

Extra Charge on Refills of Chips and Salsa

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 Nachos \$9.99**
- Chicken or Steak \$13.50**

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 or Veggie \$9.99**
- Chicken or Steak \$13.50**

Olvera Style Taquitos \$11.99

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

Shrimp Cocktail \$15.25

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

Ceviche de Camarón \$15.25

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



Salads

**All salads are served in a flour tortilla shell.*

Pueblo Viejo Tostada Salad \$13.99

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.

Classic Caesar Salad

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

Chicken: \$15.99

Shrimp or Salmon: \$17.99

Chicken Avocado Salad \$15.99

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

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: \$16.99

Shrimp: \$17.99

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 \$14.00

Two cheese enchiladas smothered in ranchera* sauce and melted cheese.

Beef Enchiladas \$16.00

Two shredded beef enchiladas smothered in classic enchilada sauce and melted cheese.

Chicken Enchiladas \$16.00

Two chicken enchiladas smothered in ranchera* sauce and melted cheese.

Chile Verde Enchiladas \$17.50

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

Seafood Enchiladas \$18.00

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 \$18.00

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 \$15.00

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

***Ranchera Sauce is a traditional sauce made with sautéed onions, bell peppers, celery, and tomatoes*

Combinations

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

No. 1 Enchilada \$11.25

Your choice of one chicken, cheese or beef enchilada smothered with enchilada sauce.

No. 2 Taco \$11.25

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

No. 3 Chile Relleno \$11.25

A roasted chili lightly battered and stuffed with jack cheese.

Topped with ranchera sauce and melted cheese.

No. 4 Pueblo Viejo Famous Tamale \$11.25

Our home-made tamale with your choice of shredded beef with enchilada sauce, chicken or pork with tomatillo sauce, or sweet corn with creamy corn sauce.

Topped with melted cheese.

No. 5 Enchilada & Chile Relleno \$15.25

Your choice of a chicken, cheese, or beef enchilada smothered in enchilada sauce and melted cheese with a chile relleno topped with ranchera sauce and melted cheese.

No. 6 Crispy Taco & Enchilada \$15.25

One crispy taco with your choice of shredded beef or chicken topped with shredded lettuce cheese and tomato, and your choice of a chicken, cheese, or shredded beef enchilada.

No. 7 Tamale & Crispy Taco \$15.25

Your choice of shredded beef, chicken, pork, or sweet corn tamale and a chicken or shredded beef crispy taco topped with shredded lettuce, cheese, and diced tomato.

No. 8 Flautas \$15.99

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

No. 9 Trio Enchilada \$16.99

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.

No. 10 Chile Relleno & Crispy Taco \$15.25

One chile relleno smothered in ranchera sauce and your choice of a chicken or shredded beef crispy taco.

No. 11 Enchilada & Tamale \$15.25

One beef, chicken, pork, or sweet corn tamale served along with your choice of a chicken, cheese or beef enchilada.

No. 12 Three Item Combination \$18.25

Create your own combo! Choose from a tamale, chile relleno, crispy taco, or a chicken, cheese, or beef enchilada.

No. 13 Chile Relleno & Tamale Combination \$15.25

One chile relleno smothered in ranchera sauce and your choice of a shredded beef, chicken, pork or sweet corn tamale.

No. 14 Two Chile Rellenos \$15.25

Two chile rellenos smothered in ranchera sauce and topped with melted cheese.

No. 15 Two Tamales \$15.25

Two tamales of your choice: chicken, beef, pork, or sweet corn. Topped with sauce and melted cheese.

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* \$17.50

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 \$19.99

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

Carne Asada \$19.99

Charbroiled steak grilled to perfection. Served along with a cheese enchilada.

Chile Verde \$18.99

Chunks of pork sautéed in green tomatillo sauce.

Charbroiled Chicken Breast* \$16.99

Marinated chicken breast with our house specialty sauce. Served with a side order of Mexican style rice and steamed vegetables.

Steak Ranchero \$19.99

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 \$20.50

Large shrimp sautéed in our special homemade garlic butter sauce.

Atlantic Salmon* \$20.50

Atlantic salmon grilled to perfection. Served with a side order of Mexican style rice and steamed vegetables.

Camarones Rancheros \$20.50

Large shrimp sautéed in our very own zesty ranchera sauce mixed with mushrooms, bell peppers, tomatoes, and onions.

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**Extra Charge on Substitutions and Extras. Gratuity included for groups of 6 or more.*

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Tacos

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 \$15.50

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 \$15.00

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

Fish Tacos \$16.25

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

Shrimp Tacos \$16.25

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

A La Carte, Soups, Sides

Tamale \$5.75

Beef, Chicken, Pork or Sweet Corn

Chile Relleno \$5.50

Enchilada
Cheese, Chicken, or Beef: \$4.50
Chile Verde, Shrimp, or Seafood: \$5.75

Taco

Crispy Taco: Beef or Chicken: \$4.75
Grilled Taco: Steak, Pork, or Chicken: \$4.99
Fish or Shrimp Taco: \$5.99

Burrito \$10.50

Filled with choice of shredded beef or shredded chicken, beans, cheese and smothered in Enchilada sauce.

Grilled Burrito \$11.50

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

Bean and Cheese Burrito \$8.99

Beans and cheese smothered in Enchilada sauce.

Beverages

Soft Drinks \$3.25

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

Refreshments: \$3.25/ \$1.00 Refills
Horchata, Jamaica, Strawberry Lemonade

Coffee or Hot Tea \$2.99

Fruit Juices \$2.99

Orange, Pineapple, Cranberry, Apple, Grapefruit

Bottled Water \$4.50

Pellegrino, Evian

Alcohol-Free Treats \$4.99

Margarita, Pina Colada, Daquiri, Bloody Mary

Kids Drinks \$1.75



Wine

Robert Mondavi Woodbridge

\$6.50 Glass
\$22.00 Bottle

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

*Extra charge on double drinks and any substitutions

Burritos & Chimichangas

Burritos and chimichangas are served with Mexican style rice and your choice of refried or black beans.

Burritos \$15.25

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

Burrito filled with cheese and your choice of meat. Garnished with pico de gallo, guacamole, sour cream and sprinkle diced green onions.

Chicken, Beef or Pork: \$16.99

Fajitas Burrito

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

Chicken or Steak: \$17.99

Shrimp: \$18.99

Chile Verde Burrito \$17.99

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

Veggie Burrito \$10.50

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

Chile Verde Burrito \$11.50

Pork burrito in green sauce.

Chalupa (Mini Tostada)

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

Refried Beans: \$8.99

Shredded Beef or Shredded Chicken: \$10.75

Sides: Rice or Beans \$4.99

Salads: Garden Salad: \$5.00/Ceasar Salad: \$6.00

Meatball or Tortilla Soup: Sm \$5.99/ Lg \$10.99

Guacamole: Reg. \$4.95/ Lg. \$10.95

Side Pico de Gallo: \$2.50

Side Sour Cream: \$1.00

Side Tortillas \$1.00

Margaritas

Traditional \$8.00

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

Add Your choice of Strawberry, Mango or Tamarindo flavor for \$1.00 Extra.

Classic Cadillac Margarita \$14.50

Made with Top Shelf Tequila, Patron Citronge, topped with a float of Grand Marnier.

Ultimate Margarita \$13.50

This large margarita is made with Hornitos Reposado Tequila.

Skinny Margarita \$11.00

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

Margarita Royale \$10.50

Made with Pueblo Viejo tequila and a float of Chambord

Pueblo Viejo Jalapeño Margarita \$10.50

Made with Pueblo Viejo Blanco Tequila, and muddled jalapeños.

Rose Royce Margarita \$11.50

Made with Pueblo Viejo reposado, Grand Marnier, and a splash of cranberry juice.

Sandy's Margarita \$14.50

Large margarita made with Patron Silver, and Patron Citronge

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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 \$5.00 Extra.

Tropical Chicken Fajitas \$20.99

Sautéed chicken with onions, bell peppers, tomatoes, and pineapple sticks served sizzling hot.

Pueblo Viejo Fajitas

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

Chicken or Steak: \$19.99

Shrimp: \$22.99

Trio Fajitas

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

For One \$25.99

For Two: \$30.99

Salmon Fajitas \$21.99

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

Veggie Fajitas \$16.99

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

Add pineapple sticks for \$1.00 Extra

Desserts

Fabulous Mexican Flan \$6.50

Bread Pudding \$7.99

Fried Ice Cream \$6.99

Chocolate Sundae \$5.99

Children's Menu \$6.50

(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

Cerveza

Domestic Draft \$5.00

Imported Draft \$6.00

Craft Beers \$7.00

Bottled Domestic \$5.50

Bottled Imports \$7.00



Cocktails

Chabelas \$7.50

Made with your choice of beer, prepared with Clamato, fresh squeezed limes and lemons, and hot sauce.

Cancun Martini \$10.00

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

Pueblo Viejo Iced Tea \$10.00

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

Mexican Mule \$10.00

Tequila, lime squeeze and ginger beer

Mai Tai \$10.00

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

Piña Colada \$10.00

Made with rum, and piña colada mix.

Tequila Sunrise \$10.00

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

Paloma \$10.00

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