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
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 Rostisado
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

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**CERVEZAS**

**Mexican Bottled Beer**
Bohemia, Carta Blanca, Corona, Corona Light, Dos Equis Amber, Dos Equis Lager, Modelo Especial, Negra Modelo, Pacífico 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

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**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)