



Katrina Martinez  
Deputy Clerk

# Pima County Clerk of the Board

Melissa Manriquez

Administration Division  
130 W. Congress, 1st Floor  
Tucson, AZ 85701  
Phone: (520)724-8449 • Fax: (520)222-0448

Management of Information & Records Division  
1640 East Benson Highway  
Tucson, Arizona 85714  
Phone: (520) 351-8454 • Fax: (520) 791-6666

November 23, 2021

Ana Daniela Perez  
Carlota's Authentic Mexican Restaurant  
15930 N. Oracle Road, No. 116  
Tucson, AZ 85739

RE: Arizona Liquor License Job No.: 166303  
d.b.a. Carlota's Authentic Mexican Restaurant

Dear Ms. Perez:

Enclosed is a copy of the Affidavit of Posting relative to your Liquor License Application for a Series 12, Restaurant, which was received in our office on October 22, 2021. The Hearing before the Pima County Board of Supervisors has been scheduled for Tuesday, December 7, 2021, at 9:00 a.m. or thereafter, and will be held virtually.

You may attend this hearing virtually by calling this office to request remote access.

Should you have any questions pertaining to this matter, please contact this office at (520)724-8449.

Sincerely,

A handwritten signature in black ink, appearing to read "Melissa Manriquez", with a stylized flourish at the end.

Melissa Manriquez  
Clerk of the Board

Enclosure



Arizona Department of Liquor Licenses and Control  
800 W Washington 5th Floor  
Phoenix, AZ 85007-2934  
www.azliquor.gov  
(602) 542-5141

**AFFIDAVIT OF POSTING**

Date of Posting: 10-25-21 Date of Posting Removal: 11-22-2021  
~~10-25-21~~ BR

Applicant's Name: **Carlota's Authentic Mexican Restaurant**  
Perez Ana Daniela  
Last First Middle

Business Address: 15881 N. Oracle Road Tucson 85739  
Street City Zip

License #: 166303

I hereby certify that pursuant to A.R.S. 4-201, I posted notice in a conspicuous place on the premises proposed to be licensed by the above applicant and said notice was posted for at least twenty (20) days.

Brian J. Rutledge PCSD Process Server 520-301-1212  
Print Name of City/County Official Title Phone Number

Brian J. Rutledge 11-22-2021  
Signature Date Signed

Return this affidavit with your recommendations (i.e., Minutes of Meeting, Verbatim, etc.) or any other related documents.  
If you have any questions please call (602) 542-5141 and ask for the Licensing Division.

11-22-2021 11:22 AM  
mm



# Pima County Clerk of the Board

Julie Castañeda

Melissa Manriquez  
Deputy Clerk

Administration Division  
130 W. Congress, 1st Floor  
Tucson, AZ 85701  
Phone: (520) 724-8449 • Fax: (520) 222-0448

Management of Information & Records Division  
1640 East Benson Highway  
Tucson, Arizona 85714  
Phone: (520) 351-8454 • Fax: (520) 791-6666

TO: Development Services, Zoning Division

FROM: Katrina Martinez  
Administrative Specialist

DATE: 10/22/2021

RE: Zoning Report - Application for Liquor License

Attached is the application of:

Ana Daniela Perez  
d.b.a. Carlota's Authentic Mexican Restaurant  
15881 N. Oracle Road  
Tucson, AZ 85739

Arizona Liquor License Job No. 166303  
Series 12, Restaurant  
New License ☒  
Person Transfer  
Location Transfer

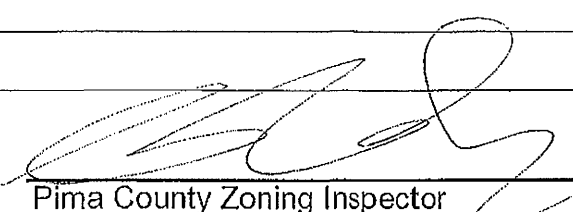
ZONING REPORT

DATE: 10/22/21

Will current zoning regulations permit the issuance of the license at this location?

Yes ☒ No ☐

If No, please explain:

  
Pima County Zoning Inspector

When complete, please return to cob\_mail@pima.gov

001 2221W0300 PC CLK OF ID

● 21-16-9430 ●

State of Arizona  
Department of Liquor Licenses and Control

21 OCT 21 11:47 AM 3 139

Created 10/21/2021 @ 03:36:36 PM

Local Governing Body Report

**LICENSE**

Number: Type: 012 RESTAURANT  
Name: CARLOTA'S AUTHENTIC MEXICAN RESTAURANT  
State: Pending  
Issue Date: Expiration Date:  
Original Issue Date:  
Location: 15881 N ORACLE ROAD  
TUCSON, AZ 85739  
USA  
Mailing Address: 15930 N ORACLE ROAD  
#116  
TUCSON, AZ 85739  
USA  
Phone: (520)940-2758  
Alt. Phone:  
Email: ADPEREZ0521@GMAIL.COM

**AGENT**

Name: ANA DANIELA PEREZ  
Gender: Female  
Correspondence Address: 15930 N ORACLE ROAD  
#116  
TUCSON, AZ 85739  
USA  
Phone: (520)940-2758  
Alt. Phone:  
Email: ADPEREZ0521@GMAIL.COM

**OWNER**

OCT 22 21 AM 09:34 PM CLK DE HD

Name: CARLOTA'S CATALINA LLC  
Contact Name: ANA PEREZ  
Type: LIMITED LIABILITY COMPANY  
AZ CC File Number: L18001954 State of Incorporation: AZ  
Incorporation Date: 11/05/2012  
Correspondence Address: 15930 N ORACLE ROAD  
#116  
TUCSON, AZ 85739  
USA  
Phone: (520)940-2758  
Alt. Phone:  
Email: ADPEREZ0521@GMAIL.COM

21 OCT 21 11:49 AM 3 09

**Officers / Stockholders**

Name:	Title:	% Interest:
ANA DANIELA PEREZ	Manager-LLC	100.00

**CARLOTA'S CATALINA LLC - Manager-LLC**

Name: ANA DANIELA PEREZ  
Gender: Female  
Correspondence Address: 15930 N ORACLE ROAD  
#116  
TUCSON, AZ 85739  
USA  
Phone: (520)940-2758  
Alt. Phone:  
Email: ADPREREZ0521@GMAIL.COM

<b>MANAGERS</b>
-----------------

Name: ANA DANIELA PEREZ  
Gender: Female  
Correspondence Address: 15930 N ORACLE ROAD  
#116  
TUCSON, AZ 85739  
USA  
Phone: (520)940-2758  
Alt. Phone:  
Email: ADPREREZ0521@GMAIL.COM

## APPLICATION INFORMATION

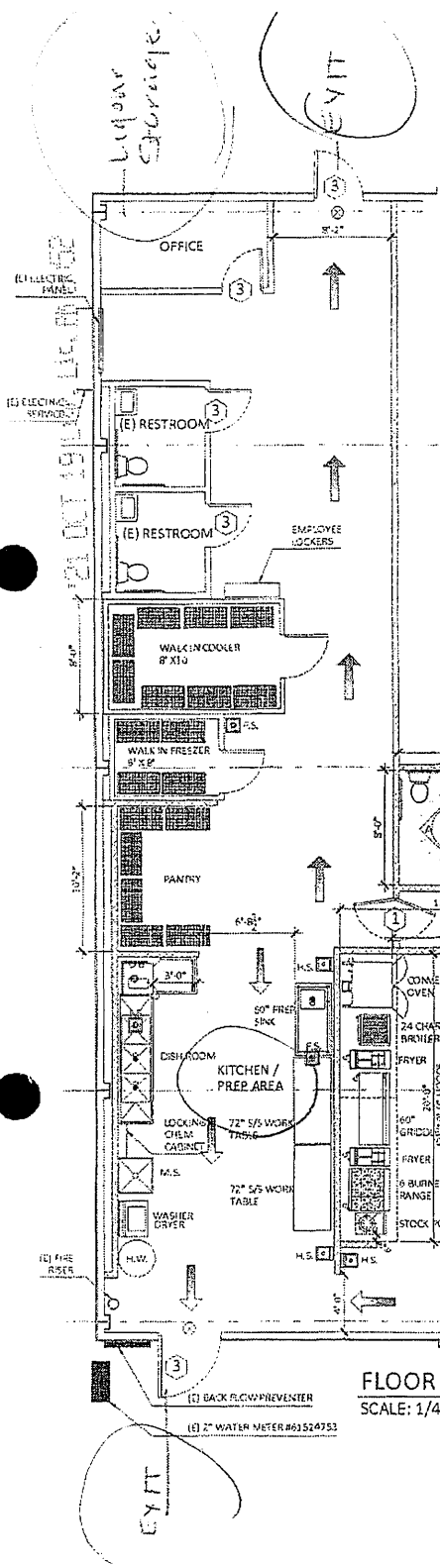
Application Number: 166303  
Application Type: New Application  
Created Date: 10/21/2021

CA

## QUESTIONS & ANSWERS

### 012 Restaurant

- 1) Are you applying for an Interim Permit (INP)?  
No
- 2) Are you one of the following? Please indicate below.  
Property Tenant  
Subtenant  
Property Owner  
Property Purchaser  
Property Management Company  
Property Owner
- 3) Is there a penalty if lease is not fulfilled?  
No
- 4) Is the Business located within the incorporated limits of the city or town of which it is located?  
No  
If no, in what City, Town, County or Tribal/Indian Community is this business located?  
PIMA COUNTY
- 5) What is the total money borrowed for the business not including the lease?  
Please list each amount owed to lenders/individuals.  
0
- 6) Is there a drive through window on the premises?  
No
- 7) If there is a patio please indicate contiguous or non-contiguous within 30 feet.  
NO PATIO
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?  
Yes  
If yes, what is your estimated completion date?  
12/20/2021



### ROOM FINISH SCHEDULE

ROOM	FLOOR	WALLS	CEILING	FLOORING	PAINT	GLASS	MECHANICAL
SEATING AREA		•	•	•	•	•	•
KITCHEN AREA		•	•	•	•	•	•
BATHROOM		•	•	•	•	•	•

FIP - FIBERGLASS REINFORCED PANEL  
 SPECIFIC FINISHES FOR QUALITY AND COLOR SHOULD BE  
 SELECTED BY OWNER AND COORDINATED WITH GENERAL  
 CONTRACTOR

SECTION 104.11 PROVIDE RAINING GARDEN PROTECTION  
 FOR EXISTING PAVEMENT LOCATED WITHIN 10' OF FOOT EDGE OR OF A  
 WALKING SURFACE THAT IS ELEVATED MORE THAN 30" ABOVE  
 THE ADJACENT GRADE  
 EXHAUST FAN AND FAN MOUNTING ARE FURTHER THAN 10' FROM  
 EDGE OF BUILDING

PLAN NOTES:  
 ALL EXITS TO BE OPERABLE FROM THE INSIDE WITHOUT THE USE  
 OF A KEY OR SPECIAL KNOWLEDGE. MANUALLY OPERATED EDGE  
 OR SURFACE MOUNTED PUSH/PULL AND SURFACE LOCKS ARE  
 REQUIRED. EXISTING MAIN EXITS IDENTIFIED ON PLAN TO  
 OUTSIDE TO HAVE A SIGN READING "THIS DOOR MUST REMAIN  
 UNLOCKED AT ALL TIMES BUILDING IS OCCUPIED" (MIN 4" x 8" HIGH)  
 BETWEEN PROVIDE EXIT SIGNS AT DOORS. THIS SPACE IS  
 HAND CARVED ACCESSIBLE

### DOOR SCHEDULE

#	DOOR	DETAILS
1	3' - 6" SOLID CORE DOOR	BATHROOM LOCK/CLOSURE
2	3' - 6" SOLID CORE	PUSH/PULL W/ VIB W WINDOW
3	EXISTING NO CHANGE	
4	3' - 6" METAL STOREFRONT	PANIC HARDWARE
5	3' - 6" METAL DOOR DOUBLE STANDARD LOCK	

- EXTRA REQUIREMENTS:
- TABLE 105.2.3 MINIMUM NUMBER OF EXITS 1-999 - 2 REQUIRED AND PROVIDED.
  - SECTION 107 BUILDINGS WITH AUTOMATIC SPRINKLERS SEPARATION FROM EXITS SHALL NOT BE LESS THAN 1/3 OF THE LENGTH OF THE MAXIMUM OVERALL DIAGONAL DIMENSION OF THE AREA SERVED.
  - MEANS OF EGRESS BY SEC. 105.3.2 G.L. 134 X 2 PER 4-26.8" AND 100" PROVIDED

ADJACENT SPACE VACANT

ADA CLEAR FLOOR SPACE

WALL LEGEND:  
 DEMO WALLS  
 EXISTING WALLS  
 NEW WALLS

PRELIMINARY

\*59 f.t.  
4,840

## VVC DESIGN

ARCHITECT

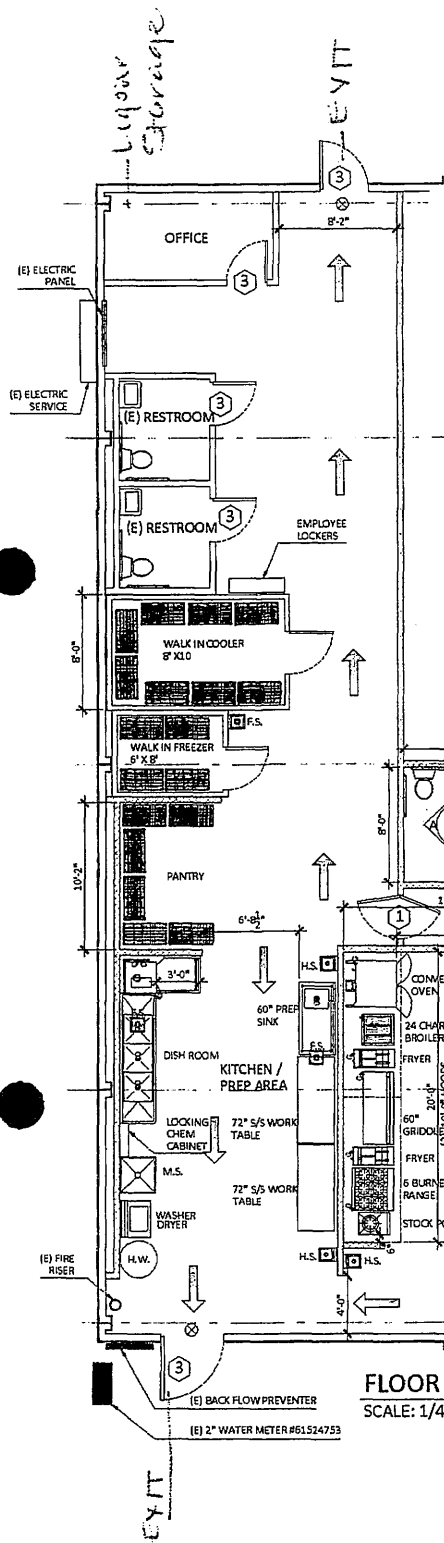
1000 N. 10TH AVE. SUITE 100  
PHOENIX, AZ 85006-4421

PROJECT: AUTHORITY: MDC CAN FOOD 1000 N. 10TH AVE. SUITE 100 PHOENIX, AZ 85006-4421	<b>A3</b> SHEET
---	--------------------

**FLOOR PLAN**  
 SCALE: 1/4" = 1'-0"



EXIT



ROOM FINISH SCHEDULE										
ROOM NAME	FLOORING	WALL	CEILING	DOORS	WINDOWS	STAIRS	ELEVATORS	MECHANICAL	PLUMBING	ELECTRICAL
SEATING AREA										
KITCHEN AREA										
BATHROOM										

FRP= FIBERGLASS REINFORCED PANEL  
SPECIFIC FINISHES FOR QUALITY AND COLOR SHOULD BE  
SELECTED BY OWNER AND COORDINATED WITH GENERAL  
CONTRACTOR

IMC SECTION 904.1.1 PROVIDE RAILING GUARD PROTECTION  
FOR EQUIPMENT LOCATED WITHIN 10' OF ROOF EDGE OR OF A  
WALKING SURFACE THAT IS ELEVATED MORE THAN 30" ABOVE  
THE ADJOINING GRADE  
EXHAUST FAN AND NEW MUA UNIT ARE FURTHER THAN 10' FROM  
EDGE OF BUILDING

PLAN NOTES:  
ALL EXITS TO BE OPERABLE FROM THE INSIDE WITHOUT THE USE  
OF A KEY OR SPECIAL KNOWLEDGE. MANUALLY OPERATED EDGE  
OR SURFACE MOUNTED FLUSH BOLTS AND SURFACE BOLTS ARE  
PROHIBITED. EXISTING MAIN EXITS IDENTIFIED ON PLAN TO  
OUTSIDE TO HAVE A SIGN READING "THIS DOOR MUST REMAIN  
UNLOCKED AT ALL TIMES BUILDING IS OCCUPIED". (WITH 1" HIGH  
LETTERS). PROVIDE EXIT SIGNS AT DOORS. THIS SPACE IS  
HANDICAPPED ACCESSIBLE.

DOOR SCHEDULE	
#1 3' - 6'-8" SOLID CORE DOOR	BATHROOM LOCK/CLOSURE
#2 3' - 6'-8" SOLID CORE	PUSH/PULL W/ VIEW WINDOW
#3 EXISTING NO CHANGES	
#4 3' - 6'-8" METAL STOREFRONT	PANIC HARDWARE
#5 3' - 6'-8" METAL DOOR-DOUBLE	STANDARD LOCK

- EXIT REQUIREMENTS
- TABLE 1006.2.3 MINIMUM NUMBER OF EXITS 1-500 - 2 REQUIRED  
AND PROVIDED.
  - SECTION 107 BUILDINGS WITH AUTOMATIC SPRINKLERS  
SEPARATION FROM EXITS SHALL NOT BE LESS THAN 1/2 OF THE  
LENGTH OF THE MAXIMUM OVERALL DIAGONAL DIMENSION OF  
THE AREA SERVED.
  - MEANS OF EGRESS SIZING SEC. 1005.3.2 O.L. 134 X.2 PER = 25.8"  
AND 108" PROVIDED

ADJACENT SPACE VACANT

WALL LEGEND:  
--- DEMO WALLS  
— EXISTING WALLS  
--- NEW WALLS



**VVC DESIGN**  
ARCHITECT  
1920 W. CASSIN LN  
TUCSON, AZ. (520)400-4226

CARLOTTA'S AUTHENTIC MEXICAN FOOD  
15885 INORACLE ROAD CATALINA, AZ 85739

DRAWN BY VE  
REVIEWED BY

DATE 06/01/21

A3  
SHEET 3





Arizona Department of Liquor Licenses and Control  
800 W Washington 5th Floor  
Phoenix, AZ, 85007-2934  
www.azliquor.gov  
(602) 542-5141

21 OCT 4 11:47 AM 2017

DLLC USE ONLY

Job #:

166303

RESTAURANT OPERATION PLAN

1. Name of restaurant (Please print): **Carlota's Authentic Mexican Restaurant**

2. List equipment below by Make, Model, and Capacity : **(PROVIDE THE FOLLOWING ITEMS ONLY, NO ATTACHMENTS)**

Grill	48 Inches
Oven	Convection - Hobart
Freezer	Walk In 8x10
Refrigerator	Walk In 6x8
Sink	NSF 3 Compartment
Dish Washing Facilities	Accurate Dishwasher
Food Preparation Counter (Dimensions)	2 72" NSF Tables
Other	6 Burner Stove, 2 Fryers and Stock Pot

3. Attach a copy of your full menu **including prices** (examples: Breakfast, Lunch, Dinner, and Nonalcoholic beverages).

4. List the **seating capacity** for:

a. Restaurant dining area of your premises: [ 100 ]  
**(Do not include patio seating)**

b. Bar area of your premises: [ +23 ]

c. Total dining and bar seating capacity of your premises: [ = 123 ]

5. What Type of dinnerware and utensils are utilized within your restaurant?

☒ Reusable ☐ Disposable ☐ Both

6. Does your restaurant have a bar area that is distinct and separate from the dining area? ☒ YES ☐ No

**(If yes, what percentage of the public floor space does this area cover?)** 20 %

7. What percentage of your public premises is used primarily for restaurant dining?

**(Do not include kitchen, bar, hi-top tables, or game area.)** 80 %

8. Does your restaurant contain any games, televisions, or any other entertainment? ☐ YES ☒ No  
(If yes, specify what types and how many (examples: 4-TV's, 2-Pool Tables, 1-Video Game, etc.)

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

9. Do you have live entertainment or dancing? ☒ YES ☐ No

(If yes, what type and how often 8.5

example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

**Mariachi 4x month**

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

10. Use space below to list how many employees for each position to fully staff your business.

Position	How many
Cooks	1
Bartenders	1
Hostesses	2
Managers	1
Servers	5
Other ( Dishwasher )	2
Other ( Line Cook )	4
Other ( )	

I, Ana D Perez, hereby declare that I am the APPLICANT filing this application.  
I have read this application and the contents and all statements true, correct and complete.

X *Ana D Perez*  
(Signature of APPLICANT)

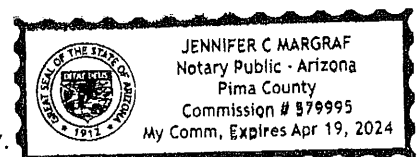
**NOTARY**

State of Arizona County of Pima

The foregoing instrument was acknowledged before me this 4 day of October 2021  
Day Month Year

My Commission Expires on: April 19, 2024  
Date

*Jennifer C Margraf*  
Signature of Notary Public





Arizona Department of Liquor Licenses and  
Control

800 W Washington 5th Floor  
Phoenix, AZ 85007-2934  
www.azliquor.gov  
(602) 542-5141

21 OCT 4 114. Lic. PK 2 47

**RECORDS REQUIRED FOR AUDIT**

Applies to Series 11 (Hotel/Motel W/Restaurant) & Series 12 (Restaurant) Only

**MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH YOUR DLLC RECORDS**

In the event of an audit, you will be asked to provide to the Department any documents necessary to determine compliance with A.R.S. §4-205.02(G). Such documents requested may include however, are not limited to:

1. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
2. A list of *all* food and liquor vendors
3. The restaurant menu used during the audit period
4. A price list for alcoholic beverages during the audit period
5. Mark-up figures on food and alcoholic products during the audit period
6. A recent, *accurate* inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
7. Monthly Inventory Figures - beginning and ending figures for food and liquor
8. Chart of accounts (copy)
9. Financial Statements-Income Statements-Balance Sheets
10. General Ledger
  - A. Sales Journals/Monthly Sales Schedules
    - 1) Daily sales Reports (to include the name of each waitress/waiter, bartender, etc. with sales for that day)
    - 2) Daily Cash Register Tapes - Journal Tapes and Z-tapes
    - 3) Dated Guest Checks
    - 4) Coupons/Specials/Discounts
    - 5) Any other evidence to support income from food and liquor sales
  - B. Cash Receipts/Disbursement Journals
    - 1) Daily Bank Deposit Slips
    - 2) Bank Statements and canceled checks
11. Tax Records
  - A. Transaction Privilege Sales, Use and Severance Tax Return (copies)
  - B. Income Tax Return - city, state and federal (copies)
  - C. Any supporting books, records, schedules or documents used in preparation of tax returns
12. Payroll Records
  - A. Copies of all reports required by the State and Federal Government
  - B. Employee Log (A.R.S. §4-119)
  - C. Employee time cards (actual document used to sign in and out each work day)
  - D. Payroll records for all employees showing hours worked each week and hourly wages

13. Off-site Catering Records (must be complete and separate from restaurant records)

- A. All documents which support the income derived from the sale of food off the license premises.
- B. All documents which support purchases made for food to be sold off the licensed premises.
- C. All coupons/specials/discounts

The sophistication of record keeping varies from establishment to establishment. Regardless of each licensee's accounting methods, the amount of gross revenue derived from the sale of food and liquor must be substantially documented.

**REVOCATION OF YOUR LIQUOR LICENSE MAY OCCUR IF YOU FAIL TO COMPLY WITH**  
**A.R.S. §4-210(A)7 AND A.R.S. §4-205.02(G).**

**A.R.S. §4-210(A)7**

The licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquor; and, in the case of a restaurant or hotel-motel licensee, all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of food.

**A.R.S. §4-205.02(G)**

For the purpose of this section:

1. "Restaurant" means an establishment which derives at least forty percent (40%) of its gross revenue from the sale of food
2. "Gross revenue" means the revenue derived from all sales of food and spirituous liquor on the licensed premises regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any other license that has been issued for the premises pursuant to this article.

**NOTARY**

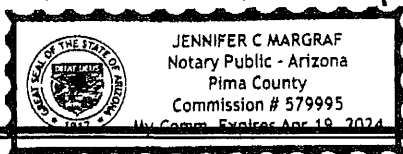
I, (Print Full Name) Ana Daniela Perez, have read and understand all aspects of this statement

X (Signature) [Signature]  
Controlling Person / Agent

State of Arizona County of Pima  
the foregoing instrument was acknowledged before me this

04 Day of October 2021  
Month Year

My commission expires on: April 19, 2024



[Signature]  
Signature of NOTARY PUBLIC

**MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH RECORDS REQUIRED BY THE STATE**

# Carlota's

## Authentic Mexican Cuisine

Generations of Authentic  
Our Family to  Homemade Recipes From  
Yours Since 2006!

### Appetizers

**Quesadilla**- Hand made flour tortilla with melted cheese served with sour cream. 9.90 -Add bacon, carne asada, carmitas, gbeef grilled chicken or shrimp for 3 each  
**Mexican Pita**- 9" flour tortilla toasted and topped with beans, cheese, ground beef, pico de gallo and sour cream. 9.90  
**Super Nachos**- Bed of chips topped with beans, cheese, pico de gallo, sour cream, guacamole and your choice of meat carne asada, ground beef, grilled chicken, shredded chicken or carmitas. 12.25  
**Cheese Crisp**- Toasted 14" tortilla and topped with melted cheese served with sour cream. 9.90 -Add roasted chile verde, machaca or carmitas. 4  
**Sampler**- 4 Mini beef chimis, 2 small quesadilla, 6 mini taquitos, sour cream or guacamole and beans. 13.25  
**Calamar Frito**- Fried Calamari served with our very own dipping sauce. 10

### Fajitas

Served on a sizzling skillet and includes beans, rice, sour cream, guacamole, pico de gallo and 3 tortillas.  
**Chicken or Beef**  
Your choice of chicken or beef sautéed with green and red bell peppers, tomatoes and onions. 17.25  
**Shrimp**  
Delicious shrimp sautéed with green and red bell peppers, tomatoes and onions. 19.25  
**Mixed (2)** 23.25 **Veggie** 15.25 **Carlota's (3)**

### Soups

Includes two tortillas  
Albondigas Caldo de Queso  
Caldo De Pollo Cocido  
Tortilla Soup\* Tortilla Chicken\*  
Menudo (includes bread/fixings)\*  
8.25 cup (16oz) / 10.25 bowl (32oz)  
\*Does not include side order of tortillas  
Birria en Jugo 9.25 cup / 11.25 bowl  
Menudo To-Go (Fri-Sun) 18.50 Gallon  
11.50 1/2 Gallon

### Tostadas

Served with beans and rice (2)  
Avocado 10.25  
Bean 9.25  
Chicken 11.25  
Chorizo 10.25  
Ground Beef 11.25  
Shredded Beef 11.50

### Favorites

**Carne Asada**- Steak grilled and served with beans, rice, pico de gallo, guacamole and two tortillas. 15.25

**Carnitas**- Pork sautéed with green chiles, tomatoes and onions. Served with beans, rice and two tortillas. 14.25

**Cochinita Pibil**- Pork simmered in our very own secret recipe served with beans, rice and two tortillas. 14.25

**Tomatillo Pork**- Served with beans, rice and tortillas. 14.25

**Birria**- Our very own recipe served with beans, rice and tortillas. 14.25

**Chiles Tostados**- Diced carne asada over roasted chile verdes and topped with jack cheese, served with beans, rice and two tortillas. 15.25

**Chile Rellenos**- Two roasted chiles stuffed with cheese battered in egg and deep fried served with beans, rice and two tortillas. 15.25

### Tacos

Served with Beans and Rice, (3) (no beans- subs with sliced avocado)  
**Chicken** 10 **Ground Beef** 10.75 **Tomatillo Pork** 11.25 **Shredded Beef** 12.25 **Nopallitos** 9.50  
+ **Gobernador**- Three corn tortillas filled with shrimp, tomato, onion, bell pepper and cheese 13.25  
(Recommended soft corn or flour) **Grilled Chicken** 10.25 / **Carne Asada** 11.75 / **Fish** 12.25 / **Shrimp** 12.25  
**\*SI TACO TUESDAY'S (3-c) - ground beef or chicken hardshell with purchase of any side**

### "THE FAT MEXICAN"

Two 14" Tortillas stuffed with chicken, carne asada, carne con chile, grilled veggies, grilled chiles, rice, beans, pico de gallo, queso fresco and cabbage. Topped with Enchilada sauce, 2 eggs over medium, sour cream, guacamole and serrano peppers. 32

Serves 2-3 people. Finish this 6 1/2 lbs. monster in 15 minutes and it's FREE!!  
Please inform your server you'd like to try The Fat Mexican Challenge! Rules: One person per Fat Mexican Challenge. NO modifications can be made and EVERYTHING must be consumed.

### Seafood

**Camarones Tost**- Shrimp wrapped in bacon filled with jack cheese, served over rice, french fries, mixed greens salad and two tortillas. 17.25  
**Camarones al Ajillo**- Shrimp sautéed in butter and fresh garlic served with rice, french fries, mixed greens salad, and two tortillas. 16.25  
**Camarones Culantro**- Shrimp sautéed in our very own zesty poblano sauce. Served with rice, french fries, mixed greens salad and two tortillas. 17.25  
**Camarones en Chipotle**- Shrimp sautéed in our very own creamy chipotle sauce. Served with fries, rice, side salad and two tortillas. 17.25  
**Camarones Empañosadas**- Breaded large shrimp served with rice, french fries, mixed green salad and two tortillas. 16  
**Coolit de Camaron**- Boiled Shrimp served in it's broth, seasoned with clamato, fresh avocado, tomato, onion, cilantro & cucumbers. 14.25  
**Filete de Pescado**- Filet sautéed with onions, peppers and tomatoes. Served with beans, rice, mixed green salad and two tortillas. 16

### Burros & Chimis

Served with Rice and Beans - Chimi and/or Enchilada Style \$1  
Machaca or Birria 11.25 Chicken Shredded 9.25  
Bean and Cheese 9 Grilled Chicken 10.25  
Fajita Beef or Chicken 11.75 Shredded Beef 10.25  
Carne Asada 10.25 Ground Beef 10.25  
Chile Colorado or Verde 10.25 Tomatillo Pork 10.50  
Carnitas 10 Cochinita Pibil 10.25  
**Veggie**- Bell peppers, tomatoes, onion and sour Cream. 9.25  
**Carlota's**- Avocado, beans, rice, lettuce, cheese sour cream 9.25

**Carne con Chile**- Shredded beef in our very own red or green sauce, served with beans, rice and two tortillas. 15.25

**Tacos Locos**- Three deep fried shredded beef tacos topped with ranchero sauce and cotija cheese, served with beans and rice. 14.25

**My Mom's Tamales**- Two homemade semi-sweet corn or red chile tamales served with beans and rice. 13.25

\*Consuming raw and under cooked eggs, meat and seafood may increase your risk of food born illness. 18% Gratuity will be added to parties of 6 or more.

## Combinations

All Combinations served with beans and rice. Any substitution 2

1. Two Ground Beef Tacos, and Cheese Enchilada 13.25
2. Two Cheese Enchiladas and Ground Beef Taco 13.25
3. Ground Beef Taco, Cheese Enchilada and Red Beef Tamale 13.25
4. Ground Beef Taco, Chile Relleno and Cheese Enchilada 13.25
5. Ground Beef Tostada and Taco and Cheese Enchilada 13.25
6. Shredded beef burrito, Chile Relleno and Chicken Taco 14.25
7. Two Chicken enchiladas and Chile Relleno 14.25
8. Green Corn Tamale, 2 Beef Tacos and Chile Relleno 15.25

## Enchiladas

Served with beans and rice

**Enchiladas Rojas**- Three tortillas stuffed with your choice of ground beef, cheese, chicken, or shredded beef. One choice for entire order. 14.25

**Flat Enchiladas**- Two masaca patties topped with enchilada sauce, lettuce, tomatoes and cotija cheese. 12.25 \*Add chicken shredded or ground beef \$2

**Enchiladas Verdes**- Three chicken enchiladas topped with our very own green sauce, lettuce cheese and green onions. 14.25

**Enchiladas de Aguacate**- Three avocado filled tortillas topped with red enchilada sauce, lettuce cheese and tomatoes. 13.50

**Enchiladas de Camaron**- Three shrimp filled tortillas topped with red sauce and jack cheese served with rice, mixed greens salad and sour cream (no beans). 16

**Mole Enchiladas**- Three tortillas stuffed with chicken and covered in our very own semi-sweet chocolate sauce. 15.25

## Salads

**Southwest Salad**- Your choice of chicken or steak served over mixed greens topped with corn, black beans, avocado, cheese, bell peppers and tortilla strips. 12.50

**Taco Salad**- Your choice of ground beef, grilled chicken, shredded chicken or beef, or machaca. Served over refried beans in a crisp tortilla bowl topped with lettuce, cheese, tomatoes, guacamole and sour cream. 11.25

**Carlota's**- Mixed greens, veggies, cheese topped with grilled chicken and avocado, this salad is a true favorite. 12.25

**Tostito Salad**- Choice of ground beef or chicken on a bed of chips topped with beans, lettuce, tomato, black olives, cheese and sour cream. 12.25

## Desserts

Churros A La Mode 4.50  
Pastel de Tres Leche 4.50  
Fried Ice Cream 3.50  
Sopapillas 3.50  
Flan 4.50 - Churro 1.50  
Rootbeer Float 3.50

## Sonoran Dog

Add Fries for 2  
Single 3.75  
Double 4.50

## Drinks

RC, Diet RC, Squirt, Cherry RC, Dr. Pepper, Rootbeer, Sunkist Orange, 7UP, +Arnold Palmer, +Horchata, +Limonada, Iced or Hot Tea, Regular or Chocolate Milk, Orange or Apple Juice & Coffee 3 (+One refill)

## Carlota's Cantina

**BEST HAPPY HOUR IN TOWN DAILY 3pm-6pm**

\$3.50 Domestic - \$3.75 Imports \*\* \$2.50 - 16oz. AND \$3.50 - 22oz. Bud Light Draft \*\* \$5 House Margarita and Wine (glass)

## Imported

Bohemia 5  
Corona  
Corona Light  
Modelo Especial  
Negra Modelo  
Pacifico  
Sol  
Tecate  
Tecate Light  
XX Amber  
XX Lager

## House Wine

**Wine by the Glass 7.75**  
Cabernet Sauvignon  
Chardonnay  
Merlot  
Pinot Grigio  
Sauvignon Blanc  
White Zinfandel

## Domestic

4.75  
Budweiser MGD  
Bud Light Michelob Ultra  
Coors Miller Lite  
Coors Light St. Pauli Girl  
Draft 16oz. 3.50 22oz. 4.50

## Margaritas & More

Queen Sara (P. Anejo & GranGala) 11  
Carlota's (P. Silver) 10  
Cadillac (P. Silver & GranGala) 10  
Gold (Jose Cuervo & GranGala) 9  
House Margarita 7.75  
1800 Silver 9  
Hornitos 9  
Prickly Pear 8  
Peach 8  
Banana 8  
Coconut 8  
Strawberry 8  
Passion Fruit 8  
Pineapple 8  
Pomegranate 8  
Margarita 11.50  
Mango 8  
Pina Colada 8

**Michelada Mug**- Picostito Mix with saladito. 3

Mai Tai 8  
Mojito 8  
Long Island 9  
Sangria 9  
Strawberry Daquiri 8  
Tequila Sunrise 9

**MARGARITA THURSDAYS**  
**SPAILLAYS!**

**Margaritas by the Pitcher (serves about 4)**  
Sangria 30  
Cadillac 33  
Carlota's 33  
House 25  
Gold or 1800 or  
Hornitos 30

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Please let us know how we are doing, contact us at [comments@carlota.com](mailto:comments@carlota.com)