

APPETIZERS

GUACAMOLE

HOME MADE MASHED AVOCADO, CHOPPED ONION, TOMATOES, CILANTRO, AND OUR SPECIAL SPICE.

QUESO FUNDIDO

MELTED CHEESE WITH MEXICAN SAUSAGE ON A SIZZILING PLATE.
SERVED WITH OUR HOMEMADE TORTILLAS.

QUESADILLAS

FRESH FLOUR TORTILLAS STUFFED WITH MOZZARELLA CHEESE. SERVED WITH CREAM, GUACAMOLE AND TOMATOES.

CHICKEN OR BEEF QUESADILLA

FLOUR TORTILLAS STUFFED WITH MOZZARELLA CHEESE AND YOUR CHOICE OF CHICKEN OR BEEF.

CEVICHE DE PESCADO O CAMARON

FRESH RAW FISH/SHRIMP MARINATED IN LIME JUICE. W/CILANTRO, TOMATO AND ONION.

Fish or Shrimp

NACHOS

FRIED CORN TORTILLA CHIPS TOPPED WITH REFRIED BEANS, MELTED CHEESE, SOUR CREAM, PICO DE GALLO AND JALAPEÑO RINGS.

ALITAS DE POLLO

(CHICKEN WINGS)

WINGS ARE SERVED HOT OR MILD
MEDIA CANASTA (1/2 DOZ)
UNA CANASTA (1 DOZ)

CAMPECHANA

SEAFOOD COCKTAIL MEXICAN STYLE.
SQUID, OCTOPUS, CRAB, FISH,
OYSTERS AND SCALLOPS.

COCTEL DE CAMARONES

(SHRIMP COCKTAIL)

SALADS

GREEN SALAD

LETTUCE, TOMATOES, ONIONS, GREEN PEPPERS, MUSHROOMS & RED PEPPERS.

AVOCADO SALAD

FRESH AVOCADO SLICES SERVED ON A BED OF LETTUCE WITH TOMATOES AND ONIONS.

TACO SALAD

A FLOUR TORTILLA SHELL FILLED WITH LETTUCE, RED PEPPERS, GREEN PEPPERS, TOMATOES AND MANGO. BEEF OR CHICKEN.

SALAD DEL MAR

LETTUCE, TOMATOES, ONIONS AND PEPPERS WITH SHRIMP ON SPECIAL.
WHITE SAUCE DRESSING.

SOUP

TORTILLA SOUP

TORTILLA STRIPS IN OUR SPECIAL TOMATO BROTH TOPPED WITH SOUR CREAM, CHICHARRON AND AVOCADO.

CILANTRO SOUP

CILANTRO LEAVES, OLIVE OIL, ONION AND SOUR CREAM (FOR GARNISH).

CALDO DEL MAR

FIRM FISH FILLETS, FRESH FISH HEADS
OLIVE OIL, MUSSELS, CLAMS,
MOKFISH, PAPRIKA.

*The soups below available on
Friday and weekends*

SOPA DE RES

BEEF SOUP WITH VEGETABLES.

MENUDO SOUP

HONEYCOMB, BEEF TRIPE, RED CHILE PURE NOT
HOT AND WHITE HOMINY.

POSOLE SOUP

IS ONE OF THE BEST KNOWN DISHES OF
JALISCO, MIXED WITH PORK, CHICKEN &
WHITE HOMINY.

ANTOJITOS MEXICANOS

SERVED WITH OUR DELICIOUS HOMEMADE CORN TORTILLAS WITH ONE OF THE FOLLOWING
AL PASTOR (MARINATED PORK)
BARBACOA (BEEF) CARNE ASADA (STEAK)
CARNITAS (FRIED PORK) LENGUA (BEEF TONGUE) POLLO (CHICKEN)
CHORIZO (SAUSAGE)

TACOS

SERVED WITH ONIONS AND CILANTRO

TACO DE TRIPA (SMALL INTESTINE)

TACO DE PULPO (OCTOPUS)

BURRITO (YOUR CHOICE OF MEAT)

CHIMICHANGA (YOUR CHOICE OF MEAT)

SOPES, GORDITAS & TOSTADAS

SERVED WITH FRIED BEANS

CHOICE OF MEAT: BARBACOA, (BEEF) CARNE ASADA (STEAK),

CARNITAS (FRIED PORK) LENGUA (BEEF TONGUE)

POLLO (CHICKEN) TRIPA (INTESTINE) CHORIZO (SOUSEGE)

LETTUCE, TOMATO, ONION, CILANTRO,

CHEESE AND SOUR CREAM.

DINNER COMBINATION PLATES

SERVED WITH RICE AND REFRIED BEANS

YOUR CHOICE OF CHICKEN OR BEEF

1 TACO, ENCHILADA SUIZA, TOSTADA.

2 TACO, BURRITO, ENCHILADA.

3 TAMALE, TOSTADA, ENCHILADA.

4 TACO, TOSTADA, FLAUTA.

5 TACO, CHILE RELLENO, ENCHILADA.

6 3-TACOS, RICE, FRIED BEANS.

FLAUTAS

4 CRISPY CORN TORTILLAS ROLLS WITH YOUR CHOICE OF
CHICKEN OR BEEF TOPPED WITH FRESH LETTUCE TOMATOES, ONIONS, CILANTRO,
COTIJA CHEESE AND SOUR CREAM.

ENCHILADAS SUIZAS

4 CORN TORTILLAS FILLED WITH YOUR CHOICE OF CHEESE, CHICKEN OR BEEF
TOPPED WITH OUR DELICIOUS, CREAMY, GREEN SPECIAL SAUCE
AND MELTED MOZZARELLA CHEESE.

ENCHILADA ORIGINALS

4 CORN TORTILLAS FILLED WITH YOUR CHOICE OF CHICKEN, BEEF,
OR COTIJA CHEESE TOPPED WITH FRESH LETTUCE, TOMATOES,
ONIONS, CILANTRO, MORE FRESH MEXICAN GRATED CHEESE AND SOUR CREAM .

CHILE RELLENO

FRESH CHILE POBLANO STUFFED WITH MOZZARELLA CHEESE AND COVERED WITH OR
SPECIAL RED SAUCE. TOPPED WITH COTIJA CHEESE AND SOUR CREAM.

FAJITAS

DINNERS SERVED WITH REFRIED BEANS AND SPANISH RICE, GUACAMOLE AND SOUR CREAM YOUR CHOICE OF WARM CORN OR FLOUR TORTILLAS.

ASADA (GRILL BEEF)

STEAK FAJITAS

BROILED AND MARINATED JUICY STRIPS OF STEAK, GRILLED WITH SAUTEED SPANISH ONIONS, TOMATOES, BELL PEPPERS AND MUSHROOMS. SERVED ON A SIZZILING STEAL PLATE

CHICKEN FAJITAS

BROILED AND MARINATED JUICY STRIPS OF CHICKEN BREAST, GRILLED WITH SAUTEED SPANISH ONIONS, TOMATOES AND BELL PEPPERS, MUSHROOMS. SERVED ON A SIZZILING STEAL PLATE

TRADITIONAL CARNITAS

CARNITAS FAJITA STYLE

OUR TRADITIONAL CARNITAS, MARINATED AND SERVED WITH SAUTEED SPANISH ONIONS, TOMATOES, MUSHROOMS AND BELL PEPPERS. SERVED ON A SIZZILING STEAL PLATE.

STEAK AND CHICKEN FAJITAS

BROILED AND MARINATED JUICY STRIPS OF STEAK AND CHICKEN, GRILLED WITH SAUTEED SPANISH ONIONS, TOMATOES, MUSHROOMS AND BELL PEPPERS. SERVED ON A SIZZILING STEAL PLATE.

SHRIMP FAJITAS

MARINATED JUMBO SHRIMP GRILLED WITH ONIONS, PEPPERS, TOMATOES & MUSHROOMS. SERVED ON A SIZZILING STEAL PLATE.

STEAK AND SHRIMP FAJITAS

MARINATED JUMBO SHRIMP AND JUICY STRIPS OF STEAK GRILLED WITH ONIONS, PEPPERS, TOMATOES AND MUSHROOMS. SERVED ON A SIZZILING STEAL PLATE.

COMBO FAJITA MIX

MARINATED JUICY STRIPS OF STEAK, CHICKEN BREAST, JUMBO SHRIMP GRILLED WITH ONIONS, BELL PEPPERS, TOMATOES AND MUSHROOMS. SERVED ON A SIZZILING STEAL PLATE.

RECETAS DE DOÑA CHOLE **(DOÑA CHOLE RECIPES)**

LA TAMPIQUEÑA

LONG JUICY SKIRT STEAK CHAR-BROILED TO YOUR TASTE. SERVED WITH TWO CHEESE ENCHILADA SUIZAS TOPPED WITH MOZZARELLA CHEESE. SERVED WITH RICE, REFRIED BEANS, GUACAMOLE AND SOUR CREAM.

STEAK A LA MEXICANA

MARINATED JUICY SLICED STEAK, GRILLED AND THEN SAUTEED IN OUR RICH RANCHERO SAUCE (MILD OR HOT) SERVED WITH RICE AND REFRIED BEANS.

BIG PARRILLADA PLATE

PUERCO (PORK), POLLO (CHICKEN), CARNE (BEEF), SERVED ON A SIZZILING STEAL PLATE WITH FLOUR TORTILLAS, RICE AND REFRIED BEANS.

BANDERILLA DE CARNE

TWO CHAR-BROILED FILET EN BROchette WITH MUSHROOMS, GREEN PEPPERS, BERMUDA ONION, TOMATO. SERVED ON A BED OF RICE, SIDE OF REFRIED BEANS.

BISTEC MONTEZUMA

(RIBEYE STEAK 12oz)

SEAT ON NOPAL LEAF AND TOPPED WITH A LARGE PORTOBELLO MUSHROOM AND MOZZARELLA CHEESE SERVED WITH RICE AND SALAD.

FILLET MIGNON ASADA

A LA PARRILLA

WITH MUSHROOM SAUCE. SERVED WITH RICE AND VEGETABLES.

CARNITAS MICHOACAN

CHUNKS OF PORK FRIED WITH SEASONING, SERVED WITH RICE, REFRIED BEANS AND SALAD.

COYOTE CHULETAS

TWO CENTER CUT PORK CHOPS CHOPPED INTO SLICES AND GRILLED WITH SLICES OF ONIONS AND TOMATOES MARINATED IN OUR SPECIAL SAUCE. HOT OR MILD.

PLATO CORA

TWO GRILLED THIN PORK STEAKS. SERVED RICE AND REFRIED BEANS.

GRILLED CHICKEN BREAST

SERVED WITH RICE AND VEGETABLES.

ARROZ\ CON POLLO COYOTE STYLE

MINIMUM OF 2 PERSONS COOK TIME UP TO 45 MIN.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

DEL MAR

GARLIC SHRIMP

SAUTEED SHRIMP WITH FRESH GALIC, LIME, WHITE WINE AND HERBS. SERVED W/RICE AND VEGETABLES.

SHRIMP A LA DIABLA

SHRIMP SAUTEED WITH OLIVE OIL, ONIONS, DIFFERENT TYPES OF CHILES SUPER HOT SERVED WITH RICE AND VEGETABLES.

SHRIMP ENCHILADA ROJA

SHRIMP COOKED IN WINE AND OLIVE OIL, GARLIC , WITH , BELL PEPPERS, ONIONS. SERVED WITH RICE AND VEGETABLES.

CALAMARES EN SU JUGO

SQUID IN IT'S JUICE. SQUID COOKED WITH WHITE WINE, TOMATOES, ONIONS, BELL PEPPERS AND OUR SPECIAL SAUCE.

CALAMARES A LA DIABLA

SQUID SUPER HOT , COOKED IN OUR SPECIAL GARLIC SAUCE.

SEAFOOD COMBO EN SU JUGO

SHRIMP, OCTOPUS AND CALAMARES COOKED IN OUR SPECIAL GARLIC SAUCE WITH WINE, BELLPEPPERS AND ONIONS. SERVED WITH RICE AND VEGETABLES.

OCTOPUS IN GARLIC

COOKED IN OLIVE OIL, BUTTER AND CHILE MORITA IN OUR SPECIAL GARLIC SAUCE SERVED WITH RICE AND VEGETABLES.

DOLPHIN IN GARLIC SAUCE

A JUICY DOLPHIN FILLET COOKED IN OUR SPECIAL GARLIC SAUCE SERVED WITH RICE AND VEGETABLES.

PESCADO FRITO (FRIED FISH)

GOLDEN FRIED RED SNAPPER. SERVED WITH RICE AND VEGETABLES.

PESCADO SPECIAL (FRIED GROUPER)

LARGE FISH SERVED WITH RICE AND A MIXTURE OF VEGETABLES AND CLAM.

PAELLA VALENCIANA

SEAFOOD, PORK AND CHICKEN
MINIMUM OF 2 PERSONS COOK TIME UP TO 45 MIN.

VEGETARIAN

VEGETARIAN PLATES SERVED WITH SEASONAL VEGETABLES

VEGETARIAN FAJITAS

SAUTEED MIXED VEGETABLES TOPPED WITH COTIJA CHEESE. SERVED WITH RICE AND REFRIED BEANS.

VEGETABLE BURRITO

BIG FLOUR TORTILLA FILLED WITH SAUTEED MIXED VEGETABLES OR BEANS AND CHEESE. SERVED WITH RICE AND REFRIED BEANS.

TACOS

WITH SEAONIAL SAUTEED MIXED VEGETABLES

QUESADILLA

WITH VEGETABLES

ENCHILADAS

CORN TORTILLAS STUFFED WITH YOUR CHOICE OF SAUTEED MIXED VEGETABLES, BEANS OR CHEESE. SERVED WITH RICE AND REFRIED BEANS.

CHILDRENS MENU

(Children 12 and under)

TACOS

TWO TACOS FILLED WITH YOUR CHOICE OF CHICKEN OR BEEF TOOPED WITH SHREDDED CHEESE, TOMATOES AND LETTUCE. SERVED WITH RICE AND REFRIED BEANS.

BURRITO

YOUR CHOICE OF CHEESE, CHICKEN OR BEEF. SERVED WITH RICE AND REFRIED BEANS.

ENCHILADAS

YOUR CHOICE OF CHEESE, CHICKEN OR BEEF. SERVED WITH RICE AND REFRIED BEANS.

QUESADILLA

2 SOFT FLOUR TORTILLAS STUFFED WITH CHEESE AND SERVED WITH SOUR CREAM.

CHICKEN FINGERS

SERVED WITH RICE.

DESSERTS **POSTRES**

FRIED ICE CREAM

HELADO FRITO

FRIED VANILLA ICE CREAM WITH CINNAMON MEXICAN BREAD

FLAN

CARAMEL CUSTARD

SWEET APPLE CHIMICHANGA & VANILLA ICE CREAM

LARGED FLOUR TORTILLA STUFFED WITH OUR SPECIAL APPLE STUFFING.

CHEESECAKE

COYOTE NEGRO

FLAN AND CHOCOLATE CAKE

VOLCANO MELT

FUDGE FILLED CHOCOLATE CAKE SERVED WITH VANILLA ICE CREAM

MOLCAJETE SAUCE A COMPLEMENTARY MOLCAJETE SAUCE WILL BE PREPARED AT YOUR TABLE SO YOU CAN TASTE IT'S AUTHENTIC MEXICAN FLAVOR **ADDITIONAL MOLCAJETE SAUCE WILL BE A CHARGE OF**

LA SALSA DE MOLCAJETE SE LA ESTAMOS PREPARANDO EN SU MESA PARA QUE SABORIE EL AUTENTICO SABOR MEXICANO. **SI DECEA OTRA MAS ABRA UN CARGO DE**

BEVERAGES

COKE, FANTA, SPRITE, DIET COKE, PINK LEMONADE.

JARRITOS:

TAMARINDO, NARANJA, LIMON, PIÑA, TORONJA, FRESA, MANZANITA, & SANGRIA

AGUA FRESCAS:

HORCHATA
TAMARINDO
ICE TEA

JUGOS:

NARANJA
MANGO
PIÑA

BOTLE OF WATER
COFFEE REGULAR
EXPRESSO
CAPPUCHINO

We accept Visa and Master Card