CANTINA APPETIZERS

Table Side Guacamole \$8.75
Mild or Picante recipe

Queso Blanco \$7.50

With fresh corn, pico de gallo, fresh jalapeño

Cast Iron Skillet Queso \$11.99

Roasted poblano peppers & caramelized onions in a cast iron skillet With Chorizo \$12.99

Grilled Chicken Or Steak Nachos \$11.99

House Nachos \$9.99

Black beans or refried beans,cheese,avocado,fresh jalapeño,sour cream,cilantro

Tostaditas \$10.75

3 crispy flat corn tortillas with our delicious guacamole and some carne asada and pico de gallo on top

Pork Belly Chicharrones \$13.25

Serve with our table side guacamole



DE LA CALLE

Torta \$10.25

A mexican sandwich stuffed with beans, cilantro, onions, cheese, avocado salsa and choice of meat

Street Tacos \$2.99

All served with corn tortillas, onions and cilantro

Tostadas \$3.75

crispy flat tortilla with your choice of meat topped with lettuce, sour cream,chopped tomatoes, queso fresco

Quesadillas \$10.25

10 inch Grilled flour tortilla, filled with cheese, choice of meat

Volcano \$3.25

corn tortilla that is toasted over the grill with cheese, until it melts and starts bubbling away, with your choice of meat topped with onions and cilantro

Hot Skillet Burritos \$13.25

12 inch flour tortilla stuffed with beans, rice, onions, cilantro topped with your choice of salsa

Burritos \$12.94

10 inch flour tortilla stuffed with beans, rice, onions, cilantro

Meat's steak, grilled chicken, carnitas, chorizo, pastor



BREAKFAST

Sunrise Chicken Enchiladas *\$8.75

3 chicken enchiladas topped with salsa verde two fried eggs on top with our house tomato mix salad

Breakfast Tacos \$8.75

3 flour tacos with your choice of eggs ala mexicana or eggs with chorizo with sour cream, queso fresco and scallions

Huevos Rancheros *\$8.25

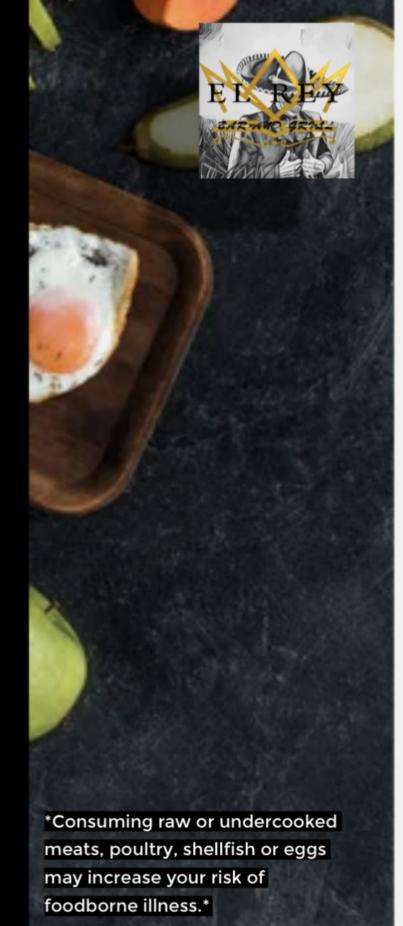
A classic Mexican breakfast, huevos rancheros are fried eggs served on a lightly fried corn tortillas, beans and smothered in cooked salsa.

Chilaquiles * \$11.99

One dish of the favorites from Mexico City including red and green salsa on top of crispy corn chips with a sunny side up egg with a piece of carne asada,avocado slices,sour cream and queso fresco

Hot skillet *\$11.25

Mix of potatoes, steak, onions and tomatoes top with two fried eggs served on a hot skillet



LUNCH

Fajitas \$10.99

We use our special recipe to cook tender strips of marinated chicken or steak

Pork Enchiladas \$8.99

Two pork enchiladas topped with Salsa verde

Fajita Nachos \$8.99
Beef, chicken or mixed, comes with veggies

Chile Colorado \$9.95

Beef or pork chunks with our Chile Colorado salsa

CHILD'S PLATES \$6.99

Pizza And French Fries Quesadilla And French Fries

Chicken Nuggets And French Fries

Drink included (soft drink)
Served to children under 12,
adults \$1.95 extra



FROM LA CASA

Enchiladas Del Mar \$13.99

Three shrimp and crab meat enchiladas topped with cheese sauce

Classic Enchiladas \$12.44

Three chicken enchiladas made Jalisco style

Dixon Enchiladas \$12.20

Three cheese enchiladas topped
With our ranchera sauce and
Pork carnitas

Flautas Ahogadas \$11.99

(Chicken or beef)
Take a dip with this flautas
ahogadas with sour cream, queso
fresco,salsa verde, onions and

House Tamales \$11.25

(Chicken or pork)

cilantro

Two of our homemade tamales topped with salsa verde, sour cream and queso fresco

House Chimichanga \$12.99

Large flour tortilla deep fried, stuffed with steak or chicken,black beans, cheese, pico de gallo, topped with ranchero sauce and sour cream



EL REY FAJITAS

All fajitas cooked with grilled tomatoes, sautéed onions, bell peppers,

Fajitas* \$13.99

Chicken,steak or mix

El Gobernador Fajitas*\$16.25

Grilled shrimp with poblano

peppers, onions topped with cheese

El Pastor Fajitas * \$14.20

Grilled marinated pork with onions and pineapple

El Rey Parrillada * \$18.99

ESPECIALITY OF THE HOUSE.

Comes with Carne asada, chicken

breast, hot links, shirmp, short ribs, cactus, queso fresco, onions and roasted jalapeño

Bowls And Salads

House Bowl \$12.25

Grilled chicken or steak, white rice, pico de gallo, avocado, grilled corn, shaved jalapeño served with ranch

Acapulco Salad \$13.99

Grilled shrimp or tilapia, Romaine,

grilled Corn, Queso Fresco, Fried Corn Tortilla Strips, avocado,

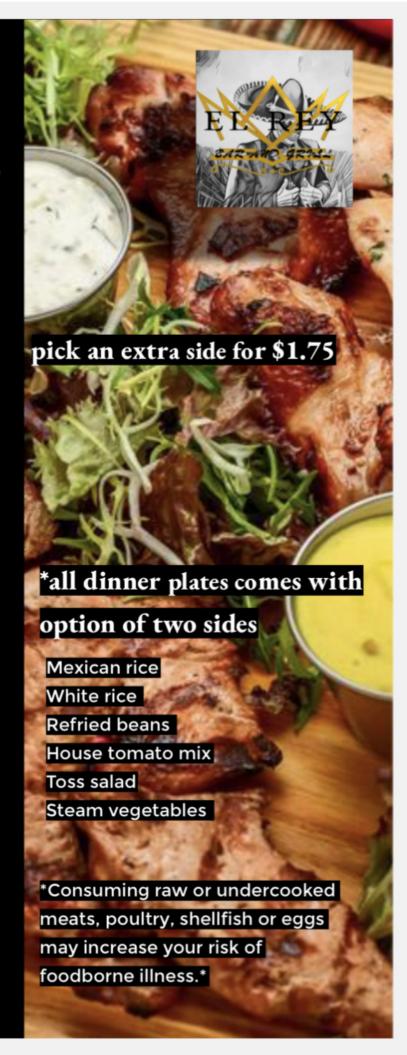
Cilantro.

Served with Ranch

Chicken Tortilla Soup \$8.25

A Dark, Rich Chile Broth with Grilled Chicken. Topped with Avocado, Fried Corn, Tortilla

Strips, Cheese



CHICKEN

Pollo Al Mango \$13.50

Crilled chicken breast cooked with our mango pico de gallo

Pollo Al Pastor \$13.50

Grilled chicken breast with our pastor marinade and grilled pineapple

Pollo Ranchero \$13.50

Grilled chicken breast with sautéed onions and tomatoes smothered in salsa ranchera

A C P \$11.99

Our Mexican rice with grilled chicken topped with cheese sauce

Pollo Ala Plancha \$15.99

Grilled chicken breast topped with bacon, shrimp and cheese sauce



Carnitas \$13.75

Carnitas are a popular Mexican pulled pork dish. The meat is braised slowly until very tender and juicy on the inside, then broiled until crispy ...

Cochinita \$13.75

pork shoulder marinated in citrus juices, spices and slow roasted over low heat to perfection!



Sweets

Tres leches cake \$8.50

Churros \$7.25

Sopapillas\$6.25

pick an extra side for \$1.75

*all dinner plates comes with option of two sides

Mexican rice

White rice

Refried beans

House tomato mix

Toss salad

Steam vegetables

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

SEAFOOD \$15.25

Camarones Or Tilapia Al Mango*

Cooked with our mango pico de gallo

Camarones Or Tilapia Al Ajillo*

Cooked with garlic, onions and guajillo peppers

Camarones Or Tilapia Ala

Mexicana *

Cooked with onions, tomatoes and bell peppers

Ceviche *\$13.25

Cooked shrimp or tilapia mixed with pico de gallo,avocado and lime juice



Carne Asada*\$14.75
Thinly sliced steak topped with grilled onions

Costillas *\$15.99

Flanken cut beef ribs with chipotle mezcal glaze

Steak El Rey * \$17.25

Grilled with shrimp, tomatoes, onions and topped with melted cheese

Steak Ala Plancha *\$15.99

Grilled with onions and a roasted jalapeño



Draft Beers 20 0z | 32 0z

Bud Light
Pacifico
Michelob Ultra
XX Amber
Yuengling
Modelo Especial

Beer by Bottles

MEXICAN BEER

Corona, Corona Light, Dos XX

Amber, Dos XX Lager, Negra

Modelo, Pacifico, Tecate, Modelo

Special

DOMESTIC BEER

Budweiser, Bud Light, Coors Light,

Michelob Ultra, Miller Light,

Blue Moon



•Margaritas

Mango | Lime |

Strawberry

18 OZ | 32 OZ

Peach | Gold

Margaritas

Beeritas or Champagne Margaritas

Lime |

Strawberry

Peach | Gold

Margaritas

Large 32oz.

Daiquiris

Mango | Lime |

Strawberry |

18 OZ | 32 OZ

Peach

Soft drinks \$2.99

COKE, DIET COKE, COKE ZERO, DR PEPPER, DIET DR PEPPER, SPRITE, LEMONADE, ICED TEA, COFFEE,

MILK (no refills), HORCHATA (no refills)

JAMAICA (no refills)



Wine

BY GLASS OR BOTTLE

Sangria

White Zifandel

Chardonnay

Pinot Grigio

Cabernet

Merlot

Sparkling wine

BY BOTTLE

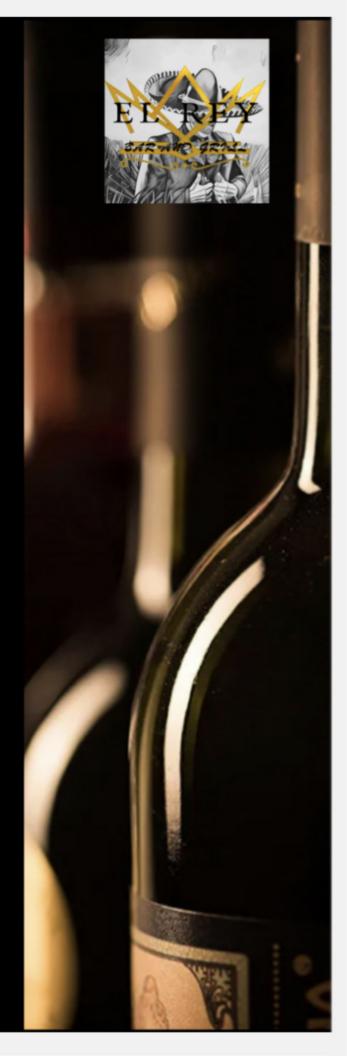
Prosecco

Schramsberg Blanc de Blancs

La Marca Prosecco

Moscato Pink

Sparkling Rosé



SPECIAL OCCASION'S

Rum

Bacardi

Bacardi Limon

Captain Morgan

Malibu Coconut Rum

Vodka

Absolut

Grey Goose

Skyy

◆Titos

Scotch

Buchanan's 12 years
Dewars White Label
Glenfiddich 12 years
Jonnie Walker Red
J&B

Bourbon

Jim Beam

Makers Mark

Wild Turkey

Irish Whiskey

Jameson

Jameson Double Barrel

Canadian Whiskey

Canadian Club

Crown Royal

Crown Royal Green Apple

Crown Royal Vanilla

Tequila

1800 Reposado

1800 Silver

Don Julio Anejo

Don Julio Reposado

Don Julio Silver

Don Julio 1942

El Jimador Reposado

El Jimador silver

Heradura Reposado

Heradura Silver

Hornitos Reposado

Hornitos Silver

Jose Cuervo Gold

Patron Reposado

Patron Silver



Rey Campero Tepextate

Monte lobos Espadín

Gracias A Dios Espadín

Del Maguey Tobala

Mezcal Vago Elote

Nuestra Soledad Santa Maria

Zoguitlán

Blended Whiskey

Fireball Cinnamon

Jack Daniels

Seagrams 7

Seagrams VO

