

## Appetizers

- Nachos.....\$6.75**  
**Chix or Beef Nachos.....\$10.25**  
Tortillas with refried beans, melted cheese, lettuce, pico de gallo and jalapeno strips.
- Guacamole al Molcajete.....\$8.95**  
Avocado, tomatoes, cilantro, onions, and jalapeno, Prepared specially at the table.
- Botanita Hacienda.....\$13.50**  
A great combination of nachos, dry quesadilla, taco, tostadas, guacamole, chorizo and sour cream.
- Coctel de Camarones.....\$8.75**  
Fresh cubed shrimp with diced avocado, Onions, cilantro, lime and tomato juice.
- Quesito Fundido.....\$8.95**  
A casserole of cheese fondue with Mexican sausage, Served with tortillas.
- Ceviche de Camarones.....\$9.25**  
Shrimp marinated in lemon juice, chopped tomato, onions, cilantro and fresh chiles.
- Ceviche de Camarones.....\$9.95**  
Red Snapper marinated in lemon juice, tomato, onions, cilantro and chiles.

## Quesadillas

- Quesadillas.....\$12.95**  
Soft corn tortilla stuffed with cheese, sides pico de gallo, sour cream, and guacamole.
- Quesadilla Vegetariana.....\$13.95**  
Soft corn tortilla stuffed with cheese and fresh vegetables (zucchini, carrots, broccoli, and cauliflower) Served with guacamole, pico de gallo, and sour cream.
- Spinach, Mushrooms, Chicken or Beef Quesados.....\$13.95**  
Corn tortillas with cheese and fresh spinach and mushrooms, Served with guacamole, pico de gallo and sour cream.
- Grilled Chicken or Beef Quesados..\$12.95**  
Sliced flour tortillas, filled with cheese grilled chicken or beef strips garnished with tomato sauce, Served with guacamole, pico de gallo and sour cream.
- Quesadilla de Camarones.....\$14.95**  
Flour tortilla stuffed with cheese and shrimp cooked in tomato sauce, Served with guacamole, pico de gallo, and sour cream.
- Cincronizadas.....\$10.50**

Sliced flour tortillas filled with cheese and ham, with tomato sauce atop, Served with guacamole, pico de gallo, and sour cream.

## Salads

- House Salad.....\$6.75**  
House salad served with Rumanian lettuce, carrots, watercress, cucumbers, slice avocado, tomatoes and house dressing.
- Taco Caesar Salad De Pollo.....\$13.99**  
Grilled chicken Caesar salad served in a taco shell.
- Fajita Taco Salad.....\$14.25**  
Grilled chicken or steak served with lettuce, tomato, guacamole, sour cream, and house dressing. Served in a taco shell.
- Chef Salad.....\$8.95**  
Romaine, iceberg lettuce, watercress, walnuts, apple, cabbage, orange, beets, tropical cheese and orange dressing.

## Vegetables Dishes

- Burritos De Vegetales.....\$14.99**  
Assorted fresh sauted vegetables with lettuce, beans, cheese, rolled in a flour tortillas, Served with rice and beans.
- Spinach or Mushroom Burritos.....\$15.25**  
Spinach or mushroom burritos rolled in flour tortillas. Stuffed with Monterrey Jack cheese, Served with rice, beans & sour cream.
- Fajitas del Campo.....\$14.99**  
Vegetables in a bed of sautéed onions and peppers, served on a hot sizzling pan with a sides of guacamole, sour cream, and pico de gallo, Served with rice and beans.
- Vegetarian Combo.....\$14.99**  
A cheese enchilada, bean burrito, and guacamole tostada, Served with rice and beans.

## Soups

- Chicken Soup.....\$5.75**  
Chicken soup with mix vegetables.
- Black Bean Soup.....\$5.75**  
Black bean soup with a side of pico de gallo and cheese.
- Shrimp Soup.....\$9.95**  
Shrimp soup with mixed vegetables.

## House Specialties

### **Pollo Borracho.....\$18.95**

Grilled chicken marinated in tequila sauce, served with fresh vegetables and rice.

### **Polla Azteca.....\$18.95**

Grilled chicken in green tomatillo sauce with cactus leaves and mushrooms, Served with rice and tortillas.

### **Puntas en Bistek en Chipotle.....\$19.99**

Tips of shell steak in spicy chipotle sauce, Served with rice, beans and corn tortillas

### **Pollo Mar & Monte.....\$21.95**

Tender chicken stuffed with shrimp and cheese, Served with asparagus, light tomato-garlic sauce and rice.

### **Taquitos al Carbon.....\$18.95**

Grilled steak and pico de gallo in soft flour tortillas garnished with grilled scallions, Served with guacamole rice and beans.

### **Tamales.....\$14.95**

Pork or chicken and special spices in a rolled shell of corn, Served with rice.

### **Taquitos al Pastor.....\$17.95**

Grilled thin pork and pico de gallo in soft flour tortillas garnished with grilled scallions, Served with rice, beans, guacamole and pineapple.

### **Lomo Estilo Sonora.....\$17.95**

Grilled pork loin served in green tomatillo sauce, cactus leaves and mushrooms, Served with rice, beans and corn tortillas.

### **Chilles Rellenos.....\$15.95**

Roasted chiles poblanos coated in light butter filled with cheese and/or chicken, tomato broth, Served with rice, beans and tortillas.

## Seafood

### **Alambre de Camarones.....\$21.95**

Skewered marinated shrimp with onions, tomato, green peppers, Served with special sauce on a bed of rice and beans.

### **Camarones al Ajillo.....\$21.95**

Shrimp with gourmet ajillo sauce, vegetables and light garlic sauce, Served with fresh spinach, asparagus and rice.

### **Camarones a la Diabla.....\$21.95**

Shrimp in chipotle sauce with broccoli, carrots, asparagus, zucchini and cauliflower, Served with rice.

### **Burritos de Camarones.....\$21.95**

Rolled flour tortillas stuffed with cheese, shrimp cooked with mild tomato sauce, Served with rice.

### **Crepas de Camarones.....\$20.95**

Rolled crepes filled with shrimp, cooked in creamy tomato sauce, topped with melted cheese, Served with rice and spinach.

### **Camarones Cancun.....\$21.95**

Shrimp cooked in light tomato sauce, with fresh vegetables (carrots, zucchini, cauliflower, broccoli, and corn). Served with rice and beans.

### **Swordfish Acapulco.....\$22.95**

Broiled swordfish cooked in white wine sauce, served with vegetables and rice.

### **Pescado Poblano.....\$22.95**

Steamed filet red snapper with fresh chiles poblanos, chopped onions, tomato, spinach, carrots and cilantro, Served with rice.

### **Mariscada Don Carlitos.....\$25.95**

Clams, mussels, calamari, scallop, red snapper and shrimp cooked with white wine sauce and parsley, Served with rice.

### **Mariscada Mar y Mar.....\$24.95**

Clams, calamari, scallop, red snapper and shrimp cooked with white wine and tomato sauce, Served with rice.

### **Paella Isabelita for One.....\$25.95**

### **Paella Isabelita for Two.....\$48.95**

Clam, mussels, calamari, scallop, red snapper, shrimp, chicken and chorizo cooked with a special type of rice.

### **Salmon Puerto Vallarta.....\$21.95**

Broiled salmon with mixed vegetables (carrots, zucchini, cauliflower, broccoli and asparagus) in tampiquena sauce, Served with rice.

### **Pez Ajillo.....\$22.95**

Grilled red snapper with asparagus, carrots, broccoli and spinach in white wine sauce, Served with rice.

### **Salmon Mazatlan.....\$21.95**

Sauteed salmon with slices of onions, Served with a green mixed salad, avocados and rice.

### **Salmon Burrito.....\$19.95**

Flour tortillas, lettuce, cheese, beans and salmon, served with pico de gallo, lettuce, guacamole, rice and beans.

### **Pez Altamar.....\$25.95**

Broiled red snapper with clams stuffed with shrimp and scallops, mixed vegetables (carrots, zucchini, cauliflower, broccoli and asparagus) and rice.

## Main Dishes

### **Tacos.....\$14.99**

Corn crispy tortillas filled with ground beef or chicken, lettuce, cheese, sour cream, and chopped tomatoes, Served with rice and beans.

### **Burritos Cholula.....\$15.99**

Rolled flour tortilla stuffed with chicken or beef, beans, lettuce and cheese, Topped with mild tomato sauce and rice and beans.

### **Chimichangas.....\$15.50**

Flour Tortillas filled with beef or chicken deep fried, topped with mild sauce, sour cream and guacamole, Served with rice and beans.

### **Flautas.....\$14.50**

Crispy rolled corn tortillas stuffed with beef or chicken. Special avocado sauce on the bottom, topped with lettuce, chopped tomato, sour cream, and cheese. Served with rice and beans.

### **Mole Poblano.....\$17.99**

Tender chicken breast cooked in our delicious dark sauce made of drier peppers and assorted spices, served with tortillas, rice and beans.

### **Enchilada de Mole.....\$15.25**

Corn tortilla stuffed with cheese or Chicken topped with mole sauce and cheese, Served with rice and beans.

### **Enchilada Suizas.....\$15.50**

Soft corn tortillas dipped in green tomatillo sauce filled with shredded chicken covered with melted cheese topped with sour cream, Served with rice and beans.

### **Enchilada De Mar.....\$18.95**

Scallops, crab meat, shrimp, tampiqueña sauce, Served with rice.

### **Enchilada Tres Amigos.....\$15.95**

Three enchiladas; Beef, chicken and cheese each topped with tomato, tomatillo and mole sauce also cheese, Served with rice and beans.

## Combinations

### **Monterrey.....\$15.95**

Cheese enchilada, chicken burrito, served with rice and beans.

### **Puebla.....\$ 15.95**

Beef taco, chicken chimichanga, served with rice and beans, guacamole, sour cream and pico de gallo.

### **Azteca.....\$ 15.95**

Chicken tostadas, cheese chile relleno and beef burrito., served with rice and beans.

### **Mazatlan.....\$ 15.95**

Three tostadas, grilled chicken or skirt steak and vegetarian tostada on a flat fried tortilla with avocado, onions, tomato, lettuce, sour cream and green tomatillo sauce on the side, served with rice and beans.

## From The Grill I

### **Pollo con Champignones.....\$19.95**

Grilled chicken breast in mushroom sauce. Served mix vegetables and rice.

### **Alambre de Pollo.....\$19.95**

Skewered pieces of chicken breast tomatoes, onions, ad peppers. Served on a bed of rice and beans.

### **Alambre a la Mexicana.....\$21.95**

Skewered pieces of shell steak with tomatoes, onions, green peppers, and chorizo. Served on a bed of rice and beans.

### **Carne a la Tampiquena.....\$22.95**

Grilled shell steak served with chicken enchilada de mole, guacamole, rice and beans.

### **Carne Asada con Rajas.....\$22.95**

Grilled tender shell steak with sautee onions and poblano peppers. Served with rice, beans and corn tortillas

### **Carne Asada Poblana.....\$21.95**

Grilled skirt steak marinated in spices, served with rice, guacamole, pico de gallo and chicken enchilada de mole.

### **Bistek Presidente.....\$ 22.95**

Grilled shell steak with Presidente Brandy sauce served with grilled corn, cactus leaves, asparagus, scallions and a side of rice and beans.

### **Comal Azteca.....\$ 25.95**

Grilled chicken, steak and shrimp with cactus leaves, scallions, flour tortillas, pico de gallo and guacamole, served with rice and beans.

## Fajitas

<b>Chicken.....</b>	<b>\$16.99</b>
<b>Carnitas.....</b>	<b>\$16.99</b>
<b>Steak.....</b>	<b>\$19.99</b>
<b>Shrimp.....</b>	<b>\$20.99</b>
<b>Combo Fajita.....</b>	<b>\$24.95</b>
(Chicken, Beef and Shrimp)	
<b>Fajita Del Mar.....</b>	<b>\$24.99</b>

Marinated sizzling strips of steak, chicken, shrimp, or vegetables. In a bed of sauté onion and green peppers. Served with guacamole pico de gallo and warm tortillas.

## Side Orders

<b>Vegetables.....</b>	<b>\$3.95</b>
<b>Sour Cream.....</b>	<b>\$2.25</b>
<b>Rice.....</b>	<b>\$2.50</b>
<b>Tortillas (4).....</b>	<b>\$1.99</b>
<b>Jalapenos.....</b>	<b>\$2.00</b>
<b>Pico De Gallo.....</b>	<b>\$1.50</b>
<b>Beans.....</b>	<b>\$1.50</b>
<b>Guacamole.....</b>	<b>\$3.95</b>

Try our authentic Mexican  
Frozen or on the rocks  
Margaritas!

An 18% Gratuity Charge for a party of  
6 or more.