



BOTANAS

Tostaditas Barbacoa

2 Small tostadas with beans, sour cream, Barbacoa, cactus pico de gallo, avocado and cotija cheese. 6

Flautas Verdes

2 Flautas with salsa verde, cotija cheese, romaine lettuce, drizzled with sour cream. 6

Queso Fundido (Queso Dip)

Spinach and jalapeños blended with cream cheese. . . 6

Camarones Coco

6 Malibu coconut battered prawns with Zesty mango chipotle sauce. 11

Camarones Al Ajillo

A Coastal Delicacy: Shrimp & Mushrooms sautéed in a slightly spicy sauce of rich butter, crushed pepper and fresh garlic. 12

Ceviches

Traditional Coastal - Pescado

White fish smothered with lime juice, jalapeños, cilantro, tomatoes and onions. 11

Julian's Favorite – Camaron

Shrimp smothered with lime juice, cilantro, onions and tomatoes. 13

Miguel Favorite – Caribeño

Shrimp, octopus, white fish with cucumbers, cilantro, red onion, pineapple and tomatoes. 13

Jalapeños Rellenos

3 Hot! Fresh jalapeño stuffed with cream cheese, wrapped in bacon. 6

Nachos

Jack & cheddar cheese, jalapeños, pico de gallo, black beans, Sour cream & guacamole, chicken, beef or Barbacoa. 11

Quesadilla

Beef, Chicken, Barbacoa or spinach, Jack Cheese, green onions, tomatoes, with sour cream & guacamole. . . . 10

Cancun Salad Tuna

White tuna, cole slaw, onion, cilantro and mayo. Served on half avocado. 7



ENSALADAS & SOPAS

Chop Salad

Romaine lettuce, chicken, bacon, cucumbers, tomatoes, black beans, Cotija cheese & avocados. Chipotle and Ranch dressing. 12

Avocado Caesar

Grilled chicken, romaine lettuce, roasted corn, avocado, Cotija cheese and tomatoes. 12 with Shrimp. .14

Pear –a – dise Salad

Shrimp, romaine lettuce, pears, strawberries, sugar coated nuts, avocado & poppy seed dressing. 15

Carne Asada

Romaine, bacon, corn, tomatoes, Avocado & cilantro lime dressing. 15

Chicken Adobado

Mixed greens, tomatoes, cucumbers, pineapple, and salsa. Chipotle and Honey Mustard dressing. 12

Bandera Salad

Garden salad generously topped with choice of steak, chicken or pork with mushrooms, tomatoes, avocado & cheese. 13

Taco Salad Chicken or Beef

Iceberg lettuce, cheddar cheese, pico de gallo, guacamole, and sour cream in a flour tortilla bowl. 10

Taco Soup

Black beans, pinto beans, green lima beans, hominy, ground beef, zesty tomato broth topped with avocado, sour cream, cheddar cheese & tortilla chips. . . . Cup. 5 . . . Bowl. .7

Tortilla Soup

Chicken breast with fresh avocado and jack cheese in a rich chicken broth with sour cream. . Cup. 5 . . . Bowl. .7

Pollo Caldo

Jalisco's favorite soup with chicken, vegetables and rice, topped with pico de gallo and avocado. 9





MARISCOS

Choose 2 sides: beans, rice, poblano mashed potatoes, corn on the cob, sautéed, vegetables, frijoles charros. Corn or flour tortilla.

Camarones a la Diabla

Spicy hot! Sautéed shrimp, mushrooms and in our own Diablo Tomato Sauce. 17

Camarones al Ajillo

Shrimp and mushrooms sautéed in butter, garlic and crushed red pepper. 17

Camarones a La Crema

Shrimp sautéed with onions in a cotija crema sauce. . . 17

Camarones al Tequila

Shrimp sautéed with onions, green peppers, orange peel, smothered with blue agave tequila. 18

Camarones a La Mexicana

Succulent shrimp sautéed with green peppers, onions and mushrooms in a zesty chipotle sauce. 17

Chimichanga del Mar

Sautéed shrimp, scallops and fish with carrots, onions, green peppers, and mushrooms rolled into a crisp flour tortilla smothered with mango sauce, sour cream and guacamole. 16

Pescado Frito

A whole crisp-fried red snapper in a coastal marinade. An exciting great tasting hands-on seafood experience. 16

Pescado Zarandeado

Marinated adobe red snapper, grilled to perfection with tomatoes and red onion, P.V favorite. 18

Camarones al Mango

Sautéed shrimp with onions, carrots, zucchini and peppers in a zesty mango sauce. 17

Tacos de Pescado

Two corn tortillas filled with blackened white fish, chipotle mayo, jicama slaw, and avocado 13

Tacos de Camaron

Two flour tortillas filled with zesty sautéed shrimp & mushrooms, jicama slaw and avocado. 15

Vuelve a la Vida (Seafood Soup)

Featuring five types of seafood: Crab legs, Clams, Scallops, prawns, & white fish in a delicious mexican soup with vegetables, topped with pico de gallo and avocado. . . . 17

Cocktel de Camarones

Shrimp cocktail Jalisco style. Prawns served in either hot or cold cocktail in their natural juice with diced tomatoes, cucumber, avocado, onion and pico de gallo. 14

Campechana Seafood Cocktail

Prawns, octopus, ceviche fish; either hot or cold cocktail in their natural juice with diced tomatoes, cucumber, avocado, onion and pico de gallo. 15



FAVORITOS

Choose 2 sides: beans, rice, poblano mashed potatoes, corn on the cob, sautéed, vegetables, frijoles charros. Corn or flour tortilla.

Borrego en Salsa Roja

Marinated seasoned lamb shank slowly baked until tender, with avocado, pico de gallo, and tortillas. 15

Cielo Mar y Tierra

Carne asada, pollo adobado, camarones monterrey, with cactus pico de gallo and queso fresco. 20

Plato Jalisco

Taquito ranchero, carne asada, chile relleno, Jalisco enchilada, nopales pico de gallo and queso fresco. . . 18

Chile Relleno

Two chiles rellenos submerged in a zesty Jalisco style sauce. 12

Molcajete Cancun

The same delicious Mexican style stew as above but with the combination of tender shrimp, scallops and fish. . . . 18

Molcate Oaxaca

Volcanic rock bowl with chicken, steak sautéed in a mildly spicy sauce with mushrooms, onions, and tomatoes topped with jack cheese, avocado, green onions and sweet pepper. 15

Pozole

Pork, guajillo chile and hominy. Served with traditional garnishes. 10



*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



CARNES

Choose 2 sides

Beans, rice, poblano mashed potatoes, corn on the cob, sauteed vegetables, frijoles charros. Corn or flour tortilla.

Carne Asada y More

Carne asada combined with your choice of enchilada, chile relleno, tostada or tamal. 16

Carne Asada

Thinly sliced seasoned skirt steak carefully charbroiled to perfection topped with green onions, jalapenos and guacamole. 16

Carne Arrachera

Marinated skirt steak carefully charbroiled to perfection. Served with poblano mashed potatoes, corn on the cob and frijoles charros. 18

Chile Colorado

Slowly simmered chunks of beef cooked in a delicious mild red chile sauce. 13

Surf and Turf Carne Asada

Carne Asada with Mojo garlic shrimp. 19

Parrillada Grill for Two

Borrego, Arrachera, Costilla, pollo a la parrilla & queso fresco. Beans & rice, tortillas, pico de gallo con nopales. 30



FAJITAS

Served sizzling hot over a bed sautéed onions and green & red peppers. Accompanied with rice, beans, pico de gallo, cheese, guacamole, sour cream and tortillas.

Choose from:

Carne Asada	17	Pork	16
Arrachera	18	Chicken	16
Steak	17	Sampler	17
Shrimp	18	Sampler for Two	30

Fajita Quesadilla

Flour tortilla stuffed with cheddar and jack cheese and your favorite fajita meat. With pico de gallo and garnished with sour cream and guacamole. 13



POLLO

Choose 2 sides

Beans, rice, poblano mashed potatoes, corn on the cob, sautéed, vegetables, frijoles charros. Corn or flour tortilla.

Pollo a La Crema

Chicken sautéed with onions in a cotija crema sauce with tortillas. 14

Pollo Con Arroz

Breast of chicken sautéed in a light tomato sauce with mushroom and onions. Served over a bed of rice. Not served with additional sides. 14

Pollo a la Parrilla

Adobo marinated chicken breast, grilled to perfection with cactus pico de gallo. 14

Pollo en Mole

Grilled chicken breast lightly covered with authentic mole sauce. 14

Carnitas de Pollo

Sautéed strips of chicken with green peppers, onions, tomatoes, guacamole and tortillas. 14

Flautas Verdes

3 Corn tortillas flautas with salsa verde, cotija cheese, Romaine lettuce, drizzled with sour cream. 14

Chicken Taquitos

Two large crispy flour tortillas stuffed and rolled with chicken and jack cheese. Garnished with tomatoes & cotija cheese, sour cream and guacamole. (No rice or beans). 11



PORK

Choose 2 sides

Beans, rice, poblano mashed potatoes, corn on the cob, sauteed, vegetables, frijoles charros. Corn or flour tortilla.

Chuletas Valencianas

Spanish favorite pork chop marinated in white wine and garlic. 13

Carnitas Michocan

Michoacan favorite slow roasted tender pork, accompanied with nopales, pico de gallo, guacamole and frijoles charros. ... 13

Chile Verde

Tender chunks of pork blended with a mild tomatillo sauce, green peppers, onions and spices. 13

Baby Back Ribs

Full rack slow baked in our own orange wine juice, accompanied with poblano mashed potatoes and roasted corn. 18





VEGGIES

Espinaca & Portobello Quesadilla

Whole wheat tortilla stuffed with cheddar & jack cheese, green onions, tomatoes, Portobello mushrooms, sour cream & guacamole. 11

Espinaca & and Portobello Enchiladas

Spinach sautéed with portobello mushrooms, onions, tomatoes, cilantro, salsa verde, jack cheese and sour cream. 11

Burrito Vegetariano

Portobello mushrooms, carrots, zucchini, broccoli, cauliflower, black beans, white rice, tomatillo salsa , jack cheese, sour cream, lettuce and pico de gallo. 11

Portobello Fajitas

Sautéed Portobello, mushroom, carrots , zucchini, broccoli,



BEVERAGES

Sodas:

Coke, Diet Coke, Sprite, Barq's, Orange Soda, Mello Yello.

Mexican Drinks:

Horchata, Aguas Frescas, Bottled Mexican Coca Cola made with sugar cane, and Fanta

Lemonade: add strawberry, raspberry, peach, watermelon, kiwi or mango.

More Drinks:

Milk – Coffee – Hot Tea – Ice Tea
DASINI Bottled Water



TORTAS

Served on a fresh torta bun with sour cream, avocado, lettuce, tomatoes, onions and queso fresco. Choice of fries, salad, soup or rice and beans.

- *Pastor 10
- * Asada 12
- * Barbacoa 10
- * Pork (Carnitas) 10
- * Pollo a la Parrilla 10



BURGERS

Served on a fresh torta bun with seasoned fries.

Patron Burger

Half pound beef patty, chipotle, mayo, lettuce, tomatoes, bacon, poblano chile and red onions. 10

Chicken Adobado Burger

Adobo marinated chicken, chipotle mayo, lettuce, tomatoes and red onions. 10

Cancun Beach Burger

Telera bread, blackened shrimp, red onion, lettuce, tomatoes and melted jack cheese. 12



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