



CASA AMIGOS

Mexican Kitchen

SPONSORED

**Monte
Alban**





APPETIZERS

TABLE SIDE GUACAMOLE **\$11,99**

Fresh Avocado, Onions, Tomatoes, Cilantro, Fresh Lime juice, Jalapeño & Sea Salt.

QUESO FUNDIDO **\$11,00**

Monterey Cheese, Garnished with Chorizo, Served with Lettuce, Guacamole, Pico de Gallo, Sour Cream & 3 Flour Tortillas.

LOUISIANA SHRIMP **\$24,99**

Fresh Shrimp Boiled In Our Secret Spices, Blended with our Signature Seasoning, Served with Corn on The Cob & Spiced Seasoning.

ELOTES **\$10,50**

Two Mexican Corn Topped with Lime, Mayo Queso Fresco & Spiced Seasoning.

CASA AMIGOS SAMPLER **\$11,00**

Chorizo Dip, Buffalo Wings, Chicken Quesadilla & Chicken Taquitos, Served with Lettuce, Sour Cream, Pico de Gallo & Guacamole.

BUFFALO WINGS **\$13,50**

JALAPEÑO POPPERS **\$9,99**

LETTUCE TACOS

Three Lettuce Wraps, Sauteed with bell peppers, Tomatoes, Corn & Onions
Choice of:

Chicken **\$14,99**

Steak, Shrimp or Fish **\$17,99**

CHIPOTLE TACOS

Three Mini Handmade Corn Tortilla, Black Beans, Garnished with Mixed Greens, Chipotle Sauce & Cheese
Choice of:

Chicken **\$15,99**

Steak **\$18,99**

CASA AMIGOS CEVICHE ESPECIAL **\$16,99**

Bay Scallops, Shrimp & White Fish Marinated, Cooked in Fresh Squeezed Citrus Juice, With Tomatoes, Onions, Cilantro, Avocado & Jalapeños

CEVICHE **\$12,50**

Fish or Shrimp Marinated & Cooked in Fresh, Squeezed Citrus Juice, With Tomatoes, Onions, Cilantro, Avocado & Jalapeños

CEVICHE DE PULPO **\$19,99**

Octopus Marinated & Cooked in Fresh, Squeezed Citrus Juice, With Tomatoes, Onions, Cilantro, Avocado & Jalapeños, Basil, Splash Olive Oil & Avocado

TRICOLOR TAMALES **\$12,50**

Three Tamales: One Chicken, One Pork, One Cheese Topped with Three Different Salsas: Mole, Green Salsa & Cheese Dip.

FRIED CALAMARI OR FRIED SHRIMP **\$18,50**

Calamari Lightly Breaded - Well Seasoned & Gently Fried - Served Over

DIPS

Queso Dip **\$7,50**

Bean Dip **\$7,50**

Guacamole Dip **\$7,50**

Crab Dip **\$13,99**

Spinach Dip **\$7,50**

NACHOS

DELUXE NACHOS **\$12,99**

Corn Tortilla Chips Topped with Shredded Cheese, Cheese Dip, Ground Beef, Shredded Chicken, Black Beans, Lettuce, Sour Cream, Pico de Gallo, Guacamole & Jalapeños

EAJITA NACHOS

Corn Tortilla Chips, Grilled Onions & Bell Peppers, Topped with Shredded Cheese, Cheese Dip, Lettuce, Sour, Cream, Pico de Gallo, Guacamole & Jalapeños with your choice of:

Grilled Chicken	\$15,99
Steak	\$16,99
Shrimp	\$16,99



CASA AMIGOS NACHOS \$18,99

Corn Tortilla Chips Topped with Shredded Cheese, Cheese Dip, Ground Beef, Shredded Chicken, Grilled Chicken, Steak, Chorizo & Shrimp.

CLASSIC NACHOS

1. Start with > Cheese & Nachos
2. Choose your filling:

Ground Beef	\$9,00
Grilled Chicken	\$10,99
Shredded Chicken	\$9,00
Steak	\$13,99
Shrimp	\$15,99

SALADS

TACO SALAD

A Crispy Flour, Tortilla Shell Filled with Ground Beef or Shredded Chicken, Topped with Lettuce, Sour Cream, Shredded Cheese, Guacamole & Pico de Gallo

Steak	\$17,99
Grilled Chicken	\$15,99

BLACKENED CHICKEN SALAD

Fresh Avocado, Onions, Tomatoes, Cilantro, Fresh Lime juice, Jalapeño & Sea Salt.

Steak	\$15,99
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GRILLED CHILE SALAD

Fresh Salad Greens, Pico de Gallo, Onion - Bell Peppers, Mango, Pineapple, Jicama & Tortilla Strips Topped with Fresh Avocado & Queso Fresco & Chile, Dressing on the side

Shrimp	\$17,99
Salmon	\$18,99

AVOCADO SALAD

Fresh Avocado, Lettuce, Mozzarella Cheese, Tomatoes, Corn, Black Beans & Ranch dressing on the side.

Steak	\$17,99
Shrimp	\$17,99
Grilled Chicken	\$15,99
Salmon	\$18,99

CHICKEN, PINEAPPLE & AVOCADO SALAD \$15,99

Mixed Greens, Fresh Pineapple, Tomatoes, Cucumber, Red peppers, Onions Tortilla Strips, Jicama & Almonds, Tossed with Cilantro Lime Vinaigrette on the side.

CALABASH CHICKEN SALAD \$15,99

Mixed Greens, Fresh Pineapple, Tomatoes, Cucumber, Red peppers, Onions Tortilla Strips, Jicama & Almonds, Tossed with Cilantro Lime Vinaigrette on the side.

CAESAR SALAD \$13,99

Parmesan Cheese, Romaine Lettuce, Croutons & Tomatoes, Topped with Fried Chicken Tenderloin & Ranch Dressing on the Side.

Steak	\$17,99
Shrimp	\$17,99
Grilled Chicken	\$15,99
Salmon	\$18,99

AHI TUNA SALAD \$18,99

Ahi tuna fresh, Red Onions, Tomatoes, Baby Greens, Beans Sprous, Thinly Sliced Lemon & Sliced Avocado

MEXICAN STREET TACOS

TACOS CARNE ASADA \$18,99

Three Grilled Steak tacos.

TACOS AL PASTOR \$15,99

Three Grilled Adobo Pork Tacos.

CARNITAS TACOS \$15,99

Three Slow Simmered Pork Tacos.

TACOS DE LENGUA

Three Rich Silky Textured Cow Tongue.

\$15,99

TACOS DE TRIPA

Three Grilled Crispy Beef Intestine Tacos.

\$15,99

TACOS DE CHORIZO

Three Seasoned Mexican Style Sausage Tacos.

\$15,99

TACOS DE POLLO ASADO

Three Grilled Chicken Tacos.

\$15,99

TACOS DE CABRITO

Three Simmered Goat Meat Tacos.

\$15,99

BIRRIA TACOS

Three Birria Tacos, Shredded Goat Meat & Cheese, Served With Dipping Consome, Rice & Whole Beans.

\$21,99

TEX MEX TACOS

Three Hard or Soft Tacos, Beef or Chicken, Lettuce, Tomatoes, Cheese & Sour Cream With Rice & Refried Beans.

\$15,99

CASA FISH TACOS OR SHRIMP TACOS

Three White Fish Fried Tacos, Flour Tortilla, Cabbage, Pico de Gallo, Avocado, Queso fresco, Baja Chipotle Salsa & a Side of Fries.

\$18,99



FAVORITES

SUPER BURRITO

A Monster Burrito Stuffed with your Choice of Ground Beef or Shredded Chicken, Rice, Refried Beans, Lettuce, Guacamole, Shredded cheese, Pico de Gallo & Sour Cream, Topped with Burrito Sauce & Cheese Dip.

\$16,99

BURRITO DELUXE

Two Burritos Filled with Beef Tips or Shredded Chicken, Topped with Cheese Dip, Pico de Gallo, Sour Cream, Lettuce & Guacamole, Served with Rice & Refried Beans.

\$17,99

BURRITO CALIFORNIA

A Monster Burrito Stuffed with your Choice of Grilled Chicken or Steak, Grilled Onions, Peppers, Rice, Refried Beans, Lettuce, Guacamole, Shredded cheese, Pico de Gallo & Sour Cream, Topped with Burrito Sauce & Cheese Dip.

Chicken

\$17,99

Steak

\$19,99

BURRITO MEXICANO

Two Burritos Filled with Grilled Chicken or Steak, Grilled Onions & Bell Peppers, Topped with Cheese Dip, Lettuce, Pico de Gallo, Sour Cream & Guacamole, Rice & Refried Beans.

Chicken

\$17,99

Steak

\$19,99

BURRITO ESPECIAL

Two Burritos Filled with Ground Beef or Shredded Chicken, Topped with Shredded Cheese & Burrito Sauce, Lettuce, Sour Cream, Pico de Gallo & Guacamole, Served with Rice & Refried Beans.

\$15,99

ENCHILADAS VERDES

Two Corn Tortillas Filled with Chicken, Topped with Tomatillo Green Salsa & Shredded Cheese, Pico de Gallo, Sour Cream, Guacamole & Lettuce, Served with Rice & Refried Beans.

\$14,99

CHICKEN & SPINACH ENCHILADAS

Three Corn Tortillas Filled with Grilled Chicken & Spinach, Topped with Cheese Dip, Poblano Sauce, Cilantro & Red Onions, Served with Rice & Refried Beans.

\$15,99

ENCHILADAS SUPREMAS

Four Enchiladas, One Ground Beef, One Chicken, One Cheese & One refried Beans, Topped with Red Enchilada Sauce, Shredded Cheese Lettuce, Pico de Gallo, Sour Cream & Guacamole.

\$15,99

TRICOLOR ENCHILADAS

Three Enchiladas Filled with Ground Beef or Chicken, Topped with 3 Different Sauces: Red sauce, Cheese Dip & Green Sauce, Served with Rice & Refried Beans.

\$15,99

ENCHILADAS POBLANAS

Two Corn Tortillas Filled with Shredded Chicken, Topped with Shredded Cheese & Mole Sauce, Served with Lettuce, Guacamole, Pico de Gallo, Sour Cream, Rice & Refried Beans.

\$14,99

ENCHILADAS RANCHERAS

Two Cheese Enchiladas, Topped with Braised Pork, Enchilada Sauce, Grilled Onions, Bell Peppers, Lettuce, Guacamole, Pico de Gallo, Sour Cream, Served with Rice & Refried Beans.

\$16,99

GRILLED STEAK ENCHILADA

Three Grilled Steak Enchilada with Red sauce & Shredded Cheese, Served with Rice, Lettuce, Guacamole, Sour Cream & Pico de Gallo.

\$20,99

CASA AMIGOS
Mexican Kitchen

QUESADILLA CASA AMIGOS

Grilled Flour Tortilla with your Choice of Grilled Steak or Grilled Chicken & Cheese, Served with Lettuce, Sour Cream, Pico de Gallo, Guacamole, Rice & Refried Beans.

Chicken **\$15,99**

Steak **\$18,99**

CHIMICHANGA

Fried Flour Tortilla Filled with Beef Tips or Shredded Cheese, Topped with Cheese Dip, Served with Lettuce, Sour Cream, Pico de Gallo, Guacamole, Rice & Refried Beans.

Grilled Chicken **\$16,99**

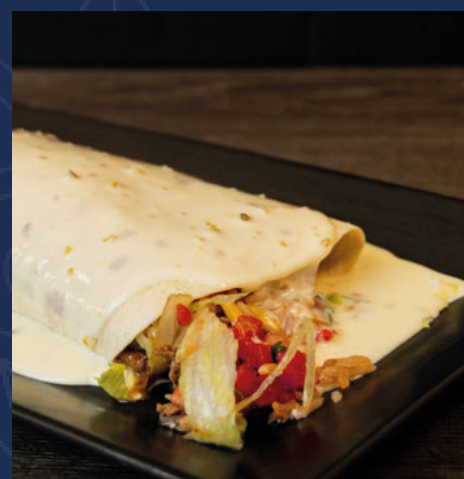
Steak **\$18,99**

FLAUTAS **\$15,99**

Four Rolled Tortillas, Beef Tips or Shredded Cheese, Flash Fried, Topped with Lettuce, Sour Cream, Pico de Gallo, Guacamole & Queso fresco, Served with Refried Beans.

CHILES RELLENOS **\$17,99**

Two Roasted Poblano Peppers, Stuffed with Queso Fresco, Topped with Three Different Sauces: Red, Cheese Dip, Sour Cream & Green Sauce, Side of Rice & Refried Beans.



CASA AMIGOS BOWL

1. Start with > A Bowl with Rice, Black Beans, Corn, Shredded Cheese, Pico de Gallo, Sour Cream, Lettuce, Guacamole & Crispy Cheese Quesadilla.
2. Choose your Protein:

Chicken **\$16,99**

Carnitas Bowl **\$18,99**

Steak Bowl **\$19,99**

Steak & Chicken Bowl **\$18,99**

Grilled Shrimp Bowl **\$20,99**

Steak, Chicken & Shrimp Bowl **\$20,99**

Steak a Shrimp **\$22,99**

Create Your Own Combo

All Combination Served with Rice & Refried Beans, Pick 2 **\$15,99**

1. Choose your item
Taco, Quesadilla, Burrito, Enchiladas, Tostada, Tamal.
2. Choose your protein
Ground Beef or Shredded Chicken.

FAJITAS

INDIVIDUAL

Chicken **\$18,99**

Steak **\$22,99**

Shrimp **\$26,99**

Steak & Shrimp **\$29,99**

Steak & Chicken **\$22,99**

Steak, Chicken & Shrimp **\$23,99**

FOR TOW

Grilled Chicken, Steak & Shrimp **\$34,99**

Shrimp **\$37,99**

Steak & Shrimp **\$38,99**

FAJITA HAWAIIANA **\$27,99**

Chicken, Steak, Pastor, Bacon, Grilled Onion, Bellpeper, Mushrooms, Pineapple, Topped with Melted Mozzarella Cheese, Served with Lettuce, Sour Cream, Guacamole, Pico de Gallo, Rice & Refried Beans, 3 Flour Tortillas.

SPECIALTIES

ARRACHERA **\$22,99**

Grilled Marinated Skirt Steak, Topped with Chimichurri Sauce, Served with Rice & Steamed Vegetables.

CASA AMIGOS STEAK **\$29,99**

Rib-Eye Steak (12OZ), Topped with Grilled Shrimp, Serrano Toreado & Grilled Onions, Served with Rice & Refried Beans.

STEAK COUNTRY **\$24,99**

12 Oz. Rib Eye Steak, Topped with Grilled Mushrooms, Onions & Cheese Dip Served with Rice & Refried Beans.

STEAK A LA MEXICANA **\$22,99**

Sauteed Stripes of Rib-Eye, Steak, Onions, Bell Peppers, Tomatoes & Fresh Jalapeños, Served with Rice, Refried Beans & 3 Tortillas.

SURE & SAND **\$23,99**

Grilled Carne Asada, Topped with Seasoned Shrimp, Drizzled Queso Dip, Served with Rice & Black Beans.

STEAK TAMPIQUEÑO **\$23,99**

Juicy Char-Grilled Skirt Steak, Topped with Shrimp, Serrano Toreado, Grilled Onion & Grilled Cactus, Served with Rice & Vegetables.

CARNE ASADA

Rib-Eye Steak, Grilled Chicken, Mahi-Mahi, Shrimp, Scallops Sauteed Onions & Tomato, Flambé Table Side with Mezcal Blanco, Served with Rice, Refried Beans, Lettuce, Sour Cream, Guacamole, Pico de Gallo & 3 Tortillas.

\$21,99

PARRILLADA

Rib-Eye Steak, Grilled Chicken, Mahi-Mahi, Shrimp, Scallops Sauteed Onions & Tomato, Flambé Table Side with Mezcal Blanco, Served with Rice, Refried Beans, Lettuce, Sour Cream, Guacamole, Pico de Gallo & 3 Tortillas.

\$34,99

CARNITAS

Seasoned & Chunk of Pork, Crispy on the Outside & Tender & Juicy on the Inside, Topped with Grilled Onions, Served with Rice, Refried Beans, Pico de Gallo, Lettuce, Sour Cream, Guacamole & 3 Tortillas.

\$20,99

POLLO CANCUN

Grilled Chicken Breast, Cooked with Onions & Tomatoes, Topped with with Cheese Dip & Grilled Shrimp, Served with Rice, Refried Beans & 3 Tortillas.

\$22,99

CHILE VERDE

Slow Simmered Pork in a Tomatillo Green Sauce & Sauteed Onions, Served with Rice, Refried Beans & 3 Tortillas.

\$19,99

COCHINITA PIBIL

Slow Roasted Traditional Pork Dish, Marinated with Citrus Juice, Achiote Paste & Garlic, Topped with Pickled Red Onions & a Hint of Tomatillo Salsa, Served with White Rice, Black Beans & 3 Tortillas.

\$20,99

POLLO LOCO

Grilled Chicken Breast, Topped with Grilled Shrimp & Queso Dip, Served with Rice, Refried Beans & 3 Tortillas.

\$21,99

POLLO FUNDIDO

Grilled Chicken Breast Stuffed with Sauteed Onions, Mushrooms & Tomatoes, Topped with Melted Mozzarella Cheese, Served with Rice, Refried Beans & 3 Tortillas.

\$19,99

POLLO CON MOLE

Unique Blend of Spice, Nuts & Mexican Chocolate Made into a Flavored Sauce, Then Smothered On Grilled Chicken, Served with Rice, Refried Beans.

\$19,99

CHILE COLORADO

Beef Tips Stewed in Chile Guajillo Sauce, Served with Rice, Refried Beans & 3 Tortillas

\$19,99

POLLO VALLARTA

Marinated Chicken Breast Grilled with Onions, Fresh Lime Juice & a Splash of Tequila for a Bold Taste, Served with Rice, Lettuce, Sour Cream, Pico de Gallo, Guacamole & 3 Tortillas.

\$19,99

ARROZ CON POLLO OR STAEK

Bed of Rice Topped with Black Beans & Cheese Dip.

Chicken

\$17,99

Steak

\$19,99

CHORIPOLLO

Grilled Chicken Breast & Mexican Sausage, Topped with Cheese Dip, Served with Rice, Refried Beans & 3 Tortillas.

\$20,99

LOMO SALTADO

Sautéed Rib-eye Strips with Red Onions, Tomatoes Manzano Peppers, a Dash of Worcestershire & Red Wine, Served with Rice, Fries & Plantains.

\$24,99

POLLO HAWAIIANO

Chicken Breast with Ham, Pineapple Black Olive & Onions Topped with Melted Cheese, Served with Rice, Refried Beans & Four Tortillas.

\$24,99

MILANESA DE POLLO

Thin Fried Breaded Chicken Breast, Served with Rice, Refried Beans, Lettuce, Guacamole, Sour Cream & Pico de Gallo.

\$19,99

POLLO CAMPECHE

Fried Chicken Breast, Sautéed with Onions, Mushroom in Creamy Wine Sauce, Served with Rice, Refried Beans.

\$19,99

T-BONE & BLUE CRAB

12 Oz. T-Bone & Blue Crab Meat, Topped with Champagne White Sauce, Served with Garlic, Asparagus & White Rice.

\$31,99

BAJA STEAK

12 Oz. Rib-Eye & Bay Shrimp Sautéed with Mushroom & Spinach, in Baja Champagne Sauce, Served with Black Beans & White Rice.

\$20,99

EL MOLCAJETE

A Sizzling Lava Rock with Grilled Chicken, Steak, Chorizo, Carnitas, Shrimp, Cheese Onions, Peppers, Cactus, Avocado, Jalapeño, Toreado, Served with Rice, Refried Beans, Lettuce, Guacamole, Sour Cream, Pico de Gallo & 3 Tortillas.

\$35,99

PAELLA CASA AMIGOS

Grilled Mahi Mahi Fish Fillet, Shrimp, Clams, Mussels & Scallops Sautéed in Garlic Butter Sauce & a Dash of Pico de Gallo, Red Wine, Chipotle Sauce, Served on a Bed of White Rice.

\$34,99

YUCATAN ENCHILADAS

Three Enchiladas Filled with Grilled Shrimp, Onions, Bell peppers, Topped with Cheese Dip, Served with Lettuce, Guacamole, Sour Cream, Pico de Gallo, White Rice & Black Beans.

\$20,99

CHIPOTLE TEQUILA SHRIMP \$19,99

Casa Amigos infused Shrimp with Onions, Mushrooms & Smoky Chipotle Lime Cream Sauce, Served with Lettuce, Guacamole, Sour Cream, Pico de Gallo, Rice & Refried Beans.

DIABLO SHRIMP

\$19,99

Grilled Shrimp Sautéed with Onion & Homemade Sauce, Served with Lettuce, Guacamole, Sour Cream, Pico de Gallo, Rice & Refried Beans.

QUESADILLA DE CANGREJO \$23,99

Grilled Blue Crab Meat, Bell Peppers & Onion, Topped with Cheese Dip, Served with Lettuce, Guacamole, Sour Cream, Pico de Gallo, Rice & Refried Beans.

MIAMI BURRITO

\$18,99

Grilled Shrimp, Peppers & Onions, Topped with Cheese Dip, Served with Lettuce, Guacamole, Sour Cream, Pico de Gallo, White Rice & Black Beans.

PAELLA MEXICANA

\$30,99

Grilled White Fish Fillet, Shrimp, Scallops, Sautéed Onions, Bell Peppers, Tomatoes & Chipotle Sauce on a Bed of Rice.

CASA AMIGOS
Mexican Kitchen

CAMARONES AL MOJO

\$19,99

Sautéed Shrimp with Garlic Butter Sauce & Onions, Served with Lettuce, Guacamole, Sour Cream, Pico de Gallo, White Rice & Black Beans.

MERIDA QUESADILLA

\$20,99

Grilled Flour Tortilla Filled with Grilled Shrimp, Onions, Bell Peppers, Served with Lettuce, Guacamole, Sour Cream, Pico de Gallo, White Rice & Black Beans.

PINEAPPLE BLACKENED SALMON

\$22,99

Grilled Blackened Salmon Topped with Pineapple Sauce (Chopped Pineapple, Onions & Peppers) Pico de Gallo, Served Rice & Vegetales.

Add Shrimp

\$6,99

MANGO GRILLED SALMON

\$22,99

Old Bay Grilled Seasoned Salmon, Topped with Mango Sauce (Chopped Mango, Onions & Peppers) Pico de Gallo, Served with Rice & Vegetales.

Add Shrimp

\$6,99

CRAB ENCHILADAS

\$23,99

Three Enchiladas Filled with Blue Crab meat, Grilled Onions & Grilled Peppers, Topped with Cheese Dip, Served with Lettuce, Guacamole, Sour Cream, Pico de Gallo, White Rice & Black Beans.

CABO CHIMICHANGA

\$18,99

Fried Flour Tortilla Filled with Grilled Shrimp Bell Peppers & Onions, Topped with Cheese Dip, Served with Steamed Vegetales & Rice.

MOJARRA FRITA

\$20,99

This Fish is Seasoned & Simmered in Very Light Mexican Sauce, Fried Till Crisp, Garnished with Lettuce, Sliced Orange, Lime & Onions, Tomato, Avocado, Served with Rice & Refried Beans.

VUELVE A LA VIDA

\$45,00

Shrimp, Calamri, Scallop & Oysters Mixed Autentic Mexican Clam Sauce with Blend of Spice, Pico de Gallo & Avocado, Topped with Upside Down Coronita Beer Botle.

VEGETARIAN

VEGETARIAN QUESADILLA

\$16,99

Grilled Flour Tortilla Stuffed with Cheese, Refried Beans, Corn, Mushrooms, Bell Peppers, Onions & Tomatoes, Served with Rice, Lettuce, Guacamole, Sour Cream, Pico de Gallo.

PORTOBELLO MUSHROOM FAJITA

\$18,99

Grilled Onion, Peppers, Carrots, Zucchini, Squash, Spinach, Broccoli & Tomato, Topped with Portobello Mushrrom, Served with Rice, Refried Beans, Guacamole, Pico de Gallo, Lettuce, Sour Cream, & 3 Flour Tortillas.

CHILE RELLENO BURRITO

\$15,99

A Monster Burrito Stuffed with Chile Relleno, Rice, Refried Beans, lettuce, Guacamole, Pico de Gallo, Shredded Cheese & Sour Cream, Topped with Burrito Sauce & Cheese Dip.

VEGGIE BOWL

\$17,99

A Bowl with Rice, Black Beans, Corn, Shredded Cheese, Pico de Gallo, Sour Cream, Lettuce, Guacamole & Crispy, Cheese Quesadilla, Topped with Grilled Veggies.



SANDWICHES

CHICKEN SANDWICH

\$16,99

Mayonnaise, Lettuce, Tomato Fried Chhicken Breast Bacon & American Cheese. Served with Fries.

DOUBLE CHEESE BURGER

\$17,99

Two Signature Flame, Grilled Patties, topped with Bacon & a Simple Layer of Melted American Cheese, Lettuce, Tomato, Sliced Avocado, Mayonnaise & Chipotle Sauce on a Toasted Bun.

Served with Fries.

CALDOS

CALDO DE MENUDO

\$18,99

Mexican Soup with Beef Stomach (tripe) on Broth with a Red Pepper base, Lime Chopped Onions, Cilantro, Oregano & Crushed Red Chili Pepper, Served with 3 Tortillas.

CALDO 7 MARES

\$34,99

Seven Seas Soup made with Shrimp, Scallops, Fish, Crab Legs, Clams & Mussels, Served with 3 Tortillas.

CALDO DE CAMARON

\$20,99

Authentic Mexican Shrimp Soup - Served with 3 Tortillas.

CHICKEN TORTILLA SOUP

\$10,99

Chicken in a Broth with Rice & Pico de Gallo, Topped with Shredded Cheese, Corn Tortilla Chips & Slices of Avocado.

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POZOLE VERDE

\$34,99

Verde Pozole Pork Soup & Hominy in a Mildly Spicy Serrano, Poblano Chile Broth Garnished with Shredded Cabbage Onions, Radish, Cilantro, Oregano & Some Arbol Chile for Little Extra Heat with a Squirt of Lime Juice to Bring it All Together.

Chicken Nuggets & Fries

Cheeseburger & Fries

INCLUDES SOFT DRINK

Not included juices, milk or aguas frescas

DESSERTS

PASTEL DE PIÑA

\$9,50

Warm Pineapple Upside Down Cake - Served with Vainilla Ice Cream & Drizzled with Caramel.

CHEESE CAKE CHIMICHANGA

\$9,50

Creamy Cheesecake Wrapped in a Pastry Tortilla & Fried Till Crisp Paired with Chocolate - Banana & Caramel Sauce.

CHURROS

\$7,50

Mexican Pastry Sticks Dusted with Cinnamon Sugar - Served with Caramel & Chocolate.

FRIED ICE CREAM

\$9,50

Large Scoop of Vainilla Ice Cream Covered with Corn Flakes, Flash Fried & Drizzled with Honey - Topped with Whipped Cream & Chocolate Fudge.

FLAN

\$8,99

Mexican Eggs Custard

SOPAPILLA

\$10,50

Fried Pastry Puffs Topped with Cinnamon - Honey - Scoop of Vainilla Ice Cream & Whipped Cream.

KIDS MENU

12 YEAR & UNDER

\$9,50

Burrito Beef or Chicken, Served with Rice & Refried Beans

Enchilada Beef or Chicken, Served with Rice & Refried Beans

Taco Beef or Chicken, Served with Rice & Refried Beans

Cheese Quesadilla, Served with Rice & Refried Beans

Chicken Tenders & Fries

Cheese Sticks & Fries

Grilled Cheese & Fries

IMPORTED BEERS

\$6,50

Corona

Corona light

Dos Equis Amber

Dos Equis Lager

Negra Modelo

Tecate

Sol

Pacífico

Heineken

Modelo Especial

Victoria

DOMESTIC BEERS

\$5,25

Miller Light

Coors Light

Bud Light

Budweiser

Michelob Ultra

O' Doul's

DOMESTIC DRAFT

Small

\$4,99

Large

\$8,25

Pitcher

\$15,25

Miller Light

Bud Light

IMPORTED DRAFT

Corona Light

Dos Equis Lager

CASA AMIGOS
Mexican Kitchen

Dos Equis Amber

Modelo Especial

Negro Modelo

Ask your server for more options

CAGUAMA

Corona Familiar 32 Oz.

MICHELADA

Choose from Imported Beer, Fresh Pressed Lime Juice, Maggi Sauce, Tomato Juice & a touch of Black Pepper.

MICHELADA ESPECIAL

Choose from Imported Beer, Fresh Pressed Lime Juice, Maggi Sauce, Tomato Juice & a touch of Black Pepper with Shrimp.

Small

Large

\$10,50

\$10,50

\$14,99

\$20,99

COCKTAILS

CARIBE SPLASH

Original, Watermelon, Green Apple, Red Apple.

MOJITO

Bacardi Rum, Fresh Muddled Mint & Limes, Club Soda, Muddled & Shaken, Served on The Rocks. Flavors 2.00.

MANHATTAN

Crow Royal, Dry Vermouth, Sweet Vermouth & Angostura Bitters.

COSMOPOLITAN

Absolute Citron, Cranberry Juice, Cointreau & Fresh Lime Juice.

BAHAMA-MAMA

Bacardi Dark Rum, Coconut Rum Orange, Pineapple Juice & Splash Grandine.

SEX ON THE BEACH

Tito's Vodka, Cranberry, Orange Juice & Peach Schnapps.



BLUE HAWAIIAN

Blue Curacao, Bacardi, Fresh Lime Juice, Coco Syrup, of Pineapple Juice.

\$12,99

POMEGRANATE PALOMA

Cozadores Blanco, St. Germain Elderflower, Liqueur, Pomegranate Juice of Lime Juice.

\$12,99

KIWI KICK BACARDI

Rum Bacardi, Midory, Kiwi Syrup, Triple Sec, Lime Juice Splash.

\$12,99

CASA AMIGOS SANGRIAS

Original - Watermelon - Green Apple - Red Apple

HOMEMADE SANGRIA

Glass

\$8,25

Jumbo

\$13,99

Pitcher

\$25,99

WINE GLASS

\$6,99

Cabernet

Chardonnay

Merlot

White Zinfandel

Pinot Grigio

Moscato

Kendal Jackson

\$11,00

DRINKS

Coke Products & Ice Tea

\$3,50

Coke - Diet Coke - Sprite - Root Beer - Lemonade

Dr. Pepper & Orange Fanta

Horchata, Piña, Jamaica, Tamarindo

\$7,25

MARGARITA

Home of the Original

SPONSORED

Our margaritas feature tequila sponsored by:

Monte Alban

CASA AMIGOS
Mexican Kitchen

CASA AMIGOS HOUSE MARGARITA

Casa Amigos House Reposado, Tequila Monte Alban Orange Bowls, Triple Sec, OJ, House Mix on the Rocks.

Small	\$17,99
Jumbo	\$15,99
Pitcher	\$15,99

SKINNY MARGARITA

Casa Noble Tequila Monte Alban, Fresh Lime Juice & Agave Nectar.

Small	\$15,99
Jumbo	\$19,99

LA MEXICANA

Casa Amigos Añejo, Tequila Monte Alban, Fresh Lime Juice & Organic Agave Nectar.

MANGOLADA MARGARITA

Herradura Tequila, Mango Mix, Simple Syrup, Chamoy, Tajin, Tequila Monte Alban, Triple C & Garnish with Tamarind Chile Straw.

OLD FASHION MARGARITA

Casa Noble Reposado Fresh Muddled Orange Slices, Tequila Monte Alban, Cherries, Simple Syrup & Bitters.

KIWIMARGARITA

Tres Generaciones Tequila Monte Alban, Fresh Model Kiwi, Fresh Lime Juice, Organic, Agave Nectar on the Rocks.

Small	\$14,99
Jumbo	\$19,99

BLUEBERRY MARGARITA

Milagro Silver, Fresh Muddled Blueberries, Organic, Tequila Monte Alban, Agave Nectar, Fresh Pressed Lime on The Rocks.

Small	\$14,99
Jumbo	\$19,99

WATERMELON MARGARITA

Altos Silver, Crushed Watermelon, Tequila Monte Alban, Fresh Lime Juice, Organic Agave Nectar on the Rocks.

Small	\$14,99
Jumbo	\$18,99

BLOOD ORANGE MARGARITA

Milagro Silver, Solerno Blood Orange Liqueur, Tequila Monte Alban, Agave Nectar & Fresh Pressed Lime.

Small	\$14,99
Jumbo	\$18,99

PRICKLY PEAR MARGARITA

Espolon Tequila, Muddled Prickly Pear, Fresh lime Juice, Tequila Monte Alban, Organic Agave Nectar on the Rocks.

Small	\$14,99
Jumbo	\$18,99

GREYGOOSE VODKA MARGARITA

Greygoose Vodka, Cointreau, Fresh lime Juice, Tequila Monte Alban, Splash Organic Agave Nectar.

Small	\$14,99
Jumbo	\$19,99

POMEGRANATE MARGARITA

Altos Silver, Pomegranate Juice, Triple C, Tequila Monte Alban, House Margarita Mix. Served on the Rocks.

Small	\$14,99
Jumbo	\$19,99

TAMARINDO MARGARITA

Jose Cuervo, Tamrindo Mix, Tequila Monte Alban, Fresh Lime Juice & Secret Recipe Mix. Served on the Rocks.

Small	\$13,00
Jumbo	\$15,99

SANGRIA RITA

Lime Frozen Margarita & Real Sangria Swirl Mix, Tequila Monte Alban. Served Frozen.

Small	\$13,00
Jumbo	\$16,99



DAIQUIRIS & FLAVORED MARGARITAS

Strawberry, Mango, Raspberry, Piña Colada, Tequila Monte Alban, Guava & More.

Small	\$13,00
Jumbo	\$15,99

JALAPEÑO MARGARITA

Jalapeño Tequila, Orange Cuaracao, Tequila Monte Alban, Secret Recipe Mix & Fresh Jalapeños.

Small

\$13,00

Jumbo

\$15,99

PEPINO MARGARITA

Jose Cuervo, Crushed Cucumber, Fresh Lime, Tequila Monte Alban, Juice & our Secret Recipe Mix & Agave Nectar. Served on the Rocks.

Small

\$13,00

Jumbo

\$15,99

ORGANIC STRAWBERRY MARGARITA

Tequila Monte Alban, Strawberry Puree, Agave Nectar, a Splash of Fresh Lime Juice.

Jumbo

\$20,99

BERRY BERRY MARGARITA

1800 Silver Tequila Muddled mix Berries, Tequila Monte Alban, Organic Agave Nectar & Fresh Lime & Orange Juice.

Small

\$14,99

Jumbo

\$19,99

COPA VIP

House Lime Frozen or on the Rocks Margarita with over turned Bottle of Coronita.

56 Oz

\$23,99

28 Oz

\$17,99

MALIBU PIÑA COLADA

Fresh Crushed Pineapple, Malibu Coconut Rum, Tequila Monte Alban, Frozen or on the Rocks.

\$23,99

RED BULL MARGARITA

Tequila Monte Alban, Tropical Passion Fruit or Watermelon Fruit, Lime Juice, Splash Agave Nectar, Fishing it with Red Bull.

Jumbo

\$20,99

MEXICAN MULE

3 Generaciones Tequila, Fresh Lime Juice, Tequila Monte Alban, Agave Nectar, Mint & Ginger Beer.

\$15,99

OTHER FLAVORS

In addition to our sponsorship, we also offer other tequilas that you might like.

EL PATRÓN

Patron Silver, Gran Gala, Triple Sec, OJ, House Mix on the Rocks.

Small

\$15,99

Jumbo

\$19,99

COCO MARGARITA

1800 Coconut Tequila Silver, Coconut Water, Coconut Milk, Agave Nectar.

Small

\$14,99

Jumbo

\$18,99

PRESIDENTIAL MARGARITA

Presidente Brandy, Gran Gala, Orange Curacao, Triple Sec, OJ, House Mix on the Rocks.

Small

\$10,99

Jumbo

\$13,99

PINEAPPLE MARGARITA

1800 Coconut, Fresh Lime Juice, Fresh Orange Juice, Splash, Splash Triple C, Muddled Pineapple & Agave Organic Nectar.

Small

\$14,99

Jumbo

\$18,99

MEZCAL MARGARITA

Casa Amigos Mezcal, Fresh Squeeze Lime Juice, Organic Agave Nectar & Splash of Pineapple.

Small

\$16,00

Jumbo

\$19,00

GRAND CADILLAC MARGARITA

1800 Reposado, Fresh Lime Juice, Simple Syrup % Grand Marnier Floter.

