

ENTREMÉS

STARTERS

TABLE SIDE GUACAMOLE

Servido con chicharron

Guacamole with lime juice, pico de gallo, and our own seasoning blend. 7.99
ask about caliente style



ELOTES CHAPALA

(street corn cups)

CHOOSE YOUR SAUCE
Chipotle Sesame, Peanut Salsa or Crema & Fresco. 4.99



QUESO FLAMEADO

QUESO FLAMEADO

Melted Oaxaca cheese topped with chorizo, grilled peppers and onion. Served flaming with warm flour or corn tortillas. 9.99
Substitute chorizo for mushrooms.

TEXAS QUESO

Yellow queso enhanced with guacamole, pico de gallo, and salsa picante. 6.99
ADD ground beef 1.99

CAMARONES DIABLO 🌶️

6 Large shrimp, stuffed with Monterrey Jack cheese, and jalapeño, wrapped in bacon. 12.99

CAMARONES COCO

Hand dipped shrimp, tossed in shredded coconut, then fried till golden brown. Accompanied with a piña piquin colada sauce for dipping. 12.99

POBLANO QUESADILLA

Melted jack and cheddar cheese, roasted poblano peppers, and pico de gallo between two flour tortillas. Served with guacamole and sour cream. 8.99

ADD steak or chicken fajita 2.99 ADD shrimp 3.99

NACHOS CHAPALA

Our homemade chips topped with refried beans, melted cheddar and Monterrey Jack cheese, topped with guacamole, sour cream, onion, tomato and jalapeño peppers. 6.99

ADD steak or chicken fajita 2.99

ADD ground beef or chicken tinga 1.99

PACHANGA PLATTER

Nachos, Quesadillas, Flautas, chicken wings, sour cream and guacamole. 13.99

OSTIONES EN SU CONCHA 🌊

Fresh plump oysters served over ice, shucked and ready to be enjoyed with fresh lime and picante sauce. 6 for 9.99 12 for 13.99

SHRIMP & MANGO CEVICHE 🌊

Small shrimp, fresh mango, jicama, Serrano peppers, and pico de gallo marinated in lime juice and topped with diced avocado. 8.99

TOSTADA DE CEVICHE LA PAZ 🌊

Choose from Shrimp or Ceviche de Pescado, Baja Style, cooked with fresh lime juice, tomato, pickled jalapeños, capers, red onion and avocado. 4.99 ea.



CAMARONES COCO



NACHOS CHAPALA



TOSTADA DE CEVICHE LA PAZ

1st serving of chips & salsa is complementary.

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

SOPAS Y ENSALADAS

CHICKEN TORTILLA SOUP 🌱

Homemade chicken broth and grilled chicken with fresh avocado, cilantro, green onion, chopped tomato, queso fresco and tortilla strips.

Served with a side of rice. sm 7.99 lg 9.99



CHICKEN TORTILLA SOUP

CHAPALA CHOPPED SALAD 🌱

Mixed greens, black bean corn salsa, with tomato, diced avocado, queso fresco, tortilla strips. 7.99

ADD Ancho chile rubbed Salmon 6.99
or Grilled Chicken 3.99

FIESTA TACO SALAD

Flour tortilla bowl filled with your choice of ground beef, chicken tinga, or picadillo, topped with lettuce, black beans, mixed cheese, pico de gallo guacamole sour cream and corn salsa. 9.99

FAJITA SALAD

Grilled steak or chicken with onions, mushrooms, red and green bell peppers, topped with lettuce, sliced avocado and queso fresco served in a flour tortilla bowl. 12.99

MENUDO

Beef tripe and hominy, simmered in a spicy broth served with chopped onion, limes, oregano and warm flour or corn tortillas. 7.95

BURRITOS

Served with choice of beans and rice



BURRITO ASADERO

BURRITO ASADERO

A large grilled tortilla stuffed with choice of carne asada strips, grilled chicken or pork carnitas, whole pinto beans, pico de gallo, and cheese. 12.95

MACHO BURRITO

A large flour tortilla filled with choice of ground beef, chicken tinga, rice, beans, and topped with Spanish sauce, and melted cheese. Garnished with diced tomato, green onion, guacamole and sour cream. 10.99

BURRITO VERDE

A large flour tortilla stuffed with pieces of pork simmered in a tomatillo green salsa and topped with jack cheese. 8.95

ENCHILADAS

Served with choice of beans and rice



ENCHILADAS DE MOLE

ENCHILADAS DE MOLE

Stuffed with chicken, Mole poblano sauce and topped with Mexican crema. 11.99

ENCHILADA SUIZA

Stuffed with chicken tinga, topped with tomatillo salsa verde, chopped cabbage, sour cream, and queso fresco. 11.95

ENCHILADAS BANDERAS

One beef with Ranchero, One chicken with blanco sauce, One queso fresco and onion with verde sauce. 13.99

ENCHILADAS AZTLAN

Stacked enchiladas with black beans, pico, Jack Cheese, spicy chicken, and sour cream. 11.99

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MOLCAJETES

Served with rice, beans, sliced avocado and warm tortillas

OUR SPECIALTY



MAR Y TIERRA

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Grilled large shrimp wrapped in bacon, steak, short pork ribs, nopales and queso fresco. 20.99

VEGGIE

Grilled Portobello mushrooms, nopales, zucchini, squash, potatoes, onions, and tomato with queso fresco. 14.99

MARINO 🌿

Fresh Tilapia fillet, large shrimp, clams and scallops with grilled pineapple, tomato, onion, and Serrano pepper. 21.99

EL ORIGINAL 🌿

A perfect mix of steak, chicken, and chorizo with a blend of sautéed mushrooms, onions, and a zesty red salsa. 19.99

CORDERO



LAMB served with two sides of your choice of beans, rice, nopales or vegetables. Bone-In Lamb, rubbed with spices, pasilla and arbol chiles; then roasted Jalisco Style. Garnished with lime, pico de gallo and warm tortillas. 18.99



LAS FAJITAS

A sizzling platter of steak, chicken, pork, or shrimp with grilled red and green bell peppers, onion and mushrooms. Served with guacamole, sour cream, pico de gallo, cheese, Mexican rice, choice of beans and tortillas.



FAJITA MIXTA

choose 2

STEAK • CHICKEN • PORK • SHRIMP

for one 17.99 for two 30.99



FAJITAS

STEAK FAJITAS

for one 16.99 for two 28.99

PORK FAJITAS

for one 16.99 for two 26.99

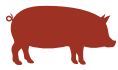
CHICKEN FAJITAS

for one 15.99 for two 26.99

SHRIMP FAJITAS

for one 17.99 for two 30.99

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CARNE DE PUERCO

Served with two sides of your choice beans, rice, nopales or vegetables



COSTILLAS DEL SANCHO

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Pork spare ribs with our chipotle spice rub, served with cabbage salsa and grilled jalapeño. 18.95

COCHINITA PIBIL

A slow roasted pork with achiote spice rub and served with tortillas. A favorite dish of Yucatan! 16.99

CARNITAS ZACATECAS

Tender pulled pork sautéed with onions lime juice and spices. Served with your choice of warm tortillas 17.99



CARNE DE RES

Served with two sides of your choice beans, rice, nopales or vegetables



CARNE ARRACHERA

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Broiled thinly sliced skirt steak, served with jalapeño, grilled green onion, guacamole and tortillas. 16.99

ASADA COMBO

Broiled skirt steak and your choice of a cheese chile relleno, or cheese enchilada. 18.99

TACOS AL CARBON

Three corn tortillas stuffed with marinated grilled skirt steak and pico de gallo. Served with guacamole and queso fresco. 16.99



POLLO

Served with two sides of your choice beans, rice, nopales or vegetables



MOLE POBLANO

PIPIAN VERDE

Grilled chicken breast topped with tasty green mole, made of roasted poblanos, pumpkin seeds, serranos and almonds. 16.99

POLLO A LA CREMA

Grilled chicken breast sautéed mushrooms onions and garlic in a creamy chipotle sauce. 15.99

MOLE POBLANO

Tender grilled chicken breast simmered in a traditional mole made with Mexican chocolate, peanuts, and a combination of dried chiles. 16.99

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MARISCOS

Served with white rice pilaf and sautéed vegetables

— OUR SPECIALTY —



MOJARRA DORADA

MOJARRA DORADA 🌱

A whole head of Tilapia fish, perfectly seasoned then fried until it is crisp on the outside tender on the inside. 13.99



CAMARONES AL MOJO DE AJO

CAMARONES AL MOJO DE AJO 🌱

Shrimp simmered in a special sauce, with butter, garlic, green onions, mushrooms and tomatoes. 17.99



PÍÑA DE LA COSTA

CONCHITA DEL MAR 🌱

Shrimp, Baby Shrimp, Tilapia and crab with a fine combination of vegetables, spices and our secret cream sauce. 18.99

PIÑA DE LA COSTA 🌱

Tropical flavors, with shrimp, octopus and fish chunks, peppers, mushrooms, garlic and fresh cilantro, topped with broiled Oaxaca cheese. 19.99



FILETE AL GUSTO

CAMARONES REPOSADOS 🌱

Shrimp in a chipotle cream sauce with a hint of Reposado tequila, garnished with chives. 17.99

FILETE AL GUSTO

Fish fillet cooked your way, zarandeado, al ajillo, or empanizado. 17.99

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MARISCOS

Served with white rice pilaf and sautéed vegetables

— OUR SPECIALTY —

STEAK Y LANGOSTA 🌱

12oz. bone-in ribeye, grilled lobster tail, served with charro beans and Spanish rice. 29.99



STEAK Y LANGOSTA

PEPITA SALMON

Salmon fillet rubbed with a seasoned pepita crust seared then baked to perfection, served with our pipian verde sauce. 18.99

CALDO SIETE MARES 🌱

A nice seafood mix, of shellfish, oysters, crab legs, and fish simmered in a delicious chipotle-seafood broth. *Not served with sides.* 19.99



CALDO SIETE MARES

COCKTEL DE CAMARON 🌱

Small and large shrimp in a broth with pico de gallo, and diced avocado, Vallarta Style. Served with crackers. *Not served with sides.* 15.99



CAMPECHANA

CAMPECHANA

A shrimp cocktail enhanced with scallops, octopus. Served with crackers. *Not served with sides.* 16.99

BAJA FISH TACOS

Soft corn or flour tortillas stuffed with grilled or beer battered tilapia fish, topped with our cabbage salsa, chipotle cream sauce, and sliced avocado. 15.99

CAMARONES A LA DIABLA 🌱

Succulent shrimp, simmered in a spicy Diablo sauce. 16.99



CAMARONES A LA DIABLA

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FAMILIA

Family style, served with rice, beans, tortillas, sour cream, cheese, pico de gallo, Chiles Tostados and guacamole



CAMPESTRE

PARRILLADA CAMPESTRE

Beef Arachera, Pork Costillas, Chicken Fajitas, Pork Carnitas, Cabrito, Jalapeño Sausage.
3-4 ppl 89.99 • 5-6 ppl 125.99 • 7-8 ppl 169.99

PARRILLADA MARISCOS

Fried Fish Filete, Grilled Shrimp, Bacon Wrapped Shrimp, Adovado Salmon, Pulpo en Guajillo Sauce.
3-4 ppl 108.99 • 5-6 ppl 143.99 • 7-8 ppl 208.99

PARRILLADA VIP

Mixed Beef and Chicken Fajitas, Pork Costillas, Grilled Shrimp, Salmon Adovado, Pulpo en Guajillo Sauce, Lobster Tails Mantequilla Limon, Jalapeño Sausage.
3-4 ppl 135.99 • 5-6 ppl 203.99 • 7-8 ppl 265.99

VEGGIE

Served with black beans and white rice pilaf

CHILE RELLENO ESPECIAL

Poblano pepper stuffed with Quinoa, zucchini and Oaxaca cheese with a roasted tomato salsa. 10.99



CHILE RELLENO ESPECIAL

MUSHROOM TACOS

Three soft corn tortillas dipped in guajillo chile sauce, grilled and stuffed with sautéed Portobello mushrooms, onions, tomato, and lettuce avocado and queso fresco. 9.99

ENCHILADAS POBLANAS

Two corn tortillas stuffed with summer squash, zucchini, onion and tomato topped with a poblano cream sauce. 9.99

SPINACH ENCHILADAS

Two corn tortillas stuffed with sautéed fresh spinach, tomato, onion, roasted garlic and a hint of Serrano pepper. Topped with salsa verde and jack cheese. 9.99

AMERICAN



SOUTHWESTERN BURGER

HAMBURGER

1/2 lb. grilled burger, topped with lettuce, tomato, onions and pickles.
Served with fries. 7.95

ADD Cheese .45 ADD Avocado 1.95

SOUTHWESTERN BURGER

1/2 lb. grilled burger, topped with bacon, cheese, lettuce, tomato, onions, roasted red peppers and guacamole.
Served with fries. 9.95

GRILLED CHICKEN SANDWICH

Boneless Chicken Breast grilled over an open flame. Topped with tomato roasted poblanos and lettuce. Served with fries. 9.95

COMBINATIONS

Served with your choice of beans and rice 9.95

PICK 2

TACO • ENCHILADA • TOSTADA • BURRITO +\$2
CHEESE CHILE RELLENO +\$3 • CHIMICHANGA +\$2

PICK YOUR FILLINGS

CHICKEN TINGA • GROUND BEEF
CHEESE • CHEESE & ONION

DULCE FINAL



SOPAPILLAS

SOPAPILLAS

Traditional fresh Mexican puff pastry sprinkled with cinnamon sugar. Served with honey. 5.99

HOMEMADE FLAN

House made Mexican custard in seasonal flavors. 5.99

TRES LECHES CAKE

Traditional Mexican cake, rich, moist and sweet. 6.99

FRIED ICE CREAM

A delicious treat made with vanilla ice cream, topped with chocolate or strawberry sauce. 5.99

KIDS EAT FREE

— ALL DAY —

MONDAY

Kids 10 and under. 2 kids per adult Entrée

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