche de Camaron al Mango



Orden de Ceviche Nayarit



Orden de Ceviche de Camaron Travolca



Orden de Ceviche de Camarones

OSTIONES IN HALF SHELL

Fresh oysters served with lime. These mouthwatering Seafood Extravanzas can be a delicious meal in itself

(1/2 Dzn) 21.99 (Dzn) 24.99

OSTIONES CON CALLO DE HACHA

(1/2 Dzn) 24.99 (Dzn) 29.99

OSTIONES CON CEVICHE DE CAMARÓN

(1/2 Dzn) 24.99 (Dzn) 28.99

OSTIONES CON CEVICHE DE PESCADO

(1/2 Dzn) 21.99 (Dzn) 25.99



TRIO URUAPAN

Aperitivos Para Empezar

TRIO URUAPAN

A combination of octopus, shrimp & scallops with cucumbers, onions & avocado 44.99

CALLOS DE HACHA ORIGINAL

Scallops with cucumbers, onions & lime juice 28.99

MALEFICIO Callo de Hacha y Camarón Aguachile

Scallops & shrimp cooked with lime juice. Served with (green or red sauce) cucumber & chile tipitin on the side 32.99

AGUACHILES DE CAMARON

Salsa verde or roja al lado. Marinated in lime juice with chile serranos and garnished with fresh avocado & cucumber 32.99

AGUACHILES DE CALLOS DE HACHA

Green or Red. Aguachile verde o rojo 32.99

AGUACHILES DE PULPO Y CAMARÓN

Marinated in lime juice with chile peppers, octopus & shrimp 32.99

AGUACHILES DE CAMARON Y CALLO DE HACHA

Verdes o rojos 32.99

ALMEJAS GRATINADAS

With chese and mushrooms

1/2 Dozen 27.99 / 1 Dozen 32.99

CAMARONES A LA CUCARACHA

Marinated with salsa magi, chile peppers & lime juice. Then crispy fried 23.99

CHICHARONES DE PARGO 36.99

BOTANA DE LA CASA

Octopus, imitation abalone, shrimp in lime juice & shrimp cooked with "salsa de casa" 46.99

(6) CHILES TORITOS

Chiles gueritos rellenos de marlin y envueltos en tocino 22.99

CAMARÓN PARA PELAR

CON CABEZA A LA PLANCHA

Contains a special house sauce, rice, cucumber, lettuce & onions. 34.99

PULPITOS

Fried octopus, served with rice, cucumbers and purple onions
Sm 32.99 | Med 42.99 | Lg 55.99



Almejas Gratinadas



AGUACHILES



PULPITOS



CAMARON PARA PELAR

PARILLADA DE MARISCOS

PARRILLADA URUAPAN

Sm 120.99 | Med 189.99 | Lg 249.99

Carnitas, chile relleno, enchiladas, carne asada, empanadas, quesadillas, grilled shrimp, camaron con tocino, breaded shrimp & chicken.

PARRILLADA DE MARISCOS

Sm 169.99 | Med 279.99 | Lg 309.99

Albondigas de Camaron o Pescado



Caldos

	MED	LG
PESCADO	17.99	18.99
A variety of fresh fish in a spicy, chunky vegetable soup. Served with hot fresh tortillas.		
CAMARÓN	20.99	23.99
Mouth-watering jumbo shrimp in our own home-style vegetable broth with tortillas.		
CAMARÓN CON CALLO	23.99	24.99
Shrimp soup with carrots, scallops & vegetables.		
COSTA BRAVA	23.99	24.99
A combination of jumbo shrimp & halibut in our hearty vegetable broth. Served with hot tortillas.		
PUERTO NUEVO	24.99	25.99
A combination of spicy octopus, shrimp & scallops in our hearty vegetable broth.		
7 MARES	25.99	28.99
A delightful combination of different kinds of seafood in our own home-style vegetable broth. Served with hot tortillas.		
4 MARES	22.99	24.99
Camaron, langostino, pulpo y callo de hacha.		
PULPO	19.99	22.99
Spicy octopus served in our hearty vegetable broth.		
CAMARON Y PULPO	22.99	24.99
Shrimp & octopus soup		
PATA DE JAIVA	21.99	23.99
Hearty crab legs with lots of vegetables & crab. Served with rice, cilantro, onions, lime & tortillas.		
ALBONDIGAS DE CAMARÓN	21.99	22.99
ALBONDIGAS DE PESCADO	17.99	21.99

Price not valid during show hours. Add \$3.00
Served 8am - 5pm while it lasts

RES	13.99	15.99
Beef stew with fresh vegetables. Served with rice & tortillas.		
POLLO	11.99	13.99
A hearty chicken broth with lots of vegetables & chunks of tender chicken. Served with rice, cilantro, onions, lime & tortillas.		

Siete Mares



Fajitas Cielo, Mar y Tierra



Fajitas

FAJITAS DE RES

Strips of beef grilled with fresh bell peppers, onions & tomatoes, served the traditional way with refried beans, rice & tortillas 23.99

FAJITAS DE POLLO

Strips of chicken grilled with fresh bell peppers, onions & tomatoes, served the traditional way with refried beans, rice & tortillas 20.99

FAJITAS "CIELO, MAR Y TIERRA"

A delicious fajita combination of beef, chicken & shrimp 28.99

FAJITAS DE CAMARÓN

Juicy jumbo shrimp grilled with fresh bell peppers, onions & tomatoes, served the traditional way with refried beans, rice & tortillas 26.99

FAJITAS DE CAMARÓN Y PULPO

A delicious fajita combination of shrimp & octopus 27.99

FAJITAS BAJA DE PESCADO Fish 20.99

Bell pepper, onion, tomato and squash

BOTANA DE LANGOSTINOS 28.99

Sarandeados • Al mojo de Ajo • A la diablo



Langostinos



MOLCAJETE DE MARISCOS

Molcajetes

MOLCAJETE DE CAMARONES

Our shrimp molcajete is prepared with our special delicious, sauce, Mexican cheese, cactus, refried beans & plump jumbo shrimp 28.99

MOLCAJETE DE ASADA

Our steak molcajete is prepared with our special delicious sauce, Mexican cheese, cactus, refried beans, shredded tender steak & blend of chorizo 28.99

MOLCAJETE NY STEAK

Our NY steak molcajete is prepared with our special delicious sauce, Mexican cheese, cactus, refried beans, shredded tender steak & blend of chorizo 29.99

MOLCAJETE DE POLLO

Chicken molcajete is prepared with special sauce 24.99

MOLCAJETE DE ASADA Y POLLO

A wonderful combination of beef & chicken 28.99

MOLCAJETE DE CAMARÓN Y PULPO

A mouthwatering combination of shrimp & octopus 28.99

MOLCAJETE CIELO, MAR Y TIERRA

A great combination of shrimp, chicken & beef 37.99

MOLCAJETE DE MARISCOS

Our seafood molcajete is prepared with our own delicious special sauce, a blend of crab legs, bay shrimp, cactus, octopus & calamari 39.99

MOLCAJETE DE LA CASA

Chicken breast, beef, pork carnitas, pork ribs, Mexican cheese, chorizo in a hot tomatillo sauce 40.99



Molcajete de la Casa

Langostas

Served with vegetables & your choice of baked potato or white rice.

NEW YORK STEAK & 1/2 LANGOSTA

Mouth watering New York steak with half lobster cooked in our special butter sauce with delicious shrimp to your liking. 46.99

SALMON Y 1/2 LANGOSTA

Half lobster cooked in our special butter sauce with a salmon fillet. 46.99

LANGOSTA A LA PLANCHA

Lobster cooked in our special butter sauce. 1/2 order 34.99 | 46.99

LANGOSTA AL URUAPAN

Lobster simmered with chile pasilla "salsa de la casa". 1/2 order 34.99 | 46.99

LANGOSTA A LA MANTEQUILLA

A large lobster in our special butter sauce. 1/2 order 34.99 | 46.99

LANGOSTA AL MOJO DE AJO

Large lobster in our special butter & garlic sauce. 1/2 order 34.99 | 46.99



Langosta & Steak



SALMON & LOBSTER

SPLIT PLATE ADD \$2
WE ARE NOT RESPONSIBLE
FOR LOST OR STOLEN ITEMS

Camarones Mazatlan



Camarones Sarandeados



Camarones No Te Olvides



Pulpo

SARANDEADO CON CAMARONES

Sarandeado style with our own house sauce. 27.99

A LA PLANCHA

Grilled with our special seasoned butter sauce. 24.99

A LA DIABLA

Flavored with our hot spicy sauce. 24.99

AL MOJO DE AJO

Enhanced with our garlic butter sauce. 24.99

ENAMORADO

Prepared with onions & garlic butter sauce. 24.99

PULPO Y CAMARÓN A LA PLANCHA

Octopus & shrimp grilled with a special seasoned butter sauce. 27.99

Camarones Uruapan



Brocheta de Camaron



Camarones a la Diabla



Camarones

27.99

- **AL MOJO DE AJO** Garlic
- **EMPANIZADOS** Breaded
- **A LA MANTEQUILLA** Butter sauce
- **COSTA AZUL** Bacon wrapped
- **COSTA AZUL RELLENOS DE JAIVA** Bacon wrapped stuffed with crab & cheese
- **COSTA AZUL CUBIERTOS DE QUESO** Bacon wrapped shrimp topped with cheese
- **BAJA CALIFORNIA** Grilled with bell peppers, onions & mushrooms
- **AL NOPAL** With cactus
- **AL AJILLO** Grilled with chile ajillo, garlic, onions & mushrooms
- **URUAPAN** Grilled with chile pasilla, onions & our house salsa
- **A LA VERACRUZANA** Fried jumbo shrimp with bell peppers, tomatoes & onions. Served in a rich seafood broth.
- **A LA PLANCHA** Grilled
- **TERMINADOR** Simmered with onions, mushrooms, mustard & our house salsa
- **CAMPECHANA A LA PLANCHA** Oyster, shrimp, clams abalone, octopus.
- **(2) BROCHETAS DE CAMARÓN** Jumbo shrimp, onions, bell peppers & tomatoes, grilled on a skewer. Served on a bed of rice.
- **AL CHIPOTLE** Served with Rice & Vegetables. 28.99
- **A LA DIABLA** Hot spicy sauce 28.99

NO TE OLVIDES Covered with cheese, diablo sauce & bacon. 29.99

SARANDEADOS Special preparation. 31.99

COSTA AZUL RELLENOS DE MARLIN

Bacon wrapped stuffed with Marlin. 29.99

MAZATLAN

Shrimp in a house creamy sauce. 28.99

Camarones al Chipotle



Camarones Costa Azul Rellenos de Marlin





Huachinango Frito



Huachinango a la Plancha

Pescado

FILETES

MAZATLAN

Fish fillet, shrimp & octopus on a house cream sauce. 31.99

DOÑA OFELIA

Fish fillet, shrimp, octopus, clams & abalone melted with cheese. 29.99

SARANDEADO (2) Fish fillet special style 35.99

2 FILETES RELLENOS

2 Fish fillet stuffed with octopus, abalone, shrimp, baby clams, onions, tomatoes, bell peppers & house salsa, wrapped in foil & then carefully steamed on our grill. 36.99

(1) FILETE SARANDEADO CON (3) CAMARONES SARANDEADOS

Fish fillet with shrimp sarandeado style 35.99

AL AJILLO

Grilled red snapper with chile guajillo, garlic, onions & mushrooms 24.99

DIETETICO AL VAPOR In foil steam vegetables. 22.99

FILETES

22.99

• URUAPAN

Simmered Fish fillet in our special house salsa with chile pasilla & onions, topped with melted cheese

• A LA VERACRUZANA

Grilled topped with bell peppers & tomato sauce

• A LA PLANCHA

Grilled in butter sauce

• AL NOPAL With cactus

• A LA DIABLA Special hot sauce

• AL MOJO DE AJO Garlic & butter

• BAJA CALIFORNIA

Fish fillet with bell peppers, onions & sliced mushrooms

• AL CHIPOTLE

Fish fillet in house cream chipotle

• RANCHERO

Fish fillet prepared in tomato sauce with jalapeños & onions

• ENAMORADO

Fish fillet with onions & garlic sauce

• EMPANIZADO Breaded

• AL NOPAL CON ESPINACAS

Cactus and spinach

• VOLCAN

Filete de pescado revolcado a la Plancha con chile guajillo y pulla. Served with rice, beans & salad

MOJARRA

18.99

A LA VERACRUZANA

Fried mojarra with bell peppers, ripe tomatoes & onions, served in a rich seafood broth with tortillas.

FRITA Gently fried Mojarra.

FRITA AL MOJO DE AJO

Mojarra gently fried in butter & garlic sauce.

FRITA A LA DIABLA

Carefully fried mojarra glazed with our special hot spicy sauce.

BAJA CALIFORNIA

Fried mojarra with fresh bell peppers, onions & sliced mushroom.

RANCHERA Fried mojarra prepared in a robust tomato sauce.

AL AJILLO

Fried mojarra with chile guajillo, garlic, onions & mushrooms.

HUACHINANGO

FRITO Fried red snapper. 29.99

AL AJILLO

Fried red snapper with chile guajillo, garlic, onions & fresh mushrooms. 29.99

A LA DIABLA

Fried red snapper served in our special hot sauce. 29.99

BAJA CALIFORNIA

Fried red snapper with fresh bell peppers, onions & sliced mushrooms. 29.99

AL MOJO DE AJO

Red snapper gently fried in butter & garlic sauce. 29.99

HUACHINANGO SARANDEADO (segun tamaño)

Red snapper specially prepared 37.99

FRITO A LA PAZ With shrimp Veracruzana style 29.99

A LA PLANCHA Grilled Red Snapper. 37.99

SALMON

Served with vegetables, rice & baked potato.

SALMON 24.99

SALMON SARANDEADO Salmon 24.99

SALMON SARANDEADO CON CAMARONES SARANDEADOS 28.99

SALMON MAZATLAN

House cream sauce with shrimp & octopus 26.99



Salmon



Filete Mazatlan



Filete al Ajillo



Filete Doña Ofelia



Coctel

CAMPECHANA CON OSTION

Our special seafood cocktail. Served with five different kinds of seafood in our special sauce & avocado. 23.99 | (Lg) 28.99

CAMARÓN

Freshly cooked medium-size shrimp in our special lime sauce with diced avocados, cucumber & onions. 19.99 | (Lg) 25.99

CAMARÓN Y PULPO

Freshly cooked medium-size shrimp & octopus in our special lime sauce with diced avocados, cucumber & onions. 21.99 | (Lg) 25.99

PULPO

Octopus cocktail served with diced avocados. 20.99 | (Lg) 24.99

ABULON

Abalone (imitation) served with diced avocados. Our chef's specialty! 10.99 | (Lg) 13.99

OSTION Oyster cocktail 21.99 | (Lg) 24.99

CALLO DE HACHA Scallops cocktail 28.99

CAMARON Y CALLO DE HACHA

Shrimp & scallops cocktail 28.99

CAMARON, PULPO Y CALLO DE HACHA

Shrimp, octopus & scallops cocktail 28.99

COCTEL LA VIAGRA

Shrimp, scallops, octopus & our house sauce. 28.99



PASTA DE MARISCOS

Seafood pasta 24.99

PASTA DE CAMARONES

Shrimp pasta 23.99

CHICKEN ALFREDO

19.99



Ceviche de Camaron



Ceviche de Pescado

Tostadas

MIXTA

Lime-marinated selected seafood with sliced avocado 15.99

PULPO

Lime-marinated octopus. Served with sliced avocado 12.99

CEVICHE DE PESCADO

Lime-marinated diced fish with fresh avocado 8.99

JAIVA

Lime-marinated surimi crab. Served with fresh sliced avocado 7.99

JAIVA & PULPO Lime-marinated surimi crab & octopus 13.99

CAMARÓN

Lime-marinated shrimp. Served with fresh sliced avocado 13.99

CAMARÓN COCIDO CON LIMON

Shrimp cooked in lime juice. 18.99

PESCADO Y CAMARÓN

Lime-marinated fish & shrimp. Served with fresh sliced avocado. 13.99

CAMARON ENTERO

Lime-marinated whole shrimp. Served with fresh sliced avocado 17.99

CAMARÓN Y PULPO Lime-marinated shrimp & octopus 14.99

CAMARÓN Y JAIVA Lime-marinated shrimp & surimi crab 14.99

IMITACION ABULON Imitation abalone 6.99

ORDENES DE TOSTADAS A LA PLANCHA

Mix & Match 25.99 Camaron • pulpo • jaiva • abulon

Ensaladas

VERDE

Fresh, crisp lettuce tossed with ripe tomatoes, radishes, bell peppers & olives. Served with your choice of dressing. 8.99

DE POLLO

Crisp lettuce tossed with fresh garden vegetables & tender morsels of cooked chicken. Served with your choice of dressing. 15.99

PESCADO

Crisp lettuce tossed with fresh garden vegetables & tender morsels of cooked fish. Served with your choice of dressing. 17.99

CAMARÓN

Crisp lettuce tossed with fresh garden vegetables & juicy cooked jumbo shrimp. Served with your choice of dressing. 18.99

SALMON

Crisp lettuce tossed with fresh garden vegetables & tender morsels of cooked salmon. Served with your choice of dressing. 19.99

Ensalada de Pescado





TACOS GOBERNADOR

Tacos

Minimum of 2 of the same kind

2 MARLIN

Two swordfish tacos grilled with onions, tomatoes & chile pasilla with melted cheese. 14.99

2 MARLIN COMBO Served with rice & beans 18.99

2 GOBERNADOR

Tomato, onion, chile jalapeño & tomato sauce sauteed in butter with melted cheese inside, lettuce & guacamole 15.99

2 GOBERNADOR COMBO Served with rice & beans 19.99

PESCADO

Corn tortilla stuffed with selected fish, onions, cilantro & a special cream 3.75

2 PESCADO COMBO Served with rice & beans 14.99

CAMARÓN

Corn tortilla stuffed with shrimp, onions, cilantro & a special cream. 4.75

2 CAMARÓN COMBO Served with rice & beans. 17.99

PULPO

Corn tortilla stuffed with octopus, onions, cilantro & a special cream 4.75

2 PULPO COMBO Served with rice & beans 15.99

ENCHILADO DE CAMARÓN, PESCADO O ASADA 7.99

2 ENCHILADOS DE CAMARÓN, PESCADO O ASADA COMBO

Served with chile de árbol, onion, green onions & melted cheese. Topped with sour cream. Served with rice & beans. Very Spicy! 18.99

SOFT TACOS

Your choice of asada, carnitas or chicken 3.50 each

2 SOFT TACOS COMBO Served with rice & beans 15.99

2 TACOS AL PASTOR DE PESCADO 11.99

2 TACOS AL PASTOR DE PESCADO COMBO

Served with rice & beans 17.99

Tacos al Pastor de Pescado



TACOS DE PESCADO



Tacos de Marlin



Tacos Enchilados de Camaron

Burritos y mas

REGULARES

Your choice of asada, carnitas, chicken, chile verde, machaca, chile relleno or al gusto. 12.99

CAMARÓN

Shrimp with choice of al mojo de ajo, a la diablo or al gusto. 15.99

CAMARÓN ENCHILADO

With rice, lettuce, tomatoes, Monterrey Jack cheese and our house sauce. 16.99

CAMARÓN SARANDEADO

Shrimp sarandeado style. 16.99

MARLIN

With rice, lettuce, tomatoes, Monterrey Jack cheese and our house sauce. 16.99

PESCADO

Grilled fish fillet with choice of al mojo de ajo, a la diablo or al gusto. 12.99

ALL MEAT Choice of asada, carnitas or chicken. 15.99

FRIJOL Y QUESO Bean & cheese 6.99

VEGETARIAN Vegetariano 8.99

TORTAS

Your choice of asada, carnitas, chicken or milanesa. 12.99

(2) EMPANADAS DE CAMARÓN

Cooked with butter, onions, tomatoes, parsley & cheese. 13.99

NACHOS Steak, carnitas, chicken 15.99

NACHOS CON FRIJOL Y QUESO

Nachos with beans & cheese 9.99

BOTANITA Nachos • quesadilla • taquitos

Served with rice, beans, sour cream, guacamole and jalapeños 21.99



Nachos



CARNE ASADA CON NOPAL

Res

All plates are served with rice, beans and salad.

MILANESA DE RES

A lightly breaded tender beef steak to your liking. 19.99

STEAK PICADO

Carne asada (tender beef steak) with jalapeño, ripe tomatoes, onions & our special sauce. 21.99

CARNE ASADA CON NOPAL

Tender marinated & grilled beef steak with cactus. 25.99

EN SU JUGO

Chopped meat cooked with bacon in stew broth. 24.99



Carne en su Jugo



Mole de Pollo



Carnitas



Costillas de Puerco con Nopalitos



Pollo

MOLE DE POLLO Chicken in mole sauce 18.99

PECHUGA SARANDEADA

A grilled chicken breast cooked with Tipitin chile, butter, olive oil, tomato sauce. Spicy! 21.99

"NO TE OLVIDES"

A grilled chicken breast with chile de arbol sauce & melted cheese on top. Very Spicy! 21.99

PECHUGA A LA PLANCHA CON NOPAL

Grilled chicken breast with cactus & round house potatoes 19.99

PECHUGA DE POLLO CON CAMARÓN AL GUSTO 26.99

Tender chicken breast with jumbo shrimps.

• chipotle • diablo • mojo de ajo • costa azul

PECHUGA DE POLLO A LA PLANCHA

CON CAMARONES SARANDEADOS 28.99

Tender chicken breast with 3 jumbo shrimps sarandeado style.

2 GUILOTAS 22.99

Fritas • A la Mexicana • A la Diabla • Al Tomatillo

Puerco

CARNITAS PLATE

Tender pieces of seasoned deep fried pork served with rice & beans. 19.99

COSTILLAS DE PUERCO CON NOPALITOS

Pork ribs with cactus served with rice & beans. 20.99

CARNE DE PUERCO EN CHILE VERDE

Pork sautéed in green chile served with rice & beans 17.99



Carne Asada con Camarones al Gusto

Tender, marinated, grilled beef steak with jumbo shrimps.
• chipotle • diablo • mojo de ajo • costa azul 31.99

Carne Asada con 3 Camarones Sarandeados

Tender, marinated, grilled beef steak
with 3 grilled jumbo shrimps sarandeadado style. 31.99

Enchiladas

3 ENCHILADAS RANCHERAS

Enchilada stuffed with cheese, tender beef or chicken.
Topped with ranchera sauce, sour cream & avocado.
Served with rice and beans 18.99

3 ENCHILADAS MICHUACANAS

Con Pollo Dorado 19.99 | Carne Asada 24.99
Con 2 Guilotas 24.99
No incluye arroz o frijoles.

3 SUIZAS VERDES DE POLLO O CARNE DESHEBRADA

Three soft corn tortillas stuffed with your choice of chicken
or shredded beef, sour cream & our special enchilada sauce.
Topped with melted cheese 19.99

3 ENCHILADAS MOLE

Three soft corn tortillas stuffed with your choice of shredded
beef, chicken or cheese. Topped with sour cream & our special
mole sauce 21.99

3 ENCHILADAS CAMARONES

Three soft corn tortillas stuffed with shrimp sauteed onion, bell
peppers & tomatoes. Topped with our green house salsa 21.99

3 ENCHILADAS

Three soft corn tortillas stuffed with cheese, beef or chicken,
topped with our mouth-watering red sauce 18.99

JAIVA Imitation crab with melted cheese 17.99

3 ENCHILADAS CON ASADA O PECHUGA ASADA

Three soft corn tortillas stuffed with cheese. Served with
grilled chicken breast or grilled steak, topped with our special
enchilada sauce 29.99



Chorizo Fundido



Queso Fundido de Camaron



Enchiladas Michoacanas

Combinaciones

MAKE YOUR OWN COMBO 19.99

Served with rice & beans. Choose any two items:

TACO DORADO beef or chicken

ENCHILADA cheese or chicken

TAQUITOS beef or chicken

CHILE RELLENO

TACO SUAVE

No substitutions



Enchilada y Chile Relleno

TAQUITOS

Crispy fried corn tortillas rolled with your choice of
shredded beef or chicken & fresh guacamole. 16.99

TAQUITOS MICHUACANOS

Crispy fried corn tortillas stuffed with your choice
of shredded beef or chicken, fresh guacamole, sour
cream & our special sauce. 16.99

2 TACOS DORADOS

Beef or chicken served with rice & beans 14.99

BURRITO BAÑADO

A wet burrito with your choice of meat (asada,
carnitas or chicken) with rice, beans, onions &
cilantro. Topped with a delicious sauce & lots of
melted cheese. 18.99

CHEESE QUESADILLA

Filled with lots of melted cheese & guacamole. 14.99

QUESADILLA CON CARNE

Your choice of chicken, carnitas (pork) or asada
(beef) 18.99

QUESADILLA DE CAMARÓN

With shrimp, lots of melted cheese & guacamole
19.99

BIRRIA DE RES EN CALDO 16.99

BIRRIA DE RES EN PLATO

Served with rice & beans 18.99

POZOLE VERDE - ALL DAY

Pollo y Puerco (mixto) Todos los días 15.99

ALBONDIGAS DE RES - ALL DAY

Meatball soup 14.99

QUESO FUNDIDO Cheese fondue 13.99

QUESO FUNDIDO CON CHORIZO

Cheese fondue with Mexican sausage 17.99

QUESO FUNDIDO CON CHAMPIÑONES

Cheese fondue with mushroom 13.99

QUESO FUNDIDO CON CAMARONES

Cheese fondue with shrimp 18.99



Cheesecake



Chocolate Cake

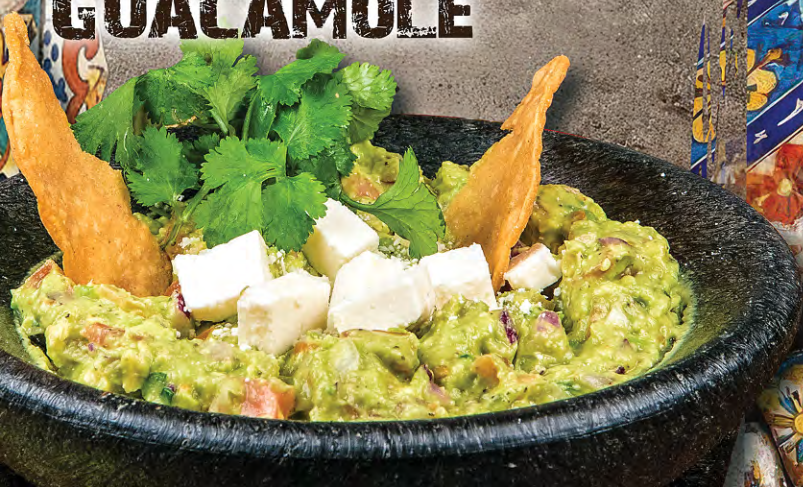
Desserts

CHEESECAKE
CHOCOLATE CAKE

Sides

CHIPS & SALSA 3.99
MEXICAN RICE (Med) 6.99 | (Lg) 9.99
REFRIED BEANS (Med) 7.99 | (Lg) 10.99
SOUR CREAM 2.50
AVOCADO Market Price
TORTILLAS HECHAS A MANO (3) 2.59
NOPAL 4.29
QUESO FRESCO 6.99
VEGETABLES 7.99
BAKED POTATO 6.99
GUACAMOLE Market Price
CHILES TOREADOS 8.99
FRENCH FRIES 9.99
PAPAS MEXICANAS REDONDAS 9.99
SALSA DE AGUACHILE VERDE O ROJA 7.99
SALSA DE LA CASA
Uruapan • Chipotle • A la Diabla 9.99

GUACAMOLE



Beverages

SOFT DRINKS

Coke, Diet Coke, Lemonade, Coffee (Decaf available), Iced Tea,
• Milk and Shirley Temple (No refill)

SPECIALTY DRINKS (ONE REFILL ONLY)

Horchata, Jamaica,

REFRESCOS MEXICANOS

Coca Cola, Fanta, Sangria, Sidral

Juices

- FRESHLY SQUEEZED ORANGE JUICE (NARANJA)
- CRANBERRY JUICE
- APPLE JUICE (MANZANA)



For children under 10 years of age. Adults add \$5 extra.
We include a small soft drink with your meal.

FILETE CHICO Served with french fries, rice & beans. 9.99

FISH FINGERS 9.99

3 CAMARONES EMPANIZADOS

Served with french fries, rice & beans. 11.99

3 CAMARONES COSTA AZUL

Served with french fries, rice & beans. 11.99

TWO SCRAMBLED EGGS

Served with rice & beans. 6.99

BEAN & CHEESE BURRITO

Served with french fries & rice. 6.99

TWO TAQUITOS

Served with rice & beans. 6.99

ONE CHEESE QUESADILLA

Served with french fries, rice & beans. 6.99

ONE CHEESE ENCHILADA Served with rice & beans 7.99

CHICKEN NUGGETS Served with french fries 8.99

ONE TACO ASADA OR CARNITAS

Served with rice & beans. 7.99

Desayunos

(NOT AVAILABLE DURING SHOWTIME OR HOLIDAYS)
MONDAY - SUNDAY 8:00 AM TO 11:00 AM
AFTER HOURS AT \$5 EXTRA

1. **CHILAQUILES ROJOS Ó VERDES CON HUEVOS**
Tortilla strips prepared with red or green chili sauce & two eggs any style 14.99
2. **CHILAQUILES ROJOS Ó VERDES CON CARNE**
Tortilla strips prepared with red or green chili sauce, eggs & choice of meat: asada or chicken breast 19.99
3. **HUEVOS A LA MEXICANA**
Two scrambled eggs prepared with tomatoes & topped with sauce 12.99
4. **HUEVOS RANCHEROS**
Two eggs fried on a corn tortilla then covered with our special sauce 12.99
5. **HUEVOS CON CHORIZO**
Mexican sausage scrambled with two eggs 12.99
6. **HUEVOS CON JAMÓN**
Two eggs any style with ham 12.99
7. **OMELET DE JAMÓN Ó CHORIZO**
Three eggs omelet prepared ham or Mexican sausage & cheese 15.99
8. **MACHACA DE RES**
Shredded beef scrambled with two eggs, tomatoes, green peppers & onions 15.99
9. **CHORIZO CON PAPAS**
Mexican sausage cooked with fresh sliced potatoes 15.99
10. **BREAKFAST BURRITO**
Choice of ham, chorizo or machaca with potatoes & cheese in a flour tortilla 12.99
11. **HUEVOS CON ASADA**
Two eggs any style served with a steak 17.99
12. **HUEVOS CON NOPALES**
Two scrambled eggs served with our specially prepared sliced cactus 12.99
13. **HUEVOS REVUELTOS CON TOCINO**
Two scrambled eggs served with bacon or two sunny side up eggs with three bacon strips 13.99
14. **HUEVOS RANCHEROS CON CARNE DE PUERCO EN CHILE VERDE**
Two eggs served with pork meat in green chili sauce 16.99
15. **HUEVOS RANCHEROS CON CARNE DE RES EN CHILE ROJO**
Two eggs served with beef meat in red chili sauce 16.99
16. **HUEVOS SONORA CON COSTILLAS DE PUERCO Y NOPALES**
Eggs and pork ribs with sliced cactus 16.99
17. **HIGADO ENCEBOLLADO** 14.99

A LA CARTA

- Chilaquiles (Green or Red) 10.99
- Dos Huevos revueltos o estrellados 5.99
Scrambled or sunny side up
- (2 pcs) Orden de Tocino (bacon) 4.29
- (3) Orden de tortillas 2.59

MENUDO WEEKENDS

Sabado y Domingo Med. 13.99 | Lg. 15.99

\$12.99 BREAKFAST SPECIALS

(NOT AVAILABLE DURING SHOWTIME OR HOLIDAYS)

MONDAY - FRIDAY 8:00 AM TO 11:00 AM

Huevos con Chorizo • Huevos con Jamon
Huevos Mexicana • Huevos Rancheros
Nopales • Machaca



Huevos con Carne Asada



Machaca con Huevos



Huevos Rancheros con Carne en Chile Verde



Huevos con Nopales



Hígado Encebollado



CHILAQUILES
VERDES O ROJOS CON

ASADA

SPLIT PLATE ADD \$2
WE ARE NOT RESPONSIBLE
FOR LOST OR STOLEN ITEMS

Chile Relleno y Taco Dorado



Guilotas



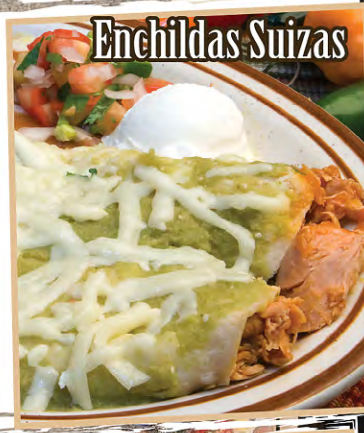
Caldo de Albondigas



Enchidas de Mole



Enchidas Suizas



Enchiladas Michoacanas



Burrito Bañado VERDE O ROJO



Lunch

Monday Friday 11:00am 3:00pm
Not available during show times or holidays • No substitutions

MAKE YOUR OWN COMBO 13.99

Served with rice & beans. Choose any two items:

MINI CHIMICHANGA
beef, carnitas or chicken
TACO SUAVE
beef, carnitas or chicken
TACO DORADO
beef or chicken
CHILE RELLENO

ENCHILADA
cheese or chicken
TAQUITOS
beef or chicken
FLAUTAS
beef or chicken

No substitutions

2 TACOS DE PESCADO

Fish tacos 11.99

CHIMICHANGA

Fried burrito stuffed with
beef, chicken or pork 12.99

TOSTADA

Choice of asada, carnitas,
chicken or shredded beef,
lettuce, cheese, sour cream,
beans & tomatoes 9.99

1 CHILE RELLENO

Served with rice & beans 9.99

2 ENCHILADAS SUIZAS

Beef, chicken or cheese 13.99

2 ENCHILADAS DE MOLE

Beef or chicken 14.99

2 ENCHILADAS DE QUESO

Cheese 11.99

3 ENCHILADAS MICHUACANAS

Con Pollo Dorado 16.99
Carne Asada 17.99

BURRITO BAÑADO

(Wet Burrito) Green or red
Choice of meat: Asada,
chicken, chile relleno or
carnitas. 13.99

2 SUPER TACOS

Choice of meat 12.99

3 TAQUITOS PLATE

Beef or Chicken 12.99

2 SOPE

Choice of asada, chicken or
carnitas 12.99

FIESTA SALAD

Beef, chicken or carnitas 12.99

ENSALADA

Pollo Asado o filete de pescado
A green salad with pieces
of grilled chicken breast or
fish fillet & your choice of
dressing. 14.99

HIGADO ENCEBOLLADO

Liver grilled with onions 13.99

MOLE DE POLLO

Chicken in mole sauce 12.99

CARNITAS PLATE 14.99

COSTILLAS DE PUERCO

Pork ribs with nopales
(cactus), rice & beans 15.99

2 GUILLOTAS

Fritas • A la Mexicana
A la Diabla • Al Tomatillo

CARNE DE PUERCO EN CHILE VERDE

Pork meat prepared in green
chili sauce 12.99

PASTA DE CAMARON

Shrimp pasta 17.99

CHICKEN ALFREDO 14.99

CARNE EN SU JUGO

Chopped meat cooked with
bacon in stew broth 16.99

PLATO DE BIRRIA DE RES

Arroz y frijoles 16.99

POZOLE VERDE

Pollo y Puerco (mixto) Todos
los días 13.99

CALDO DE ALBONDIGAS

Meatballs 13.99

CALDO DE RES

Beef stew
Medium 13.99 | Large 15.99

CALDO DE POLLO

Chicken
Medium 11.99 | Large 13.99

Shrimp Pasta



