

ANTOJITOS

PUERTO VALLARTA STREET VENDOR STYLE SOFT TACOS

- CARNE ASADA** – marinated skirt steak, chile de arbol sauce, diced avocado, onions, cilantro
CARNITAS – our *SPECIALTY* slow roasted pork, fresh tomato salsa, chopped sweet onions, cilantro
AL PASTOR – grilled marinated pork, cubed and sautéed with onions, peppers, pineapple, salsa verde
POLLO VERDE – chicken thighs in a rich salsa verde, Jack cheese, pickled red onions

ANY COMBINATION two 9 four 16

FRESH MADE GUACAMOLE – ripe Haas avocados, fresh garlic, onions, chilies, and lime juice are hand mixed and topped with fire roasted fresh tomato salsa and a sprinkle of cotija cheese 8.95

QUESADILLA DE TEJAS – grilled fajita marinated chicken breast or skirt steak, or our *SPECIALTY* carnitas, Jack and cotija cheeses, chopped green onions, and pico de gallo rolled in a flour tortilla, garnished with fresh made guacamole and sour cream 12.95

BAJA QUESADILLA – Gulf prawns rubbed our Aztec spice blend, grilled and folded in a large flour tortilla with Jack cheese, house made BBQ sauce and fresh spinach 15.95

TWO BITE TACOS DE PAPAS (6) – mashed potatoes with onions and peppers, lightly fried in small corn tortillas and served with crema fresca, chile de arbol sauce, and diced avocado 7.95

COMPADRES NACHOS – fresh corn tortilla chips are smothered with spiced refried beans and a choice of custom ground beef, grilled chicken breast, house made chorizo, *al pastor*, or our *SPECIALTY* carnitas

Regular (serves 2-3) 12.95 *Grande* (serves 3-6) 16.95

NAPA 'CHOS – lightly fried, and spiced *flour* tortilla chips are covered with frijoles negra, pico de gallo, queso fresca, pasilla chile aioli, and crema fresca 10.95 *add bacon and house made chorizo* 13.95

FAJITA NACHOS – skirt steak or chicken breast fajitas top a pile of fresh corn tortillas, whole pintos, and melted Jack cheese, with pico de gallo, sour cream, and guacamole *Chicken* 14.95 *Steak* 16.95

CEVICHE PV – like a beachside *palapa bar* in Puerta Vallarta! Finely diced white fish “cooks” in fresh lime juice, then we add onions, peppers, chilies, tomatoes, and serve with fresh corn tostadas 13.95

FRITO MISTO – lightly breaded and fried calamari, fresh vegetables, mushrooms, and peppers, served with pasilla chile aioli, avocado-tomatillo sauce, and horseradish cocktail sauce 14.95

OUR FAMOUS CHINGALINGA – AN ALL TIME GUEST FAVORITE! Roasted chicken ranchera and cheese rolled in a large flour tortilla, lightly fried, and served with fresh made guacamole and sour cream 8.95

QUESO FUNDIDO – a melted cheese dip, *Texas style* with tomatoes, onions, and peppers, or *Mexican* with chorizo and mushrooms 7.95

TUCSON STYLE CHEESE CRISP – a large flour tortilla, sprinkled with Jack and cheddar cheese mix, with green chile strips and chopped green onions 6.95

COMPADRES SAMPLER – combining *Cheese Quesadillas Tradicionale*, a *Flauta de Jalisco*, *Tacos de Papas*, and a *Chicken Chingalinga*, garnished with guacamole and sour cream 19.95

SOPA Y ENSALADAS

TORTILLA SOUP – A GUEST FAVORITE FOR OVER TWENTY-FIVE YEARS! Fresh roasted chicken in a light broth with pico de gallo, cilantro, tortilla strips, Jack cheese, topped with diced avocado, and served with warm fresh tortillas **HUGE Bowl** 10.95 *Cup* 6.95

HUARACHE – griddled thick corn masa forms the “sole” of this simple tostada found in every café in Valle, spread with our “best outside of Mexico refried beans” and your choice of shredded beef, our *SPECIALTY* carnitas, *al pastor*, chorizo, or roasted chicken ranchera, then topped with shredded iceberg lettuce, fresh salsa *Torres*, queso fresca, and crema fresca 11.95

RIO CAESAR SALAD COMIDA – originated in Tijuana, our *Ensalada de Cesar* features cotija cheese, crisp tortilla strips, and pico de gallo

grilled chicken breast 14.95 *grilled skirt steak* 16.95 *Aztec spiced fresh fish* 17.95

SOUTHWEST CHICKEN SALAD – A MEXICAN COBB! Crisp greens over refried beans on a tomato and chile flavored flour tortilla topped with a rainbow of flavors – strips of grilled chicken breast, fresh grilled corn, sliced avocado, jicama, fire roasted red peppers, Jack cheese, with house made ranch 16.95

TACO SALAD – custom ground beef, roasted chicken ranchera, or *al Pastor* tops our Mexican salad mix, tossed with cheese, onions, tomatoes, black olives, cilantro, tortilla strips, and tomato vinaigrette. Served in a crisp flour tortilla over refried beans, and garnished with guacamole and sour cream 14.95

FAJITA SALAD – black beans are spread on a baked flour tortilla, topped with crisp romaine tossed with avocado vinaigrette, and grilled skirt steak or chicken breast fajitas *Chicken* 14.95 *Steak* 16.95

VEGETARIAN TOSTADA – mashed black beans between two baked flour tortillas, topped with crisp greens tossed with carrots, jicama, green chilies, fresh roasted corn, cilantro, pico de gallo, seasonal fresh vegetables, and avocado vinaigrette 11.95

TOPOPOS – grilled marinated skirt steak or chicken breast tops a “mountain” of Mexican salad mix tossed with rice, grilled corn, chopped Roma tomatoes, tortilla strips, cotija cheese, and tomato vinaigrette over whole beans on a crisp corn tortilla, garnished with avocado slices and sour cream 15.95

ENSALADA DE LA CASA * ENSALADA DE CESAR * ENSALADA DE ESPINACA 7.95

SIGNATURE ITEMS – “WESTERN COOKING WITH A MEXICAN ACCENT”

FISH TACOS – any combination, with fiesta rice and choice of beans *dos* 15.95 *tres* 19.95
Aztec Spiced and Sautéed – on fresh corn tortillas with dressed lettuce, and topped with pico de gallo
Grilled – on flour tortillas with avocado-tomatillo sauce and pasilla chile aioli
Baja Style – battered and lightly fried, shredded cabbage, Louis dressing, and chopped tomatoes in soft flour tortillas

FISH TACOS DE ZIHUATANEJO – discovered several years ago in this tiny village at *La Sirena Gordo* – fresh fish and prawns are sautéed with onions and a hint of bacon in a rich salsa verde, served in a skillet with a stack of fresh *papagayo* corn tortillas, with fiesta rice and choice of beans 15.95

AVOCADO RELLENO – a large ripe Haas avocado, split and filled with roasted chicken ranchera, shredded beef, our *SPECIALTY* carnitas, or portabello mushroom – then topped with a green chile, two cheeses, and pico de gallo, served over black beans 16.95 *with grilled fresh fish* 19.95

ORIGINAL SOUTHWESTERN STYLE PAELLA – with chicken breast, prawns, and house made chorizo folded in fiesta rice ranchera with fresh tomatoes, various chilies, peppers, and topped with avocado slices and cilantro 17.95 *Vegetarian* – great to share! 12.95

MEATLOAF SONORENSE – we use the same meat and spice blend that has made our *Albondigas* a catering favorite, then we bake the loaf to render the fat and capture the flavors, slice and grill to order, and top with a sauce of local Zinfandel reduced with teriyaki and chipotle with fresh mushrooms added. Served with sweet potato/grilled corn mash and seasonal vegetables *al mojo de ajo* 16.95

YUCATAN SAUTE – tender pieces of chicken breast sautéed in a tomatillo sauce with garlic, onions, white wine, lime juice, and cilantro. Topped with Jack cheese and served over fiesta rice with black beans and seasonal fresh vegetables *al mojo de ajo* 14.95

POLLO RELLENO – a large chicken breast, pounded thin and rolled around a green chile, fresh spinach, and Jack cheese, pan roasted and served over a fresh tomato salsa with garlic, basil, grilled corn, and black beans 17.95

RIB EYE STEAK DEL VAQUERO – *OUR REGULARS SAY THAT THIS IS ONE OF THE BEST STEAKS IN THE VALLEY!* A **FULL** pound of rib-eye steak, hand cut in our kitchen, grilled medium rare, sliced and placed over fresh baby spinach, topped with our red pepper chimichurri sauce, served with roasted potatoes and carrots 24.95

FAJITAS – your choice of the following sautéed with grilled onions and peppers, served with whole pinto beans, fresh made guacamole, sour cream, pico de gallo, warm fresh tortillas
Chicken 14.95 *Skirt Steak* 16.95 *Portobello Mushroom* 12.95

MEXICAN SPECIALTIES – MUY AUTENTICO!

CHILE VERDE – braised pork in a tomatillo-chile sauce, served over fiesta rice with seasonal vegetables *al mojo de ajo* 14.95

CARNITAS – *THIS TRADITIONAL FAVORITE FROM JALISCO IS ONE OF OUR SPECIALTIES...* slowly simmered pork shoulder, shredded and served with whole pinto beans, fresh tomato salsa, chopped sweet onions, fresh cilantro, and jalapeno-marinated vegetables 15.95

DRAGONCITOS – *A PORK LOVERS' DELIGHT FROM VALLE!* *Al Pastor*, chorizo, and bacon sautéed with fresh pineapple, peppers, onions, and Jack cheese, served with whole pinto beans and fiesta rice 15.95

FLAUTAS DE JALISCO (2) – our *SPECIALTY* carnitas rolled in a large flour tortilla with jalapeno-marinated vegetables, cheese, and fresh tomato salsa, then lightly fried, topped with crema fresca and fresh made guacamole, served with our “best outside of Mexico” refried beans, Mexican salad mix, and fiesta rice 14.95

POLLO CON MOLE – pan sautéed chicken breasts simmered in our house made mole, topped with toasted seame seeds and diced sweet onions, served over fiesta rice with seasonal vegetables *al mojo de ajo* 15.95

POLLO BUENO – grilled boneless chicken breast, sliced and serve over fiesta rice, topped with jalapeño *BUENO SAUCE*, with seasonal vegetables *al mojo de ajo* 14.95

PESCADO (FRESH FISH) PRICE VARIES

Every day, our chef searches the markets to bring you the freshest fish available, then gives you a choice of preparation – *simply grilled* * *Aztec spiced and pan sautéed* * *al mojo de ajo* * or *Vera Cruz style*, served with lentil beans, fiesta rice, and seasonal vegetables *al mojo de ajo*

SEAFOOD A LA DIABLA – “Seafood of the Devil” gets its name from the garlic and chilies in this sauté of fresh fish, Gulf prawns, peppers, onions, and tomatoes. Served with whole pinto beans, fiesta rice, sour cream, fresh made guacamole, and pico de gallo 22.95 (SOME GUESTS CONSIDER THIS ITEM A SEAFOOD FAJITA)

CAMARONES, al mojo de ajo – nine large Gulf prawns sautéed in butter and garlic, served over fiesta rice with lentil beans and roasted potatoes and carrots 22.95

STEAK AND CAMARONES – a 12 ounce rib-eye steak, grilled to order, with five large Gulf prawns, sautéed *al mojo de ajo* and served over fiesta rice, with lentil beans and roasted potatoes and carrots 26.95

SPECIALTY ENCHILADAS Y TACOS – MUY AUTENTICO Y ESPECIAL!!!

ENCHILADAS VALLE (2) – *IF YOU ARE LOOKING FOR AUTHENTIC, THIS IS IT!* Fresh Mexican cheese and onions mixed with red sauce and rolled in corn tortillas, topped with chopped lettuce, pickled red onions, tomato and avocado slices, crema fresca, and cotija cheese, served with roasted potatoes and carrots 13.95

ENCHILADAS SONORA – traditional in the Southwest and Northern Mexico, these stacked enchiladas are topped with cheese and crema fresca, served with refried beans, fiesta rice, and Mexican salad 15.95
Ground Beef – with black olives, diced onions, fresh corn, rich red sauce, and topped with escabeche de jalapeno
Pollo in Salsa Verde – sautéed chicken thighs, mushrooms, diced scallions, and topped with pickled red onions

ENCHILADAS EL RIO GRANDE (2) – grilled chicken breast, roasted red peppers, black olives, fresh mushrooms, green onions, and cotija cheese folded in fresh corn tortillas and topped with fire roasted fresh tomato salsa and guacamole. Served with fiesta rice, refried beans, and Mexican salad 16.95

SEAFOOD ENCHILADAS (2) – sautéed fresh fish and prawns rolled in corn tortillas, then topped with an ancho chile cream sauce and cotija cheese, served with fiesta rice, seasonal vegetables *al mojo de ajo*, and black beans 18.95

REAL DEAL TACOS (2) – from the table of the Torres family! Custom ground beef mixed with onions, peppers, and tomatoes is folded in fresh corn tortillas, and lightly fried. Garnished with crema fresca, and a salsa of guajillo and arbol chilies, served with roasted potatoes and carrots 12.95

PLATILLOS Y COMBINACIONES

served with our “Best Outside of Mexico” refried beans, fiesta rice, and Mexican salad mix with house made tomato vinaigrette

CHILE RELLENO TRADITIONALE – a fresh pasilla chile, fire roasted, peeled, stuffed with Jack cheese, fried in an egg batter, and topped with ranchera sauce and cotija cheese 11.95

TACOS (2) 10.95

Mexicano – roasted chicken or shredded beef is lightly fried in corn tortillas

Americano – spiced ground beef or roasted chicken in crisp supersized corn tortilla shells with tomato vinaigrette, shredded lettuce, and Jack and cheddar cheese mix

ENCHILADAS 10.95

De la Casa – shredded beef adobado with salsa roja

Ranchera – roasted chicken ranchera, garnished with guacamole and sour cream

Poblana – roasted chicken with our house made mole, chopped sweet onions

Suiza – three cheeses with salsa verde, garnished with sour cream and green onions

Carolita – our *SPECIALTY* carnitas in a flour tortilla with fresh tomato salsa, salsa roja

Vegetarian – seasonal fresh vegetable sauté, with salsa verde

BURRITO CLASSICO – a basic *burro* with beans, cheese, your choice of custom ground beef or roasted chicken, smothered in a rich red and spicy green sauce, served with fiesta rice and Mexican salad 11.95

CREATE YOUR OWN PLATTER – combining a chile relleno, one taco, any platillo enchilada, a burrito, or tostada **two items** 14.95 **three items** 17.95 **four items** 19.95

SPECIALTY BURRITOS

MAXIMO – A LARGE FLOUR TORTILLA STUFFED WITH EVERYTHING BUT THE KITCHEN SINK! Refried beans, cheese, guacamole, sour cream, pico de gallo, and your choice of shredded beef, grilled skirt steak, grilled chicken breast, chile verde, or housemade chorizo, served wet - covered in red or green sauce 15.95

CHIMICHANGA – A FAVORITE IN ARIZONA! Shredded beef or roasted chicken, rolled in a flour tortilla with refried beans and our cheddar and Jack cheese mix, then deep fried and topped with avocado-tomatillo and pasilla chile sauces, served with fiesta rice and Mexican salad 13.95

CARNITAS – WET, ENCHILADA STYLE! Our *SPECIALTY* carnitas stuffed in a flour tortilla with fiesta rice, black beans, and fresh tomato salsa, covered with a rich green sauce and melted cheese, served with escabeche de jalapeno 14.95

CHICKEN MOLE – fresh roasted chicken, sautéed in rich brown mole, mixed with rice, whole beans, grilled green peppers and onions, and Jack cheese, then rolled in a large flour tortilla, covered in mole and topped with chopped sweet onions and toasted sesame seeds 14.95

TIJUANA – AN ALL TIME FAVORITE HAND HELD! An Aztec-spiced fresh fish Ensalada de Cesar wrapped in a large flour tortilla with black beans, fiesta rice, cotija cheese, and pico de gallo 14.95

SANDWICHES

with house made Maui style potato chips and chipotle ketchup

ALL AMERICAN BURGER – OUR REGULARS SAY THIS IS THE BEST KEPT SECRET ON THE MENU! ½ pound of char grilled ground beef, on a soft bun from *Sciambra* with iceberg lettuce, red onion, and tomato 10.95

(cheese, guacamole, a green chile, fire roasted peppers, mushrooms, and bacon are options at \$ 1.50 each)

MEXICAN CLUB – a large chile flavored flour tortilla spread with guacamole, covered with roasted chicken, crisp bacon, pico de gallo, chopped romaine, and pasilla chile aioli, then rolled, topped with Jack and cheddar cheese, and crisped under the broiler 10.95

CHICKEN & AVOCADO – A GUEST FAVORITE FOR OVER 25 YEARS! Fresh roasted chicken with avocado slices, Louis dressing, Jack and cheddar cheese, then grilled on sourdough 11.95

EGGS & BREAKFAST THINGS

(served Saturday and Sunday, 8:00 am – 2:00 pm)

BEBIDAS

BLOODY MARY BAR 5

A set-up of casa vodka, gin, or Tequila – you finish it from a selection of mixes, hot sauces, and condiments!

MIMOSA – Champagne and fresh squeezed orange juice 5.5

OJ, GRAPEFRUIT JUICE, TOMATO JUICE 3

HUEVOS ESPECIALES

DOS RICARDOS – *A COMPADRES ORIGINAL!* Carnitas, house made chorizo, *al pastor*, roasted chicken, or grilled skirt steak over frijoles on a large tortilla, topped with three ranch fresh eggs and a mild ranchera sauce or rich salsa verde. Garnished with sour cream, fresh made guacamole, salsa fresca 12.95

TRADITIONAL HUEVOS RANCHEROS – fried eggs on a corn tortilla covered with refried or black beans and topped with cheese and a mild ranchera sauce or rich salsa verde Served with pan sautéed potatoes or fiesta rice 10.95

BREAKFAST BURGER – chargrilled custom ground beef burger, topped with our cheese mix, a fried egg, and pickled red onions on an English Muffin, served with breakfast potatoes 10.95

CHORIZO CON PAPAS – cubed potatoes are pan sautéed with our house made chorizo, topped with two fried eggs, salsa verde, sliced fresh avocado, and cotija cheese 9.95

EGGS BENEDICT OLE? – fresh corn sopes on the bottom, perfectly poached eggs with our special hollandaise on top, and your choice in the middle – house made chorizo, ham, or tomato slice with spinach served with pan sautéed potatoes 13.95

CHILAQUILES – *A TRADITIONAL MEXICAN BREAKFAST* - corn tortilla chips sautéed with a sauce of fire roasted fresh tomatoes, garlic salt, and onions, then topped with cotija cheese, avocado slices, and sour cream 8.95

CHILAQUILES CON HUEVOS 9.95

SCRAMBLES – EGGS MIXED WITH ITEMS SHOWN, SCRAMBLED, TOPPED WITH JACK CHEESE

CALIFORNIA – potatoes, onions, mushrooms, spinach, roasted red bell peppers 10.95

RAIDER – potatoes, onions, mushrooms, sharp cheddar cheese, and your choice of our *SPECIALTY* carnitas, ham, *al pastor*, custom ground beef, or house made chorizo 12.95

LOCO MOCOS – STACKED IN A PASTA BOWL

TRADITIONAL HAWAIIAN STYLE – two eggs top a custom ground beef patty, on white rice, smothered with sautéed sweet onions and a rich brown gravy, and topped with chopped green onions 12.95

HAWAIIAN-MEXICAN FUSION – white rice, topped with fresh mahi mahi, two eggs, our jalapeno cream *Bueno* sauce, and pico de gallo 14.95

MEXICAN STYLE – fiesta rice, chile verde, two eggs, pico de gallo, cotija cheese 12.95

“GRANDE” OMELETTES 11.95

made with three ranch fresh eggs, your choice of sauces, served with pan fried potatoes or fiesta rice, fruit garnish, warm tortillas

GUADALAJARA – potatoes, bacon, onions, cilantro, and Jack cheese

ACAPULCO – fresh mushrooms, fresh spinach, avocado slices, and Jack cheese

TEJAS – skirt steak fajitas or our *SPECIALTY* carnitas, with pico de gallo, scallions, cotija and Jack cheeses

THE \$ 9.00 BREAKFAST – YOUR CHOICE...

CHORIZO CON HUEVOS – spicy house made Mexican sausage scrambled with eggs, tomatoes, and onions, served with fiesta rice, choice of beans, and warm tortillas

SCRAMBLED EGG BURRITO – with Jack cheese, green chilies, and potatoes, served with refried beans and fiesta rice. Name your sauce! *add meat* – bacon, ham, chorizo, or sausage 12.95

GRINGO STYLE – two eggs as you like them, with pan sautéed potatoes and fresh fruit

AMERICANA – two fluffy pancakes, two eggs, two strips of bacon

FRUITS, GRAINS & SIDES

FRENCH TOAST RELLENO – a peanut butter and banana sandwich, dipped in egg batter, griddled, dusted with powdered sugar and topped with house made cajeta 8.95

SOURDOUGH FRENCH TOAST 7

FULL STACK OF FLUFFY PANCAKES 7 SIDE OF PANCAKES 4

PINEAPPLE, MAC NUT, or BLUEBERRY PANCAKES 8

BOWL OF FRESH SEASONAL FRUIT 6.95

SIDE OF TOAST – sourdough, whole wheat, English muffin 2

SIDE OF RICE or BEANS 3 SIDE OF MEAT – bacon, ham, sausage 5