



APPETIZERS 14

Tableside Guacamole (seasonal) \$8.95

prepared fresh at your table. avocado, onion, cilantro, tomato, lime, and jalapeno (as hot as you like)

Combo Platter \$7.95

chili con queso, guacamole, and chicken quesadillas

Mexican Potato Skins (6) \$7.25

baked with plenty of cheddar and jack cheeses, topped with bacon pieces and chunky salsa. served with green chile ranch dressing

Quesadillas AVAILABLE OPTIONS

melted mixed cheeses and mild salsa layered between grilled flour tortillas. your choice of pork, beef, chicken, or portobello mushroom. served with sour cream and guacamole \$7.95

Add Blackened Salmon: \$2.75

Chili Con Queso \$6.50

mixed cheeses blended with our hand-made green chili and served with warm tortilla chips

Cheese Crisp AVAILABLE OPTIONS

a giant flour tortilla layered with melted mixed cheeses and grilled to perfection \$5.95

Add Carnitas, Carne Asada, Or Smoked Chicken:

\$1.75

Add Blackened Salmon: \$2.50

Cheese Crisp Grande AVAILABLE OPTIONS

a giant flour tortilla layered with melted mixed cheeses, black beans, tomatoes, green chili, onions, and cilantro \$6.95

Add Carnitas, Carne Asada, Or Smoked Chicken:

\$1.75

Add Blackened Salmon: \$2.50

Baja Rolls \$8.95

our award-winning combination of battered fish fillets, guacamole, crisp cabbage, fresh tomatoes, cilantro, cheese, onion and green chilies

Green Chili Con Carne \$7.50

our homemade green chili blended with queso fresca, jack and cheddar cheese, and carne asada

House-made Guacamole \$6.95

with fresh avocado, tomatoes, lime juice, garlic, cilantro, onions, and seasonings

Nachos		AVAILABLE OPTIONS
a heaping plate of our fresh-made corn tortilla chips, topped with monterrey jack and cheddar cheese and baked		\$6.95
		Add Pork, Beef, Or Chicken: \$1.75
Nachos Brava		AVAILABLE OPTIONS
fresh tortilla chips layered with black beans, mixed cheeses, tomatoes, onions, cilantro, and green chili. served with sour cream and guacamole		\$7.95
		Add Pork, Beef, Or Chicken: \$1.75
Coconut Shrimp		\$8.95
five jumbo prawns hand-breaded in fresh, flaked coconut. served with fresh mango salsa		
Chimiquitos		\$7.50
a combination of mini chicken chimis and taquitos, served with guacamole		

SALADS 5

Club Salad		\$8.95
lightly fried chicken tenders set on a bed of mixed greens with fresh avocado, hickory smoked bacon, mixed cheese, fresh chopped tomato, cilantro, and onion. served with your choice of dressing		
Taco Salad		\$8.95
a large flour tortilla shell filled with fresh mixed greens, pinto beans, mixed chesses, house-made guacamole, sour cream, and mild salsa. served with your choice of slow-cooked pork, beef, or chicken		
Fajita Ensalada		\$7.95
charbroiled steak or chicken breast sliced and served over a bed of crisp greens, topped with tortilla strips, two cheeses, tomatoes, julienne bell peppers, and onions. served with guacamole and sour cream and green chili ranch		
Southwestern Caesar		\$7.95
invented in tijuana by alexander caesar cardini in 1926, this salad features strips of grilled chicken breast and red and green bell peppers, served on a bed of romaine lettuce tossed with caesars dressing. topped with bacon, jack, and cheddar cheeses		
Tossed Dinner Salad		\$3.75
mixed greens, tomatoes, jack and cheddar cheeses, topped with tortilla strips		

FAJITAS AND ENCHILADAS 4

Fajita Magnifico		AVAILABLE OPTIONS
a winning combination of slow-smoked ribs, cajun shrimp, and marinated chicken		\$14.95
		Steak, Chicken, Or Combination: \$12.95
Cajun Shrimp Fajitas		\$12.95
medium shrimp dusted with a blend of cajun seasoning		
Portobello Mushroom Fajitas		\$10.95
grilled portobello mushrooms with zucchini, squash, red and green bell peppers, and caramelized onions		

Blackened Salmon Fajitas	\$13.95
fresh, hand-cut atlantic salmon, dusted with our special blackened seasonings and seared to perfection. served with house-made mango salsa	

FAJITAS AND ENCHILADAS - ENCHILADAS 5

Portobello & Spinach	\$9.50
muy bueno! grilled portobello mushrooms with a blend of spinach and cheeses, topped with red chili	

Sour Cream & Chicken	\$9.95
house-made enchiladas filled with chicken and mixed cheeses, topped with our cilantro cream sauce	

Spinach Enchiladas	\$9.25
corn tortillas filled with our delicious blend of spinach and cheese, topped with our signature cilantro cream sauce	

Enchilada Dinner	AVAILABLE OPTIONS
corn tortillas filled with mixed cheeses, topped with our enchilada sauce and baked with more cheese	
	\$8.95
With Pork, Beef, Or Chicken:	
	\$9.25

Enchiladas De Cameron	\$10.50
medium shrimp grilled and stuffed into corn tortillas with jack and cheddar cheese, topped with our house-made cilantro cream sauce and queso fresca, and then baked	

SPECIALTIES 11

Barbeque Pork Ribs	AVAILABLE OPTIONS
perfectly seasoned and slow-cooked for 10 hours, finished on the grill with our chipotle barbeque sauce and served with pinto beans and rice	
	\$16.95
	Half Rack: \$12.95

Coconut Shrimp	\$13.95
jumbo prawns, hand-breaded in fresh flaked coconut and lightly fried to a golden brown. served with mango salsa, beans, and rice	

Ribs & Coconut Shrimp	\$13.95
a generous portion of our tender, slow-roasted pork ribs paired with two lightly fried, jumbo coconut shrimp. served with rice, beans, and grilled veggies	

Carnitas	\$10.50
three-time award winner! a very traditional and popular dish served throughout mexico. slow-cooked pork glazed in its own juices and fresh orange. served with guacamole and flour tortillas	

Chimichanga Blanco	\$11.50
our chicken chimichanga smothered with homemade cilantro cream sauce. served with pinto beans, rice, sour cream, and guacamole	

Gordito Burrito	\$11.50
everything but the kitchen sink. a 14-inch flour tortilla bursting with carne asada, chicken, carnitas, rice, beans, mixed cheeses, sour cream, and guacamole. served green chile (hot) or enchilada style (mild). its a mouth full!	

Baja Tacos	\$9.25
these tasty tacos feature white fish battered to order and loaded on top of steamed corn tortillas with crisp cabbage, mild salsa, and jalapeno tartar sauce	
Blackened Salmon Tacos	\$10.95
three fresh, hand-cut atlantic salmon tacos with our special blackened seasoning, seared to perfection and served with rice and beans	
Cajun Shrimp Tacos	\$9.50
tender shrimp, lightly fried and dusted with a blend of cajun seasonings. loaded on top of steamed corn tortillas and topped with crisp cabbage, mild salsa, and jalapeno tartar sauce. served with rice and beans	
Cajun Shrimp Tostadas	\$9.50
tender shrimp, lightly fried and dusted with a blend of cajun seasonings. loaded on top of crisp corn tortillas and topped with crisp cabbage, mild salsa, and jalapeno tartar sauce. served with rice and beans	
Lobster & Shrimp Enchiladas	\$11.95
lobster meat and tender shrimp grilled and rolled into corn tortillas, topped with our house-made cilantro cream sauce and then baked	

TRADITIONAL PLATES 20

Grande Burrito	\$9.50
a large flour tortilla bursting with your choice of meat, mixed cheeses, and mild salsa. green chili (hot) or enchilada style (mild)	
Roasted Veggie Burro	\$8.95
served with roasted zucchini, squash, portobello mushroom, roasted bell peppers, rice, mixed cheeses, and fresh lettuce. green chili (hot) or enchilada style (mild)	
Tacos Al Carbon	\$8.95
three steamed corn tortillas filled with carne asada, topped with fresh cilantro and chopped onions	
Tacos Dorados	\$8.95
three grilled tacos stuffed with tender chicken, topped with queso fresca, lettuce, and mild salsa	
Carne Adovado	\$9.95
grilled pork tenderloin marinated with hot chili de arbol, garlic, and lime. served with rice, beans, sour cream, and tortillas	
Maui Tacos	\$9.95
spicy adovado, sweet onion, and grilled pineapple. served in flour tortillas with rice and beans	
Soft Tacos	\$8.95
two corn tortillas steamed and heaped with your choice of meats, two cheeses, lettuce, and tomatoes. hard tacos available on request	

Quesadilla	AVAILABLE OPTIONS
a large, flour tortilla stuffed with jack and cheddar cheeses and your choice of meats, grilled veggies, or just cheese. topped with sour cream and guacamole	\$9.50
	Add Blackened Salmon:
	\$2.50

Pollo Con Mole	\$10.95
charbroiled and marinated chicken breast covered with traditional mole sauce. served with black beans, mexican rice, and two warm tortillas	
Navajo Tacos	\$9.95
navajo fry bread topped with pinto beans, your choice of meat, and mixed cheeses. served with lettuce, mild salsa, sour cream, and queso	
Flautas	\$8.95
corn tortillas loaded with your choice of meats and mixed cheeses, grilled to perfection and topped with green or enchilada sauce. served with sour cream	
Carne Asada Ranchera	\$12.95
usda-choice top-sirloin steak, marinated in garlic and lime juice. topped with sauteed tomatoes, green chili, onions, and cilantro. served with a cheese enchilada, black beans, mexican rice, and fresh tortillas	
Stuffed Sopapilla	\$9.95
traditional fry bread filled with pinto beans, mixed cheeses, and your choice of meat. cooked golden brown and topped with your choice of green chili hot or enchilada style mild	
Chimichanga	\$9.75
our grande burro with your choice of meat, lightly fried until crisp and served with sour cream and guacamole. green chili hot or enchilada style mild	
Salsa Brava Combo	\$11.50
two chicken dorado tacos, cheese enchilada, and a chicken tostada. served with home-cooked pinto beans and mexican rice	
Carnitas Combo	\$11.50
carnitas, cheese enchilada, a chicken tostada, guacamole, and flour tortillas. served with home-cooked pinto beans and mexican rice	
Adovado Combo	\$11.50
a combination of our spicy adovado, cheese enchilada, a chicken tostada, guacamole, and flour tortillas. served with home-cooked pinto beans and mexican rice	
Baja Combo	\$11.50
baja taco, cheese enchilada, and a steak tostada. served with home-cooked pinto beans and mexican rice	
Shrimp Combo	\$11.50
shrimp taco, chicken enchilada, and pork tostada. served with home-cooked pinto beans and mexican rice	
Burro Combo	\$11.50
green-chili carne asada burrito, cheese enchilada, and a bean tostada. served with home-cooked pinto beans and mexican rice	

DESSERTS 6

Apple Chimichanga

apple pie rolled into a tortilla and fried chimi style. try it a la mode

Sopapillas

traditional fry bread dusted with cinnamon sugar. served with honey. try it a la mode

New York Cheesecake

rich and creamy cheesecake served with a fruit glaze

Fried Ice Cream

vanilla ice cream coated with sugar, cinnamon, and corn flakes. served with chocolate syrup, honey, and whipped cream

Mexican Chocolate Mousse

classic, imported mexican chocolate, hand-whipped with heavy cream

Flan

a south-of-the-border favorite! hand-made, the old-fashioned way, with fresh vanilla beans and hand-pulled sugar