

APPETIZERS

NACHOS AL CARBON

Homemade tortilla chips layered with refried beans and melted cheese. Topped with sour cream, guacamole, pico de gallo, and jalapeño peppers.

CHEESE \$15.00
STEAK OR CHICKEN \$18.00

QUESADILLA

Large flour tortilla filled with cheese. Add your choice of chicken, steak, or grilled veggies. Garnished with shredded lettuce, sour cream, guacamole, and pico de gallo.

CHEESE \$13.00 **VEGGIE \$15.00**
CHICKEN OR STEAK \$17.00

OLVERA TAQUITOS \$15.00

Three rolled taquitos with your choice of shredded beef or chicken. Garnished with shredded lettuce, avocado sauce, sour cream and pico de gallo.

BUFFALO WINGS \$17.00

Chicken drumettes sautéed with buffalo sauce. Served with celery sticks.

SHRIMP COCKTAIL \$18.00

A mix of shrimp with diced tomato, onions, cucumber, cilantro, lime juice and avocado in Clamato juice.

CEVICHE DE CAMARÓN \$18.00

A mix of shrimp with diced tomato, onions, cucumber, cilantro, lime juice, avocado, and a hint of hot sauce.

FRESH GUACAMOLE \$16.00

Freshly made guacamole, mixed with onions, cilantro, jalapeños and lime juice.

SALADS & SOUPS

**All Salads are served on a flour shell.*

PUEBLO VIEJO TOSTADA SALAD \$17.00

Filled with refried beans, tossed salad, and your choice of shredded chicken or shredded beef. Topped with cheese, guacamole, sour cream, tomato, and pico de gallo. Served with vinaigrette dressing.

CLASSIC CAESAR SALAD

Tossed romaine lettuce, in our very own Caesar dressing with your choice of meat, topped with croutons and parmesan cheese.

CHICKEN: \$18.50
SHRIMP OR SALMON: \$20.50

CHICKEN AVOCADO SALAD \$19.00

Tossed salad topped with grilled chicken breast, diced tomatoes, olives, tortilla chips, avocado, and cheese. Served with vinaigrette dressing.

ZIHUATANEJO FAJITA SALAD

Filled with refried beans, tossed salad and your choice of fajita. Garnished with cheese, tomato, guacamole, sour cream and pico de gallo.

STEAK OR CHICKEN: \$19.00
SHRIMP: \$21.50

CHALUPA (MINI TOSTADA)

A corn tostada smothered with refried beans, topped with shredded lettuce, cheese, and tomato.

REFRIED BEANS: \$10.00
SHREDDED BEEF: \$13.00
SHREDDED CHICKEN: \$13.00

HOUSE SALAD: \$6.50
CAESAR SALAD: \$7.50

ALBONDIGAS SOUP OR TORTILLA SOUP

Small bowl: \$7.00. Large bowl: \$13.00

(Add Chicken to Tortilla Soup +\$3.00)

ENCHILADAS

Enchilada plates are served with two enchiladas and a side order of Mexican style rice and your choice of black or refried beans

ENCHILADAS RANCHERAS \$17.00

Cheese enchiladas smothered in ranchera sauce and melted cheese.

BEEF ENCHILADAS \$20.00

Shredded beef enchiladas smothered in classic enchilada sauce and melted cheese.

CHICKEN ENCHILADAS \$20.00

Chicken enchiladas smothered in ranchera sauce and melted cheese.

TRIO ENCHILADAS \$23.00

One cheese, one chicken, and one beef enchilada. Each served with our different homemade sauces: enchilada, tomatillo, and ranchera sauce and topped with melted cheese.

CHILE VERDE ENCHILADAS \$21.00

Chile verde (pork) enchiladas with tomatillo sauce and melted cheese.

SEAFOOD ENCHILADAS \$22.00

Two enchiladas stuffed with shrimp, crab meat and fish smothered in green sauce and melted cheese. Garnished with guacamole, sour cream and pico de gallo.

SHRIMP ENCHILADAS \$22.00

Two enchiladas stuffed with shrimp smothered in green sauce and melted cheese. Garnished with guacamole, sour cream and pico de gallo.

SPINACH AND MUSHROOM ENCHILADAS \$18.00

Enchiladas stuffed sautéed spinach and mushrooms with tomatoes and onions. Smothered in tomatillo sauce and melted cheese.

COMBINATIONS

The following combinations are served with Mexican style rice your choice of black or refried beans.

ONE ITEM
\$14.00

TWO ITEM
\$20.00

THREE ITEM
\$24.00

ENCHILADA

Chicken, cheese or beef enchilada smothered in enchilada sauce topped with melted cheese

TACO

Crispy taco with your choice of shredded beef or chicken. Topped with shredded lettuce, cheese, and diced tomato.

CHILE RELLENO

A roasted chili lightly battered and stuffed with jack cheese. Topped with ranchera sauce and melted cheese.

TAMALE

Our famous home-made tamale with your choice of shredded beef, chicken, pork or sweet corn tamale.

**Extra Charge on Refills of Chips and Salsa*

**Extra Charge on Substitutions and Extras.*

Gratuity included for groups of 6 or more.

HOUSE SPECIALTIES

The following are served with Mexican Style rice and your choice of black or refried beans. Garnished with shredded lettuce sour cream, guacamole, and pico de gallo. *Excludes Chicken Breast, Atlantic Salmon & Arroz con Pollo

ARROZ CON POLLO* \$21.00
Grilled chicken topped with ranchera sauce and melted cheese served on a bed of Mexican style rice. Topped with sour cream, guacamole and pico de gallo.

CARNITAS \$25.00
Our house favorite shredded pork served on grilled bell pepper and onions. Includes a side of our homemade Salsa de Arbol.

CARNE ASADA \$25.00
Charbroiled steak grilled to perfection. Served along with a cheese enchilada.

CHILE VERDE \$23.00
Chunks of pork sautéed in green tomatillo sauce.

GRILLED CHICKEN BREAST* \$21.00
Marinated chicken breast with our house specialty sauce. Served with a side order of Mexican style rice and steamed vegetables.

STEAK RANCHERO \$25.00
Juicy strips of steak sautéed in our very own zesty ranchera sauce mixed with mushrooms, bell peppers, tomatoes, and onions.

CAMARONES AL MOJO DE AJO \$25.00
Large shrimp sautéed in our special homemade garlic butter sauce.

ATLANTIC SALMON* \$25.00
Atlantic salmon grilled to perfection. Served with Mexican style rice and steamed vegetables.

CAMARONES RANCHEROS \$25.00
Shrimp sautéed in our very own zesty ranchera sauce mixed with mushrooms, bell peppers, tomatoes, and onions.

BURRITOS & CHIMIS

Burritos and chimichangas are served with Mexican style rice and your choice or refried or black beans. **Excludes A la Carte Burritos

BURRITOS \$18.50

Burrito filled with refried beans, cheese and your choice of shredded beef or chicken.

SUPREME: SMOTHERED IN ENCHILADA SAUCE
MAGNIFICO: SMOTHERED IN RANCHERA SAUCE

CHIMICHANGAS

Deep fried burrito filled with cheese and your choice of meat. Garnished with pico de gallo, avocado sauce, sour cream.

SHREDDED BEEF OR SHREDDED CHICKEN: \$21.00
PORK: \$23.00

FAJITAS BURRITO

Burrito filled with your choice of steak, chicken, or shrimp fajitas. Smothered with Enchilada sauce and melted cheese.

CHICKEN OR STEAK: \$21.00
SHRIMP: \$24.00

CHILE VERDE BURRITO \$22.00

A large flour tortilla filled with chunks of pork in tomatillo sauce. Smothered with tomatillo sauce and melted cheese.

GRILLED BURRITO A LA CARTE** \$13.50

Filled with choice of grilled steak or grilled chicken, beans, rice, onions, cilantro, cheese and smothered in Enchilada sauce.

BEAN AND CHEESE BURRITO A LA CARTE \$10.00**
Beans and cheese smothered in Enchilada sauce

VEGGIE BURRITO A LA CARTE** \$12.00

Burrito filled with shredded lettuce, tomato, cheese, grilled peppers, onions, mushrooms, and avocado.

TACOS & FLAUTAS

Taco plates are served with two tacos a side order of Mexican style rice and your choice of black or refried beans.

TACOS AL CARBON \$21.00

Served on soft double corn tortillas with your choice of steak, grilled chicken, or carnitas. Includes hot sauce, diced onion, and cilantro on the side.

CRISPY TACOS \$20.00

Two hard shell tacos with your choice of shredded beef or chicken. Topped with shredded lettuce, cheese, and diced tomato.

FISH TACOS \$20.00

Two soft beer-battered fish tacos served on a flour tortilla. Topped with cabbage, yogurt, cheese and pico de gallo.

SHRIMP TACOS \$20.00

Two soft shrimp tacos served on a corn tortilla. Topped with shredded lettuce, cheese, and pico de gallo.

FLAUTAS \$20.00

Three rolled crispy flour tortillas with your choice of shredded beef or chicken. Garnished with shredded lettuce, sour cream, guacamole, and pico de gallo.

FAJITAS

Served with a side order of Mexican style rice and your choice of black or refried beans and tortillas. Garnished with guacamole, pico de gallo, and sour cream. Make any single fajita for 2 for \$7.00 Extra.

TROPICAL CHICKEN FAJITAS \$26.00

Sautéed chicken with onions, bell peppers, tomatoes, and pineapple.

PUEBLO VIEJO FAJITAS

Sautéed with onions, tomatoes, and bell peppers with your choice of meat.

CHICKEN OR STEAK: \$25.00

SHRIMP: \$28.00

TRIO FAJITAS

A combination of sautéed steak, chicken, and shrimp, onions, tomatoes, and bell peppers.

FOR ONE \$32.00

FOR TWO: \$38.00

SALMON FAJITAS \$27.00

Sautéed salmon with onions, tomatoes, and bell peppers served sizzling hot.

VEGGIE FAJITAS \$23.00

Sautéed onions, bell peppers, mushrooms, tomatoes, zucchini, broccoli, and carrots served sizzling hot.

Add pineapple for \$1.00 Extra

CHILDREN'S MENU

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(10 years & under)

Kids Flautas

Chicken or Shredded beef. Served with Mexican style rice and refried beans

Mini Bean and Cheese Burrito with Fries

Chicken Fingers & Fries

Cheese Quesadilla with Fries

Add Chicken or Beef +\$2.00

DESSERTS

Fabulous Mexican Flan	\$8.00
Bread Pudding	\$10.00
Fried Ice Cream	\$10.00

*Extra Charge on Refills of Chips and Salsa

*Extra Charge on Substitutions and Extras.

Gratuity included for groups of 6 or more.

DRINKS & COCKTAILS

**Extra charge on double drinks and any substitutions*

BEVERAGES

SOFT DRINKS \$3.50

Coke, Diet Coke, Sprite, Raspberry Tea,
Lemonade, Iced Tea

REFRESHMENTS: \$3.50 (\$1.00 REFILLS)

Horchata, Jamaica, Strawberry Lemonade

COFFEE OR HOT TEA \$3.50

FRUIT JUICES \$3.00

Orange, Pineapple, Cranberry, Apple, Grapefruit

BOTTLED WATER \$5.00

Pellegrino, Evian

ALCOHOL-FREE TREATS \$6.00

Margarita, Pina Colada, Daquiri, Bloody Mary

KIDS DRINKS \$1.75

CERVEZA

DOMESTIC \$7.00

IMPORTED \$8.00

IPAS & CRAFT BEERS \$9.50

DOMESTIC BOTTLE BEER \$7.50

Budlight
Budweiser
Coors Light
Miller Lite
Odouls N.A.

IMPORTED BOTTLE BEER \$8.50

Bohemia
Tecate
Corona
Corona Light
Victoria
Modelo Especial
Negra Modelo
Dos X Lager
Dos X Amber
Pacifico
Heineken 0 N.A.
St. Pauli Girl N.A.

MAKE IT CHABELA \$2 EXTRA

WINE

ROBERT MONDAVI WOODBRIDGE

\$7.50 Glass \$25.00 Bottle

Chardonnay, Sauvignon Blanc,
Pinot Grigio,
Merlot, Cabernet, Pinot Noir,
White Zinfandel

MARGARITAS

LA TRADICIONAL \$10.50

Lime margarita made with our house tequila, triple sec,
and margarita mix.

FRUIT FLAVORED MARGARITA \$12.00

Made with gold tequila triple sec and your choice of
flavor. Strawberry, Mango or Tamarindo.

LA CADILLAC MARGARITA \$15.50

Made with Tres Generaciones Añejo, Patron Citronge,
topped with a float of Grand Marnier.

MARGARITA ROYAL \$15.00

Margarita made with reposado tequila and topped with
a float of Chambord

ULTIMATE MARGARITA \$15.75

This large margarita is made with Hornitos Reposado
Tequila.

SKINNY MARGARITA \$14.50

Made with Pueblo Viejo Blanco tequila, fresh agave
nectar, and fresh lime juice.

LA OAXAQUEÑA \$17.00

Made with Siete Misterios Mezcal, fresh lime juice,
agave and a splash of Grand Marnier.

LA PICOSA \$13.00

Made with Pueblo Viejo Blanco Tequila, and muddled
jalapeños.

LA FLACA FINA \$17.00

Made with Don Julio Blanco tequila, fresh lime juice and
a hint of agave. Topped with a float of Grand Marnier.

SANDY'S MARGARITA \$17.00

Large margarita made with Patron Silver, and Patron
Citronge

COCKTAILS

CANCUN MARTINI \$14.00

Patron tequila mixed with fresh lemon juice, splash of cranberry
juice and a splash of sweet and sour.

PUEBLO VIEJO ICED TEA \$16.00

A combination of vodka, rum, gin, tequila, triple sec, sweet and
sour, and a splash of Jamaica.

MEXICAN MULE \$13.00

Tequila, lime squeeze and ginger beer

MAI TAI \$13.00

A mix of rums with orange and pineapple juices and a touch of
grenadine.

PIÑA COLADA \$12.00

Made with rum, and piña colada mix.

TEQUILA SUNRISE \$12.00

Made with tequila, orange juice, and a float of grenadine.

PALOMA \$13.00

Made with tequila fresh lime juice and a pinch of salt, topped
with grapefruit soda

LA DAMA \$13.00

Siete Misterios Mezcal mixed with pineapple juice and muddled
jalapeños

ANTICUADO \$15.00

Old Fashion with a Mexican twist. Made with Mijenta tequila,
Ancho Reyes liquer and angostura orange biters.

ESPRESSO MARTINI \$14.00

Espresso mixed with tequila and kahlua

CANTARITO \$15.00

Tequila with freshly squeezed citrus juices topped with
grapefruit soda.

**Extra Charge on Refills of Chips and Salsa*

**Extra Charge on Substitutions and Extras.*

**Gratuity included for groups of 6 or more.*