

La Playa Azul Cafe

914 Santa Barbara St 93101-2100 · +18059662860 · Updated: Jan 14, 2026

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BOTANAS 13

Cocktel de Camaron

\$16.00

Shrimp cocktail Mexican-style, tender deep sea bay shrimp, onions, diced tomatoes, avocado, cilantro, green olives, chile and lime juice

Two Flame Roasted Pasilla Chile*

\$14.00

Stuffed with queso ranchero and served in a corn tortilla*. Warning: Sometimes chile is mild, some-times very hot, but always delicious

Flautas

\$14.00

Chicken or beef rolled and stuffed in a flour tortilla, fried and served with guacamole and crema mexicana

Rajas con Queso

AVAILABLE OPTIONS

Sauteed Pasilla chile, red bell pepper, onions and cheese. Served in four small corn tortillas

\$13.00

With Grilled Shrimp - Delicious:

\$17.00

Tostaditas

AVAILABLE OPTIONS

Four small fried corn tortillas covered with beans, shredded cabbage, lime juice, pico de gallo salsa, tomatillo sauce, crema mexicana and queso fresco

\$13.50

With Shredded Chicken: \$14.75

Tacos de Papas

\$13.50

Five mini fried potato tacos served with shredded cabbage, lime juice, tomatillo sauce, crema mexicana roasted tomato-jalapeno salsa

Guacamole

AVAILABLE OPTIONS

Fresh hass avocados mashed and seasoned to perfection

Full Order: \$11.00

Half Order: \$7.50

Tacos Asada or Grilled Chicken

\$14.00

Four mini soft tacos with grilled steak or grilled chicken topped with onion, cilantro, roasted tomato-jalapeno salsa and tomatillo salsa

Nachos*

AVAILABLE OPTIONS

Fried corn tortilla chips covered with beans, cheese, guacamole and crema mexicana. Served with jalapeños upon request

\$15.00

With Grilled Chicken or Steak: \$18.00

Quesadilla*

\$14.00

Grilled flour tortillas stuffed with cheese and roasted pasilla chile topped with guacamole. Served with jalapeños upon request

Crab or Shrimp Quesadilla

\$22.00

Grilled flour tortilla stuffed with snow crab or shrimp, tomatoes, green onions, cilantro, melted cheese and roasted pasilla chile, topped with guacamole. Served with jalapeños upon request

Chicken or Steak Quesadilla

\$18.50

Flour tortilla stuffed with grilled chicken breast or grilled steak, tomatoes, green onions, cilantro, cheese and roasted pasilla chile, topped with guacamole. Served with jalapeños upon request

Veggie Quesadilla*

\$17.50

Grilled flour tortilla stuffed with assorted grilled vegetables, tomatoes, green onions, cilantro, roasted pasillas chiles and cheese, topped with guacamole. Served with jalapeños upon request

ENSALADAS 3

Taquito Salad

\$15.00

Six mini chicken or beef taquitos served on a bed of lettuce, tomatoes, cheese, tomatillo sauce and red wine vinaigrette, topped with guacamole and crema mexicana

Caesar Salad

AVAILABLE OPTIONS

The Tijuana classic; romaine lettuce tossed with garlic croutons, freshly grated parmesan cheese and our Caesar dressing

\$14.50

With Grilled Chicken Breast: \$16.50

With Grilled Mexican White Wild Shrimp:

\$20.00

With Scallops: \$21.50

Avocado Salad*

AVAILABLE OPTIONS

Slices of avocado served on a bed of baby greens, shredded carrots, tomatoes, cheese and green onion, topped with guacamole, served with your choice of dressing

\$17.50

With Grilled Chicken: \$19.50

With Grilled Halibut: \$21.50

With Grilled Mexican White Wild Shrimp:

\$23.00

With Scallops: \$24.50

TOSTADAS 2

Playa Azul Tostada*

AVAILABLE OPTIONS

Corn tortilla, beans, shredded lettuce, tomatoes, grated cheese, red wine vinaigrette and our salsa especial, topped with guacamole. Served with pico de gallo salsa upon request. Your choice of

Shredded Chicken: \$19.95

Slices of Avocado*: \$19.95

Assorted Grilled Vegetables*: \$19.50

Grilled Chicken Breast or Grilled Steak:

\$20.50

Halibut: \$22.50

Deep Sea Bay Shrimp: \$22.50

Grilled Mexican White Wild Shrimp: \$24.50

Playa Azul Crab Tostada

\$26.00

Corn tortilla, beans, shredded lettuce covered with snow crab, tomatoes, grated cheese, red wine vinaigrette and our salsa especial, topped with guacamole, and ranch dressing. Served with pico de gallo salsa upon request

ESPECIALIDADES 20

Sizzling Fajitas

Grilled chicken, steak, shrimp or halibut sauteed with onions, zucchini, bell peppers, tomatoes, mushrooms and garlic. Served with corn or flour tortillas

AVAILABLE OPTIONS

Chicken Breast: \$22.00

Steak: \$22.50

Halibut: \$24.00

Mexican White Wild Shrimp:
\$25.00

Scallops: \$28.00

Steak Ranchero

\$22.50

Thin slices of steak simmered with onions, tomatoes, chiles, garlic, and cilantro. Served with corn or flour tortillas

Carne Asada

\$22.50

Thin slices of grilled steak served with a cheese enchilada. Served with corn or flour tortillas

Scallops, Shrimp, Halibut or Chicken Picado

AVAILABLE OPTIONS

Sauteed with onions, tomatoes, garlic, wine, chile and cilantro. Served with corn or flour tortillas

Scallops: \$28.00

Mexican White Wild Shrimp:
\$25.00

Halibut: \$24.00

Chicken Breast: \$22.00

Chile Verde

\$21.00

Tender pork simmered with green chiles, tomatillos, onions and garlic served with corn or flour tortillas

Callo de Acha con Cebolla y Jalapeños

\$28.00

Scallops sauteed with onions, tomatoes, tomatillos and pickled jalapeños. Excellent! Spicy, but not hot. Served with corn or flour tortillas

Pescado en Salsa Verde

\$24.00

Halibut sauteed with olive oil, tomatillo sauce, garlic, onions, cilantro and green olives. Served with corn or flour tortillas

Tacos de Pescado

\$24.00

Two grilled halibut tacos served with roasted tomato-jalapeño salsa, crema roja, pico de gallo and finely shredded cabbage seasoned with fresh lime juice and avocado slice. Served on flour or corn tortillas

Tacos de Camarones

\$25.00

Two grilled Mexican white wild shrimp tacos served with roasted tomato-jalapeño salsa, crema roja, pico de gallo and finely shredded cabbage seasoned with fresh lime juice and avocado slice. Served on flour or corn tortillas

Camarones Borrachos

\$25.00

Mexican white wild shrimp sauteed in tequila, butter, garlic, onion, cilantro and fresh lime juice. Served with corn or flour tortillas

Tacos Rancheros

\$22.00

Two grilled chicken breast or steak tacos served with roasted tomato jalapeño salsa, crema roja, pico de gallo salsa, tomatillo salsa and finely shredded cabbage seasoned with fresh lime juice. Served on flour or corn tortillas

Flautas	\$22.00
Two fried flour tortillas stuffed with chicken or beef covered with tomatillo sauce and ranchera sauce, melted cheese, crema mexicana and guacamole	
Enchiladas de Pollo	\$22.50
Two chicken enchiladas, one covered with tomatillo sauce, one covered in red chile sauce topped with crema mexicana and guacamole	
Enchiladas de Camarones	\$25.00
Two shrimp enchiladas covered with ranchera sauce or tomatillo sauce. Served with guacamole	
Enchiladas de Camarones y de Cangrejo	\$25.50
One shrimp enchilada covered with ranchera sauce and one crab enchilada covered with a tomatillo sauce. Served with guacamole	
Enchiladas de Cangrejo	\$26.00
Two snow crab enchiladas covered with tomatillo sauce. Served with guacamole	
Enchiladas de Chile Verde	\$21.75
Two enchiladas stuffed with tender pork, covered with tomatillo sauce. Served with guacamole	
Enchiladas Rancheras*	AVAILABLE OPTIONS
Two cheese enchiladas covered with ranchera sauce, strips of roasted pasilla chile and cream mexicana	
	\$21.75
	With Chicken or Beef: \$2.00
	With One Egg Over Easy: \$2.00
Enchiladas de Verdura*	\$21.00
Two enchiladas stuffed with assorted grilled vegetables and cheese covered with red chile sauce and tomatillo sauce. Served with guacamole	
Enchiladas Verdes*	AVAILABLE OPTIONS
Two cheese enchiladas covered with tomatillo sauce, strips of roasted pasilla chile served with guacamole	
	\$21.75
	With Chicken or Beef: \$2.00
BURRITOS 10	
Playa Azul Burrito	\$21.95
Tender beef simmered in red chile sauce, with beans inside, covered with red chile sauce, melted cheese, crema mexicana and guacamole	
Chile Verde Burrito	\$21.95
Tender pork simmered with green chile, tomatoes, onions & garlic, with beans inside, covered with tomatillo sauce, melted cheese, crema mexicana and guacamole	
Steak Ranchero Burrito	\$22.50
Grilled steak sauteed with onions, tomatoes, garlic, chile and cilantro, covered with ranchera sauce, melted cheese, crema mexicana and guacamole. Served with beans and rice on side	
Carne Asada or Pollo Asada Burrito	\$21.75
Thin slices of grilled steak or grilled chicken breast, finely shredded cabbage seasoned with fresh lime juice, guacamole, pico de gallo salsa and roasted tomato-jalapeño salsa, covered in tomatillo sauce or red chile sauce, melted cheese, crema mexicana and guacamole. Served with beans and rice on side	

Shrimp Picado Burrito	\$25.00
Shrimp sauteed with onions, tomatoes, garlic, wine, chile & cilantro, covered with ranchera sauce or tomatillo sauce, melted cheese, crema mexicana and guacamole. Served with beans and rice on side	
Chicken Picado Burrito	\$22.00
Diced chicken breast served with onions, tomatoes, garlic, wine, chile & cilantro, covered with ranchera sauce or tomatillo sauce, melted cheese, crema mexicana and guacamole. Served with beans and rice on side	
Burrito de Pescado	\$24.00
Grilled halibut, rice, finely shredded cabbage seasoned with fresh lime juice, crema roja, pico de gallo salsa and roasted tomato-jalapeño salsa. Covered in tortilla sauce, melted cheese, crema mexicana and guacamole	
Vegetable Burrito*	\$20.00
Beans, rice, tomatoes, cheese, lettuce, green onion, salsa, covered with red chile sauce or tomatillo sauce, melted cheese, crema mexicana and guacamole	
Grilled Vegetable Burrito*	\$21.00
Assorted grilled vegetables and rice covered with red chile sauce and tomatillo sauce, melted cheese, crema mexicana and guacamole	
Chimichanga	\$21.00
Fried burrito stuffed with beef, pork or chicken, beans and cheese, topped with crema mexicana and guacamole. Served with beans and rice on side	

COMBINACIONES 17

Cheese Enchilada y Taco*	\$21.95
Two Cheese Enchilada*	AVAILABLE OPTIONS
	\$21.95
	With One Egg Over Easy: \$2.00
Two Tacos*	\$21.95
Cheese Enchilada y Relleno*	\$21.95
Taco y Relleno*	\$21.95
Relleno*	\$18.50
Two Rellenos*	\$22.00
Cheese Enchilada*	AVAILABLE OPTIONS
	\$18.00
	With One Egg Over Easy: \$2.00
Chile Verde Pork Burrito	\$18.50
Taco	\$18.00
Guacamole Taco*	\$18.00
Beef or Chicken Taco	\$18.50
with guacamole	

Two Chicken or Beef Taquitos **\$18.00**

Served with tomatillo sauce and guacamole

Pork Tamal

AVAILABLE OPTIONS

\$18.00

With One Egg Over Easy: \$2.00

Pork Tamal y Enchilada

AVAILABLE OPTIONS

\$21.95

With One Egg Over Easy: \$2.00

Pork Tamal y Taco

\$21.95

Pork Tamal y Relleno

\$21.95

CHILD'S PLATE* 2

Cheese Enchilada, Two Taquitos, Taco, Cheese Quesadilla

Bean, Rice & Cheese Burrito

A LA CARTA 29

Soft Chicken or Beef Taco

\$8.50

Chicken or Beef Taco with Guacamole

\$8.50

Guacamole, Chicken or Beef Taco*

\$8.00

Soft Halibut or Shrimp Taco

\$10.25

Cheese Enchilada*

\$9.00

Chicken or Beef Enchilada

\$9.50

Crab Enchilada

\$10.50

Shrimp Enchilada

\$10.50

Enchilada Ranchera*

\$9.00

Chicken or Beef Enchilada Ranchera

\$9.50

Enchilada Verde*

\$9.00

Chicken or Beef Enchilada Verde

\$9.50

Pork Enchilada Verde

\$9.50

Grilled Vegetable Enchilada

\$8.50

Chile Relleno*

\$9.50

Two Taquitos with Guacamole

\$8.50

Frijoles y Arroz with Cheese Burrito*	\$7.00
Beef, Frijoles y Arroz Burrito	\$9.00
Chile Verde Pork, Frijoles y Arroz Burrito	\$9.00
Steak Ranchero Burrito	\$10.00
Chicken with Frijoles y Arroz Burrito	\$8.50
Pork Tamale	\$9.50
Frijoles con Queso*	\$5.00
Arroz Mexicano*	\$5.00
Grilled Vegetables	\$6.00
2 Flour Tortillas	\$2.75
3 Corn Tortillas	\$2.50
Dinner Salad	\$5.75
Soup of the Day	AVAILABLE OPTIONS

Cup: \$5.75

Bowl: \$10.50

BEBIDAS 15

Fresh Ground Cafe	\$4.00
Italian roast	
Fresh Ground Decaf	\$4.00
Italian roast	
Mango Ice Tea	\$4.00
Hot Tea	\$3.50
Milk	\$3.50
Homemade Lemonade	\$3.50
Horchata	\$3.50
Coke	\$3.50
Diet Coke	\$3.50
Sprite	\$3.50
Orange Crush	\$3.50
Dr. Pepper	\$3.50

750 ml Liter Evian Water	\$7.00
500 ml Liter S. Pellegrino	\$4.50
1 Liter S. Pellegrino	\$6.50

NON-ALCOHOLIC BEVERAGES 1

O'Doul's	\$4.25
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IMPORTED 14

Victoria	\$6.75
Pacifico	\$6.50
Tecate	\$6.50
Modelo Especial	\$6.50
Corona	\$6.50
Corona Light	\$6.50
Coronitas	\$4.75
Dos XX	\$6.50
Bohemia	\$6.50
Negra Modelo	\$6.75
Stella Artois	\$6.50
Michelada	\$7.50
Bucket - 6 Coronitas	\$23.00
Bucket - 6 Assorted	\$30.00

DOMESTIC 5

Budweiser	\$4.75
Budweiser Light	\$4.75
Coors Light	\$4.75
Firestone 805 Honey-Blonde	\$6.50
Sierra Nevada Pale Ale	\$6.50

POSTRES 4

Chocolate Maya Thunder Cake	\$7.50
Rice dark cake exploding with dark chocolate icing, topped with soft couverture chocolate pieces	
New York Cheesecake	\$7.00
Delicious blend of sour cream & cream cheese slowly baked on top of a graham cracker crust and topped with ground almonds	
Lemon Cake	\$7.50
Three layers of moist lemon cake filled with lemon cream crusted and covered with cream cheese frosting and white chocolate curls	
Flan	\$5.50
Light custard with caramel sauce	

LUNCH SPECIALS 39

One Cheese Enchilada*	AVAILABLE OPTIONS
	\$14.95
	With One Egg Over Easy:
	\$15.75
One Chicken or Beef Enchilada	\$15.25
One Cheese Enchilada Ranchera*	\$15.50
with crema mexicana	
One Chicken or Beef Enchilada Ranchera	\$15.75
with crema mexicana	
One Shrimp Enchilada Ranchera	\$17.50
with guacamole	
One Crab Enchilada Verde	\$17.50
One Grilled Vegetable Enchilada*	\$15.00
One Pork Enchilada Verde with Guacamole	\$15.75
One Cheese Enchilada Verde	\$15.00
One Chicken or Beef Enchilada Verde	\$15.50
One Chile Relleno with Crema Mexicana*	\$15.50
Two Taquitos with Verde Sauce and Guacamole	\$15.00
One Chicken or Beef Taco	AVAILABLE OPTIONS
	\$15.00
	With Guacamole: \$15.50
One Soft Taco with Grilled Chicken or Steak with Flour or Corn Tortillas	\$16.00
upon request, soft tacos can be dressed with roasted jalapeños salsa, crema roja, pico de gallo salsa and shredded cabbage	
One Chicken or Beef Flauta	\$15.00

One Pork Tamal**AVAILABLE OPTIONS**

\$15.00

With One Egg Over Easy:

\$15.75

Grilled Steak or Chicken Quesadilla**\$16.50****Grilled Veggie Quesadilla*****\$15.50****Steak Ranchero Burrito****\$17.00**

Grilled steak sauteed with onions, tomatoes, garlic, chiles and cilantro

Carne Asada or Pollo Asada Burrito**\$17.00**

Grilled steak or grilled chicken breast with finely shredded cabbage seasoned with fresh lime juice, guacamole and pico de gallo salsa

Chile Verde Burrito**\$16.75**

Pork, green chile, beans and rice covered with tomatillo sauce, melted cheese, crema mexicana and guacamole

Burrito de Pescado**\$20.00**

Grilled halibut, rice, finely shredded cabbage seasoned with fresh lime juice, crema roja, pico de gallo salsa and roasted tomato-jalapeño salsa. Covered in tomatillo sauce, melted cheese, crema mexicana and guacamole

Chile Colorado Burrito**\$16.75**

Beef, beans and rice covered with red chile sauce, melted cheese, crema mexicana and guacamole

Grilled Vegetable Burrito***\$16.50**

Assorted grilled vegetables and rice covered with red chile sauce and tomatillo sauce, melted cheese, guacamole and crema mexicana

Vegetable Burrito***\$16.50**

Beans, rice, tomatoes, cheese, lettuce, green onion and salsa, covered with red chile sauce or tomatillo sauce, melted cheese, crema mexicana and guacamole

Bean, Rice, Cheese Burrito***\$14.95**

Covered with red chile sauce, melted cheese and crema mexicana

Chimichanga***\$16.50**

Fried burrito filled with beef, pork or chicken, beans and cheese - delicious!

Chicken Picado**\$18.00**

Diced chicken breast sauteed with onions, tomatoes, garlic, wine, chiles and cilantro. Served with flour or corn tortillas

Steak Ranchero**\$18.00**

Thin slices of steak simmered with onions, tomatoes, chiles, garlic and cilantro. Served with flour or corn tortillas

Callo de Acha con Cebolla y Jalapeños**\$21.00**

Scallops sauteed with onions, tomatoes, tomatillos and pickled jalapeños - Excellent! Spicy but not hot. Served with flour or corn tortillas

Tacos de Pescado	\$20.00
Two halibut tacos served with roasted tomato - jalapeños salsa, crema roja, pico de gallo and finely shredded cabbage seasoned with fresh lime juice. Served on flour or corn tortillas	
Tacos de Camarones	\$20.00
Two grilled Mexican white wild shrimp tacos served with roasted tomato - jalapeños salsa, crema roja, pico de gallo and finely shredded cabbage seasoned with fresh lime juice. Served on flour or corn tortillas	
Pescado en Salsa Verde	\$20.00
Halibut sauteed with olive oil, tomatillo sauce, garlic, onions, cilantro and green olives. Served with corn or flour tortillas	
Carne Asada	\$19.00
Thin slices of grilled steak served with cheese enchilada. Served with flour or corn tortillas	
Torta	\$16.50
Thin slices of grilled steak or grilled chicken breast served on french bread with mayo, tomatoes, onions, lettuce and avocado	
Camarones Picados	\$20.00
Shrimp sauteed with onions, tomatoes, garlic, wine, chiles and cilantro. Served with flour or corn tortillas	
Camarones Borrachos	\$20.00
Shrimp sauteed in tequila, garlic, cilantro butter and fresh lime juice. Served with flour or corn tortillas	
Chilaquiles Rojo or Verdes	\$16.75
Fried corn tortilla chips sauteed with onions, egg, cheese, red chile sauce or tomatillo sauce	
Huevos Rancheros*	\$16.75
Served with corn or flour tortillas	

VINO BLANCO 8

Benziger Family Winery, Sauvignon Blanc, North Coast, CA	AVAILABLE OPTIONS
Crisp in acidity with a tangy mineral streak that gives punch to the fruit	Glass: \$9.00 Bottle: \$22.00
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	AVAILABLE OPTIONS
Bright, aromas of citrus and tropical fruits, notes of pineapple, grapefruit and melon flavors with a juicy acidity	Glass: \$11.00 Bottle: \$27.00
Santa Christina, Pinot Grigio, Italy	AVAILABLE OPTIONS
Lively flavors of pink grapefruit, citrus and melon with a long, bright, green apple finish	Glass: \$9.00 Bottle: \$22.00
Fleurs de Prairie, Rose, France, Les Grands Chais de France	AVAILABLE OPTIONS
Traditional Provencal style, delicate flavors of strawberry, rose petals & herb & a bright, refreshing acidity	Glass: \$10.00 Bottle: \$25.00
Ballard Lane, Chardonnay, Santa Barbara County, CA	AVAILABLE OPTIONS
Nose of toasty oak, flavors of pear and apple with a rich mouth feel, balanced with good acidity	Glass: \$8.50 Bottle: \$20.00

Davis Bynum, Chardonnay, Russian River Valley, CA

Aromas of baked fuji apples, lemon custard & white flowers. Toasty brioche, hazelnut & baking spice notes, lush, creamy finish

AVAILABLE OPTIONS

Glass: \$12.50

Bottle: \$32.00

Sanford, Chardonnay, Santa Rita Hills, Santa Barbara Country

Full-bodied fruit flavors, balanced by mouth-watering acidity. Crafted to enhance & complement every meal

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$40.00

Flower, Chardonnay, Sonoma Coast, California

Fresh, juicing and lively, with pretty lemon-lime and green apple notes that are cleansing and persistent

\$43.00

MIMOSAS ¹

Mionetto Prosecco

served with orange juice, pomegranate or cranberry juice

\$13.00

VINO ROJO ⁷

Ballard Lane, Pinot Noir 2010, Central Coast, CA

A true Pinot Noir, garnet in color, has a nose of perfume, plums and straw with soft tannins

AVAILABLE OPTIONS

Glass: \$9.50

Bottle: \$24.00

Josh, Pinot Noir, Central Coast, CA

Aromas of bright cherries, raspberries & toasty oak. Dark cherry, cocoa & vanilla bean flavors fill mouth with a rich intense long finish

AVAILABLE OPTIONS

Glass: \$12.50

Bottle: \$33.00

Flowers, Pinot Noir, Sonoma Coast, CA

Offers a pleasant mix of modest cherry, watermelon and strawberry fruit, ending with gripping tannins

\$47.00

Rodney Strong, Zinfandel, "Knotty Vines" Northern Sonoma, Sustainably Grown, CA

Solidly built and zesty, with notes of dried cherry, licorice and smoky cracked pepper

AVAILABLE OPTIONS

Glass: \$12.50

Bottle: \$33.00

Yulupa Vineyards, Cabernet Sauvignon "Yulupa" CA

Ripe fruit aromas of plum and black raspberry followed by notes of crushed thyme and toast

AVAILABLE OPTIONS

Glass: \$9.50

Bottle: \$23.00

Josh, Cabernet Sauvignon, Paso Robles Reserve, CA

Bouquet of dark fruits, cinnamon, clove & subtle oak aromas. Flavors of juicy red cherries & blackberries, finishing long with round, soft tannins

AVAILABLE OPTIONS

Glass: \$13.50

Bottle: \$36.00

Robert Mondavi Oakville Cabernet Sauvignon, Napa, CA

Deep, dark cassis & black cherry fruit, sage, nutmeg & vanilla spice, a velvety texture with a plush, juicy finish that lingers luxuriously on the palate

\$66.00

HAPPY HOUR VINO'S ⁶

Mimosas

\$10.00

Santa Christina, Pinot Grigio

\$7.50

Benziger, Sauvignon Blanc	\$7.50
Ballard Lane, Chardonnay	\$7.50
Ballard Lane, Pinot Noir	\$8.00
Yulupa Vineyards, Cabernet Sauvignon	\$8.00

HAPPY HOUR BOTANAS 10

Rajas con Queso **\$9.00**

Sauteed Pasilla chile, red & green bell pepper, onions and cheese. Served in four small corn tortillas

Soft Tacos with Grilled Chicken or Grilled Steak **\$9.00**

Four mini soft tacos with steak or chicken sprinkled with onions, cilantro, roasted tomato-jalapeno salsa & tomatillo sauce

Tacos de Papas **\$8.50**

Four mini fried potato tacos served with shredded cabbage, lime juice, tomatillo sauce, crema mexicana and roasted tomato-jalapeno salsa

Chilaquiles Rojos or Verdes **\$8.50**

Fried corn tortilla chips sautéed with onions, egg, cheese, red chile sauce or tomatillo sauce

Tostaditas

AVAILABLE OPTIONS

Four small fried corn tortillas layered with beans, shredded cabbage, lime juice, pico de gallo salsa, tomatillo sauce, crema mexicana & queso fresco

\$9.00

With Shredded Chicken: \$10.00

Veggie Quesadilla **\$9.00**

Grilled flour tortilla layered with grilled vegetables, roasted pasilla chiles and cheese. Served with guacamole. Jalapeno's upon request

Grilled Chicken or Grilled Steak Quesadilla **\$10.00**

Grilled flour tortilla layered with grilled chicken breast or grilled steak, tomatoes, green onions, cilantro, cheese and roasted pasilla chile. Served with guacamole. Jalapeno's upon request

Quesadilla **\$7.00**

Grilled flour tortilla layered with cheese and roasted pasilla chile. Served with guacamole. Jalapeno's upon request

Taquitos Chiquitos **\$7.00**

Six mini corn tortillas stuffed with chicken or beef, rolled and then fried. Served with shredded cabbage, tomatillo sauce and crema mexicana

Nachos

AVAILABLE OPTIONS

Tortilla chips layered with beans, cheese, sour cream & guacamole. Jalapeno's upon request

\$8.50

With Grilled Steak or Grilled Chicken:

\$10.50

HAPPY HOUR DRINKS 18

Casa Margarita

Reposado Tequila, Triple Sec, agave nectar & lime juice. Hand shaken served on the rocks

AVAILABLE OPTIONS

\$11.00

Happy Hour Price: \$8.00

Casa Margarita #2

With Mango, Strawberry or Melon. Served blended

AVAILABLE OPTIONS

\$12.50

Happy Hour Price: \$8.50

Premium Margarita

Sauza Hornitos Reposado Tequila, Grandeza Liqueur, agave nectar & lime juice. Hand shaken served on the rocks

AVAILABLE OPTIONS

\$13.50

Happy Hour Price:

\$11.50

Teremana Cadillac Margarita

Teremana Reposado Tequila, Cointreau, agave néctar & lime juice. Topped with a float of Grand Marnier. Hand shaken served on the rock

\$15.00

Watermelon Mint Margarita (Seasonal)

Hornitos Blanco Tequila, watermelon juice, lime juice, fresh mint, agave nectar & a dash of Bitters. Rimmed with Tajin. Hand shaken served on the rocks

\$14.00

Hibiscus Flower Margarita

Two cups daily Hibiscus Tea can lower blood pressure, boost system, is rich in antioxidants & Vitamin C. Hibiscus Flower Tea, Sauza Hornitos Plata Tequila, Patron Citronge, agave nectar & lime juice. Rimmed with a mixture of sugar, crushed Hibiscus flower & cayenne. Hand shaken served straight up

AVAILABLE OPTIONS

\$13.00

Happy Hour Price:

\$11.00

El Tesoro Skinny Margarita

El Tesoro Blanco Tequila, agave nectar & lime juice. Hand shaken served on the rocks

AVAILABLE OPTIONS

\$14.00

Happy Hour Price:

\$12.00

Habanero Mango Margarita

Sauza Hornitos Plata infused with Habanero chili, mango puree, agave nectar & lime juice. Rimmed with Habanero infused raw sugar. Hand shaken served on the rocks

AVAILABLE OPTIONS

\$12.50

Happy Hour Price:

\$10.50

Tio Roberto's Margarita

1/3 Sauza Hornitos Plata, 1/3 Cointreau, 1/3 lime juice. Hand shaken served straight up

\$13.00

Cucumber Margarita

Sauza Hornitos Plata, Patron Citronge, muddled cucumber & lime juice. Rimmed with Tajin. Hand shaken served straight up

AVAILABLE OPTIONS

\$12.50

Happy Hour Price:

\$10.50

Roasted Pineapple Margarita

Sauza Hornitos Plata Tequila, caramelized pineapple puree & lime juice. Rimmed with Tajin. Hand shaken served on the rocks

AVAILABLE OPTIONS

\$13.50

Happy Hour Price:

\$11.00

Guava Margarita

Sauza Hornitos Reposado Tequila, guava or papaya puree & lime juice. Rimmed with Tajin. Hand shaken served on the rocks

AVAILABLE OPTIONS

\$13.50

Happy Hour Price: \$11.00

Smokey Bloody Maria

Delicious!. Xicaru Mezcal, Sauza Hornitos Reposado & Bloody Mary mix

AVAILABLE OPTIONS

\$11.50

Happy Hour Price: \$9.50

Cuba Libre

Cruzan Rum, fresh lime juice & coke. Served on the rocks

AVAILABLE OPTIONS

\$9.50

Happy Hour Price: \$7.50

Traditional Mojito

Cruzan Rum, muddled fresh mint, lime juice & raw sugar with a splash of mineral water. Served on the rocks

AVAILABLE OPTIONS

\$10.50

Happy Hour Price: \$9.50

Ultimate Pina Colada

Cruzan Rum, Meyer Dark rum, pineapple juice & coconut cream. Served blended

AVAILABLE OPTIONS

\$10.50

Happy Hour Price: \$9.50

Bloody Mary

AVAILABLE OPTIONS

Absolut: \$11.00

Svedka Vodka: \$10.50

Happy Hour Price: \$8.50

Mexican Café

Dark Italian Roast Coffee, Kahlua & Hornitos Reposado Tequila. Topped with Whip cream

\$9.00

WHISKEY ⁴

Jim Beam Black

\$12.00

Crown Royal

\$11.50

Johnnie Walker Black

\$12.50

Knob Creek RSV

\$15.00

VODKA TONIC ³

Svedka

AVAILABLE OPTIONS

\$8.00

Happy Hour Price: \$6.50

Tito's or Absolut

\$10.50

Ketel One

\$11.00

GIN & TONIC ³

Bombay Sapphire

AVAILABLE OPTIONS

\$10.00

Happy Hour Price: \$8.00

Beefeaters

\$11.00

Tanqueray

\$13.00

HAPPY HOUR CERVEZA 4

Imported

\$5.50

Michelada

\$6.50

Bucket (6) 7oz Coronitas

\$18.00

Bucket (6) 12oz Assorted

\$25.00

BLANCO 8

Herradura

\$7.75

Hint of oak, tangy citrus character

Gran Centenario

\$8.50

Spicy nose, light vanilla, citrus

Tres Generaciones

\$8.50

Background of herbs, fresh agave. Well balanced

El Tesoro

\$8.75

Sweet taste, balanced with agave & white pepper

Casamigos

\$11.25

Smooth, faint aromas of mint, green agave & cinnamon

Patron

\$12.25

Strong agave aroma, notes of vegetables, light vanilla

Chamucos

\$12.75

Floral, sweet exceptionally complex, smooth

Don Julio

\$13.50

Aromas of lime zest, grapefruit

RESPOSADO 10

Teremana

\$6.50

Notes of oak & vanilla with a smooth rich finish

Gran Centenario

\$8.75

Lingering notes of caramel & pepper

Tres Generacines	\$9.25
Smooth, sweet & spicy finish	
Herradura	\$9.50
Notes of wood, spice & flowers	
Cabo Wabo	\$11.75
Bold agave flavor, scent of citrus, spicy pepper	
Chamucos	\$12.00
Light body, roasted fruit, smoke	
Casamigos	\$12.25
Ultra smooth with a heavy dose of caramel	
Patron	\$13.25
Hint of oak, pear & spice	
Don Julio	\$14.75
Light & sweet, nose of vanilla & chocolate	
Clase Azul	\$35.00
Aged in sherry barrels, buttery, smooth, elegant	

ANEJO 10

Tres Generacines	\$10.25
Smooth, rich, smoky oak finish	
Gran Centenario	\$10.50
Vanilla, cloves, nutmeg, creamy	
Herradura	\$12.50
Smooth, toasted oak, dried fruit, spice and floral notes	
Casamigos	\$13.00
Caramel, hints of coco & vanilla	
Patron	\$14.25
Oak wood notes of vanilla, raisin & honey	
Herradura Ultra	\$15.25
Crystal-clear color, vanilla & spices, rich sweet finish	
Don Julio	\$16.25
Vanilla, almonds & spice	
Chamucos	\$17.25
White oak, hints of vanilla & chocolate	
Cuervo Reserva de la Familia	\$26.00
Spice, caramel, dates, smooth & vibrant	

Don Julio 1942

\$43.00

Aroma of vanilla, cherry, brown sugar finish