

Dinner

Menu

# BAR & GRILL

## starters

### SAMPLER \$13<sup>99</sup>

- 4 Mini Quesabirrias
- 4 Chicken Wings
- Jalapeño Poppers
- Filled with cream cheese and wrapped with bacon

### WINGS 6 for \$13<sup>99</sup> 12 for \$16<sup>99</sup>

- Buffalo
- Sweet & Sour
- Mango Habanero
- A la Diabla
- BB-Q

### NACHOS \$16<sup>99</sup>

Refried beans, cheese sauce, cheddar cheese, tomatoes, green onions, jalapeños, sour cream and guacamole. Protein choices: Chorizo, \**Carne Asada*, shredded chicken, and ground beef

### MICHELADA TENDERLOIN TIPS \$16<sup>99</sup>

Tenderloin tips, with fresh mushrooms, marinated to perfection in *Michelada* sauce. Served with tortillas.

### RIBEYE CHICHARRON \$16<sup>99</sup>

Served with guacamole, red mild salsa, red onions, cilantro and fresh homemade tortillas of your choice, flour or corn.



## soups & salads

### GREEN SALAD \$16<sup>99</sup>

Grilled breast chicken or grilled steak.

### CHICKEN CAESAR SALAD \$16<sup>99</sup>

Served with garlic bread.

### MENUDO BLANCO or ROJO \$16<sup>99</sup>

Pancita, librillo, callo, pata & tendón

### BIRRIA DE RES \$16<sup>99</sup>

Served with rice & beans

### CALDO DE RES \$16<sup>99</sup>

### CALDO DE POLLO \$16<sup>99</sup>

Served with rice

### CHICKEN TORTILLA SOUP \$16<sup>99</sup>

### CALDO POBLANO SOUP \$16<sup>99</sup>

A great veggie choice! Potatoes, roasted *Poblano* pepper, roasted Anaheim peppers, roasted corn, *queso Panela* cubes, & epazote.

## traditional

### ENCHILADAS \$16<sup>99</sup>

Two enchiladas with your choice of sauce: Red, Green or Creamy *Poblano* sauce filled with shredded chicken, ground beef or cheese and onions. Served with rice and beans.

### WET BURRITO \$16<sup>99</sup>

Choose from green or red sauce. Filled with rice and beans & jack cheese. Choice of, ground beef, *Carne Asada*, Carnitas, grilled chicken, *Chorizo*, or *Birria*.

### QUESABIRRIAS \$16<sup>99</sup>

Two quesabirrias served with consomé, lime & red onions

### STREET TACO DINNER \$16<sup>99</sup>

3 tacos served with rice and beans. Choice of ground beef, *Carne Asada*, *Carnitas*, Grilled Chicken, *Chorizo*, *Birria*.

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNES

## meats

### \* CARNE ASADA \$16<sup>99</sup>

8oz filet prime outside skirt steak. Served with beans, rice, fresh guacamole, fried jalapeño & cambray onions. Served with homemade flour or corn tortillas.

### \* RIBEYE STEAK \$16<sup>99</sup>

12oz served with cambray onions, and a fresh roasted mid spicy sauce. Served with homemade flour or corn tortillas.

### VAGOS BURGER \$16<sup>99</sup>

8oz Angus ground beef, with green lettuce, tomato, onions, & California style sauce. Served with French fries.

### FILET MIGNON \$16<sup>99</sup>

Served with cambray onions and a fresh roasted mild spicy sauce. Served with homemade flour or corn tortillas.

### GARLIC BUTTER FILET MIGNON \$16<sup>99</sup>

8oz filet mignon served with cambray onions and a fresh roasted mild spicy sauce with garlic butter. Served with homemade flour or corn tortillas.



## shareable sides

- Papa Loca
- Esquites
- Asparagus
- Seasoned Vegetables

## poultry

### CHICKEN BREAST FILET \$16<sup>99</sup>

Grilled 8oz breast filet. Served with rice, beans, fresh guacamole, one fried jalapeño and cambray onions. Served with homemade flour or corn tortillas.

### CHICKEN MILANESA FILET \$16<sup>99</sup>

Lightly breaded and crispy 8oz chicken breast topped with a delicious *Salsa Poblana* and parsley sprinkles. Choose two sides from: Baked potatoes, grilled mixed vegetables, asparagus, beans, or rice. Served with homemade flour or corn tortillas.

## seafood

### ALASKAN KING SALMON \$16<sup>99</sup>

Glazed with *Honey Chipotle*. Choose two sides from: baked potatoes, grilled mixed vegetables, asparagus, or rice.

### PASTA POBLANA \$16<sup>99</sup>

Fettuccini in a delicious creamy *Salsa Poblana*. Served with extra jumbo tiger shrimp and jumbo scallops.

### CAMARONES ZARANDEADOS \$16<sup>99</sup>

Five extra jumbo tiger shrimps marinated in a special homemade sauce and golden to perfection. Served with a spicy fresh green sauce, oranges & cucumber slices.

### MAHI - MAHI CEVICHE \$16<sup>99</sup>

Cooked in lime juice along with special seasoning, tomatoes, red onions, cilantro, seedless cucumber, and fresh jalapeños. Served with corn tostadas.

### TWO SHRIMP TACOS \$16<sup>99</sup>

Breaded shrimp *Baja* style with red & green cabbage, *Chipotle* mayo, *Pico de Gallo*.

### TWO MAHI MAHI FISH TACOS \$16<sup>99</sup>

Breaded Mahi Mahi *Baja* style with red & green cabbage, *Chipotle* mayo & *Pico de Gallo*.

## desserts

### CORN GORDITA BREAD \$16<sup>99</sup>

Served with corn ice cream & berries

### CHOCOLATE ABUELITA BROWNIE \$16<sup>99</sup>

Served with vanilla ice cream

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNES



BAR & GRILL