

APERITIVOS

CEVICHE DE CAMARON \$16.49 GUACAMOLE \$9.89

NACHOS DE LA CASA <i>Nachos with Monterey jack cheese, refritos, guacamole & sour cream, with a choice of natural chicken, shredded beef, or chorizo.</i>	\$13.19
NACHOS DE MARISCOS <i>Nachos with black beans, Monterey jack cheese, shrimp & fresh Dungeness crab, topped with chopped green onions.</i>	\$19.79
TAQUITOS <i>Choice of natural chicken or shredded beef. Served with avocado sauce and sour cream.</i>	\$9.89
QUESO FUNDIDO <i>Melted jack cheese with sautéed onions, mushrooms and pasilla chiles, topped with chorizo and chipotle chile. Served with warm tortillas.</i>	\$9.89

SOPA Y ENSALADAS

GREEN or RED POSOLE <i>Traditional chicken posole with your choice of red or green posole sauce.</i>	\$10.39
JAVI'S ENSALADA <i>Fresh greens, assorted vegetables with our house dressing.</i>	\$14.29
SALPICON DESHEBRADO <i>Shredded beef tossed with cabbage, Tomato, red onions, chiles, radishes and avocados in a lime juice oil and vinegar dressing.</i>	\$16.99
ENSALADA DE ASADA <i>Fresh greens with onion, cucumber, tomato, cheese, avocado slices, sweet corn and grilled Angus Beef steak with champagne dressing.</i>	\$19.99
CEASAR SALAD <i>Traditional Ceasar salad with chopped romaine lettuce tossed with crispy tortilla strips and our special Ceasar dressing served with your choice of:</i>	

GRILLED NATURAL CHICKEN \$16.49 GRILLED SHRIMP \$18.99

TOSTADA <i>Crispy tortilla with beans topped with shredded iceberg lettuce, cotija cheese, sliced tomato, guacamole, cherry tomato, olives, Monterey jack cheese and salsa de tomate with your choice of:</i>	
SHREDDED BEEF OR CHICKEN 14.29 GRILLED CHICKEN OR STEAK 15.39 SHRIMP 17.69 CRAB 19.89	
HOUSE VEGETALES ENSALADA <i>Fresh greens with slices of avocado, onion, tomato, cucumber, carrots, sweet corn, Mexican zuchinni, red & yellow bell peppers, topped with grated Monterey jack cheese, house dressing and a choice of:</i>	
GRILLED JIDORI CHICKEN \$16.39 GRILLED SHRIMP \$18.59 FRESH DUNGENESS CRAB \$20.79	
JAVI'S CHOPPED ENSALADA <i>Fresh greens with avocado, red onion, tomato, cucumber, sweet corn, chopped and tossed with champagne vinaigrette and your choice of:</i>	
GRILLED JIDORI CHICKEN \$16.99 GRILLED SHRIMP \$18.99	

ESPECIALES DE LA CASA

CHILI VERDE <i>Tender natural pork sautéed with onions and chiles in a tomatillo sauce. Served with arroz, refritos and warm tortillas.</i>	\$22.99
STEAK PICADO <i>Angus Beef steak sautéed with tomatoes, onions, pasilla chiles and flavored with cilantro. Served with arroz, refritos and warm tortillas.</i>	\$23.99
CARNITAS <i>Fresh natural pork prepared Michoacan style. Served with refritos, guacamole, salsa quemada, cilantro and warm tortillas.</i>	\$21.99
FAJITAS DE CARNE O POLLO <i>Marinated strips of Jidori chicken breast or Angus Beef steak, sautéed with pasilla chiles, onions and tomatoes. Served with refritos, guacamole and warm tortillas.</i>	\$21.99
LA TABLITA (FOR 2) <i>Prepare your own carne asada or Jidori chicken tacos at your table. Served with all of the condiments: arroz, refritos, salsa fresca, jalapeños, guacamole, cilantro and warm tortillas.</i>	\$41.99

- WE SERVE ONLY THE BEST -

In order to provide our customers with the very best meals, we select only the finest and freshest ingredients available. Our chicken is fresh Jidori chicken, our beef is prime Angus Beef, our fish is fresh in season and we serve only #1 White Mexican Prawns, fresh Dungeness Crab 100% leg meat and Maine Lobster. Since all our food is prepared fresh to your order, some selections take longer than others. We appreciate your patience. SALUD!

FROM THE GRILL

POLLO ASADO Grilled butterflied 8 oz. breast of Jidori chicken. Served with frijoles de la olla, guacamole and a grilled poblano chile stuffed with cotija cheese.	\$21.99
ARRACHERA Grilled 7 oz. skirt steak. Served with papas fritas, refritos and salsa tomatillo.	\$22.99

ESPECIALES DEL MAR

SEAFOOD ENCHILADAS \$23.99

Two enchiladas stuffed with shrimp; or fresh Dungeness Crab; or a combination of shrimp and fresh Dungeness Crab sautéed in garlic and onions, then covered in a tomatillo sauce, garnished with avocado slices and sour cream. Served with arroz and refritos.

ENCHILADAS DE CAMARONES ENCHILADAS DE CANGREJO ENCHILADAS DE MARISCOS

QUESADILLA DE MARISCOS Monterey jack cheese spread over a flour tortilla, folded and melted with fresh Dungeness crab and shrimp. Served with guacamole and sour cream.	\$23.99
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COMBINACIONES MEXICANAS

All combination dinners served with arroz and refritos. (except Quesadilla)

ENCHILADA & TACO Choice of cheese, natural chicken, or shredded beef enchilada and a natural chicken or shredded beef crispy taco.	\$17.99
ENCHILADA, CHILE RELLENO & TACO Choice of cheese, natural chicken or shredded beef enchilada and a natural chicken or shredded beef crispy taco.	\$19.99
ENCHILADAS SUIZAS Two natural chicken enchiladas covered with tomatillo sauce and topped with sour cream.	\$19.99
SPINACH ENCHILADAS Two spinach enchiladas in a pasilla sauce. Served with white rice and black beans.	\$17.99
ENCHILADAS DE VEGETALES Two enchiladas stuffed with sautéed zucchini, corn, pasilla chiles and onion, then covered with a pasilla cream sauce. Served with white rice and black beans.	\$17.99
TACO DINNER Two crispy, shredded beef or natural chicken tacos.	\$16.99
TACO DINNER (SOFT) Two grilled Jidori chicken or Angus Beef steak tacos with guacamole, onions and cilantro. Served with arroz and frijoles de la olla.	\$16.99
TACOS DE CAMARON Two shrimp tacos on flour tortillas prepared Ensenada style.	\$17.99
TACOS DE PESCADO Two fresh fish tacos on corn tortillas prepared Ensenada style.	\$17.99
QUESADILLA Monterey jack cheese spread over a flour tortilla, folded and melted with your choice of grilled Jidori chicken, carne asada or carnitas. Served with guacamole and sour cream.	\$17.39

SIDES

VEGETALES \$7.69	PAPAS FRITAS \$6.59	ARROZ \$4.39	FRIJOLES \$4.39
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**NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.*