

Start with a Drink!

Special Margaritas

(50% OFF on Mondays!)



Strawberry Basil

Luna Azul Blanco blended with a housemade strawberry puree and fresh basil.

Chica **\$10.95** Big Mama **\$15.95**
Big Papa **\$21.95**

Patron Cadillac

Patron Silver, Patron Citonage & Fresh lime juice.

Chica **\$13.95** Big Mama **\$19.95**
Big Papa **\$23.95**

The Silver

Herradura Silver, Cointreau and fresh lime juice.

Chica **\$10.95** Big Mama **\$17.95**
Big Papa **\$21.95**

The Skinny \$17.95

"The Flaca Grande"

(Big Mama size only)

1800 Silver Tequila, fresh muddled lemons & limes, agave nectar, splash of orange juice and club soda "half the calories of your normal margarita"

Mango Habanero

Fresh Habanero infused Jimador Mango tequila, mango puree, and fresh lime juice.

Served on the rocks or blended.
Chica **\$11.95** Big Mama **\$16.95**
Big Papa **\$20.95**

Jalapeño Cucumber \$15.95

(Big Mama size only)

Corralejo Blanco infused with muddled fresh jalapeños and cucumber, lime juice, triple sec, and sweet & sour.

La Clasica \$15.95

Jose Cuervo Traditional Silver, fresh muddled limes & triple sec. Served straight up Mexico Style in a 20 oz. shaker



El Milagro \$15.95

Milagro Silver tequila, Cointreau, Fresh muddled lime juice served straight up in a 20 oz. shaker.

Add flavors **\$2.00**

House Lime Margaritas

on the rocks or blended

Mini **\$5** Chica **\$7** Big Mama **\$10** Big Papa **\$15**

Mojitos (22 oz.)

The Traditional \$10.95

White rum, bar syrup, fresh mint, splash of club soda and limes.

Cucumber \$12.95

Muddled fresh cucumber, mint and lime, Bacardi Superior, bar syrup, and club soda.

Fresh Fruit Margaritas or Daiquiris

(recommended blended)

Strawberry Peach

Chica **\$10**

Raspberry Mango

Big Mama **\$16**

Banana Blackberry

Big Papa **\$18**

Non-alcoholic margarita or daiquiri **\$5**

El Patron \$15.95

Patron Silver tequila, organic agave nectar, fresh muddled mint, limes, and club soda.

Coco-jito \$12.95

Malibu Coconut Rum, muddled fresh mint and limes, club soda, and a splash of Coconut puree.

Fresh Fruit Mojitos \$12.95

Blackberry Strawberry
Peach Raspberry Mango

Casa Favorites

El Volcan \$14.95

A potent mixture of tequilas and spicy rums with tropical fruit juices, torched with Bacardi 151!

Get Ready for an Eruption!

Cancun Fish Bowl \$15.95

Scuba Diving's never been more fun! A tropical mix of vodka, rum, blue curacao, and fruit juices.

FYI - The fish are edible!

La Piñata \$10.95

Malibu mango rum, vodka, orange juice, pineapple juice, grenadine and a splash of club soda.

This Piñata Will Hit You Back!

Piña Colada

White rum, fresh coconut, pineapple juice & whipped cream.

Chica **\$10.95**
Grande **\$14.95**

Adios Mofu \$11.95

Potent concoction of vodka, tequila, rum and Blue Curacao with sweet & sour and a splash of Sierra Mist.

.....**A.M.F.!!!!!!**

Flamingo \$10.95

Coconut and mango rums, pineapple juice and fresh squeezed lime and grenadine.

Life is a Beach!

Mucho Mango \$11.95

Svedka mango pineapple vodka, mango puree, orange juice, fresh lime juice and sweet & sour. Served in a 20oz shaker with martini glass.

Peachy \$11.95

360 Georgia Peach vodka, peach schnapps, peach puree, fresh lime juice and sweet sour. Served in a 20oz shaker with martini glass.

Los Vinos

Sangria *Homemade with Merlot, Cabernet, Brandy, Triple Sec and fresh juices. Served Cold!*
glass **\$7** 1/2 carafe **\$14**



House Wines

Coastal Vines – Cabernet Merlot (California)
glass **\$7** 1/2 carafe **\$14**

Coastal Vines – Chardonnay (California)
glass **\$7** 1/2 carafe **\$14**

Cerveza

Draft Beer

Pacifico, Negra Modelo, Kulshan IPA 14 oz **\$5** 20oz **\$7**

Mexican Beer (Bottle) \$6

Corona, Corona Light, Modelo Especial, XX Ambar Tecate Cans **\$5**

Domestic Beer (Bottle) \$4

Coors Light, Budweiser, Bud Light, O'Douls (non-alcoholic)



Antojitos (Appetizers)

Chili con Queso \$7

A combination of three cheeses. Made from scratch
Add Ground Beef, Chorizo, or Veggies \$1.50.

Mini Taquitos \$8.99

Shredded chicken rolled in a yellow corn tortilla. Served with sour cream, guacamole, and cheese.

Mini Burritos \$8.50

Bean & Cheese, served with sour cream and ranchero salsa.

Nachos de la Casa

Refried beans, jack and cheddar cheeses.
small \$7.99 large \$11.99

Nachos Deluxe

Choice of chicken or ground beef
small \$11.99 large \$15.99

Nachos Supreme

Choice of chorizo, chicken, steak or carnitas fajitas.
small \$14.99 large \$18.99

ALL NACHOS are served with jalapeños, green onions, guacamole and sour cream.

Spicy Shrimp & Bacon Quesadilla

Served with guacamole & sour cream.
small \$13.99 large \$17.99

Black Bean Quesadillas

Served with 4 cheeses: Queso Fresco, Monterrey jack, Mozzarella and cheddar cheese.
small \$7.99 large \$11.99

Fajita Quesadilla

Pastor (Pork), chicken or steak with sour cream and guacamole
small \$14.99 large \$17.99
With rice & beans, add \$2.50

Quesadillas

Cheese, chicken or spinach & mushroom.
All served with sour cream.
small \$9.99 large \$13.99

Fried Jalapeno Poppers

Cream cheese filled poppers served with a jalapeno-raspberry jelly.
1/2 Dozen \$7.99 Dozen \$11.99

The Tower Sampler (serves 2 - 4 people) \$19.99

A three tiered tower of cheese and chicken quesadillas, chicken taquitos, mini burritos (bean & cheese) and jalapeno poppers. Served with tomatoes, sour cream, guacamole, raspberry sauce, bean dip, chile con queso, and ranchero salsa for dipping.

Soups and Salads

Low Carb Grilled Fajita Salad \$19.99

Grilled steak or chicken, served with mushrooms, Pico de Gallo, black beans, onions, corn, green peppers, spinach, lettuce & tomatoes. Topped with Avocado Salsa.
with grilled shrimp \$20.99

Chicken Tortilla Soup

Topped with tortilla chips, avocado, chicken and Monterrey jack cheese.
cup \$7.99 bowl \$9.99

Taco Salad \$12.99

Choice of chicken or ground beef, served with rice, beans, lettuce, tomatoes, sour cream, guacamole and queso fresco.

Caldo de Pollo \$12.99

Mexican chicken soup.

Seafood Taco Salad \$20.99

Grilled Halibut, shrimp, scallops, calamari, rice, black beans, lettuce, corn, tomatoes, Pico de Gallo, guacamole & queso fresco.



Veggie Tortilla Soup

Our roasted tomato broth topped with fresh corn, black beans, queso fresco, green onions, and tortilla strips.
cup \$6.99 bowl \$8.99

Los Tacos

**All tacos are served with rice and beans.



Rib Eye Tacos \$21.99

3 corn tacos filled with grilled USDA Choice Rib Eye, onions, cilantro, fresh lime sour cream, and guacamole.

Puffy Tacos

1 Taco \$8.99 2 Tacos \$14.99

A Tex-Mex delight! Melt in your mouth crispy and puffy homemade corn tortillas stuffed with marinated shredded chicken, lettuce, tomatoes and guacamole.

Carne Asada Tacos \$17.99

3 corn tacos filled with grilled steak, onions, cilantro, fresh lime and guacamole.

Tex-Mex Tacos \$18.99

3 flour tacos filled with fajita meat, chicken or steak and Pico de Gallo. Served with sour cream and guacamole.

Tacos al Carbon \$16.99

3 corn tacos filled with your choice of steak or chicken and Pico de Gallo. Garnished with tomatoes, queso fresco & sour cream.

Tacos al Pastor \$16.99

3 corn tacos filled with spiced pork loin and pineapple salsa. Garnished with tomatoes, queso fresco and sour cream.

Enchiladas

**All enchiladas are served with rice and beans.

La Crema Enchiladas \$16.99

A blend of sour cream and cheese with your choice of ground beef, shredded beef, chicken or melted cheese.

La Suiza Enchiladas \$16.99

Two cheese, ground beef, shredded beef, or chicken filled enchiladas covered with tomatillo salsa.

Chipotle Enchiladas \$15.99

Two cheese, ground beef, shredded beef, or chicken filled enchiladas covered with chipotle salsa.

Mole Enchiladas \$15.99

Two shredded chicken enchiladas covered in our authentic housemade Mole sauce.

Fajitas

**All Fajitas are served with rice, beans, sour cream, guacamole, and tortillas.



Rib Eye Fajitas! \$24.99

You read that correctly! Marinated USDA Choice Rib Eye grilled to perfection. Served sizzling on a bed of onions and bell peppers.

Hawaiian Fajitas \$18.99

Choice of marinated Chicken Breast or perfectly seasoned Jumbo Shrimp cooked with pineapple, bacon, bell peppers, onions, and carrots.

Steak or Chicken Fajitas

\$19.99 per person \$31.99 for two

Parrillada (Mixed Grilled)

Fun combination of chicken, steak, shrimp, bacon, and pork carnitas.

\$20.99 per person \$37.99 for two

Wet Burritos y Chimichangas!

Get any Burrito or Chimichanga smoothed with Chile con Queso for only \$2 more! \$4 more for the BBB.

Burrito or Chimichanga \$13.99

Burrito or chimichanga with a choice of meat: chicken, shredded beef, or ground beef. With carnitas, shrimp, fish or carne asada, add \$2.00

Chile Verde Burrito or Chimichanga \$15.99

A flour tortillas filled with tender chunks of pork covered in salsa verde. Served with rice and beans.

Biggest Burrito in Bellingham (THE BBB) \$21.99

(veggie, chicken, shredded beef, or ground beef) Feeds four people! Ask your server.

For carne asada or carnitas: \$38.99

House Favorites

Carne Asada \$20.99

Steak chargrilled with onions and bell peppers. Served with rice, beans, guacamole, and tortillas.

Chiles Rellenos \$15.99

Poblano peppers filled with your choice of chicken, cheese, shredded beef, or ground beef dipped in a light batter and topped with queso fresco & salsa.

Chile Verde (pork) \$16.99

Tender marinated meat in a Mexican style salsa stew. Served with rice, beans, sour cream, and tortillas.

Authentic Pork Carnitas \$18.99

Chunks of pork tenderloin crunchy on the outside, tender and juicy on the inside served with rice & beans, sour cream, salsa rica & choice of tortillas.

Owner's Favorite \$26.99

Grilled steak with onions, bell peppers and topped with grilled jumbo shrimp wrapped in bacon covered with melted mozzarella cheese. Served with sour cream, guacamole and tortillas.

Delicioso!

La Cazuela \$19.99

Marinated chicken breast and steak sauteed with fried jalapeños and mushrooms in a homemade salsa and melted jack cheese.



Surf & Turf Chimichanga \$19.99

Stuffed with Carne Asada, Prawns, onions, bell peppers, guacamole, rice, and cheese. Then topped with queso and a spicy salsa.

Pollo

(All chicken served with rice and sour cream)

Pollo Fundido \$17.99

Marinated shredded breast of chicken wrapped in a flour tortilla, covered with special salsa & four cheeses. **Muy Bueno!**

Pollo con Crema \$17.99

Chicken breast sauteed with onions, bell peppers and mushrooms in a crema sauce.

Pollo Asado \$16.99

(grilled breast of chicken)

Marinated in our special salsa with bell pepper and onion.

Chicken Chipotle \$15.99

Breast of chicken sautéed with chipotle salsa, mushrooms and topped with queso fresco.

Arroz con Pollo \$16.99

Breast of chicken sauteed in tomato sauce with mushrooms, bell peppers and onions. Served over rice and topped with melted jack cheese.

Mole Mexicano \$17.99

Choice of marinated chicken breast or our slow cooked Pork Carnitas in rich, homemade authentic mole sauce with mushrooms.

COMBINATIONS

One item **\$9.99** | Two items **\$14.99** | Three items **\$16.99**

Tacos Tostadas Chalupas Regular Enchiladas
Burritos Tamales (pork or chicken) Green Enchiladas

Choice of filling: chicken, gr. beef, shredded beef, or veggies.
For pork, fish, shrimp, or carne asada: add \$2 per item.
Includes: rice, beans, lettuce and sour cream.

Add Bacon to ANY Dish \$2!

*Consuming raw meats or uncooked eggs may increase your risk of food borne illness.

*We use only canola oil

Seafood

(All served with rice, lettuce, tomatoes and sour cream)

Bacon & Shrimp \$17.99

Grilled jumbo shrimp wrapped in bacon with melted mozzarella cheese, served over rice with lettuce, tomatoes, sour cream and tortillas.

Arroz con Camarones \$16.99 (shrimp & rice)

Shrimp sauteéd in tomato sauce with mushrooms, bell peppers, onions and topped with melted jack cheese.

Camarones al Mojo de Ajo \$15.99 (shrimp in garlic sauce)

Shrimp sauteed with garlic, mushrooms, bell peppers, and onions.

Seafood Chimichanga \$17.95

Shrimp, calamari, halibut and scallops. Topped with avocado slices.

Seafood Enchiladas \$17.99

Shrimp, Scallops, Halibut & calamari with light cream sauce & pineapple salsa.

Seafood Tacos \$15.99

Sauteéd shrimp, calamari, halibut and scallops.

Fish Tacos \$18.99

3 corn tacos filled with grilled halibut, cabbage, pico de gallo and crema verde salsa.

Seafood Relleno \$16.99

Shrimp, scallops, calamari and halibut stuffed in our famous chile relleno covered in a pineapple salsa.

Vegetarian

**Jalapeños uses only canola oil in the preparation of our foods.

Potato Burrito \$11.99

Flour tortilla filled with seasoned roasted potatoes, black beans, cheese and salsa. Served with sour cream, lettuce and tomatoes.

Bean and Cheese Burrito or Chimichanga \$11.99

Flour tortilla filled with beans, cheese, potatoes, lettuce, and tomatoes. Served with rice, grilled veggies, cheese & sour cream.

Taco Salad \$11.99

Grilled veggies, rice, corn, black beans and topped with lettuce, sour cream, and guacamole.

Veggie Fajitas \$14.99

Grilled bell peppers, squash, carrots, potatoes, onions, zucchini, mushrooms, green onions, and tomatoes. Served with rice, black beans, sour cream, guacamole and choice of tortillas.

Black Bean Enchiladas \$12.99

Served with four cheeses, Queso Fresco, Monterey Jack and Cheddar, Mozzarella, tomatillo and cilantro salsa and sour cream.

Burgers (Served with fries)

Bacon Cheeseburger \$9.99

Bacon, cheese, home made burger patty on a Schwartz Bros Brioche Bun.

Classic Burger \$7.99

Home made burger patty with lettuce and tomato on a Schwartz Bros Brioche Bun.

Side Orders

Atomica \$2.99

Jesse Salsa \$2.25

Chalupa \$4.50

Tacos \$2.99

Chimichanga \$7.99

Large Burrito \$7.99

Chile Relleno \$8.99

Enchilada \$4.50

Tostada \$4.75

Pico de Gallo \$2.25

Chipotle \$2.25

Tamal \$3.50

Tortillas \$2.00

Rice \$3.99

4 Fried jalapeños \$1.95

Black Beans \$3.99

Beans \$3.99

Rice & Beans \$7.00

Tomatillo & Cilantro \$2.25

Pineapple \$2.25

French Fries \$3.75

Sour Cream \$2.50

Guacamole \$6.00

LG Guacamole \$9.00

Veggies \$3.99

Side of Cheese \$1.50

Daily Lunch Specials

From 11:00am-3pm | Monday thru Friday

COMBINATIONS

One Item **\$7.99** | Two Items **\$10.99** | Three Items **\$12.99**

Enchilada Tamal (pork or chicken) Burrito Taco Tostada

Choice of: chicken, ground beef, shredded beef, or vegetarian. Served with sour cream.
For shrimp, carnitas, carne asada or fish add \$2

Burrito or Chimichanga **\$9.99**

Choice of: chicken, ground beef, or potato. Served with sour cream.
For shrimp, shredded beef, carne asada, carnitas or fish, add \$2.
Get it smoothed with Chile con Queso for only \$1.50 more!

Chicken Quesadilla **\$9.99**

Served with rice, beans, sour cream, lettuce and tomatoes.

Chile Verde Burrito **\$9.99**

Pork in green salsa. Served with sour cream.
Get it smoothed with Chile con Queso for only \$1.50 more!

Carne Asada **\$13.99**

Lunch portion served with rice, beans and guacamole.

Carne Asada Tacos **\$11.99**

Served with rice, beans, lime, onions, cilantro and guacamole.

Puffy Taco Chicken **\$7.99**

Served with rice, beans, lettuce, tomatoes, ranchero salsa and guacamole.

Fish (Halibut) Tacos **\$13.99**

2 corn tacos filled with grilled halibut, lettuce, cabbage, pico de gallo, rice, beans and our special salsa.

Pork Carnitas (Authentic) **\$12.99**

Chunks of pork tenderloin crunchy on the outside, tender and juicy on the inside. Served with sour cream.

Tortilla Soup (bowl) **\$8.99**

Served with chicken, avocado slices, Monterrey Jack cheese and topped with tortilla chips.

Taco Salad **\$9.99**

Ground beef, chicken or vegetarian. Served with rice, beans, lettuce, tomatoes, sour cream and queso fresco.

Chile Relleno Cheese **\$7.99**

Served with rice, beans, sour cream, lettuce and tomatoes.

Low Carb Grilled Fajita Salad **\$13.99**

Grilled steak or chicken served with mushrooms, Pico de Gallo, black beans, corn, onions, green peppers, spinach, lettuce & tomatoes. Topped with avocado salsa.

Grilled Fajitas **\$12.99**

All fajitas are served with rice and beans, sour cream, guacamole, lettuce, tomatoes, and your choice of tortilla. Chicken, Steak, or Veggie



Weekly Express Lunch **\$6.00**

Ask your server for details!

Mexican Breakfast

Served All Day Everyday

Breakfast Burrito **\$7.99**

Potatoes, red pepper, green pepper, onions, eggs, cheese & salsa. Add bacon \$2.

Carnitas & Eggs **\$14.99**

Our famous carnitas served with your choice of eggs, refried beans, and potatoes.

Chorizo & Eggs **\$9.99**

Eggs scrambled with chorizo & pico de gallo and beans.

Veggie Omelette **\$8.99**

Spinach, mushrooms, corn & tomato salsa with peppers, onions & cheese on top.

Huevos Rancheros **\$10.99**

3 eggs with ranchero salsa, tostadas & beans. Add bacon \$2.

Chilaquiles **\$10.99**

Fried corn tortillas mixed with your choice of chicken or spinach & mushroom, topped with two eggs and top with green salsa.

*Consuming raw meats or uncooked eggs may increase risk of food borne illness.