



DINNER



STARTERS

CHICKEN WINGS 10.95

Choice of sauce - Buffalo, BBQ, Lemon Pepper

FAJITA PANCHOS 14.95

Tortilla chips smothered with refried beans, cheddar, Monterey jack, guacamole, and grilled fajita.

CRAB & SHRIMP CAKES 15.95

Lump crab and shrimp, roasted corn, poblano, onion, celery, capers with a chipotle aioli.

GUACAMOLE & CHIPS 9.95

Smashed avocados topped with fresh Pico de Gallo, corn chips and salsa.

BEER BATTERED ASPARAGUS 11.95

Fried to a golden brown served with ranch dressing.

CHICKEN & AVOCADO FLATBREAD 14.95

Grilled chicken, chipotle cream, tomato, spinach, mushrooms, avocados, Italian garlic flatbread.

SALADS AND SOUPS

SOUTHWEST SALAD 11.95

Spring mix blend, roasted corn, roasted red peppers, black beans, avocado, and fresh chopped cilantro served with southwest dressing.

CAESAR SALAD 11.95

Chopped romaine lettuce, shaved parmesan cheese, crispy sourdough croutons tossed with creamy homemade Caesar dressing.

ZARAGOZA SALAD 11.95

Spring mix, orange segments, red onion escabeche, aged Manchego cheese, roasted pepita seeds accompanied by a citrus vinaigrette.

Add Chicken 8.95 | Salmon 12.95

TORTILLA SOUP

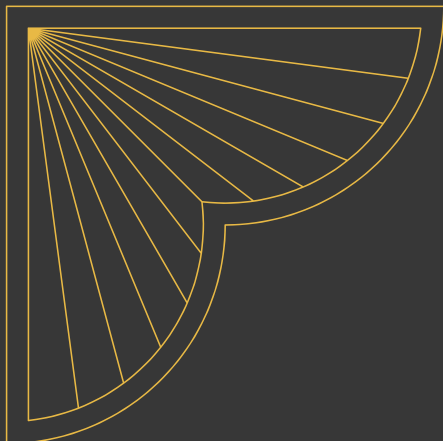
Cascabel broth, chicken breast, avocado, queso fresco and tortilla strips.

Cup 4.95 | Bowl 7.95

ROASTED POBLANO CREAM SOUP

Roasted poblano, onion, garlic, and celery in a creamy broth.

Cup 4.95 | Bowl 7.95





ENTREES

BLACKENED SALMON 29.95

Blackened salmon, sweet potato hash, roasted shallot, vegetable medley, Cilantro lime aioli.

KOBE BURGER 17.95

100% Akaushi beef patty, sourdough jalapeno cheese bun, lettuce, tomato, red onion, pickle, steak fries.

BEEF OR CHICKEN FAJITAS

Grilled fajita meat, Mexican rice, charro beans, guacamole, pico de gallo, mixed tortillas.

Beef 22.95 | Chicken 18.95

SHRIMP A LA DIABLA 25.95

5 jumbo shrimp sauteed in guajillo-chipotle sauce served with white rice and seasonal vegetables.

RIBEYE 10 OZ 36.95

Grilled 10 oz ribeye served with steak fries and broccolini

CHICKEN ADOBO KABOBS 22.95

Grilled Adobo marinated chicken breast, smoked Polish sausage, bell peppers, red onions, Mexican rice, charro beans, and mixed tortillas.

SEARED AHI TUNA 21.95

Polenta cakes, sauteed guajillo nopales, red onion escabeche, ginger-garlic soy glaze, chipotle aioli.

CHICKEN CHIPOTLE 19.95

Grilled chicken breast topped with sauteed mushrooms, poblano rajas, Monterrey cheese, Mexican rice, charro beans, Pico de gallo and mixed tortillas.

SIDES

WHITE RICE 2.95

MEXICAN RICE 2.95

CHARRO BEANS 2.95

GRILLED ASPARAGUS 6.95

REFRIED BEANS 2.95

SEASONAL VEGETABLES 3.95

SAUTEED MUSHROOMS 3.95

STEAK FRIES 3.95

DESSERTS

MEXICAN FLAN 6.95

CHOCOLATE CAKE 6.95

NEW YORK CHEESECAKE 6.95

KEY LIME PIE 6.95



24% service charges will be added for parties of 6 guests or more.

