



MONDAY: 11AM- 9 PM / TUESDAY: 11AM- 9 PM  
WEDNESDAY: 11AM- 9 PM / THURSDAY: 11AM- 9 PM  
FRIDAY: 11AM-10PM / SATURDAY: 11AM-10PM  
SUNDAY: 11AM-8PM



# *Caz Amigos*

MEXICAN GRILL & CANTINA



1060 W RIVERSIDE BLVD,  
ROCKFORD, IL 61103,  
(779) 210 2209

# Pa' Compartir

## Appetizers

### Torre Shrimp Ceviche

A vibrant tower of juicy fresh shrimp ceviche layered with crisp cucumber, tomato, onion, cilantro and jalapeño. Served chilled with lime and tostadas. A cool, zesty dish perfect for any sealover. **20.00**

### Firecracker Dip

A skillet of spicy chorizo, fresh pico de gallo and melted monterrey Jack cheese, topped with smoky grilled jalapeños for a bold, fiery kick. Perfect for sharing if you dare! **13.95**

### Nachos Machos

Crispy corn tortilla chips piled high with refried beans, melted shredded cheese, fresh tomatoes, cilantro and sour cream, then drizzled with creamy white cheese sauce. Finished with your choice of grilled chicken, tender steak or seasoned ground beef. **14.95**

### Nachos El Jefe

Fresh, crispy corn tortilla chips loaded with your choice of shredded chicken or seasoned ground beef, smothered in creamy cheese sauce and piled high with lettuce, tomatoes, pico de gallo, jalapeños, guacamole and sour cream. **13.95**

### Fiesta Quesadilla Bites

A 10-inch golden flour tortilla stuffed with melted cheese and your choice of juicy steak, tender grilled chicken, savory carnitas or flavorful al pastor. Served with cool sour cream and a side of a spicy salsa for the perfect party of flavors. **12.95**



### Fajita Nachos

Loaded tortilla chips topped with sizzling fajita steak, chicken or carnitas, melted cheese, fresh veggies, guacamole, pico de gallo and sour cream. **15.95**

### La Costa Nachos

Crispy tortilla chips topped with succulent shrimp, tender crab, fresh pico de gallo, smokey chipotle sauce and melted shredded cheese for a coastal twist on a classic favorite. **16.95**

### Mucho Loco Fries

Crazy-good fries piled high with juicy steak, melted cheese sauce, zesty pico de gallo and a dollop of cool sour cream. **14.95**

# Lunch Specials!

Monday-Friday 11:00 am-3:00 pm

### Lunch El Jefe Burrito

A hearty 7-inch flour tortilla stuffed with your choice of tender carnitas, juicy steak, or grilled chicken, along with melted shredded cheese, Spanish rice, refried beans and a touch of hot sauce. Smothered in creamy cheese sauce and served with fresh lettuce, guacamole and pico de gallo on the side. **12.95**

### Lunch Enchiladas Deluxe

One savory beef enchilada and one tender chicken enchilada, topped with crisp lettuce, cool sour cream and fresh tomatoes. Served with Spanish rice and refried beans for a classic Mexican favorite. **12.95**

### Lunch Chimichanga

A crispy, golden-fried flour tortilla stuffed with your choice of tender chicken or seasoned ground beef, smothered in creamy white cheese sauce. Served with fresh lettuce, tomatoes, cool sour cream, Spanish rice and refried beans. **12.95**

### Lunch Steak Tacos

Two warm tortillas filled with tender steak, topped with fresh cilantro and onion. Served with Spanish rice and refried beans for a true street-style favorite. **11.95**

### Lunch Fajita Quesadilla

One golden flour tortilla filled with melted cheese and your choice of grilled chicken or steak, sautéed with tomatoes, onions and bell peppers. Served with Spanish rice, crisp lettuce, fresh tomato and cool sour cream. **12.95**

### Lunch Carnitas

Tender, slow-cooked pork topped with smokey grilled onions. Served with Spanish rice, refried beans, fresh pico de gallo, creamy guacamole, jalapeño, crisp lettuce and warm tortillas for an authentic Mexican classic. **13.95**

### Lunch fajitas

Your choice of tender chicken or juicy steak, sizzled with grilled tomatoes, onions and bell peppers. Served with Spanish rice, refried beans, crisp lettuce, fresh guacamole, cool sour cream, pico de gallo and warm tortillas for a midday feast. **13.95**

\*Sub meats for shrimp add 3.00

### Lunch Pollo Sonora

Marinated grilled chicken breast topped with sautéed onions, zucchini, mushrooms and bell peppers. Served with Spanish rice, crisp lettuce, sour cream, fresh pico de gallo and warm flour tortillas. **13.95**

## Ah Que La Chi...

## Chimichanga

### CazAmigos Chimichanga

Fried flour tortilla filled with your choice of grilled chicken, steak, al pastor, carnitas or veggies, refried beans and shredded cheese topped with white cheese sauce. Served with Spanish rice, lettuce, sour cream and guacamole. **17.95**

### Seafood Chimichanga

A golden-fried flour tortilla stuffed with shrimp, crab, pico de gallo and Spanish rice, then topped with creamy cheese sauce. Served with hearty black beans, fresh guacamole, cool sour cream, and crisp lettuce for the perfect coastal-inspired bite. **18.95**

### Chimichangas Clasicas

A crispy, golden-fried flour tortilla filled with your choice of seasoned ground beef or tender chicken, smothered in creamy white cheese sauce. Served with Spanish rice, refried beans, cool sour cream, fresh guacamole, diced tomatoes and crisp lettuce. **17.00**

## Andale!!! All Day Brunch

### Torta (Mexican Sandwich)

A classic Mexican sandwich served on warm telera bread, layered with mayo, refried beans, crisp lettuce, tomato, onion, avocado, jalapeño and queso fresco. Filled with your choice of steak or chicken milanesa, juicy asada, savory al pastor, tender carnitas or zesty chorizo. Served with golden french fries or a side of Spanish rice and refried beans. **15.95**

### Gorditas

Two thick, handmade corn pockets stuffed with your choice of tender asada or flavorful al pastor. Garnished with fresh lettuce and tomato or classic cilantro and onion. Served with Spanish rice and refried beans. **15.95**

### Chiles Rellenos

Two roasted poblano peppers stuffed with cheese and potatoes, smothered in our special red sauce. Served with Spanish rice, refried beans and warm tortillas for a true Mexican classic. **15.95**



## Dips

### Cheese Dip

• Small 6.95 • Large 9.95

Queso Fundido 10.95

### Fresh Guacamole Dip

• Large 9.95

Elote 8.95

### Huevos con Chorizo

Three farm-fresh eggs scrambled with savory Mexican chorizo, served with Spanish rice, creamy refried beans and warm tortillas for a hearty breakfast classic. **12.95**

### Chilaquiles Rojos o Verdes

Crispy fried tortilla chips simmered in your choice of our zesty ranchero sauce or tangy green sauce, topped with melted cheese and your choice of tender chicken or seasoned ground beef. Served with Spanish rice, fresh lettuce and tomatoes. **14.95**

### Flautas

Three golden, crispy rolled tortillas filled with shredded chicken, topped with queso fresco and cool sour cream. Served with Spanish rice, refried beans and tomatoes for a crunchy flavorful classic. **14.95**

### Huevos a La Mexicana

Three fluffy scrambled eggs sautéed with fresh tomatoes, onions, and jalapeños, served with queso fresco, creamy avocado slices, Spanish rice, refried beans and warm tortillas for a true taste of Mexico. **12.95**

## Al Tiro !!!

## Choose Two, Make Your Own Combo

Choose two items below..

Served with Spanish rice and refried beans choice of ground beef or shredded chicken. **12.95**

•Taco •Chile Relleno •Enchilada •Tamal

•Burrito •Quesadilla •Tostada



## Fajitas

All fajitas are served with Spanish rice, refried beans, lettuce, pico de gallo, guacamole, sour cream and your choice of flour or corn tortillas.

### Fajita Mexicana

A sizzling mix of shrimp, juicy steak, tender grilled chicken, savory carnitas and zesty chorizo, sautéed with green peppers, onions, and tomatoes. Served with a warm, cheesy quesadilla on the side for the ultimate fajita feast! **24.95**

### Maui Fajitas

A sizzling skillet of tender grilled chicken, juicy steak, buttery shrimp and crispy bacon, sautéed with red peppers, onions, mushrooms and sweet pineapple for a perfect balance of smokey and tropical flavors. **21.95**

### Fajitas Clasicas

Steaming strips of tender steak or juicy chicken, grilled to perfection with peppers, onions, and tomatoes. Served hot and bursting with flavor. **17.95**

### Laredo Fajitas

Grilled chicken, steak and shrimp tossed with peppers, onions and tomatoes served sizzling hot with a cheesy quesadilla on the side. **19.95**

### Cazamigos Fajitas

Juicy grilled steak, tender chicken, and savory chorizo cooked with red and green peppers, onions, zucchini, and mushrooms—smothered in plenty of melted cheese for a flavor-packed skillet. **19.95**

### La Costa Fajitas

A sizzling skillet loaded with tilapia and jumbo shrimp and tender crab, grilled with fresh tomatoes, onions and green peppers for a coastal twist on a classic favorite. **25.00**

### Shrimp Fajitas

Succulent shrimp sautéed with fresh tomatoes, onions and green peppers, served hot and full of flavor. **21.95**

### Mix Fajitas

Tender strips of steak and juicy chicken grilled with onions, bell peppers and tomatoes, then topped for the perfect finishing touch. **18.95**



## T-Bone

### Steak a la mexicana

Tender grilled T-bone covered in ranchero sauce cooked with fresh green bell peppers, onions and tomatoes. Seasoned to perfection with authentic Mexican spices. Served with Spanish rice, refried beans and tortillas. A bold Mexican flavor in every bite! **24.95**

### Steak Cazamigos

A juicy, tender T-bone steak grilled to perfection and paired with seasoned grilled shrimp, tomatoes, onions and jalapeño peppers. Served with Spanish rice, refried beans and tortillas. The ultimate surf & turf with autentico sabor mexicano. **27.95**

\*These items are served raw or undercooked or may contain raw or undercooked meat ingredients.

*Enchilame Otra!*

## Enchiladas



### Flag Enchiladas

Three soft corn tortillas filled with tender chicken and topped with melted shredded cheese. Served with crisp lettuce, fresh tomato, creamy guacamole, cool sour cream and Spanish rice for a classic Mexican favorite. **16.00**

### Enchiladas Rancheras

A flavorful combo of five enchiladas. One birria, one chicken, one ground beef, one bean and one cheese, topped with rich enchilada sauce and melted shredded cheese. Served with crisp lettuce fresh tomato and cool sour cream. **16.00**

### Enchiladas Vallarta

Two flour tortillas filled with shrimp and crab, topped with fresh pico de gallo, creamy spinach cheese sauce, cool sour cream, and avocado slices. Served with Spanish rice and refried beans for a coasted-inspired favorite. **16.00**

### Enchiladas Maya

Three enchiladas stuffed with juicy shrimp and smothered in creamy cheese sauce, then topped with crisp lettuce, fresh guacamole and cool sour cream. Served with a warm, cheesy mushroom quesadilla on the side. **18.95**

### Enchiladas Potocinas

Three chorizo and potato enchiladas topped with red enchilada sauce, sour cream and queso fresco. Served with lettuce, tomato, Spanish rice and refried beans. **16.00**

*Little Amigos Menu*

**12 years & under**

**7.95**

Little amigos get it all—a drink, a fiesta entrée and one fun side!

Select your star of the plate:

- Enchilada •Taco •Quesadilla
- Burrito •Cheeseburger
- Grilled Cheese •Chicken Strips
- Mac & Cheese
- Mini Cheese Pizza

Select your side fiesta!

- Rice •Beans •Rice and Beans
- French Fries



*Un Burrito Pa' Dentro, y Salgo Contento!!*

### Bandera Burrito

12 Inch Flour tortilla filled with your choice of steak, chicken, carnitas or al pastor, Spanish rice, pinto beans, lettuce, sour cream, pico de gallo and shredded cheese. Drizzled with green sauce, red sauce and white cheese sauce. **17.95**

### Burrito Ranchero

A flour tortilla stuffed with your choice of seasoned ground beef or tender shredded chicken, Spanish rice, and refried beans. Topped with mild red sauce, melted shredded cheese, crisp lettuce, cool sour cream and fresh tomato. **16.95**

### Burrito Deluxe

Two flour tortillas filled with your choice of steak, grilled chicken, savory carnitas or flavorful al pastor. Topped with creamy white cheese sauce and sour cream, served with Spanish rice, crisp lettuce and fresh tomato. **16.95**

## Burritos

### Fajita Burrito

A stuffed tortilla with your choice of juicy chicken or tender steak, sautéed with green peppers, onions and tomatoes, then topped with melted cheese. Served with Spanish rice, refried beans, shredded cheese, lettuce, sour cream, pico de gallo and guacamole. **17.95**

### El Jefe Burrito

A giant 12-inch flour tortilla stuffed with your choice of tender steak, juicy chicken or savory carnitas, along with Spanish rice, pinto beans, fresh pico de gallo, cool sour cream and melted shredded cheese. **16.95**

### Burrito Bowl

A hearty bowl of fluffy white rice, topped with crisp lettuce mix, zesty southwest-style corn, creamy sour cream, queso fresco and black beans. Finished with your choice of tender steak, juicy grilled chicken, savory carnitas or flavorful al pastor. **14.95**

### Burrito Texano

A flour tortilla stuffed with grilled chicken, juicy steak and succulent shrimp plus Spanish rice, refried beans, spicy red sauce, melted shredded cheese, crisp lettuce, fresh pico de gallo and cool sour cream then smothered in creamy cheese sauce. **17.95**



*Sopita Caliente, Pa' Que Andes De Buena Gente...*

## Soups

### Sopa Del Capitan

Tender octopus, juicy shrimp and a fresh seafood mix simmered in a light, savory tomato broth with authentic Mexican spices. Served hot and hearty straight from the sea to your bowl. Served with your choice of tortillas or bread. **18.95**

### Chicken Soup

Tender shredded chicken and hearty rice simmered in a light broth with fresh pico de gallo and Mexican spices. Comforting, Zesty and full of homestyle flavor. Served with tortillas. **14.95**

### Caldo De Camarón

Whole shrimp simmered in a rich, savory broth with tender carrots, potatoes and a touch of Mexican spice. A coastal classic full of flavor and comfort. Served with your choice of tortillas or bread. **18.95**

### Jalisco Soup (Carne en su jugo)

Tender beef simmered in its own savory juices with bacon, beans, rice and fresh green tomatillo broth. Garnished with onion and cilantro for a true taste of Jalisco. **14.95**

*El Fuego Da Vida y La Parrilla Alegria!*

## From The Grill



### Carnitas Chingonas

Juicy, melt in your mouth tender pork carnitas, slow cooked to perfection and finished with a golden crispy sear. Served with a bed of lettuce, grilled onions, avocado, jalapeños, Spanish rice, refried beans and tortillas. **18.00**

### Molcajete

A sizzling feast served in a traditional stone molcajete, tender ribeye steak, juicy shrimp, grilled chicken, savory chorizo and crispy carnitas, paired with grilled cactus, onions, queso fresco and smokey chiles toreados. 'All bathed in our special house sauce and served with Spanish rice, creamy refried beans, lettuce, guacamole, sour cream, fresh pico de gallo and warm tortillas. **27.95**

### Arroz con Pollo o Steak

Tender grilled chicken strips or steak served over a bed of seasoned spanish rice, topped with a rich, creamy queso sauce and tortillas. A comforting Mexican classic made with homestyle flavors. **16.00**

### Alambre

A sizzling skillet loaded with tender steak, juicy grilled chicken, flavorful al pastor, succulent shrimp and crispy bacon, all tossed with onions and bell peppers, then blanketed in melted chihuahua cheese. Served with Spanish rice and creamy refried beans and warm tortillas to wrap up every irresistible bite. **22.00**

### Santa Rosa Dinner

Juicy marinated chicken and plump shrimp crowned with sizzling onions, zucchini, mushrooms and bell peppers. Paired with Spanish rice, lettuce, sour cream, pico de gallo and soft flour tortillas for the perfect bite every time. **22.95**

### Chicken Laredo

Marinated grilled chicken breasts topped with a savory mix of sautéed onions, zucchini, mushrooms and bell peppers. Served with fluffy Spanish rice, lettuce, sour cream, pico de gallo and flour tortillas to wrap it all up. **18.95**

### Tulum

Juicy grilled chicken breast and plump shrimp sautéed with smokey grilled onions and tomatoes, then topped with a generous layer of melted cheese. Served with Spanish rice, refried beans, crisp lettuce, sour cream and fresh pico de gallo for a flavor packed plate. **22.95**

### Mar y Tierra

A tender, thin cut ribeye steak paired with succulent shrimp sautéed with onions, ripe tomatoes and green peppers. Served with fluffy Spanish rice and creamy refried beans for the perfect land and sea feast. **22.95**

### Pineapple Chicken

Tender grilled chicken breast sautéed with grill onions, tomatoes, bell pepper and grilled onions served over a bed of rice, topped with cheese sauce. Served with pico de gallo, sour cream and tortillas. **16.95**

### Chicken Norteño

A flavorful marinated chicken breast or ribeye steak served on a sizzling skillet layered over grilled bell pepper, onions, mushrooms, with white cheese sauce drizzled over. Served with Spanish rice, beans, lettuce sour cream and pico de gallo. **18.95**

*La Birria Es Pa' La Cruda... y Pa' La Antojada...*

## Birria Lovers

### Birria Tacos

Three tacos filled with melted cheese and tender birria, topped with fresh cilantro and onion. Served with a side of rich, flavorful consommé for dipping and Spanish rice on the side. **16.95**

### Quesabirria

A cheesy 10 inch quesadilla packed with tender birria, onion and cilantro with Spanish rice and a side of rich consommé for that perfect dip. A true fiesta in every bite! **16.95**

### Torta de Birria

A toasted Mexican sandwich stuffed with juicy birria, melted cheese, onion and cilantro served with a rich consommé for dipping. It's messy, it's cheesy, it's a birria bliss between to pieces of bread! **13.95**

### Carnitas En Salsa Verde

Our special carnitas meat cooked in green sauce and a blend of spices. Served with Spanish rice, refried beans and tortillas. **17.95**

### El Jefe Plate

The best of land and sea, Sizzling steak, marinated grilled chicken strips and plump shrimp, perfectly seasoned with bell peppers, mushrooms and onions topped with creamy cheese sauce. Served on a bed of Spanish rice and tortillas **18.00**

### Creamy Spinach Chicken

Two Tender chicken breasts grilled to a golden finish and nestled in a rich creamy white cheese and spinach sauce. Served with Mexican rice, refried beans and pico de gallo. **18.00**

### Pollo Al Chipotle

Tender grilled chicken breast, sautéed shrimp and crab in a creamy chipotle sauce, offering the perfect balance of smokey flavor and gentle heat. Served with white rice and side salad. **22.00**

### Cielo, Mar y Tierra

A true Mexican favorite! Tender grilled chicken, juicy ribeye steak and savory shrimp served together with Spanish rice, refried beans, pico de gallo, jalapeño, guacamole and tortillas. The perfect trio from the sky, sea, and land. **22.00**

### Carne Asada

Tender grilled steak seasoned to perfection, served with a classic cheese enchilada and creamy refried beans, onions, avocado, pico de gallo, jalapeños. A hearty Mexican favorite full of bold smokey flavor in every bite. **23.95**



### Pizza Birria

A 12 inch crispy tortilla base loaded with melted cheese, juicy birria, fresh onion and cilantro. Served with fluffy Spanish rice in the center of the pizza and a side of rich consommé for the ultimate dipping experience. **18.95**

\*These items are served raw or undercooked or may contain raw or undercooked meat ingredients.

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# Dieta Empieza Manana... Hoy Hay Quesadillas!

## Quesadillas

All of our quesadillas are served with the classics: Spanish rice, refried beans, lettuce, guacamole, pico de gallo and sour cream.

### Quesadilla Puerto Vallarta

A golden ten inch quesadilla stuffed with melted cheese, savory grilled shrimp, crab and sautéed onions for a true coastal twist on a Mexican favorite. **20.95**

### Quesadilla Ranchera

A bold blend of grilled chicken, smokey chorizo, sautéed onions and mushrooms, folded into a golden flour ten inch tortilla with melted cheese. Hearty, flavorful and unforgettable! **17.95**

### Fajita quesadilla

A hearty ten inch flour quesadilla stuffed with your choice of tender steak or juicy grilled chicken and fresh fajita veggies. **18.95**

### Quesadilla Vegetariana

The flavors of the Mexican countryside: bell peppers, tomatoes, onions, zucchini, mushrooms and melted cheese in a ten inch flour tortilla. **15.95**



### Quesadilla De Carne Asada

A golden Ten inch quesadilla filled with melted cheese, tender grilled steak, onions, cilantro seasoned with authentic Mexican spices. **17.95**

## Orale! Arma Tu Desorden, Amigo!

Choose 3 of your favorites and make it your own. Comes with Spanish rice and refried beans. **16.95**

•Taco •Burrito

•Quesadilla •Chile Relleno

•Tamale •Tostada

### A la Diabla

Succulent grilled shrimp or tilapia fillet topped with our signature spicy diabla sauce. Served with a bed of lettuce, tomato, onion, avocado and white rice. A delicious combination of land and sea flavors with a fiery Mexican touch. **22.00**

### Al mojo de ajo

A tender tilapia fillet or shrimp, grilled and finished with our savory garlic butter sauce with onions and mushrooms. Served with a bed of lettuce, tomato, avocado and white rice. **22.00**

### Pal' Borracho

Grilled shrimp and a tender tilapia fillet topped with fresh pico de gallo and our bold a la diabla sauce, made from a blend of spicy Mexican chiles. Served with lettuce, tomato, onions, avocado and white rice. **23.00**

## Del Mar Chingon...

## Seafood

### Shrimp cocktail

A fiesta in a glass! Juicy shrimp in a tangy tomato-lime sauce mixed with onion cilantro jalapeño and avocado. Served chilled with saltine crackers. **20.00**

### Vallarta Duo

Grilled Tilapia and tender shrimp cooked with spinach, mushrooms, onions, zucchini, bell peppers and melted cheese. Served with Spanish rice, refried beans, bed of lettuce, tomato, onion and avocado. **23.00**

### Mar y Fuego

A coastal feast of grilled tilapia, juicy shrimp and crab topped with our smokey chipotle cream sauce. Served with white rice and a bed of lettuce, tomato, onions and avocado. **23.00**

### El Chapuzon Del Mar

A savory trio of tender shrimp, perfectly grilled octopus and seared scallops, seasoned with Mexican spices. Served with cucumber and tomato slices. **27.00**

\*These items are served raw or undercooked or may contain raw or undercooked meat ingredients.



### Carnitas tacos

Three tender, slow cooked pork carnita tacos topped with fresh pico de gallo, avocado and crumbled queso fresco. **15.95**

### Grilled chicken tacos

Three tender grilled chicken tacos topped with fresh pico de gallo, crumbled queso fresco and a touch of sour cream. **15.95**

### Street tacos

Four authentic street-style tacos with juicy grilled steak, topped with grilled onions (scallions) cilantro and crumbled queso fresco. Served with fresh limes and grilled jalapeños. **15.95**

### Alambre tacos

A trio of flavorful tacos filled with grilled steak, smokey bacon, roasted poblano peppers and sautéed onions, all topped with melted chihuahua cheese. Garnished with fresh cilantro and onions. **16.95**

### Shrimp Taco Dinner

Three Juicy shrimp tacos topped with peppers, onions, cilantro and crumbled queso fresco. **17.95**

### Fish Taco Dinner

Three tender grilled tilapia tacos topped with fresh pico de gallo, crisp lettuce and shredded cheese. **17.95**

### Tacos Bravos Dinner

Three juicy grilled steak and savory Mexican chorizo tacos, topped with fresh cilantro and grilled onions. **15.95**

## En Cada Taco, Un Pedacito De Mexico!! Taco Dinners

Taco dinners are served with Spanish rice, refried beans and our bold homemade salsas.

### Steak Taco Dinner

Three tacos loaded with juicy grilled steak, topped with fresh onion and cilantro. **15.95**

### Al Pastor Taco Dinner

Three tacos with marinated pork, grilled to perfection and topped with fresh onion, cilantro and a touch of pineapple for the perfect balance of flavors. **15.95**

# No Todo Es Carne En La Vida... Vegetariana

### Vegetarian Fajitas

A sizzling skillet of fresh bell peppers, tomatoes, onions, zucchini and mushrooms, perfectly seasoned and served with warm tortillas, Spanish rice and refried beans. A vibrant and flavorful veggie delight! **16.95**

### A- Veggie Combo

One Chile relleno, one cheese enchilada topped with melted cheese sauce and one cheese quesadilla. Served with Spanish rice for a hearty and flavorful plate. **16.00**

### B- Veggie Combo

Two golden quesadillas stuffed with melted cheese, mushrooms, onions, peppers and tomatoes. Served with Spanish rice for a fresh and flavorful meal. **16.00**

### Spinach Quesadilla

A giant 12 inch spinach tortilla stuffed with melted cheese, fresh mushrooms, spinach, peppers, onions and tomatoes, grilled to golden perfection. Served with fresh lettuce, guacamole, sour cream and a side of Spanish rice. **16.95**

### Veggie Taco salad

A crispy flour tortilla bowl filled with grilled onions, peppers, mushrooms, spinach, zucchini and tomatoes. Topped with creamy cheese sauce, fresh lettuce, cool sour cream and guacamole for a fresh and flavorful vegetarian delight! **16.95**

### Veggie-Rrito (Burrito)

A giant 12-inch flour tortilla stuffed with grilled onions, peppers, mushrooms, spinach, zucchini and tomatoes, layered with Spanish rice and refried beans. Topped with creamy cheese sauce for a hearty and flavorful vegetarian favorite. **16.95**



## Con Esta Ensalada, Hasta Popeye Se Pone Celoso...!

## Salads

### Taco Salad

A Crispy flour tortilla shell filled with your choice of seasoned ground beef or tender shredded chicken, topped with fresh lettuce, shredded cheese, tomato and sour cream. A crunchy classic with all your favorites! **13.95**

### Grilled Chicken Salad

Juicy grilled chicken strips served over a fresh bed of crisp lettuce, green bell pepper, tomato and onion, finished with a topping of shredded cheese. Light, fresh and satisfying. **13.95**

### Tex-Mex Salad

Grilled chicken strips served over a fresh lettuce mix with black beans, southwest corn and crunchy tortilla strips, topped with shredded cheese. A hearty salad with bold Mexican flavors. **12.95**

### Fajita taco salad

A golden fried flour tortilla shell layered with refried beans and your choice of tender steak or juicy grilled chicken strips. Piled high with crisp lettuce, green bell peppers, onions, tomatoes and shredded cheese, then topped with cool sour cream and fresh guacamole. A fiesta in a shell! **17.95**

### Cazamigo Salad

A fresh bed of crisp lettuce, green bell peppers, tomatoes and onions topped with juicy grilled chicken and tender shrimp, finished with shredded cheese. A light and flavorful coastal favorite! **15.95**

## Un Antojo Dulce, Un Recuerda Feliz Deeserts

### Fiesta Sopapilla Nachos

Crispy sopapilla chips dusted with cinnamon sugar, drizzled with chocolate hazelnut sauce and sweet lechera, then topped with fresh fruit. Served with a scoop of ice cream for the perfect dipping treat. Dessert nachos done right!! **8.95**

### Flan

A silky-smooth caramel custard that melts in your mouth. Sweet, creamy and just the right amount of dreamy. One spoonful and you'll be in dessert heaven. **5.95**

### Golden Cheesecake Roll

A warm, crispy fried tortilla stuffed with creamy cheesecake, rolled in cinnamon sugar and drizzled with sweet sauces. Served with ice cream. Crispy, creamy and totally dreamy! **8.95**

### Churros

Golden cinnamon-sugar churros served warm with creamy ice cream on the side. Crispy, sweet and cool. All in one perfect bite **7.95**

### Caramel Cheesecake

Creamy cheesecake topped with rich, golden cajeta. Mexican traditional goat milk caramel, for a sweet finish that melts in your mouth! **7.95**

### Helado Dorado

(Golden ice cream) Vanilla ice cream rolled in corn flakes topped with whipped cream and chocolate syrup drizzle. **7.95**

### Fresas con Crema

Fresh, juicy strawberries layered with sweet cream, a touch of condensed milk and a sprinkle of love. A classic Mexican treat that's as refreshing as it is indulgent. **8.95**

### Arroz con Leche

A traditional dessert of creamy rice pudding simmered with milk, sugar and a hint of cinnamon. Served sweet and comforting, just like abuelita makes it. **6.95**

\*These items are served raw or undercooked or may contain raw or undercooked meat ingredients.

## Uno Por Uno, Sin Compromiso... A La Carta

### Enchiladas

Select from beef, chicken or cheese **2.95**

### Tostadas

Select from beef, chicken or bean Served with lettuce, tomato and cheese. **3.95**

### Burrito

Select from beef, chicken or bean **4.50**

### Tamal 4.95

### Chile relleno 4.95

Select from beef, chicken or shredded beef **2.25**

### Quesadilla

Select from beef, shredded chicken or cheese **5.95**

Grilled chicken, steak, carnitas or al pastor Quesadilla **9.95**

•Shrimp Quesadilla **11.95**

•Refried beans or rice **3.95**

•Pinto beans **2.95**

•Black beans **2.95**

•Rice and beans **6.95**

•Hot sauce (To Go)

•Small-**6.95** •Large **9.95**

Add-Ons **1.50**

•Three Extra Flour Tortillas

•Four Extra Corn Tortillas

•Extra Jalapeños •Extra Sour Cream

•Extra Side Of Lettuce •Chopped Tomatoes

•Side Of Cilantro •Side Of Onions

•Pico De Gallo

# Bebidas De La Casa

## Beverages

### Soft Drinks (Free Refills) 3.50

- Pepsi •Pepsi Zero •Cherry Pepsi
- Mountain Dew •Orange Crush
- Starry •Dr Pepper •Rootbeer
- Lemonade •Strawberry Lemonade

### Jarritos 3.95

- Tamarindo •Fruit Punch •Lime
- Mandarin •Pineapple
- Mexican Bottle Coca-Cola

### Agua Frescas

#### Large 5.95 (No Refills)

- Horchata •Jamaica



# De La Barra

## Margaritas

### Authentic Margaritas

Mini-rita (16oz) 7.95 or  
Mega-rita (22oz) 10.95

Flavors- strawberry, mango,  
piña colada, raspberry, peach  
and watermelon

- Rocks or frozen

### Cervezarita

A refreshing twist on a  
classic margarita- topped  
with chilled beer for a light  
fizzy finish. (lime only) 13.95

- Rocks or frozen

### Skinny Margarita

A light and refreshing blend  
of fresh lime juice, premium  
tequila and a splash of  
orange essence- simple,  
smooth and guilt-free.

(crafted with Caza  
Amigo tequila) 8.95

- On the rocks only

### Cucumber Jalapeño Margarita

Cool cucumber meets a spicy  
kick of jalapeño, shaken with  
fresh lime and premium tequila  
for the perfect balance of  
refreshing heat. (blended with  
Caza Amigo tequila) 11.95

- On the rocks only

### Margarita Flight

Can't choose just one? Our  
margarita flight features four  
handcrafted favorites for the  
ultimate tasting experience.  
(Lime, Mango, Strawberry  
and cucumber) 13.95

- Rocks or frozen

### Mangonada

A sweet and spicy twist on a  
classic margarita- mango  
flavor, tangy chamoy and a  
hint of chili and tequila. 11.95

- Frozen only



## Las Favoritas De Cazamigos

Crafted from scratch with Grand  
Manier, cointreau and our secret  
touch, customized with your choice  
of premium tequila 16.95

- Casa Amigos •Don Julio
- El Patron •Jose Cuervo

### La Cazuelita Tradicional

A traditional Jalisco  
cocktail served in a clay bowl,  
made with Caza Amigos tequila,  
fresh citrus juices, and splash of  
grapefruit soda. 12.95

## Daiquiris

Smooth, sweet and  
refreshing-our daiquiris  
are blended with rum, ice  
and tropical fruit. 8.95

- Strawberry •Mango
- Piña Colada •Raspberry

## Wines

6.95

- Moscatto
- Chardonnay
- Merlot
- Cabernet
- Pinot Grigio
- Sangria

## Tequila

- Don Julio 70
- Clase Azul Tequila
- José Cuervo
- Patrón
- Avión

## Mixed Drinks

### Paloma

A Mexican classic- Caza Amigos tequila,  
grapefruit soda and fresh lime served over  
ice for a crisp, refreshing cocktail. 8.95

### Mojito

The perfect balance of mint, lime and rum,  
topped with a fizzy finish. 8.95

### Long Island Iced Tea

A bold blend of vodka, rum, gin,  
tequila and triple sec, topped with  
cola and a splash of lemon. 7.95

### Tequila Sunrise

A vibrant blend of tequila, orange juice  
and grenadine, served with its  
signature sunrise glow. 8.95

### Dirty Arnold Palmer

Half tea, half lemonade,  
all fun- plus a splash of  
vodka to kick it up. 7.95

## Una Chelita Pa' La Sed Beer

### La Michelada

The perfect hangover remedy  
for a rough morning- hydrating,  
refreshing and delicious. A chilled  
beer of your choice blended with  
zesty lime, traditional Mexican  
spices and a touch of hot sauce  
for a savory, tangy kick. 11.95

### Imported Mexican Bottle Beer 4.95

- Pacífico •Modelo Especial
- Negra Modelo •Corona Extra
- Corona Light •Dos Equis Lager
- Dos Equis Amber •Victoria

### Domestic Bottle Beer 4.95

- Bud Light •Michelob Ultra
- White Claw •Coors Light
- Miller Lite •Blue Moon
- Budweiser

### Cantina Taps

Small 16oz 5.95 or tall (22oz) 7.95

- Pacífico •Modelo Especial
- Blue Moon •Dos Equis Amber
- Michelob Ultra •Bud Light



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2025