

Drinks

MARGARITAS

La Corona House Margarita

Cuervo Gold Tequila with orange liqueur and Casa Margarita mix. Served on the rocks.

Coro-rita

The perfect combination of Margaritas and Beer. Cuervo Gold Tequila with orange liqueur and Casa Margarita mix, served with a coronita beer on top.

Rosarita Margarita

Premium Tequila 1800, orange liqueur and fresh lime juice stirred into orange and cranberry juice.

Vallarta Margarita

From the tropical beaches of Mexico, Hornitos Tequila, orange liqueur, and fresh lime juice. We finish this sunny drink with a splash of orange juice.

Jalapeño Margarita

Milagro Tequila, orange liqueur, and fresh lime juice are shaken and accented with bits of jalapeños.

Tropical Margarita

Choose from strawberry, blackberry, melon, banana, blueberry, kiwi, strawberry/banana, raspberry, mango and peach.

Blue Moonlight

A delightfully different margarita made with Cuervo Gold Tequila, sweet and sour, casa margarita mix, orange liqueur and blue curacao. Served on the rocks.

Cucumber Margarita

Fresh cucumbers muddled into a mixture of freshly squeezed lime juice, orange liqueur, and Hornitos Tequila. Hand Shaken and served with a chili powder rim.

Cadillac Margarita

The top of the line! Cuervo Gold Tequila with orange liqueur and Casa margarita mix. Served on the rocks with a float of Grand Marnier.

The Ultimate Margarita

Made with fresh lime juice and orange liqueur, with one of our top-shelf tequila choices, hand-shaken and served on the rocks | Cabo Wabo Silver, Milagro Silver, Hornitos Reposado.

Tres Generations Silver, Don Julio Silver, Patron Silver, Casamigos Silver, Teremana Silver, Cazadores Reposado, Tradicional Reposado, Herradura Reposado, Cabo Wabo Reposado, Milagro Reposado.

Tres Generations Reposado, Don Julio Reposado, Patron Reposado, Casamigos Reposado, Teremana Reposado, Cazadores Añejo, Herradura Añejo, Cabo Wabo Añejo, Milagro Añejo.

Tres Generations Añejo, Don Julio Añejo, Patron Añejo, Casamigos Añejo, Teremana Añejo.

Ask your server for one of our special tequila selections.

TROPICAL

Piña Colada

Smooth and sweet! Your choice of regular or strawberry.

Tropical Tucán

Wow, this drink is paradise in a glass! Vodka, Midori Melon Liqueur, peach schnapps, and sloe gin swirled into fresh fruit juices.

Paloma

Tequila splashed with grapefruit soda and fresh lime juice with a pinch of salt.

Tijuana Tea

Three great tequilas in one great drink! Sauza Conmemorativo, Cuervo Gold and 1800 tequila blended with sweet and sour mix.

Electric Jalapeño

A secret blend of tropical juices jazzed up with Sauza Conmemorativo tequila, vodka and Midori Melon Liqueur.



Please Note: Our shredded chicken is cooked with bell peppers, onions and tomatoes. Prices and condiments can change without prior notice. An 18% gratuity may be applied to parties of 6 or more.

* May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

If you have any Covid-19 symptoms, please dine with us another day.

BEERS

Mexican Imports

Corona, Corona Seltzer, Corona Premier, Corona Light, Dos Equis Lager, Dos Equis Amber, Modelo Especial, Pacifico, Tecate, and Negra Modelo.

Imports

Heineken, Heineken Light, Heineken 0.0, Amstel Light, Guinness.

Domestics

Budweiser, Bud Light, Bud Light Lime, Coors Light, Miller Lite, Michelob Ultra, O'doul's, Sam Adams Light, and Sam Adams Boston Lager.

WINES

By the Glass

Pinot Grigio, Chardonnay, Merlot, Cabernet, or White Zinfandel.

Sangria

This classic Mexican wine drink is full of fruity tastes, accented with brandy.

COFFEE DRINKS

Fresh hot coffee, topped with whipped cream.

Baileys Coffee

Splashed with Baileys Irish Cream.

Mexican Coffee

Featuring Tequila and Kahlua.

Spanish Coffee

Tía María and Kahlua.

La Fiesta

Baileys Irish Cream and Grand Marnier.

Mexican Dream

A dream of Kahlua, Baileys and Frangelico.

Soft Drinks

Free refills

Pepsi, Diet Pepsi, Root Beer, Starry, Mountain Dew, Raspberry Iced Tea, Ginger Ale, Orange Soda or Seltzer Water, Coffee, Hot tea, Ice tea, Milk and Juices (12 oz.): orange, apple, cranberry and pineapple.

Dinner

NACHOS

NACHOS CORONA*

Piled with strips of flame broiled steak, covered with melted cheese and garnished with onions, tomatoes, cilantro, guacamole and sour cream **\$14.50**

Nachos Supreme

Fresh fried tortilla chips layered with your choice of seasoned ground beef, shredded beef or shredded chicken. With beans, cheese, and finished with tomatoes, onions, cilantro, guacamole and sour cream **\$13.50**



ENSALADAS

Vallarta Salad

This delicious salad features a fish fillet served on top of romaine and spinach with tomatoes, onions, and cucumbers. Served with avocado, mango, and crisp tortilla strips. Accompanied with mango citrus vinaigrette on the side **\$16.95**

COZUMEL SALAD

Grilled shrimp layered over a mix of romaine and spinach with tomatoes, cucumbers, and onions. Garnished with avocado, mango and crisp tortilla strips. Dressed with mango citrus vinaigrette, on the side **\$17.95**

Fajita Salad*

Your choice of chicken, steak, or shrimp cooked fajita style with bell peppers, onions and tomatoes. Served over lettuce in a crisp taco shell. Offered with sour cream and guacamole. Chicken: **\$14.50** / Steak: **\$15.50** / Shrimp: **\$16.50**

Chicken Caesar Salad

Charbroiled chicken strips over romaine lettuce. Served with our special Caesar dressing, Parmesan cheese, and croutons **\$14.50**

Shrimp Caesar

Grilled shrimp over romaine lettuce with tomatoes, our special Caesar dressing, Parmesan cheese, and croutons **\$16.50**

TACO SALAD

A large taco shell filled with your choice of seasoned ground beef, shredded beef, shredded chicken, or chunky pieces of pork. Topped with fresh lettuce, cheese, tomatoes, sour cream, and guacamole. A classic taco salad! **\$13.50**

SOPAS

Sopa de Albondigas

Savory meatballs of seasoned pork and beef simmered in a light broth with garden vegetables. Served hot with diced onions, cilantro and tortillas. **\$7.50**

Tortilla Chicken Soup

Strips of grilled chicken topped with tortilla strips, avocado, jack cheese and a light broth. **\$7.50**

Charro Soup

Charro beans with marinated steak, queso fresco, and avocado. **\$9.50**

APERITIVOS

CAMARONES DE AJO

Shrimp and fresh mushrooms sautéed in butter with garlic and spices. **\$15.50**

Camarones a la Diabla

A spicy dish of shrimp, mushrooms, garlic and spices sautéed in a red sauce. **\$15.50**

Taquito Bites

Small fried corn tortillas filled with shredded chicken or shredded beef. Served with lettuce, tomatoes, sour cream, guacamole, queso fresco (fresh cheese), and red sauce. **\$11.50**

Corona Wings

Fresh chicken wings fried and served with buffalo sauce on the side. Add choice of ranch or blue cheese on the side **\$11.50**

Crispy Chile Relleno

A mild chile stuffed with cheese, fried, and topped with green chili sauce. **\$5.50**



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LOS DIPS

GUACAMOLE ON YOUR TABLE \$11.50

Chile con queso, a rich spicy cheese dip **\$6.50**
Guacamole Dip **\$6.50**
Carne con queso **\$8**

QUESADILLAS

Folded into a flour tortilla, grilled and served with guacamole, sour cream, lettuce and tomatoes.

Quesadilla Pollo Asado

Grilled chicken and Jack cheese quesadilla **\$14.50**

QUESADILLA CAMARONES

Shrimp sautéed in butter with garlic and a red sauce, and Jack cheese **\$16.50**

Andale Quesadilla

You choose the filling – seasoned ground beef, spinach, shredded beef or shredded chicken and we'll add Jack cheese and tomatoes **\$14.50**

Fajita Quesadilla*

Steak or chicken grilled fajita style with onions, bell peppers, and jack cheese. Chicken: **\$14.50** | Steak: **\$15.50**

COMBO DINNERS

Choose your favorite filling: ground beef, shredded beef, shredded chicken, shredded pork or cheese. All include rice and refried beans. Add sour cream: **\$1.20** | Add guacamole: **\$2.50**

CORONA #2

Choice of 2: enchilada, burrito, tostada, chile relleno, tamal, taco or chimichanga **\$15.50**

CORONA #3

Choice of 3: enchilada, burrito, tostada, chile relleno, tamal, taco or chimichanga **\$17**

FAJITAS

We sizzle up your favorite with fresh bell peppers and onions. Rushed to your table and served with warm tortillas, sour cream, guacamole, rice and charro beans.

Veggie \$16.50

Chicken \$18.95

Steak* \$19.95

Shrimp Fajitas \$20.95

Mixed Combo Choice of two \$22.95

If you have any Covid-19 symptoms, please dine with us another day. Masks are recommended when traveling to and from the restrooms and tables. All tables are FULLY sanitized after each use. Thank you for dining with us!





TACOS

All tacos are served with rice and beans.

Fish Tacos

Grilled cod fish fills three soft flour tortillas. Served with shredded cabbage, cilantro, onions, and a green sauce. **\$16.95**

Fajita Tacos*

3 soft flour tortillas with your choice of chicken breast or steak. Served with bell peppers and onion. Garnished with sour cream guacamole and cheese **\$15.95**

Crunchy Tacos

Three tacos with lettuce, cheese, tomatoes and sour cream. Your choice of chicken, shredded beef or ground beef **\$14.50**

TACOS AL CARBON*

Strips of skirt steak cooked with pico de gallo folded into corn tortillas served with salsa Mexicano, cilantro, and cheese **\$16.95**

ENCHILADAS

All enchiladas include rice and beans.

TRIO ENCHILADAS

A hearty platter of a shredded chicken enchilada with mole sauce, shredded beef enchilada with red sauce and a cheese enchilada with verde sauce. Garnished with sour cream. *Please note: mole sauce contains peanuts **\$16.50**

ENCHILADAS DEL MAR

The ultimate seafood enchilada –two corn tortillas filled with a sea catch of shrimp, crab, scallops and fish cooked with vegetables. Garnished with sour cream and avocado slices **\$17.95**

Enchiladas Mole

2 corn tortillas stuffed with strips of chicken breast simmered in our authentic Mexican mole sauce. Please note: mole sauce contains peanuts **\$15.50**

Enchiladas Chipotle

Two corn tortillas filled with seasoned ground beef. Topped with chipotle sauce **\$15.50**

Enchiladas Suizas

Two corn tortillas filled with seasoned ground beef, shredded chicken or shredded beef finished with fresh green tomatillo sauce. Served with sour cream **\$15.50**

CHIMICHANGAS

Flash fried to perfection and presented with rice and beans.

PACIFICO CHIMICHANGA

A medley of seafood: shrimp, crab, scallops, and fish cooked with vegetables fills this flavorful chimichanga. Smothered with fresh green tomatillo sauce and topped with cheese. Garnished with slices of avocado and sour cream **\$17.95**

Tapatia Chimichanga

Filled with your choice of seasoned ground beef, shredded chicken, shredded beef or pork. Layered with lettuce, tomatoes, guacamole, and sour cream **\$15.95**

Chapala Chimichanga

A savory chimi with your choice of seasoned ground beef, shredded chicken, shredded beef, or pork. Topped with cilantro and onion, green chile sauce, and a side of sour cream **\$15.95**

Laredo Chimichanga

Stuffed with your choice of seasoned ground beef, shredded chicken, shredded beef, or pork. Topped with chile con queso sauce and sour cream **\$15.95**

Fajita Chimichanga*

Fajita style chicken breast or steak with grilled onions and peppers, wrapped in a flour tortilla with jack cheese. Topped with guacamole and sour cream. Chicken: **\$15.95** | Steak: **\$16.95**

BURRITOS

Asada Burrito*

Grilled steak or chicken rolled into a flour tortilla. Topped with red sauce, cheese, sour cream, and guacamole. Served with whole black beans and rice **\$16.95**

Arre Burrito

You pick the filling –ground beef, shredded chicken, shredded beef, pork or Chile Colorado. Rolled into a flour tortilla with rice and beans inside. Topped with enchilada sauce. Served with tomatoes, onions, cheese, sour cream, lettuce, and guacamole **\$14.95**

FAJITA BURRITO*

Steak, chicken or shrimp sautéed fajita style with onions and bell peppers, rolled with cheese into a flour tortilla. Offered with sour cream and guacamole. Served with rice and beans. Chicken: **\$15.50** | Steak: **\$16.50** | Shrimp: **\$17.50**

Burrito Loco

Choose steak or chicken and we will add rice, black beans and cheese. Topped with green chile sauce and served with guacamole **\$15.95**

Parrilla Burrito

Featuring grilled chicken, tomatoes, onions, black beans, rice, and bell peppers. Drizzled with verde sauce. Topped with pico de gallo and queso fresco (fresh cheese). Served with sour cream and guacamole. **\$15.95**

Oceano Burrito

Fresh green tomatillo sauce dresses this seafood burrito. Filled with shrimp, crab, scallops, and fish. Garnished with sour cream and sliced avocado. **\$17.95**

PORK

Served with rice, beans and corn or flour tortillas.

PORK CARNITAS

This popular dish is made with pork slow cooked with fresh garlic until fork tender. Topped with red onions and served with guacamole and a side of mild red sauce. **\$17.50**

Puerco Asado

Marinated pork loin grilled and topped with slices of fried potato. Served with guacamole **\$17.50**

Chile Verde

Chunks of tender pork loin, green bell peppers, and onions in a mild green tomatillo sauce. Accented with fresh cilantro **\$17.50**

STEAKS

Carne Asada*

A skirt steak hot from the flames garnished with green onions. Served with guacamole, rice, and beans **\$20.95**

Steak Charro*

Skillet steak topped with sautéed tomatoes, onions, bell peppers and cilantro. Served with charro beans, rice, and guacamole **\$20.95**

STEAK HUASTECO*

A great dinner of a top sirloin steak flame broiled and smothered with sautéed onions, green peppers, mushrooms and tomatoes, crowned with garlic shrimp. Served with rice and beans **\$25.95**

STEAK TAMPIQUEÑA*

A sizzling New York strip steak paired with a chicken enchilada, refried beans and rice **\$24.95**

Chile Colorado

Chunks of top sirloin cooked in a special savory red sauce made of onions, tomatoes, and mild peppers. Served with rice and beans **\$20.95**

MARISCOS

CAMARONES DIABLO

A spicy dish of shrimp, mushrooms, garlic and spices sautéed in butter. Served with white rice, avocado and tomato **\$19.95**

ARROZ CON CAMARONES

A toss of shrimp mushrooms, onions, bell peppers, and garlic sautéed in butter. Served over rice with melted Jack cheese and red sauce **\$19.95**

Camarones a la Mexicana

Shrimp sautéed in butter with fresh garlic, onions and tomatoes, accented with fresh cilantro. Served with rice, beans and warm flour tortillas **\$19.95**

Pescado Veracruz

A mild halibut fillet chargrilled and simmered in garlic and lime. Served with grilled onions, mushrooms and bell peppers. Includes rice and beans **\$23.50**

Camarones a la Plancha

A classic dish of shrimp sautéed in butter with mushrooms, fresh garlic and Mexican herbs and spices. Presented with vegetables, lettuce, tomatoes, sour cream, rice, and avocado slices **\$19.95**

POLLO

Chicken Flautas

Shredded chicken rolled into flour tortillas and deep-fried. Accompanied with lettuce, tomatoes, sour cream, guacamole, and cheese. Served with rice and beans **\$16.50**

POLLO A LA CREMA

Tender sliced chicken breast and mushrooms simmered in a rich cream sauce. Served with rice and beans. **\$17.50** Shrimp: **\$19**

Pollo Maria

A dish of sautéed chicken breast topped with a mix of garden vegetables, onions, mixed peppers, and mushrooms. Finished with melted Monterrey Jack cheese and presented over rice **\$17.50**

Arroz con Pollo

Chicken breast cooked with mushrooms, garlic, onions, and bell pepper in a red sauce. Served over rice, topped with melted Jack cheese. Served with tomatoes, sour cream, and avocado. Garnished with lettuce and tomatoes. **\$17.50**

Pollo Asado

Two grilled chicken breasts topped with sautéed onions and mixed peppers in barbecue sauce, accompanied with sour cream. Served with rice and beans. **\$17.50**

Pollo en Mole

This dish features the classic Mexican mole sauce, made with blended onions, garlic, peanuts, and chocolate with a touch of red chile peppers over chunks of chicken. Sprinkled with sesame seeds. Served with rice and beans. **\$17.50**

SANDWICHES

All sandwiches are served with French fries.

Grilled Chicken Torta

Grilled chicken on a toasted roll with Jack cheese, lettuce, tomato, avocado, and mayo. **\$11.50**

Corona Burger

Half-pound Angus beef topped with cheddar or Jack cheese and mayo. Garnished with lettuce, tomato, bacon, jalapeños, and mushrooms **\$12.95** Add guacamole: **\$2.50 extra**

Fajita Melt*

Steak or Chicken with Jack cheese, tomatoes, onions, bell peppers, lettuce, and mayo. Chicken: **\$12** | Steak: **\$13**



VEGETARIAN DISHES

Veggie Burrito

A flour tortilla filled with rice, whole black beans, and vegetables. Smothered with fresh green tomatillo sauce. Served with lettuce, tomatoes, sour cream, and guacamole; topped with pico de gallo and queso fresco (fresh cheese). **\$14.95**

SPINACH ENCHILADAS

Two soft corn tortillas filled with spinach and cheese, covered with fresh green tomatillo sauce. Garnished with sour cream. Served with rice and whole black beans. **\$14.95**

Veggie Enchilada

Two flour tortillas filled with sautéed vegetables, topped with green sauce and Jack cheese. Served with rice and beans. **\$14.95**

Veggie Quesadilla

Cheese and garden vegetable quesadilla served with sour cream and guacamole **\$14.50**

Veggie Fiesta

A platter filled with a spinach enchilada, chile relleno, cheese enchilada and whole black beans. **\$15.95**



LOS NIÑOS

For our little niños 12 years and under. Choose one item and we will add beans and rice or fries. *Included beverage, milk, juice or soft drink.*

Choose one: bean burrito with cheese, cheese enchilada, cheese quesadilla, chicken tenders, grilled cheese, chicken or beef taco, cheeseburger. **\$7.75**

Desserts

Deep Fried Ice Cream

Topped with chocolate and caramel. Garnished with whipped cream and strawberry puree. **\$6.75**

Authentic House Baked Flan

A delightful dessert our freshly baked caramel custard flavored with coffee liqueur. Glazed with caramel sauce. **\$7.75**

Caramel Apple Burrito

Cinnamon apples rolled into a tortilla, fried and drizzled with caramel sauce topped with whipped cream. **\$6.75**

Sopapillas

Sprinkled with cinnamon sugar. Drizzled with honey. Garnished with whipped cream and strawberry sauce. **\$6.75**

Churros

Dusted with cinnamon sugar. Served with a side with your choice of caramel, chocolate, or honey. Garnished with whipped cream and strawberry puree **\$6.75**

