

MONDAY THROUGH FRIDAY 11 AM - 3:00 PM

Lunch

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**



SALADS

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: **\$11.50**
 Steak: **\$12.50**
 Shrimp: **\$13.50**

Ranchero Salad

Fresh-cut romaine lettuce with ranch dressing on the side, topped with grilled chicken, diced tomatoes, and low-fat ranchero cheese.
 Chicken: **\$11.50**
 Steak: **\$12.50**

Chicken Caesar Salad

Charbroiled chicken strips over romaine lettuce. Served with our special Caesar dressing, cheese, tomatoes, avocado, and croutons. **\$11.50**

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! **\$11.50**

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. **\$10.50**

Fajita Melt

Steak or Chicken with Jack cheese, tomatoes, onions, bell peppers, and lettuce. Chicken: **\$11**
 Steak: **\$12**

Corona Burger

Half-Pound Angus beef topped with American cheese and mayo. Garnished with lettuce, tomato, bacon, and mushrooms. Other cheese options are Jack or cheddar. You can add jalapeños (optional). **\$11.50**
 | Add Guacamole **\$2.50 extra**



SOUPS

Tortilla Chicken Soup

Strips of grilled chicken. Topped with crunchy tortilla strips, avocado, and cheese. **\$7.50**

Sopa de Albóndigas

Savory meatballs of seasoned pork and beef simmered in light broth with garden vegetables. Served hot with diced onions, cilantro, and tortillas. **\$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, ranch, or blue cheese sauce on the side **\$11.50**

Crispy Chile Relleno

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



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

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**

LUNCH COMBOS

Served with rice, beans, and sour cream. Add guacamole: **\$2.50**

Combo #1 - choose one:

Taco, enchilada or tamal **\$9.50**
 Burrito, chimichanga, tostada or chile relleno **\$10.50**

Combo #2 - choose two:

Enchilada, tostada, burrito, tamal, taco, chile relleno or chimichanga. **\$11.50**

QUESADILLAS

Your choice of a filling, folded into a flour tortilla, grilled, and served with guacamole and sour cream.

Fajita Quesadilla

Steak or chicken grilled fajita style with onions, bell peppers, and Jack cheese. Chicken: **\$11.50** | Steak: **\$12.50**

QUESADILLA CAMARONES

Shrimp sautéed in butter with garlic and a special red sauce plus Jack cheese. **\$13.50**

Quesadilla Pollo Asado

Grilled chicken and Jack cheese fill this delicious quesadilla. **\$11.50**

Veggie Quesadilla

Cheese quesadilla with garden vegetables served with sour cream and guacamole. **\$11**

Andale Quesadilla

You choose the filling - seasoned ground beef, spinach, shredded beef or shredded chicken and we'll add Jack cheese and tomatoes. **\$11.50**

ENCHILADAS

All enchiladas include rice, beans, and sour cream.



Enchiladas Chipotle

Two enchiladas filled with seasoned ground beef, shredded chicken, or shredded beef, topped with chipotle sauce. **\$11.50**

ENCHILADAS DEL MAR

Two tortillas filled with shrimp, crab, scallops and fish, cooked with vegetables. **\$14**

Mole Enchiladas

Two corn tortillas stuffed with strips of chicken breast simmered in our authentic Mexican mole sauce. **\$11.50**

SPINACH ENCHILADAS

Filled with fresh spinach & Jack cheese. **\$11**

Please Note: Prices and condiments can change without prior notice. An 18% gratuity may be applied to parties of 6 or more. Before placing your order, please inform your server if anyone in your party has a food allergy.

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

Please see hostess under canopy to be seated.

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!

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

Enchiladas Suizas

Two Enchiladas filled with seasoned ground beef, shredded chicken, or shredded beef. Finished with fresh green tomatillo sauce. **\$11.50**

CHIMICHANGAS

PACIFICO CHIMICHANGA

Shrimp, crab, scallops, and fish cooked with vegetables fill this flavorful chimichanga. Smothered with fresh green tomatillo sauce and topped with cheese. **\$14**

Tapatia Chimichanga

Filled with your choice of seasoned ground beef, shredded chicken, shredded beef, or pork. Layered with lettuce, and tomatoes, topped with sour cream and guacamole. **\$11.50**

Laredo Chimichanga

Stuffed with your choice of seasoned ground beef, shredded chicken, shredded beef, or pork. Topped with chile con queso sauce. **\$11.50**

Chapala Chimichanga

A savory chimi with your choice of seasoned ground beef, shredded chicken, shredded beef, or pork. Served with onions, and cilantro. Topped with green chili sauce and sour cream.

\$11.50



BURRITOS

Arre Burrito

Ground beef, shredded chicken, shredded beef, or pork rolled into a flour tortilla with rice and beans garnished inside. Topped with enchilada sauce. Plated with tomatoes, onions, cheese, sour cream, lettuce, and guacamole. **\$11.50**

FAJITA BURRITO

Steak, chicken, or shrimp sauteed fajita style with onions, bell peppers, and Jack cheese. Rolled into a flour tortilla. Chicken: **\$12.50** | Steak: **\$13.50** | Shrimp: **\$14.50**

Parrilla Burrito

Grilled chicken, tomatoes, onions, black beans, rice, and bell peppers. Drizzled with green sauce. Topped with pico de gallo and queso fresco (fresh cheese). Served with sour cream. **\$12.50**

Oceano Burrito

Fresh green tomatillo sauce dresses this seafood burrito filled with shrimp, crab, scallops, and fish. It's served with sour cream and a slice of avocado. **\$14**

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, guacamole, and cheese. **\$11.50**

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 Corona 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, casa margarita mix, orange liqueur, and blue curacao. Served on the rocks.

Cucumber Margarita

Fresh cucumbers muddled into a mixture of freshly squeezed lime, orange liqueur, and Hornitos Tequila. Hand-shaken and served with a chile 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, fresh lime juice and a pinch of salt.



Tijuana Tea

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

Electric Jalapeño

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

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

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 refill

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

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. Garnished with whipped cream. **\$7.75**

Caramel Apple Burrito

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

Sopapillas

Sprinkled with cinnamon sugar. Served with a side of caramel. Garnished with whipped cream and strawberry puree. **\$6.75**

Churros

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