

VERO BEACH

6200 20th St Suite 496, Vero Beach, FL 32966.

PORT ST. LUCIE

7950 S, US-1, Port Saint Lucie, FL

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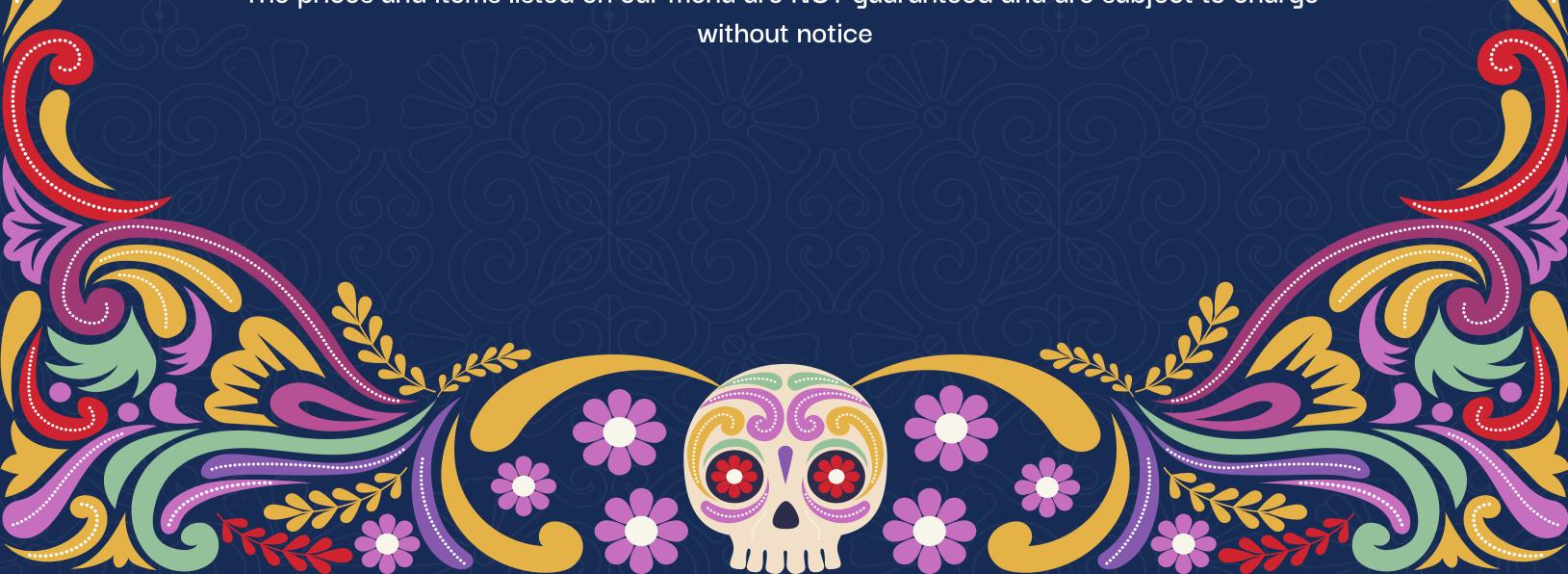
@casaamigosrest

https://casaamigosrt.com/

Chips and Salsa are complementary with your meal, additional baskers of chips and salsa will be charged

For parties of six or more, a gratuity of 20% will be automatically added to your bill.

The prices and items listed on our menu are NOT guaranteed and are subject to charge









APPETIZERS		TRICOLOR TAMALES Three Tamales: One Chicken, One Pork, One Cheese Topped with Three	\$12.50
TABLE SIDE GUACAMOLE	\$11.99	FRIED CALAMARI OR FRIED SHRIMP Calamari Lightly Bradded Well Segrenced & Contly Fried Served Over	\$18.50
Fresh Avocado, Onions, Tomatoes, Cilantro, Fresh Lime juice, Jalapeño & Sea Salt. QUESO FUNDIDO	\$11.00	Calamari Lightly Breaded - Well Seasoned & Gently Fried - Served Over. DIPS Queso Dip	\$7.50
Monterey Cheese, Garnished with Chorizo, Served with Lettuce, Guacamole, Pico de Gallo, Sour Cream & 3 Flour Tortillas. LOUISIANA SHRIIMP	\$24.99	Bean Dip	\$7.50
Fresh Shrimp Boiled In Our Secret Spices, Blended with our Signature Seasoning, Served with Corn on The Cob & Spiced Seasoning.		Guacamole Dip Spinach Dip	\$7.50 \$7.50
Two Mexican Corn Topped with Lime, Mayo Queso Fresco & Spiced Seasoning.	\$10.50	Salsa Chip 8 oz	\$5.99
CASA ANIGOS SAMPLER Chorizo Dip, Buffalo Wings, Chicken Quesadilla & Chicken Taquitos, Served with Lettuce, Sour Cream, Pico de Gallo & Guacamole.	\$11.00	Salsa Chip 16 oz	\$9.99
BUFFALO WINGS	\$13.50	3 ANASSEAR A	
JALAPEÑO POPPERS	\$9.99	NACHOS	
THE Lettuce Wraps, Sauteed with bell peppers, Tomatoes, Corn & Onions Choice of:		DELUXE NACHOS	\$12.99
Chicken Steak, Shrimp or Fish	\$14.99 \$17.99	Corn Tortilla Chips Topped with Shredded Cheese, Cheese Dip, Ground Beef, Shredded Chicken, Black Beans, Lettuce, Sour Cream, Pico de Gallo, Guacamole & Jalapeños.	
CHIPOTLE TACOS Three Mini Handmade Corn Tortilla, Black Beans, Garnished with Mixed Greens, Chipotle Sauce & Cheese.		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:	
Choice of: Chicken	\$15.99	Grilled Chicken	\$15.99
Steak	\$18.99	Steak	\$16.99
CASA AMIGOS	\$16.99	Shrimp (5)	\$16.99
CHVICHIE ESPECIAL Bay Scallops, Shrimp & White Fish Marinated, Cooked in Fresh Squeeze Citrus Juice, With Tomatoes, Onions, Cilantro, Avocado & Jalapeños.	d	CASA AMIGOS NACHOS Corn Tortilla Chips Topped with Shredded Cheese, Cheese Dip, Ground Beef, Shredded Chicken, Grilled Chicken, Steak, Chorizo & Shrimp.	\$18.99
CEVICETE RAW Fish or Shrimp Marinated & Cooked in Fresh, Squeezed Citrus Juice, Wir Tomatoes, Onions, Cilantro, Avocado & Jalapeños.	\$12.50 th	CLASSIC NACHOS 1. Start with > Cheese & Nachos 2. Choose your filling:	
CEVICHE DE PULPO RAW Octopus Marinated & Cooked in Fresh, Squeezed Citrus Juice, With Tomatoes, Onions, Cilantro, Avocado & Jalapeños, Basil, Splash Olive	\$19.99	Ground Beef Grilled Chicken	\$9.00 \$10.99
Oil & Avocado.		Shredded Chicken Steak	\$9.00 \$13.99

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions Ground Beef and Shredded Chicken cooked with peppers and onions

Shrimp



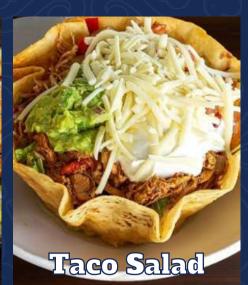


\$15.99

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

Blackened Chicken Salad Caesar Salad





\$15.99

TACO SALAD

Steak

Chrima

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
DI ACKENIED CUI	CULLI

BLACKENED CHICKEN SALAD

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

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

Shrimp	\$17.99
Salmon	\$18.99
AVOCADO SALAD	\$13.99
Fresh Avocado, Lettuce, Mozzarela 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	\$15.99

& AVOCADO SALAD

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

CALAR	ASH CH	IICKEN SALAD	\$15.99

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

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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	¢12 99

MEXICAN STREET TACOS

TACOS CARNE ASADA Three Grilled Steak tacos.	\$18.99
TACOS AL PASTOR Three Grilled Adobo Pork Tacos.	\$15.99
CARNITAS TACOS Three Slow Simmered Pork Tacos.	\$15.99
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

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

CASA FISH TACOS OR \$18.99 **SHRIMP TACOS**

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



TEX MEX TACOS





\$15.99





FAVORITES

GRILLED STEAK ENCHILADA

\$20.99

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

SUPER BURRITO

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

\$17.99 **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.

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

\$19.99

¢17 00

\$15.99

\$14.99

\$15.99

\$15.99

\$15.99

BURRITO MEXICANO

Steak

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.

Gnicken		C STV-SS
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.

ENCHILADAS VERDES

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

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.

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.

TRICOLOR ENCHILADAS

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

ENCHILADAS POBLANAS \$14.99

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.

\$16.99 **ENCHILADAS RANCHERAS**

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

QUESADILLA CASA AMIGOS \$16.99

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.

\$15.99 Chicken \$18.99 Steak

CHIMICHANGA

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

Grilled Chicket	n		\$16.99

\$18.99 Steak

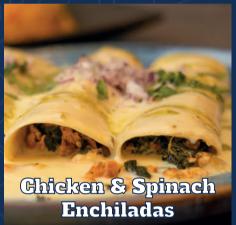
FLAUTAS \$15.99

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.

\$17.99 **CHILES RELLENOS**

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







\$16.99

\$15.99

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	

\$18.99 **Carnitas Bowl** \$19.99 **Steak Bowl**

\$18.99 Steak & Chicken Bowl

\$20.99 **Grilled Shrimp Bowl** \$20.99 Steak, Checken & Shrimp Bow

\$22.99 **Steak a Shrimp**

Create Your Own Combo

All Combination Served with Rice & Refried Beans, Pick 2 1. Choose your item

Taco, Quesadilla, Burrito, Enchiladas, Tostada, Tamal. 2. Choose your protein

Cround Beef or Shredded Chicken.





FAJITAS

INDIVIDUAL	\$18.99	Casa Amigos	Stuff prod Cond
Chicken Steak	\$10.99 \$22.99	Steak Carne As	Surf and Sand
Shrimp	\$26.99	CARNITAS	\$20.99
Steak & Shrimp	\$29.99	Seasoned & Chunk of Pork, Crispy on the Outside	
Steak & Chicken	\$22.99	the Inside, Topped with Grilled Onions, Served with Pico de Gallo, Lettuce, Sour Cream, Guacamole & 3	
Steak, Chicken & Shrimp	\$23.99	POLLO CANCUN	\$22.99
FOR TWO		Grilled Chicken Breast, Cooked with Onions & Tome	atoes, Topped with
Grilled Chicken, Steak & Shrimp	\$34.99	with Cheese Dip & Grilled Shrimp, Served with Rice 3 Tortillas.	, Retried Beans &
Shrimp	\$37.99	CHILE VERDE	\$19.99
Steak & Shrimp	\$38.99	Slow Simmered Pork in a Tomatillo Green Sauce & Served with Rice, Refried Beans & 3 Tortillas.	Sauteed Onions,
FAJITA HAWAIANA	\$27.99	COCHINITA PIBIL	\$20.99
Chicken, Steak, Pastor, Bacon, Grilled Onion, Bellpeper, Mushrooms, Pineapple, Topped with Melted Mozzarela Cheese, Served with Lettuce, Sour Cream, Guacamole, Pico de Gallo, Rice & Refried Beanes, 3		Slow Roasted Traditional Pork Dish, Marinated with Paste & Garlic, Topped with Pickled Red Onions & Salsa, Served with White Rice, Black Beans & 3 To	a Hint of Tomatillo
Flour Tortillas.		POLLO LOCO	\$21.99
		Grilled Chicken Breast, Topped with Grilled Shrimp Served with Rice, Refried Beans & 3 Tortillas.	& Queso Dip,
SPECIALTIES		POLLO FUNDIDO	\$19.99
		Grilled Chicken Breast Stuffed with Sauteed Onions Tomatoes, Topped with Melted Mozzarela Cheese, S Refried Beans & 3 Tortillas.	
ARRACHIERA Grilled Marinated Skirt Steak, Topped with Chimichurri Sauce, Served	\$22.99	POLLO CON MOLE	\$19.99
with Rice & Steamed Vegetables.		Unique Blend of Spice, Nuts &Mexican Chocolate N	Made into a Flavored
CASA AMIGOS STEAK	\$29.99	Sauce, Then Smothered On Grilled Chicken, Served Refried Beans.	with Rice,
Rib-Eye Steak (120Z), Topped with Grilled Shrimp, Serrano Toreado & Grilled Onions, Served with Rice & Refried Beans.		CHILE COLORADO	\$19.99
STEAK COUNTRY	\$24.99	Beef Tips Stewed in Chile Guajillo Sauce, Served w Beans & 3 Tortillas.	th Rice, Refried
12 Oz. Rib Eye Steak, Topped with Grilled Mushrooms, Onions &			
Cheese Dip Served with Rice & Refried Beans.		POLLO VALLARITA Marinated Chicken Breast Grilled with Onions, Fresh	\$19.99
STEAK A LA MEXICANA	\$22.99	Splash of Tequila for a Bold Taste, Served with Rice Cream, Pico de Gallo, Guacamole & 3 Tortillas.	
Sauteed Stripes of Rib-Eye, Steak, Onions, Bell Peppers, Tomatoes & Fresh Jalapeños, Served with Rice, Refried Beans & 3 Tortillas.			
SURF & SAND	\$23.99	ARROZ CON POLLO Bed of Rice Topped with Black Beans & Cheese Di	
Grilled Carne Asada, Topped with Seasoned Shrimp, Drizzled Queso Dip,		Chicken	\$17.99
Served with Rice & Black Beans.		Steak	\$19.99
STEAK TAMPIQUEÑO	\$23.99		// (GA) ((GA) \
Juicy Char-Grilled Skirt Steak, Topped with Shrimp, Serrano Toreado, Grilled Onion & Grilled Cactus, Served with Rice & Vegetables.		CHORIPOLLO Crilled Chicken Preget & Maying Squage Tennes	\$20.99
CARNE ASADA	\$21.99	Grilled Chicken Breast & Mexican Sausage, Topped Served with Rice, Refried Beans & 3 Tortillas.	with Cheese Dip,
Crillad Thirdy Clinad Dib Tyo Ctark Town ad with Common Town add ?	0 1106		$(O)_{I_{\infty}}(C) \subset C$

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions Ground Beef and Shredded Chicken cooked with peppers and onions

\$34.99

LOMO SALTADO

POLLO HAWAIANO

Sautéed Rib-eye Strips with Red Onions, Tomatoes Manzano Peppers,

Chicken Breast with Ham, Pineapple Black Olive & Onions Topped with

Melted Cheese, Served with Rice, Refried Beans & Four Tortillas.

a Dash of Worcestershire & Red Wine, Served with Rice, Fries & Plantains.



Grilled Thinly Sliced Rib-Eye Steak, Topped with Serrano Toreado &

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 &

Pico de Gallo, Guacamole & 3 Tortillas.

PARRILLADA

3 Tortillas.

Grilled Onions. Served with Rice & Refried Beans, Lettuce, Sour Cream,



\$24.99

\$24.99

MILANESA DE POLLO	\$19.99	MANGO GRILLED SALMON	\$22.99
Thin Fried Breaded Chicken Breast, Served with Rice, Refried Beans, Lettuce, Guacamole, Sour Cream & Pico de Gallo.		Old Bay Grilled Seasoned Salmon, Topped with Mango Sauce (Chopped Mango, Onions & Peppers) Pico de Gallo, Served with Rice & Vegetales.	
		Add Shrimp	\$6.99
POLLO CAMPECHE	\$19.99	CRAB ENCHILADAS	\$23.99
Fried Chicken Breast, Sautéed with Onions, Mushroom in Creamy Wine Sauce, Served with Rice, Refried Beans.		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.	1000
T-BONE & BLUE CRAB	\$31.99	CABO CHIMICHANGA	\$18.99
12 Oz. T-Bone & Blue Crab Meat, Topped with Champagne White Sauce, Served with Garlic, Asparagus & White Rice.		Fried Flour Tortilla Filled with Grilled Shrimp Bell Peppers & Onions, Topped with Cheese Dip, Served with Steamed Vegetales & Rice.	210.33
BAJA STEAK	\$20.99	MOJARRA FRITA	\$20.99
12 Oz. Rib-Eye & Bay Shrimp Sautéed with Mushroom & Spinach, in Baja Champagne Sauce, Served with Black Beans & White Rice.		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.	
EL MOLCAJETE	\$35.99	VUELVE A LA VIDA	\$45.00
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.		Shrimp, Calamri, Scallop & Oysters Mixed Autentic Mexican Clam Sauce with Blend of Spice, Pico de Gallo & Avocado, Topped with Upside Down Coronita Beer Botle.	
PAELLA CASA AMIGOS	\$34.99		
Grilled Mahi Mahi Fish Fillet, Shrimp, Clams, Mussels & Sacllops Sautéed in Garlic Butter Sauce & a Dash of Pico de Gallo, Red Wine, Chipotle Sauce, Served on a Bed of White Rice.		CALDOS	
YUCATAN ENCHILADAS	\$20.99		
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.		CALDO DE MIENUDO Mexican Soup with Beef Stomach (tripe) on Broth with a Red Pepper	\$18.99
CHIPOTLE TEQUILA SHRIMP	\$19.99	base, Lime Chopped Onions, Cilantro, Oregano & Crushed Red Chili Pepper, Served with 3 Tortillas.	
Casa Amigos infused Shrimp with Onions, Mushrooms & Smoky Chipotle Lime Cream Sauce, Served with Lettuce, Guacamole, Sour		CALDO 7 MARES	\$34.99
Cream, Pico de Gallo, Rice & Refried Beans.		Seven Seas Soup made with Shrimp, Scallops, Fish, Crab Legs, Clams	125
DIABLO SHRIMP	\$19.99	& Mussels, Served with 3 Tortillas.	
Grilled Shrimp Sautéed with Onion & Homemade Sauce, Served with Lettuce, Guacamole, Sour Cream, Pico de Gallo, Rice & Refried Beans.		CALDO DE CAMARON Authentic Mexican Shrimp Soup - Served with 3 Tortillas.	\$20.99
MIAMI BURRITO	\$18.99	CHICKEN TORTILLA SOUP	\$10.99
Grilled Shrimp, Peppers & Onions, Topped with Cheese Dip, Served with	\$10.55	Chicken in a Broth with Rice & Pico de Gallo, Topped with Shredded Cheese, Corn Tortilla Chips & Slices of Avocado.	
Lettuce, Guacamole, Sour Cream, Pico de Gallo, White Rice & Black Beans.		POZOLE ROJO	\$34.99
PAELLA MEXICANA	\$30.99	Rojo Pozole Pork Soup & Hominy in a Mildly Spicy Serrano, Poblano	
Grilled White Fish Fillet, Shrimp, Scallops, Sautéed Onions, Bell Peppers, Tomatoes & Chipotle Sauce on a Bed of Rice.		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.	
CAMARONES AL MOJO	\$19.99	VECETARIAN	
Sautéed Shrimp with Garlic Butter Sauce & Onions, Served with Lettuce, Guacamole, Sour Cream, Pico de Gallo, White Rice & Black Beans.			
MERIDA QUESADILLA	\$20.99	VEGETARIAN QUESADILLA	\$16.99
Grilled Flour Tortilla Filled with Grilled Shrimp, Onions, Bell Peppers, Served with Lettuce, Guacamole, Sour Cream, Pico de Gallo, White Rice & Black Beans.		Grilled Flour Tortilla Stuffed with Cheese, Refried Beans, Corn, Mushrooms, Bell Peppers, Onions & Tomatoes, Served with Rice, Lettuce Guacamole, Sour Cream, Pico de Gallo.	
PINEAPPLE BLACKENED	\$22.99	PORTOBELLO MUSHROOM	\$18.99

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\$6.99

FAJITA

Grilled Onion, Peppers, Carrots, Zuccini, Squash, Spinach, Broccoli &

Tomato, Topped with Portobello Mushrrom, Served with Rice, Refried

Beans, Guacamole, Pico de Gallo, Lettuce, Sour Cream, & 3 Flour Tortillas.



SALMON

Add Shrimp

Grilled Blackened Salmon Topped with Pineapple Sauce (Chopped

Pineapple, Onions & Peppers) Pico de Gallo, Served Rice & Vegetales.



CHILE RELLENO BURRITO

\$15.99

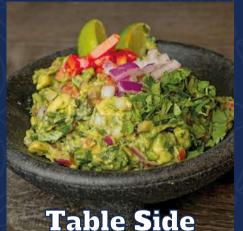
A Monster Burrito Stuffed with Chile Relleno, Rice, Refried Beans, lettuce, Guacamole, Pico de Gallo, Shredded Cheese & Sour Cream, Topped with Burrito Sauce & Cheese Dip.

VEGGIE BOWL

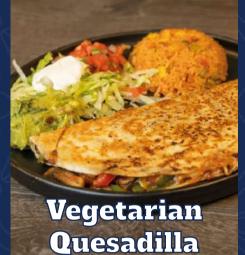
\$17.99

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





Guacamole



SANDWICHES

CHICKEN SANDWICH

\$16.99

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

DOUBLE CHEESE BURGER

\$17.99

\$9.50

\$7.50

\$9.50

\$8.99

\$10.50

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.

DESSERTS

PASTEL DE PIÑA

\$9.50

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

CHEESE CAKE CHIMICHANGA

Creamy Cheescake Wrapped in a Pastry Tortilla & Fried Till Crisp Paired

with Chocolate - Banana & Caramel Sauce.

CHURROS

Mexican Pastry Sticks Dusted with Cinnamon Sugar - Served with

Caramel & Chocolate.

FRIED ICE CREAM

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

Chocolate Fudge.

FLAN

Mexican Eggs Custard

SOPAPILLA

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

Chicken Nuggets & Fries

Cheeseburger & Fries

INCLUDES SOFT DRINK Not included juices, milk or aguas frescas

BEER - WINE - DRINK

IMPORTED BEERS

\$6.50

\$5.25

Corona

Corona light

Dos Equis

Amber

Dos Equis Lager

Modelo Especial

Negra Modelo

DOMESTIC BEERS

Sol

Pacífico

Tecate

Victoria

Heineken

Miller Light

Budweiser

Coors Light

Michelob Ultra

Bud Light

O' Doul's





DOMESTIC DRAFT

Small
Large \$8.25
Pitcher \$15.25
Miller Light

IMPORTED DRAFT

Corona Light

Bud Light

Dos Equis Lager

Dos Equis Amber

Modelo Especial

Negro Modelo

Ask your server for more options







\$12.99

\$12.99

POMEGRANATE PALOMA

Cozadores Blanco, St. Gemain Elderflower, Liquer, Pomegranate Juice

of Lime Juice.

KIWIKICK BACARDI

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

CASA AMIGOS SANGRIAS

Original - Watermelon - Green Apple - Red Apple

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

COCKTAILS

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

Small

Large

\$10.50 HOMEMADE SANGRIA

Glass \$8.25 Jumbo \$13.99

Pitcher \$25.99

WINE GLASS \$6.99

Cabernet

Chardonnay

\$14.99 Merlot

\$10.50

\$20.99

\$13.00

\$10.50

Pinot Grigio

White Zinfandel

Moscato

Kendal Jackson \$11.00

Coke - Diet Coke - Sprite - Root Beer - Lemonade

DRINKS

Coke Products & Ice Tea

Dr. Pepper & Orange Fanta

Horchata, Piña, Jamaica, Tamarindo

CARIBE SPLASH \$10.25

Original, Watermelon, Green Apple, Red Apple.

MOJITO \$10.99

Shaken, Served on The Rocks. Flavors 2.00.

MANHATTAN \$13.00

COSMOPOLITAN

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

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

Bacardi Rum, Fresh Muddled Mint & Limes, Club Soda, Muddled &

BAHAMA-MAMA \$10.50

Bakardi Dark Rum, Coconut Rum Orange, Pineapple Juice & Splash Granadine.

SEX ON THE BEACH

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

BLUE HAWAIAN \$12.99

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







\$3.50

\$7.25





MARGARITA

Home of the Original







¢15 00

\$17.00

CASA AMIGOS HOUSE MARGARITA

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

Small		\$17.99
Jumbo		\$15.99
Pitcher		\$15.99

SKINNY MARGARITA

Casa Noble Tequila Silver, Fresh Lime Juice & Agave Nectar.

Sman			\$19.99
Jumbo			\$19.99
Ammo			AT9.99

LA MEXICANA

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

MANGOLADA MARGARITA \$16.00

Herradura Tequila, Mango Mix, Simple Syrup, Chamoy, Tajin, Tequila Silver, Triple C & Garmish with Tamarind Chile Straw.

OLD FASHION MARGARITA \$16.00

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

KIWIMARGARITA

Tres Generaciones Tequila Silver, 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 Silver, Agave Nectar, Fresh Pressed Lime on The Rocks.

Small		\$14.99
Jumbo		\$19.99

WATERMELON MARGARITA

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

Small			\$14.99
Jumbo			\$18.99

BLOOD ORANGE MARGARITA

Milagro Silver, Solerno Blood Orange Liquor, Tequila Silver, Agave Nectar & Fresh Pressed Lime.

Small	\$14.99
Jumbo	\$18.99

PRICKLY PEAR MARGARITA

Espolon Tequila, Muddled Priclky Pear, Fresh lime Juice, Tequila Silver, 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 Silver, House Margarita Mix. Served on the Rocks.

Small			\$14.99
Jumbo			\$19.99

TAMARINDO MARGARITA

Jose Cuervo, Tamrindo Mix, Tequila Silver, 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 Silver. Served Frozen.

Small			\$13.00
Tumbo			¢16 00

Jumbo \$16.99

DAIQUIRIS & FLAVORED MARGARITAS

Strawberry, Mango, Raspberry, Piña Colada, Tequila Silver, Guava & More.

Small	\$13.00
Jumbo	\$15.99

JALAPEÑO MARGARITA

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

Small	\$13.00
Jumbo	\$15.99

PEPINO MARGARITA

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

Small	\$13.00
Jumbo	\$15.99





ORGANIC STRAWBERRY MARGARITA

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

BERRY BERRY MARGARITA

1800 Silver Tequila Muddled mix Berries, Tequila Silver, Organic

Agave Nectar & Fresh Lime & Orance Juice. Small

\$19.99 Jumbo MALIBU PIÑA COLADA \$23.99

Fresh Crushed Pineapple, Malibu Coconut Rum, Tequila Silver,

COPA VIP

Frozen or on the Rocks.

Jumbo

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

\$23.99 56 Oz \$17.99 28 Oz

RED BULL MARGARITA

Tequila Silver, Tropical Passion Fruit of Watermelon Fruit, Lime Juice, Splash Agave Nectar, Fishing it with Red Bull.

\$20.99 Jumbo

MEXICAN MULE \$15.99

Tequila Silver, Fresh Lime Juice, Agave Nectar, Mint & Ginger Beer.

OTHER FLAVORS

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

TOP SHELL MARGARITA

Patrón silver, Don Julio Silver, 7 leguas, Casaamigos, Herradura.

\$15.99 Small \$19.99 Jumbo

COCO MARGARITA

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

\$14.99 Small \$18.99 Jumbo

PRESIDENTIAL MARGARITA

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

\$10.99 **Small** \$13.99 Jumbo





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

\$14.99 **Small**

\$18.99

MEZCAL MARGARITA

\$20.99

\$14.99

Jumbo

Jumbo

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

\$16.00 Small \$19.00

GRAND CADILLAC \$16.00 **MARGARITA**

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



THANKS FOR DINING WITH US! **ENJOY YOUR MEAL!**

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