

## APPETIZERS

### APPETIZER SAMPLER \$26.00

A mix of wings, taquitos, mini chimis, and cheese quesadilla.

### CHILES GÜERITOS \$22.00

Yellow peppers stuffed with a mix of shrimp, bacon & cheese. Served with chipotle mayo and soy sauce

### 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 \$16.00**

**STEAK OR CHICKEN \$18.00**

### QUESADILLA

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

**CHEESE \$14.00 VEGGIE \$16.00**

**CHICKEN OR STEAK \$18.00**

### 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 \$18.50

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

### TOSATADAS DE CEVICHE \$18.50

Shrimp mixed with diced tomato, onions, cucumber, cilantro, lime juice, avocado, and a hint of hot sauce.

### FRESH GUACAMOLE \$16.50

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 \$18.50

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: \$19.00**

**SHRIMP OR SALMON: \$22.00**

### CHICKEN AVOCADO SALAD \$20.00

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: \$20.00**

**SHRIMP: \$22.00**

### CHALUPA (MINI TOSTADA)

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

**REFRIED BEANS: \$10.00**

**SHREDDED BEEF: \$14.00**

**SHREDDED CHICKEN: \$14.00**

**HOUSE SALAD: \$7.00**

**CAESAR SALAD: \$8.00**

### 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 \$18.00

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 \$24.00

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 \$22.00

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

### SEAFOOD ENCHILADAS \$24.00

Two enchiladas stuffed with shrimp, crab meat and fish smothered in green sauce and melted cheese.

### SHRIMP ENCHILADAS \$24.00

Two enchiladas stuffed with shrimp smothered in green sauce and melted cheese.

### SPINACH AND MUSHROOM ENCHILADAS \$20.00

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  
\$15.00**

**TWO ITEM  
\$21.00**

**THREE ITEM  
\$26.00**

### 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, 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 and pico de gallo.  
\*Excludes Atlantic Salmon & Arroz con Pollo

**ARROZ CON POLLO\* \$22.00**  
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 \$26.00**  
Our house favorite shredded pork served on grilled bell pepper and onions. Includes a side of our homemade Salsa de Arbol.

**CARNE ASADA \$26.00**  
Charbroiled steak grilled to perfection. Served along with a cheese enchilada.

**CHILE VERDE \$24.00**  
Chunks of pork sautéed in green tomatillo sauce.

**STEAK RANCHERO \$26.00**  
Juicy strips of steak sautéed in our very own zesty ranchera sauce mixed with mushrooms, bell peppers, tomatoes, and onions.

**CAMARONES RANCHEROS \$26.00**  
Shrimp sautéed in our very own zesty ranchera sauce mixed with mushrooms, bell peppers, tomatoes, and onions.

**CAMARONES AL MOJO DE AJO \$26.00**  
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.

## BURRITOS & CHIMIS

Burritos and chimichangas are served with Mexican style rice and your choice of 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 shredded lettuce, sour cream, avocado sauce, and pico de gallo.

**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: \$22.00**  
**SHRIMP: \$24.00**

### CHILE VERDE BURRITO \$23.00

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

**GRILLED BURRITO A LA CARTE\*\* \$14.00**  
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\*\* \$14.00**  
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 \$20.00

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 \$21.00

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

### FISH TACOS \$22.00

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

### SHRIMP TACOS \$22.00

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

### FLAUTAS \$23.00

Three rolled crispy flour tortillas with your choice of shredded beef or chicken. Garnished with shredded lettuce, sour cream, avocado sauce, 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 \$28.00**  
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: \$27.00**  
**SHRIMP: \$29.00**

### 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 \$29.00

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

### VEGGIE FAJITAS \$24.00

Sautéed onions, bell peppers, mushrooms, tomatoes, zucchini, broccoli, and carrots served sizzling hot. Add pineapple for \$1.00 Extra

## CHILDREN'S MENU

**\$10.00**  
(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	\$10.00
Bread Pudding	\$12.00
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 \$4.25

Coke, Coke Zero, Diet Coke, Sprite, Raspberry Tea, Lemonade, Fresh brewed Iced Tea

### REFRESHMENTS: \$4.25 (\$1.00 REFILLS)

Horchata, Jamaica, Strawberry Lemonade

### COFFEE OR HOT TEA \$4.25

### FRUIT JUICES \$4.50

### KIDS SOFT DRINKS \$2.00

## ALCOHOL - FREE

### VIRGIN CLASSICS \$7.00

Margarita, Piña Colada, Daiquiri, Bloody Mary

### PALOMITA ROJA \$7.00

A twist on a classic favorite. Grapefruit juice with a hint of strawberries and a splash of grapefruit soda.

## CERVEZA

### DOMESTIC DRAFT \$7.50

Coors Light Michelob ultra

### IMPORTED DRAFT \$8.50

Modelo Especial Negra Modelo  
Dos X Lager. Dos X Amber  
Pacifico Corona Premier

### IPAS & CRAFT DRAFTS \$10.00

Joshua Tree IPA 7% - Coachella Valley Brewing  
Even Par IPA 7.2% - La Quinta Brewing Co.  
Space Dust IPA 7.2% - Elysian Brewing  
805 Blonde Ale 4.7% - Firestone Brewing

### DOMESTIC BOTTLE BEER \$8.00

Budlight Budweiser  
Coors Light Miller Lite  
Odouls N.A. Michelob Ultra

### IMPORTED BOTTLE BEER \$9.00

Bohemia. Tecate  
Corona Corona Light  
Modelo Negra Modelo  
Dos X Lager. Dos X Amber  
Pacifico. Victoria  
Stella Artois Heineken 0 N.A.  
Corona N.A.

**\*MAKE IT CHABELA \$2 EXTRA\***

## WINE

### ROBERT MONDAVI WOODBRIDGE \$8.00 Glass \$25.00 Bottle

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

## COCKTAILS

### CANCUN MARTINI \$14.50

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

### PUEBLO VIEJO ICED TEA \$16.50

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

### MEXICAN MULE \$14.00

El Jimador Reposado, lime squeeze and ginger beer

### MAI TAI \$14.00

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

### COLADA ON THE ROCKS \$14.00

Made with Ron de Barrilito, coconut cream, and pineapple juice

### PALOMA \$14.00

El Jimador blanco tequila mixed with fresh lime juice and a pinch of salt, topped with grapefruit soda

### SPICY PINEAPPLE \$15.00

Tequila mixed with Ancho Reyes liqueur and pineapple juice. Also great with Mezcal.

### JALISCO OLD FASHIONED \$15.00

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

### ESPRESSO MARTINI \$15.00

Espresso mixed with tequila and kahlua

*\*Extra Charge on Refills of Chips and Salsa \*Extra Charge on Substitutions and Extras.*

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