

Antojitos

Beer Can Chicken \$11.95

One whole chicken oven roasted over a can of beer... our house specialty!! Big enough for three to share as a starter or for one as an entrée.

Quesadilla Boracha. \$6.00

Our 3 cheese combo with tomatoes, onions, roasted peppers, in a flour tortilla
Add chicken or steak \$2

Nachos. \$6.00

Homemade tortilla chips smothered in 3 cheeses, served with refried beans, tomatoes, fresh roasted pepper, cilantro, garnished with sour cream and guacamole
Add carne asada or chicken \$2

Chicken Taquitos \$5.95

Corn tortillas wrapped with chicken and deep fried

Bean Dip \$4.50

Our spicy bean concoction topped with cheese served with homemade chips

Agave Wings \$7.00

6 wings broiled in our homemade spicy tequila sauce served with ranch dressing

Guacamole & Chips \$5.00

Sopa del Día \$4.50

Ask your server

Tacos A La Carta

Taco El Rey \$3.00

Our homemade corn tortillas served with your choice of chicken, carne asada, carnitas, al pastor, fish, or mushrooms

Shrimp Tacos \$4.00

Tequila flamed Mexican shrimp served in a homemade corn tortilla with a poblano chile and avocado salsa

Salads

Tostada Salad \$6.50

Romaine lettuce, roasted corn, tomatoes, black beans, roasted peppers, with a pumpkin seed dressing, topped with feta cheese
And chicken or shrimp \$2

EL Rey Caesar Salad \$6.50

Crispy romaine lettuce in our homemade pumpkin seed Caesar dressing with tomatoes, roasted pumpkin seeds, avocado, radishes, cucumbers and tortilla strips
Add chicken \$2, Add shrimp \$3

Chop Salad \$8.50

Ham, bacon bits, jack cheese, cheddar cheese, cucumbers, tomatoes and avocado

Mexican Cobb \$8.00

Spring mixed lettuce, black beans, feta cheese, avocado, chicken, bacon bits, pumpkin seed, roasted corn and tomatoes

Spinach Salad with Shrimp \$9.00

Cumin feta vinaigrette, roasted red peppers, feta cheese, radishes, black beans and tomatoes

Sandwiches

(served till 4:00 pm)

El Patrón Sandwich \$7.50

Avocado, bacon, tomatoes, onion, lettuce, feta cheese, chipotle mayo

Chicken Caesar Sandwich. \$7.50

Sautéed chicken breast romaine lettuce with our own homemade Caesar dressing, tomatoes, avocado, and cilantro

El Rey's Blackened Chicken Sandwich. . . \$7.50

Blackened chicken breast pepper jack cheese, lettuce, tomatoes, avocado, chipotle sauce and cilantro

Albacore Sandwich \$8.50

Grilled albacore fillet, spring mixed lettuce, strips of roasted peppers with roasted pepper vinaigrette

Turkey Burger \$7.50

El Rey's version of the turkey burger homemade patty mixed with corn, red peppers, onions, cilantro, salt, black pepper

Add pepper jack cheese the way we do for \$1

Hamburguesa \$7.50

El Rey Style, homemade patty with jalapeño, cumin, well seasoned

Pepper jack will set you back a buck

**We have a variety of tequila,
rum, scotch, gin, whiskey,
vodka, cordial, and beer**

Burritos

Seared Ahi Burrito \$9.50

Served sushi style with green cabbage, avocado, roasted pepper with a chipotle sauce

Vegi Burrito..... \$7.50

A massive burrito stuffed with beans, cheese, rice, with spinach, mushrooms, and bell peppers

El Rey Burrito \$8.50

The biggest burrito in town! Over a pound of beans, cheese, and rice, with cilantro, onion, sour cream, tomatoes, and guacamole served with chicken or carne asada

Breakfast Burrito \$8.00

Served all night long! Eggs, bacon, potatoes, roasted pepper, cheese, onion and tomatoes

Acompañamientos

Refried Beans \$2.00

Black Beans..... \$2.00

Rice \$2.00

Bacon..... \$2.00

Homemade Tortillas (3 Corn)..... \$2.00

French Fries..... \$2.00

Especiales de la Casa

All entries served with rice and refried beans

Chile Relleno \$9.00

Roasted poblano pepper stuffed with pepper jack cheese. Smothered with our homemade enchilada sauce

Tomatillos Ribs \$9.50

4 baby back ribs slowly roasted in a spicy tomatillo sauce

Enchiladas \$7.00

Two cheese enchiladas made with homemade tortillas smothered in a red, white, or green sauce

Add chicken \$2

Chicken and Shrimp Fajitas \$10.50

Diced grilled chicken breast and sugar cane skewer shrimp served with fajita vegetables, and a side of our homemade corn tortillas

Grilled Salmon \$12.50

With a chipotle tomato sauce served with fajita vegetables

Chicken Flautas \$8.50

Flour tortilla wrapped with chicken and deep fried

Desserts

\$6

Changing Daily! Ask Your Server

Cocktails and Drinks

Casa Margarita \$9

A generous serving of tequila, orange liqueur and our special sweet and sour mix, shaken to death and poured on the rocks with salt

Tijuana Sizzurp \$9

Sauza Hornitos Plata, Chateau Monet Raspberry liqueur, peach schnapps, a splash of Rose's lime juice and Sprite

Cabo Sunrise \$9

Cabo Wabo Reposado, blue curaçao, orange juice, sweet and sour with a splash of grenadine

New School Horchata \$9

Absolut Vanilia, fresh horchata, Patrón XO Café

Slammed Pink Cadillac \$9

Sauza Gold, Pama pomegranate liqueur, orange liqueur with fresh sweet and sour

Mexican Mood Changer \$9

Can of Modelo and a shot of Sauza Hornitos

Velvet Elvis

Stoli Razzberry shaken with Baileys, razzberry liqueur and finished with Patrón XO Café liqueur, poured over ice

Agavero Lemon Drop \$8

Agavero Liqueur, Absolut Citron, shaken with fresh squeezed lemon juice

Mexican Mojito \$9

El Charro Silver, muddled with fresh mint and fresh limes, poured over ice

Watermelon Margarita \$10

Don Fulano Silver, fresh watermelon, Citronge orange liqueur with fresh sweet and sour mix