





Our traditional taco salad is served on a soft corn tortilla on a hot plate. If you prefer a crispy flour tortilla bowl, northern style, please tell your server. For deluxe add sour cream and guacamole for \$2.50 more. Choice of dressing: Thousand island, Blue cheese, Ranch, Italian or French

Fresh ground beef topped with melted cheese, lettuce, cheese, tomatoes and mild sauce.

PICADILLO
Tender shredded beef with melted cheese, lettuce,

tomatoes and mild sauce.

CHICKEN
Tender shredded chicken with melted cheese, lettuce, cheese, tomatoes and mild sauce.



Fajitas marinated in our secret sauce. Served over a bed of sauteed onions and green pepper, all on a sizzling hot plate. Also served with Mexican rice refried beans, pico de gallo, sour cream, guacamole, cheddar cheese and your choice of corn or flour tortilla.

* BEEF	\$22.75
CHICKEN:	\$22.75
* CHICKEN AND BEEF:	\$22.75
SHRIMP:	\$24.50
* SHRIMP, BEEF AND CHICKEN:	
VEGGIE:	
VEGGIE:	\$19.50



FAJITAS SOBRE MESQUITE

The ultimate fajita! Marinated with mesquite sauce. Served sizzling hot over grilled onions and green peppers. This ultimate fajita is also served with Mexican rice, refried beans, pico de gallo, sour cream, guacamole and your choice of corn or flour tortillas. Cheese available upon request.

* STEAK:	\$23.75
CHICKEN:	
* STEAK AND CHICKEN.	\$23.75

MESOUITE CHICKEN AND BEEF FAJITA



All taco salad are served in a flour tortilla bowl.

FIESTA TACO SALAD
Mixed green salad topped with a grilled chicken breast that is marinated in zesty herbs. Garnished with tomatoes, mushrooms, onions, cucumbers and Parmesan cheese.

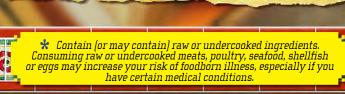
* FAJITA SALAD

Mixed green salad topped with your choice of steak or chicken. Garnished with tomatoes, mushrooms, onions and avocado

INCA SALAD SPECIAL \$15.75
Mixed green salad topped with slices of breaded marinated chicken breast. Garnished with tomatoes, mushrooms, onions, cucumbers and Jack cheese.

SHRIMP TACO SALAD

Mixed green salad topped with marinated shrimp. Garnished with onions, tomatoes, mushrooms, cucumber and parmesan cheese.

















Spieg Seafood

Your choice of seafood sauteed with mushrooms in a special spicy red sauce. Your choice of one of the following:

CAMARONES A LA DIABLA (SHRIMP)\$24.75

PULPO A LA DIABLA (OCTOPUS) ... \$24.75

CAMARONES A LA MEXICANA \$23.95
Shrimp cooked in a special sauce with mushrooms, green peppers and onions.

CAMARONES ACAPULCO\$24.75
House special!!! Shrimp wrapped in bacon with mushrooms, onions then bathed in a special spicy Mexican tomatillo sauce.

CAMARONES AL CHIPOTLE \$23.95
Shrimp sautéed with mushrooms and onions then bathed

in a special spicy chipotle cream sauce.

CAMARONES AL AJILLO

ESTILO JALISCO \$2 Shrimp with shell sautéed in our famous fresh garlic butter sauce slightly spicy.

AMARONES ACAPULCO



Served with rice, beans and tortillas.

in a special cream sauce.

CAMARONES PLAYA AZUL\$23.95
Shrimp and mushrooms sauteed in butter with lemon juice and spices. Delicious!!

FISH TACOS.

3 Soft tacos filled with breaded or grilled fresh fish.
Served with mixed cabbage, pico de gallo, guacamole and jalapeño tartar sauce.

Jack cheese, tomatoes and onions. (Served with rice only).

* CARNE ASADA CON

CAMARONES A LA PLANCHA...... 24.95

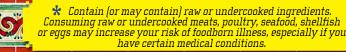
Fillets of skirt steak seasoned with our signature seasoning recipe with grilled butterfly shrimp.

- A 18% gratuity will be added to the check of parties of 10 or more.
- All major credit cards accepted, sales tax will be added to all taxable items.

Minimum consuming per customer \$3.50 or extra plate \$3.50

· Beverage are not allowed from outside Two baskets of chips per table. We will charge 70¢ extra for additional baskets of chips. 60¢ additional for extra salsa.









32. TRIO ENCHILADAS

Enchiladas are made with corn tortillas and your choice of beef, chicken or cheese. Topped with Jack cheese and served with Mexican rice and refried beans and cole slaw.

SHRIMP OR CRAB ENCHILADAS\$18.95

Two enchiladas with your choice of shrimp or crab. Served with sour cream on top.

mole sauce.

* ENCHILADAS SUNSET \$19.50 Two enchiladas topped with two eggs over-easy.

VEGETARIAN ENCHILADAS.....\$16.75 Two corn tortillas filled with sauteed vegetables.

Topped with tomatillo sauce and melted Jack cheese. Served with sour cream on top.

ENCHILADAS SUIZAS.
Two enchiladas covered with green tomatillo sauce and topped with sour cream.

ENCHILADAS RANCHERAS \$18.95
3 corn tortillas filled with your choice of meat. Covered in a red sauce and garnished with cabbage, oregano, onions, Mexican sour cream and cotija cheese on top.

ENCHILADAAS RANCHERAS



Specialties are served with Mexican rice, refried beans, cole slaw and tortillas.

CHORIZO CON HUEVOS
Ground Mexican sausage blended with eggs, tomatoes and onions.

* HUEVOS RANCHEROS\$17.25
Three eggs over easy topped with special sauce and Jack

NOPALITOS CON HUEVO......\$17.50

Tender cactus fried with scrambled eggs, tomatoes and onions.

Our traditional tostadas are made with a crispy corn tortilla shell. If you prefer a crispy flour tortilla bowl, northern style, please tell your server. For deluxe add sour cream and guacamole for \$2.50 more.

GROUND BEEF Refried beans, lightly spiced lean ground beef, lettuce,

cheese and tomato.

PORK.
Refried beans, chunks of pork in green sauce, lettuce, cheese and tomato.

CHICKEN \$10.7
Refried beans, shredded chicken, lettuce, cheese and tomato.

BEAN TOSTADA \$7.75

Refried beans, lettuce, cheese and tomato.

Refried beans, tender shredded beef, lettuce, cheese and tomato.

AVOCADO TOSTADA\$1
Refried beans, choice of ground beef, chicken, picadillo, or pork, lettuce, cheese and tomato.

> HRIMP OR CRAE ENCHILADAS

LANCE TO THE TOTAL TOTAL







COMBINACIONES DE LONCHE

Served with rice and beans. Mon, through Sat. Only 11am. To 3pm.

1. ONE ENCHILADA	\$8.95
2. TWO TACOS	\$9.25
3. ONE CHILE RELLENO	\$9.75
4. ONE CHALUPA	
5. TWO TAQUITOS RANCHERO	
6. ONE PORK BURRITO	
7. ONE COLORADO BURRITO	
8. ONE CHIMICHANGA W/ GREEN S	
(NO RICE OR BEANS)	
9. ONE CHIMICHANGA	\$9.95
10. ONE BURRITO	\$9.95
(Choice of chicken, beef, picadillo or beans and beef.)	
11. ONE TAMALE	
12. * TWO HUEVOS RANCHEROS	. \$9.25
13. CHORIZO BURRITO	
14. * CHORIZO CON HUEVOS	
15. NOPALITOS CON HUEVOS	\$9.95
(Cactus and eggs)	
16. ONE TOSTADA 17. TWO FLAUTAS	. \$9.25
17. TWO FLAUTAS	. \$9.95
18. ONE ENCHILADA AND ONE TACO	
19. TWO ENCHILADAS	
20. ONE CALIFORNIA BURRITO	. \$9.95
(Topped with chopped tomatoes, green onions and lettuce) 21. CHILE COLORADO	410 05
(Chunks of heaf cooked in a tasty red chile squee)	\$10.25
(Chunks of beef cooked in a tasty red chile sauce) 22. CHILE VERDE	\$10.25
(Chunks of pork cooked in a light tomatillo sauce)	910.ZJ
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POSTRES POSTRES

ICE CREAM

Scoop of ice cream served with chocolate or caramel sauce.

* Contain (or may contain) raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborn illness, especially if you
have certain medical conditions.

American Foods COMIDA AMERICANA

Served with choice of french fries or curly fries.

* STEAK AND SHRIMP	\$24.95
CHICKEN STRIPS	\$17.50
* T-BONE STEAK	\$24.95
* CHEESEBURGER	
* BACON CHEESEBURGER	\$11.25
* CALIFORNIA BURGER	
CHICKEN BURGER	
DINNER SALAD	

Minors under 12 cannot be served medium or rare cooked meats.

A LA CARTA TACO \$1.95 CHALUPA \$6.99 TAMALE \$5.95 CHILE RELLENO \$6.99 ENCHILADA \$3.75 BURRITO \$8.95 CHIMICHANGA \$10.25 SIDE DE RICE \$4.80 SIDE DE BEANS \$4.80 TORTILLAS (FLOUR OR CORN) \$1.95 SOUR CREAM \$1.99

All menu prices and times are subject to change.

GUACAMOLE....\$4.75
FRENCH FRIES....\$3.99
THREE TAQUITOS RANCHEROS...\$8.95
THREE FLAUTAS...\$8.95

ADELITAS

Flower shell served with ice cream topped with strawberries and whipped cream.



CHURROS

Strips of fried dough dusted with cinnamon and sugar.



SINGUL ARCREATIONS. NET



FLAMED BANANA

Banana flamed with special ingredients and served with ice cream

SOPAPILLAS

6 pieces of deep-fried flour tortilla, topped with cinnamon and honey.



Flour,tortilla filled with apple pie filling, deep fried and served with ice cream and caramel sauce.