

TORTILLA★COAST

Fresh Mexican Cuisine

APPETIZERS

Guacamole Made to order with fresh avocado, tomato, onion, cilantro, serrano pepper, and lime juice, served with warm tortilla chips. Serves 2-4 people *Mild or Spicy* 11.95

Nachos Warm tortilla chips with Monterey Jack cheese, pickled jalapeños, black beans, fajita vegetables, tomato and scallion, topped with chile con queso, queso fresco, crema Mexicana, and cilantro. 7.95 *Add Chicken 2.00 Steak 3.00*

Flautas Flour tortillas rolled with achiote chicken or carnitas pork and fried, atop a bed of lettuce with crema Mexicana, topped with pickled red onions, radish, queso fresco, and cilantro, served with ranchero sauce. *Chicken 7.95 or Pork 8.95*

Chile Con Queso Jalapeño infused white cheese, topped with pico de gallo, queso fresco, and cilantro. 5.95

Yucatan Ceviche Ahi tuna in fresh mango-habanero sauce with avocado, tomato, onion, cilantro, and lime juice. 12.95

QUESADILLAS

Chicken Quesadilla Flour tortilla filled with grilled chicken, a blend of Monterey Jack & Pepper Jack cheeses, red and green peppers, and scallion, served with crema Mexicana, avocado salsa, pico de gallo, topped with queso fresco and cilantro. 7.95

Beef Rib Quesadilla Shredded short rib, pickled jalapeño, Monterey Jack and Pepper Jack cheeses stuffed in a flour tortilla, topped with scallions, queso fresco and cilantro, served with crema Mexicana, avocado salsa, pico de gallo, . 8.95

Spinach and Portobello Quesadilla Flour tortilla filled with spinach, portobello mushroom, Monterey Jack and Pepper Jack cheeses, grilled red pepper, onion, topped with scallion, cilantro, and queso fresco, served with crema Mexicana, avocado salsa, and pico de gallo. 7.95

SOUP & SALADS

Tortilla Soup Chicken broth with roasted tomato, chayote, zucchini, carrot, celery, onion, garlic, and poblano pepper, topped with cilantro, queso fresco and crispy tortilla strips. 4.95

Chopped Salad Iceberg lettuce, avocado, jicama, grilled corn, black beans, cilantro, and tomatoes with lime vinaigrette, topped with bacon, queso fresco, and corn tortilla strips. 7.95
Add Grilled Chicken 3.95 or Shrimp 4.95 or Steak 4.95

Mango Jicama Salad Mixed greens with tomato, mango, jicama, and cucumber with a honey-habanero vinaigrette, topped with crushed macadamia nuts, shredded coconut and basil. 7.95

Caesar Salad Romaine lettuce, grilled red and green peppers, and corn tortilla strips in chipotle-lime Caesar dressing, topped with cotija cheese. 6.95
Add Grilled Chicken 3.95 or Shrimp 4.95 or Steak 4.95

SIDES

Guacamole	2.45
Vegetarian Refried Black Beans	3.95
Mexican Rice	2.95
Sweet Plantains	4.95

*Visit us on the weekends for Brunch until 3pm.
Join us in the bar for Happy Hour weeknights from 3:30pm-7:30pm.*

HOUSE SPECIALTIES

Bistec Mexicana Steak marinated and grilled in guajillo chile glaze, atop ranchero sauce, served with refried black beans, chayote saute, and grilled corn, with tortilla strips, sliced avocado, queso fresco, and cilantro. 17.95

Tropical Mahi Mahi Grilled mahi mahi atop Mexican rice and black bean broth, topped with sweet and spicy tropical salsa, crispy plantains, toasted coconut, and cilantro, drizzled with honey-habanero vinaigrette. 15.95

Bacon Wrapped Chile Glazed Shrimp Bacon wrapped guajillo chile glazed shrimp served over rice with chayote saute, black bean broth, and grilled corn, topped with tortilla strips, cilantro, and queso fresco. 16.95

Baja Carnitas Seasoned pork, roasted slowly and shredded, piled onto crispy plantains, over black bean broth, topped with Baja slaw and cilantro, served with corn tortillas. 15.95

FAJITAS

Served sizzling hot with grilled onions and peppers, pico de gallo, sour cream, Mexican rice and flour tortillas.

Marinated Chicken	13.95	Market Vegetables	12.95
Marinated Sirloin Steak	16.95	Marinated Shrimp	15.95
Combination of any two		16.45	

BURRITOS & ENCHILADAS

Papa's Burritos Flour tortilla with refried black beans, rice, pickled jalapeño, red and green peppers, crispy onion, three cheese blend, and spicy aioli, served with avocado salsa, pico de gallo, chile con queso, and tortilla chips.
Grilled Chicken 10.95 or Steak 11.95

Mama's Enchiladas Shredded chicken braised in tomatoes, onions, and jalapeños, rolled in corn tortillas with Monterey Jack and Pepper Jack cheeses, baked in tomatillo cream sauce, topped with tomatoes, crema Mexicana, cilantro, onions, and queso fresco, served with rice and black beans. 12.95

Three Cheese Enchiladas Goat, Monterey Jack, and Pepper Jack cheeses rolled in corn tortillas, baked with ranchero sauce, topped with crema Mexicana, queso fresco, red peppers and cilantro, served with rice and black beans. 11.95

Garden Enchiladas Grilled portobello mushrooms, poblano peppers, three cheese blend, and garlic, rolled in corn tortillas, with tomatillo cream sauce, queso fresco, red and green peppers, cilantro and crema Mexicana, served with rice and black beans. 10.95

Beef Enchiladas Shredded beef barbacoa braised in jalapeños, onions, garlic, and tomatoes, rolled in corn tortillas with a cheese blend, topped with diced tomatoes, red onions, chipotle cream sauce, avocado, crema Mexicana, and queso fresco, with rice and black beans. 13.95

TACOS

Served with Mexican rice and black beans.
Mix and Match Two Tacos 9.95 or Three Tacos 12.95

Chicken Marinated grilled chicken, lettuce, red and green peppers, pico de gallo, cilantro, queso fresco, drizzled with chipotle sauce in a corn tortilla.

Shrimp Beer battered and coconut crusted crispy shrimp, served on lettuce with honey-habanero sauce, grilled pineapple salsa, scallions and cilantro in a flour tortilla, topped with toasted coconut.

Baja Fish Beer battered crispy tilapia atop Baja slaw, with spicy aioli, pickled onion, radish and cilantro in a flour tortilla.

Steak Grilled marinated sirloin steak, atop lettuce and avocado salsa with chipotle sauce, pico de gallo, and cilantro in a corn tortilla.

Pork Shredded carnitas, topped with pickled onion, grilled pineapple salsa, radish, and cilantro in a corn tortilla.

Mahi Mahi Blackened mahi mahi, Baja slaw, tropical salsa, scallion, and cilantro, topped with a honey-habanero sauce in a flour tortilla.