

APPETIZERS

GAMBAS AL AJILLO

Sautéed Shrimp in Olive Oil, Garlic, Red Pepper and White wine. Served with Bread. 10.95

CEVICHE

Marinated Tilapia tips in a spicy citrus sauce. 10.95

CRISPY CALAMARI & SHRIMP

Served with Fire & Ice dipping sauce and Cocktail sauce 10.95

SANTA FE SHRIMP

Grilled Shrimp, lightly sprinkled with Citrus juices, Served with Mango salsa and Green tomatillo sauce. 10.95

QUESADILLA

Flour Tortilla with Cheese, served with Pico de Gallo, Guacamole and Sour Cream.

Plain 7.95

Grill Beef or Chicken 9.95

GRANDE NACHO

Tortilla chips topped with Melted Cheese, Re-fried Beans, Cheese and Ground Beef. Served with Pico de Gallo, Guacamole & Sour Cream.

Plain 7.95

Beef or Chicken 9.95

GUACAMOLE

A blend of Avocados, Tomatoes, Cilantro, Onions & Peppers, Served with Tortilla Chips. 9.95

BUFFALO WINGS

Chicken Wings, served with Blue Cheese, Celery and Carrot Sticks. 8.95

CHILE CON QUESO

Spicy Cheese Dip, served with Tortilla chips. 6.50

SOUPS

SEAFOOD SOUP

Creamy Homemade fish broth with shrimp, scallops, mussels, chopped red bell pepper. 11.50

CONSOME DE POLLO

Home Made Chicken broth with Chicken and Rice chopped Onions and cilantro.

Cup 4.95, **Bowl** 6.95

TORTILLA SOUP

Oaxaca style Tortilla soup, Chicken broth with Guajillo, chopped Onions, Cilantro, Avocado, Monterey Jack Cheese and Tortilla Chips.

Cup 4.95, **Bowl** 6.95

CHILI CON CARNE

Chili meat sauce made with Lean Ground Beef:

Cup 3.95, **Bowl** 5.96

FAJITAS

ALL FAJITAS ARE SERVED ON A HOT SKILLET WITH, PICO DE GALLO, FRIJOLES A LA CHARRA, RICE, FLOUR TORTILLAS AND SOUR CREAM OR CHEESE

BEEF or CHICKEN FAJITA

Half pound of Grilled Skirt Steak or Chicken Breast

Beef 16.95, Chicken 15.95

Combo 16.95

CAMARONES DIABLO

Spicy grilled shrimp:

8 Shrimps 18.95 12 Shrimps 23.95

VEGGIE FAJITA

Grilled Assorted freshly veggies, Onions, Green Peppers, Squash, Zucchini, Yellow Peppers, Carrots and Red Bell Peppers 13.95

LOBSTER TAIL FAJITA

Grilled Lobster Tail with your Choice of Grilled Beef or Chicken 24.95

STEAKS

NEW YORK STEAK ❖

10oz. Grilled Sirloin Steak. Served with fries & Steam Veggies 18.95

BABY BACK RIBS

Slow cooked Baby back Ribs smothered in a delicious homemade BBQ Sauce Served with Fries:

Half Rack 13.95, Full Rack 18.95

PEPPER STEAK ❖

8oz N.Y. Steak, Seared with Pepper Corns, Topped with a creamy sautéed Mushrooms and Brandy Sauce, Served with Rice, Steam veggies 19.95

SEAFOOD

JAMBALAYA

Cajun style rice cooked with Chicken, Shrimp, Andouille Sausage, sautéed onions, Green Peppers, Celery, Cajun spices 16.95

PACIFIC SALMON

Grilled Salmon, topped with Seafood Sauce, served with steam Veggies, Rice & Black Beans 17.95

SEAFOOD PAELLA

Cajun style Rice cooked with Shrimp, Scallops, Mussels, Green Peppers, Celery & Cajun Spices 17.95

CAJUN SEAFOOD WITH PASTA

Shrimp, Scallops, Mussels, Andouille Sausage, and Chicken. Cooked in Cajun Spices and Tossed with Penne pasta and cream. 18.95

BAJA FISH TACOS

Golden Fried Tilapia, Stuffed with coleslaw, tomatillo sauce, pickled red onions, in a flour or corn tortilla and Served with Rice & Black beans 13.95

❖ **Consuming raw or undercooked Meats, Poultry, Seafood or Eggs, May increase your risk of food borne illnesses.**

COMBO PLATTERS

ALL PLATTERS ARE SERVED WITH RICE, REFRIED BEANS, LETTUCE, PICO DE GALLO & SOUR CREAM.

PLATO AZTECA

Beef Chile Relleno and Chicken or Beef Enchilada & One Chicken Tamale 13.95

PLATO MAYA

One Cheese Chile Relleno, One Spinach Enchilada and Corn Tamale Topped with Ranchera Sauce and Black Beans 13.95

TACOS ENCHILADAS

TACOS

3 Ground Beef or Shredded Chicken Tacos, in a soft or Crispy Tortilla. Served with Rice, Refried Beans, Pico de Gallo, and Sour Cream 9.95

TACOS MEXICANOS

3 Soft corn tortilla, with chopped Grilled Chicken or Beef, Onions and Cilantro. Served with Rice & Black beans 10.95

CARNITAS

3 Mexican style Pork Tacos, with Corn Tortillas, Topped with Chopped Onions and Cilantro. Served with Rice & Black Beans 10.95

ENCHILADAS

2 Rolled Corn Tortillas smothered in Guajillo Sauce, With your choice of:

Beef or Chicken 9.95

Cheese or Spinach 9.45

Seafood 13.95

(combinations also available)

TAMALES DE LA CASA

CORN.

2 Home made Corn Tamales, served with Re-fried beans, Rice and topped with Ranchera Sauce 10.95

CHICKEN.

2 Homemade Chicken Tamale, served with Rice, Re-fried beans, Pico de Gallo, served with Guajillo Sauce 11.95

BURRITOS CHIMICHANGAS

BURRITOS

Large Flour Tortilla stuffed with Cheese, Rice and Re-Fried Beans, With your choice of:

Beef or Chicken 10.95

Black Beans or Veggies 9.50

CHIMICHANGAS

Stuffed flour Tortilla, quick fried with your choice of:

Beef or Chicken 10.95

Seafood 13.95

CHILES RELLENOS

CHESSE.

Poblano Pepper stuffed Monterey Jack Cheese, Topped with Ranchera, Sauce. Served with Rice & Black Beans.

One 8.95 , **Two** 12.95

BEEF.

Poblano pepper Stuffed with Mexican Picadillo Topped with Ranchera sauce. Served with rice and black beans.

One 10.95, **Two** 13.95

(combinations also available)

CHIPS & SALSA

For 2 \$ 2.95 - For 3 \$ 3.95 - For 4 \$ 5.95 - For 6 \$ 8.95

1 Serving of Chips & salsa is complementary with your lunch or dinner.

BEWARE OF SMALL CHICKEN BONES

HOUSE SPECIALS

POLLO ASADO

Half Chicken Roasted in Creole sauce, Served with Sautéed Onions, Rice & Steam Veggies 13.95

LOMO SALTADO

Peruvian Style Sirloin tips Sautéed with Onions, Tomatoes, Cilantro, Jalapenos, Served over fries, and Rice 16.95

CHICKEN SALTADO

Peruvian Style tender chicken tips sautéed with Onions, Tomatoes, Cilantro, Jalapenos, Served over fries and Rice 16.95

ASADO PUERTORRIQUENO

Grilled Marinated Flank Steak with fresh Rosemary, Garlic & Olive Oil. Served with Rice, Fried Plantains and side salad 15.95

SALADS

SAN ANTONIO SALAD

Fresh Lettuce, Tomatoes, Cucumbers, Mushrooms & Avocados, Topped with a house dressing, served with your choice of Grilled:

Beef 10.95 **Chicken** 9.95

TACO SALAD

Beef or Chicken, served with Sour Cream, Guacamole, and Refried Beans, in a Taco Shell 9.95

TROPICAL SALAD

Grilled Shrimp with Romaine Lettuce, Spinach, Avocados, Mango, Apples, Pears, Hearts of Palm, Dried Cranberries and chopped Walnuts. Topped with homemade Vinaigrette Dressing 12.95

ROPA VIEJA

Shredded Beef Stewed with Tomato Sauce. Served with Rice, Black Beans & Fried Plantains 13.95

MASITAS DE PUERCO

Roasted Cuban style Morsels of Pork, Marinated in, Mojo Criollo. Served with Rice and Black beans 13.95

PECHUGA DE POLLO

Grilled Chicken Breast, Topped with fresh Spinach and Melted Monterrey Jack Cheese, Served with Steam Veggies and Rice 12.95

CAESAR SALAD

Fresh romaine lettuce tossed with homemade Caesar dressing and Served with or choice of:

Beef or **Chicken** 9.95 **Seafood** 14.95

AVOCADO SALAD

Slices of Avocado, Fresh Iceberg Lettuce, Hearts of Palm, Tomatoes. Topped with Herb Vinaigrette Dressing 7.95

SANTA FE SALAD

Fresh Romaine, BBQ Chicken Breast, Corn & Black Bean salsa, Scallions, Tomato, Pepper Jack Cheese, Tortilla Strips and Tossed with Ranch dressing 10.95

BURGERS SANDWICHES

AMERICAN BURGER ❖

8oz Angus beef with American cheese, Bacon, Iceberg, Tomato, Onion, & Pickle, Served with Fries 9.95

CAJUN BURGER ❖

8oz Angus beef with Cajun spices, Pepper jack cheese, Topped with Pico de Gallo, Served with Fries 9.95

SLIDERS ❖

Four Baby Cheeseburgers with American cheese & Thousand Island, Served with Fries 9.95

SAN ANTONIO BURGER ❖

8oz Angus Beef with American & Swiss cheese, Topped with sautéed Mushrooms and a fried Egg, Served with Fries 10.95

SONORA FLATBREAD SANDWICH

Grilled chicken breast, avocado.

Pico de Gallo, iceberg, cheddar, peppers jack cheese & Serrano cilantro Pesto, served with fries 10.95

CUBAN SANDWICH

Roasted pork, Ham, Swiss Cheese, Mustard & Pickles in a French Bread, Served with Fries 9.95

SIDES

PICO DE GALLO	\$1.95
RICE	\$2.50
SOUR CREAM	\$1.95
GRATED CHEESE	\$2.25
GRILLED VEGGIES	\$4.95
TORTILLAS FLOUR OR CORN (3)	\$1.00
GUACAMOLE	\$2.95
BEANS	\$2.50
FRIES	\$4.00

DESSERTS

APPLE IN A BASKET

Cinnamon flour tortilla basket stuffed with caramelized apples in Jose Cuervo Tequila sauce, Topped with Vanilla ice cream & caramel topping 5.95

FLAN

A delicious Creamy Vanilla flavored custard with a homemade Caramel Topping 5.95

MEXICAN FRIED ICED CREAM

Vanilla Ice Cream covered with our special crunchy Cereal Coating, Fried and served over a Flaky flour tortilla covered with Cinnamon sugar, Topped with chocolate syrup 5.95

TRES LECHES

A popular Latin American Sponge cake, made with a warm mixture of three types of milk 5.95

THREE LAYER CHOCOLATE CAKE

Chocolate cake served with Vanilla Ice cream, Whipped cream & Topped with Chocolate syrup 7.95

BEVERAGES

FRUIT JUICES

Orange, Cranberry & Pineapple \$ 2.95

FOUNTAIN DRINKS

Coca Cola, Ginger ale, Sprite, Ice Tea, Root Beer Mr. Pibb, Tonic, Soda Water & Lemonade \$ 2.50

MILK, COFFEE & HOT TEA \$ 2.50