



PLATOS REGIONALES

INCLUDES PINTO BEANS AND RICE.

- #1 SHRIMP TACOS**.....\$11.25
Two soft corn tortillas filled with seasoned sauteed shrimp, onion, cilantro served with black beans and rice.
- #2 CRAB ENCHILADAS**.....\$11.25
Seasoned crab meat rolled in corn tortillas, topped with our mild red chile sauce.
- #3 FISH TACOS**.....\$10.75
Two soft corn tortillas filled with sauteed mahi-mahi fillet and cabbage, served with chopped onions and cilantro.
- #4 CARNITAS TACOS**.....\$10.75
Two soft corn tortillas filled with tender seasoned roast pork, lettuce, guacamole and spicy pico de gallo.
- #5 ENCHILADAS RANCHERAS**.....\$10.75
Cheese, chicken, beef or spinach enchiladas covered with green tomatillo sauce and cheese topped with sour cream.
- #6 CARNITAS PLATE**.....\$11.50
A generous portion of our tender seasoned roast pork served with guacamole, spicy pico de gallo and warm tortillas.
- #7 ENCHILADAS MOLE**.....\$11.00
Chicken enchiladas covered with a mole sauce, slightly spicy with a rich taste of cocoa, served with sour cream.
- #8 SONORAN ENCHILADAS**.....\$11.25
Three open-faced soft corn tortillas layered with grilled chicken and black beans topped with our homemade tomatillo and red chile sauce and a fried egg.
- #9 GREEN CHILE PLATE**.....\$11.50
Cubes of roast pork in mild, flavorful green chile sauce. Served with warm tortillas.
- #10 HUEVOS CON MACHACA**.....\$9.75
Two eggs scrambled with machaca beef. Served with warm tortillas.
- #11 HUEVOS RANCHEROS**.....\$8.25
Two eggs served over-easy on a soft corn tortilla covered with our special sauce and cheese. Served with warm tortillas.