

Guachitos

Toritos

# Pa Botanear

## APPETIZERS

Toritos de Camarón (6) 15.99  
 Chiles güeritos rellenos de camarón  
 envueltos con tocino  
*Chiles güeritos stuffed, shrimp &  
 wrapped with bacon*

Chiles Los Guachitos (6) 15.99  
 Chiles jalapenos rellenos con queso  
 Philadelphia y camarón, envueltos con tocino  
*Jalapeno stuffed with Philadelphia cheese,  
 shrimp & wrapped with bacon*

Robalo Frito 32.99  
*Appetizer Snook fried fish*

Shrimp Empanadas (3) 10.99  
*Handmade empanadas with monterey  
 jackcheese, shrimp, bellpeppers*

Hot Wings (6) 12.99 (12) 19.99  
 Hot • BBQ • Mango Habanero



Robalo Frito

# Cocteles

## Cocktails

Camarón Shrimp cocktail 19.99  
 Camarón y Pulpo 21.99  
*Shrimp & octopus cocktail*  
 Campechana 25.99  
*Shrimp, octopus, scallops & oysters*  
 Camarón, pulpo, callo de hacha y ostion

Shrimp  
Empanadas

Coctel de  
Camarón

Aguachiles  
Chiltepin

Aguachiles  
Rojos

Aguachiles  
Verdes

# Botanas frias

Aguachiles  
Mango Habanero

Botana Chikali

Mariscada  
La Reina  
del Sur

**Aguachiles Shrimp** 18.99

*Marinated in lemon & a specialty house sauce*  
 Verdes • Rojos • Mango Habanero • Chiltepin

**Botana Camarón y Pulpo** 28.99

*Shrimp & octopus with marisquera salsa*

**\*Botana El Capitan Red or Green** 33.99

*Aguachile verdes o rojos y callo de hacha*

*Aguachile shrimp green or red & scallop*

**\*Botana Especial** 44.99

*Camarón cocido, aguachile, pulpo, callo de hacha y ostiones preparados*  
*Cooked shrimp, aguachile shrimp, octopus, scallop & special oysters*  
*with marisquesa salsa*

**\*Botana del Rey Verde o rojos** 39.99

*Callo de hacha Scallop green or red*

**\*Botana Chikali** 37.99

*Aguachiles verdes o rojos, callo de hacha, en salsa de la casa con chile de arbol tostado*  
*Aguachiles green or red and scallops, house sauce with toasted chile de arbol*

**\*Torre el Capitan** 38.99

*Camaron, pulpo, aguachile, callo de hacha, caracol con salsas marisqueras.*

**\*Mariscada La Reina del Sur (4 personas)** 149.99

*Camarón cocido, aguachile, pulpo, caracol, callo de hacha, 6 ostiones preparados,*  
*ceviche de camarón y 8 camarones cocidos con cabeza*  
*(Feed 4 people) Cooked shrimp, aguachile, octopus, snail, fresh scallop,*  
*6 special oysters, shrimp ceviche and 8 whole shrimp cooked*

# Tostadas

\*Geviche de Camarón 10.99

*Shrimp ceviche tostada*

\*Geviche de Pescado 9.99

*Fish Ceviche*

Ceviche de Camarón Cocido 10.99

*Cooked Shrimp ceviche tostada*

\*Mango Ceviche 13.99

*Shrimp Ceviche with mango*

\*Tostada El Corita 13.99

*Aguachile shrimp red or green*

*Aguachile verde o rojo*

\*Tostada Chicali 15.99

*Aguachile, scallop, Chile de arbol, cucumber, red onion*

\*El Capitan 15.99

*Shrimp ceviche & scallop*

*Ceviche y callo de hacha*

Tostada Mixta Del Capitan 15.99

*Shrimp, octopus & crab*

*Camarón, pulpo y jaiba*

\*Tostada Kachoreada 23.99

*Cooked shrimp, octopus, snail, crab topped*

*with El Capitan's sauce*

*Camarón cocido, pulpo, jaiba, caracol,*

*callo de hacha y bañado en salsa del Capitan*

Tostada Tierra Caliente 17.99

*Cooked shrimp, octopus, crab & house sauce*

*Camarón cocido, pulpo, jaiba y salsa de la casa*

Tostada Chicali

Tostada Ceviche de Mango

Tostada Kachoreada

Torre del Capitan

Tostada Caliente

Ostiones Preparados

# Ostiones

## Oysters

1/2 Dz. Dozen

Ostiones Shots 13.99 24.99

*Oyster Shots*

Ostiones en su Concha 16.99 25.99

*Oysters on shell*

Ostiones Preparados 18.99 29.99

*Oysters with shrimp ceviche*

Ostiones V.I.P. 20.99 35.99

*Oysters w/ Aguachile shrimp, scallop,*

*avocado & Chile Serrano*

Ostiones Shots

Coco Especial

# Cocos

\*Coco Especial 35.99

*aguachile, camarón cocido, pulpo,*

*ostion & callo de hacha*

*Aguachile shrimp, cooked shrimp, octopus,*

*oyster & scallop*

**\*CAUTION** To eat shrimp ceviche or fish in their natural state (RAW) may be a risk for your health. Especially if you suffer from a chronic Disease (liver, stomach or high blood pressure). For your safety it's better to eat these food very well cooked.

# Molcajetes

\*Molcajete Chakaloso 27.99

*Aguachile, camarón, caracol, pulpo*

*Aguachile shrimp, cooked shrimp, snail octopus*

\*Molcajete El Capitan 32.99

*Aguachile, camarón cocido, pulpo,*

*ostion y callo de hacha*

*Aguachile shrimp, cooked shrimp,*

*octopus, oyster & scallop*

Para su Mejor Calidad  
Callo de Acha  
por Temporada

Molcajete El Capitan

# Parrilladas Del CaPitán

Servidos para  
2-3 personas  
Feed 2-3 people

Parrillada Culichi

## \*Parrillada Culichi 49.99

3 tacos gobernador, 3 tacos Marlin, 3 camarones empanzados, 3 camarones costa azul (camarones envueltos con tocino y rellenos de queso philadelphia), 3 chiles guachitos y 3 chiles toritos

3 gobernador tacos, 3 marlin tacos, 3 breaded shrimp, 3 costa azul shrimp (wrapped in bacon with philadelphia cheese inside), 3 chiles guachitos & 3 chiles toritos

## \*Parrillada Cielo, Mar y Tierra 48.99

Arrachera, pollo asado, chicharrón de pargo, 3 camarones costa azul, 2 chiles rellenos

Steak Arrachera, grilled chicken breast, pargo fish chicharron, 3 costa azul shrimp, 2 chiles rellenos

## \*Parrillada del Capitan 74.99

4 camarones a la plancha, 4 camarones empanzados, 4 camarones costa azul (camarones envueltos con tocino y rellenos de queso philadelphia), 1 filete empanizado, 1 filete a la plancha, chicharrón de pargo y 2 colitas de langosta, servidos con arroz y ensalada

4 Grilled shrimp, 4 breaded shrimp, 4 Costa azul shrimp (wrapped in bacon with philadelphia cheese inside), 1 breaded fish fillet, 1 grilled fish fillet, snook chicharron, 2 lobster tails, served with rice & salad

## \*Parrillada de La Jefa 65.99

Pulpo entero, 3 costa azul, 3 cucaracha, 3 langostinos, 3 camarones al mojo de ajo, 3 toritos de camarón. Sobre una cama de arroz

Whole octopus, 3 shrimp costa azul, 3 cucarachas, 3 devilish prawns, 3 shrimp al mojo de ajo, 3 shrimp Toritos over bed rice

## Capi-Piña 29.99

Camarón, pulpo y pescado en una salsa de crema de piña

Shrimp, octopus and fish in a pineapple cream sauce



Langostinos Al Capitan Devilish Prawns 32.99

## Langostinos Nayarit 32.99

Al mojo de ajo y chile de árbol

Prawns with chopped garlic & spicy chile

## Captains Boiling Shrimp 42.99

Shrimp head on, spicy sausage, corn, baby potatoes all season with cajun house seasonings

Captain  
Boiling shrimp

Parrillada  
El Capitan

Langostinos

Parrillada de  
La Jefa

Capi-Piña

# Platillos de camarones

**Cucarachas** 26.99

*Whole grilled shrimp on a bed of rice*

**Culichi** Servidos con arroz, papas y ensalada 19.99

**Al Mojo de Ajo** 19.99

*Servidos con arroz, papas y ensalada*

*Chopped garlic. Served with rice, potatoes & salad*

**A la Diabla** 19.99

*Devilish shrimp. Served w/rice, potatoes & salad*

**A la Tamarindo** (Estilo Jalisco) 19.99

*Homemade tamarindo sauce shrimp*

**Culichi** 19.99

*Servidos con arroz, papas y ensalada*

*Served with rice, potatoes & salad*

**Empanizados** 19.99

*Breaded shrimp. Served with rice, potatoes & salad*

**Al Chipotle** 19.99

*Servidos con arroz, papas y ensalada*

*Shrimp w/ chipotle sauce. Served with rice, potatoes & salad*

**Costa Azul** 21.99

*Camarones rellenos de queso philadelphia y envueltos en tocino* Servidos con arroz, papas y ensalada.

*Shrimp stuffed with Philadelphia cheese and wrapped with bacon. Served w/ rice, potatoes & salad*

**Nayarit** 29.99

*Whole shrimp w/ house sauce.*

Cucarachas



Camarones a La Tamarindo

Camarones Costa Azul

Camarones Nayarit

Pulpo Entero a las Brasas

Pulpo Zarandeado

Filete del Salmon

Filete del Cheff

# Pulpo

**Pulpo a la Mantequilla** 21.99

*Butter octopus. Served with rice, potatoes & salad*

**Al Mojo de Ajo** 21.99

*Octopus with Chopped garlic. Served w/ rice, potatoes & salad*

**A la Diabla** 21.99

*Octopus Devilish. Served with rice, potatoes & salad*

**Pulpo Zarandeado** 29.99

*Zarandeado's Octopus served over a bed of rice*

**Pulpo Entero a las Brasas** 39.99

*Whole octopus grilled with house sauce Served over a bed of rice*

# Filetes

*Servidos con arroz, ensalada y papas*  
*Served with rice, salad y potatoes*

**Salmon Filete** 21.99

*Grilled salmon filet, with steamed vegetables & pico de gallo*

**Al Mojo de Ajo** 18.99

*Fish fillet in shipped garlic*

**Filete a La Diabla** 18.99

*Devilish sauce spicy fish fillet*

**A la Cucaracha** 18.99

*Fish fillet @ Cucaracha style.*

**A la Plancha** 18.99

*Grilled fish fillet*

**Empanizado** 18.99

*Breaded fish fillet*

**Culichi** 18.99

*Culichi fish fillet style*

**Al Chipotle** 18.99

*Fish fillet with chipotle sauce*

**Filete del Cheff** 22.99

*Fish fillet Cheff style*

# SUSHI



Chicken Teriyaki

**CHICKEN TERIYAKI** 15.99  
Arroz, pollo bañado en salsa Teriyaki

**SHRIMP TERIYAKI** 17.99  
Arroz, camarón bañado en salsa Teriyaki

**\*RAINBOW ROLL (NATURAL)** 17.99  
Arriba: Atun, Salmón, Camarón  
Adentro: Philadelphia, Tampico, Aguacate, Camarón



Rainbaw Roll

**SUSHI MANGO (NATURAL)** 17.99  
Arriba: Mango, Chile Serrano, Siracha, Eel Sauce  
Adentro: Philadelphia, Tampico, Aguacate, Camarón



Sushi Mango

**SANTA ANA ROLL: (NATURAL)** 16.99  
Arriba: Camaron Empanizado, Eel Sauce  
Adentro: Philadelphia, Aguacate, Pollo,

**BASUKAZO ROLL: (EMPANIZADO)** 16.99  
Arriba: Tocino  
Adentro: Camarón, Aguacate, Philadelphia

**DINAMITA ROLL: (NATURAL)** 16.99  
Arriba: Camarón Cocido, Eel Sauce  
Adentro: Camarón Costa Azul, Aguacate, Chile Serrano



Dinamita Roll

**MIAMI ROLL: (NATURAL)** 16.99  
Arriba: Camarón, Aguacate, Tampico, Eel Sauce  
Adentro: Camarón Empanizado, Aguacate, Philadelphia



Miami Roll

**MENCHITO ROLL (NATURAL)** 18.99  
Arriba: Tampico, Salmón Empanizado, Eel Sauce  
Adentro: Philadelphia, Aguacate, Camarón

**EL CHAPO ROLL (EMPANIZADO)** 17.99  
Arriba: Aguacate, Bacon, Eel Sauce  
Adentro: Camaron, Carne Asada, Philadelphia, Aguacate



El Chapo Roll

**CALIFORNIA ROLL: (NATURAL)** 15.99  
Arriba: Sesame Seeds  
Adentro: Philadelphia, Camarón, Aguacate, Tampico

**DRAGON ROLL: (NATURAL)** 16.99  
Arriba: Filete de Pescado, Alga, Sesame Seeds, Eel Sauce  
Adentro: Philadelphia, Aguacate, Tampico



Menchito Roll

**SAMPLER EL CAPITAN** 20.99  
Mar y Tierra Sushi Roll, Shrimp Ceviche, Chiles Calientes

**EL QUESITO ROLL: (EMPANIZADO)** 16.99  
Arriba: Queso Cheddar Horneado, Siracha, Eel Sauce  
Adentro: Camarón Empanizado, Aguacate, Philadelphia, Chile Chipotle



El Quesito Roll



California Roll



Dragon Roll

Sampler El Capitan

\*Consuming raw or under-cooked seafood, shellfish or eggs may increase your risk of food borne illness, specially if you have certain medical condition

# SUSHI

**CHILES CALIBRE 50** (6) 15.99

*Arriba:* Sesame Seeds, Queso Monterrey

*Adentro:* Camaron Mixto Con Queso Monterrey

**GUAMUCHILITO ROLL** (EMPANIZADO) 16.99

*Arriba:* Al Lado: Queso Cheddar Cheese, Serracha

*Adentro:* Camaron Empanizado, Tampico, Philadelphia, Aguacate

**SUSHI PALMA** (ENVUELTO EN TOCINO) 17.99

*Arriba:* Envuelto En Tocino, Eel Sauce, Spicy Mayo Sauce, Aguacate

*Adentro:* Philadelphia, Tampico, Aguacate, Camaron

**CARNE ASADA ROLL** (EMPANIZADO) 15.99

*Arriba:* Queso Cheddar Gratinado, Ceboll, Tomato, Cilantro

*Adentro:* Philadelphia, Carne Asada, Cebolla, Tomato, Cilantro

**MAR Y TIERRA** (EMPANIZADO) 16.99

*Arriba:* Eel Sauce

*Adentro:* Carne Asada, Camaron, Philadelphia, Aguacate

**BAKED SHRIMP ROLL** (TEMPURA) 16.99

*Arriba:* Eel Sauce

*Adentro:* Philadelphia, Tampico, Aguacate, Camaron

**CHILES CALIENTES** (EMPANIZADO) (6) \$16.99

*Arriba:* Eel Sauce

*Adentro:* Tampico, Queso Monterrey

**EL CAPITAN ROLL** (EMPANIZADO) 16.99

*Arriba:* Pulpo Empanizado, Eel Sauce

*Adentro:* Philadelphia, Aguacate, Carne Asada

**CULICHI ROLL** (EMPANIZADO) 16.99

*Arriba:* Queso Monterrey, Tocino

*Adentro:* Pollo, Philadelphia, Aguacate, Carne Asada

**PANCHO ROLL** (EMPANIZADO) 17.99

*Arriba:* Camaron, Aguacate, Serrano, Serracha

*Adentro:* Carne Asada, Camaron, Aguacate, Philadelphia

**EL MAYITO ROLL** (EMPANIZADO) 19.99

*Arriba:* Carne de Langosta, Aderso de la Casa, Queso Monterrey Gratinado

*Adentro:* Philadelphia, Camaron, Aguacate, Tampico

**SINALOA ROLL** (EMPANIZADO) 17.99

*Afuera:* Tampico, Eel Sauce

*Adentro:* Camaron, Aguacate, Philadelphia

**AGUACATE ROLL** (NATURAL) 16.99

*Afuera:* Aguacate, Sesame Seeds, Philadelphia, Tampico al Lado

*Adentro:* Camaron, Philadelphia, Aguacate, Cebollin

**HOT CHEETOS ROLL** (EMPANIZADO) 17.99

*Afuera:* Hot Cheeto Chrimbs

*Adentro:* Camaron, Aguacate, Philadelphia, Chile Serrano



Chile Calibre 50



Guamuchilito Roll



La Palma Roll



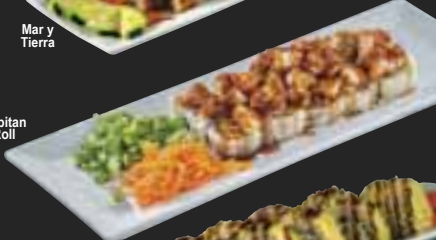
Carne Asada Roll



Culichi Roll



Mar y Tierra



Capitan Roll



Baked Shrimp Roll



Sinaloa Roll



Aguacate Roll



Hot Cheetos Roll



Mayito Roll



Pancho Roll



Chiles Calientes

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Caldo 7 Mares

# Caldos

## Hot Soups

Caldo de Camarón 18.99

*Shrimp soup*

Caldo de Pescado 17.99

*Fish soup*

Caldo 7 Mares 21.99

*Camarón, pulpo, pescado, pata de jaiba y calamár*  
*Shrimp, octopus, fish, crab leg, & squid*

Shrimp Scampi

# Pastas

Fettuccini Alfredo 19.99

*Spaghetti Alfredo con pollo ó camarones y brocoli servido con dos piezas de pan*  
*Home made fettuccine alfredo sauce choice of chicken or shrimp along with broccoli served with 2 pieces of bread*

Shrimp Scampi 19.99

*Angel hair pasta, capers, parmesan cheese, cream sauce, served w/cheese bread*

Nido Marino 19.99

*Spaghetti con camrones, pulpo a la crema*  
*Spaghetti with shrimp, octopus with cream*

Pasta al Chipotle 19.99

*Spaghetti con pollo o camaron y una crema al chipotle.*  
*Spaghetti with chicken or shrimp and chipotle dressing.*

Pasta Culichi (verde) 19.99

*Spaghetti con camrones y crema Culichi*  
*Spaghetti with shrimp and Culichi dressing (green)*

# Mojarras

Mojarra Frita 15.99

*Whole fried Tilapia. Served with rice, potatoes & salad*

Mojarra al Mojo de Ajo 16.99

*Whole fried Tilapia in a garlic sauce, served with potatoes*

Mojarra a la Diabla 16.99

*Whole fried Tilapia with Devilish spicy sauce, served with potatoes*

Robalo ó Pargo Zarandeado 40.99

*2-4 lb. Snook fish Zarandeado's style*  
*Para un Sazón Perfecto. Agradecemos Su paciencia de 45 Minutos*

# Quesadillas

Quesadilla Regular 9.99

*Cheese quesadilla with salad*

Quesadilla de Camarón 14.99

*Shrimp quesadilla. Served with guacamole, sour cream & salad*

Quesadilla de Carne Asada 14.99

*Grilled steak quesadilla. Served with guacamole, sour cream & salad*

Quesadilla de Pollo Asado 14.99

*Grilled chicken quesadilla. Served with guacamole, sour cream & salad*



Pasta al Chipotle

Fettuccini Alfredo

Pasta Culichi

45 Minutes



Zarandeado

Mojarra Frita

Quesadilla de Camarón

# Platillos Mexicanos



## Volcanes Molcajetes

Todos los Molcajete van servido con ensalada, arroz, frijol y tortillas de harina ó de maiz.

**Volcan Cielo Mar y Tierra** 39.99  
*Arrachera, grilled chicken, longaniza, nopal, costa azul shrimp, octopus & queso fresco, all in a house specialty salsa*

**Volcan de Carnes** 39.99  
*Arrachera, pollo Asada, Longaniza, chile relleno, adornado con queso fresco y nopal*

**Volcan Marinero** 41.99  
*3 camarones con cabeza, 2 tiras de pulpo, 1 filete de pescado, mano de jaiba, 3 camarones costa azul con queso fresco y nopal*



Costilla de Puerco



Carne Asada Nachos

**Carne Asada Nachos** 13.99  
*Nachos con queso asada, crema, guacamole y pico*  
*Nachos, topped with cheese nachos, carne asada, sour cream, guacamole, & pico de gallo*

**Carne Asada Fries** 13.99  
*Papas fritas con queso asada, crema, guacamole y pico*  
*French fried, topped with cheese nachos, carne asada, sour cream, guacamole, & pico de gallo*



Enchiladas Rojas

**Costillas de Puerco** 16.99  
*En salsa verde con arroz y frijoles*  
*Pork ribs with green sauce.*  
*Served with rice & beans*

**Enchiladas (3)** 14.99  
*Rojas ó verdes de queso ó de pollo, servidas con arroz y frijoles*  
*Red or green chicken or cheese enchiladas, served with rice & beans*

**Chiles Rellenos (1 pz)** 13.99  
*Servidos con arroz y frijoles con salsa de la casa*  
*Served with rice, beans & home sauce*



Chile Relleno

# Fajitas

## Fajitas Especial 24.99

*Shrimp, steak & chicken. Served with pico de gallo, rice, beans & guacamole*

## Fajitas de Camarón 25.99

*Shrimp Fajita. Served with rice, beans, guacamole & pico de gallo*

## Fajitas de Res 24.99

*Beef Fajitas. Served with rice, beans, guacamole & pico de gallo*

## Fajitas de Pollo 22.99

*Chicken Fajitas. Served with rice, beans, guacamole & pico de gallo*



Fajita Especial

# Steaks

## Carne Asada 19.99

*Grilled steak Arrachera. Served with pico de gallo, beans, rice & guacamole*

## Ribeye Steak with Camarones 37.99

*3 Camarones jumbo servido con arroz, ensalada y papas  
Rib eye steak 3 shrimp grilled baked potatoe and sparagus*

## Tomahawk Steak 84.99

*Grill Tomahawk steak, vegetales mixtos y papa horneada con crema y queso*

*Grilled tomahawk steak, side of mixed vegetables, & baked potatoe topped with sour cream, cheese, bacon*

## Aguachile de Ribeye 29.99

*Ribeye Steak asado en salsa negra de la casa, incluye chile serrano*

*Ribeye steak grilled black house sauce chopped chile serranos*

## Sur n Turf 54.99

*rib eye steak asado, acompanado con una colita de langosta con adresso de la casa una papa orneada y vegetales*

*Grilled rib eye steak, lobster tail with house dressing on top, accompanied by baked potatoe, vegetables*



Carne Asada



Ribeye Steak



Surf n turf  
mar y Tierra

# Burritos

## One Burrito 13.99

*Carne Asada ó Pollo con arroz, frijoles y pico de gallo por dentro.*

*One Burrito asada steak or chicken with rice, beans & pico de gallo inside*

# Captain's Burger

*Grilled hamburger, american cheese, bacon, Anaheim chile, onions, lettuce, tomatoes, chipotle specialty spread, served with french fries 15.99*



Tomahawk Steak



Captain's Burger

# Extras

Arroz *Rice* 3.99

Frijol *Beans* 3.99

Aguacate *One avocado* 4.99

Guacamole 6.99

Crema *Sour cream* 2.99

10Dx Chiles Tostados (4) 1.99

# Menu de Niños

All Kids Menu included a juice and come in a Capitan-Happy Meal box

- Kids Quesadilla** 6.99  
*Cheese quesadilla. Served with fries*
- Chicken Nuggets** 6.99  
*Served with fries*
- Cheese Burger** 6.99  
*Served with fries*
- Camarones Empanizados** 7.99  
*Breaded shrimp. Served with fries*
- Papas Fritas** 2.99  
*French Fries*
- Camarón Cocido** 6.99  
*Cooked shrimp skinless*
- Tiritas de Pescado Empanizado** 6.99  
*breaded strip fish fillet with fries*
- Combo Pal Junior** 9.99  
*2 breaded shrimp, 2 strip fish fillet, 2 chicken nuggets. Served with fries and apple juice*



CAPITAN Happy Meal



Taco Gobernador

## Tacos

- Carne Asada** 4.50  
*Grilled steak taco*
- Tacos Dorados de Camarón** 10.99  
*3 fried shrimp tacos, topped with specialty coleslaw & a side of house salsa*
- Taco Aneheim** 4.99  
*Corn tortilla, Monterry jack cheese, chile Aneheim & carne asada*
- Taco El Patrón** 5.50  
*Carne asada & cheese*
- Taco El Capitan** 5.50  
*Shrimp, carne asada & cheese*
- Pollo Asado** 3.99  
*Grilled chicken*
- Taco Gobernador** 5.50  
*Grilled shrimp with onion, bell pepper & cheese*
- Taco Marlin** 5.50  
*Smoked Marlin fish with veggies & cheese*
- Taco de Camarón Empanizado** 4.99  
*Breaded Shrimp Taco*
- Tacos de Pescado Empanizado** 4.99  
*Breaded Fish Tacos*
- Tacos de Pescado a la Plancha** 3.99  
*Grilled Fish Tacos*
- Taco Nopal** 4.99  
*Corn tortilla, Monterry jack cheese, Nopal & carne asada*



Taco Marlin



Taco Aneheim



Tacos Dorados de Camarón



Flan



Cheese Cake



Chocoflan

## Postres

- Pastel 3 Leches Mocha** 9.99  
*Three milk cake*
- Flan** 9.99  
*Mexican custard*
- Cheesecake** 9.99  
*Pastel de queso*
- Chocoflan** 9.99
- Custard & chocolate cake** 4.99
- Ice Cream** 4.99  
*Vanilla or strawberry*
- Nieve Frita** 9.99  
*Fried ice cream*
- Churro's Car** 19.99  
*Includes 6 churros, icecream, toppings, fresh strawberries*



Churro's Car





Mango Michelada 10.99

Tamarindo Michelada 10.99



Volcancito



Piñada

Cantarito



Michelada Original 10.99



# Beer

Domestic 12oz. 6.50

- Budweiser
- Bud Light
- Coors Light
- Michelob Ultra Light
- O'Doul's
- Michelob (Can)



# Cerveza

Importada 12oz. 6.50

- Pacifico
- Corona
- Corona Familiar
- Corona Platinum
- Dos XX Lager
- Tecate (Bote o Botella)
- Tecate Light (Bote o Botella)
- Negra Modelo
- Modelo Especial
- Modelo en Lata
- Bohemia
- Victoria
- Pacifico (Bote)



BEER TOWERS 100 oz. \$32

# Caguamas 32oz.

Corona, Pacifico, Carta Blanca 11.99

# Volcancito

Tecate Light Preparada 7.99

# Michelada

VIP	13.99
Cualquier Cerveza	10.99

# Piñada

With alcohol	12.99
Without Alcohol	8.99

# Cantarito

With Alcohol	12.99
Without Alcohol	8.99

Clamato Preparado 7.99

# Margaritas Virgen

Fresa, limon o mango	8.99
With Alcohol	12.99



Margarita de Mango 12.99



Cubeta Volcancito



# Cubetazo

6oz.

Domestica	38
Importada	38
Volcancito	42

Agave Shots 4.99



Mango Shots 5.99



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# Bebidas

## Sodas Mexicanas 4.50

Coca Cola, Sprite, Fanta, Sidral, Sangria, Jarritos de tamarindo, mandarina y agua mineral

## Aguas Frescas 4.99

Horchata, Jamaica, limonada

## Fountain Drinks 3.99

Coca-Cola, Sprint, Fanta, Diet Coke, Raspberry Ice Tea



## Limonada 4.99

Limonada con agua Mineral

## Clamato Preparado 6.99

Bevinda preparada

## El Levantón 8.99

Bevinda preparada

## Agua 1.50

Bottle water

