

APERITIVOS

GUACAMOLE

Since 1958 this Classic Dip has been Made Fresh Daily

Creamy (for two) 6.75 / (for four) 9.50

Fiesta Diced with Tomato, Onion and Cilantro.

7.50 / 9.75

CAMPECHANA DE CAMARÓN

Our Mexican Shrimp Cocktail. Served Chilled in a Tangy

Tomato Based Sauce, with Cilantro, Onion,

Cucumber and Avocado. **13.25**

FLAUTAS

Two Crispy Rolled Flour Tortillas Lined with Cheese and Filled with your Choice of Shredded Beef or Chicken.

Lightly Topped with Crema Fresca, Cotija Cheese and Pico de Gallo. Served with Chipotle Red Pepper Salsa.

10.75

CRAB EMPANADAS

Four Crispy Flour Tortillas filled with a blend of Crab, Bay Shrimp, Pasilla Chiles, Corn, Onions and Jack

Cheese. Served with Chipotle Red Pepper Salsa. **11.95**

ESPINACA CON QUESO

A Traditional Mexican Cheese Dip that Includes a Touch of Garlic and White Wine. We Add Spinach, Onion,

Diced Tomato and Chopped Pimento. **8.95**

NACHOS NUEVAS

Crispy Corn Chips Baked with Refried Beans & Cheese.

Topped with Pico de Gallo, Jalapeños and Sour Cream.

(for two) 7.50 / (four) 11.50

Add Grilled Chicken or Steak 3.25

QUESADILLA TRADICIONAL

A Large Flour Tortilla Generously Filled with Melted Cheese. Served with Sour Cream and Guacamole **8.25**

With Grilled Chicken or Steak 14.25

With Spinach and Mushroom 10.95

CEVICHE

Fresh Fish and Shrimp Mixed with Tomatoes, Cucumber, Onions and Cilantro. We Chill the Mixture then Serve it

on Top of Our Jalapeño Lime Sauce

and Avocado Slices **12.95**

ESPINACA CON QUESO

A Traditional Mexican Cheese Dip that Includes a Touch of Garlic and White Wine. We Add Spinach, Onion,

Diced Tomato and Chopped Pimento. **8.95**

SAMPLER PLATTER

A Selection of our most popular Appetizers: Nachos, Flautas, Jalapeno Poppers, Corn Quesadillas, and BBQ

Buffalo Wings. Served with Chipotle Red Pepper Salsa.

18.50

TOSTADAS & ENSALADAS

ALBONDIGAS SOUP

Fresh Vegetables and Meatballs in a Beef Broth.

4.75 / 7.25

LAS CASUELAS GARDEN SALAD

Dressed with our House Vinaigrette, Ranch, Blue Cheese, Creamy Cilantro, or Olive Oil and Balsamic Vinegar. **4.75**

CHICKEN ROMAINE SALAD

Our Twist on the Traditional Caesar. Grilled Chicken Breast, Served Over Crispy Romaine Lettuce, Roasted

Pepita Seeds, Cotija Cheese, Pico de Gallo Tossed in a Creamy Cilantro Dressing and Garnished with Corn

Chips. **14.25**

SOUTHWEST BBQ CHICKEN SALAD

Fresh Romaine, Tossed with Roasted Corn and Black Bean Salsa, Chipotle Ranch Dressing, Topped

with a BBQ Chicken Breast, Tortilla Strips,

Pico de Gallo and Grated Cotija Cheese. **14.25**

TORTILLA SOUP

Shredded Chicken, Avocado, Vegetables, and

Tortillas Strips. Topped with Crema Fresca. **4.75 / 7.25**

MEXICAN ROMAINE (Side)

Romaine Lettuce Topped with Roasted Pepita Seeds, Cotija Cheese, Pico de Gallo and Tossed in a Creamy

Cilantro Dressing. Garnished with Corn Chips. **4.75**

TOSTADA SUPREMA

A Large Flour Tortilla Shell Filled with Refried Beans and Cheese with Your Choice of Shredded Chicken, Beef

or Spicy Pork. Topped with Lettuce, Tomato, Cilantro,

Olives, Guacamole and Sour Cream. **14.25**

With Grilled Beef or Chicken 3.25

CHICKEN CILANTRO SALAD

Grilled Marinated Chicken Breast, Chopped and Mixed with Fresh Lettuce, Cilantro, Carrots, Celery, and Tortilla

Strips. Served with our House Vinaigrette Dressing. **14.25**

OAXACAN BLACK BEAN & CHICKEN TOSTADA

A Corn Tostada Tower of our Homemade Black Beans, Rice, Marinated Grilled Chicken Breast, Jicama Cole Slaw, Jack and Cotija Cheeses. Topped with Crema Fresca. Served with Pico de Gallo, Fresh Avocado with a Mild Tomatillo Sauce.

14.25

Sour Cream	.95
Jalapenos	.95
Cilantro	.95
Pico de Gallo	.50

SIDE ORDERS

Choice of Beans	.95
Rice	.95
Cheese	.95
Tortillas	.50

For Your Convenience an 18% Gratuity Will Be Added to the Check of All Parties of Eight or More. All Food and Beverages for Parties of 10 or More Guests Must go on One Check Only. There is a Minimum Charge of \$7.50 Per Person in Food Purchases. All major credit cards accepted. Sorry No Checks. Sales Tax will be added to all taxable items. Not responsible for lost or stolen articles. We reserve the Right to refuse service to anyone.

ENCHILADAS

Add a Cup of Soup, a Side Garden or Romaine Salad for Only 2.75 with Any Entree.

CHICKEN ENCHILADAS SUIZAS

Topped with a Mild Tomatillo Sauce and Sour Cream. **15.75**

ENCHILADAS DE ESPINACA

Filled with Spinach, Mushrooms and Onions. Topped with a Mild Tomatillo Sauce. Served with Sour Cream and Black Beans. **15.25**

ENCHILADAS TRIO

A Combination of Three of Our Most Popular Enchiladas: One Chicken Enchilada Suiza, One Cheese Enchilada, And One Carne Asada Enchilada. **17.50**

CHEESE ENCHILADAS RANCHERAS

Topped with a Mild Salsa Ranchera and Sour Cream. **14.25**

With Shredded Beef or Chicken add 1.50

CARNE ASADA ENCHILADAS

Grilled Steak Enchiladas Topped with a Spicy Ranchero Sauce and Sour Cream. **16.95**

CHICKEN ENCHILADAS EN MOLE

Topped with a Rich Traditional Mole Sauce Flavored with Dried Chiles, Nuts, Spices and a Touch of Chocolate. **15.75**

BURRITOS

Served with Beans and Rice.

Add a Cup of Soup, a Side Garden or Romaine Salad for Only 2.75 with Any Entree.

BURRITO ENCHILADA STYLE

A Combination Burrito with Beans and Your Choice of Shredded Chicken, Beef or Spicy Pork, Topped with Enchilada Sauce and Cheese. **15.25**

CARNE ASADA BURRITO

A Burrito Filled with Diced Charbroiled Steak, Tomatoes and Onions, Topped with Mildly Spicy Enchilada Sauce and Cheese. Served with Guacamole. **17.50**

CHIMICHANGA

A Deep Fried Burrito Filled with Shredded Chicken or Beef, Topped with Sauce and Melted Cheese, Sour Cream, Guacamole, Olives, Tomatoes, Cilantro and Sliced Almonds. **15.95**

BURRITO RANCHERO

An All Chicken, Beef or Spicy Pork Burrito Topped with Strips of Mild Green Chile, Sour Cream and a Mild Salsa Ranchera. **15.75**

COMBINACIONES

Served with Beans and Rice.

Add a Cup of Soup, a Side Garden or Romaine Salad for Only 2.75 with Any Entree. Please No Substitutions. A Split Charge of 5.00 for All Shared Combination Plates.

LAS CASUELAS ESPECIAL

Cheese Enchilada, Beef Tamale, Ground Beef Taco, Chile Relleno **16.75**

CANCUN

Chicken Enchilada, Chile Relleno, Folded Chicken Taco **15.75**

GUADALAJARA

Cheese Enchilada, Chile Relleno, Ground Beef Taco **15.75**

MAZATLAN

Cheese Enchilada, Ground Beef Taco, Spicy Pork and Bean Burrito **15.75**

CHICKEN COMBINATION

Chicken Enchilada, Chicken Tamale, Rolled Chicken Taco Topped with Guacamole **15.75**

MEATLESS COMBINATION

Cheese Enchiladas, Chile Relleno, Black Bean Tostada, served with Black Beans **15.75**

HERMOSILLO

Chicken Enchilada, Rolled Chicken Taco Topped with Guacamole **13.95**

PUERTO VALLARTA

Cheese Enchilada, Ground Beef Taco **13.95**

SU SELECCIÓN

Create Your Own Combination Plate. Served with Our Mexican Rice and Your Choice of Refried Pinto Beans, Frijoles de la Olla or Black Beans.

ONE ITEM 10.95

ENCHILADAS

Cheese Vegetable
Chicken (Add .50)
Ground Beef (Add .50)
Shredded Beef (Add .50)

TAMALES

Beef
Chicken
Spicy Pork

TWO ITEMS 13.95

CHILE RELLENOS

Our Light, Fluffy Rellenos Are Made Daily with Cleaned and Stemmed Mild Green Chiles.

TACOS

Ground Beef
Shredded Beef
Folded Chicken
Rolled Chicken with Guacamole

THREE ITEMS 15.75

FOUR ITEMS 16.75

BURRITOS

Bean and Cheese
Bean and Beef (Add .50)
Bean and Chicken (Add .50)
Bean and Spicy Pork (Add .50)
All Chicken (Add .95)
All Spicy Pork (Add .95)

TOSTADAS

Bean
Ground Beef (Add .50)
Chicken (Add .50)

POLLOS Y CARNES

Add a Cup of Soup, a Side Garden or Romaine Salad for Only 2.75 with Any Entree.

NEW YORK STEAK TAMPEQUEÑA

Grilled New York Steak Topped with Grilled Onions and Roasted Jalapeno Peppers. Served with a Cheese Enchilada, Creamy Guacamole, Rice, Beans and Tortillas.

22.95

CARNITAS A LA CHIPOTLE

Tender Pork Made Fresh Daily. Served with Chile de Arbol, Rice, Beans and Tortillas. Also Available in the Traditional Style; Dry. **18.50**

ARROZ CON POLLO

Mixed Vegetables and Mexican Rice Topped with Grilled Chicken Breast, Garnished with Fried Plantain **16.95**

POLLO RANCHERO

Marinated Chicken Breast Grilled and Topped with a Mild Ranchero Sauce, Mushrooms, Melted Cheese and Avocado Slices. Served with Rice, Beans and Tortillas.

18.95

CHILE VERDE DE PUERCO

Tender Pork Stewed in a Mildly Spicy Tomatillo Sauce. Served with Rice, Frijoles de la Olla, and Tortillas. **17.50**

POLLO EN MOLE POBLANO

Tender Half Chicken Cooked in a Rich, Traditional Sauce, Flavored with Dried Chiles, Nuts, Spices and a Touch of Chocolate. Served with Rice, Beans and Tortillas. **18.95**

TACO PLATTERS

TACOS ASADOS

Two Charbroiled Steak, Carnitas or Chicken Breast Tacos Served with Black Beans, Rice, Pico De Gallo and Guacamole. **14.75**

FISH TACOS

Baja Style or Grilled Fresh Fish with an Achiote Marinade. Topped with our Jicama Cole Slaw and Chipotle Red Pepper Salsa. Served with Frijoles De La Olla and Rice.

15.25

FAJITAS

Create Your Own Soft Tacos with Tender Strips of Seasoned Meat, Fish or Vegetables with Grilled Bell Peppers and Onions. Served with Frijoles de la Olla, Fiesta Guacamole, and Tortillas

Beef, Chicken or Spicy Pork or Combination of any two	16.95
All White Meat Chicken Breast	17.75
Grilled Vegetables	15.50
Fresh Fish or Shrimp	18.75
Fajita Trio Combination Platter (Choose Any Three)	19.95

DEL MAR

Served with Rice and Vegetables

Add a Cup of Soup, a Side Garden or Romaine Salad for Only 2.75 with Any Entree.

ENCHILADAS DE CAMARON

Shrimp Served in Two Enchiladas, Topped with Melted Cheese and our Distinctive Delgado Family Seafood Sauce. Garnished with Guacamole **18.95**

CRAB ENCHILADAS

Two Enchiladas Stuffed with a Blend of Seasoned Crab. Bay Shrimp, Roasted Pasilla Chiles, Corn and Onions, Topped with Melted Cheese, Mild Tomatillo Sauce, Guacamole and Sour Cream **19.50**

PESCADO A LA VERACRUZANA

Grilled Fresh Fish Filet, served on Seasoned Crab Meat and Garnished with Capers and Olives in a Tangy Tomato based Seafood Sauce. A Renowned Classic Mexican Seafood Dish. **22.95**

SEAFOOD COMBINATION PLATE

One Crab Enchilada and One Shrimp Enchilada **19.50**

POSTRES

CHURROS A LA MODE

Bavarian Cream Filled Crispy Churros, Coated in Cinnamon and Sugar. Served with Vanilla Ice Cream, Chocolate Sauce, and Whipped Cream **5.95**

DEEP FRIED ICE CREAM

Vanilla Ice Cream, with a Crunchy Outer Coating, Choice of Chocolate or Strawberry Sauce and Whipped Cream **5.95**

FLAN TRADICIONAL

Traditional Mexican Caramal Custard **4.95**

VANILLA ICE CREAM

Choice of Chocolate or Strawberry Topping **4.25**

MARGARITAS

TOP SHELF

Single (12 oz.) and Fiesta (27 oz.)

Recommended on the Rocks.

ROLLS ROYCE

The Owner's Favorite Margarita!
Cadillac-Style Margarita made with
Sauza Conmemorativo Tequila. **7.95 / 14.95**

CADILLAC

The Long Time Customer Favorite. This Classic
Margarita is made with 1800 Tequila.
7.95 / 14.95

PLATA CENTENARIO

This Fabulous Gran Centenario Tequila Makes One of
the Smoothest and Finest Margaritas Around.
8.75 / 16.95

EL PATRÓN

A Refreshing Margarita that is made with the
World's Most Popular Tequila, Patrón Silver.
8.75 / 16.95

LA PARTIDA

A Low Sugar Alternative Margarita, Made with One
of the Highest Rated Tequilas, Partida. The Margarita
is Shaken with Organic Agave Nectar and Fresh Lime
Juice. **8.75 / 16.95**

HOUSE SPECIALTIES

Single (12 oz.) and Fiesta (27 oz.)

HOUSE MARGARITA

Our Award Winning Margarita Recipe.
6.50 / 11

FRUIT MARGARITAS

Strawberry, Mango, Peach, Melon, Fresh Chile,
Banana or Del Mar with Blue Curacao **6.95 / 12.95**

PINK CADILLAC

A Unique, Tart, and Delicious Margarita. Made with
Herradura Silver Tequila and a Splash of Cranberry
Juice. **7.50 / 14.50**

POMEGRANATE MARGARITA

Our Margarita is made with a Unique Tequila Infused
with the Seeds of the Pomegranate Fruit.
7.50 / 14.50

VALENCIA MARGARITA

One Freshly Squeezed Orange, Cazadores Blanco,
Gran Gala and Sweet and Sour.
7.50 / 14.50

HAND SHAKEN MILAGRO

A Pure Margarita, Milagro Silver Tequila Shaken
with Organic Agave Nectar and Lime Juice
(16 oz) 12.95

SANGRIA

A Refreshing Blend of Red
Wine, Juices, Cordials, Soda, and
Garnished with Fresh Fruit.
(27oz) 7.95

MANGO CRUSH

Pureed Mangos and Absolut
Vodka are shaken with Pineapple
Juice and a splash of Banana
Liquer. **7.95**

PATRON MOJITO

A Classic Caribbean Drink but
Made with Patron Silver and
Fresh Mint
8.75

CERVEZAS

Imported
5.25

**BOHEMIA - CORONA - CORONA LIGHT - TECATE
XX AMBER - XX LAGER - VICTORIA - HEINEKEN
PACIFICO - NEGRA MODELO - MODELO ESPECIAL**

Domestic
4.75

**BUDWEISER - BUD LIGHT - COORS LIGHT
MILLER LITE - MICHELOB ULTRA
ST PAULIE'S GIRL (Non Alcoholic)**

VINOS

RED

Sebastiani - Cabernet Sauvignon **11 / 38**
Valley of the Moon - Cabernet Sauvignon **9 / 30**
Bogle - Merlot **10 / 32**
Four Vines - Old Vine Zinfandel **8 / 28**
Castle Rock - Pinot Noir **10 / 32**
Septima - Malbec **10 / 32**

SPARKLING WINE

Las Casuelas Nuevas - Bottle **18**
Cristalino - Split **6**
WHITE
St. Francis - Chardonnay **9 / 30**
Dona Paula - Chardonnay **10 / 32**
Roth - Sauvignon Blanc **7 / 27**
Stella - Pinot Grigio **7 / 27**

HOUSE WINE - SYCAMORE LANE

White Zinfandel - Cabernet Sauvignon - Merlot - Chardonnay **6.5 / 24**

Corkage Fee \$12 Per Bottle

A Valid State Issued Drivers' License or ID Is Required for Those 21 and Older Ordering Alcohol.
Passports Are Not Accepted. We Card Everyone 35 and Under. No Exceptions!