

Mexico Restaurant

1247 N School St 96817-2014 · +18088459059 · Updated: Jan 14, 2026

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STARTERS 14

Nacho Libre

A mountain of food to share! Piled with tortilla chips, cheese, beans, salsa fresca and olives. Topped with guacamole, sour cream, chicken, beef or ground beef

AVAILABLE OPTIONS

\$12.95

Add Kalua Pork for: \$1.00

Real Crab Meat or Carne Asada for (more):
\$2.00

Lg Sizzling Queso Skillet

A blend of cheddar and jack cheese served on a hot skillet with zesty salsa fresca

AVAILABLE OPTIONS

\$9.85

Add Chorizo for (more): \$2.00

Guacamole Ranchero

A mexican classic! We make our creamy guacamole with fresh avocados, zesty salsa fresca and hint of lime. Pair this with a sauza hornitos coco tequila margarita

\$8.50

Mini Quesadilla

Tortillas folded with chopped cheese with your choice of chicken, shredded beef or ground beef. Served with guacamole, sour cream and salsa fresca for dipping

\$9.85

Taquitos

Corn tortillas stuffed, rolled and fried to a crisp with your choice of chicken or shredded beef. We cut these into eight manageable pieces to dip in sour cream, guacamole and salsa fresca that is served on the side

AVAILABLE OPTIONS

\$9.95

Add Kalua Pork for (more): \$1.00

Make it a Full Meal for an Extra: \$3.50

Diablo Wings

A pile of fried chicken wings tossed in spicy diablo sauce with cool ranchero dressing for dipping

\$11.50

Diablo Shrimp Skillet

Fun to peel and eat! Smothered in our delicious diablo sauce. Other sauce choice: chipotle

\$14.50

Jumbo Shrimp Skillet

Fun to peel and eat! These monster size shrimp are available two ways!

AVAILABLE OPTIONS

Garlic: \$14.50

W Chorizo: \$15.95

Mushroom Skillet

Cooked in garlic butter white wine sauce and topped with cheese served in a hot skillet. This is our idea of a guilty pleasure!

\$11.50

Flautas

12" of four tortilla filled with shredded chicken or shredded beef with cheese. Rolled up and fried until crunchy. Served with guacamole, sour cream and salsa fresca

AVAILABLE OPTIONS

\$9.95

Add Kalua Pork for (more): \$1.00

Make it a Full Meal for an Extra: \$3.50

Ceviche De Pescado

\$14.50

Refreshing light fresh Catch of the day fish "cooked" in a blend of lemon and lime juices. Tossed with salsa fresca and served chilled with sliced avocado. Pair this with an El Patron Margarita

Aguachile

\$20.95

Shrimp or scallop, "cooked" in a blend of lemon and lime juices with mexican spices

Grilled Scallops

\$16.50

The most succulent way to enjoy scallops! A steaming plate of scallops that is undeniably delicious! Available in garlic or chipotle

Shrimp Cocktail

\$13.95

Muchos camarones! We mix perfectly cooked shrimp with salsa fresca, ketchup and spicy red sauce. Top it off with sliced avocado. It's muy bueno! Pair this with a sauza li hing mui margarita

LA TRADICION MEXICANA 10

Enchiladas

AVAILABLE OPTIONS

Soft corn tortilla rolled with cheese and your choice of shredded chicken or beef, or ground beef. Topped with rojo or verde sauce

Two: \$12.50

Three: \$13.95

Catrina Chicken Enchilada

\$13.95

Enchilada filled with chicken and special catrina chipotle sauce and sour cream

Crispy Tacos

AVAILABLE OPTIONS

Crispy corn tortillas stuffed with cheese, lettuce, salsa fresca and your choice of chicken, shredded beef or ground beef. Available in soft corn or flour tortilla

Two: \$9.50

Three: \$11.50

Add Kalua Pork for (more): \$1.00

Hawaiian Crispy Tacos

\$13.95

Kalua pig, roasted pineapple, topped with salsa fresca, lettuce and sour cream

Grande Zope

AVAILABLE OPTIONS

A thick homemade corn masa tortilla piled high with salsa fresca, lettuce, cheese, black beans, sour cream with your choice of shredded chicken, shredded beef, or ground beef

\$11.95

Add Kalua Pork for (more): \$1.00

Add Grilled Chicken or Carne Asada for (more): \$2.00

Chalupa

AVAILABLE OPTIONS

Two corn tostaditas topped with lettuce, salsa fresca and sour cream, refried beans, your choice of shredded chicken or beef, or ground beef

\$13.95

Add Kalua Pork for (more): \$1.00

Burrito

AVAILABLE OPTIONS

A large flour tortilla filled with beans, cheese and your choice of shredded chicken, shredded beef, or ground beef served with sour cream

\$10.95

Add Kalua Pork for (more): \$1.00

Quesadilla Grilled

A large flour tortilla deliciously melted with cheese and your choice of shredded chicken, shredded beef, or ground beef served with sour cream. Pair this with a cadillac margarita: made with sauza hornitos reposado and a float of grand marnier

AVAILABLE OPTIONS

\$12.25

Add Grilled Chicken or Carne Asada for (more): \$2.00

Make it a Hawaiian Quesadilla! With Kalua Pork for (more):

\$1.00

Tamale

One homemade hot tamale in its natural cornhusk, filled with marinated chicken or pork. The way the real abuelitas do it! Topped with rojo sauce

\$10.95

Chile Relleno

Roasted anaheim chile stuffed with cheese, fried in a deliciously fluffy batter then smothered in verde sauce and more cheese, topped with sour cream. Pair this with a sauza hornitos coco tequila margarita

\$11.50

CREATE YOUR OWN COMBO 1

Make Your Own Plate!

With your choice of shredded chicken, shredded beef, or ground beef and cheese. All served with spanish rice and refried beans

AVAILABLE OPTIONS

Two: \$14.50

Three: \$17.95

Substitute Black Beans, Salad or Kalua Pork for (more):

\$1.00

LA PANZA DEL CHEF 19

Grande Burrito

This is a big one! It has shredded chicken and beef, lettuce, tomatoes, cheese, rice and beans. Topped with verde and rojo sauce, guacamole and sour cream. Served with salad

\$15.95

El Mariachi

Burrito chile verde pork wrapped in a flour tortilla with beans and cheese. Served wet with sour cream, salsa fresca, spanish rice and refried beans

\$14.95

Fajita Burrito

Filled with fajita style chicken or steak, beans, cheese, salsa fresca, grilled peppers and onions. Served wet with sour cream, spanish rice and refried beans

\$14.95

Mexico Burrito

Tasty carne asada burrito screaming "eat me!" Stuffed with refried beans, cheese, lettuce and salsa fresca. Served with rice and beans topped with guacamole

\$14.95

Adobada Burrito

Flavorful pork adobo grilled and then wrapped burrito style. Served with spanish rice & beans

\$14.95

California Burrito

Filled with steak, mexican style potatoes, cheese, salsa fresca, lettuce, guacamole and sour cream. Served wet with spanish rice and beans

\$14.95

Pollo Asado a La María

Charbroiled chicken breasts topped with grilled vegetables, cheese and our special maria tomato sauce. Served with salsa fresca, lettuce, sour cream, spanish rice and black beans

\$16.50

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| Pollo Poblano | \$15.95 |
| A tender charbroiled chicken breast topped with our poblano sauce. Served with black beans and spanish rice | |
| Mayan Soup | \$12.95 |
| A large bowl of traditional mexican soup made with chicken, veggies and black beans | |
| Menudo Mexico | \$13.95 |
| Large bowl of traditional mexican spicy soup made with tripe. So good you will want more! One large size only | |
| Chile Verde | \$15.95 |
| Traditional mexican slow simmered pork in spicy verde sauce. Served with sour cream, salsa fresca, warm flour tortillas, spanish rice and beans | |
| Carnitas Puerquito Plato | \$15.95 |
| Tender pork gently simmered and served "build your own taco style" with sour cream, cilantro, onions, salsa fresca, flour tortillas, spanish rice and beans. Pair this with sauza hornitos margarita pitaya | |
| Carne Asada | \$15.95 |
| Tender and flavorful! Charbroiled marinated steak topped with grilled peppers and onions. Traditionally cooked well done. Served with 2 flour tortillas, guacamole, salsa fresca, spanish rice and beans | |
| Carne Arriera | \$16.95 |
| Grilled steak marinated and cooked with spicy salsa, bell peppers, tomatoes and onions to bring out the best flavor. Served with flour tortillas, salsa fresca, guacamole, spanish rice and beans | |
| Carne a La Tampiqueña | \$19.95 |
| A rib-eye steak topped with grilled peppers and onions. Served with two cheese enchiladas, guacamole, salsa fresca, rice and beans | |
| El Patrón Plate | \$22.95 |
| This one is for the boss! A rib-eye steak, a chile relleno and cheese enchilada. Served with salsa fresca, guacamole, spanish rice and beans | |
| Chimichanga | AVAILABLE OPTIONS |
| One huge crispy flour tortilla stuffed with cheese and your choice of shredded chicken, shredded beef, or ground beef. Served with sour cream, guacamole, salsa fresca, spanish rice and beans | \$14.95 |
| | Add Kalua Pork for (more): |
| | \$1.00 |
| Taqueria | \$16.25 |
| Taco maya with rice & beans and flour tortillas. Shrimp, scallop (add \$2), fish (catch of the day). Choice of: spicy al chipotle, super spicy a la diablo, al ajo garlic | |
| Traditional Tacos | \$14.95 |
| Two soft corn tortillas filled with onion, cilantro, tomatillo sauce and your choice of marinated meat. Carne asada, grilled chicken, fajita puerquito adobada, carnitas | |

FAJITAS MEXICO 3

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| Traditional Fajitas | \$21.50 |
| Heaping with chicken, steak or a combination. This one is sure to please! Sizzling with onions, mushrooms, baby corn and bell peppers | |
| Vallarta Fajitas | \$26.85 |
| Island style with fresh fish, shrimp and scallops. Sizzling with a blend of onions, mushrooms, baby corn and bell peppers | |

Guadalajara Fajitas

\$24.95

Just like back in the boss man's home. This classic has chicken, steak and shrimp with onions, mushrooms, baby corn and bell peppers.

Pair this with sauza li hing mui margarita

LA CATRINA SALADS 7

Tostada Ranchero

AVAILABLE OPTIONS

Fried flour tortilla with fresh iceberg lettuce, refried beans, cheese, olives, salsa fresca, sour cream and guacamole. Your choice of chicken, shredded beef or ground beef

\$12.95

Add Kalua Pork for: \$1.00

Carne Asada Grilled Chicken: \$2.00

Fish: \$3.00

Catrina Taco Salad

AVAILABLE OPTIONS

Served in a crispy taco shell bowl with fresh iceberg lettuce, cheese, olives, salsa fresca, guacamole and your choice of shredded chicken or beef, or ground beef

\$10.95

Add Kalua Pork for: \$1.00

Carne Asada / Grilled Chicken:

\$2.00

Fish / Crab: \$3.00

Juanita Avo Salad

AVAILABLE OPTIONS

Iceberg lettuce, tomatoes, olives, mango salsa, cheese and sliced avocado

\$10.50

Grilled Chicken: \$2.00

Fish: \$3.00

Chicken Fajita Salad

\$13.95

Iceberg lettuce with grilled chicken fajita, onions, bell peppers and cheese. Topped with tomatoes, olives, sour cream and guacamole

Fajita Wrap

\$13.50

Grilled fajita style chicken or steak with peppers, onions, lettuce, tomatoes, cheese and guacamole.

Served with salad

Fish Wrap

\$13.95

Our "catch of the day" fish wrapped in a large flour tortilla with lettuce, salsa fresca, cheese and guacamole. Served with salad

Veggie Wrap

\$12.95

Stuffed with cheese, mushrooms, olives, tomatoes, bell peppers and onions. Served with mango salsa, rice and black beans on the side

OLE SEAFOODS 9

Camarones Plate

AVAILABLE OPTIONS

Burning with flavor! Roasted jumbo peel your own shrimp. Served with mango salsa, guacamole, spanish rice and black beans. Garlic, diablo, chipotle. Pair this with sauza strawberry margarita pitaya

\$17.50

Chorizo: \$18.50

Mexico Shrimp

\$18.50

A large crispy tortilla shell filled with salad, mushrooms, spanish rice and sauteed garlic shrimp. Topped with cheese and sour cream

Crab Chimichanga**\$17.50**

A deep-fried burrito stuffed with real crab meat and cheese. Topped with sour cream and mango salsa. Served with spanish rice and black beans

Acapulco Pescado**\$18.25**

Our grilled fresh "catch of the day" goes great with our mango salsa. Served with spanish rice and black beans

Crab Quesadilla**\$17.95**

A large flour tortilla filled with real crab meat and melted cheese. Served with sour cream, mango salsa, spanish rice and black beans

Lobster Enchiladas**\$21.50**

Two delicious enchiladas made with flour tortillas stuffed with lobster, topped with our delicious white creamy sauce and mango salsa. Served with spanish rice and black beans

Crab Enchiladas**\$18.25**

Two flour tortillas filled with real crab meat and cheese. Topped with verde sauce, sour cream, salsa fresca. Served with spanish rice and black beans

Crab Chile Relleno**\$18.50**

One anaheim chile stuffed with real crab meat and cheese. Topped with verde sauce, sour cream and mango salsa

Mamamía Burrito**\$18.50**

A sauté of fresh fish and shrimp wrapped in a flour tortilla with tomatoes, onions, olives, garlic and cheese. Topped with our delicious creamy white sauce. Topped and served with mango salsa. Spanish rice and black beans. Pair this with a sauza passion fruit margarita

VEGETARIANO 3**Veggie Quesadilla****\$12.50**

A large flour tortilla folded and stuffed with cheese, mushrooms, olives, tomatoes, bell peppers and onions. Served with mango salsa, rice and black beans on the side

Enchilada Maria Bonita**\$13.95**

A large flour tortilla stuffed with three cheeses, mushrooms, covered in rojo sauce. Served with rice and black beans on the side

Veggie Burrito**\$12.95**

A large flour tortilla filled with black beans, spanish rice, salsa fresca, cheese and lettuce. Topped with salsa verde sauce and mango salsa. Served with salad

KEIKI MENU 7**Enchilada****Hard Taco****Soft Taco****Quesadilla****Burrito****Nachos**

Mini Chimichanga

AZTECA BREAKFAST 4

Huevos Rancheros **\$11.50**

Over easy eggs served on top of corn tortillas. Smothered with cheese, verde and rojo sauce

Chilaquiles Con Huevo **\$11.95**

Tortilla chips, scrambled eggs, onions, cheese and special sauce

Machaca **\$13.50**

Scrambled egg with shredded beef, salsa fresca, jalapenos, cheese and a side of flour tortillas

Breakfast Buritto **\$12.50**

Scrambled eggs, chorizo, three cheeses, salsa fresca and sour cream

CATRINA OMELETTES 3

El Portugués **\$12.95**

Eggs, portugués sausage, bell peppers and mozzarella cheese

Fresh Catch of the Day **\$14.25**

Salsa fresca, fish, cheese and eggs

The Mexican Chorizo **\$12.50**

Eggs, chorizo, sour cream and salsa fresca

SIDES 22

Bag of Chips to Go **\$3.00**

Salsa to Go 6oz **\$1.00**

Fresh Jalapeño **\$1.00**

Guacamole **\$3.95**

Sour Cream **\$1.95**

Salsa Fresca **\$1.50**

Mango Salsa **\$3.50**

Tortillas **\$2.00**

3 flour 4 corn

Chile Toreado **\$2.00**

Chips* **\$1.50**

Salsa* **\$1.00**

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| Jalapeño | \$0.50 |
| Cheese | \$2.00 |
| Refried Beans | \$4.25 |
| Black Beans | \$3.50 |
| Spanish Rice | \$3.50 |
| Small Fiesta Salad | \$5.25 |
| Burrito | \$10.95 |
| Chile Relleno | \$10.25 |
| Fish Taco | \$6.50 |
| Carne Asada Taco | \$6.50 |
| Adobada | \$6.50 |

BEBIDAS 12

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| Coke | \$3.00 |
| Diet Coke | \$3.00 |
| Coke Zero Sprite | \$3.00 |
| Dr. Pepper | \$3.00 |
| Fruit Punch | \$3.00 |
| Root Beer | \$3.00 |
| Raspberry Tea | \$3.00 |
| Unsweetened Ice Tea | \$3.00 |
| Fresh Homemade Horchata & Lemonade 32oz | \$3.95 |
| no refill | |
| Bottled Jarritos | \$3.50 |
| Select flavors | |
| Coffee | \$2.50 |
| Tea | \$2.50 |

POSTRES 3

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| Fried Ice Cream | \$6.50 |
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| Fried Banana W/Ice Cream | \$7.50 |
| Flan | \$6.25 |

THE BEST MARGARITA ON THE ISLAND 13

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| Traditional Lime | \$10.00 |
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Made with sweet and sour citrus, triple sec, and our house sauza tequila

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| Mango | \$11.00 |
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Sweet chunky mango fruit, sweet and sour, triple sec, and our house sauza tequila

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| Passion Fruit | \$13.00 |
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Made with sweet and sour citrus, triple sec, and our house sauza tequila

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| Li-Hing-Mui | \$10.00 |
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"Dakine" that everyone loves! So sweet! Li-hing-mui, sweet and sour, triple sec, and our house sauza tequila

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| Strawberry | \$11.00 |
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Fresh sweet, strawberries, sweet and sour, triple sec, and our house sauza tequila. Other flavors: peach, lemon, or watermelon

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| Top Shelf | \$11.00 |
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Made with agave nectar, lime and salt. A float of grand marnier with your choice of tequila (except extra premium)

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| Skinny | \$13.00 |
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Made with fresh lime juice, patron silver tequila, grand marnier, and a splash of agave nectar

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| Pomegranate | \$11.00 |
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Made with citrus sweet and sour, triple sec, our house sauza tequila and pomegranate juice

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| Lychee | \$11.00 |
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Made with lychee fruit, our house sauza tequila, sweet and sour citrus

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| Coco Tequila | \$12.00 |
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Hand-shaken sauza hornitos tequila, malibu rum, delicious pineapple juice, fresh sour mix and cream of coconut

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| El Patrón | \$14.00 |
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Mixed with sweet and sour, triple sec, patrón silver tequila, sauza hornitos and gold tequila

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| Cadillac | \$13.00 |
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Sauza hornitos reposado, agave nectar, and a float of grand marnier rimmed with lime and salt

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| Margarita Pitaya | \$14.00 |
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Made with fresh pitaya (dragon fruit), sweet & sour, triple sec, and sauza hornitos tequila