

BOTANAS (appetizers)

REJONES AHOGADOS (6)\$8.00
Crispy corn taquitos filled with chicken, topped with sour cream, green and red hot sauce, queso fresco and cilantro.

QUESO FUNDIDO..... \$10.00
Melted Chihuahua cheese served with your choice of flour or corn tortillas and your choice of: chorizo, champiñones, pepper strips or plain.(combined add 2.00

CEVICHE.....\$10.00
A medley of fish, crabmeat, shrimp and scallops cooked in lime juice with a tangy tomato sauce. Garnished with avocado and cilantro.

SOPES DEL PUEBLO \$9.00
Fresh homemade corn dough topped with chicken mole, tinga and chorizo with beef.

EMPANADAS DE CAMARON\$9.00
Corn dough stuffed with diced shrimp and diced crabmeat. Topped with guacamole, queso fresco and pico de gallo on the side.

GUACAMOLE REAL.....\$9.00
Mouth watering fresh avocado dip with chips.

ROLLOS COSTEÑOS \$10.00
Lightly breaded flour tortilla stuffed with Chihuahua cheese, braised poblano peppers and baby shrimp. Served with cucumber and chipotle sauce.

ARRIBA CHIHUAHUA NACHOS \$8.00
Home made crispy corn tortilla wedges, topped with Oaxaca cheese, pico de gallo and cilantro.
With beans add.....\$2
With any meat add.....\$3

ROLLOS EL SARAPE \$10.00
Thin crust flour tortilla filled with sauteed shrimp, crab and white fish. Topped with tropical sauce and served with a side of avocado dip.

MEXICAN NACHOS \$5.00
Fresh salsa (pico de gallo) and fresh homemade corn tortilla chips.

SOPAS (soups)

SOPA DE TORTILLA.....\$8.00
Corn tortilla strips with tomato broth, shredded chicken breast topped with queso fresco, cilantro and avocado.

SOPA DE FRIJOL.....\$7.00
Black bean soup.

CREMA DE ELOTE \$7.00
Corn chowder with epazote

ENSALADAS
(salads)

ENSALADA CESAR

Whole baby romaine lettuce with homemade cesar dressing, parmesan cheese and crispy croutons....
\$9.00 Add chicken 2 Add shrimp 3

ENSALADA EL SARAPE(MILD)

Fresh mix greens, with carrots, mushrooms, broccoli topped with your choice of chicken or beef fajitas or both, garnished with sour cream, guacamole and pico de gallo.
\$11.00 Add shrimp \$3.00

ANTOJITOS
(cravings)

ENCHILADAS 17

Soft corn tortillas folded and stuffed with your choice of: cheese chicken or beef. Poured with your choice of green or red hot sauce, mole sauce, bean sauce or mild sauce. Topped with sour cream, onions and queso fresco. Served with rice and refried beans.

ENCHILADAS DEL MAR 19

Blue soft corn tortillas filled with sauteed seafood dipped in a tomatillo sauce. Served with white rice and garnished with sour cream, queso fresco and cilantro.

MEXICAN JUMBO 18

Two cheese enchiladas, one bean and cheese taco and one chicken tostada. Served with seasoned rice, sour cream and pico de gallo.

FAJITA QUESADILLA 17

Grilled flour tortilla with Chihuahua cheese and your choice of grilled marinated beef and chicken or both, Served with flag rice, refried beans and guacamole, garnished with sour cream and pico de gallo.
Add shrimp \$ 3

PLATILLOS FUERTES

(Entrees)

AVES(Poultry)

POLLO A LA PARRILLA 18

Marinated and grilled boneless chicken breast. Served with rajas poblanas, seasoned rice, garden salad, pico de gallo, and refried beans.

MOLE POBLANO 19

Chicken breast poured in mild chiles, herbs, chocolate, nuts and spicy brown sauce. Garnished with sesame seed. Served with seasoned rice and beans.

POLLO MOCTEZUMA 19

Chicken cutlets, stuffed and rolled with asparagus, spinach and poblano pepper strips, wrapped with bacon, covered with light moctezuma sauce, garnished with mix green salad and white rice .

CHILE MARGARITA 22

Butterfly poblano pepper filled with fresh corn and shredded chicken on top of our marinated grill chicken breast and white rice, poured with creamy cheese sauce and cilantro.

POLLO ALCACHOFA 23

Whole boneless chicken breast stuffed with 3 cheeses in a creamy artichoke sauce, garnished with rajas and melted Chihuahua cheese, spring garden salad and white rice.

CARNE(Beef)

CHULETA UXMAL 19

Thick and juicy grilled boneless pork chop, butterfly and filled with fresh pineapple topped with melted Chihuahua cheese, poured with smoke chipotle pepper sauce. Served with mix sauteed vegetables, mix green salad and flag rice.

FILETE TOLUCA 26

Center cut filet mignon topped with chorizo(Mexican sausage) cover with a light Chihuahua cheese, on a corn tortilla base, topped with chipotle sauce. Served with flag rice and refried beans on the side.

BISTECES ENCEBOLLADOS 19

Marinated arrachera steak topped with sauteed jalapeño peppers, onions, garlic, spices and olive oil. Served with seasoned rice and refried beans. Garnished with cilantro and lime wedges. SPICY

TAMPIQUEÑA.25

Filet mignon strips.Served with two cheese enchiladas, rajas, seasoned rice, pico de gallo, guacamole, lettuce and refried beans. Topped with queso fresco and cilantro.

FILETE ROGELIO 25

Center cut filet mignon strip marinated and grilled to perfection, served with 3sauces toluca - chipotle , green tomatillo and red steak tomato and Jumbo shrimp. Side of black beans and rice.

PESCADO(Fish)

CAMARONES CULIACAN 25

Large jumbo shrimp butterfly and stuffed with crabmeat, wrapped in bacon, sauteed in our special creamy tequila-chipotle sauce and baby shrimp. Served with flag rice and garnished with cilantro.

FILETE BORRACHO 24

Filet of orange roughy grilled to perfection with jumbo shrimp sauteed with tequila- chipotle sauce and covered with a light Chihuahua cheese. Served with steamed vegetables, spring salad and flag rice.

PEZ PALMITO 27

Grilled grouper filet topped with creamy palmito sauce (hearts of palms). Served with white rice, steamed vegetables and spring mix.

AHI TUNA (BIG EYE) 26

Grilled Tuna steak marinated in a light orange glaze with chile de arbol, served with white rice and asparagus wrapped in baby spinach and sauteed in roasted garlic and reposado tequila sauce.

PEZ ACAPULCO 26

Grouper filet sauteed with jumbo shrimp in Mexican spices, served with white rice and spring mix in a spicy creamy baby spinach sauce with red jalapeno.