



CASA AMIGOS

Port Saint Lucie

WE ARE LOCATED IN:

Vero Beach

6200 20th Street Unit 496
Vero Beach, FL 32966

Port St. Lucie

7950 S US-1,
Port St. Lucie, FL 34952



www.casaamigosrest.com

Chips and Salsa are complimentary 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.
We reserve the right to charge a plate sharing fee.



DRINKS

BOTTLED BEERS *Ask your server for more options.

IMPORTED BEERS \$6.50

Corona	Negra Modelo	Heineken
Corona light	Tecate	Modelo Especial
Dos Equis Ambar	Sol	Victoria
Dos Equis Lager	Pacifico	

DOMESTIC BEERS \$5.50

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

DRAFT *Ask your server for more options.

IMPORTED SMALL \$5.99 | LARGE \$9.99 | PITCHER \$14.99

Corona	Dos Equis Lager	Negra Modelo
Dos Equis Ambar	Heineken	Modelo Especial
Pacifico		

DOMESTIC SMALL \$4.99 | LARGE \$8.25 | PITCHER \$13.25

Miller Light	Bud Light	Michelob Ultra
Coors Light	Budweiser	Yuengling

IPA \$8.00

Goose Island | Sunrise City

CASA AMIGOS HOME SANGRIAS

Original - Watermelon - Green Apple - Red Apple

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

WINES

HOUSE \$6.99

Cabernet	Pinot Grigio	White Zinfandel
Chardonnay	Merlot	Moscato

Kendall Jackson Chardonnay
Kendall Jackson Cabernet
Kim Crawford Sauvignon
Cupcake Pinot Grigio
La Crema Pinot Noir

GLASS \$12.00
BOTTLE \$42.00

MICHELADAS

MICHELADA \$10.50

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

MICHELADA ESPECIAL SMALL \$14.99 LARGE \$20.99

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

COCKTAILS

CARIBE SPLASH \$10.25

Bacardi Rum, Malibu, Piña Colada, Raspberry, Splash of pineapple juice. Served on The Rocks or Frozen.

MOJITO \$10.99

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

MANHATTAN \$13.00

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

COSMOPOLITAN \$13.00

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

BAHAMA-MAMA \$10.50

Bacardi Dark Rum, Coconut Rum, Orange Juice, Pineapple Juice & Splash of Grenadine.

SEX ON THE BEACH \$10.50

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

BLUE HAWAIIAN \$12.99

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

POMEGRANATE PALOMA \$12.99

Tequila Blanco, St. Germain Elderflower Liqueur, Pomegranate Juice & Lime Juice.

KIWICKICK BACARDI \$12.99

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

CANTARITOS SMALL \$16.99 | JUMBO \$24.99

Tequila Blanco, Fresh Lime Juice, Orange Juice, Grape Fruit Juice, Salt & Grapefruit Soda.

SOFT DRINKS

COKE PRODUCTS & ICE TEA \$3.75

Coke | Diet Coke | Sprite | Root Beer | Lemonade | Dr. Pepper | Orange Fanta

AGUAS FRESCAS *Ask your server for more options. \$7.25

Horchata | Piña | Jamaica | Tamarindo

¿MARGARITAS?

SKINNY

OR SKINNY JALAPEÑO SMALL \$16.99 | JUMBO \$20.99

Tequila Blanco, Fresh Lime Juice & Agave Nectar.

LA MEXICANA

\$20.99

Tequila Añejo, Fresh Lime Juice, Organic Agave Nectar & Splash Of Cointreau.

MANGONADA

\$16.00

Tequila Blanco, Mango Mix, Simple Syrup, Chamoy, Tajin, Triple Sec & Garnish with Tamarind Chile Straw.

OLD FASHION

\$18.99

Tequila Reposado, Fresh Muddled Orange Slices, Cherries, Simple Syrup & Bitters.

KIWI

SMALL \$16.99 | JUMBO \$20.99

Tequila Blanco, Fresh Muddled Kiwi, Fresh Lime Juice, Organic Agave Nectar, on the Rocks.

BLUEBERRY

SMALL \$16.99 | JUMBO \$20.99

Tequila Blanco, Fresh Muddled Blueberries, Organic Agave Nectar, Fresh Pressed Lime Juice, on The Rocks.

WATERMELON

SMALL \$16.99 | JUMBO \$20.99

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

BLOOD ORANGE

SMALL \$16.99 | JUMBO \$20.99

Tequila Blanco, Solerno Blood Orange Liqueur, Agave Nectar & Fresh Pressed Lime Juice.

PRICKLY PEAR

SMALL \$16.99 | JUMBO \$20.99

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

GREYGOOSE VODKA

SMALL \$15.99
JUMBO \$19.99

Vodka, Cointreau, Fresh lime Juice, Splash Organic Agave Nectar.

POMEGRANATE

SMALL \$15.99 | JUMBO \$19.99

Tequila Blanco, Pomegranate Juice, Triple Sec, House Margarita Mix. Served on the Rocks.

TAMARINDO

SMALL \$14.99 | JUMBO \$18.99

Tequila Blanco, Tamarindo Mix, Fresh Lime Juice & Secret Recipe Mix. Served on the Rocks.

SANGRIA RITA

SMALL \$15.99 | JUMBO \$18.99

Lime Frozen Margarita & Real Sangria Swirl Mix. Served Frozen.

DAIQUIRIS & FLAVORED MARGARITAS

SMALL \$13.99
JUMBO \$16.99

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



CASA AMIGOS HOUSE MARGARITA

Small \$9.99 | Jumbo \$13.50 | Pitcher \$29.99

Casa Amigos House Reposado, Orange Bols Liqueur, Triple Sec, Orange Juice, House Mix. On the Rocks.

PEPINO

SMALL \$14.99 | JUMBO \$18.99

Tequila Blanco, Crushed Cucumber, Fresh Lime Juice, Agave Nectar & Our Secret Recipe Mix. Served on the Rocks.

ORGANIC STRAWBERRY

\$20.99

Tequila Blanco, Strawberry Puree, Agave Nectar & Fresh Lime Juice.

BERRY BERRY

SMALL \$16.99 | JUMBO \$20.99

Tequila Blanco, Mixed Berries, Organic Agave Nectar, Fresh Lime Juice & Splash of Orange Juice.

MALIBU PIÑA COLADA

\$23.99

Fresh Crushed Pineapple & Malibu Coconut Rum. Frozen or on The Rocks.

COPA VIP

56 OZ \$23.99 | 28 OZ \$17.99

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

RED BULL

\$20.99

Tequila Blanco, Tropical Passion or Watermelon, Lime Juice, Agave Nectar & Finishing it with Red Bull.

MEXICAN MULE

\$15.99

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

TOP SHELF

SMALL \$18.99 | JUMBO \$25.99

Gran Gala, Triple Sec, Orange Juice & House Margarita Mix. Choose from: Patron Silver, 7 Leguas, El Tesoro, Herradura.

COCO

SMALL \$15.99 | JUMBO \$19.99

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

PRESIDENTIAL

SMALL \$11.99 | JUMBO \$14.99

Presidente Brandy, Gran Gala, Orange Curacao, Triple Sec, Orange Juice & House Mix. On the Rocks.

PINEAPPLE

SMALL \$16.99 | JUMBO \$20.99

Coconut Tequila, Fresh Lime Juice, Orange Juice, Triple Sec, Muddled Pineapple & Agave Organic Nectar.

MEZCAL

SMALL \$16.99 | JUMBO \$20.99

Mezcal, Fresh Lime Juice, Organic Agave Nectar & Pineapple Juice.

GRAND CADILLAC

\$18.99

Tequila Reposado, Fresh Lime Juice, Simple Syrup & Grand Marnier Floter.



APPETIZERS



TABLE SIDE GUACAMOLE \$13.99

Fresh Avocados, Onions, Tomatoes, Cilantro, Fresh Lime Juice, Jalapeño & Sea Salt.

QUESO FUNDIDO \$12.00

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

LOUISIANA SHRIMP \$24.99

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

ELOTES \$10.50

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

CASA AMIGOS SAMPLER \$18.99

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

LETTUCE TACOS

Three Lettuce Wraps, Sautéed with Bell Peppers, Tomatoes, Corn & Onions.

Chicken \$14.99

Steak, Shrimp or Fish \$17.99

CHIPOTLE TACOS

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

Steak \$18.99

Chicken \$16.99

TRICOLOR TAMALES \$12.50

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

FRIED CALAMARI OR SHRIMP \$18.50

Calamari or Shrimp Lightly Breaded, Well Seasoned & Gently Fried. Served Over a Bed Lettuce with Pico de Gallo & a Delicious Dipping Sauce.



CASA AMIGOS *Raw* CEVICHE ESPECIAL \$18.99

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

CEVICHE DE PULPO *Raw* \$26.99

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

CEVICHE *Raw* \$16.99

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

JALAPEÑO POPPERS \$10.50

BUFFALO WINGS \$15.50

DIPS

Queso Dip \$8.50 | Spinach Dip \$8.50

Bean Dip \$8.50 | Guacamole Dip \$8.50

Salsa Chip 8oz \$7.99 | 16oz \$11.99

NACHOS

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 \$15.99 Steak \$18.99 Shrimp \$18.99

CASA AMIGOS NACHOS \$20.99

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

DELUXE NACHOS \$14.99

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

CLASSIC NACHOS

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

GROUND BEEF	\$11.99
STEAK	\$15.99
GRILLED CHICKEN	\$12.99
SHRIMP	\$15.99
SHREDDED CHICKEN	\$9.99

*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 bell peppers and onions.





SALADS

TACO SALAD

\$14.99

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

Steak \$18.99 | Grilled Chicken \$15.99

BLACKENED CHICKEN SALAD

\$17.99

Spicy Blackened Chicken, Baby Greens. Topped with Bacon, Avocado, Eggs, Tomatoes, Cucumbers, Shredded Cheese, Black Beans & Creamy Balsamic Vinaigrette on the side.

GRILLED CHILE SALAD

**Shrimp \$17.99
Salmon \$19.99**

Fresh Salad Greens, Pico de Gallo, Onion, Bell Peppers, Mango, Pineapple, Jicama & Tortilla Strips. Topped with Fresh Avocado, Queso Fresco & Chile dressing on the side.

AHI TUNA SALAD *Raw*

\$18.99

Ahi Tuna, Red onions, Tomatoes, Baby Greens, Beans Sprouts, Thinly Sliced Lemon & Avocado.

CHICKEN, PINEAPPLE & AVOCADO SALAD

\$17.99

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

CAESAR SALAD

\$13.99

Parmesan Cheese, Romaine Lettuce, Croutons & Tomatoes.

**Grilled Chicken \$15.99 | Steak \$18.99 | Shrimp \$18.99
Salmon \$19.99**

AVOCADO SALAD

\$13.99

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

**Steak \$18.99 | Grilled Chicken \$15.99 | Shrimp \$17.99
Salmon \$19.99**

MEXICAN STREET TACOS

All Dishes Are Served With Handmade Corn Tortilla, Onion, Cilantro, Rice & Pinto Beans.

TACOS CARNE ASADA

\$21.99

Three Grilled Steak Tacos.

TACOS AL PASTOR

\$16.99

Three Grilled Adobo Pork Tacos.

CARNITAS TACOS

\$16.99

Three Slow Simmered Pork Tacos.

TACOS DE LENGUA

\$18.99

Three Rich Silky Textured Cow Tongue.

TACOS DE TRIPA

\$18.99

Three Grilled Crispy Beef Intestine Tacos.

TACOS DE CHORIZO

\$16.99

Three Seasoned Mexican Style Sausage Tacos.

TACOS DE CABRITO

\$18.99

Three Simmered Goat Meat Tacos.

TACOS DE POLLO ASADO

\$16.99

Three Grilled Chicken Tacos.

BIRRIA TACOS

\$21.99

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

TEX MEX TACOS

\$16.99

Three Hard or Soft Tacos, Ground Beef or Shredded Chicken, Lettuce, Tomatoes, Cheese & Sour Cream. Served with Rice & Refried Beans.

CASA FISH OR SHRIMP TACOS

\$18.99

Three White Fish or Shrimp, Flour Tortilla, Cabbage, Pico de Gallo, Avocado, Queso fresco, Baja Chipotle Salsa. Served with Rice & Refried Beans.

WHITE FISH OR SHRIMP FRIED TACOS

\$18.99

Three White Fish or Shrimp Fried Tacos, Flour Tortilla, Cabbage, Pico de Gallo, Avocado, Queso Fresco, Baja Chipotle Salsa. Served with a Side of Fries.



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Ground Beef and Shredded Chicken cooked with bell peppers and onions.

FAVORITES

BURRITOS

SUPER BURRITO \$18.99

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

BURRITO DELUXE \$18.99

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.

BURRITO CALIFORNIA Chicken \$18.99 Steak \$21.99

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

BURRITO MEXICANO Chicken \$18.99 Steak \$21.99

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

BURRITO ESPECIAL \$16.99

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.

QUESADILLA CASA AMIGOS

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

Grilled Chicken \$18.99 | Steak \$20.99

CHIMICHANGA \$15.99

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

Grilled Chicken \$16.99 | Steak \$19.99

FLAUTAS \$16.99

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

CHILES RELLENOS \$17.99

Two Roasted Poblano Peppers, Stuffed with Cheese. Topped with Three Different Sauces: Green Sauce, Cheese Dip, Red Sauce & Sour Cream. Served with Rice & Refried Beans.



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Ground Beef and Shredded Chicken cooked with bell peppers and onions.

ENCHILADAS

ENCHILADAS VERDES \$15.99

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

CHICKEN & SPINACH ENCHILADAS \$18.99

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

TRICOLOR ENCHILADAS \$16.99

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

ENCHILADAS POBLANAS \$16.99

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

ENCHILADAS RANCHERAS \$16.99

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

GRILLED STEAK ENCHILADA \$22.99

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

ENCHILADAS SUPREMAS \$15.99

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

FAJITAS

Our Fajitas are Marinated in Our Signature Blend of Spices, Grilled Onions, Bell Peppers & Tomatoes. Served with Rice, Refried Beans, Lettuce, Sour Cream, Pico de Gallo, Guacamole & 3 Flour Tortillas.

INDIVIDUAL

Chicken \$22.99 | Steak \$26.99 | Shrimp \$26.99
Steak & Shrimp \$30.99 | Steak & Chicken \$25.99
Steak, Chicken & Shrimp \$26.99

FOR TWO

Grilled Chicken, Steak & Shrimp \$36.99
Shrimp \$37.99 | Steak & Shrimp \$40.99

FAJITA HAWAIIANA \$30.99

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



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	\$17.99	STEAK & CHICKEN	\$21.99
STEAK	\$20.99	GRILLED SHRIMP	\$20.99
CARNITAS	\$20.99	STEAK & SHRIMP	\$24.99
STEAK, CHICKEN & SHRIMP	\$22.99		



CREATE YOUR OWN COMBO PICK 2 \$16.99

All Combination Served with Rice & Refried Beans.

1. **CHOOSE YOUR ITEM:** Taco, Quesadilla, Burrito, Enchilada, Tostada, Tamal.

2. **CHOOSE YOUR PROTEIN:** Ground Beef or Shredded Chicken.

STEAK

ARRACHERA \$28.99

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

CASA AMIGOS STEAK \$34.99

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

STEAK COUNTRY \$30.99

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

STEAK A LA MEXICANA \$28.99

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

SURF & SAND \$28.99

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

STEAK TAMPIQUEÑO \$32.99

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

CARNE ASADA \$28.99

Grilled Thinly Sliced Rib-Eye Steak. Topped with Serrano Toreado & Grilled Onions. Served with Rice, Refried Beans, Lettuce, Sour Cream, Pico de Gallo, Guacamole & 3 Tortillas.

LOMO SALTADO \$28.99

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

BAJA STEAK \$34.99

Rib-Eye Steak (12oz) & Bay Shrimp. Sautéed with Mushroom & Spinach, in Baja Champagne Sauce. Served with Black Beans & White Rice.

CHILE COLORADO \$22.99

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



SPECIALTIES

CHICKEN

POLLO CON MOLE \$22.99

Unique Blend of Spice, Nuts & Mexican Chocolate Made into a Flavored Sauce, then Smothered On Grilled Chicken. Served with Rice, Refried Beans & 3 Tortillas.

POLLO FUNDIDO \$22.99

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

CHORIPOLLO \$22.99

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

POLLO CAMPECHE \$22.99

Fried Chicken Breast. Topped with Sautéed Onions & Mushroom in Creamy Wine Sauce. Served with Rice & Refried Beans.

POLLO LOCO \$25.99

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

MILANESA DE POLLO \$22.99

Thin Fried Breaded Chicken Breast. Served with Rice, Refried Beans, Lettuce, Guacamole, Sour Cream & Pico de Gallo.

ARROZ CON POLLO OR STEAK

Bed of Rice. Topped with Black Beans & Cheese Dip.

Grilled Chicken \$17.99 | Steak \$20.99

POLLO CANCUN \$25.99

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

POLLO HAWAIANO \$25.99

Chicken Breast with Ham, Pineapple, Black Olive & Onions. Topped with Melted Cheese. Served with Rice, Refried Beans & 3 Tortillas.

POLLO VALLARTA \$19.99

Marinated Chicken Breast Grilled. Topped 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.

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Ground Beef and Shredded Chicken cooked with bell peppers and onions.

PORK



PARRILLADA \$38.99

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

EL MOLCAJETE \$39.99

A Sizzling Lava Rock with Grilled Chicken, Steak, Chorizo, Carnitas, Shrimp, Cheese, Onions, Bell Peppers, Cactus, Avocado, Jalapeño Toreado. Served with Rice, Refried Beans, Lettuce, Guacamole, Sour Cream, Pico de Gallo & 3 Tortillas.

CARNITAS \$22.99

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.

COCHINITA PIBIL \$22.99

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.

CHILE VERDE \$21.99

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

SEAFOOD

DIABLO SHRIMP \$22.99

Grilled Shrimp Sautéed with Onion & Homemade Sauce. Served with Rice, Refried Beans, Lettuce, Guacamole, Sour Cream & Pico de Gallo.

CAMARONES AL MOJO \$22.99

Sautéed Shrimp with Garlic Butter Sauce & Onions. Served with White Rice & Black Beans, Lettuce, Guacamole, Sour Cream & Pico de Gallo.

PAELLA MEXICANA \$33.99

Grilled White Fish Fillet, Shrimp, Scallops, Sautéed Onions, Bell Peppers, Tomatoes & Chipotle Sauce on a Bed of Rice.

MIAMI BURRITO \$20.99

Grilled Shrimp, Bell Peppers & Onions. Topped with Cheese Dip. Served with White Rice, Black Beans, Lettuce, Guacamole, Sour Cream & Pico de Gallo.

VUELVE A LA VIDA \$45.00

Shrimp, Calamari, Scallop & Oysters Mixed Autentic Mexican Clam Sauce with Blend of Spice, Pico de Gallo & Avocado. Topped with Upside Down Coronita Beer Bottle.

PESCADO BAJA \$26.99

Mahi-Mahi Fillet with Grilled Shrimp, Mushrooms & Spinach, in a delicious White Champagne Sauce. Served with White Rice & Black Beans.

CABO CHIMICHANGA \$20.99

Fried Flour Tortilla Filled with Grilled Shrimp, Bell Peppers & Onions. Topped with Cheese dip. Served with Steamed Vegetables & Rice.

PAELLA CASA AMIGOS \$38.99

Grilled Mahi-Mahi Fish Fillet, Shrimp, Clams, Mussels & Scallops. Sautéed in Garlic Butter Sauce & a Dash of Pico de Gallo, Red Wine, Chipotle Sauce. Served on a Bed of White Rice.

YUCATAN ENCHILADAS \$23.99

Three Enchiladas Filled with Grilled Shrimp, Onions & Bell peppers. Topped with Cheese Dip. Served with White Rice, Black Beans, Lettuce, Guacamole, Sour Cream & Pico de Gallo.

MOJARRA FRITA \$22.99

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.

CHIPOTLE TEQUILA SHRIMP \$22.99

Casa Amigos infused Shrimp with Onions, Mushrooms & Smoky Chipotle Lime Cream Sauce. Served with White Rice, Refried Beans, Lettuce, Guacamole, Sour Cream & Pico de Gallo.

PINEAPPLE OR MANGO GRILLED SALMON \$24.99

Grilled Blackened Salmon. Topped with Chopped Pineapple or Chopped Mango, Onions & Bell Peppers, Pico de Gallo. Served with White Rice & Vegetales.

Add Shrimp \$6.99

MERIDA QUESADILLA \$22.99

Grilled Flour Tortilla Filled with Grilled Shrimp, Onions, Bell Peppers. Served with White Rice, Black Beans, Lettuce, Sour Cream, Guacamole & Pico de Gallo.

SHRIMP COCKTAIL \$21.99

Authentic Mexican Clam Sauce with a Blend of spices, Pico de Gallo & Fresh Avocado on top.

SANDWICHES

CHICKEN SANDWICH \$17.99

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

DOUBLE CHEESE BURGER \$18.99

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.



*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 bell peppers and onions.



VEGETARIAN

VEGETARIAN QUESADILLA \$17.99

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 \$21.99

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

CHILE RELLENO BURRITO \$16.99

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 \$18.99

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



DESSERTS

PASTEL DE PIÑA \$9.50

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

CHEESECAKE CHIMICHANGA \$9.50

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

CHURROS \$9.50

Mexican Pastry Sticks Dusted With Cinnamon Sugar, Drizzled with Caramel & Chocolate. Served With a Scoop of Vanilla Ice Cream on the Side.

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 \$9.50

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

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Ground Beef and Shredded Chicken cooked with bell peppers and onions.



CALDOS

CALDO DE MENUDO \$21.99

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 \$38.99

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

CALDO DE CAMARON \$24.99

Authentic Mexican Shrimp Soup. Served with 3 Tortillas.

POZOLE ROJO \$18.99

Rojo Pozole Pork Soup & Hominy in a Chile Guajillo and 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.

KIDS MENU

12 YEAR & UNDER | \$9.50

* BURRITO GROUND BEEF OR SHREDDED CHICKEN

Served with Rice & Refried Beans.

* ENCHILADA GROUND BEEF OR SHREDDED CHICKEN

Served with Rice & Refried Beans.

* TACO GROUND BEEF OR SHREDDED 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.



LUNCH TIME

SPECIAL PRICES · SPECIAL PRICES · SPECIAL PRICES · SPECIAL PRICES

MONDAY - FRIDAY
11:00 AM - 3:00PM

POLLO VALLARTA

\$13.99

Marinated Chicken Breast Grilled with Onions, Cilantro, Tomato, Fresh Lime Juice & a Splash of tequila for a Bold taste. Served with Rice, Lettuce, Sour cream, Pico de Gallo, Guacamole & 3 Tortillas.

CHICKEN RICE BOWL

\$13.99

Grilled Chicken, Rice, Black Beans, Corn, Shredded Cheese, Pico de Gallo, Sour Cream, Lettuce, Guacamole & Crispy Cheese Quesadilla.

SUPER BURRITO

\$14.99

A monster Burrito Stuffed with a Choice of Ground Beef or Shredded Chicken. Filled with Rice, Refried Beans, Lettuce, Guacamole, Pico de Gallo, Sour Cream & Shredded Cheese. Topped with Burrito Sauce & Cheese Dip.

BURRITO MEXICANO

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

With your Choice of Steak \$15.99 | Grilled Chicken \$13.99

BURRITO ESPECIAL

\$12.99

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

CHIMICHANGA

\$12.99

Beef Tips or Shredded Chicken, Flash Fried Cheese Dip, Lettuce, Sour Cream, Pico de Gallo, Guacamole & a Side of Rice.

ARROZ CON POLLO

\$13.99

Grilled Chicken, Rice, Black Beans. Topped with Cheese Dip & 3 Tortillas on the side.

CABO CHIMICHANGA

\$14.99

Fried Flour Tortilla Filled with Grilled Shrimp, Bell Peppers & Onions. Topped with Cheese dip. Served with Steamed Vegetables & Rice.

HUEVOS A LA MEXICANA

\$12.99

Scrambled Eggs, Onions, Fresh Jalapeños, Bell Peppers & Tomatoes. Served with Rice, Refried Beans & 3 Tortillas.

HUEVOS RANCHEROS

\$12.99

Two Over easy Eggs Covered with Mild Sauce & Pico de Gallo. Served with Rice & Refried Beans.

FAJITA

Steak or Grilled Chicken Cooked with Onions, Tomatoes & Bell Peppers. Served with Rice, Refried Beans, Lettuce, Pico de Gallo, Sour Cream, Guacamole & 3 Tortillas.

With your Choice: Steak \$16.99 | Chicken \$15.99

CARNE ASADA

\$16.99

Beef Thinly Sliced Rib-Eye Steak. Topped with Grilled Onions & Serrano. Served with Rice, Guacamole, Pico de Gallo, Lettuce & Sour Cream.

BURRITO CALIFORNIA

A monster Burrito Stuffed with Grilled Steak or Grilled Chicken. Comes with Grilled Onions, Bell Peppers, Lettuce, Sour Cream, Pico de Gallo, Guacamole, Shredded Cheese, Rice & Refried Beans. Topped with Cheese Dip.

With your choice: Steak \$17.99 | Chicken \$15.99

BURRITO DELUXE

\$13.99

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

BURRITO ACAPULCO

\$13.99

Grilled Shrimp, Bell Peppers & Onions. Topped with Cheese Dip, Lettuce, Pico de Gallo, Guacamole & Sour Cream. Served with Rice & Refried Beans.

QUESADILLA CASA AMIGOS

\$13.99

Grilled Flour tortilla with your Choice of Beef tips or Shredded Chicken & Cheese. Served with Rice, Refried Beans, Lettuce, Sour Cream, Pico de Gallo & Guacamole.

ENCHILADAS RANCHERAS

\$13.99

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

MERIDA QUESADILLA

\$14.99

Grilled Flour Tortilla Filled with Grilled Shrimp, Onions, Bell Peppers. Served with White Rice, Black Beans, Lettuce, Sour Cream, Guacamole & Pico de Gallo.

HUEVOS CON CHORIZO

\$12.99

Scrambled Eggs Combined with Mexican Sausage. Served with Rice, Refried Beans & 3 tortillas.

MEXICAN PIZZA

\$12.99

Grilled Flour Tortilla Topped with Cheese, Refried Beans, Bell Peppers, Grilled Onions, Jalapeños. Garnished with Sour Cream & Cilantro. Your Choice Shredded Chicken or Ground Beef.

CREATE YOUR OWN COMBO

PICK 1 \$9.99 & PICK 2 \$12.99

All Combination Served with Rice & Refried Beans.

TACO | QUESADILLA | BURRITO | ENCHILADAS | TOSTADA | TAMAL

Ground Beef or Shredded Chicken

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Ground Beef and Shredded Chicken cooked with bell peppers and onions.