



FIND US

VERO BEACH

6200 20th St Suite 496, Vero Beach, FL 32966.

PORT ST. LUCIE

7950 S, US-1 , Port Saint Lucie, FL

FOLLOW US:



@casaamigosrest

<https://casaamigosrt.com/>

Chips and Salsa are complementary with your meal, additional baskets of chips and salsa will be charged

For parties of six or more, a gratuity of 20% will be automatically added to your bill.

The prices and items listed on our menu are NOT guaranteed and are subject to change without notice



Louisiana Shrimp



Table Side Guacamole



Elotes

APPETIZERS

TABLE SIDE GUACAMOLE

Fresh Avocado, Onions, Tomatoes, Cilantro, Fresh Lime juice, Jalapeño & Sea Salt.

QUESO FUNDIDO

Monterey Cheese, Garnished with Chorizo, Served with Lettuce, Guacamole, Pico de Gallo, Sour Cream & 3 Flour Tortillas.

LOUISIANA SHRIIMP

Fresh Shrimp Boiled In Our Secret Spices, Blended with our Signature Seasoning, Served with Corn on The Cob & Spiced Seasoning.

ELOTES

Two Mexican Corn Topped with Lime, Mayo Queso Fresco & Spiced Seasoning.

CASA AMIGOS SAMPLER

Chorizo Dip, Buffalo Wings, Chicken Quesadilla & Chicken Taquitos, Served with Lettuce, Sour Cream, Pico de Gallo & Guacamole.

BUFFALO WINGS

JALAPEÑO POPPERS

LETTUCE TACOS

Three Lettuce Wraps, Sauteed with bell peppers, Tomatoes, Corn & Onions Choice of:

Chicken

Steak, Shrimp or Fish

CHIPOTLE TACOS

Three Mini Handmade Corn Tortilla, Black Beans, Garnished with Mixed Greens, Chipotle Sauce & Cheese.
Choice of:

Chicken

Steak

CASA AMIGOS CEVICHE ESPECIAL

Bay Scallops, Shrimp & White Fish Marinated, Cooked in Fresh Squeezed Citrus Juice, With Tomatoes, Onions, Cilantro, Avocado & Jalapeños.

CEVICHE RAW

Fish or Shrimp Marinated & Cooked in Fresh, Squeezed Citrus Juice, With Tomatoes, Onions, Cilantro, Avocado & Jalapeños.

CEVICHE DE PULPO RAW

Octopus Marinated & Cooked in Fresh, Squeezed Citrus Juice, With Tomatoes, Onions, Cilantro, Avocado & Jalapeños, Basil, Splash Olive Oil & Avocado.

TRICOLOR TAMALES

Three Tamales: One Chicken, One Pork, One Cheese Topped with Three Different Salsas: Mole, Green Salsa & Cheese Dip.

FRIED CALAMARI OR FRIED SHRIMP

Calamari Lightly Breaded - Well Seasoned & Gently Fried - Served Over.

DIPS

Queso Dip

Bean Dip

Guacamole Dip

Spinach Dip

Salsa Chip 8 oz

Salsa Chip 16 oz

NACHOS

DELUXE NACHOS

Corn Tortilla Chips Topped with Shredded Cheese, Cheese Dip, Ground Beef, Shredded Chicken, Black Beans, Lettuce, Sour Cream, Pico de Gallo, Guacamole & Jalapeños.

FAJITA NACHOS

Corn Tortilla Chips, Grilled Onions & Bell Peppers, Topped with Shredded Cheese, Cheese Dip, Lettuce, Sour, Cream, Pico de Gallo, Guacamole & Jalapeños with your choice of:

Grilled Chicken

Steak

Shrimp

CASA AMIGOS NACHOS

Corn Tortilla Chips Topped with Shredded Cheese, Cheese Dip, Ground Beef, Shredded Chicken, Grilled Chicken, Steak, Chorizo & Shrimp.

CLASSIC NACHOS

1. Start with > Cheese & Nachos
2. Choose your filling:

Ground Beef

Grilled Chicken

Shredded Chicken

Steak

Shrimp

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions Ground Beef and Shredded Chicken cooked with peppers and onions

SALADS



Blackened
Chicken Salad



Caesar Salad



Taco Salad

TACO SALAD

A Crispy Flour, Tortilla Shell Filled with Ground Beef or Shredded Chicken, Topped with Lettuce, Sour Cream, Shredded Cheese, Guacamole & Pico de Gallo.

Steak **\$17.99**

Grilled Chicken **\$15.99**

BLACKENED CHICKEN SALAD

Fresh Avocado, Onions, Tomatoes, Cilantro, Fresh Lime juice, Jalapeño & Sea Salt.

Steak **\$15.99**

GRILLED CHILE SALAD

Fresh Salad Greens, Pico de Gallo, Onion - Bell Peppers, Mango, Pineapple, Jicama & Tortilla Strips T opped with Fresh Avocado & Queso Fresco & Chile, Dressing on the side

Shrimp **\$17.99**

Salmon **\$18.99**

AVOCADO SALAD **\$13.99**

Fresh Avocado, Lettuce, Mozzarella Cheese, Tomatoes, Corn, Black Beans & Ranch dressing on the side.

Steak **\$17.99**

Shrimp **\$17.99**

Grilled Chicken **\$15.99**

Salmon **\$18.99**

CHICKEN, PINEAPPLE & AVOCADO SALAD

Mixed Greens, Fresh Pineapple, Tomatoes, Cucumber, Red peppers, Onions Tortilla Strips, Jicama & Almonds, Tossed with Cilantro Lime Vinagrette on the side.

CALABASH CHICKEN SALAD **\$15.99**

Mixed Greens, Fresh Pineapple, Tomatoes, Cucumber, Red peppers, Onions Tortilla Strips, Jicama & Almonds, Tossed with Cilantro Lime Vinagrette on the side.

CAESAR SALAD **\$13.99**

Parmesan Cheese, Romaine Lettuce, Croutons & Tomatoes, Topped with Fried Chicken Tenderloin & Ranch Dressing on the Side.

Steak **\$17.99**

Shrimp **\$17.99**

Grilled Chicken **\$15.99**

Salmon **\$18.99**

AHI TUNA SALAD **RAW** **\$18.99**

Ahi tuna fresh, Red Onions, Tomatoes, Baby Greens, Beans Sprous, Thinly Sliced Lemon & Sliced Avocado

MEXICAN STREET TACOS

TACOS CARNE ASADA **\$18.99**

Three Grilled Steak tacos.

TACOS AL PASTOR **\$15.99**

Three Grilled Adobo Pork Tacos.

CARNITAS TACOS **\$15.99**

Three Slow Simmered Pork Tacos.

TACOS DE LENGUA **\$15.99**

Three Rich Silky Textured Cow Tongue.

TACOS DE TRIPA **\$15.99**

Three Grilled Crispy Beef Intestine Tacos.

TACOS DE CHORIZO **\$15.99**

Three Seasoned Mexican Style Sausage Tacos.

TACOS DE POLLO ASADO **\$15.99**

Three Grilled Chicken Tacos.

TACOS DE CABRITO **\$15.99**

Three Simmered Goat Meat Tacos.

BIRRIA TACOS **\$21.99**

Three Birria Tacos, Shredded Goat Meat & Cheese, Served With Dipping Consome, Rice & Whole Beans.

TEX MEX TACOS **\$15.99**

Three Hard or Soft Tacos, Beef or Chicken, Lettuce, Tomatoes, Cheese & Sour Cream With Rice & Refired Beans.

CASA FISH TACOS OR SHRIMP TACOS **\$18.99**

Three White Fish Fried Tacos, Flour Tortilla, Cabbage, Pico de Gallo, Avocado, Queso fresco, Baja Chipotle Salsa & a Side of Fries.



Birria Tacos



Tacos de pollo



Tacos de
Carne Asada

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CASA AMIGOS
Mexican Kitchen

FAVORITES

SUPER BURRITO

A Monster Burrito Stuffed with your Choice of Ground Beef or Shredded Chicken, Rice, Refired Beans, Lettuce, Guacamole, Shredded cheese, Pico de Gallo & Sour Cream, Topped with Burrito Sauce & Cheese Dip.

\$16.99

BURRITO DELUXE

Two Burritos Filled with Beef Tips or Shredded Chicken, Topped with Cheese Dip, Pico de Gallo, Sour Cream, Lettuce & Guacamole, Served with Rice & Refried Beans.

\$17.99

BURRITO CALIFORNIA

A Monster Burrito Stuffed with your Choice of Grilled Chicken or Steak, Grilled Onions, Peppers, Rice, Refried Beans, Lettuce, Guacamole, Shredded cheese, Pico de Gallo & Sour Cream, Topped with Burrito Sauce & Cheese Dip.

Chicken

\$17.99

Steak

\$19.99

BURRITO MEXICANO

Two Burritos Filled with Grilled Chicken or Steak, Grilled Onions & Bell Peppers, Topped with Cheese Dip, Lettuce, Pico de Gallo, Sour Cream & Guacamole, Rice & Refried Beans.

Chicken

\$17.99

Steak

\$19.99

BURRITO ESPECIAL

Two Burritos Filled with Ground Beef or Shredded Chicken, Topped with Shredded Cheese & Burrito Sauce, Lettuce, Sour Cream, Pico de Gallo & Guacamole, Served with Rice & Refried Beans.

\$15.99

ENCHILADAS VERDES

Two Corn Tortillas Filled with Chicken, Topped with Tometillo Green Salsa & Shredded Cheese, Pico de Gallo, Sour Cream, Guacamole & Lettuce, Served with Rice & Refried Beans.

\$14.99

CHICKEN & SPINACH ENCHILADAS

Three Corn Tortillas Filled with Grilled Chicken & Spinach, Topped with Cheese Dip, Poblano Sauce, Cilantro & Red Onions, Served with Rice & Refried Beans.

\$15.99

ENCHILADAS SUPREMAS

Four Enchiladas, One Ground Beef, One Chicken, One Cheese & One refried Beans, Topped with Red Enchilada Sauce, Shredded Cheese Lettuce, Pico de Gallo, Sour Cream & Guacamole.

\$15.99

TRICOLOR ENCHILADAS

Three Enchiladas Filled with Ground Beef or Chicken, Topped with 3 Diefferent Sauces: Red sauce, Cheese Dip & Green Sauce, Served with Rice & Refried Beans.

\$15.99

ENCHILADAS POBLANAS

Two Corn Tortillas Filled with Shredded Chicken, Topped with Shredded Cheese & Mole Sauce, Served with Lettuce, Guacamole, Pico de Gallo, Sour Cream, Rice & Refried Beans.

\$14.99

ENCHILADAS RANCHERAS

Tow Cheese Enchiladas, Topped with Braised Pork, Enchilada Sauce, Grilled Onions, Bell Peppers, Lettuce, Guacamole, Pico de Gallo, Sour Cream, Served with Rice & Refried Beans.

\$16.99

GRILLED STEAK ENCHILADA

Three Grilled Steak Enchilada with Red sauce & Shredded Cheese, Served with Rice, Lettuce, Guacamole, Sour Cream & Pico de Gallo.

\$20.99

QUESADILLA CASA AMIGOS

Grilled Flour Tortilla with your Choice of Grilled Steak or Grilled Chicken & Cheese, Served with Lettuce, Sour Cream, Pico de Gallo, Guacamole, Rice & Refried Beans.

Chicken

\$15.99

Steak

\$18.99

CHIMICHANGA

Fried Flour Tortilla Filled with Beef Tips or Shredded Cheese, Topped with Cheese Dip, Served with Lettuce, Sour Cream, Pico de Gallo, Guacamole, Rice & Refried Beans.

Grilled Chicken

\$16.99

Steak

\$18.99

FLAUTAS

Four Rolled Tortillas, Beef Tips or Shredded Cheese, Flash Fried, Topped with Lettuce, Sour Cream, Pico de Gallo, Guacamole & Queso fresco, Served with Refried Beans.

\$15.99

CHILES RELLENOS

Two Roasted Poblano Peppers, Sttufed with Queso Fresco, Topped with Three Different Sauces: Red, Cheese Dip, Sour Cream & Green Sauce, Side of Rice & Refried Beans.

\$17.99



Chile Relleno



Chicken & Spinach Enchiladas



Super Burrito

CASA AMIGOS BOWL

1. Start with > A Bowl with Rice, Black Beans, Corn, Shredded Cheese, Pico de Gallo,Sour Cream, Lettuce, Guacamole & Crispy Cheese Quesadilla. 2. Choose your Protein:

Chicken

\$16.99

Carnitas Bowl

\$18.99

Steak Bowl

\$19.99

Steak & Chicken Bowl

\$18.99

Grilled Shrimp Bowl

\$20.99

Steak, Checken & Shrimp Bow

\$20.99

Steak a Shrimp

\$22.99

Create Your Own Combo

\$15.99

All Combination Served with Rice & Refried Beans, Pick 2

1. Choose your item

Taco, Quesadilla, Burrito, Enchiladas, Tostada, Tamal.

2. Choose your protein

Cround Beef or Shredded Chicken.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions Ground Beef and Shredded Chicken cooked with peppers and onions

FAJITAS

INDIVIDUAL

Chicken	\$18.99
Steak	\$22.99
Shrimp	\$26.99
Steak & Shrimp	\$29.99
Steak & Chicken	\$22.99
Steak, Chicken & Shrimp	\$23.99

FOR TWO

Grilled Chicken, Steak & Shrimp	\$34.99
Shrimp	\$37.99
Steak & Shrimp	\$38.99

FAJITA HAWAIANA

Chicken, Steak, Pastor, Bacon, Grilled Onion, Bellpeper, Mushrooms, Pineapple, Topped with Melted Mozzarella Cheese, Served with Lettuce, Sour Cream, Guacamole, Pico de Gallo, Rice & Refried Beanes, 3 Flour Tortillas.

SPECIALTIES

ARRACHERA

Grilled Marinated Skirt Steak, Topped with Chimichurri Sauce, Served with Rice & Steamed Vegetables.

CASA AMIGOS STEAK

Rib-Eye Steak (12OZ), Topped with Grilled Shrimp, Serrano Toreado & Grilled Onions, Served with Rice & Refried Beans.

STEAK COUNTRY

12 Oz. Rib Eye Steak, Topped with Grilled Mushrooms, Onions & Cheese Dip Served with Rice & Refried Beans.

STEAK A LA MEXICANA

Sauteed Stripes of Rib-Eye, Steak, Onions, Bell Peppers, Tomatoes & Fresh Jalapeños, Served with Rice, Refried Beans & 3 Tortillas.

SURE & SAND

Grilled Carne Asada, Topped with Seasoned Shrimp, Drizzled Queso Dip, Served with Rice & Black Beans.

STEAK TAMPIQUEÑO

Juicy Char-Grilled Skirt Steak, Topped with Shrimp, Serrano Toreado, Grilled Onion & Grilled Cactus, Served with Rice & Vegetables.

CARNE ASADA

Rib-Eye Steak, Grilled Chicken, Mahi-Mahi, Shrimp, Scallops Sauteed Onions & Tomato, Flambé Table Side with Mezcal Blanco, Served with Rice, Refried Beans, Lettuce, Sour Cream, Guacamole, Pico de Gallo & 3 Tortillas.

PARRILLADA

Rib-Eye Steak, Grilled Chicken, Mahi-Mahi, Shrimp, Scallops Sauteed Onions & Tomato, Flambé Table Side with Mezcal Blanco, Served with Rice, Refried Beans, Lettuce, Sour Cream, Guacamole, Pico de Gallo & 3 Tortillas.



CARNITAS

Seasoned & Chunk of Pork, Crispy on the Outside & Tender & Juicy on the Inside, Topped with Grilled Onions, Served with Rice, Refried Beans, Pico de Gallo, Lettuce, Sour Cream, Guacamole & 3 Tortillas.

POLLO CANCUN

Grilled Chicken Breast, Cooked with Onions & Tomatoes, Topped with Cheese Dip & Grilled Shrimp, Served with Rice, Refried Beans & 3 Tortillas.

CHILE VERDE

Slow Simmered Pork in a Tomatillo Green Sauce & Sauteed Onions, Served with Rice, Refried Beans & 3 Tortillas.

COCHINITA PIBIL

Slow Roasted Traditional Pork Dish, Marinated with Citrus Juice, Achiote Paste & Garlic, Topped with Pickled Red Onions & a Hint of Tomatillo Salsa, Served with White Rice, Black Beans & 3 Tortillas.

POLLO LOCO

Grilled Chicken Breast, Topped with Grilled Shrimp & Queso Dip, Served with Rice, Refried Beans & 3 Tortillas.

POLLO FUNDIDO

Grilled Chicken Breast Stuffed with Sauteed Onions, Mushrooms & Tomatoes, Topped with Melted Mozzarella Cheese, Served with Rice, Refried Beans & 3 Tortillas.

POLLO CON MOLE

Unique Blend of Spice, Nuts & Mexican Chocolate Made into a Flavored Sauce, Then Smothered On Grilled Chicken, Served with Rice, Refried Beans.

CHILE COLORADO

Beef Tips Stewed in Chile Guajillo Sauce, Served with Rice, Refried Beans & 3 Tortillas.

POLLO VALLARTA

Marinated Chicken Breast Grilled with Onions, Fresh Lime Juice & a Splash of Tequila for a Bold Taste, Served with Rice, Lettuce, Sour Cream, Pico de Gallo, Guacamole & 3 Tortillas.

ARROZ CON POLLO OR STAЕК

Bed of Rice Topped with Black Beans & Cheese Dip.

Chicken	\$17.99
Steak	\$19.99
CHORIPOLLO	\$20.99

Grilled Chicken Breast & Mexican Sausage, Topped with Cheese Dip, Served with Rice, Refried Beans & 3 Tortillas.

LOMO SALTADO

Sautéed Rib-eye Strips with Red Onions, Tomatoes Manzano Peppers, a Dash of Worcestershire & Red Wine, Served with Rice, Fries & Plantains.

POLLO HAWAIANO

Chicken Breast with Ham, Pineapple Black Olive & Onions Topped with Melted Cheese, Served with Rice, Refried Beans & Four Tortillas.

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MILANESA DE POLLO Thin Fried Breaded Chicken Breast, Served with Rice, Refried Beans, Lettuce, Guacamole, Sour Cream & Pico de Gallo.	\$19.99	MANGO GRILLED SALMON Old Bay Grilled Seasoned Salmon, Topped with Mango Sauce (Chopped Mango, Onions & Peppers) Pico de Gallo, Served with Rice & Vegetales.	\$22.99
POLLO CAMPECHE Fried Chicken Breast, Sautéed with Onions, Mushroom in Creamy Wine Sauce, Served with Rice, Refried Beans.	\$19.99	CRAB ENCHILADAS Three Enchiladas Filled with Blue Crab meat, Grilled Onions & Grilled Peppers, Topped with Cheese Dip, Served with Lettuce, Guacamole, Sour Cream, Pico de Gallo, White Rice & Black Beans.	\$23.99
T-BONE & BLUE CRAB 12 Oz. T-Bone & Blue Crab Meat, Topped with Champagne White Sauce, Served with Garlic, Asparagus & White Rice.	\$31.99	CABO CHIMICHANGA Fried Flour Tortilla Filled with Grilled Shrimp Bell Peppers & Onions, Topped with Cheese Dip, Served with Steamed Vegetales & Rice.	\$18.99
BAJA STEAK 12 Oz. Rib-Eye & Bay Shrimp Sautéed with Mushroom & Spinach, in Baja Champagne Sauce, Served with Black Beans & White Rice.	\$20.99	MOJARRA FRITA This Fish is Seasoned & Simmered in Very Light Mexican Sauce, Fried Till Crisp, Garnished with Lettuce, Sliced Orange, Lime & Onions, Tomato, Avocado, Served with Rice & Refried Beans.	\$20.99
EL MOLCAJETE A Sizzling Lava Rock with Grilled Chicken, Steak, Chorizo, Carnitas, Shrimp, Cheese Onions, Peppers, Cactus, Avocado, Jalapeño, Toreado, Served with Rice, Refried Beans, Lettuce, Guacamole, Sour Cream, Pico de Gallo & 3 Tortillas.	\$35.99	VUELVE A LA VIDA Shrimp, Calamri, Scallop & Oysters Mixed Autentic Mexican Clam Sauce with Blend of Spice, Pico de Gallo & Avocado, Topped with Upside Down Coronita Beer Botle.	\$45.00
PAELLA CASA AMIGOS Grilled Mahi Mahi Fish Fillet, Shrimp, Clams, Mussels & Saclops Sautéed in Garlic Butter Sauce & a Dash of Pico de Gallo, Red Wine, Chipotle Sauce, Served on a Bed of White Rice.	\$34.99		
YUCATAN ENCHILADAS Three Enchiladas Filled with Grilled Shrimp, Onions, Bell peppers, Topped with Cheese Dip, Served with Lettuce, Guacamole, Sour Cream, Pico de Gallo, White Rice & Black Beans.	\$20.99		
CHIPOTLE TEQUILA SHRIMP Casa Amigos infused Shrimp with Onions, Mushrooms & Smoky Chipotle Lime Cream Sauce, Served with Lettuce, Guacamole, Sour Cream, Pico de Gallo, Rice & Refried Beans.	\$19.99		
DIABLO SHRIMP Grilled Shrimp Sautéed with Onion & Homemade Sauce, Served with Lettuce, Guacamole, Sour Cream, Pico de Gallo, Rice & Refried Beans.	\$19.99		
MIAMI BURRITO Grilled Shrimp, Peppers & Onions, Topped with Cheese Dip, Served with Lettuce, Guacamole, Sour Cream, Pico de Gallo, White Rice & Black Beans.	\$18.99		
PAELLA MEXICANA Grilled White Fish Fillet, Shrimp, Scallops, Sautéed Onions, Bell Peppers, Tomatoes & Chipotle Sauce on a Bed of Rice.	\$30.99		
CAMARONES AL MOJO Sautéed Shrimp with Garlic Butter Sauce & Onions, Served with Lettuce, Guacamole, Sour Cream, Pico de Gallo, White Rice & Black Beans.	\$19.99		
MERIDA QUESADILLA Grilled Flour Tortilla Filled with Grilled Shrimp, Onions, Bell Peppers, Served with Lettuce, Guacamole, Sour Cream, Pico de Gallo, White Rice & Black Beans.	\$20.99		
PINEAPPLE BLACKENED SALMON Grilled Blackened Salmon Topped with Pineapple Sauce (Chopped Pineapple, Onions & Peppers) Pico de Gallo, Served Rice & Vegetales.	\$22.99		
Add Shrimp	\$6.99		

CALDOS

CALDO DE MENUDO \$18.99

Mexican Soup with Beef Stomach (tripe) on Broth with a Red Pepper base, Lime Chopped Onions, Cilantro, Oregano & Crushed Red Chili Pepper, Served with 3 Tortillas.

CALDO 7 MARES \$34.99

Seven Seas Soup made with Shrimp, Scallops, Fish, Crab Legs, Clams & Mussels, Served with 3 Tortillas.

CALDO DE CAMARON \$20.99

Authentic Mexican Shrimp Soup - Served with 3 Tortillas.

CHICKEN TORTILLA SOUP \$10.99

Chicken in a Broth with Rice & Pico de Gallo, Topped with Shredded Cheese, Corn Tortilla Chips & Slices of Avocado.

POZOLE ROJO \$34.99

Rojo Pozole Pork Soup & Hominy in a Mildly Spicy Serrano, Poblano Chile Broth Garnished with Shredded Cabbage Onions, Radish, Cilantro, Oregano & Some Arbol Chile for Little Extra Heat with a Squirt of Lime Juice to Bring it All Together.

VEGETARIAN

VEGETARIAN QUESADILLA \$16.99

Grilled Flour Tortilla Stuffed with Cheese, Refried Beans, Corn, Mushrooms, Bell Peppers, Onions & Tomatoes, Served with Rice, Lettuce Guacamole, Sour Cream, Pico de Gallo.

PORTOBELLO MUSHROOM FAJITA \$18.99

Grilled Onion, Peppers, Carrots, Zuccini, Squash, Spinach, Broccoli & Tomato, Topped with Portobello Mushrrom, Served with Rice, Refried Beans, Guacamole, Pico de Gallo, Lettuce, Sour Cream, & 3 Flour Tortillas.

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CHILE RELLENO BURRITO

\$15.99

A Monster Burrito Stuffed with Chile Relleno, Rice, Refried Beans, lettuce, Guacamole, Pico de Gallo, Shredded Cheese & Sour Cream, Topped with Burrito Sauce & Cheese Dip.

VEGGIE BOWL

\$17.99

A Bowl with Rice, Black Beans, Corn, Shredded Cheese, Pico de Gallo, Sour Cream, Lettuce, Guacamole & Crispy, Cheese Quesadilla, Topped with Grilled Veggies.



SANDWICHES

CHICKEN SANDWICH

\$16.99

Mayonnaise, Lettuce, Tomato Fried Chhicken Breast Bacon & American Cheese. Served with Fries.

DOUBLE CHEESE BURGER

\$17.99

Two Signature Flame, Grilled Patties, topped with Bacon & a Simple Layer of Melted American Cheese, Lettuce, Tomato, Sliced Avocado, Mayonnaise & Chipotle Sauce on a Toasted Bun.
Served with Fries.

DESSERTS

PASTEL DE PIÑA

\$9.50

Warm Pineapple Upside Down Cake - Served with Vainilla Ice Cream & Drizzled with Caramel.

CHEESE CAKE CHIMICHANGA

\$9.50

Creamy Cheesecake Wrapped in a Pastry Tortilla & Fried Till Crisp Paired with Chocolate - Banana & Caramel Sauce.

CHURROS

\$7.50

Mexican Pastry Sticks Dusted with Cinnamon Sugar - Served with Caramel & Chocolate.

FRIED ICE CREAM

\$9.50

Large Scoop of Vainilla Ice Cream Covered with Corn Flakes, Flash Fried & Drizzled with Honey - Topped with Whipped Cream & Chocolate Fudge.

FLAN

\$8.99

Mexican Eggs Custard

SOPAPILLA

\$10.50

Fried Pastry Puffs Topped with Cinnamon - Honey - Scoop of Vainilla Ice Cream & Whipped Cream.

KIDS MENU

12 YEAR & UNDER

\$9.50

Burrito Beef or Chicken, Served with Rice & Refried Beans

Enchilada Beef or Chicken, Served with Rice & Refried Beans

Taco Beef or Chicken, Served with Rice & Refried Beans

Cheese Quesadilla, Served with Rice & Refried Beans

Chicken Tenders & Fries

Cheese Sticks & Fries

Grilled Cheese & Fries

Chicken Nuggets & Fries

Cheeseburger & Fries

INCLUDES SOFT DRINK
Not included juices, milk or aguas frescas

BEER - WINE - DRINK

IMPORTED BEERS

\$6.50

Corona	Sol
Corona light	Pacífico
Dos Equis Amber	Heineken
Dos Equis Lager	Tecate
Negra Modelo	Victoria
Modelo Especial	

DOMESTIC BEERS

\$5.25

Miller Light	Budweiser
Coors Light	Michelob Ultra
Bud Light	
O' Doul's	

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DOMESTIC DRAFT

Small	\$4.99
Large	\$8.25
Pitcher	\$15.25
Miller Light	
Bud Light	

IMPORTED DRAFT

Corona Light

Dos Equis Lager

Dos Equis Amber

Modelo Especial

Negro Modelo

Ask your server for more options

CAGUAMA

Corona Familiar 32 Oz.

MICHELADA

Choose from Imported Beer, Fresh Pressed Lime Juice, Maggi Sauce, Tomato Juice & a touch of Black Pepper.

MICHELADA ESPECIAL

Choose from Imported Beer, Fresh Pressed Lime Juice, Maggi Sauce, Tomato Juice & a touch of Black Pepper with Shrimp.

Small	\$14.99
Large	\$20.99

COCKTAILS

CARIBE SPLASH

Original, Watermelon, Green Apple, Red Apple.

MOJITO

Bacardi Rum, Fresh Muddled Mint & Limes, Club Soda, Muddled & Shaken, Served on The Rocks. Flavors 2.00.

MANHATTAN

Crow Royal, Dry Vermouth, Sweet Vermouth & Angostura Bitters.

COSMOPOLITAN

Absolute Citron, Cranberry Juice, Cintreau & Fresh Lime Juice.

BAHAMA-MAMA

Bakardi Dark Rum, Coconut Rum Orange, Pineapple Juice & Splash Granadine.

SEX ON THE BEACH

Tito's Vodka, Cranberry, Orange Juice & Peach Schnapps.

BLUE HAWAIAN

Blue Curacao, Bacardi, Fresh Lime Juice, Coco Syrup, of Pineapple Juice.



Blood Orange Margarita



Mojito



Blue Margarita

POMEGRANATE PALOMA

\$12.99

Cozadores Blanco, St. Germain Elderflower, Liquer, Pomegranate Juice of Lime Juice.

KIWIKICK BACARDI

\$12.99

Rum Bacardi, Midory, Kiwi Syrup, Triple Sec, Lime Juice Splash.

CASA AMIGOS SANGRIAS

Original - Watermelon - Green Apple - Red Apple

HOMEMADE SANGRIA

Glass	\$8.25
Jumbo	\$13.99
Pitcher	\$25.99

WINE GLASS

\$6.99

- Cabernet
- Chardonnay
- Merlot
- White Zinfandel
- Pinot Grigio
- Moscato
- Kendal Jackson

\$11.00

DRINKS

Coke Products & Ice Tea	\$3.50
Coke - Diet Coke - Sprite - Root Beer - Lemonade	
Dr. Pepper & Orange Fanta	
Horchata, Piña, Jamaica, Tamarindo	\$7.25



Horchata



Jamaica



Pineapple

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions Ground Beef and Shredded Chicken cooked with peppers and onions

MARGARITA

Home of the Original



Pepino Margarita



House Margarita



Pineapple Margarita

CASA AMIGOS HOUSE MARGARITA

Casa Amigos House Reposado, Tequila Silver, Orange Bowls, Triple Sec, OJ, House Mix on the Rocks.

Small	\$17.99
Jumbo	\$15.99
Pitcher	\$15.99

SKINNY MARGARITA

Casa Noble Tequila Silver, Fresh Lime Juice & Agave Nectar.

Small	\$15.99
Jumbo	\$19.99

LA MEXICANA

Casa Amigos Añejo, Tequila Silver, Fresh Lime Juice & Organic Agave Nectar.

MANGOLADA MARGARITA	\$16.00
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Herradura Tequila, Mango Mix, Simple Syrup, Chamoy, Tajin, Tequila Silver, Triple C & Garnish with Tamarind Chile Straw.

OLD FASHION MARGARITA	\$16.00
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Casa Noble Reposado Fresh Muddled Orange Slices, Tequila Silver, Cherries, Simple Syrup & Bitters.

KIWIMARGARITA

Tres Generaciones Tequila Silver, Fresh Model Kiwi, Fresh Lime Juice, Organic, Agave Nectar on the Rocks.

Small	\$14.99
Jumbo	\$19.99

BLUEBERRY MARGARITA

Milagro Silver, Fresh Muddled Blueberries, Organic, Tequila Silver, Agave Nectar, Fresh Pressed Lime on The Rocks.

Small	\$14.99
Jumbo	\$19.99

WATERMELON MARGARITA

Altos Silver, Crushed Watermelon, Tequila Silver, Fresh Lime Juice, Organic Agave Nectar on the Rocks.

Small	\$14.99
Jumbo	\$18.99

BLOOD ORANGE MARGARITA

Milagro Silver, Solerno Blood Orange Liquor, Tequila Silver, Agave Nectar & Fresh Pressed Lime.

Small	\$14.99
Jumbo	\$18.99

PRICKLY PEAR MARGARITA

Espolon Tequila, Muddled Prickly Pear, Fresh Lime Juice, Tequila Silver, Organic Agave Nectar on the Rocks.

Small	\$14.99
Jumbo	\$18.99

GREYGOOSE VODKA MARGARITA

Greygoose Vodka, Cointreau, Fresh lime Juice, Tequila Monte Alban, Splash Organic Agave Nectar.

Small	\$14.99
Jumbo	\$19.99

POMEGRANATE MARGARITA

Altos Silver, Pomegranate Juice, Triple C, Tequila Silver, House Margarita Mix. Served on the Rocks.

Small	\$14.99
Jumbo	\$19.99

TAMARINDO MARGARITA

Jose Cuervo, Tamrindo Mix, Tequila Silver, Fresh Lime Juice & Secret Recipe Mix. Served on the Rocks.

Small	\$13.00
Jumbo	\$15.99

SANGRIA RITA

Lime Frozen Margarita & Real Sangria Swirl Mix, Tequila Silver. Served Frozen.

Small	\$13.00
Jumbo	\$16.99

DAIQUIRIS & FLAVORED MARGARITAS

Strawberry, Mango, Raspberry, Piña Colada, Tequila Silver, Guava & More.

Small	\$13.00
Jumbo	\$15.99

JALAPEÑO MARGARITA

Jalapeño Tequila, Orange Cuaracao, Tequila Silver, Secret Recipe Mix & Fresh Jalapeños.

Small	\$13.00
Jumbo	\$15.99

PEPINO MARGARITA

Jose Cuervo, Crushed Cucumber, Fresh Lime, Tequila Silver, Juice & our Secret Recipe Mix & Agave Nectar. Served on the Rocks.

Small	\$13.00
Jumbo	\$15.99

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ORGANIC STRAWBERRY MARGARITA

Tequila Silver, Strawberry Puree, Agave Nectar, a Splash of Fresh Lime Juice.

Jumbo **\$20.99**

BERRY BERRY MARGARITA

1800 Silver Tequila Muddled mix Berries, Tequila Silver, Organic Agave Nectar & Fresh Lime & Orance Juice.

Small **\$14.99**

Jumbo **\$19.99**

MALIBU PIÑA COLADA

Fresh Crushed Pineapple, Malibu Coconut Rum, Tequila Silver, Frozen or on the Rocks.

COPA VIP

House Lime Frozen or on the Rocks Margarita with over turned Bottle of Coronita.

56 Oz **\$23.99**

28 Oz **\$17.99**

RED BULL MARGARITA

Tequila Silver, Tropical Passion Fruit of Watermelon Fruit, Lime Juice, Splash Agave Nectar, Fishing it with Red Bull.

Jumbo **\$20.99**

MEXICAN MULE

Tequila Silver, Fresh Lime Juice, Agave Nectar, Mint & Ginger Beer.

OTHER FLAVORS

In addition to our sponsorship, we also offer other tequilas that you might like.

TOP SHELL MARGARITA

Patrón silver, Don Julio Silver, 7 leguas, Casaamigos, Herradura.

Small **\$15.99**

Jumbo **\$19.99**

COCO MARGARITA

1800 Coconut Tequila Silver, Coconut Water, Coconut Milk, Agave Nectar.

Small **\$14.99**

Jumbo **\$18.99**

PRESIDENTIAL MARGARITA

Presidente Brandy, Gran Gala, Orange Curacao, Triple Sec, OJ, House Mix on the Rocks.

Small **\$10.99**

Jumbo **\$13.99**

PINEAPPLE MARGARITA

1800 Coconut, Fresh Lime Juice, Fresh Orange Juice, Splash, Splash Triple C, Muddled Pineapple & Agave Organic Nectar.

Small **\$14.99**

Jumbo **\$18.99**

MEZCAL MARGARITA

Casa Amigos Mezcal, Fresh Squeeze Lime Juice, Organic Agave Nectar & Splash of Pineapple.

Small **\$16.00**

Jumbo **\$19.00**

GRAND CADILLAC MARGARITA

1800 Reposado, Fresh Lime Juice, Simple Syrup % Grand Marier Floter.



THANKS FOR DINING WITH US!
ENJOY YOUR MEAL!

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@casaamigosrest

https://casaamigosrt.com/



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CASA AMIGOS
Mexican Kitchen