

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

February 1, 2023

Emily Francisca Silvas Cabrera
La Herradura Mexican Grill
3051 S. Kinney Road
Tucson, AZ 85713

RE: Arizona Liquor License Job No.: 214315
d.b.a. La Herradura Mexican Grill

Dear Ms. Silvas Cabrera:

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 January 10, 2023. The Hearing before the Pima County Board of Supervisors has been scheduled for Tuesday, February 21, 2023, 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", with a large, 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

JAN 31 23 PM 02:35 PC CLK OF BD

AFFIDAVIT OF POSTING

Date of Posting: 01-11-23

Date of Posting Removal: 01-31-23

Applicant's Name: **La Herradura Mexican Grill**
Silvas Cabrera Emily Francisca
Last First Middle

Business Address: 3051 S. Kinney Road Tucson 85713
Street City Zip

License #: 214315

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.

Brey Cour Process Server 520-203-6320
Print Name of City/County Official Title Phone Number

[Signature] 01-31-23
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.



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: Katrina Martinez
Deputy Clerk
DATE: January 10, 2023
RE: Zoning Report - Application for Liquor License

Attached is the application of:

Emily Francisca Silvas Cabrera
d.b.a. La Herradura Mexican Grill
3051 S. Kinney Road
Tucson, AZ 85713

Arizona Liquor License Job No. 214315
Series 12, Restaurant
New License
Person Transfer
Location Transfer

ZONING REPORT

DATE: 1/17/23

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

JAN 17 2023 10:54 AM PIMA COUNTY CLERK OF BOARD

Name:
EMILY FRANCISCA SILVAS CABRERA

Title:
MEMBER

% Interest:
100.00

LA HERRADURA 2 MEXICAN RESTAURANT LLC - MEMBER

Name: EMILY FRANCISCA SILVAS CABRERA
Gender: Female
Correspondence Address: 3051 S KINNEY ROAD
TUCSON, AZ 85713
USA
Phone: (520)360-8465
Alt. Phone:
Email: EMILYSILVAS18@GMAIL.COM

APPLICATION INFORMATION

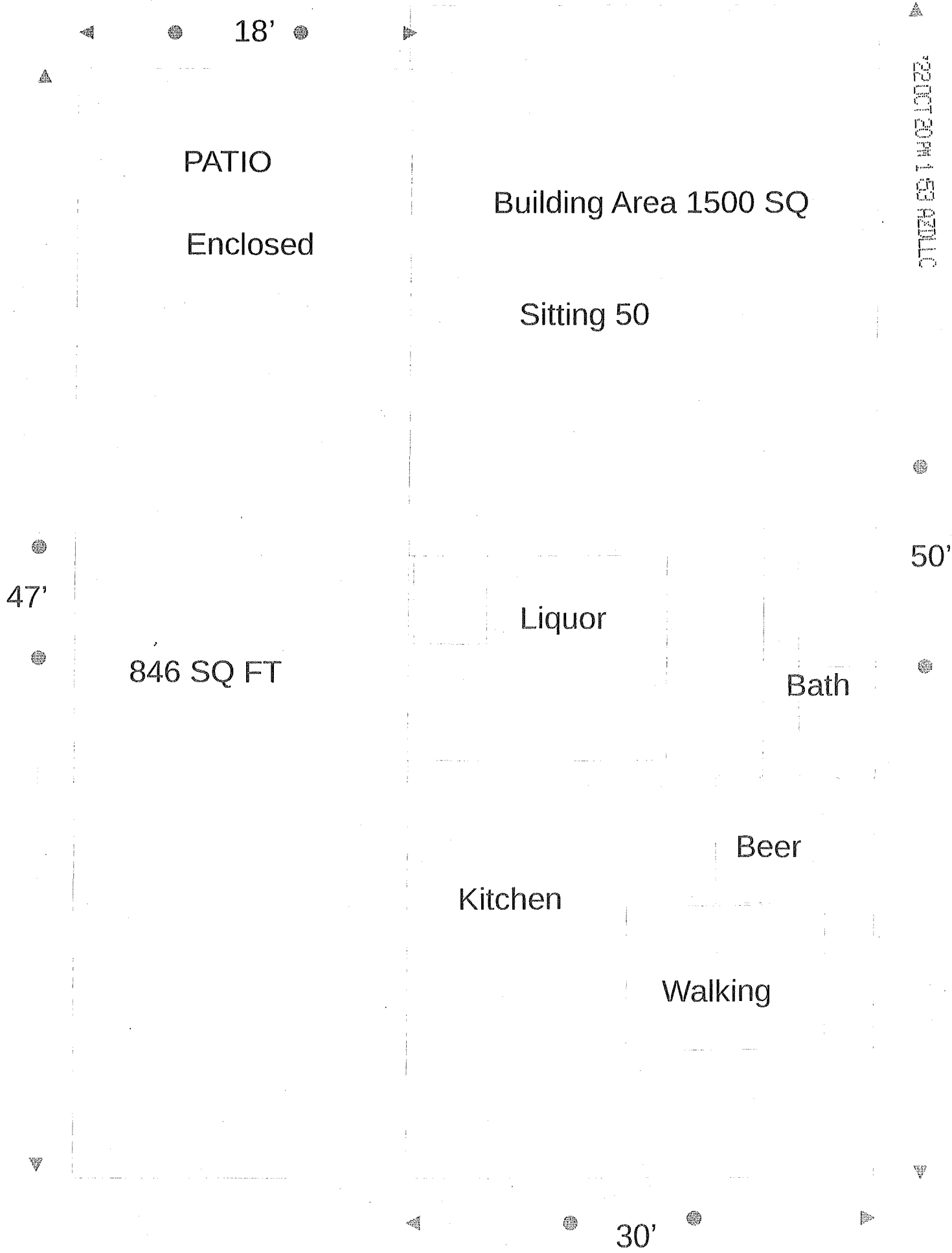
Application Number: 214315
Application Type: New Application
Created Date: 10/21/2022

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?
Yes
- 5) What is the total money borrowed for the business not including the lease?
Please list each amount owed to lenders/individuals.
ZERO
- 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 PATIO
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?
No
- 9) What type of business will this license be used for?
RESTAURANT

Herradura Mexican Grill



PATIO

Enclosed

Building Area 1500 SQ

Sitting 50

47'

846 SQ FT

Liquor

50'

Bath

Beer

Kitchen

Walking

30'

22 OCT 2011 5:53 AM LJC



**RESTAURANT/HOTEL/MOTEL
OPERATION PLAN**

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

Type or Print with **Black Ink**

1. Name of restaurant (Please print): LA HERRADURA MEXICAN GRILL

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

LIST ONLY THE FOLLOWING - NO ATTACHMENTS

Grill	American Range AEMG48 48" Gas Griddle
Oven	Cooking Performance Group S36-N Natural Gas 6 Burner 36" OVEN
Freezer	CONTINENTALESF3 74-3/4" Three Section Solid Door 71CU
Refrigerator	KOLPAK 6'X8' WALKING
Sink	2 Advance Tabco FE-3-1014-15RL 60" 3 Compartment Sink
Dish Washing Facilities	1 AUTOCLOR WASHING MACHINE
Food Preparation Counter (Dimensions)	2 30"x24", 1 36"x24 PREP TABLES
Other	AVANTCO 48" COLD TABLE 2 DOORS

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.) 70 %

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?) _____ %

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

a) Restaurant dining area of your premises: [60]

(DO NOT INCLUDE PATIO SEATING)

b) Bar area [+ 10]

TOTAL [= 70]

7. What type of dinnerware is primarily used in your restaurant? Reusable Disposable 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.)

2 LG's 65"

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	2
Bartenders	
Hostesses	
Managers	1
Servers	3
Other (BUSBOY)	1
Other (DISHWASHER)	1
Other (PREP)	1

I, (Print Full Name) EMILY SILVAS 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: Emily silvas



**RECORDS REQUIRED
FOR AUDIT
RESTAURANT/HOTEL/MOTEL**

Arizona Dept. of Liquor Licenses and Control
800 W. Washington St. 5th 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:

LA HERRADURA MEXICAN GRILL

1. Name of restaurant (Please print): _____
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) EMILY FRANCISCA SILVAS, 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: Emily Silvas

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

MICHELADA
La Gemela

BEBIDAS
DRINKS

MARGARITAS

Elija su sabor favorito
Limon - Fresa - Mango
- Sandia - Durazno - Tamarindo
Pick your favorite flavor
Lime - Strawberry - Mango
- Watermelon - Peach - Tamarind

CERVEZA
BEER

Cerveza Importada 4.99
Imported beer
Cerveza Domestica 3.99
Domestic beer

CERVEZA DE BARRIL
DRAFT BEER

Ask server for selection
Pregunta por nuestra seleccion
Grande Tall 7.99 **Chico** Shorts 4.99

MICHELADAS

Michelada 9.99
Michelada La Gemela 24.99
El Giro Michelada 19.99
Beer - Our Special Michelada Mix - Shrimp
- Shrimp Juice - Tamarind Candy
- Served in 32 oz Mug
La Rubia 11.99
La Morena 11.99

Margarita de la Casa *Limon en las rocas* 7.99
Lime on the rocks

Margarita de Sabor 8.99

Flavor margarita blended

El Giro Margarita 36 oz glass 23.99

Chilimoy Margarita 9.99

Patron Margarita 15.99
Flavor Patron margarita - Chamoy - Tajin
- Tamarind Candy - Served in the Patron Bottle

Cadillac Margarita 11.99

Lime margarita - Grand Marnier - Citrus juice

Jarrito Preparado 10.99

Tequila - Squirt - Citrus Juice and Fruit

Paloma 11.99

Tequila - Squirt - Club Soda - Lime

Se incluye 18% de propina para grupos de
6 o más personas.
18% gratuity will be included for parties of
6 or more

Las fotos pueden variar por locacion
Photos may vary by location

LA MORENA

CHILIMOY
Margarita

SANDIA
Margarita

MICHELADA
El Giro



BEBIDAS

DRINKS

TEQUILA SILVER

- Patron Silver 9.99
- Don Julio Blanco 9.99
- Herradura Silver 9.99
- Cazadores Blanco 8.99
- Hornitos Silver 8.99
- Jose Cuervo Silver 8.99

TEQUILA REPOSADO

- Patron Reposado 10.99
- Don Julio Reposado 10.99
- Herradura Reposado 9.99
- Corralejo Reposado 9.99
- Cazadores Reposado 9.99
- Hornitos Reposado 9.99
- Jose Cuervo Tradicional 9.99

TEQUILA AÑEJO

- Patron Añejo 11.99
- Don Julio Añejo 11.99
- Herradura Añejo 10.99
- Corralejo Añejo 10.99
- Cazadores Añejo 10.99
- Hornitos 10.99

COGNAC

- Hennessy 10.99
- Remy Martin 9.99

GIN

- Bombay Sapphire 9.99
- Tanqueray 8.99

RUM

- Bacardi 8.99
- Captain Morgan 7.99
- Malibu 8.99

VODKA

- Absolut 8.99
- Sky 7.99
- Tito's 8.99

BRANDY

- Presidente 8.99

WHISKEY

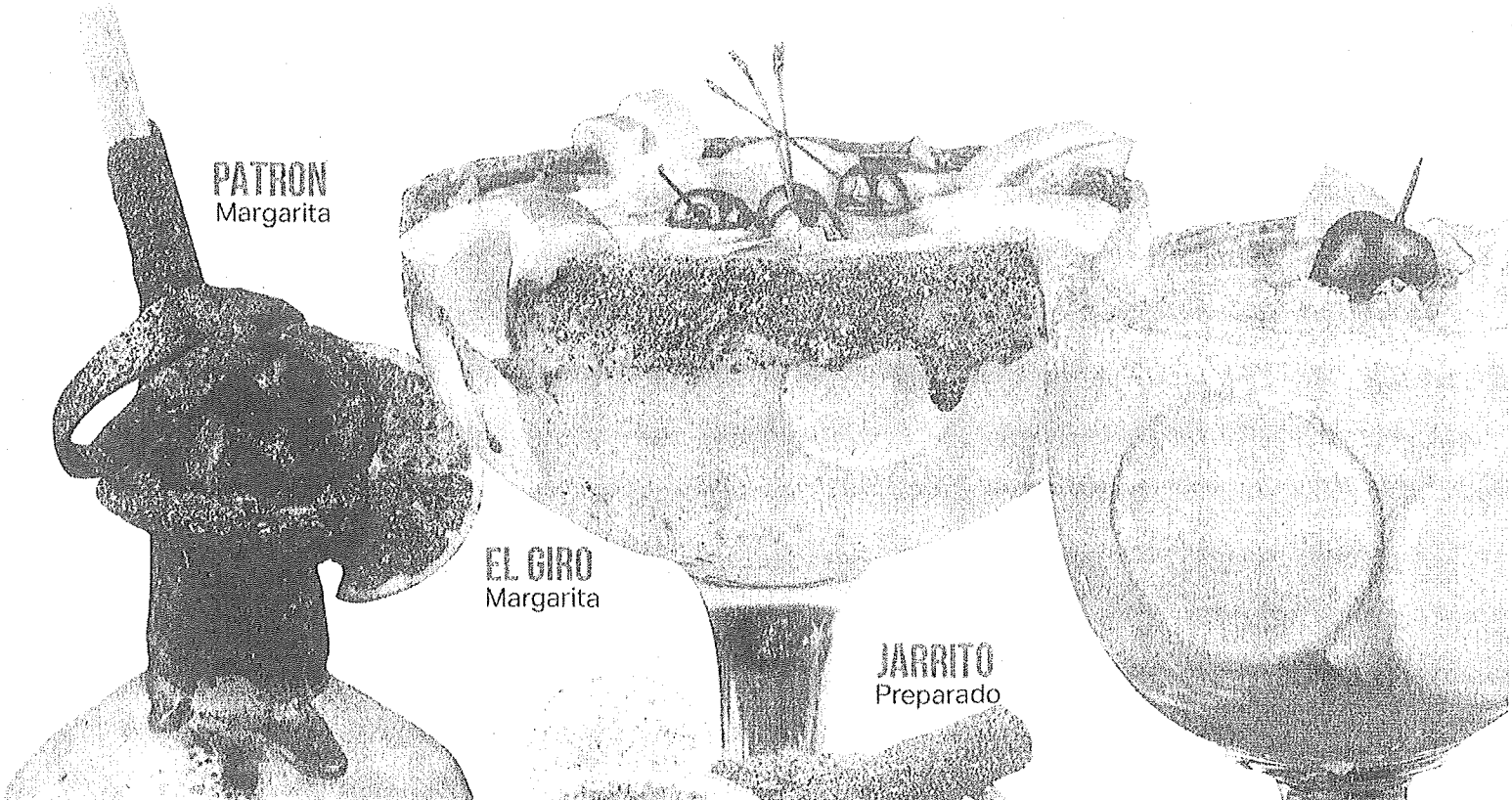
- Buchanan's 12 10.99
- Crown Royal 9.99
- Crown Royal Apple 9.99
- Jack Daniels 9.99
- Jack Daniels Honey 10.99
- Fireball 9.99

WINES

- Merlot 7.99
- Cabernet Sauvignon 7.99
- Chardony 7.99
- Pinet Grigio 7.99
- White Zinfadel 7.99
- Moscato 7.99

LICOR DE RESERVA

- Buchanan's 18 15
- Remy Martin 1738 20
- Tequila Don Julio 70 15
- Tequila Don Julio 1942 25
- Tequila Herradura Ultra 15
- Tequila San Matias 20
- Tequila Gran Patron Platino 35



PATRON
Margarita

EL GIRO
Margarita

JARRITO
Preparado

SEX ON
the Beach

BEBIDAS

DRINKS TROPICALES TROPICALS

- Mai Tai 9.99
- Tequila Sunrise 9.99
- Piña Colada 8.99
- Daquiri 8.99
- Sex On The Beach 10.99
- Sangria 11.99

BEBIDAS MAÑANERAS MORNING FAVORITES

- Bloody Mary 9.99
- Screwdriver 8.99
- Mimosa 9.99
- White Russian 9.99

TRAGOS MIXTOS MIXED DRINKS

- Jägerbomb 9.99
- Adios 10.99
- Long Island 10.99
- Vodka and Cranberry 9.99
- Rum and Pineapple 8.99
- Jack and Coke 9.99
- Buchanan's and Pineapple 11.99

Y MÁS AND MORE

- Mexican Candy 12.99
- La Malquerida 10.99
- La Querida 10.99
- Cucumber Cocktail 9.99
- Shot Bandera 18.99
- Don Julio Shot - Oyster Shot
- Dos Equis Beer



- Sodas** *Free Refill* Med 2.99 Lg 3.50
Coke - Diet Coke - Sprite - Dr Pepper
- Fanta Orange & Strawberry
- Fuze Raspberry
- Arnold Palmer** *No Refill* 3.50
Iced Tea 2.99
Chocomilk 3.50

JUGOS NATURALES FRESH JUICE *No Refill*

- Jugo de Naranja** 20oz 6.99 32oz 8.99
Fresh squeezed orange juice
- Jugo de Manzana** 2.99
Apple juice
- Aguas Frescas** *Med* 3.50 *Lg* 4.99
Limonada - Horchata - Jamaica
Limonada Mineral 3.99

BEBIDAS CALIENTES HOT DRINKS

- Cafe** *Free Refill* 2.99
Descafeinado *Free Refill* 2.99
Te de Sabores *No Refill* 2.99

DAQIRI



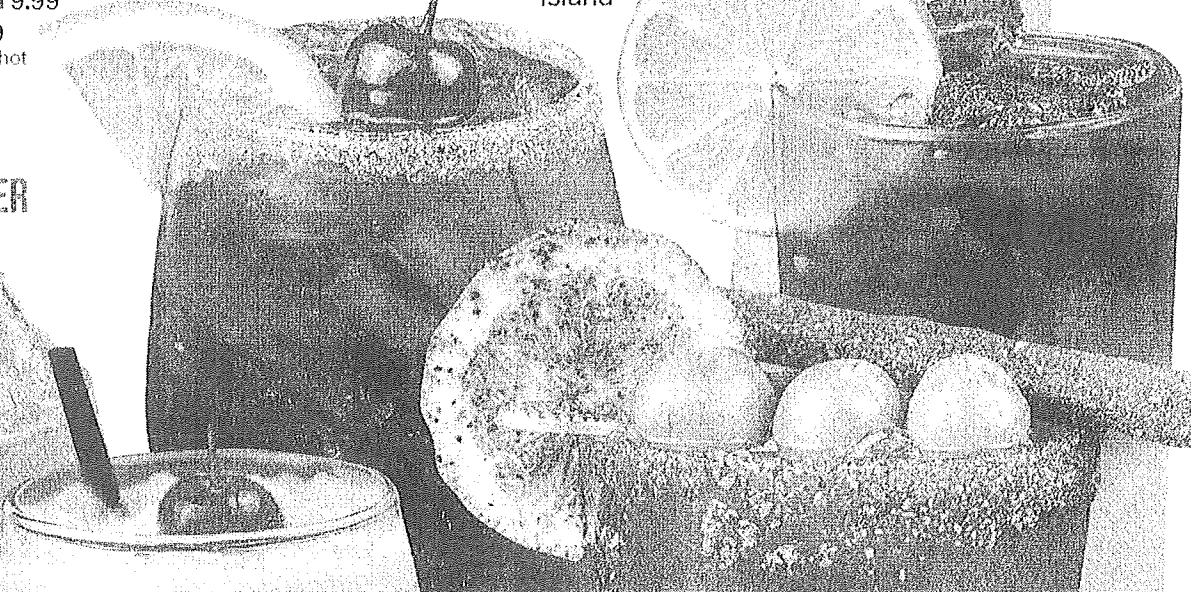
PIÑA Colada

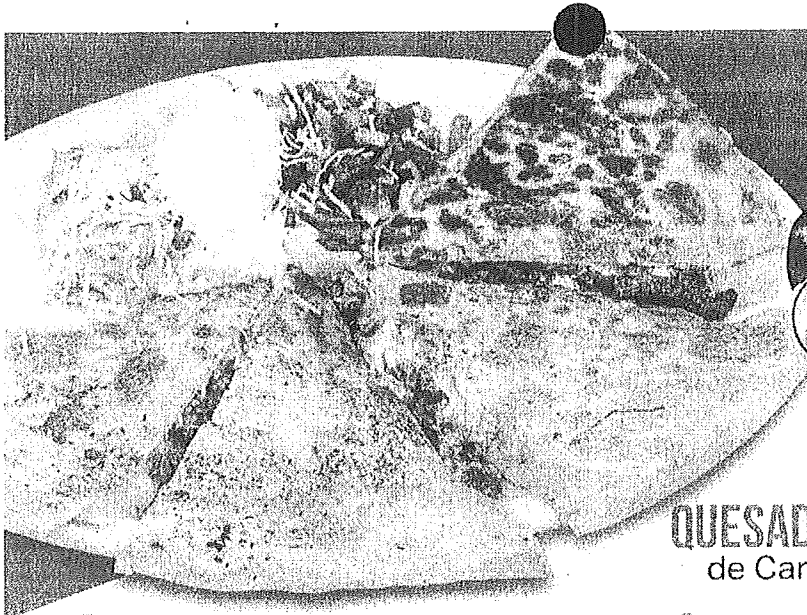


ADIOS

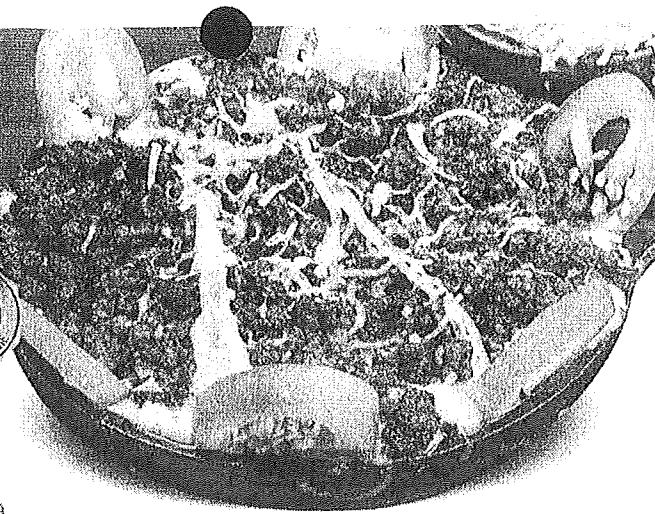
LONG Island

CUCUMBER Cocktail





QUESADILLA
de Carne



CHORIQUESO

APERITIVOS
APPETIZERS

Crujiente de Queso *Cheese crispy* 8.99

Quesadilla de

Queso 6.99 **Carne** 11.99 **Camaron** 12.99

Cheese, meat or shrimp quesadilla

Choriqueso con Guacamole 10.99

Mexican sausage with melted cheese

Queso Fundido con Guacamole 9.99

Melted cheese with guacamole

3 Taquitos con Guacamole *Pollo o carne deshebrada* 8.99

Three rolled taquitos shredded beef or chicken

Molcajete Guacamole *Preparado en su mesa* 9.99

Prepared at your table

Nachos con Carne *Pollo, carne asada o carne deshebrada* 10.99

Chicken, steak or shredded beef

Nachos con Jalapeños 8.99

Nachos de Papas Fritas *Nacho fries* 10.99

Pollo, carne asada o carne deshebrada

Chicken, steak or shredded beef

- OSTIONES EN SU CONCHA -

***Ostiones** (1 Doz) 20.99 (1/2 Doz) 12.99

Half Shell Oysters

***Ostiones Montados** (1 Doz) 27.99 (1/2 Doz) 15.99

Ostiones en su concha con ceviche de camarón y aguacate

Oysters in their shell with shrimp ceviche and avocado

***Tragos de Ostión con Tequila** *Oyster shots*

(1 Doz) 33.99 (1/2 Doz) 18.99

***Ostiones Preparados** (1 Doz) 34.99 (1/2 Doz) 20.99

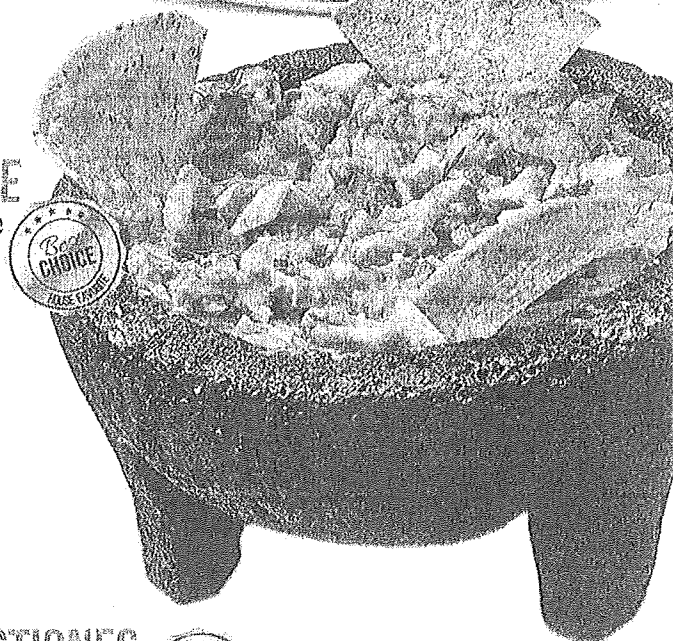
Ostiones en su concha con callo, pulpo y camarón

Oysters in their shell with scallops, octopus and shrimp

NACHOS
Fries



MOLCAJETE
Guacamole

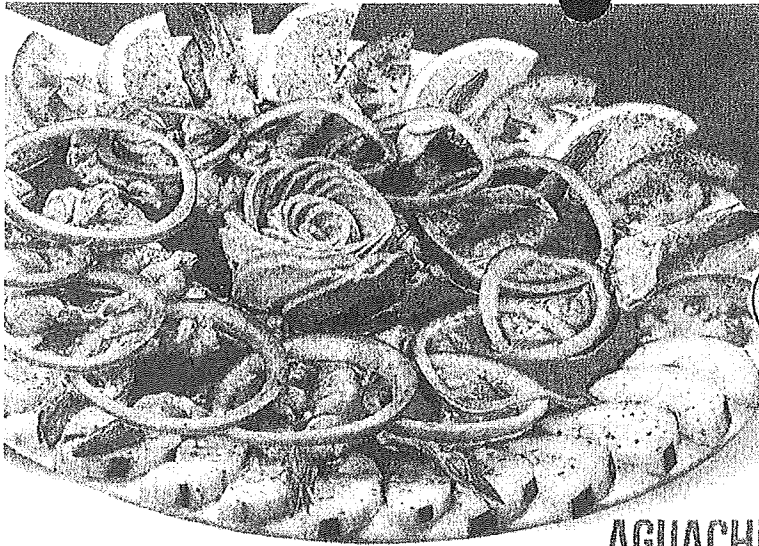


TAQUITOS
con Guacamole

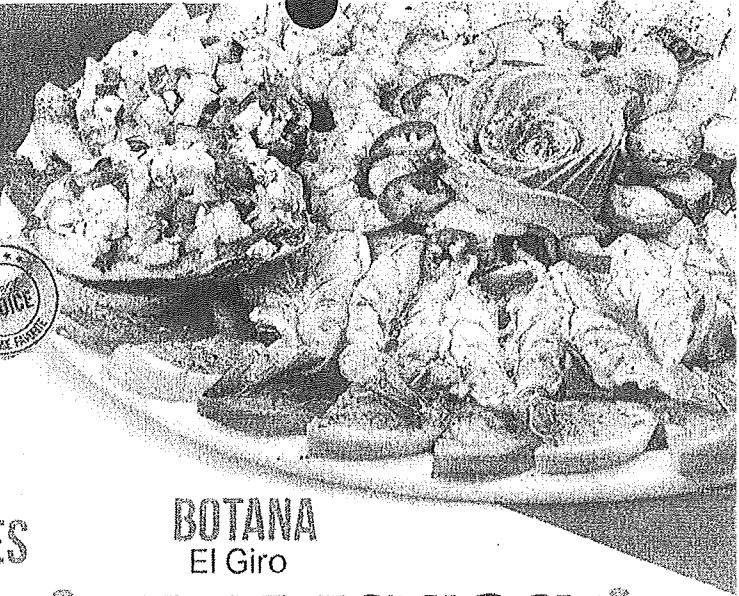


OSTIONES
Montados

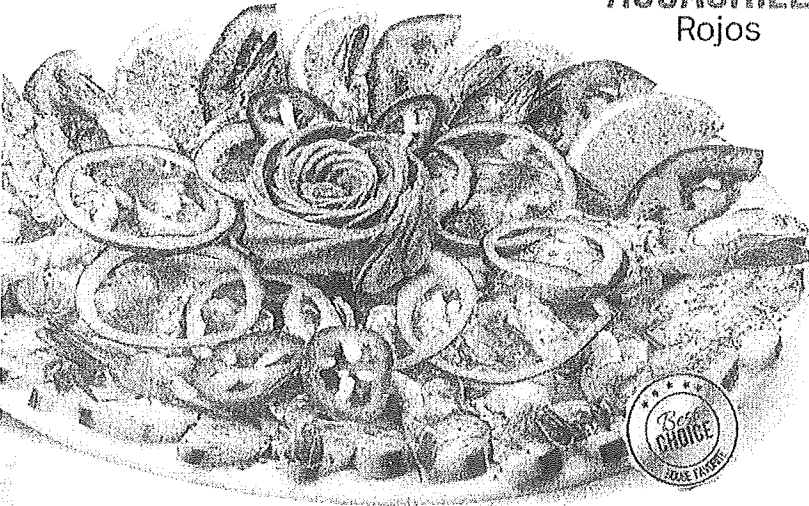




AGUACHILES
Rojos



BOTANA
El Giro



AGUACHILES
Verdes



COCTEL
de Camaron



COCTEL
Maleficio

MARISCOS
SEAFOOD

Todas las tostadas y cocteles se sirven con tomate, pepino, cebolla, cilantro y aguacate.
All tostadas and cocktails are served with tomato, cucumber, onion, cilantro and avocado

TOSTADAS

*Ceviche de Camaron o Pescado 5.99
Shrimp or fish cured in citrus juice

Camaron Shrimp 6.99

Pulpo Octopus 7.99

*Campechana Camaron, ceviche, pulpo, jalisco y abulon 11.99
Cooked shrimp, ceviche, octopus, imitation crab and scallops

*Aguachile Rojo o Verde 12.99

Shrimp cured in citrus juice in red or green sauce

Tostada Caribeña Camaron curtido, naranja y mango 11.99

Shrimp cured in citrus juice, orange and mango

COCTELES

*Coctel Maleficio (Lrg.) 19.99

Camaron cocido y curtido, pulpo y callo

Cooked and cured shrimp, octopus and scallops

Camaron Shrimp (Med.) 13.99 (Lrg.) 18.99

Pulpo Octopus (Med.) 13.99 (Lrg.) 19.99

Camaron y Pulpo Shrimp and octopus (Lrg.) 20.99

Abulon Abalone (Med.) 12.99 (Lrg.) 15.99

*Campechana Mixed (Med.) 14.99 (Lrg.) 21.99

Camaron, ceviche, pulpo, jalisco, abulon y (1) ostion

Cooked shrimp, ceviche, octopus, imitation crab, abalone and one oyster

BOTANAS DEL MAR

*Aguachiles Rojos o Verdes 22.99

Shrimp cured in citrus juice in red or green spicy sauce

Botana a la Plancha Grilled 27.99

Camarones Cabrones 26.99

Shrimp in our special dark spicy sauce

ENSALADAS DE MARISCOS

*Ensalada de Camaron o Pescado a Plancha 18.99

Grill shrimp or fish

*Ensalada de Mariscos 22.99

Camaron cocido, pescado, pulpo, abulon e imitacion de jalisco a la plancha

Cooked shrimp, fish, octopus, abalone and imitation crab grilled

TORRE
el Giro



ROCKY
Point



MARISCOS SEAFOOD

*Botana El Giro 29.99

Camarón cocido y curtido, pulpo, abulón, callo y ostiones
Cooked and cured shrimp, octopus, abalone, scallops and oysters

*Callos de Hacha Verdes o Rojos 31.99

Scallops in green or red spicy sauce

*Mariscoco Mixto 35.99

Coco, pulpo, abulón, imitación cangrejo y camarón cocido y curtido
Coconut, octopus, abalone, imitation crab, cooked and cured shrimp

*Mariscoco de Camaron 32.99

Cooked and cured shrimp and coconut

*Botana Rocky Point 39.99

Camarón cocido y curtido, callo, pulpo y tragos de ostión
Cooked and cured shrimp, scallops, octopus, cooked shrimp, and oyster shots

*Torre el Giro Seafood Tower 32.99

*La Bandera de Mexico 34.99

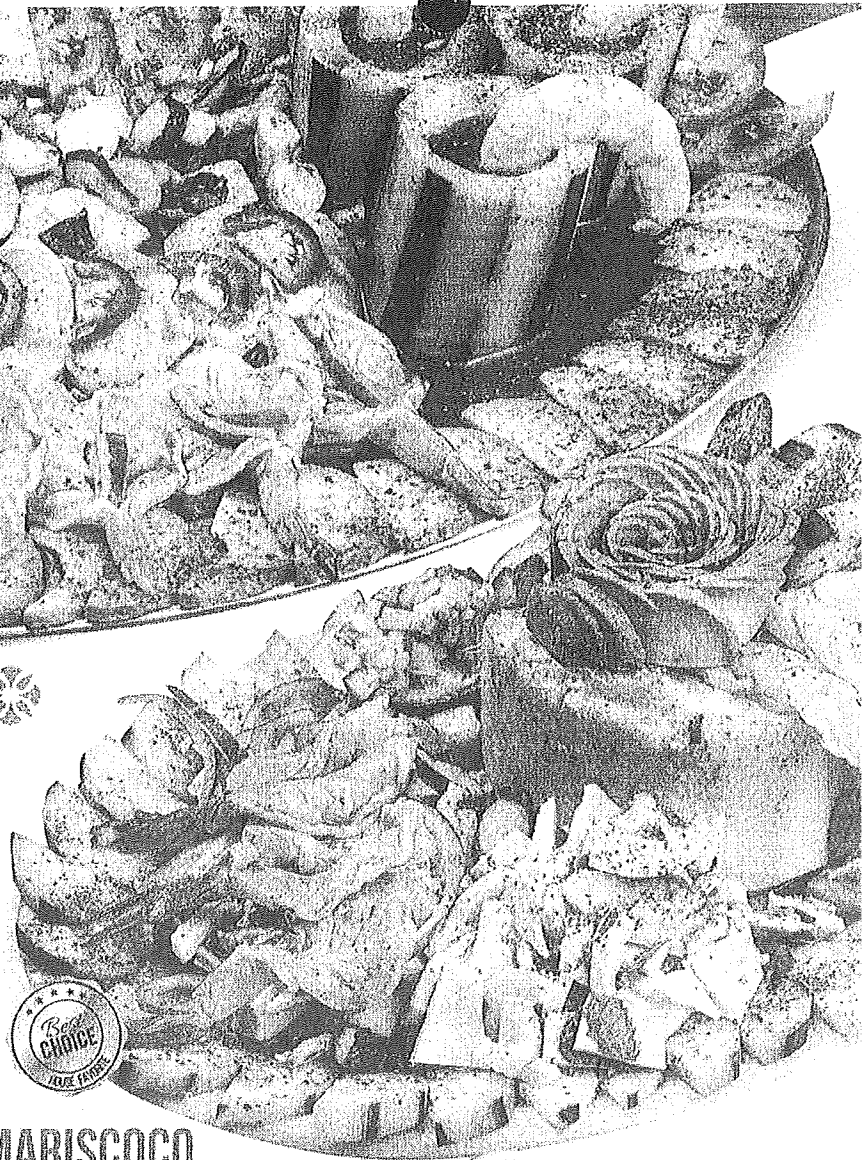
Callo y camarón curtido con salsa verde y roja
Scallops and cured shrimp in green and red sauce

*Fiesta de Cervezas 59.99

(6) Beer with mixed seafood and chips

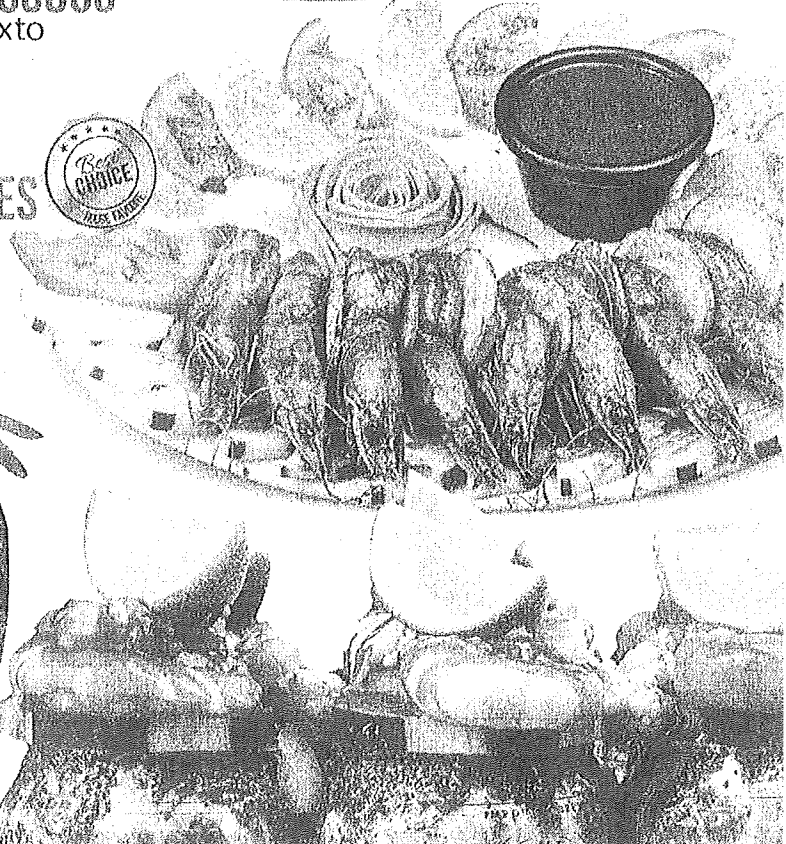
*Molcajete Maleficio 25.99

Camarón cocido y curtido, pulpo y callo
Cooked and cured shrimp, octopus and scallops

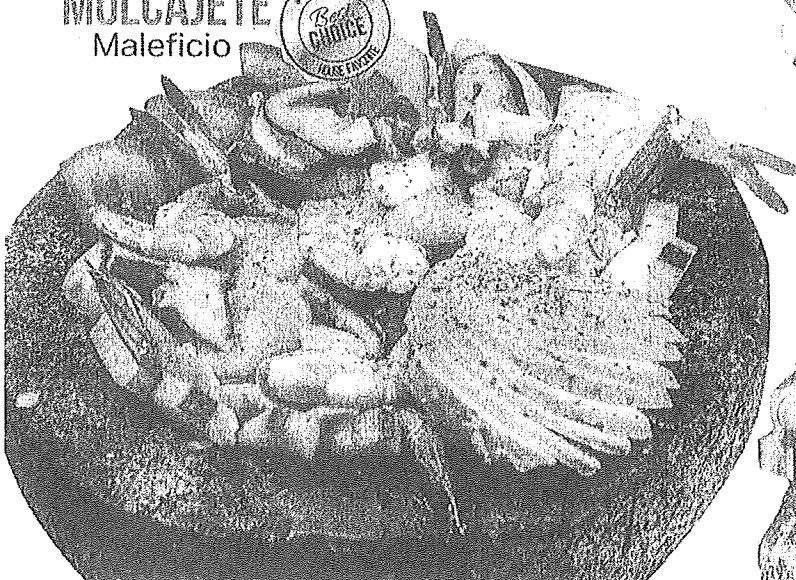


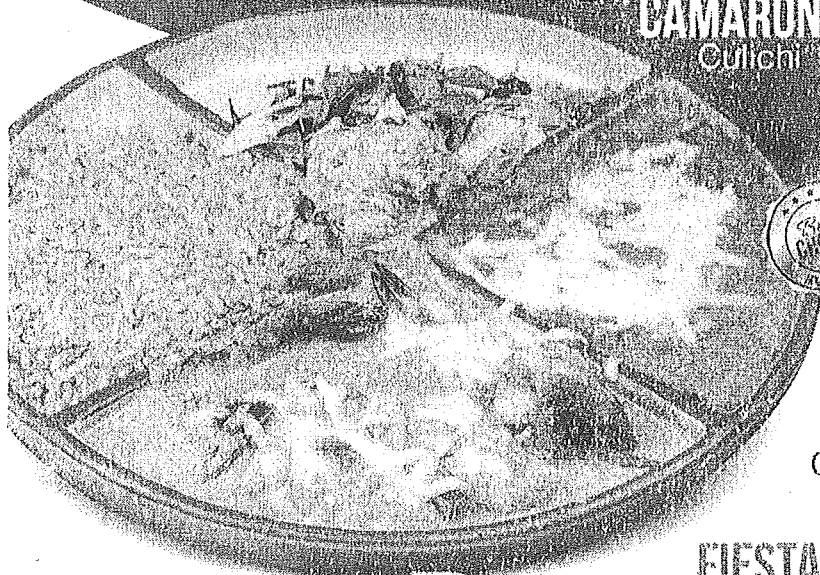
MARISCOCO Mixto

CAMARONES Cabrones

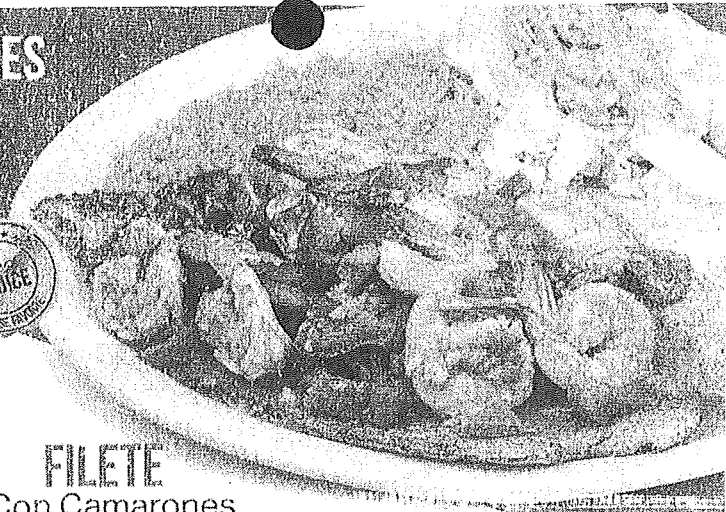


MOLCAJETE Maleficio

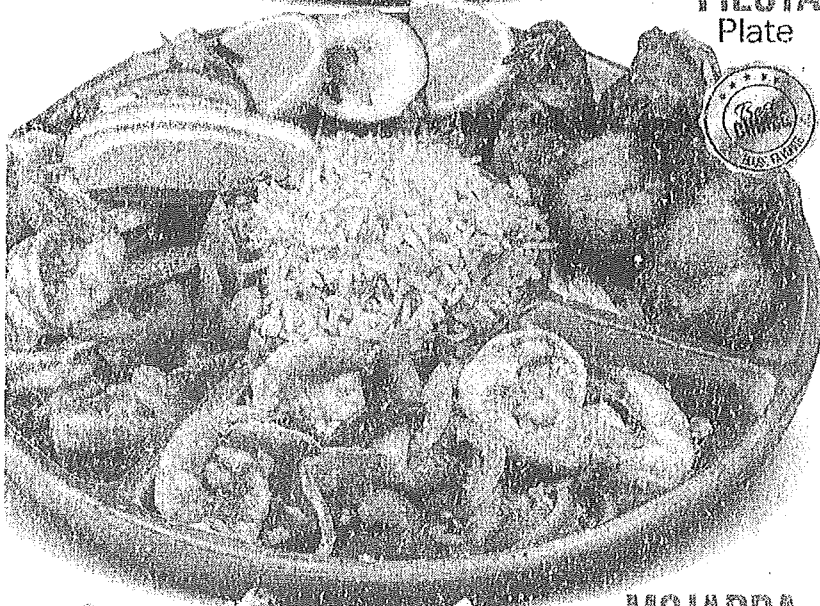




CAMARONES
Culichi



FILETE
Con Camarones



FIESTA
Plate

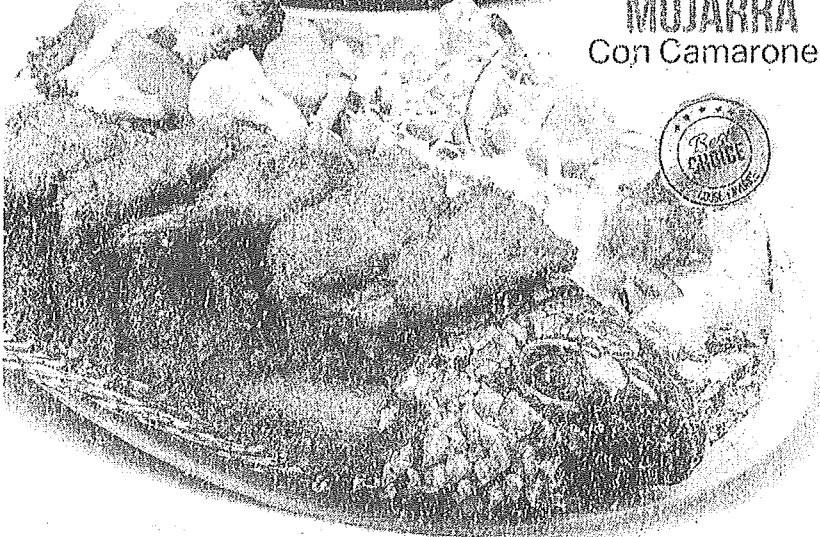


MARISCOS
SEAFOOD

CAMARON
SHRIMPS

Todos los platos se sirven con arroz, frijoles, ensalada, guacamole y tortillas
All plates are served with rice, beans, salad, guacamole and tortillas

- Camarones Rancheros** 18.99
Shrimp in tomato sauce, bell peppers and onions
- Camarones Al Mojo De Ajo** 18.99
Shrimp in garlic butter
- Camarones A La Diabla** Red hot diablo sauce 18.99
- Camarones Costa Azul** 21.99
Camaron envuelto en tocino relleno con jaiba
Bacon wrapped shrimp stuffed with imitation crab
- Camarones Empanizados** 18.99
Breaded Shrimp
- Camarones Culichi** 19.99
Shrimp in roasted poblano chili cream sauce
- Camarones El Giro** Shrimp in chipotle cream sauce 19.99
- Camarones Diverciados** 22.99
Shrimp in half culichi and half chipotle cream sauce



MOJARRA
Con Camarones



PESCADO
FISH

Todos los platos se sirven con arroz, frijoles, ensalada, guacamole y tortillas
All plates are served with rice, beans, salad, guacamole and tortillas

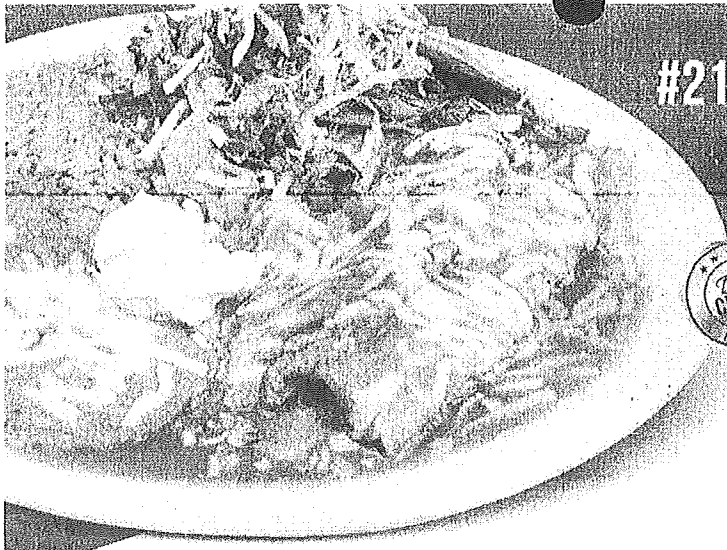
- Mojarra Frita** Fried tilapia 17.99
- Filete Empanizado** Breaded fish fillet 18.99
- Filete al Mojo de Ajo** Fish fillet in garlic butter 17.99
- Filete a la Plancha** Grilled fish fillet 14.99

PLATOS FAVORITOS
FAVORITE PLATES

- Fiesta Plate** 35.99
5 Camarones a la diabla, 5 camarones al mojo de ajo / 5 camarones costa azul
5 Shrimp a la diabla, 5 garlic shrimp, 5 shrimp costa azul
- *Mojarra Y Camarones Al Gusto** 23.99
Servido con vegetales, papa, ensalada y tortillas
Fried tilapia with your choice of shrimp and vegetables, salad, baked potato and tortillas
- *Filete Y Camarones Al Gusto** 22.99
Servido con arroz, frijol, ensalada y tortillas
Fish fillet with your choice of shrimp and rice, beans, salad and tortillas



CAMARONES
Costa Azul



#21

CHILE Rojo



COMBINACIONES

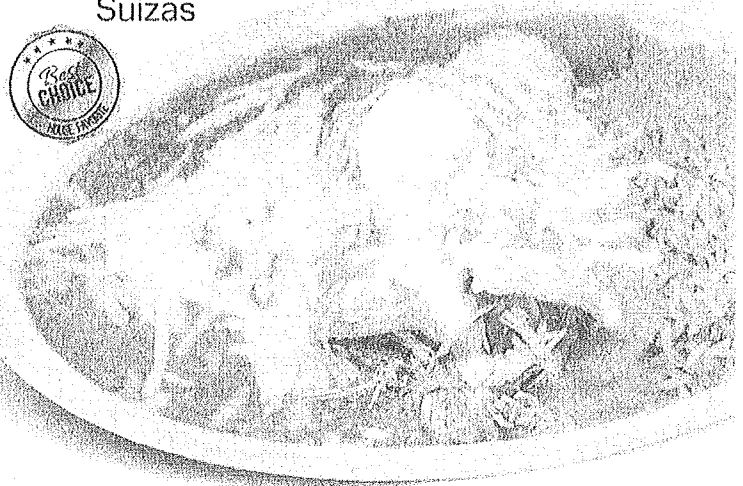
COMBINATIONS

Todos los platos se sirven con arroz, frijoles y ensalada
All plates are served with rice, beans and salad
Split Plate 1.99

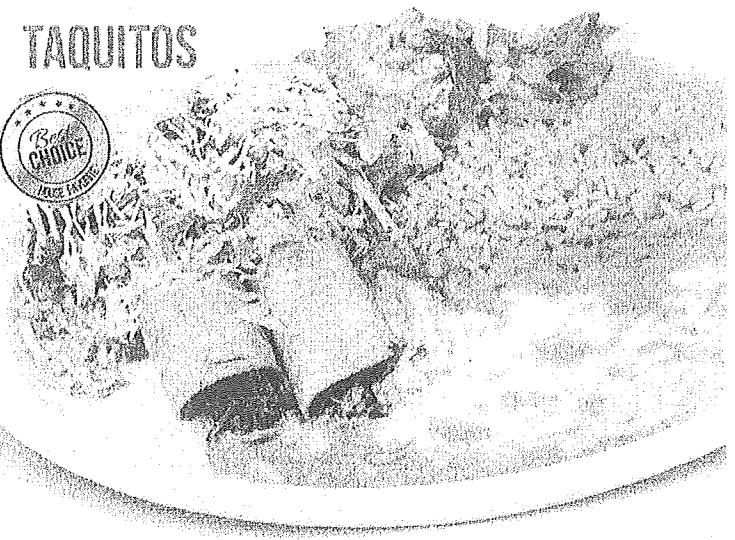
ENCHILADAS

Suizas

- 1. (1) Enchilada de Queso y (1) Taco de Carne Deshebrada 11.99
One cheese enchilada and one shredded beef taco
- 2. (1) Enchilada de Queso One cheese enchilada 9.99
- 3. (1) Chile Relleno y (1) Enchilada de Queso 13.99
One chile relleno and one cheese enchilada
- 4. (2) Enchiladas de Pollo Two chicken enchiladas 12.99
- 5. (2) Enchiladas de Carne Molida 12.99
Two ground beef enchiladas
- 6. (2) Tacos de Carne o Pollo 12.99
Two shredded beef or chicken tacos
- 7. Chile Verde o Rojo Green or red Chile 13.99
- 8. (2) Taquitos Enrollados pollo o carne deshebrada 11.99
Two rolled taquitos chicken or shredded beef
- 9. Enchiladas Suizas Chicken or beef 13.99
- 10. (1) Taco de Carne Deshebrada 8.99
One shredded beef taco
- 11. (1) Taco de Pollo One chicken taco 8.99
- 12. (2) Enchiladas de Queso 11.99
Two cheese enchiladas
- 13. (3) Enchiladas de Queso 12.99
Three cheese enchiladas
- 14. (1) Chile Relleno One chile relleno 12.99
- 15. (2) Chiles Rellenos Two chile relleno 18.99
- 16. (1) Tamal de Carne One beef tamale 11.99
- 17. (2) Tamales de Carne Two beef tamales 17.99
- 18. (1) Taco de Carne Deshebrada y (1) Chile Relleno 14.99
One shredded beef taco and one chile relleno
- 19. (1) Enchilada de Carne Deshebrada y (1) Tamal de Carne 13.99
One shredded beef enchilada and one beef tamale
- 20. (1) Taco de Carne Deshebrada y (1) Enchilada de Carne Molida 13.99
One shredded beef taco and one ground beef enchilada
- 21. (1) Enchilada de Queso, (1) Taco de Carne Deshebrada y (1) Chile Relleno 16.99
One cheese enchilada, one shredded beef taco and one chile relleno

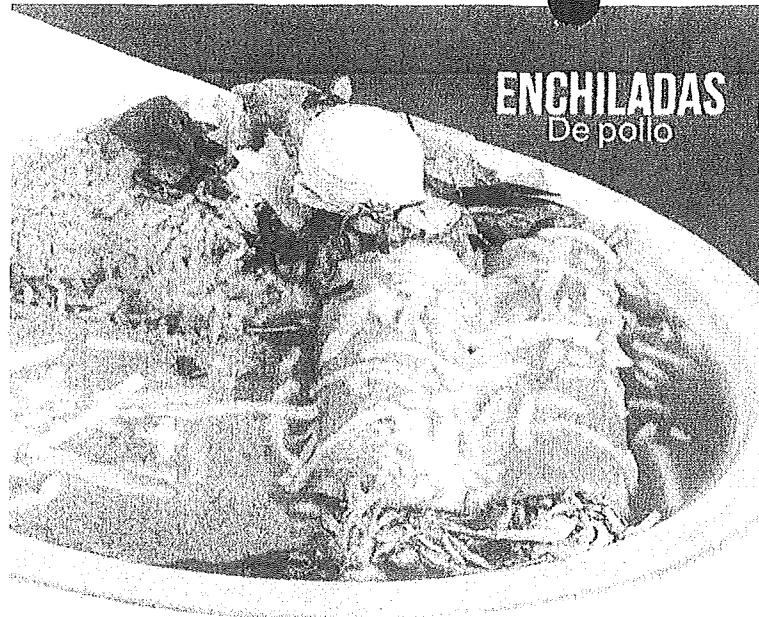


TAQUITOS



ENCHILADAS
De pollo

TACOS
De Pescado

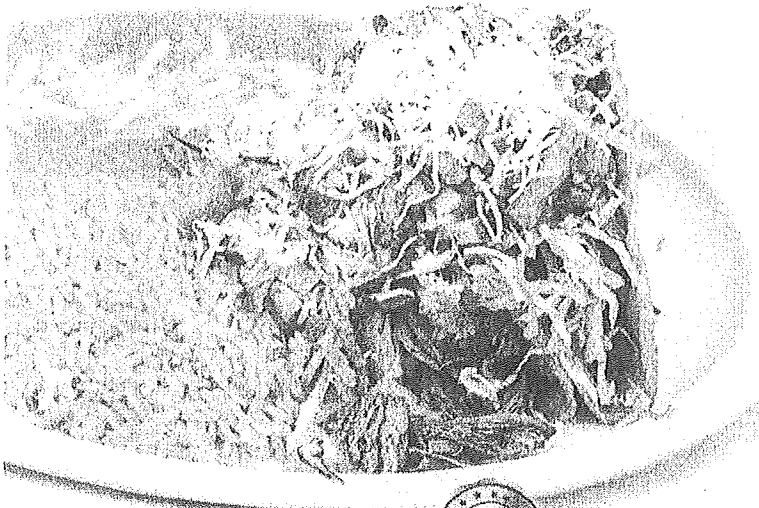


(2) TACOS

COMBINACIONES

COMBINATIONS

Todos los platos se sirven con arroz, frijoles y ensalada
All plates served with rice, beans and salad
Split Plate 1.99



- 22. **(2) Tacos de Camarón o Pescado** 13.99
Empanizado o a la plancha
Two shrimp or fish tacos breaded or grilled
- 23. **(1) Taco de Carne Deshebrada, (1) Tamal de Carne and (1) Chile Relleno** 16.99
One shredded beef taco, one beef tamale and one chile relleno
- 24. **(1) Enchilada de Queso, (1) Taco de Carne Deshebrada and (1) Tamal** 14.99
One cheese enchilada, one shredded beef taco and one beef tamale
- 25. **(3) Tacos de pollo o carne deshebrada** 14.99
Three tacos chicken or shredded beef
- 26. **(2) Taquitos y (1) Taco de Carne Deshebrada** 13.99
Two rolled taquitos and one shredded beef taco
- 27. **(2) Enchiladas de Camaron** *Two shrimp enchiladas* 13.99
- 28. **(2) Enchiladas de Jaiba** *Two crab enchiladas* 13.99
- 29. **(2) Flautas de Pollo o Carne Deshebrada** 13.99
Two flautas shredded beef or chicken
- 30. **El Giro Plate** 20.99
Un chile relleno, un tamal de carne, una enchilada de pollo, un taco de carne deshebrada y una tostada de frijoles
One chile relleno, one beef tamale, one chicken enchilada, one shredded beef taco and one bean tostada
- 31. **Enchiladas Culichi** 15.99
Camaron, pollo, carne deshebrada o queso
Shrimp, chicken, shredded beef, or cheese



ENCHILADAS
de Camaron

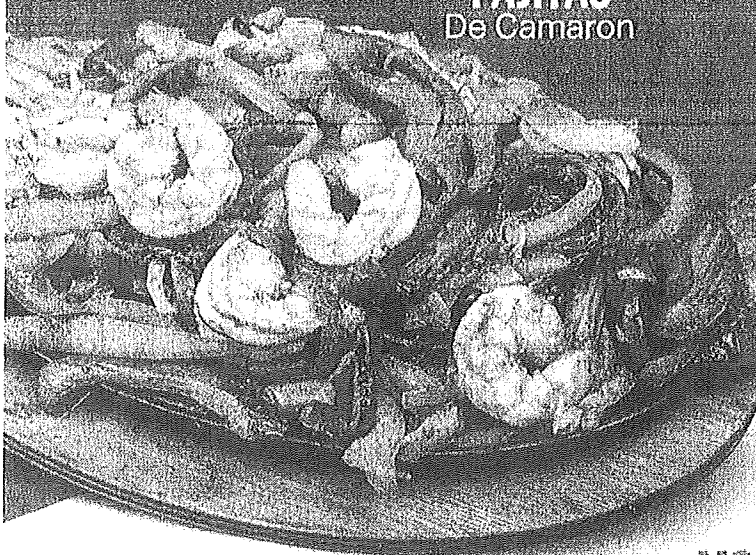


EL GIRO
Plate

A LA CARTA
A LA CARTE

1 Enchilada de Queso 2.99 <i>Cheese</i>	1 Flauta 3.99 <i>Beef or Chicken</i>
1 Enchilada 3.99 <i>Beef or Chicken</i>	1 Taquito 2.99 <i>Beef or Chicken</i>
1 Enchilada de Camaron <i>Shrimp</i> 3.99	1 Chile Relleno 4.99
Queso Rallado <i>Jack Cheese</i> 2.99	Chile Verde 7.99

FAJITAS
De Camaron



FAJITAS
Mixtas



PLATILLOS MEXICANOS

MEXICAN DINNER

Todos los platos se sirven con arroz, frijoles, ensalada, guacamole y tortillas

All plates are served with rice, beans, salad, guacamole and tortillas

***Molcajete Mixto** (1 person) 20.99 (2 people) 39.99

Camaron, carne, pollo, queso fresco, nopal y cebollitas
Shrimp, steak, chicken, fresh cheese, cactus and cambay onion

***Molcajete Mexicano** (1 person) 20.99 (2 people) 39.99

Chorizo, carne, pollo, queso fresco, nopal y cebollitas
Chorizo, steak, chicken, fresh cheese, cactus and cambay onion

***Molcajete De Mariscos** (1 person) 22.99 (2 people) 44.99

Pulpo, jalba, camaron, abulon, pescado, queso fresco, nopal y cebollitas

Octopus, crab, shrimp, abalone, fish, fresh cheese, cactus and cambay onion

***Molcajete De Camaron** (1 person) 21.99 (2 people) 39.99

Camaron, queso fresco, nopal y cebollitas
Shrimp, fresh cheese, cactus and cambay onion

***Fajitas Mixtas** Pollo, carne y camaron 22.99

Chicken, steak and shrimp

***Fajitas De Asada** Steak fajitas 18.99

***Fajitas De Camaron** Shrimp fajitas 19.99

***Fajitas De Pollo** Chicken fajitas 17.99

***Fajitas Vegetarianas** Veggie fajitas 15.99

***Pechuga de Pollo** Grill chicken breast 16.99

***Pechuga de Pollo**

con Aguacate y Queso 18.99

Grill chicken breast with avocado and cheese

***Milanesa de Pollo o Carne**

Breaded chicken or breaded steak 18.99

MOLCAJETE
Mixto



MOLCAJETE
Mexicano



ORDEN/SIDE

Frijoles Beans 2.99

Arroz Rice 2.99

Arroz y Frijoles 3.99

Rice and beans

Papa Horneada 4.99

Baked potato

(2) Tortilla de Harina 0.99

Flour tortilla

(2) Tortilla de Maiz 0.99

(3) Nopales Cactus 6.99

* **Carne Asada** Steak 12.99

Queso Fresco 3.99

(3) Chiles Tostados 1.99

* **T-Bone Steak** (16oz) 18.99

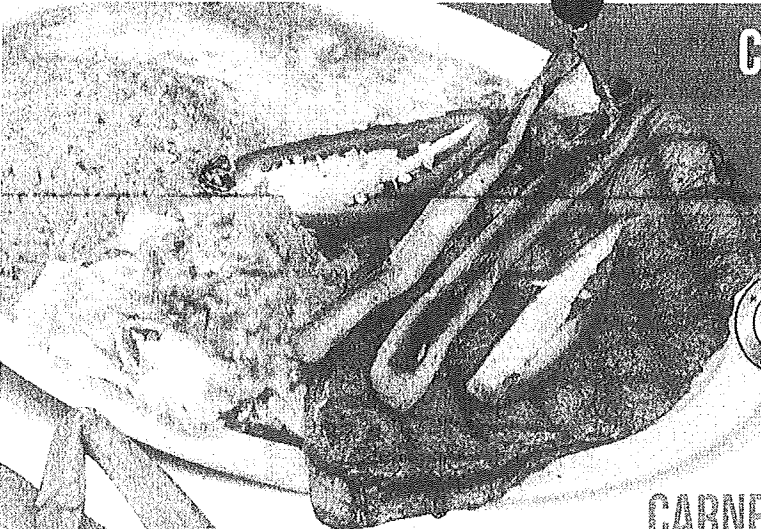
* **(7) Camarones a la Plancha** 9.99

Grilled shrimp

Aguacate Avocado 5.99

Guacamole 4.99

CARNE ASADA y Camaron



CARNE
Asada

PLATILLOS MEXICANOS

MEXICAN DINNER

Todos los platos se sirven con arroz, frijoles, ensalada, guacamole y tortillas

All plates are served with rice, beans, salad, guacamole and tortillas

***Carne Asada y Camaron a la Plancha 20.99**
Steak and grill shrimp

***Carne Asada Steak 18.99**

***Bistec Ranchero Con salsa española 17.99**
Steak ranchero style

***(16oz) T-Bone Steak 25.99**

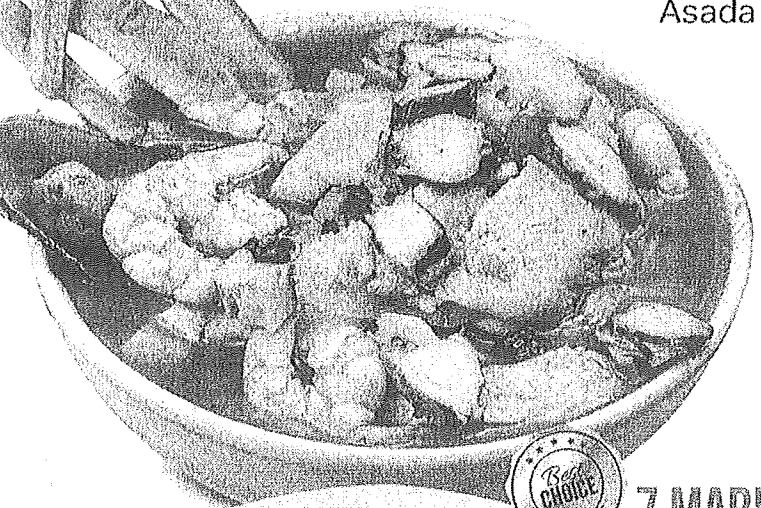
***(16oz) T-Bone Steak Y Camaron Al Gusto 33.99**
Garlic shrimp, breaded, a la diablo, grilled or culichi style shrimp.

***Carne a La Mexicana 17.99**

Con papa, cebolla, tomate and jalapeño
Potato, onions, tomato and jalapeño

***Carnitas Pork 13.99**

***Tampiqueña Enchilada de queso con carne asada 15.99**
Steak and one cheese enchilada



7 MARES

CALDOS

SOUPS

Todos los platos se sirven con arroz, cebolla, cilantro y tortilla
All plates are served with rice, onions, cilantro and tortilla

Res Beer 12.99

Pollo Chicken 11.99

Caldo de Queso Cheese Soup 12.99

Albondigas Meatball 12.99

7 Mares 7 Seas 20.99

Pulpo, abulon, jalba, camaron, pescado, mejillones y pata de jibia
Octopus, abalone, crab, shrimp, fish, mussels and crab legs

Michy Pescado y camaron 19.99

Fish and shrimp

Pescado Fish 15.99

Camaron Shrimp 18.99

Pulpo Octopus 21.99

Carne en su jugo 18.99

Carne de res, tocino, cebolla, frijol entero y cilantro
Steak, bacon, onions, whole beans and cilantro

Pozole 11.99

Repollo, rabanos, cebolla, tostada, tortilla o pan. No incluye arroz
Cabbage, radishes, onions, tostada, tortilla or bread.
Rice not included

Menudo Blanco o Rojo 11.99

Cebolla, cilantro, pan o tortilla. No incluye arroz
White or red menudo, onions, cilantro, bread or tortilla.



MENUDO
Blanco

