

Bienvenidos a
La Cocina Real
Mexican Grill



HOURS | SUNDAY - THURSDAY 5:00PM - 10:00PM | FRIDAY & SATURDAY 5:00PM - 11:00PM

Appetizers

Prepare your palette for fabulous Mexican cuisine. Our appetizers are created for 1 - 4 people and go perfectly with our host of Margaritas, Mojitos y Cervezas Mexicanas!

SAMPLER PLATTER

Treat yourself to your favorite Mexican flavors! This dish is for the Amigos who want a bit of everything or cannot decide on what to order! Each platter includes a selection of Quesadillas, Chicken Taquitos, Flautas, Chile Poppers, Chicken Wings, Cheese Nachos, Sour Cream, Guacamole & Pico de Gallo. \$29.95

TOSTADA DE CEVICHE GF

Prawns in lime juice, onions, tomatoes, jalapeños, cilantro, garlic, salt and black pepper. \$12.95

QUESADILLA

Two crispy flour tortillas stuffed with Cheddar and Jack cheese. Served with sour cream and guacamole. \$9.95
Ground beef, chicken, picadillo or spinach add \$2.50

NACHOS DE LA CASA

De La Casa award winning nachos! Crisp, corn tortilla chips topped with beans and melted cheddar cheese. Garnished with tomatoes, green onions, sour cream and guacamole. *Sm* \$9.99 / *Lg* \$10.99
Ground beef, chicken or picadillo add \$2.50
Al pastor add \$ 2.99

MEXICAN PIZZA

Two crispy flour tortilla topped with refried beans, and choice of ground beef, chicken or picadillo. Topped with Jack and Cheddar cheese garnished with sour cream and guacamole. \$13.50

CHICKEN TAQUITOS

Two rolled flour tortillas shredded chicken, served crispy. Garnished with pico de gallo, Cotija Mexican cheese, sour cream and guacamole. \$12.50

MOJO DE AJO GF

A Mexican coastal delicacy! Shrimp or scallops sauteed in a slightly spicy sauce of rich butter and fresh garlic. Slightly spicy. *1/2 lb* \$15.95 / *1 lb.* \$19.95

QUESO DIP GF

Dip into a warm blend of selected cheeses and chiles. All baked together and served with fresh tortilla chips. *Sm* \$6.50 *Lg* \$8.50 Add Chorizo for only \$2.00

CALAMARES DE LA CASA

Served with our sweet & sour chipotle sauce. \$9.95

CHILE POPPERS

Cream cheese stuffed jalapeño peppers. Dipped in spicy breading & fried until golden crisp. \$8.50

CHICKEN WINGS

Delicious chicken wings filled with flavor. Served with carrots, celery sticks & ranch for dipping. \$8.95

CHICKEN TAQUITOS



Tostada & Salads

Add Sour Cream \$ 1.35
Add Guacamole \$ 1.75 or Make it Deluxe \$ 2.75

CHICKEN CAESAR SALAD

Charbroiled adobo chicken strips and lettuce, tossed with a Caesar dressing. Topped with garlic croutons and Cotija Mexican Cheese. Garnished with lemons and tomato wedges. \$13.50 *Shrimp* \$14.95

CHEF TACO SALAD FAJITAS

A bowl shaped flour tortilla deep-fried & filled with steak or chicken with green peppers Fajita Style. Topped with lettuce, guacamole & sour cream.
Steak or chicken \$15.95 *Shrimp* \$16.95

GRILLED CHICKEN SALAD

Tender pieces of charbroiled chicken served in a fried flour tortilla with lettuce, pico de gallo, avocado, sour cream and cheese. \$ 13.50

SANTA FE CHICKEN SALAD

8oz grilled chicken salad on a bed of lettuce, with pico de gallo, cheese, tortilla strips, colored and red onions. \$13.50

TOSTADA DE LA CASA

A crispy flour tortilla in a special shape with beans & your choice of chicken, ground or shredded beef. Garnished with tomato, lettuce, cheese, guacamole & sour cream. \$12.95

TOSTADA

A crispy corn tortilla with beans & your choice of meat. Garnished with tomato, lettuce, cheese.

Shredded Beef \$9.50 Chicken \$9.50
Ground Beef \$9.50 Beans \$9.50

WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Combos

Create your own combo. You know the way you like, so tell us and we'll create a combination platter complete with Mexican-style rice and refried beans. Choose seasoned ground beef, shredded chicken, cheese or beans.

CHICO Uno Item (Choose one item)

1. Choose One: Enchilada, Taco, Tamale or Tostada. \$10.95
2. Choose One: Burrito, Chalupa, Chimichanga or Chile Relleno. \$11.95

MUCHO Dos Items (Choose any two items)

1. Choose Any Two: Enchilada, Taco, Tamale or Tostada \$12.95
2. Choose Any Two: Burrito, Chalupa, Chimichanga or Chile Relleno \$13.95

GIGANTE Tres Items (Choose any three items)

1. Choose Any Three: Enchilada, Taco, Tamale or Tostada \$15.95
2. Choose Any Three: Burrito, Chalupa, Chimichanga or Chile Relleno \$15.99

Soups

SOPA DE POLLO (Chicken Soup)

Tender chicken, carrots, and red potatoes in a rich broth. Cilantro, diced onions, limes and Mexican rice are served on the side \$7.95

TORTILLA SOUP

Hearty chunks of tender chicken breast and fresh avocado with tortilla strips and shredded cheese in a rich chicken broth \$7.95

BLACK BEAN SOUP

Combination of black beans, onions, tomatoes and Cotija cheese. Seasoned with cilantro & garlic \$7.50

Mexican Favorites

Served with Mexican rice, black beans, refried. Substitute rice and beans for steamed veggies, house salad or fries for \$1.49

MOLCAJETE

A Mexican style stew of chicken or steak (or choose a combination of chicken and steak) sauteed in a mildly spicy sauce with mushrooms, onions and tomatoes. Topped with melted Jack cheese. Garnished with a whole green onion, a fresh jalapeño pepper, sour cream and guacamole. \$18.95

SEAFOOD MOLCAJETE

Our Molcajete made with Shrimp and Scallops sauteed in a mildly spicy sauce with mushrooms, onions and tomatoes. Topped with melted Jack cheese. Garnished with a whole green onion, a fresh jalapeño pepper, sour cream and guacamole. \$19.95

PATRON'S PLATTER

A delicious combination of Carne Asada, Chile Relleno & Camarones Monterey. Served with pico de gallo, onions, guacamole, jalapeños, rice & beans. \$27.95

- *Carne Asada - Fillet of skirt steak charbroiled and garnished with grilled onions and a fried jalapeño pepper.
- Chile Relleno - Cheese stuffed Poblano chile, fried in a light egg batter topped with salsa de Chile Relleno
- Camarones Monterey - Cilantro and garlic marinated shrimp wrapped in bacon, baked. Topped with melted Jack cheese. Served with pico de gallo and guacamole.

CIELO, MAR Y TIERRA PLATTER.

A platter that includes charcoal broiled skirt steak, chicken and fresh prawns cooked the way you prefer, either a la Diabla or Mojo de Ajo, with guacamole, roasted jalapeño, green onion & pico de gallo. \$28.95

LOS TRES AMIGOS

- Chili Colorado - Slowly simmered beef, cooked in a delicious mild red chile sauce and sprinkled with chopped green onions.
- Chile Verde - Tender chunks of pork marinated with a mild tomatillo sauce, green peppers, onions and spices.
- Chile Relleno - Cheese stuffed Poblano chile, fried in a light egg batter topped with salsa de Chile Relleno. \$20.95

FAJITAS MONTERREY

Cilantro and garlic marinated shrimp wrapped in bacon, baked and served Fajita style over sauteed onions, bell peppers. Topped with melted Jack cheese. Served with rice & beans, pico de gallo, sour cream and guacamole. \$19.95

FAJITAS MONTERREY



CARNE ASADA Y MAS



Carnes

(Meat Dishes) All entrees served with Mexican rice, black beans or refried beans. Choice of corn or flour tortillas.

* CARNE ASADA GF

Thinly sliced, seasoned skirt steak, carefully charbroiled to perfection. Garnished with whole green onions, fried jalapeño pepper, pico de gallo and guacamole. \$18.95

* HOUSE SPECIAL PLATE

Your choice of grilled carne asada or grilled pollo asado accompanied by shrimp, roasted jalapeño, grilled onions. Your choice: a la diabla or al mojo de ajo \$26.95

* CARNE ASADA Y MAS

Carne Asada combined with your choice of enchilada, taco, chimichanga, tamal or chile relleno. \$22.95

STEAK A LA MEXICANA

Steak, bell peppers, onions sauteed in a zesty salsa de la casa. Served with pico de gallo. \$15.95

CHILE VERDE

Tender Chunks of pork marinated with a mild tomatillo sauce, green peppers, onions and spices. \$15.95

CHILE COLORADO

Slowly simmered chunks of beef cooked in a delicious mild red chile sauce garnished with green onions. \$15.95

RIB EYE STEAK \$25.95

RIB EYE STEAK



Fajitas

Fajitas are served sizzling hot over a bed of sauteed onions bell peppers. Accompanied with rice, black beans or refried beans, pico de gallo, sour cream, guacamole, Cheddar cheese. Choice of corn or flour tortilla

CARNE ASADA FAJITAS (1)\$20.99 (2)\$30.95

STEAK FAJITAS \$18.95

SHRIMP FAJITAS (1)\$19.95 (2)\$29.95

CHICKEN FAJITAS \$18.95

PORK CARNITAS FAJITAS \$17.95

VEGI-FAJITAS \$17.95

FAJITA SAMPLER

Steak, chicken, & shrimp (1)\$22.95 (2)\$28.95

FAJITAS FOR TWO

Served family style \$27.95

(Choose any two: steak, chicken or pork)

COMBO FAJITAS

Steak and chicken \$19.95

FAJITAS DE LA CASA

Carne asada & shrimp \$26.95

FAJITA QUESADILLA

Flour tortilla stuffed with grilled onions, bell peppers, cheddar and Jack cheese, your favorite fajita meat. Garnished with guacamole, sour cream and pico de gallo.

Chicken \$14.95 Pork \$14.95
Steak \$15.50 Shrimp \$15.50

FAJITAS DE LA CASA



Enchiladas

Enchiladas are served with Mexican rice, black beans or refried beans. Your filling choices include: Chicken, ground beef, cheese or picadillo. Add sour cream \$1.35 | Guacamole \$1.75 or make it DELUXE for \$2.75

(2) ENCHILADAS VERDES

A beautifully balanced blend of tomatillos (green tomatoes) and green chiles. This enchilada is characterized by the 'fresh' flavor of the verde salsa. \$12.95

(2) ENCHILADAS EN MOLE

These Mexican enchiladas have the most 'complex' flavor of them all. Typically only served during Mexican special occasions. Mole is most famous in the states of Puebla and Oaxaca. Mole poblano has a history going back centuries and may include up to 20 or more chiles, spices and other ingredients. Incredible! \$12.95

ENCHILADA DE ESPINACA (Spinach)

Two corn tortillas filled with sautéed shrimp, spinach, mushrooms & pico de gallo, topped with a white sauce & melted cheese. \$14.50

ENCHILADAS RANCHERA

Three authentic enchiladas with red sauce (grilled the authentic way) garnished with lettuce & tomato. \$13.50

SEAFOOD ENCHILADAS

Enchiladas from Coastal Mexico! Tortillas stuffed with scallops, shrimp, fish and pico de gallo; rolled, topped with a white sauce, melted cheese, sour cream & guacamole. \$16.95

ENCHILADA DE LA CASA

One rolled flour tortilla filled with your choice of chicken, ground or shredded beef, cheese or refried beans, then topped with enchilada sauce, melted cheese, tomato, lettuce, guacamole & sour cream. \$14.50

TACOS AUTÉNTICOS



Tacos Mexicanos

Imagine - you are in Guadalajara, Mexico City, Acapulco, Cancun and all you are surrounded by the best tacos on the planet! Here they are! All Tacos Mexicanos are served with Mexican Rice, black bean or, refried beans.

TACOS AL PASTOR

Three (3) tacos diced pork marinated in our special spice blend including Chile California, pineapple, lemon juice, garlic, cumin, cloves and bay leaves. Topped with cilantro, onions and cotija cheese. Garnished with pico de gallo and lime wedge \$15.95

TACOS AUTÉNTICOS

Three (3) tacos made with corn tortillas, charbroiled steak or chicken, finished with white onions, cilantro, cotija cheese and salsa. \$17.95

TACOS AL CARBON

Three (3) corn tortillas dipped in our special sauce, grilled and stuffed with your choice of charbroiled steak or chicken. Topped with fresh pico de gallo and cotija cheese. \$17.95

CARNITAS TACOS

Three (3) tacos slow cooked, simmered, roasted pork, creating a beautiful alternating texture of softness with caramelized crispness. Finished with diced white onions, cilantro and cotija cheese. Garnished with lettuce, cabbage and lime wedge. \$16.95

SHRIMP TACOS

Three (3) shrimp tacos served mojo de ajo style (sauteed in garlic butter - slightly spicy) and finished with cabbage, pico de gallo and Chipotle Ranch sauce. \$17.50

TACOS DE LENGUA

Three (3) tongue tacos served with onions, cilantro and salsa. \$17.50

FISH TACOS

Three (3) Fish Tacos (halibut). Finished with cabbage, fresh pico de gallo, cheese and Chipotle Ranch sauce. Garnished with lettuce and lime wedge. \$16.50

NON-ALCOHOLIC SPECIALTIES

SODAS-FOUNTAIN DRINKS

• Pepsi • Diet Pepsi
• Sierra Mist • Dr. Pepper
• Mt. Dew • Rootbeer
• Shirley Temple

COKE

• Coke • Diet Coke

LEMONADE

Add: • Strawberry
• Raspberry • Peach
• Watermelon • Kiwi

AGUAS FRESCAS

• Horchata • Jamaica

OTHER BEVERAGES

• Fresh Brewed Iced Tea
• Hot Coffee • Hot Tea
• Hot Chocolate

NON-ALCOHOLIC

• Margaritas • Daiquiris
• Piña Colada can all be made without alcohol.

MAR Y TIERRA



Mariscos

(Seafood Dishes) All entrees served with Mexican or white rice, black beans, refried or Rancho (whole) beans. Substitute rice and beans for steamed veggies, house salad or fries \$ 1.49

ARROZ CON MARISCOS

Choice of shrimp or scallops sauteed in a light tomato sauce with mushrooms and onions. Served over a bed of rice with Jack cheese. \$17.95 (Not served with beans)

MARISCOS MOJO DE AJO GF

Choice of shrimp or scallops sauteed with mushrooms in garlic chile butter. Slightly spicy. \$18.95

SEAFOOD CHIMICHANGA

Sauteed shrimp, fish, scallops, celery, carrots, onions, green peppers and mushrooms, rolled into a crisp flour tortilla smothered with Salsa de La casa. Served with sour cream and guacamole. (Not served with tortillas) \$16.95

CAMARONES MONTEREY GF

Cilantro and garlic marinated shrimp wrapped in bacon, baked. Topped with melted Jack cheese. Served with pico de gallo, sour cream and guacamole. \$19.95

CAMARONES A LA CREMA

A delectable mix of sauteed shrimp, mushrooms and onions in a light, creamy jalapeño sauce. Served with beans and rice \$ 18.95

CAMARONES MEXICANOS

Succulent shrimp sauteed with bell peppers, onions and mushrooms in your choice of zesty de la casa salsa or Chipotle sauce. \$18.95

COCTEL DE CAMARONES GF

Enjoy this truly Mexican combination of shrimp, pico de gallo and fresh, diced avocados. Served marinated in natural juices. Served hot or cold. \$16.50

This coctel is fabulous with a Mexican Chelada!

(Not served with rice and beans)

CAMARONES MAZATLAN

Shrimp sauteed in our succulent Mazatlan sauce with mushrooms, onions, bell peppers and carrots over a bed of rice and Jack cheese. Served with black beans and a garden salad. \$18.95

CAMARONES A LA DIABLA

WOW! Hot, spicy and a little 'smokey: Shrimp in our Salsa a la Diabla with mushrooms and onions. \$18.95

SEAFOOD RELLENO

Two Chile Rellenos filled with seafood medley. Topped with melted cheese and homemade sauce. \$18.95

MAR & TIERRA FAJITAS \$23.95

A LA CARTA

BURRITO \$6.95

TACO \$2.95

TACO PESCADO \$3.95

ENCHILADA \$4.50

CHIMICHANGA \$5.99

CHILE RELLENO \$4.75

REFRIED BEANS \$3.99

SPANISH RICE \$3.99

SOUR CREAM \$1.75

TORTILLAS

(flour or corn) \$1.50

CHALUPA

(Soft or Hard Shell) \$4.95

CHALUPA DELUXE

(With sour cream & guacamole) \$6.50

Veggie

VEGGIE ENCHILADA

Two corn tortillas rolled and stuffed with pinto beans topped with onions, bell peppers, mushrooms, broccoli and carrots. Smothered in enchilada salsa and finished off with melted cheese. Served with rice and black beans. \$12.95

VEGGIE FAJITAS

Onions, bell peppers, mushrooms, tomatoes, broccoli, and carrots. Served on a sizzling skillet with rice and black beans. Garnished with lettuce, tomatoes, sour cream and guacamole. \$16.95

VEGGIE BURRITO

Stuffed with grilled bell peppers, onions, mushrooms, broccoli and carrots. Served with Mexican rice and black beans \$14.95

VEGGIE TOSTADA

Black beans, mushrooms, grilled onions, bell peppers, tomatoes, broccoli and carrots. \$10.95

VEGGIE NACHOS

Tortilla chips covered with black beans, mushrooms, bell peppers, onions, broccoli, carrots, sour cream, guacamole, cheese and tomatoes \$10.95

VEGGIE TACO SALAD

Bowl-shaped taco shell layered with fresh lettuce, black beans, grilled onions, bell peppers, mushrooms, tomatoes, broccoli and carrots. Topped with sour cream and guacamole. \$12.95

Pollo

(Chicken Dishes) Served with Mexican, black beans or refried beans. Substitute the rice and beans for steamed veggies, house salad or fries for \$ 1.49

ARROZ CON POLLO

Boneless breast of chicken sauteed in a light tomato sauce with mushrooms and onions. Served over a bed of rice and melted Jack cheese. (Not served with beans) \$15.99

POLLO A LA CREMA

Strips of chicken breast sauteed with onions and mushrooms in a cream sauce. \$16.99

CHICKEN EN MOLE

Sauteed strips of chicken breast in an authentic Mexican mole sauce. \$16.99

CHICKEN CARNITAS GF

Sauteed strips of chicken breast with bell peppers and onions. Served with guacamole. \$16.99

POLLO MEXICANO

Strips of chicken breast with bell peppers, and onions sauteed in zesty salsa. Served with guacamole. \$16.95

POLLO A LA DIABLA

Breast of chicken strips blended with our Salsa a la Diabla, with mushrooms and onions. Hot and spicy special de la casa sauce. \$16.95

POLLO ASADO AL CARBON GF

Charbroiled Adobo (marinated) chicken breast. Garnished, pico de gallo, jalapeño, green onions with guacamole. \$17.99

PLATILLOS AMERICANOS

HAMBURGER

1/3 lb Served with french fries. \$8.99

CHEESEBURGER

1/3 lb Served with french fries. \$9.99

BACON CHEESEBURGER

1/3 lb Served with french fries. \$10.95

FISH & CHIPS

Beer battered & deep fried in canola oil. Served with salad or fries. 2 pcs \$8.95 • 3 pcs \$10.95 • 4 pcs \$12.95

FRENCH FRIES \$3.00

Burritos

All burritos are topped wet style

BURRITO DOS AMIGOS

A huge burrito! One half is filled with chile verde and topped with Jack cheese and one half is filled with chile Colorado and topped with Cheddar cheese. Each is stuffed with refried beans and Mexican rice. Served with green onions, green peppers, pico de gallo and avocado. \$15.95

FAJITA BURRITO

Flour tortilla stuffed with your favorite fajita meat, grilled onions, bell peppers. Served with rice, beans and garnished with pico de gallo, sour cream and guacamole. **Steak or Chicken \$16.95** **Pork \$16.50** **Shrimp \$17.95**

CARNITAS BURRITO

Flour tortilla with your choice of chicken or pork carnitas, stuffed with onions and bell peppers. Served with rice, refried beans, pico de gallo and sour cream. \$15.95

MACHO BURRITO

A super flour tortilla filled with rice, beans and choice of ground beef, chicken, picadillo, chile verde or chile colorado. Smothered with burrito sauce and topped with Cheddar cheese, lettuce, tomatoes, sour cream. \$14.95

CARNE ASADA BURRITO

Stuffed with grilled steak or chicken. Served with rice and beans garnished with pico de gallo, sour cream and guacamole. \$18.95

BURRITO DE LA CASA

Filled with top sirloin, rice, beans inside, topped with guacamole, lettuce, tomato and sour cream. \$16.95

Desserts

CHURROS

Oreo, raspberry or cream topped with cinnamon sugar and whipped cream. \$5.99

SOPAPILLAS

Deep-fried, light flour tortilla puffs topped with honey and cinnamon sugar and whipped cream. \$5.99

FLAN

Homemade vanilla custard with burnt sugar topping and whipped cream \$4.25

XANGOS

Creamy cheesecake wrapped in a pastry tortilla, fried until flaky & golden brown & dusted with cinnamon & sugar. Topped with chocolate, caramel, whipped cream & a cherry. \$5.95

DEEP-FRIED ICE CREAM

Amazingly delicious! A vanilla ice cream ball, deep-fried with a crunchy coating. Served with chocolate and caramel topping. \$4.95



FLAN

WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

COCKTAILS

MARGARITAS

Lime • Mango • Strawberry
Banana • Peach • Blackberry

TEXAS MARGARITA

Made with your choice of:
Don Julio • Patron • Texana • House

AMYS

Made with lemon juice, lime juice, orange juice, Coin-treau, Grand Marnier & Don Julio tequila on the rocks.

DAIQUIRI

Lime • Mango • Strawberry
Banana • Peach • Blackberry

TEQUILA SUNRISE

Tequila, orange juice & splash of grenadine.

TEQUILA SUNSET

Tequila, orange juice, meyers rum and splash of grenadine on the rocks

ZOMBIE

Bacardie light rum, 151 rum, meyer's rum, orange juice, pineapple juice and splash of grenadine.

COSMOPOLITAN

Smirnoff, vodka, triple sec, fresh lime juice and a splash of cranberry.

MIAMI ICE

Gin, vodka, light rum, tequila, 7-up & peach schnapps

MELON SOMBRERO

Melon liqueur with milk or cream

CHAPALA

Tequila Don Julio Blanco, triple sec, orange juice, lime juice and grenadine.

PIÑATA

Malibu rum, Kahlua, pineapple juice & coconut cream.

ALABAMA SLAMMER

Southern Comfort, sloe gin & orange juice.

AMF

Gin, vodka, rum and blue curacao with a splash of 7-up.

BLUE HAWAIIAN

Vodka, rum, blue curacao, sweet & sour, pineapple juice, 7-up and soda water.

CAZUELA

Tequila, rum, vodka, orange, cranberry & pineapple juice.

CHI CHI

Vodka, pineapple juice, coconut & cream.

FIESTA

Light rum, Meyer's rum, sloe gin, orange juice and a splash of grenadine.

FUZZY NAVAL

Peach schnapps and orange juice.

HURRICANE

Meyer's rum, light rum, lime, orange juice, pineapple juice and splash of grenadine.

MAI TAI

Light rum, Meyer's rum, orange juice and grenadine.

