



El Rey CANTINA

APPETIZERS

Chorizo Bean Dip A Must Have for any El Rey Experience! \$4

Guacamole Homemade Daily from local Avocados \$5

Nachos A Big Ol' serving of Refried Beans, Cheese, Tomatoes, Roasted Pasilla, Sour Cream, Guacamole and Cilantro \$7
Add Chicken or Carne Asada \$2.50

Agave Wings 6 Wings Grilled in our Homemade Spicy Tequila Sauce Served with Ranch Dressing \$7

Ceviche Mahi-Mahi and Mexican White Shrimp in Lime Juices with Red and Yellow Bell Pepper, Serrano Chilies, Cilantro and Avocado - served on Two Corn Tostadas \$9

Quesadilla Borracha Cheese, Tomato, Cilantro, Onions and Roasted Peppers - with a splash of Tequila \$6
Add Chicken, Carne Asada, or Garlic Mushrooms \$2.50

BURGERS, SALADS AND SUCH

All Burgers are 100% Angus Chuck 1/3 Pounders, served on Fresh-Baked Pretzel Bread and accompanied with Fries or a Side Salad. Add Bacon or Avocado for \$1 each

Chef Burger Lettuce, Tomato, Onion, Cheddar and El Rey's Secret Sauce \$8.25

Bacon BBQ Chipotle Burger BBQ Sauce, Bleu Cheese and Bacon with Spicy Fried Onions \$9.50

Mexi-Cali Sandwich Grilled Chicken Breast, Roasted Onion, Bacon, Pepper Jack Cheese, Garlic Aioli, Lettuce and Tomato \$9

Seared Ahi Sesame Sandwich Crusted Ahi Tuna, Jalapeno, No-Mayo Coleslaw and Garlic Aioli \$9.75

Tostada Salad Flour Tortilla Shell, Romaine Lettuce, Tomato, Roasted Pumpkin Seeds, Roasted Pasilla, Black Beans, Roasted Corn, Cotija Cheese, and our Homemade Pumpkin Seed Dressing \$8
Add Chicken or Shrimp \$2.50

Mexican Cobb Salad Spring Mix Greens, Tomato, Roasted Corn and Pasillas, Black Beans, Pumpkin Seeds, Cotija Cheese, Avocado and Bacon \$8
Add Chicken or Shrimp \$2.50

HOUSE SPECIALTIES

Sizzlin' Fajitas Our #1 Seller! Choice of Chicken, Steak, or Shrimp. Served with Rice and your choice of Beans, Flour or Corn Tortillas \$12

Enchiladas Choose between Chicken, Carne Asada, or Cheese. And your choice of homeade red, white or green sauce. Served with Rice and your choice of Beans. \$9

Spanish Rice Creamy Arborio Rice With Chorizo, Garlic Mushrooms, Roasted Red Peppers and Balsamic Vinegar \$12

Chile Relleno Roasted Pablano Peppers Stuffed with Oaxaca Cheese and Smothered in our Homemade Enchilada Sauce. Served with Rice and Your Choice of Beans \$10
Add Skirt Steak or Garlic Tequila Shrimp \$4

Skirt Steak Our Famous Smoked Chili-Marinated Skirt Steak, served with Roasted Garlic Potatoes, Sautéed Onions and Peppers \$16

BURRITOS

Wet Burritos add \$1

El Rey Burrito Has it All! A Big Ol' Burrito (over 1 pound!) with Cheese, Guacamole, Sour Cream, Tomato, Cilantro, Onions, Refried Beans, Rice and Your Choice of Carne Asada or Chicken \$9

Burrito Relleno Our Homemade Chile Relleno wrapped in a Flour Tortilla with Carne Asada, Tomatoes, Refried beans, Rice, Cilantro and Onions \$9.75

Farmers' Market Burrito Made Fresh from ingredients hand-selected at our Local Farmers' Markets! Garlic Mushrooms, Roasted Red Peppers, Cilantro, Onions, Spinach, Cheese, Black Beans, Rice and Avocado \$8.50
Add Skirt Steak or Garlic Tequila Shrimp \$4

DULCE

Molten Lava Chocolate Cake Cooked to Order and served With Homemade Tres Leches Ice Cream \$7
(Allow 20 Minutes)

Fried Ice Cream Deep-Fried Vanilla Ice Cream Topped with our Homemade Caramel Sauce \$6

*Parties of 6 or More 18% Gratuity *Maximum of Two Checks per Table *\$2 Split Charge

VENTURA CAMARILLO www.elreycantina.com

© 2011, EL Rey Cantina. All Rights Reserved. Prices and availability subject to change without notice.



El Rey CANTINA

* COCKTAILS *

Casa Margarita

Chimayo Blanco Tequila, Tres Agaves Organic Margarita Mix, El Rey's Special Juice Blend, served Shaken (with or without Salt) **\$8**
60 oz. Pitcher \$28

El Rey Cadillac

For all you Patrón Lovers! Patrón mixed with Tres Agaves Organic Margarita Mix, Patrón Citrónge Orange Liqueur and a side shot of Grand Chevalier **\$11**

Mexican Mood Changer

El Rey's Gift to those who need a little lift.... Ice-Cold Modelo can and a shot of "Bartender's Choice" Tequila **\$9**
(All Tequila shots will be 100% Blue Agave)

Slammed Pink Cadillac

An El Rey Classic! Chimayo Blanco, PAMA Pomegranate Liqueur, and our House Juice Blend. Served Shaken! **\$9**
60 oz. Pitcher \$32

Ruby Red Paloma

Tres Agaves Silver Tequila, Fresh Ruby Red Grapefruit, Agave Nectar and Soda! *The Best Day Drinkin' Cocktail West of the Mississippi* **\$9**

El Rey Michelada

Cold Tecate served over Ice with Fresh Lime Juice and El Rey's Spicy Tomato Juice (with a Salted, Spicy Rim) **\$5**

New-School Horchata

Hated by few, but loved by many (especially our buddy Derek!), Absolute Vanilla, Fresh Horchata, shaken to death and topped with Patrón XO Café **\$9**

El Flaco (Skinny Margarita)

Awesome with any Tequila! This Margarita is Great-Tasting and clean – allowing the pure Tequila flavors to come through! Simply made with Fresh Lime Juice, Organic Tres Agave Nectar and a splash of soda. The Best Part? Only 188 Calories!

Choose a Premium Tequila and add \$2

La Piña

A Pineapple Coconut Extravaganza! Made with Tres Agave Reposado Tequila **\$9**

Sangria

Choose either Red or White Wine, and let us get to work with our Fresh Fruit Concoction **\$7**
60 oz. Pitcher \$24

Fresh Fruit Margarita

Our House Tequila (shaken – not stirred) with the Freshest Fruit, hand-selected by our staff from the Ventura and Camarillo Farmers' Markets **\$9**
60 oz. Pitcher \$32

Bloody Maria

Chimayo Blanco Tequila with El Rey's Slightly-Spicy Bloody Mary Mix, served with Celery and Green Olives **\$9**

* BEER *

- | | |
|---------------------|---------------------------|
| Bud Light \$4 | Dos Equis Lager \$5 |
| Budweiser \$4 | Pabst Blue Ribbon Can \$3 |
| Coors Light \$4 | Negro Modelo \$5 |
| Corona \$5 | Pacifico \$5 |
| Corona Light \$5 | Shock Top \$5 |
| Bohemia \$5 | Victoria \$5 |
| Modelo Can \$4 | Red Hook IPA \$5 |
| Tecate Can \$4 | Non Alcoholic \$5 |
| Dos Equis Amber \$5 | |

* VINO *

- | | |
|--|--|
| El Rey Cabernet
Glass \$6 Bottle \$22 | Estancia Pinot Grigio
Glass \$7 Bottle \$26 |
| El Rey Chardonnay
Glass \$6 Bottle \$22 | Acacia Pinot Noir
Glass \$8 Bottle \$30 |
| Wente "Riva" Chardonnay
Glass \$8 Bottle \$30 | |

* NON ALCOHOLIC BEVERAGES *

- | | | | | |
|-------------------------|---------------------|-------------------------|-------------------------|--------------------------------|
| Coke \$2.50 | Coffe \$3 | Mexican Coke \$3 | Jarritos \$3 | Red Bull \$4 |
| Diet Coke \$2.50 | Horchata \$3 | 7 UP \$2.50 | Bottle Water \$1 | Red Bull Sugar Free \$4 |
| | (1 free refill) | | | |

TACO MENU



El Rey
CANTINA

OLD SCHOOL

QTY

(Served with onions and cilantro)

\$

	CARNITAS	\$2.00
	PASTOR	\$2.00
	ASADA	\$2.00
	CHICKEN	\$2.00
	THE DIRTY DOZEN (Mix and match 12 old school tacos for the price of 10.)	\$20.00

NEW SCHOOL

QTY

\$

	GRINGO (Hard shell coated in parmesan cheese, ground beef, cheese, lettuce, tomato.)	\$2.50
	GUERO (Corn tortilla with melted cheese, ground beef, lettuce, sour cream, sliced avocado.)	\$3.50
	EL DIABLO (Spicy mini quesadilla topped with homemade guacamole, carne asada, chipotle crema, homemade salsa, cotija cheese and cilantro.)	\$4.50
	BUFFALO CHK (Mini agave quesadilla topped with el rey's chicken wing chicken, homemade blue cheese sauce and fresh celery.)	\$4.00
	TEMPURA LOBSTER (Flour tortilla, crispy lobster tail, sriracha crema, fresh green cabbage, tomato, cilantro.)	\$6.00
	BAJA FISH (Corn tortilla topped with grilled Mahi Mahi, marinated red cabbage, fresh tomatoes, cilantro, creamy habaero sauce.)	\$4.00
	CABO (Corn tortilla, sautéed shrimp with tequila, bacon, cheese, lettuce, creamy habaero sauce.)	\$4.00
	ASIAN TOFU (Corn tortilla, marinated fried tofu, topped with spicy peanut coleslaw)	\$3.50
	GARLIC MUSHROOM (Corn tortilla, roasted mushrooms, cheese, lettuce tomatoe.)	\$3.50
	SOUTHWEST SHRIMP (Corn tortilla, grilled corn, roasted pasilla chile, tequila lime shrimp, with chipotle crema.)	\$4.00

NOTES

Server Name: _____

Date: _____ Time: _____ Table#: _____ Seat#: _____