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Menu may vary by location.

BOTANAS

Guacamole en tu Mesa

Handmade guacamole, to your taste, presented tableside

Quesadillas

Stuffed with mushrooms, red onions, poblano peppers and cheese. Served with guacamole, sour cream and pico de gallo.

Fajita Chicken

Fajita Beef

Spinach

Chicken Flautas

Chicken, pecans and cheese rolled in corn tortillas and served with chile con queso, guacamole and sour cream

Calamari Frito

Served golden with chipotle aioli and ranchero sauce

Ceviche

Marinated shrimp, scallops and pico de gallo tossed in lime juice and spices

Chile con Queso Dip

Golden melted cheese blended with chiles, tomatoes, onions, mushrooms and cilantro

Pasteles Azul

Two handmade blue crab cakes, served over field greens and drizzled with chipotle aioli and pico de gallo

Queso Flameado

Creamy Cancún and poblano sauces, mushrooms, onions, peppers, melted cheese, and cilantro pecan pesto flamed tableside

with Chicken

with Shrimp

Nogales Nachos

Refritos and cheese with guacamole, sour cream, jalapeños and pico de gallo

Fajita Chicken Nachos

Fajita Beef Nachos

Traditional Sampler

Chicken nachos, spinach-mushroom quesadilla with onions and peppers and crispy chicken flautas hand-rolled with cheese and pecans. Served with guacamole, jalapeños, pico de gallo and sour cream

Mexican Shrimp Cocktail

Chilled shrimp tossed to order with fresh pico de gallo, chunks of avocado and chipotle-lime tomato sauce

SOPAS Y ENSALADAS

Caldo de la Casa

Rich chicken soup with avocado, rice, corn, pico de gallo, lime and tortilla crisps

Sopa del Día

Ask what was made special today!

Ensalada de la Casa

Mixed greens, tomatoes, avocado, corn, cheese, and tortilla crisps, choice of dressing

Caesar de la Casa

Romaine tossed with tortilla crisps, parmesan, Caesar dressing and pico de gallo

Tijuana Caesar

Our large Caesar salad topped with one of your favorites from the grill

Chicken
Shrimp
Salmon
Ahi Tuna

La Jolla Coconut Shrimp Salad

"Winner Recipe Roundup 2005"

Mixed greens and mango salsa tossed with honey-chipotle vinaigrette topped with four giant coconut shrimp and tomato wedges

Fajita Salad

Mixed greens, cheese, jícama, pico de gallo, red bell peppers, red onions and tortilla crisps with your choice of dressing topped with one of your grilled fajita favorites

Chicken
Steak
Salmon
Shrimp
Ahi Tuna

Ensalada de Espinaca

Fresh spinach tossed in honey-chipotle vinaigrette with apples, jícama, spiced pecans, red onions and cotija cheese

Topped with Chicken

Topped with Ahi Tuna

Espinaca de la Casa

A small version of the Ensalada de Espinaca

Dressings: Honey-Chipotle Vinaigrette, Jalapeño Ranch, Fat-Free Mango-Lime, Garlic Bleu Cheese Vinaigrette, Sesame Vinaigrette and Caesar

Black and White Ahi Tuna Salad

Mixes greens tossed with fat-free mango-lime vinaigrette topped with slices of pan seared, sesame seed crusted Ahi tuna steak, cucumbers, red bell peppers, red onions and mango. Garnished with cilantro.

PLATOS TRADICIONALES

All Platos Tradicionales served with refritos and rice

Clasico Combo

Create your own combination from the choices listed:

Select 2 items

Select 3 items

Handmade Tacos — soft flour or crispy corn

Shredded Chicken, Shredded Beef, Spicy Picadillo Beef or Roasted Pork

Rolled Enchiladas

Chicken with creamy Poblano Sauce
Beef with Ancho Chile Sauce
Roasted Pork with Spicy Verde Sauce
Picadillo Beef with Queso
Cheese-Onion with Ranchero Sauce

Handmade Pork Tamale with Ancho Chile Sauce

Chicken Flauta hand-rolled with cheese and pecans

BIG BURRITO OR CHIMICHANGA

Refritos, cheese and choice of meat rolled in a large tortilla, served enchilada style with sauce and cheese. Served with refritos and rice

Choice of:

Shredded Chicken with Poblano Cream

Roasted Pork with Spicy Verde

Shredded Beef with Ancho Chile Sauce

Picadillo Beef with Queso

POLLO Y MÁS

Pollo San Luis

Seasoned grilled chicken breast over rice and black beans, topped with sliced avocado, pico de gallo, sour cream and cotija cheese

Pollo Poblano

Seasoned grilled chicken breast topped with creamy poblano sauce, mushrooms, red onions and peppers. Served with a Mexican potato and freshly sautéed vegetables

La Marina

Seasoned grilled chicken breast topped with creamy poblano sauce and four plump, juicy grilled shrimp. Served with rice, freshly sautéed vegetables and black beans

Chicken Mole Enchiladas

Three grilled chicken and cheese enchiladas topped with a deliciously rich pecan mole sauce, served with rice and tossed greens

Enchiladas Rancheras

Fresh sautéed spinach and cheese rolled in three corn tortillas and baked in ranchero sauce, served with freshly sautéed vegetables and black beans

Sour Cream Chicken Enchiladas

Three chicken enchiladas topped with tangy sour cream sauce, served with black beans and tossed greens

Diablo Chicken Pasta

Blackened chicken breast, grilled and sliced over penne pasta tossed in spicy diablo sauce with fresh tomatoes and scallions, topped with cotija cheese

Chile Relleno Tradicional

Fresh poblano stuffed with chicken, cheese and pecans, deep fried and topped with ranchero sauce. Served with rice, refritos and freshly sautéed vegetables

Oscar's Extravaganza

A delicious combination plate featuring a Chile Relleno Tradicional topped with ranchero sauce, one chicken enchilada with poblano sauce and one soft chicken taco with rice and refritos

Baked Chile Relleno

With grilled chicken, Mexican cheeses, pepitas, golden raisins and goat cheese. Served over ranchero sauce with sour cream, rice and freshly sautéed vegetables

Pork Rostizado

Our signature slow-roasted pork. Served with spicy verde sauce, pico de gallo, rice, black beans, freshly sautéed vegetables and freshly made tortillas

Carne Asada

10-oz. USDA Choice Flat Iron Steak, marinated and grilled, topped with ranchero sauce. Served with a Mexican potato and freshly sautéed vegetables. Crowned with crispy onion strings

Enchiladas Santana

Shredded chicken, roasted pork and shredded beef layered between fresh corn tortillas then topped with ancho sauce, creamy poblano sauce and verde sauce. Served with refritos and rice

FLAME GRILLED MARINATED FAJITAS

Traditional Style: Rice, black beans, and freshly made flour tortillas

or

Lettuce Wrap style: black beans, freshly sautéed vegetables, and cool lettuce leaves for wrapping

Chicken or Steak

Chicken & Steak

Roasted Pork

Ahi Tuna Steak

Jumbo Shrimp

Shrimp & Chicken

Shrimp & Steak

Seasonal Vegetables

Fajitas Grandes

A feast of tantalizing flavors for two. Steak, Chicken, Roasted Pork & Shrimp

MARISCOS ESPECIALES

Camarones con Chile

Two skewers of jumbo shrimp, zucchini, roma tomatoes and bell peppers, chile rubbed and grilled. Served with mango salsa and lemon butter over rice with freshly sautéed vegetables

Salmon Tropical

Grilled, marinated salmon fillet over rice, topped with shrimp, mushrooms, red onions and peppers in our creamy Cancún sauce. Served with freshly sautéed vegetables and rice

Diablo Shrimp Pasta

Blackened shrimp, grilled and served over penne pasta tossed in spicy diablo sauce with fresh tomatoes and scallions, topped with cotija cheese

Mexican Seafood Paella

Jumbo shrimp, sea scallops, mussels and calamari simmered in an achiote-tomato-tomatillo broth with pico de gallo and garlic butter. Served over rice

Yucatan Especial

Shrimp, scallops, spinach, mushrooms, tomatoes, poblano chiles, and red onions sautéed in our creamy Cancún sauce served over rice

Pescado Fresco

Today's fresh fish fillet grilled, sautéed or blackened.
Ask server for today's presentation.

Baja Fish Tacos

Today's fresh fish grilled, blackened or fried, stuffed in double corn tortillas topped with cabbage slaw, chipotle aioli and freshly pickled onions. Served with black beans and rice

Enchiladas Cancún

Three corn tortillas stuffed with sautéed fresh spinach, shrimp, cheese, scallops and pico de gallo. Served with black beans and rice

Chipotle Honey Glazed Salmon

Fresh salmon fillet, pan seared and glazed with sweet and spicy chipotle glaze and chunky fresh pineapple. Served over rice with freshly sautéed vegetables and crowned with crisp sweet potato strings

OUR HOMEMADE SAUCES

Verde

medium to hot — tart green tomatillos, onions, garlic, cilantro, serrano chiles (vegan)

Ancho Chile

medium hot — ancho chiles, onions, tomatoes, beef, beef stock

Poblano Cream

mild to medium — cream, poblanos, onions, chicken stock

Ranchero

mild to medium — tomatoes, bell peppers, chile, oregano, onions, garlic, cumin (vegan)

Cancún

mild — cream, shrimp stock, lime juice, garlic, butter, white pepper

Mole

complex sauce from Oaxaca made with chiles, nuts, fruit and a hint of chocolate (vegan)

Sour Cream

poblano sauce and sour cream mixed together for a tangy topping

MARGARITAS AND COCKTAILS

Maya Rita

A gift from the Margarita gods. Hand-shaken using only Sauza Hornitos 100% Blue Agave Tequila, Cointreau and real juice sweet and sour. No sacrifices have been made here.

Primo Rita

Sauza Conmemorativo Tequila and Cointreau — frozen or on the rocks

Cinco Sampler

Five sample-sized frozen margaritas including Primo, Mango, Raz Rita, Blue Peach, and Clásico.

Clásico

Juarez Tequila and Juarez Triple Sec — frozen or on the rocks

Cozy Meltdown

Frozen Clásico Margarita topped with choice of Chambord, Grand Marnier or Midori

Laguna Rita

Blue Curaçao swirled with our Clásico

Raz Rita

Raspberry-infused tequila melted down into our Clásico

Strawberry Rita

Strawberries swirled with our Clásico

Mango Rita

Mangos swirled with our Clásico

Sangria Swirl

Frozen Clásico Margarita swirled with fresh fruit-infused sangria wine

Cozy on the Beach

A delightful layered concoction of Piña Colada, blended strawberries, Bacardi Rum and Mango Margarita

Piña Colada

A delicious frozen coconut drink with Bacardi Select rum

CERVEZAS

Mexican Bottled Beer

Bohemia, Carta Blanca, Corona, Corona Light, Dos Equis Amber, Dos Equis Lager, Modelo Especial, Negra Modelo, Pacifico and Tecate

DESSERTS

Platano Parfait

Our signature homemade banana pudding layered with crushed vanilla wafers, fresh sliced bananas and real whipped cream. Served with a cinnamon tortilla crisp

Chocolate Truffle Cake

Rich and sinful! Served chilled with Presidente brandy cream sauce

Margarita Cheesecake

Cold and creamy with a graham-cracker crust. Made with our Clásico margarita and fresh lime juice. Topped with real whipped cream and fresh berries

KID'S MENU

All meals include a soft drink and banana pudding. For kids 12 & under

Grilled Cheese Quesadilla

folded flour tortilla filled with melting cheese, served with fries and carrot sticks

Chicken Tenders

3 crispy chicken tenderloins, served with fries and carrot sticks

Grilled Chicken Strips

served with rice, lettuce and tomato

Pic-a-Taco

choose shredded beef or chicken soft taco or crispy beef taco, topped with cheese and served with rice and beans

Pasta con Queso

Our version of mac and cheese - penne pasta tossed with freshly made queso (not spicy)