

CASA BONITA

APPETIZERS

Super Nachos

Topped with your choice of refried beans, rancho or black beans, guacamole, sour cream, jalapenos, onions, tomatoes, black olives, and cheese.

Choice of chicken, birria, ground beef, pork, soya.

Small: \$13.99 Large \$15.99

Add Steak (+\$4.00), Shrimp (+\$6.00)

With fries instead of chips (+\$1.99)

Camarones

One full pound of shrimp with mushrooms.

Choose one: Al mojo de Ajo, Chipotle, Crema

\$35.99

Quesadilla

A grilled flour tortilla stuffed with melted cheese, tomatoes, and black olives, sour cream, and guacamole. Choice of chicken, birria, pork, beef, or soya

\$14.99

Add Steak (+4.00), Shrimp or Lengua (+6.00), Rice and Beans (+\$1.99)

Mussels

Seasoned boiled mussels with diced garlic and onions. Great appetizer!

\$15.99

Chicken Taquitos

Rolled crispy flour tortilla stuffed with chicken and jack cheese, garnished with sour cream and guacamole.

\$14.99

Add Spinach (+\$1.99)

Queso Dip

Delicious creamy cheese dip with roasted garlic, onions, tomatoes, and Serrano Pepper 8 oz

\$9.99

Queso Fundido

Melted Oaxaca cheese topped with crispy homemade chorizo.

Served with tortillas so you can make delicious tacos.

\$12.99

**Additional \$0.55 container fee per dish
(Does not include salsa, drinks, or extras)**

Mini Taquitos

Crispy corn tortilla taquitos with sour cream
\$11.99

COMBINATION

All combinations are served with black, refried or rancho beans and Mexican rice, and your choice of chicken, birria, pork, beef, or soya.

Choose One: \$14.50 Choose Two: \$17.50

Enchilada

soft corn tortilla, meat, cheese, and sauce

Taco

crispy corn tortilla with lettuce, tomatoes, and cheese

Tostada

flat corn tortilla, meat, beans, lettuce, tomatoes, and cheese

Mini Taco Salad

flour tortilla bowl, meat, lettuce, tomatoes, and cheese

Tamal

corn dough with chicken or pork

Burrito

soft flour tortilla, sauce, meat, and cheese

Taquito

crispy flour tortilla, meat, and cheese

Chimichanga

crispy tortilla, beans, meat, and cheese

Poblano Chile Relleno (+\$2.50)

roasted peppers, cheese, covered in egg batter

**Additional \$0.55 container fee per dish
(Does not include salsa, drinks, or extras)**

SALADS

Homemade dressings:

Rancho ~ Avocado cream ~ Creamy Chipotle ~ Poblano Vinaigrette

Taco Salad

Large crispy flour tortilla, beans on bottom, filled with lettuce and your choice of chicken, birria, ground beef, soya, or pork. Topped with tomatoes, cheese, and tomato sauce.

\$13.99

Add Steak (+\$4.00), Shrimp (+\$6.00)

Asada Taco Salad

A crispy flour tortilla, beans on bottom, filled with lettuce and your choice of steak, adobada, chicken.

Garnished with sour cream and guacamole.

\$15.99

Avocado Tostada

A flat corn tortilla with your choice of refried, black, or rancho beans. With a choice of pork, birria, ground beef, chicken, or soya.

With lettuce, tomatoes, cheese, avocado, and sour cream.

\$15.99

Add Steak (+\$4.00), Shrimp or Lengua (+\$6.00)

Fajita Salad

Lettuce, tomatoes, carrots, avocado, cheese, black beans.

Topped with your choice of Fajita: chicken, steak, pork, fish, or sautéed vegetables.

Shrimp or Lengua (+\$2.00)

\$16.99

Avocado Dinner Salad

Lettuce, tomatoes, spinach, carrots, cheese, and avocado slices.

\$9.99

**Additional \$0.55 container fee per dish
(Does not include salsa, drinks, or extras)**

ENCHILADA BAR

Enchiladas are served with your choice of beans with rice.

Choice of filling and sauce:

Sauce: Original Red, Mole, Chipotle, Crema, Verde

Fillings: Chicken, Beef, Pork, Birria, Cheese, Cheese and Onion

1 Enchilada: \$12.99

2 Enchiladas: \$14.99

3 Enchiladas: \$16.99

Enchiladas de Carnitas

Three corn tortillas filled choice of meat and topped with a green tomatillo sauce, melted cheese and fresh avocado slices.

Pork \$18.99 Lengua \$19.99

Enchiladas al Pastor

Three corn tortillas filled with marinated diced grilled pork. Topped with our original sauce, melted cheese and a slice of pineapple.

\$18.99

Enchiladas de Asada

Three corn tortillas filled with your choice of steak, chicken, or adobada. Topped with original red sauce, cheese, and pico de gallo.

\$19.99

Enchiladas de Mariscos

Two corn tortillas stuffed with sautéed Fish OR Shrimp. Topped with original red sauce, cheese, and garnished with sour cream.

\$18.99

Enchiladas de Vegetales

Three Corn tortillas filled with sauteed vegetables Topped with our original sauce and garnished with guacamole.

\$16.99

Enchiladas de Barbacoa

Three corn tortillas filled with tender oven baked beef. Topped with original red sauce melted cheese, garnished with guacamole

\$19.99

Vegan Enchiladas

Two corn tortillas filled sautéed vegetables in oil and spices. Topped with red sauce, lettuce, tomatoes, and guacamole

\$16.99

**Additional \$0.55 container fee per dish
(Does not include salsa, drinks, or extras)**

SOPA - SOUPS

Tortilla Soup

Hot and hearty chunks of chicken, fresh cilantro and avocado with tortilla strips, shredded cheese in a rich chicken broth.

\$13.99

Sopa de Vegetales

Broccoli, carrots, mushrooms, cauliflower, and spinach in a delicious vegetable broth.

\$13.99

Sopa de Res

Carrots, red potatoes, onions, and cilantro with tender chunks of beef in a rich broth,

\$18.99

Sopa de Mariscos

A delicious seafood broth with fresh avocados, cilantro, and onions.

Shrimp or Cod: \$19.99

Cod & Shrimp: \$27.99

LAS FAJITAS

All fajita dishes are served with black, refried, or rancho beans, Mexican rice and corn or flour tortillas.

Regular Fajitas

Steak, Chicken Breast, Pork, Shrimp.

\$24.99

Fajitas for Two: \$45.99

Steak, Chicken Breast, Pork, Shrimp.

Fajita de Vegetales

Sauteed vegetable over a bed of grilled onion and bell peppers, served with sour cream, guacamole, pico de gallo, cheese and tortillas. **\$21.99**

**Additional \$0.55 container fee per dish
(Does not include salsa, drinks, or extras)**

LOS BURRITOS

*Burritos are served with refried, black, or rancho beans and Mexican rice.
Topped with sauce and melted cheese.*

Super Burrito

With your choice of chicken, birria, beef, pork, soya.
Topped with lettuce, tomatoes, black olives, cheese, sauce, and sour cream.

\$16.50

Steak, Carnitas, Puerco Rostizado, Pastor,
Adobada, Fish, Steak, Puerco en Pina,

\$18.99

Shrimp, Barbacoa, Lengua

\$19.99

Skirt Steak

\$24.99

Fajita Burrito

Large flour tortilla with your choice of chicken, beef, pork, steak, fish or shrimp
with green onions and bell peppers. Topped with sauce, pico de gallo, cheese,
sour cream, and guacamole.

\$21.99

Muy Grande Burrito

Whole wheat tortilla no sauce. Rice, beans, and cheese, filled with your choice
of chicken, steak, adobada, pastor, chorizo, soya, carnitas, puerco en pina,
puerco rostizado.

\$16.99

Burrito Casa Bonita

Sauce: Mole, Crema, Chipotle, Verde, Original Red, Ranchera

Filling: Chicken, Pork, Birria, Ground Beef, Soy - **\$17.99**

Pollo Asado, Carnitas, Pastor, Adobada, Fish Steak, Vegetables, Puerco
rostizado, puerco en pina - **\$19.99**

Asada, Shrimp, Barbacoa, Pork Tongue - **\$21.99**

Skirt Steak - **\$24.99**

Verde Burrito

Soft flour tortilla with tender diced pork and topped with our delicious green
tomatillo sauce. Garnished with sour cream. - **\$18.99**

Pork Tongue - Pork Barbacoa - **\$19.99**

**Additional \$0.55 container fee per dish
(Does not include salsa, drinks, or extras)**

MEXICAN FAVORITES

Mexican favorites are served with refried, rancho or black beans and Mexican rice.

Carnitas Rancheras

Stripes of chicken or steak sautéed with fresh cilantro, tomatoes, onions, and peppers. Garnished with guacamole and pico de gallo.

\$19.99

Flautas

Three flour tortillas filled with your choice of chicken or pork.

Garnished with tomatoes, cheese, sour cream, guacamole.

Add melted cheese on top (*tres marias*) +\$1.50

\$16.99

Rancho Quesadilla

A flour tortilla stuffed with grilled onions and peppers, with sour cream and guacamole with a choice of one:

Steak, Chicken Breast, Pastor, Chorizo, Soya - **\$19.99**

Shrimp, Barbacoa, Lengua - **\$21.99**

Arroz con Hongos

Sautéed mushrooms in a delicious tomato base sauce, served over a bed of rice and topped with melted cheese. **Not served with beans.**

Vegetables, Chicken, Steak - **\$21.99**

Shrimp or Pork Lengua - **\$22.99**

Molcajete

A delicious Mexican stew with onions, peppers, mushrooms, in a tomato sauce with melted cheese. Topped with fresh avocados.

Vegetables, Chicken or Steak - **\$21.99** Shrimp or Lengua - **\$22.99**

Chamorro de Borrego

Whole lamb shank baked with onions and vine ripe tomatoes until tender, served and covered in its own sauce, garnished with pico de gallo.

\$26.99

Chorizo con Huevos

House-made chorizo with scrambled eggs, onions, and tomatoes.

Garnished with pico de gallo.

\$15.99

**Additional \$0.55 container fee per dish
(Does not include salsa, drinks, or extras)**

El Charro

Flame broiled marinated steak or chicken over seasoned onions and bell peppers. Finished with melted cheese, fresh cilantro, and avocado slices.

\$21.99

Tacos al Carbon

Three soft corn tortillas covered in a tomato sauce and cheese. Filled with your choice of steak, chicken, pork and pico de gallo.

\$19.99

MARISCOS - SEAFOOD

All seafood dishes are served with black, refried, or rancho beans, Mexican rice and corn or flour tortillas.

Camarones al Gusto

Sauce: Crema, Chipotle, Mojo de Ajo.
Sautéed with mushrooms.

Rancheros in red sauce with onions and peppers.

\$22.99

Camarones Machos

Marinated prawns wrapped in bacon over a bed of onions and peppers. Topped with cheese and baked to perfection. Served with pico de gallo, sour cream, and guacamole.

\$28.99

Pescado Frito

A whole tilapia head and all, you need to use your fingers for this one.

\$23.99

Tacos de Pescado

Three flour tortillas filled with sauteed fish in a cabbage salsa topped with a creamy chipotle dressing.

\$18.99

Camarones con Cilantro

Shrimp sauteed in butter with broccoli, cauliflower, carrots, serranos, tomatoes and a splash of lime juice.

\$23.99

Mariscos Casa Bonita

Shrimp and mussels sauteed in butter and garlic over a bed of rice.

**Additional \$0.55 container fee per dish
(Does not include salsa, drinks, or extras)**

Topped with melted cheese.

\$29.99

POLLOS - CHICKEN

All chicken dishes are served with black, refried, or rancho beans, Mexican rice and corn or flour tortillas.

Pollo en Salsa

Choose your sauce:

Al Mojo de Ajo (butter and garlic) Mushrooms

Diabla (sweet spicy carrots)

Crema (sour cream blend and mushrooms)

Ranchera (red sauce with onion)

Verde (tomatillo and mushrooms)

Chipotle (creamy, smokey, with mushrooms)

Mole (Dark creamy, roasted nuts, cocoa sugar, and spices)

\$18.99

Chicken Sandwich

Tender and juicy chicken breast with lettuce, tomatoes, grilled onions, mayonnaise, bacon, swiss, and American cheese.

Served with fries.

Single: \$10.99 Double: \$13.50

Pollo con Cilantro

Boneless skinless strips of chicken breast sauteed with broccoli, cauliflower, carrots, jalapenos, tomatoes, cilantro and splash of lime juice.

\$18.99

Pollo Casa Bonita

Tender broiled chicken breast topped with melted cheese.

Choice of sauce: Mole, Crema, Chipotle, Verde or Ranchera

\$18.99

Taquitos Rancheros Pollo

Fried tortilla stuffed with shredded chicken. 12 pieces.
Garnished with tomatoes, lettuce, cheese, and sour cream.

\$13.99

**Additional \$0.55 container fee per dish
(Does not include salsa, drinks, or extras)**

RES - BEEF

*All beef dishes are served with black, refried, or rancho beans and Mexican rice.
Choose between flour & corn tortillas. Famous Casa Burger comes with fries.*

Carne Asada

10oz of tender skirt steak flame broiled, cooked medium.

Garnished with pico de gallo and guacamole.

Served with rice, beans, and tortillas.

\$24.99

Carne Asada con Camarones

10oz of tender skirt steak flame broiled, accompanied by delicious shrimp in butter garlic and spice. Garnished with sour cream and guacamole.

\$34.99

Birria

Traditional Jalisco style beef meal. Oven baked with ripe tomatoes, onions, garlic, guajillo, peppers and strong notes of Mexican oregano and cloves.

Topped with fresh onions

\$18.99

Famous Casa Burger

Flame broiled angus beef patty topped with bacon, tomatoes, lettuce, grilled onions, mayo, swiss, American cheese, and fries.

Single: \$12.99 Double: \$14.50

Steak Ranchero

Beef strips in a Mexican style tomato sauce with sautéed onions and peppers.

Served with rice, beans, and tortillas.

\$19.99

Barbacoa

Tender flavorful beef chunks cooked in its own juices with seven herbs and spices. Served with rice, beans, and tortillas.

\$28.99

Carne con Quesadillas

Flame broiled skirt steak with two small corn tortilla quesadillas.

Garnished with sour cream and guacamole.

\$27.99

**Additional \$0.55 container fee per dish
(Does not include salsa, drinks, or extras)**

PUERCO - PORK

All pork dishes are served with black, refried, or rancho beans, Mexican rice and corn or flour tortillas.

Carnitas de Puerco

Delicious tender pulled pork, garnished with guacamole and pico de gallo.

\$18.99

Chile Verde

Cubes of tender pork in a blend of tomatillos, cilantro, and onions.

Garnished with sour cream.

\$18.99

Pork Tongue

\$19.99

Puerco Rostizado

Tender fire braised pork topped with grilled onions and fresh cilantro.

Served with tortillas so you can make delicious tacos.

\$17.99

Chamorro de Puerco

Whole pork shank oven baked until it falls off the bone.

Tender with a crisp finish on the outside.

Served with pico de gallo.

\$28.99

Puerco Ranchero

Diced tender pork in a fire roasted tomato sauce with onions, bell peppers and mushrooms.

Garnished with Pico de Gallo - **\$18.99**

Pork Tongue - **\$19.99**

Puerco en Pina

Tender and juicy pulled pork with high notes of sweet pineapple and Mexican oregano with a touch of spices.

\$18.99

Enchiladas en Pina

Three corn tortillas filled with our pork in pineapple.

Topped with red enchilada sauce and melted cheese.

Garnished with a pineapple slice.

\$18.99

**Additional \$0.55 container fee per dish
(Does not include salsa, drinks, or extras)**

Adobada con Queso Oaxaca

Flame broiled marinated pork over a bed of grilled onions and peppers, finished baked with melted Oaxaca cheese. Served fajita style so you can make delicious tacos. Garnished with sour cream, guacamole and pic de gallo.

\$24.99

Barbacoa

Tender flavorful pork slowly baked in 7 herbs and spices.
Garnished with pico de gallo.

\$27.99

AUTHENTIC MEXICAN TACOS

*3 soft corn tortillas, fresh onions, and cilantro.
Served with rice, beans, and garnished with pico de gallo.*

Fillings (Choose One)

Chicken – Steak – Adobada – Pork Carnitas – Pastor – Fish – Chorizo – Puerco
en Pina – Puerco Rostizado - Soya

\$18.99

Barbacoa - Lengua - Shrimp

\$21.99

Skirt Steak

\$24.99

KIDS MENU FOR 10 YEARS & YOUNGER

**Enchilada, Taco, Burrito, Tamale, Cheese Quesadilla, Mini Taco Salad,
Tostada, Mini Plain Cheese Nachos.**

Served with rice and beans and some have a choice of chicken, picadillo, pork,
beef, or beans.

\$8.99

Cheeseburger, Mac & Cheese, Chicken Sandwich

Served with Fries

\$8.99

Additional \$0.55 container fee per dish
(Does not include salsa, drinks, or extras)

PLATOS DE VEGETALES

Vegetales en Salsa

Verde (tomatillo) Chipotle (creamy smoky) Crema (sour cream base)
Mojo (butter and garlic) Ranchero (red tomato) Diabla (sweet spicy)
Mole (dark creamy roasted nuts, cocoa, sugar, and spices).

\$17.99

Hongos a la Plancha

Sautéed mushrooms with diced red potato in butter, garlic, and spices.
Over a bed of grilled onions and peppers. Served Fajita style.

\$19.99

Spinach Chimichanga

Large flour tortilla stuffed with sautéed spinach, beans, and cheese.
Topped with our delicious crema sauce.

\$16.99

Garden Burger

Flame broiled all vegetarian patty with fresh tomatoes, lettuce, mayo, grilled
onions swiss and American cheese on a sesame seed bun.

Single: \$12.99 Double: \$14.50

Vegan Combo

Our homemade vegan soya tamale with a baked hard-shell taco filled with a
flame broiled diced vegan patty. Topped with lettuce, tomatoes, onions and
tomato sauce. Served with black beans.

\$17.50

Vegan Enchiladas

Two corn tortillas filled sautéed vegetables in oil and spices.
Topped with red sauce, lettuce, tomatoes, and guacamole

\$16.99

Burrito Relleno

Large flour tortilla stuffed with our authentic chile relleno with your choice of
beans. topped with a red tomato sauce, melted cheese, sour cream, guacamole
and Mexican rice. Topped with a red tomato sauce and melted cheese.

\$19.99

Fajita de Vegetales

Sauteed vegetable over a bed of grilled onion and bell peppers, served with sour
cream, guacamole, pico de gallo, cheese and tortillas. **\$21.99**

**Additional \$0.55 container fee per dish
(Does not include salsa, drinks, or extras)**

CHIPS & SALSA COMBOS

Choose between our traditional red salsa or signature cabbage salsa

Small Bag of Chips & 6oz Tub of Salsa - **\$6.99**

8oz Container of Salsa - **\$3.99**

16oz Mason Jar of Salsa - **\$6.99**

32oz Tub of Salsa - **\$9.99**

DESSERTS

Flan

A delicious, rich, and creamy vanilla custard.

\$6.50

Fried Ice Cream

Vanilla ice cream covered in corn flake, topped with whipped cream and chocolate or strawberry topping

\$6.50

Donut Churros

3 baked donuts with light butter and a pinch of vanilla. Covered in cinnamon and sugar with a drizzle of dulce de leche or chocolate syrup

\$6.50

Chocolate Chimichanga

3 Crispy flour tortilla filled with cream and chocolate chips topped with chocolate syrup

\$6.75

BEBIDAS – DRINKS

Soda

(Coke, Diet Coke, Fanta, Sprite)

\$1.99

Aguas Frescas

Jamaica – Horchata - Agua de Coco (coconut water)

\$2.50

**Additional \$0.55 container fee per dish
(Does not include salsa, drinks, or extras)**

EXTRAS

Crispy Taco - \$5.99

Chicken, Ground Beef, Birria, Soya, Pork

Tamale - \$6.99

Enchilada - \$6.99

Authentic Mexican Tacos (3) - \$13.99

Steak, Carnitas, Adobada, Pastor Chorizo, Fish, Vegetables

Authentic Mexican Tacos (3) - \$15.99

Barbacoa, Lengua, Shrimp

Chimichanga - \$9.99

Poblano Chile Relleno - \$10.99

Fries - \$5.99

Rice - \$5.99

Beans - \$5.99

Rice & Beans - \$6.99

Sour Cream - \$2.99

Sour Cream & Guacamole - \$3.99

Guacamole - \$4.99

Tortillas (4) - \$2.50

Additional \$0.55 container fee per dish
(Does not include salsa, drinks, or extras)