



# VEGETARIAN

## A. TWO VEGETARIAN ENCHILADAS

Served with rice, beans & salad. - \$10.99

## B. VEGGIE BURRITO

Burrito stuffed with veggies, rice and black beans.

Served with salad and sour cream - \$10.99

## C. VEGGIE QUESADILLA

Cheese quesadilla stuffed with grilled vegetables.

Served with rice, beans, salad and sour cream - \$9.99

## D. VEGGIE CHIMICHANGA

Grilled vegetables wrapped with fried flour tortilla.

Served with rice, beans and salad - \$9.99

## E. TWO VEGGIE TACOS

two tacos with grilled vegetables. Served with rice and beans - \$9.99

## F: VEGGIE FAJITA

Grilled peppers, onions, carrots, squash, corn & tomato.

Served with rice beans and guacamole salad and tortillas - \$11.99

## G. VEGGIE TACO SALAD

Grilled vegetables and black beans, topped with lettuce, cheese, pico de gallo and sour cream - \$11.99

# SALADS

## CAESAR SALAD

Romaine lettuce, tossed in caesar dressing with parmesan cheese and croutons - \$8.00  
with chicken or shrimp \$11.00

## HOUSE SALAD

Romaine lettuce, carrots, brocoli, onions, tomato, avocado and tortilla strips - \$8.00



## QUESABIRRIAS

# TACOS

## TACOS

four tacos choice of carne asada, chicken, pastor, ground beef, barbacoa, tripa - \$13.95  
(lengua \$15.50)

## QUESABIRRIA - \$15.25

## TACOS CAMARON

Four shrimp tacos - \$15.50

## TACOS PESCADO

Four fish tacos with cooked vegetables - \$15.95

## TACOS SUAVES

Three soft tacos, choice of meat, on flour tortilla with sour cream, lettuce and cheese - \$10.25  
(lengua \$13.50)

## TACOS DUROS

Three hard tacos, choice of meat with sour cream, lettuce and cheese - \$10.25

## TACOS DE PULPO (ORDER OF 3)

Grilled octopus cooked with onion, chipotle sauce and topped with cilantro - \$16.25

## TACOS AL GOBERNADOR

Order of four corn quesadillas with shrimp, grilled onions & bell pepper and mozzarella cheese - \$15.25



## TACOS DE PESCADO



## TACOS AL GOBERNADOR

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# OYSTER

## \*SHOT OYSTERS

6 Oyster shots - 20.95

## \*OSTIONES EN SU CONCHA

Dozen - 20.95 Half dozen - 12.95

## \*OSTIONES PREPARADOS

Dozen - 35.95 Half dozen - 18.95

oysters topped with a mixed of shrimp, octopus and fish

## \*MUSSELS

choice of Nayarit, Sinaloa, cucaracha, grilled, garlic, or chingadazo sauce - 16.95



## OYSTER SHOTS

# SPICY AGUACHILES

## \*AGUA CHILE VERDE

Shrimp marinated in green sauce - 21.95

## \*AGUA CHILE ROJO

Shrimp marinated in red sauce - 21.95

## \*AGUA CHILE MAR NEGRO

Shrimp marinated in a special black sauce - 25.95

## \*AGUA CHILE REYNA

Shrimp & scallops marinated in tamarindo sauce - 24.95

## \*AGUA CHILE DE CALLO

Scallops marinated in a red, green or black sauce - 30.95

# AGUACHILE MAR NEGRO

# TOSTADAS

## \*TOSTADAS DE CAMARON

Shrimp ceviche - 7.25

## TOSTADAS DE PULPO

Octopus ceviche - 10.25

## \*TOSTADAS DE CALLO

Scallops ceviche - 12.25

## \*TOSTADAS DE CEVICHE CRUDO (RAW)

Shrimp and fish marinated - 8.25

## \*TOSTADA MIXTA

Octopus, shrimp and scallop - 9.25

## \*TOSTADA PESCADO

Fish ceviche - 8.25

## TOSTADA CALIENTE DE CAMARON

Shrimp with hot chipotle sauce and cheese - 9.25



## AGUACHILE REYNA



## TOSTADA CALIENTE

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# CHEF SPECIAL

## \*ALOHA HAWAII

Cooked and raw shrimp, scallops, octopus, mango & pineapple in a tropical cocktail sauce - 32.95

## LA CHAPIZA

Shrimp and mussels in Nayarit sauce and shrimp and mussels in Sinaloa sauce - 40.25

## LINGUINI CAMARONES

Linguini pasta with shrimp tossed in a creamy red sauce - 21.95

## \*RIB EYE CON CAMARON

Rib eye and shrimp. Served with brocolli, carrots and mashed potato - 35.95

## CRAB LEGS

Precio de mercado - MKT price



LA CHAPIZA

# MOLCAJETES

## \*MOLCAJETE FRIO DE MARISCOS

Mixed ceviche, and scallops, octopus, raw and cooked shrimp & red tuna cocktail - 35.95

## MOLCAJETE DEL CHEF

Snow crab, octopus, prawns, mussels in a special sauce. served with rice, beans & tortillas - 38.95

## MOLCAJETE TEXANO

Steak, chicken, prawns, shrimp, sausage, nopal, cheese with molcajete sauce. Served with rice beans & tortillas - 30.95

## MOLCAJETE COSTA CHICA

Seafood mole, shrimp, scallops, octopus, blue crab prawns, mussels. Served with rice, beans & tortillas- 38.95



MOLCAJETE DE MARISCOS FRIO



MOLCAJETE TEXANO



ALOHA HAWAII

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# A LA CARTA

**CHEESE QUESADILLA** - \$5.25  
**QUESADILLA**, (choice of meat) \$8.25  
(lengua, shrimp \$10.75)  
**ENCHILADA CHOICE OF MEAT** - \$3.50  
(lengua, shrimp \$4.50)  
**CHILE RELLENO** - \$6.99.  
**TACO MEXICANO** (choice of meat - \$3.50)  
(lengua, shrimp \$4.50)  
**SOFT TACO** choice of meat - \$3.50  
(lengua, shrimp \$4.50)  
**HARD TACO** choice of meat - \$3.50.  
(lengua, shrimp \$4.50)  
**FRIED EGGS** - \$2.50

# KIDS MENU

**Chicken nuggets** and fries or rice - \$6.25  
**Chicken tenders** and fries or rice - \$6.25  
**ACC kids** - \$7.50  
**ACP kids** - \$6.25  
**Shrimp and fries** - \$7.50  
**Cheese quesadilla** with rice or fries - \$6.25  
**One's taco** with rice and beans - \$5.25

# SIDE ORDER

|                                |                                |
|--------------------------------|--------------------------------|
| Rice - 3.50                    | Side nopal - 4.50              |
| Beans - 3.50                   | Pico de gallo - 2.50           |
| Rice and Beans - 5.95          | Salsa al gusto - 3.25          |
| Sour Cream - 2.25              | Queso fresco - 3.50            |
| Chile de arbol - 1.50          | Shredded cheese - 2.50         |
| Chiles toreados - 3.50         | Fried plantains - 6.50         |
| Cebollitas - 3.50              | Camarones grilled (6) - 7.50   |
| Avocado - 6.25                 | Camarones al gusto (6) - 10.00 |
| Corn or flour tortillas - 2.00 | Half pulpo - 15.00             |
| Pan con ajo - 3.20             | Filete pescado - 6.25          |
| Tostadas or galletas - 2.25    | Mojarra completa - 10.50       |
| Pepino - 3.50                  | Naranja - 3.00                 |
| limón verde - 2.00             | Fries - 3.00                   |

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# BURRITOS

## BURRITO DELUXE

Grande burrito, stuffed with choice of meat, cheese, sour cream, onion, topped with cheese and red sauce. Served with rice and beans & salad - 12.95

## BURRITO MOJADO

Grande burrito stuffed with choice of meat, rice, beans, cheese, pico de gallo, topped mexican style sauces - \$12.95

## BURRITO CALIFORNIA

Grande burrito stuffed with choice of meat, rice, beans, pico de gallo. Topped with cheese dip, pico de gallo and avocado - \$12.95



## BURRITO DELUXE



## BURRITO MOJADO



## BURRITO CALIFORNIA

# CEVICHE

## \*CEVICHE TROPICAL DE ATUN ROJO

Tropical red tuna ceviche - \$21.95

## \*CEVICHE DE CAMARON

Shrimp ceviche - 17.95

## CEVICHE DE PULPO

Octopus ceviche - 25.95

## \*CEVICHE DE PESCADO

Fish ceviche - 15.95

## \*CEVICHE MIXTO

Mixed octopus, shrimp and fish ceviche - 20.95

## \*CEVICHE EN SALSA NEGRA

Mixed octopus, shrimp and fish tossed in a black special sauce - 23.50



## CEVICHE TROPICAL

# CALDOS

## CALDO DE CAMARON

Shrimp soup - 18.95

## CALDO DE MOJARRA

Whole tilapia soup - 18.95

## CALDO DE JAIBA

Blue crab soup - 18.95

## CALDO DE MARISCOS

Seafood soup - 25.95

## CALDO DE PULPO

Octopus soup - 25.95

## CALDO DE LANGOSTINOS

Prawns soup - 20.95

## CALDO DE POLLO

Chicken soup - 15.95

## CALDO DE RES

Beef soup - 18.95

## MENUDO

Beef honey comb tripe soup - 18.95



## FUENTE DE MARISCOS

# COCTELES

## COCTEL CAMPECHANO

Shrimp and octopus cocktail - 18.95

## COCTEL DE CAMARON

Shrimp cocktail - 16.95

## \*COCTEL DE OSTIONES

Oysters cocktail - 24.95

## \*COCTEL DE CALLO

Scallops cocktail - 25.95

## COCTEL DE PULPO

Octopus cocktail - 25.95

## COCTEL CAMPECHANO CALIENTE

Shrimp and octopus in hot cocktail sauce - 20.95

## \*COCTEL FUENTE DE MARISCOS

Marinated scallops, green aguachile, three prepared oysters, three oysters with shrimp cooked in a special house sauce - 35.95

## \*COCTEL EL MAR CHINGON

Scallops, octopus, cooked and raw shrimp cocktail and a mixed tostada in a black sauce - 30.95



## MAR CHINGON

# MEXICAN SPECIALS

## QUESADILLAS

Choice of meat, flour tortilla with cheese. Served with rice, beans, salad -\$12.95

## ENCHILADA ROJAS

Choice of meat, tomato, onions, cheese, lettuce and sour cream in red sauce - \$14.95

## ENCHILADA VERDE

Choice of meat, tomato, onions, cheese, lettuce and sour cream in green sauce - \$14.95

## FLAUTAS

Choice of meat, lettuce, tomato, cheese, sour cream - 13.95

**ACP - \$10.95 ACC - \$11.95 ACPTX - \$12.95**

Rice and meat topped with cheese dip

**TORTA - \$12.50**

**TORTA CUBANA \$14.50**

Chicken and steak, milanesa, egg, ham, mexican style sandwich, beans, cheese, mayo , lettuce, tomato, jalapeno, onion, avocado.

## CHIMICHANGA

Choice of meat, cheese, onions, sour cream inside, topped cheese dip and pico de gallo. Served with rice & beans - \$12.95

**PELUSA CHICKEN OR STEAK - \$12.95**

**PELUSA TX - \$13.95**

**PELUSA SHRIMP - \$13.95**

Grilled peppers, onions, over rice topped with cheese dip

**FAJITAS CHICKEN OR STEAK - \$17.95**

**FAJITAS TEXANAS - \$20.95**

**FAJITAS DE CAMARON - \$19.95**

All fajitas served with rice, beans, salad & tortillas

## CARNE ASADA

Flank steak, cebollita cambray, jalapeños, and cheese. Served with rice, beans, avocado, salad and tortillas. - \$17.50

## CARNE ASADA MARY TIERRA

Flank steak.& shrimp. Served with rice beans, cheese, avocado, pico de gallo & tortillas - \$21.95

## TLAYUDA

Corn tortillas 12" toast with cheese , black beans, chorizo, steak, molcajete sauce, lettuce, onions, avocado, sour cream. - \$22.00

## CHILE RELLENO

Two breaded poblano peppers stuffed with cheese, topped with red sauce. Served with rice, beans & tortillas \$14.95



**TLAYUDA**

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# CHICKEN

## POLLO RANCHERO

Grilled Chicken, green peppers, onions tossed in a ranchero sauce. Served with rice, beans, salad & tortillas. - \$15.95

## CHORIPOOLLO

Grilled Chicken breast and chorizo topped with cheese dip. Served with rice, beans, salad & tortillas. \$16.95

## POLLO A LA PARRILLA

Marinated grilled chicken breast with grilled onions. Served with rice, beans, salad & tortillas. - \$16.95

## POLLO A LA CREMA

Grilled Chicken mixed with grilled peppers, onion sauteed in a creamy home sauce \$16.95

## CODORNIZ AL GUSTO

Fried cornish hen, plain or topped with a garlic or diabla sauce. Served with rice, beans, salad & tortillas. \$16.95

## MOLE POBLANO

Chicken topped with our special home made mole sauce and sesame seeds. Served with rice, beans & tortillas - \$14.95

## COSTILLAS EN SALSA AL GUSTO

Pork ribs sauteed in a choice of red or green sauce served with rice, beans, salad & tortillas - \$18.50

## MILANESA POLLO RES

Fried breaded chicken and steak. Served with rice, bean salad & tortillas - \$18.50

## ALAMBRE

Grilled steak, pastor, ham, pineapple, grilled peppers & onions and oaxaca cheese - \$19.95

## TRES AMIGOS

Grilled steak, chicken & shrimp. Served with rice, beans, salad & tortillas - \$21.50

## CARNITAS

Pork carnitas, grilled onions. Served with rice, beans, salad & tortillas \$16.95

## CHILAQUILES MEXICANOS

Corn chips topped with green or red sauce with choice of steak, chicken and two fried eggs - \$17.95



**MARY TIERRA**

# APPETIZERS

## CHICKEN WINGS

Choice of sauces, BBQ, teriyaki, mild, hot, buffalo, mango habanero. Half (6) - 9.50 Full (12) - 15.99

## CHEESE DIP

Melted cheese dip - (Small) 4.95 (Large) 7.95

## CHORIZO QUESO

Chorizo cheese - 8.25

## BEAN DIP

Refried beans with cheese - 8.95

## CHEESE AND GROUND BEEF

Melted cheese and ground beef - 8.95

## GUACAMOLE DIP

Avocado dip with pico de gallo (Market Value)

## GUACAMOLE REGIONAL

Slices of avocado with pico de gallo (Market Value)

## SHRIMP CHEESE

Melted cheese and shrimp - 8.95

## NACHOS MACHOS

Choice of meat, beans, pico de gallo  
lettuce, jalapeños, cheese, sour cream - 12.95

## GUACAMOLE SALAD

Guacamole and sour cream with lettuce - 4.50

## CHEESE STEAK FRIES

Fries, steak, cheese, pico de gallo  
Guacamole and sour cream - 15.95

## PICO DE GALLO

Tomato, onion, jalapeño, cilantro - 2.00



## CAMARONES CHINGADAZO



## CAMARONES SINALOA

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## CAMARONES NAYARIT



## CHEESE STEAK FRIES



## LOS MAYITOS

# BOTANAS

## CAMARONES NAYARIT

Fried shrimp tossed in a spicy house sauce - 33.95

## CAMARONES SINALOA

Spicy fried shrimp - 33.95

## CAMARONES CUCARACHA

Fried shrimp tossed in a spicy chipotle sauce - 33.95

## CAMARONES CHINGADAZO

Fried shrimp tossed in a green sauce - 23.95

## GUADALAJARA SEAFOOD

Shrimp, crab, mussels, rice, corn - 30.95

## \*LOS MAYITOS

(6) oyster shots cooked & raw shrimp tossed in a tamarindo sauce - 30.95

## BOTANA JALISCO

Nayarit style shrimp, cucaracha style shrimp and grilled octopus - 32.95

# LUNCH MENU

Served with Rice, Beans and salad.

Choice of meat  
steak, chicken, chorizo, pastor, barbacoa,  
carnitas or ground beef.  
lengua or shrimp \$50 extra.

| #               | Lunch   | Lunch - Dinner |
|-----------------|---|----------------|
| <b>Lunch 1</b>  | One enchilada and one taco  | 8.25 - 11.50   |
| <b>Lunch 2</b>  | One enchilada and one chile relleno                                       | 9.50 - 12.50   |
| <b>Lunch 3.</b> | One enchilada and one tostada   | 8.50 - 11.50   |
| <b>Lunch 4</b>  | One enchilada and one flauta  | 8.50 - 11.50   |
| <b>Lunch 5</b>  | One taco and one flauta   | 8.50 - 11.50   |
| <b>Lunch 6</b>  | one taco and one tostada  | 8.50 - 11.50   |
| <b>Lunch 7</b>  | One taco and one quesadilla   | 8.50 - 11.50   |
| <b>Lunch 9</b>  | Two tacos   | 8.50 - 11.50   |
| <b>Lunch 10</b> | Two enchiladas  | 8.50 - 11.50   |
| <b>Lunch 11</b> | Two Flautas   | 8.50 - 11.50   |
| <b>Lunch 12</b> | Taco salad  | 9.50 - 12.50   |
| <b>Lunch 13</b> | Nachos machos (No sides)  | 9.50 - 12.50   |
| <b>Lunch 14</b> | one egg green sauce, one egg, red sauce                                   | 8.50 - 12.50   |
| <b>Lunch 15</b> | Chimichanga   | 8.50 - 12.50   |
| <b>Lunch 16</b> | Choose any style eggs, a la mexicana, Rancheros, with chorizo or with ham | 9.50 - 13.00   |



## LUNCH #2



## LUNCH #13



## LUNCH #14

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# MARISCOS SPECIALS

## **HUACHINANGO AL GUSTO**

Fried red snapper topped with diabla, garlic, nayarit, cucaracha, or ajillo almond sauce. Served with rice, beans salad & tortillas - 24.95

## **MOJARRA AL GUSTO**

Fried tilapia topped with diabla, garlic, nayarit, cucaracha, or ajillo almond sauce. Served with rice, beans salad & tortillas - 17.99

## **FILETE PESCADO AL GUSTO**

Fish Fillet topped with diabla, garlic, nayarit, cucaracha, or ajillo almond sauce. Served with rice, beans, salad & tortillas. - 14.95

## **\*SALMON AL GUSTO**

Salmon topped with diabla, garlic, nayarit, cucaracha, or ajillo almond sauce. Served with rice, beans, salad & tortillas. - 21.95

## **CAMARONES AL GUSTO**

Shrimp sauted in a diabla sauce, al mojo de ajo rancheros, adobados, breaded. Served with rice, beans and salad. - 18.95

## **CAMARONES ZARANDEADOS**

Shelled shrimp sauted in chipotle sauce. Served with rice, beans and salad - 20.95

## **PULPO AL GUSTO**

Grilled octopus , topped with a choice of , diabla, adobado, garlic, grilled, Nayarit, Sinaloa or butter. served rice and salad & tortillas. - 30.95

## **HUACHINANGO TALLA**

Smoked grilled snapper basted with mayo special sauce. Served with rice, beans with two bean sopes - 38.95

## **MOJARRA VERACRUZANA**

Whole fried tilapia veracruz style. Served with rice, vegetables & tortillas. - 22.95

## **FILETE PESCADO VERACRUZANO**

Tilapia fish fillet veracruz style. Served with rice, beans vegetables & tortillas. - 20.95

## **CULICHI SEAFOOD**

Mixed seafood sauteed in green and poblano pepper sauce - 30.95

## **\*TIRITAS DE PESCADO**

Fish ceviche with Mayonnaise - 20.95

## **OCTOPUS IN LOVE**

octopus ceviche with Mayonnaise - 28.95

## **LANGOSTINOS**

Prawns choise of any style, nayarit, garlic, adobados or grilled with grilled onions - 30.95

## CULICHI SEAFOOD



## CAMARONES ZARANDEADOS



## TIRITAS DE PESCADO



## MOJARRA VERACRUZANA

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