



Historic Downtown Fullerton

Dinner Plated Menu #1

\$27.95 per person
plus tax and 18% service

Beverage Choice

Coke, Diet Coke, Sprite, Dr Pepper, iced tea, lemonade, cranberry juice, or orange juice

Appetizers

Served family style

Chips, Salsa, and Guacamole

Warm corn tortilla chips served with our house made salsa and guacamole

Spicy Wings

Served with Cotija cheese dressing and vegetable crudités

Traditional Style - fried and tossed in buffalo sauce

Grilled - fire grilled with dry spice rub

Main Course

Choice of one:

Arroz con Pollo

Marinated chicken breast, spice rubbed and grilled, served with black beans, cilantro lime rice, house made green sauce, and a garnish of plantains

Traditional Wet Burrito

Chicken, cilantro lime rice, Oaxaca cheese, refried beans, cilantro, and onions, topped house made green sauce and a drizzle of sour cream

Enchilada Combo

One short rib and one cheese enchilada, topped with house made red and green sauces and a drizzle of sour cream, served with cilantro lime rice and refried beans

Taco Combo

One carne asada and one chicken taco on soft corn tortillas, with shredded lettuce, pico de gallo, and Cotija cheese, served with cilantro lime rice and refried beans



Historic Downtown Fullerton

Dinner Plated Menu #2

\$34.95 per person
plus tax and 18% service

Beverage Choice

Coke, Diet Coke, Sprite, Dr Pepper, iced tea, lemonade, cranberry juice, or orange juice

Appetizers

Served family style

Chips, Salsa, and Guacamole

Warm corn tortilla chips served with our house made salsa and guacamole

Cantina Rolls

Mexican eggrolls with ground beef, cabbage, carrots, black beans, and Oaxaca cheese, served with sweet citrus sauce and chipotle ranch

Second Course

House Salad

Mixed greens tossed with house made Tequila lime dressing, topped with carrots, jicama, radish, queso fresco, and pepitas

Main Course

Choice of one:

Chorizo Ravioli

Stuffed with spicy chorizo, beef, and Cotija cheese, blanketed with chipotle cream sauce

Blackened Mahi-Mahi

Served with cilantro lime rice and our house made black bean and tomatillo avocado sauces, topped with salsa fresca

Grilled Chicken

Citrus marinated chicken breast grilled with a house blend of spices, served with cilantro lime rice and grilled vegetables

Short Rib Chile Relleno

Short rib, goat cheese, and caramelized onions, stuffed in a panko-crusting poblano chile, placed atop a layer of house made red sauce then drizzled with Mexican crema, served with cilantro lime rice and refried beans



Historic Downtown Fullerton

Dinner Plated Menu #3

\$39.95 per person
plus tax and 18% service

Beverage Choice

Coke, Diet Coke, Sprite, Dr Pepper, iced tea, lemonade, cranberry juice, or orange juice

Appetizers

Served family style

Chips, Salsa, and Guacamole

Warm corn tortilla chips served with our house made salsa and guacamole

Jalapeño Bacon Wrapped Scallops

Served with pineapple salsa and drizzled with jalapeño jam

Second Course

House Salad

Mixed greens tossed with house made Tequila lime dressing, topped with carrots, jicama, radish, queso fresco, and pepitas

Main Course

Choice of one:

Drunken Shrimp

Sautéed shrimp in a rich garlic butter sauce, served with julienned veggies, cilantro lime rice, and garlic bread

Steak a la Plancha

Grilled flat steak topped with cilantro chimichurri sauce and pickled red onions, served with plantains and grilled vegetables

Sangria Braised Short Ribs

Tender pieces of braised short rib smothered in a sangria veal demi-glace, served with a chipotle potato pancake and agave glazed carrots

Enchiladas de Mariscos

Two enchiladas with lobster, shrimp, and Oaxaca cheese, sautéed in chile lime butter, topped with house made tomatillo-avocado sauce and a drizzle of sour cream, served with cilantro lime rice and refried beans