

DESAYUNO



Served until 2pm

- Classic Breakfast** 12.95
Two eggs, pancakes, and your choice of crisp bacon or sausage links.
- Belgian Waffle** 12.95
Topped with berries and warm maple syrup served with applewood smoked bacon.
- Huevos Rancheros** 12.95
Two eggs served over-easy on crispy tortillas with black beans, roasted tomatillo salsa, queso fresco, guacamole and sour cream. Add Camitas or Carne Asada 7
- Chilaquiles** 12.95
Homemade tortilla chips sautéed with ranchera salsa or tomatillo salsa. Topped with two over-easy eggs, pico de gallo, sour cream, queso fresco and guacamole.
- Pork Belly Benedict** 15.95
Sautéed with tomato, garlic and guajillo salsa, served on an English muffin with cabbage and alantro OR try it with our grilled tri-tip.
- Breakfast Enchiladas** 14.95
Your choice of two cheese, chicken or steak enchiladas. Topped with two over-easy eggs served with black beans and potatoes.
- Machaca** 12.95
Shredded beef scramble with two eggs, bell pepper, onion and tomato served with black beans, rice and corn tortilla.
- Tri-Tip Burrito** 15.95
Scrambled eggs sautéed with tri-tip, bell pepper, garlic, onion, jalapeño, jack cheese, avocado and roasted tomatillo.
- Casa Blanca Omelette** 12.95
Mushroom, spinach, tomato, bacon and jack cheese into an omelette. Topped with sliced avocado. Served with black beans and potatoes.
- El Vegetariano Omelette** 12.95
Onion, tomato, jalapeño and potatoes folded into an omelette, served with fresh fruit.

LUNCH

Antojitos

- Guacamole** 8.95
Hass avocados with serrano chiles, chopped tomato, onion, garlic and cilantro.
- Garlic Shrimp** 11.95
One shrimp and one fish taco stuffed with garlic, red onion and black beans, mixed with roasted poblano salsa and topped with cabbage.
- Coctel de Camarón** 12.95
Chopped Mexican white shrimp, onions, jalapeños, alantro, fresh tomatoes and avocado. Served in our spiced tomato juice.

- Oysters on the Half Shell** Half Dozen 11.95
Topped with delicious sweet and spicy chipotle mignonette sauce.
- Oyster Shot** Served with a dash of tequila. 2.50
- Nachos de la Casa** Chicken 10.95 / Steak 11.95
Homemade tortilla chips with mixed cheese, pinto beans, chopped tomatoes, sour cream, guacamole and chicken or steak.
- Taquitos** 9.95
Chicken or beef, topped with avocado salsa, sour cream, lettuce and queso fresco.
- Chica Chimichangas** 9.95
Shredded chicken or beef and Monterey Jack cheese wrapped in a flour tortilla and quickly fried. Served with shredded lettuce, our fresh guacamole and queso fresco.
- Ceviche Platter** 11.95
This platter includes three portions: authentic shrimp ceviche, wild snapper mango ceviche, and our fresh guacamole. Served with homemade tortilla chips.
- Oaxaca Quesadillas** Chicken 10.95 / Steak 11.95 / Shrimp 12.95
Flour tortilla with Oaxaca cheese, Monterey Jack cheese, roasted chiles, mushrooms, bell pepper, black beans, onion, garlic, tomato and chicken, steak or shrimp.

Sopas y Ensaladas

- Traditional Chicken Tortilla Soup** Cup 4.95 / Bowl 8.95
With black beans, corn and diced chicken, garnished with queso fresco, avocado, roasted pasilla peppers and alantro. Topped with sour cream and crispy tortilla strips.
- Ceviche Tostada** 14.95
Crispy corn tortilla spread with fresh guacamole and topped with snapper marinated in lime juice, onions, tomato, jalapeños and alantro. Garnished with sliced avocado.
- Veggie Tostada** 12.95
Crispy corn tortilla topped with black beans, shredded lettuce, grilled red onion, bell pepper, eggplant, zucchini, garnished with guacamole, chopped tomato and green onions.
- Pomegranate Spinach Salad** 14.95
Fresh spinach with red onions, bacon, ripe tomatoes, pomegranate seeds and jack cheese tossed in a pomegranate bacon dressing, topped with marinated grilled chicken.
- Taco Salad** 10.95
Crispy flour tortilla filled with mixed greens, roasted sweet corn, vegetarian black beans, bell peppers, avocado, and queso fresco. Tossed with achiote dressing.
Add Chicken 2 / Steak 4 / Shrimp 5
- Wild Blackened Salmon Salad** 16.95
Fresh wild salmon dusted in blackening seasoning and pan seared. Served over mixed greens with chopped mangos, roasted bell peppers and a sweet mango dressing and a jalapeño-cucumber relish.
- Ensalada Caesar con Pollo** 12.95
Romaine, house dressing, tomatoes, sliced avocado, Parmesan and crispy tortilla strips.
Topped with chicken sautéed in chopped onion and cilantro. Sub shrimp 14.95

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Especiales

Pozole Rojo 11.95

White hominy and vegetables, with all the fixings: cabbage, oregano, limes, avocado, onion, chopped radishes and jalapeños. Your choice of chicken or pork.

Burrito Mojado 10.95

Your choice of chicken, steak or chile verde wrapped in a giant flour tortilla with rice, cheese and pinto beans. Topped with choice of our ranchera salsa or our salsa verde. Garnished with shredded lettuce, salsa fresca and queso fresco.

Casa Bowl 14.95

Crisp romaine lettuce, Spanish rice, black beans, pico de gallo, sliced avocado, marinated grilled chicken and sautéed shrimp. Garnished with fresh cilantro and lime, all served in one bowl.

Shrimp Enchiladas 14.95

Two corn tortillas with Monterey Jack cheese, sautéed Mexican white shrimp and mushrooms. Topped with shredded lettuce, queso fresco, sour cream and salsa verde.

Carnitas 12.95

Slow-cooked tender pork charred quickly on an open flame for a deliciously caramelized crispy crust. Served with tortillas, rice and black or pinto beans.

Chile Verde 12.95

Our spin on a classic dish. Slow-braised pork simmered in tomatillo and tomato salsa with homemade corn tortillas, rice and beans.

Fajitas Chicken 13.95 / Steak 15.95 / Shrimp 16.95

Grilled chicken, steak or shrimp with sautéed sweet onions and tri-colored bell peppers. Served with beans, rice, sour cream and guacamole, with your choice of homemade corn or flour tortillas.

Tacos

Tacos del Mar 12.95

One shrimp and one fish taco stuffed with garlic, red onion and black beans. Mixed with roasted poblano salsa and topped with cabbage.

Tacos al Pastor 10.95

Two tacos stuffed with marinated pork sautéed with sweet ripe pineapple, serrano chiles, and onion. Served with our homemade tomatillo avocado salsa, cilantro and fresh onions.

Baja Tacos 12.95

Two tacos filled with fresh, battered white snapper and topped with cabbage, pico de gallo and a jalapeño tartar sauce.

Lobster Tacos 16.95

Fresh Maine lobster sautéed with tomatoes, garlic and ranchero salsa, served on top of cabbage with our homemade corn tortillas and topped with cilantro. Served with rice and black beans.

Combinaciones

All combinations come with beans and rice.
One Item 9.95 / Two Items 11.95

Crispy Tacos

Shredded chicken or beef, topped with lettuce, salsa fresca and queso fresco

Soft Tacos

Marinated grilled chicken or carne asada, onions, cilantro and a spicy peanut sauce.

Chile Relleno

Ranchera salsa, queso fresco and salsa fresca

Enchiladas

Chicken with salsa verde, beef or cheese with ranchera salsa. Topped with sour cream, lettuce and queso fresco

Homemade Tamales

Option of pork, chicken or veggie tamales.

DINNER

Antojitos

Guacamole 8.95

Garlic Shrimp 12.95

Queso Fundido 11.95

Half Dozen Oysters 12.95

Chicken or Beef Taquitos 9.95

Chimichanga 11.95

Quesadilla Chicken 11 / Steak 12 / Shrimp 13

Fiesta Platter 19.95

Nachos Chicken 12 / Steak 13 / Shrimp 14

Coctel de Camarón 12.95

Ceviche Platter 15.95

Authentic shrimp ceviche, snapper mango ceviche, fresh guacamole, served with fresh homemade corn tortilla chips.

Sopas

Pozole Rojo 14.95

Shredded chicken or pork with white hominy and ALL of the fixings!

Chicken Tortilla 8.95

With black beans, corn, diced chicken, queso fresco, avocado and cilantro. Topped with sour cream and crispy tortilla strips.

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Ensaladas

- Pomegranate Spinach 14.95**
Marinated chicken, spinach, red onion, tomato, pomegranate seeds and jack cheese tossed in balsamic vinaigrette dressing.
- Chicken Taco Salad 14.95**
Flour tortilla bowl filled with mixed greens, corn, black beans, bell pepper, avocado and queso fresco tossed in achiote dressing.
- Veggie Tostada 12.95**
Topped with black beans, romaine lettuce, grilled onion, bell pepper, zucchini and guacamole.
- Chicken Caesar 12.95**
Romaine, tomato, avocado, tossed in our house dressing. Topped with Parmesan and tortilla strips.
- Ceviche Tostada 16.95**
Fresh snapper ceviche, topped over our guacamole-covered crispy corn tortilla.
- Wild Blackened Salmon 16.95**
Pan-seared Skuna salmon over mixed greens with diced mango, cherry tomatoes and our sweet mango relish.



Mariscos

Served with Spanish rice and a side mixed green salad

- Enchiladas de Camarón 17.95**
Sautéed Mexican white shrimp and mushrooms stuffed in two corn tortillas with Monterey Jack. Topped with queso fresco, salsa fresca and salsa verde.
- Baja Tacos 14.95**
Two tacos filled with fresh beer-battered white snapper. Topped with our special chipotle-pineapple cabbage mix.
- Camarones a la Diabla 17.95**
Mexican white shrimp sautéed in chile de árbol chipotle sauce, with fresh cilantro.
- Salmon Tropical 23.95**
Pan-seared fresh Skuna Bay salmon drizzled with mango salsa on top of a grilled pineapple. Served with rice and ensalada fresca.
- Molcajete 22.95**
Shrimp, snapper, chicken and steak simmered in molcajete salsa. Topped with green onion, nopal, queso, chorizo, avocado and jalapeño. Served with rice, beans and tortillas.

Especialidades

- Burrito Mojado 14.95**
Chicken or steak wrapped in a flour tortilla with rice, cheese and beans. Topped with queso fresco and choice of ranchera salsa or salsa verde!
- Azteca Carne Asada 19.95**
Grilled skirt steak with chorizo, nopal, and charred green onion. Served with rice, beans, corn tortillas and a side of habanero salsa.
- Chile Verde 16.95**
Slow-braised pork simmered in tomato salsa with corn tortillas, rice and beans.
- Pollo Rostizado 16.95**
Marinated half chicken with pineapple, lemon juice and garlic; roasted in árbol sauce. Served with rice, sautéed vegetables and a side of avocado salsa.
- Fajitas Chicken 16.95 / Steak 17.95 / Shrimp 18.95 / All three! 19.95**
Sautéed onions and bell peppers on a sizzling hot skillet! Served with tortillas, beans, rice, sour cream, guacamole and pico de gallo.
- Ribeye Steak 26.95**
10 oz 21-day-aged Certified Angus beef topped with sautéed jalapeños, onions and tomatoes. Paired with chipotle mashed potatoes and sautéed vegetables.
- Carnitas 16.95**
Tender charred, shredded pork paired with cilantro, jalapeño, lime, pickled onions, cruda salsa. Served with rice, beans and tortillas.
- Chicken Mole 15.95**
Homemade mole over a grilled chicken leg and thigh. Served with homemade corn tortillas, rice and beans.

Combinaciones

All combinations come with Spanish rice and your choice of beans.
One Item 10.95/Two Items 12.95

- Crispy Tacos**
Shredded chicken or beef, topped with queso fresco and sour cream.
- Soft Tacos**
Marinated grilled chicken breast or carne asada with a side of our spicy peanut sauce.
- Enchiladas**
Chicken with tomatillo salsa, beef or cheese with our guajillo salsa. Topped with sour cream and queso fresco.
- Mahi Mahi Taco \$2 extra per taco**
Topped with avocado, cilantro, bean salsa, cabbage and homemade salsa.
- Tamales**
Chicken or veggie with salsa verde, pork with ranchero salsa.
- Chile Relleno**
Topped with our ranchera salsa, queso fresco and salsa fresca.