



# Pima County Clerk of the Board

Melissa Manriquez

Katrina Martinez  
Deputy Clerk

Administration Division  
130 W. Congress Street, 1<sup>st</sup> 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

June 12, 2025

Kevin Arnold Kramber  
Casa Vera  
3415 E. River Road  
Tucson, AZ 85718

RE: Arizona Liquor License Job No.: 346683  
d.b.a. Casa Vera

Dear Mr. Kramber:

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 May 19, 2025. The Hearing before the Pima County Board of Supervisors has been scheduled for Tuesday, July 1, 2025, at 9:00 a.m. or thereafter, at the following location:

Pima County Administration Building  
Board of Supervisors Hearing Room  
130 W. Congress, 1st Floor  
Tucson, AZ 85701

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", is written over the printed name.

Melissa Manriquez  
Clerk of the Board

Enclosure



# POSTING

Job# \_\_\_\_\_  
DLLC use only

Arizona Dept. of Liquor Licenses and Control  
800 W. Washington St. 5<sup>th</sup> Floor Phoenix, AZ 85007  
(602) 542-5141

Type or Print with Black Ink

Date of Posting: 5 / 21 / 25

Date of Posting Removal: 6 / 10 / 25

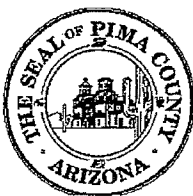
Applicant's Name: Casa Vera  
Kramber Kevin Arnold  
Last First Middle

Business Address: 7265 N. La Cholla Boulevard Tucson 85741  
Street City Zip

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.

JESUS GOMEZ PRMT CO SO DETECTIVE 520 940-2469 19  
Print Name of City/County Official Title Phone Number  
[Signature] 1365 6-10-25  
Signature Date Signed

Return this affidavit with your recommendations or any other related documents.  
If you have any questions please call (602) 542-5141 and ask for the Licensing Division.



## Pima County Clerk of the Board

Melissa Manriquez

Katrina Martinez  
Deputy Clerk

Administration Division  
33 N. Stone Avenue, Suite 100  
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: Rosy Millan  
Administrative Specialist I

DATE: May 19, 2025

RE: Zoning Report - Application for Liquor License

Attached is the application of:

Kevin Arnold Kramber  
d.b.a. Casa Vera  
7265 N. La Cholla Boulevard  
Tucson, AZ 85741

Arizona Liquor License Job No. 346683  
Series 12. Restaurant  
New License ☒  
Person Transfer  
Location Transfer

ZONING REPORT

DATE: 5/27/25

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

Yes ☒

No ☐

If No, please explain:

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Pima County Zoning Inspector

When complete, please return to [cob\\_mail@pima.gov](mailto:cob_mail@pima.gov)

1001 27254034570010570

33

25-14-9541

State of Arizona  
Department of Liquor Licenses and Control

Created 05/16/2025 @ 01:58:12 PM

Local Governing Body Report

**LICENSE**

Number: Type: 012 RESTAURANT  
Name: CASA VERA  
State: Pending  
Issue Date: Expiration Date:  
Original Issue Date:  
Location: 7265 N LA CHOLLA BOULEVARD  
TUCSON, AZ 85741  
USA  
\* Mailing Address: 3415 E RIVER ROAD  
TUCSON, AZ 85718  
USA  
Phone: (520)235-5684  
Alt. Phone:  
Email: KKRAMBER75@GMAIL.COM

**AGENT**

Name: KEVIN ARNOLD KRAMBER  
Gender: Male  
Correspondence Address: 3415 E RIVER ROAD  
TUCSON, AZ 85718  
USA  
Phone: (520)235-5684  
Alt. Phone:  
Email: KKRAMBER75@GMAIL.COM

**OWNER**

Name: CASA VERA INC  
Contact Name: KEVIN ARNOLD KRAMBER  
Type: CORPORATION  
AZ CC File Number: 23759787 State of Incorporation: AZ  
Incorporation Date: 12/11/2024  
Correspondence Address: 3415 E RIVER ROAD  
TUCSON, AZ 85718  
USA  
Phone: (520)235-5684  
Alt. Phone:  
Email: KKRAMBER75@GMAIL.COM

Officers / Stockholders

**AMENDMENT**

Kramber, Kevin  
Job# 346083

25-14-9541

State of Arizona  
Department of Liquor Licenses and Control

Created 05/16/2025 @ 11:22:33 AM

Local Governing Body Report

LICENSE

Number: Type: 012 RESTAURANT  
Name: CASA VERA  
State: Pending  
Issue Date: Expiration Date:  
Original Issue Date:  
Location: 7265 N LA CHOLLA BOULEVARD  
TUCSON, AZ 85741  
USA  
Mailing Address:  
Phone: (520)235-5684  
Alt. Phone:  
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Alt. Phone:  
Email: KKRAMBER75@GMAIL.COM

Officers / Stockholders

|                           |          |             |
|---------------------------|----------|-------------|
| Name:                     | Title:   | % Interest: |
| JORDAN AUGUST DEAN FULLER | Director | 60.00       |

LEAH MARIE HOLZMAN  
EMMA YOLANDA VERA

Director  
Director

20.00  
20.00

**CASA VERA INC - Director**

Name: EMMA YOLANDA VERA  
Gender: Female  
Correspondence Address: 3415 E RIVER ROAD  
TUCSON, AZ 85718  
USA  
Phone: (520)360-7771  
Alt. Phone:  
Email: EMMATEDA@GMAIL.COM

**CASA VERA INC - Director**

Name: JORDAN AUGUST DEAN FULLER  
Gender: Male  
Correspondence Address: 3415 E RIVER ROAD  
TUCSON, AZ 85718  
USA  
Phone: (520)360-2368  
Alt. Phone:  
Email: CASAVERATUCSON@GMAIL.COM

**CASA VERA INC - Director**

Name: LEAH MARIE HOLZMAN  
Gender: Female  
Correspondence Address: 3415 E RIVER ROAD  
TUCSON, AZ 85718  
USA  
Phone: (520)561-5410  
Alt. Phone:  
Email: LHHOLZMAN@GMAIL.COM

**APPLICATION INFORMATION**

Application Number: 346683  
Application Type: New Application  
Created Date: 04/23/2025

RV

**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 Tenant
- 3) Is there a penalty if lease is not fulfilled?  
 Yes  
 What is the penalty?  
 Landlord lockout
- 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.  
 None, capital contributions
- 6) Are there walk-up or drive-through windows on the premises?  
 No
- 7) Does the establishment have a patio?  
 Yes  
 Is the patio contiguous or non-contiguous (within 30 feet)?  
 Contiguous
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?  
 Yes  
 If yes, what is your estimated completion date?  
 09/01/2025
- 9) What type of business will this license be used for?  
 Restaurant

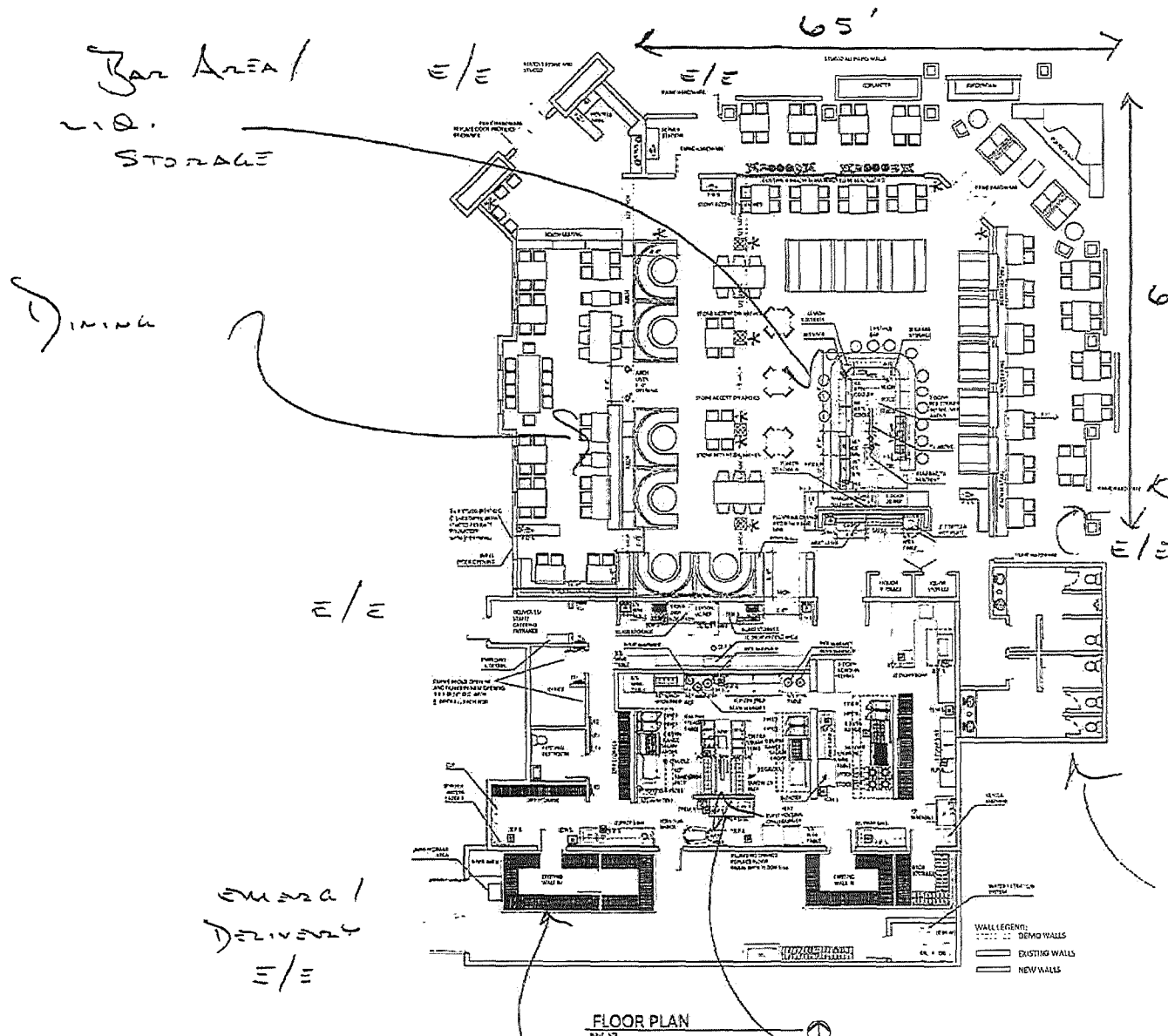
## DOCUMENTS

| DOCUMENT TYPE              | FILE NAME                  | UPLOADED DATE |
|----------------------------|----------------------------|---------------|
| MISCELLANEOUS              | KAK AZDL.pdf               | 04/23/2025    |
| QUESTIONNAIRE              | Emma Q & Attach.pdf        | 04/23/2025    |
| DIAGRAM/FLOOR PLAN         | Floor Plan.pdf             | 04/23/2025    |
| QUESTIONNAIRE              | Jordan Q & Attach.pdf      | 04/23/2025    |
| QUESTIONNAIRE              | Kevin Agent Q.pdf          | 04/23/2025    |
| MISCELLANEOUS              | KK ASF.pdf                 | 04/23/2025    |
| QUESTIONNAIRE              | Leah Q.pdf                 | 04/23/2025    |
| MENU                       | Menu.pdf                   | 04/23/2025    |
| RESTAURANT OPERATION PLAN  | Rest Op Plan.pdf           | 04/23/2025    |
| RECORDS REQUIRED FOR AUDIT | RRFA.pdf                   | 04/23/2025    |
|                            | Rest Op Plan Amendment.pdf | 05/12/2025    |

★ PATIO ENCLOSED WITH 4 1/2 BLOCK WALL  
AND WROUGHT IRON FENCING

6,848

SQ. FT.



| ROOM FINISH SCHEDULE |     |        |     |        |     |        |     |        |     |        |     |
|----------------------|-----|--------|-----|--------|-----|--------|-----|--------|-----|--------|-----|
| ROOM                 | NO. | FINISH | NO. | FINISH | NO. | FINISH | NO. | FINISH | NO. | FINISH | NO. |
| KITCHEN/ PREP        | 1   | FRP    | 2   | FRP    | 3   | FRP    | 4   | FRP    | 5   | FRP    | 6   |
| BAR SERVICE AREA     | 7   | FRP    | 8   | FRP    | 9   | FRP    | 10  | FRP    | 11  | FRP    | 12  |
| SEATING AREA         | 13  | FRP    | 14  | FRP    | 15  | FRP    | 16  | FRP    | 17  | FRP    | 18  |
| RESTROOMS            | 19  | FRP    | 20  | FRP    | 21  | FRP    | 22  | FRP    | 23  | FRP    | 24  |

FRP - FIBREGLASS REINFORCED VINYLIC FINISHES FOR OUTDOOR AND COLOS SHIELD BY SELECTED BY OWNER AND COORDINATED WITH GENERAL CONTRACTOR

#### DOOR SCHEDULE

REPLACE FRONT DOOR WITH NEW DOOR PROVIDED BY OWNER  
USE EXISTING DOOR FRAME

RELOCATE EXISTING OFFICE DOOR AND FRAME TO NEW LOCATION

PATIO E/E

#### SCOPE OF WORK

##### INTERIOR

##### BUILDING - DINING ROOM

1. FRAME OUT ARCHES SEE PLAN
2. TEXTURE ALL WALL AND PAINT
3. PAINT CEILING, REPLACE CEILING TILE AND PAINT, DISCUSS OPTION FOR UPGRADE TO CEILING IN PRIVATE DINING AREA
4. CLEAN DINING ROOM LVT AND REPLACE AND REPAIR AS NECESSARY, OPTION REMOVED ALL DINING ROOM FLOORING AND SEAL CONCRETE
5. INSTALL CONCRETE ACCENTS PROVIDED BY OWNER
6. INSTALL STONE VENEER ON MAIN ARCHES IN DINING ROOM
7. COORDINATE WITH OWNER BOOTHS AND INSTALL BOOTHS AT LOCATIONS ON PLAN
8. INSTALL STONE OR BRICK ACCENTS AT LOCATIONS SPECIFIED BY OWNER
9. COORDINATE WITH OWNER CABINETRY FOR NEW RECEPTIONIST AREA

##### BUILDING - BAR AREA

1. REMODEL AREA BEHIND THE BAR, ADDING ARCH AND BRICK ACCENT AND SHELVES.

##### BUILDING - KITCHEN

1. INSTALL ALL KITCHEN EQUIPMENT AS SHOWN ON PLAN. REPLACING EQUIPMENT THAT WAS REMOVED
2. REPAIR QUARRY TILE FLOORING AND RE-GROUT AND MAKE KITCHEN FLOOR LIKE NEW.
3. REPAIR AND INSTALL FRP THROUGHOUT KITCHEN
4. REPLACE CEILING TILES WITH VINYL CEILING TILES

##### BUILDING - BATHROOM

1. PAINT AND CLEAN TILE
2. VERIFY FIXTURES ARE IN WORKING AND GOOD CONDITION
3. REPLACE VANITY MIRROR WITH NEW WITH LED LIGHTS
4. COORDINATE WITH OWNER ON SPECIALTY FINISHES
4. PAINT PARTITIONS

RESTROOMS



|  |    |
|--|----|
| <b>VVC DESIGN</b><br>ARCHITECT                                 |    |
| 1920 W CASSIA LN<br>TUCSON AZ 85710-4225                       |    |
| CASA VERA RESTAURANT<br>7265 N LA CHOLLA BLVD.<br>DOWNTOWN VVC | A4 |





## RESTAURANT/HOTEL/MOTEL OPERATION PLAN

Arizona Dept. of Liquor Licenses and Control  
800 W. Washington St. 5<sup>th</sup> Floor Phoenix, AZ 85007  
(602) 542-5141

Type or Print with Black Ink

1. Name of restaurant (Please print): CASA VERA

2. Must indicate the equipment below by Make, Model, and Capacity:

### LIST ONLY THE FOLLOWING - NO ATTACHMENTS

|                                       |  |
|---------------------------------------|--|
| Grill                                 | 1-30" SS CHAR GRILL, 2-36" SS GRIDDLE  |
| Oven                                  | 2-SS SALAMANDER GAS OVEN   |
| Freezer                               | 1-12'X6' SS WALK IN  |
| Refrigerator                          | 1-7' SS 2 DOOR UPRIGHT, 1-48" SS REFR. SAND. PREP, 1-12'X9' SS WALK IN, 1-12'X7' SS WALK IN  |
| Sink                                  | - SS HAND SINK, 1-8' SS 3 COMP., 1-80" SS PREP, 1-80" SS w/ PREP, 1-76" SS w/ PREP, 2-60" PREP, 4-SS HAND  |
| Dish Washing Facilities               | 1-comm. DISH WASHER  |
| Food Preparation Counter (Dimensions) | 1-12'X18" SS PREP, 1-30'X30" SS PREP, 1-24'X30" SS PREP, 1-30'X30" SS PREP, 1-30'X48" SS PREP  |
| Other                                 | 1-60" SALSA BAR, 1-ELEC. HEAT LAMP, 2-comm. BLENDER, 1-comm. ICE MACHINE, 4-SS FAT FRYERS, 2-SS 6 BURNER GAS STOVE TOP, 1-GAS DOUBLE STOVE POT GAS RANGE, 1-SS PROOFING CABINET, 1-60 QT. MIXER, 2-MICROWAVE, 2-SS 4 PAN STEAM TABLE, 1-TORTILLA PRESS, 3-RICE WARMERS |

3. Attach a copy of your FULL menu with pricing INCLUDING NON-ALCOHOLIC BEVERAGES

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

(Do not include kitchen, bar, hi-top tables, or game area.) 85 %

5. 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?) 15 %

6. List the seating capacity for:

a) Restaurant dining area of your premises:

1 245 1

(DO NOT INCLUDE PATIO SEATING)

b) Bar area

[ + 14 ]

TOTAL 1 = 259 1

7. What type of dinnerware is primarily used in your restaurant? ☒ Reusable <sup>55 5</sup> ☐ Disposable <sup>1 1</sup> ☐ Both

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.)

5 - 40" to 50" Flat Screen

X

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

If yes, what type and how often (example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

10. List number of employees for each position:

| Position           | How many |
|--------------------|----------|
| Cooks              | 15       |
| Bartenders         | 4        |
| Hostesses          | 4        |
| Managers           | 5/6      |
| Servers            | 15       |
| Other (DISHWASHER) | 3/4      |
| Other (BUS PERSON) | 2        |
| Other ( )          |          |

I, (Print Full Name) David Ramirez hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Applicant Signature: [Signature]



## RECORDS REQUIRED FOR AUDIT RESTAURANT/HOTEL/MOTEL

Arizona Dept. of Liquor Licenses and Control  
800 W. Washington St. 5<sup>th</sup> Floor Phoenix, AZ 85007  
(602) 542-5141

Type or Print with Black Ink

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. Name of restaurant (Please print): CASA VERDE
2. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
3. A list of **all** food and liquor vendors
4. The restaurant menu used during the audit period
5. A price list for alcoholic beverages during the audit period
6. Mark-up figures on food and alcoholic products during the audit period
7. A recent, **accurate** inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
8. Monthly Inventory Figures - beginning and ending figures for food and liquor
9. Chart of accounts (copy)
10. Financial Statements-Income Statements-Balance Sheets

### 11. 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

### 12. 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

13. 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

14. 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 liquors 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.

I, (Print Full Name) David J. HANBER hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Applicant Signature: [Signature]

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

# CASA VERA MENU

\* Fresh-made table-side salsa & chips are complimentary with the purchase of a meal  
\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## APPERITIVOS

### **FRESH GUACAMOLE** **\$11.95**

(GF) Voted best in town! Our guacamole is made fresh twice a day with only the best avocados. Delicious chip-dining starters! Have it table side \$12.95

### **CHEESE CRISP** **\$14.95**

A 13" flour tortilla topped with cheddar and jalapeño cheese and pico de gallo grilled to a golden crisp! Add Chopped Fajitas, shredded chicken, shredded beef, ground beef, or carnitas + \$2 more each item Carne asada + \$4

### **CARNE ASADA FRIES** **\$17.95**

Crispy golden fries topped with melted cheddar and jack cheese, freshly grilled Carne Asada and sour cream pico de gallo and House made guacamole

### **MANCHEGOS** **\$12.95**

Golden, crispy, corn tortilla quesadillas, filled with Manchego cheese and served with sour cream and fresh-made guacamole. Add shredded beef, chicken or carnitas +\$2 Carne Asada + \$4

### **TOSTADITAS** **\$14.95**

(GF) Guadalajara style nachos made with real melted cheese, refried beans, your choice of meat, topped with pico, sour cream & fresh-made guacamole Add Chopped Fajitas, shredded chicken, shredded beef, ground beef, or carnitas +\$2 more each item Carne asada + \$4

### **FIESTA PLATTER** **\$19.95**

Try a bit of everything, 2 shredded beef taquitos, 2 chicken flautas, 3 quesadilla slices, and melted cheese nachos served with sour cream & guacamole...

### **QUESO DIP** **\$14.95**

Cheese sauce made with cream and pepper jack

### **COCKTAIL DE CAMARONES** **\$15.95**

(GF) \*6 jumbo shrimp piled into a clamato cocktail, prepared with fresh pico de gallo and sliced avocados. Make it an Ultimo Cocktail filled with ceviche +\$5

### **CEVICHE DE CAMERON** **\$15.95**

(GF) \*Our delicious shrimp is cooked in fresh lime juice, mixed with pico de gallo & Mexican spices and topped with fresh avocado slices

**CAMARONES VILLA! \$17.95**

The return of an original favorite! 6 juicy jumbo shrimp wrapped in bacon and served with our house made creamy chipotle sauce

**QUESABIRRIA TACOS \$16.95**

Four crispy shredded beef, red tacos oozing with manchego cheese served with a side of beef consume

**QUESO FUNDIDO CAN CHORIZO \$15.95**

(GF) A savory Mexican fondue made with melted Manchego & Jack cheese served in a hot cast-iron skillet with pork Chorizo, diced tomatoes, onions & mushrooms. Comes with a side of fresh corn tortillas

**MEXICAN STREET CORN \$11.95**

Esquites Style! Corn nits, sautéed in Mexican creama with cotija cheese, mayo, takin and cilantro

**MINI CHIMIS \$14.95**

6 mini-chimis filled with your choice of shredded beef, chicken, or carnitas, served with sour cream & freshly made guacamole

**FAJITA MINI-CHIMIS \$16.95**

6 mini-chimis filled with grilled fajita veggie and your choice of shredded beef, chicken, or carnitas, served with sour cream & fresh made guacamole

**QUESADILLAS:**

A 12" flour tortilla stuffed with cheddar & jack cheese, grilled to a golden crisp. Served with sour cream, pico de gallo & fresh-made guacamole

Cheese **\$13.95**

With shredded beef, chicken, or carnitas **\$14.95**

**QUESADILLAS FAJITAS \$17.95**

With marinated steak, chicken or carnitas, and grilled bell peppers, onions and mushrooms

**COMBINATIONS**

Choose your house favorites and customize your meal! All combos are served with rice and beans Enchilada - Taco - Cheese Quesadilla Tostada - Flauta - Taquito Chile Relleno (+1) - Tamal (+1)

**CHOOSE 2 COMBO \$17.95**

Choose your house favorite and customize your meal! All combos are served with rice and beans. Enchilada - Taco - Cheese Quesadilla - Tostada - Flauta - Taquito - Chile Relleno (+1) Tamal (+1)

**CHOOSE 3 COMBO****\$19.95**

Choose your house favorite and customize your meal! All combos are served with rice and beans. Enchilada - Taco - Cheese Quesadilla - Tostada - Flauta - Taquito - Chile Relleno (+1) Tamal (+1)

**PLATO RANCHERO****\$21.95**

This traditional dish is served with a cheese-stuffed chile Relleno, a pork tamal with enchilada sauce, and a hearty gordita stacked with beans, shredded beef, cheese & sour cream. Served with rice & beans

**PLATO BANDERA****\$21.95**

The vibrant colors of the Mexican flag inspire this savory dish with three enchiladas: beef chile colorado shredded chicken with creamy blanca sauce, and pork chile verde. Served with rice and beans

**PLATO PANCHO VILLA****\$22.95**

A platter fit for a general served with a tender cut of carne asada, a house-made chile relleno, and a classic chicken enchilada. Comes with rice and beans

**TRES BANDIDOS****\$20.95**

If you can't decide, try them all! One chicken mole enchilada, a pork chile Verde enchilada, and a classic cheese enchilada served with rice & beans

**VEGETERIAN****ENCHILADAS ESPINACAS Y CALABACITAS****\$17.95**

Grilled fresh spinach, zucchini, tomatoes, mushrooms & onions, rolled in fresh corn tortillas with creamy chipotle sauce. Served with rice & beans

**PORTOBELLO FIESTA****\$16.95**

A large portobello mushroom stuffed with zucchini, bell peppers, onions & tomatoes, drizzled with creamy chipotle sauce. Served with beans and rice

**GUACO-TACOS****\$15.95**

Two tacos stuffed with fresh-made guacamole, topped with lettuce, cheese, pico de gallo, and served with black beans & Veracruz rice

**BURRITO CHILANGO****\$16.95**

A veggie burro stuffed with bell peppers, onions, refried beans & Veracruz rice, topped with enchilada sauce & melted cheese and served with a house salad

**TAQUITOS CON PAPAS****\$16.95**

Three taquitos stuffed with garlic mashed potatoes lightly fried to a golden crisp, topped with lettuce, cheese & pico de gallo, and served with rice, beans, sour cream & fresh guacamole

## HUARACHES

A traditional Mexican dish made with fried corn maza, coated with savory refried beans, loaded with two choices of meat, and topped with melted jack cheese. Fix it how you like—and yes, you can eat the huarache

### HUARACHES

**\$18.95**

A traditional Mexican dish made with fried corn maza, coated with savory refried beans, loaded with two choices of meat, and topped with melted jack cheese. Fix how you like - and yes, you can eat the huarache. Muy Rico's. Chile Verde | Shredded beef | Carnitas Chile Colorado | Shredded Chicken

## FAJITAS

Our most famous dish! This one is sure to please any appetite. All fajita skilletts are served with Spanish rice, refried beans, sour cream, fresh guacamole, and your choice of home-made corn or flour tortillas!

### ULTIMO FAJITA SKILLET!

**\$27.95**

The ultimate fajita treat! A mixture of seasoned top-quality steak, marinated chicken breast, juicy pork carnitas, and 4 plump jumbo shrimp, all served over sizzling hot onions and bell peppers. Our most famous dish, sure to please any appetite! All fajita skilletts are served with spanish rice, refried beans, sour cream, fresh guacamole, and your choice of home made corn or flour tortilla.

### GRILLED CHICKEN

**\$20.95**

An 8 oz portion of grilled chicken breast, marinated in Mexican spices and served on a hot skillet of sizzling fajita veggies. Our most famous dish, sure to please any appetite! All fajita skilletts are served with spanish rice, refried beans, sour cream, fresh guacamole, and your choice of home made corn or flour tortilla.

### GRILLED STEAK

**\$23.95**

An 8 oz portion of grilled top-quality beef, marinated in Mexican spices and served on a hot skillet of sizzling fajita veggies. Our most famous dish, sure to please any appetite! All fajita skilletts are served with spanish rice, refried beans, sour cream, fresh guacamole, and your choice of home made corn or flour tortilla.

### PORK CARNITAS

**\$20.95**

Tender pork chunks, shredded and slow-roasted for hours with chile, fresh oranges, and Mexican spices. It's a savory dish that's hard to beat! Served on a bed of sizzling hot fajita veggies. Our most famous dish, sure to please any appetite! All fajita skilletts are served with spanish rice, refried beans, sour cream, fresh guacamole, and your choice of home made corn or flour tortilla.



**FAJITA COMBOS****\$20.95**

Choose any two of the following to create your own sizzling fajita skillet: grilled chicken, steak, carnitas, portobello mushroom or jumbo shrimp (+ \$1). Our most famous dish, sure to please any appetite! All fajita skillets are served with spanish rice, refried beans, sour cream, fresh guacamole, and your choice of home made corn or flour tortilla. Add Shrimp \$1+, Alaskan Rockfish \$1+, or Steak \$1+

**PORTOBELLO & ZUCCHINI****\$18.95**

Sliced portobello mushrooms & fresh zucchini sauteed in garlic butter, served over fresh fajita veggies

**ALASKA SKILLET****\$23.95**

A delicious fillet of wild caught, Alaskan rockfish, sautéed and butter and garlic over sizzling fajita veggies.

**SHRIMP-FEST FAJITAS****\$22.95**

6 deliciously grilled jumbo shrimp served over sizzling hot fajita veggies

**CAPTAIN'S SKILLET****\$27.95**

Fit for any seafood lover! Two pan-seared scallops, three jumbo shrimp sauteed in garlic butter, and a 4 oz fillet of Tilapia fish, all served over a bed of sizzling hot onions & bell peppers

**BURROS & CHIMICHANGAS**

All burros and chimis come with refried beans & cheese inside, with a side of sour cream and fresh guacamole. Make any burro into a Chimi for + \$1 Make any burro or chimi enchilada style for + \$1

**BURRO CARNE ASADA****\$17.95**

All burros and Chimis come with refried beans & cheese inside, with a side of source cream and fresh guacamole. A hearty serving of grilled carne asada rolled in a 13" home-made flour tortilla Make any burro a Chimi for + \$1 Make any burro or chimi enchilada style for + \$1

**CHICKEN, BEEF OR CARNITAS****\$16.95**

A Grande burrito filled with your choice of shredded chicken, ground beef, or shredded beef or our savory slow-roasted Mexican pulled pork carnitas.

**CHILE COLORADO OR CHILE VERDE****\$16.95**

Tender beef slow cooked in our home made mild Chile rojo sauce, OR - Savory pork simmered in our verde tomatillo sauce. It's your choice- either way this delicious burro is packed with flavor!

**BURRO PANZON!****\$21.95**

Yep. The ultimate burro- rolled with an oversized flour tortilla and packed with carne asada, grilled Shrimp, bacon, chipotle sauce, refried beans, spanish rice, guacamole, pick de gallo, cheese and topped with our savory ranchero sauce and sour cream drizzle

**CHIPOTLE SHRIMP****\$18.95**

A generous portion of grilled shrimp, spanish rice and sautéed veggies, tossed in mildly spicy & wildly tasty cream chipotle sauce. Served with rice and beans.

**CLASSICOS****POLLO EN MOLE****\$19.95**

A classic dish from Puebla served Guadalajara style! Our homemade recipe consists of chiles, bananas, nuts, Mexican chocolate & a blend of spices, simmered into a rich & flavorful sauce, served over the grilled chicken breast with rice and beans

**CHILE VERDE****\$19.95**

Tender pork simmered in a savory tomatillo and jalapeno sauce, topped with onions and sliced Anaheim chiles. Served with rice and beans

**MACHACA BEEF****\$19.95**

Who says machaca has to be dry? Our shredded top quality beef is slow cooked with fresh garlic, onions & roma tomatoes until it's mouthwatering & tender, drizzle a bit of chile sauce on top and finish with cheese and fresh pico de gallo

**CHILE NOGADA****\$21.95**

A traditional dish representing Mexico's independence, prepared with a fresh poblano chile Relleno stuffed with ground beef, nuts, apples & pears, then topped with a creamy walnut sauce & pomegranate seeds. Served with Spanish rice and refried beans

**CARNE ASADA ANGELINA****\$21.95**

A top-quality cut of carne asada steak, grilled to tender perfection and served with chorizo topped with refried beans, Spanish rice, fresh-made guacamole, sour cream, and home made tortillas

**CILANTRO CHICKEN****\$18.95**

Grilled chicken breast simmered in a flavorful creamy cilantro sauce, served over a bed of grilled spinach, mushrooms and onions, with rice & beans

**CHIPOTLE CHICKEN BREAST****\$19.95**

A juicy chicken breast, sautéed with fresh garlic, pepper, and mixed veggies, set over a bed of Spanish rice with creamy chipotle sauce on top. Served with rice and beans

**CARNITAS TAPATIAS****\$18.95**

A Jalisco native recipe prepared Tapatio style with tender pork cutlets, slow-roasted in a mild red chile sauce with fresh oranges. Served with Spanish rice & refried beans.

**CHILE COLORADO****\$19.95**

Tender beef chunks slow cooked in a savory mild chile rojo sauce, served with rice and beans.

**MARISCOS**

Seafood dishes are served with black beans & Veracruz rice

**HALIBUT ENCHILADAS****\$29.95**

Two soft corn tortillas filled with fresh Alaskan halibut sauteed in garlic butter with sliced mushrooms and onions., dressed with a rich and creamy Blanca sauce & melted jack cheese. Served with rice & beans

**LOBSTER ENCHILADAS****\$23.95**

Delicious lobster pan-fried with fresh garlic, butter, and diced onions, rolled in soft corn tortillas and covered with creamy chipotle sauce & jack cheese. Served with black beans and Veracruz rice

**PLATO CAPITAN****\$29.95**

A platter fit for a captain! Two plump scallops, three jumbo tail-on shrimp, and a 6 oz fillet of salmon sauteed in garlic butter with a squeeze of fresh lemon. Served over grilled veggies with rice & beans

**SEA BASS POBLANO****\$23.95**

A savory wild caught fillet of Pacific white sea bass pan fried with butter and garlic, and top with our house made creamy poblano sauce. Serve with black beans and Veracruz rice.

**FIESTA CAMARONES****\$22.95**

A fiesta of Mexican flavors! Jumbo shrimp simmered in rich blanca sauce with pork chorizo, tomatoes, onions, cilantro and sliced Anaheim chiles, served over fresh corn tortilla strips with rice and beans. It's a savory Guadalajara original

**MEXICAN PAELLA****\$24.95**

A customer favorite! Steamed mussels, pork chorizo., tender chicken breast, shrimp & lobster, all cooked in Spanish rice with a pinch of saffron

**CHIPOTLE HALIBUT FILLET****\$29.95**

Fresh Alaskan halibut, pan-fried with onions, lemon & cilantro, topped with a mild creamy chipotle sauce over a bed of grilled veggies. Served with black beans and Veracruz rice

**CAMARONES RANCHEROS****\$21.95**

6 jumbo shrimp wrapped in bacon, sauteed with garlic & fresh lemon, and drizzled with our delicious house ranchero sauce. Served with rice & beans

**LOBSTER STUFFED SALMON****\$28.95**

A grilled salmon fillet stuffed with lobster and sauteed with tomatoes & onions, topped with creamy queso sauce & cilantro. Served with rice and beans

**FISH OR SHRIMP TACOS**

Two fresh corn tortilla tacos made with your choice of shrimp or Mahi-mahi fish pan-fried mojo de ajo style. Served with beans and rice

Grilled

**\$17.95**

Battered

**\$18.95****SEA BASS MEXICANO****\$23.95**

A savory wild-caught fillet of Pacific white Sea bass pan fried with butter and garlic, and our house made famous molcajete sauce. Topped with pico and served with black beans and Veracruz rice.

**SOPAS Y ENSALADAS**

3 home made soups available all day! 18oz Bowl \$8.50! 10oz Bowl \$6.50

**COCIDO****\$11.95**

A savory classic made from tender beef, stewed with fresh carrots, cabbage, zucchini, onion, cilantro & chopped corn on the cob

**POZOLE****\$11.95**

A hearty and flavorful stew made with tender pork and hominy boiled in a savory broth and served with a side of chile, oregano, onions & a wedge of lime

**CHICKEN TORTILLA****\$11.95**

Tomatoes, onions, and diced bell peppers simmered in a broth with chicken and poured over corn tortilla strips, topped with sour cream, avocado & queso fresco

**TACO SALAD**

A fried 12" flour tortilla shell filled with refried beans, lettuce, cheese, and your choice of shredded chicken, beef, or carnitas, topped with sour cream, pico & fresh made guacamole

Lunch Club

**\$12.95****\$14.95****BURRITO BOWL**

Shredded chicken, beef or carnitas, piled high over black beans & Veracruz rice, with lettuce, sour cream, queso fresco & guacamole

Lunch Club

**\$12.95****\$14.95**

### **FAJITA SALAD**

Your choice of chicken or steak, grilled with fresh bell peppers and onions, served over chopped romaine lettuce

|         |                |
|---------|----------------|
| Chicken | <b>\$15.95</b> |
|---------|----------------|

|       |                |
|-------|----------------|
| Steak | <b>\$16.95</b> |
|-------|----------------|

### **CAESAR SALAD**

Traditional with romaine, tomatoes, and croutons | Lunch Club \$2 off

**\$11.95**

|         |                |
|---------|----------------|
| Chicken | <b>\$15.95</b> |
|---------|----------------|

|        |                |
|--------|----------------|
| Shrimp | <b>\$16.95</b> |
|--------|----------------|

|        |                |
|--------|----------------|
| Salmon | <b>\$21.95</b> |
|--------|----------------|

## SOFT DRINKS

| SOFT DRINKS                     |               |
|---------------------------------|---------------|
| <b>SOFT DRINKS</b>              | <b>\$3.75</b> |
| <b>ICE TEA</b>                  | <b>\$3.75</b> |
| <b>HORCHATA</b>                 | <b>\$4.5</b>  |
| Agua Fresca                     |               |
| <b>JAMAICA</b>                  | <b>\$4.5</b>  |
| Agua Fresca                     |               |
| <b>FRESH LIMEADE</b>            | <b>\$4.5</b>  |
| Freshlimeade                    |               |
| <b>FRESH STARWBERRY LIMEADE</b> | <b>\$5.5</b>  |
| Freshlimeade                    |               |

# MARGARITAS

## FRESCAS MARGARITAS

### **HOUSE MARGARITA** **\$10.45**

Our Classic Margarita is made with fresh lime juice, high-quality triple sec, sweet & sour, and blue agave reposado tequila... Ask for it frozen... +\$2.00

### **JALAPENO MARGARITA** **\$13.95**

A sweet and spicy twist on our house margarita made with blue agave reposado tequila infused with fresh jalapenos and cilantro

### **DIABLO AZUL** **\$12.95**

A devilish margarita that packs a punch with a heavy splash of blue curacao

### **CADILLAC MARGARITA** **\$15.95**

The king of margaritas! Made with blue agave tequila, Grand Marnier & fresh orange juice... Frozen... +\$2.00

### **CORONARITA MARGARITA** **\$13.95**

Our house margarita paired with a Coronita beer! 16oz goblet on the rocks... Have it frozen...+\$2.00

### **BANDERA MARGARITA** **\$15.95**

Our delicious frozen margarita stacked with flavors to match the Mexican flag – tangy melon-lime, classic house frozen, and sweet strawberry

### **LA FLACA (SKINNY MARGARITA)** **\$12.95**

A light & refreshing margarita made with reposado tequila, orange liqueur & fresh lime

### **THE GUADALARITA**

Muy Grande! It's the biggest margarita in Tucson. You might as well say, "Yo quiero una Guadalarita!"

House Guadalarita **\$17.95**

Diablo Azul **\$20.95**

Jalapeño **\$21.95**

Mango, Strawberry, Prickly Pear **\$21.95**

Cadillac **\$23.95**

### **FROZEN MARGARITAS**

Made with real fruit. We freeze the whole recipe for a crystallized margarita. No blended ice cubes!

**\$11.95**

Mango, Prickley pear, Strawberry **\$13.95**

# COCKTAILS

## COCKTAILS

Full Bar available

|   |                |
|---|----------------|
| <b>SANGRIA</b>                                  | <b>\$13.95</b> |
| Red wine, triple sec, fresh orange & lime juice |                |
| <b>PINA COLADA</b>                              | <b>\$14.95</b> |
| White & dark rum, cream de coconut, pineapple   |                |
| <b>MOJITO</b>                                   | <b>\$13.95</b> |
| White rum, clear agave, fresh mint              |                |
| <b>VIVA TEPA MARGATINI</b>                      | <b>\$15.95</b> |
| Herradura repo, grand mariner, agave, lime      |                |
| <b>PALOMA</b>                                   | <b>\$13.95</b> |
| Repo tequila, agave, lime & grapefruit          |                |

## MICHELADAS

|   |            |
|---|------------|
| <b>MICHELADAS</b>   | <b>\$9</b> |
| Made with Clamato, fresh lime juice & our house blend of Mexican spices |            |



# BEER

## DRAFT BEER

### XX AMBER

|      |     |
|------|-----|
| 16oz | \$8 |
|------|-----|

|      |     |
|------|-----|
| 22oz | \$9 |
|------|-----|

### XX LAGER

|      |     |
|------|-----|
| 16oz | \$8 |
|------|-----|

|      |     |
|------|-----|
| 22oz | \$9 |
|------|-----|

### MODELO ESPECIAL

|      |     |
|------|-----|
| 16oz | \$8 |
|------|-----|

|      |     |
|------|-----|
| 22oz | \$9 |
|------|-----|

### NEGRA MODELO

|      |     |
|------|-----|
| 16oz | \$8 |
|------|-----|

|      |     |
|------|-----|
| 22oz | \$9 |
|------|-----|

### PACIFICO

|      |     |
|------|-----|
| 16oz | \$8 |
|------|-----|

|      |     |
|------|-----|
| 22oz | \$9 |
|------|-----|

### BUDLIGHT

|      |     |
|------|-----|
| 16oz | \$8 |
|------|-----|

|      |     |
|------|-----|
| 22oz | \$9 |
|------|-----|

### BLUE MOON

|      |     |
|------|-----|
| 16oz | \$8 |
|------|-----|

|      |     |
|------|-----|
| 22oz | \$9 |
|------|-----|

### DRAGON IPA

|      |     |
|------|-----|
| 16oz | \$9 |
|------|-----|

|      |      |
|------|------|
| 22oz | \$10 |
|------|------|

### CRAFT OR LOCAL

|      |     |
|------|-----|
| 16oz | \$9 |
|------|-----|

|      |      |
|------|------|
| 22oz | \$10 |
|------|------|

### **BOTTLED FOREIGN**

|                        |            |
|------------------------|------------|
| <b>CORONA</b>          | <b>\$7</b> |
| <b>CORONA LIGHT</b>    | <b>\$7</b> |
| <b>CORONA N/A</b>      | <b>\$7</b> |
| <b>BOHEMIA</b>         | <b>\$7</b> |
| <b>TECATE</b>          | <b>\$7</b> |
| <b>TECATE LIGHT</b>    | <b>\$7</b> |
| <b>MODELO ESPECIAL</b> | <b>\$7</b> |

### **BOTTLED DOMESTIC**

|                       |            |
|-----------------------|------------|
| <b>BUDLIGHT</b>       | <b>\$6</b> |
| <b>BUDWEISER</b>      | <b>\$6</b> |
| <b>MICHELOB ULTRA</b> | <b>\$6</b> |
| <b>ODOULS</b>         | <b>\$6</b> |
| <b>COORS LIGHT</b>    | <b>\$6</b> |
| <b>MILLER LITE</b>    | <b>\$6</b> |