

APERITIVOS

Prepared a la Mexicana

Sour Cream \$2.00 • **Guacamole Dip** \$8.95 • **Salsa Fresca** \$3.00

Ceviche \$11.95

An old world tradition of marinating Raw Fish in fresh Lime Juice, Onions, Tomatoes and Cilantro.

Shrimp Cocktail \$11.95

Platon de Taquitos \$8.95

Your choice of Machaca Beef or Chicken rolled in a Corn Tortilla and deep fried to perfection. Served with a mound of Guacamole and Sour Cream and topped with our special Taquito Salsa.

Queso Fundido \$8.50

Our Mexican Cheese Fondue. Melted Monterey Jack Cheese with Onions, Chorizo and Chipotle Chile. Served with warm Tortillas.

"Combo" Platter \$15.50

Mini Taquitos, Burritos, Quesadillas and Chimichangas Garnished with Guacamole and Sour Cream. Your choice of Chicken, Machaca Beef or a combo of both.

Calamari \$10.95

Tender Squid Steaks cut into strips, breaded and deep fried. Served with a Chipotle Tarter Sauce.

QUESADILLAS

Quesadilla "Maria" \$6.50

Melted Monterey Jack Cheese.

Quesadilla Generosa \$7.95

Melted Monterey Jack Cheese, Tomatoes and Chiles.

NACHOS

Nachos con Queso \$6.50 **add Jalapeños** \$7.50

Nachos de la Casa \$11.50

Freshly made Tortilla Chips topped with Melted Monterey Jack Cheese, Guacamole, Sour Cream Frijoles and your choice of:

Chorizo • Chicken • Machaca Beef • Carnitas

Carne Asada • Lobster • Shrimp \$14.50 **Mariscos** \$15.00 **Crab** \$16.00

Complimentary

Enjoy a basket of fresh homemade Tortilla Chips, accompanied by our famous Salsa

CONSUMER ADVISORY *Thoroughly cooking food of animal origin such as beef, egg, fish, milk, poultry or shellfish reduces the risk of Food Bourne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

ENSALADAS

Ensalada de la Casa \$6.95

Topped with our Homemade Ranch or Vinaigrette Dressing.

Caesar Salad \$7.95

Fresh Romaine Lettuce topped with our Caesar Dressing, Croutons and Parmesan Cheese. **With Grilled Chicken \$9.95**

Tortilla Flats' Ensalada Especial \$11.95

Slices of Avocado, Onion, Tomato, Cucumber, Bell Peppers and shredded Monterey Jack Cheese on a crisp bed of Lettuce.

Chicken \$12.95 Crab \$17.95

Shrimp \$14.95 Mariscos \$16.50

Topped with our Homemade Ranch or Vinaigrette Dressing.

Caesar Salad Dinner \$11.50

Tortilla Flats brings you the original recipe
From the famous Caesar's Hotel in Tijuana.

Topped with charbroiled strips of butterflied Chicken Breast \$12.95

Shrimp \$14.95 Mariscos \$16.50 Crab \$17.95

Ensalada de Fajitas \$15.95

Marinated strips of Beef or Chicken sauteed with Pasilla Chiles, Tomatoes and Onions. Served on a bed of Fresh Spinach Greens.

Topped with Vinaigrette and Cotija Cheese.

Shrimp \$16.95

TOSTADAS

Each Tostada begins with a deep fried Tortilla, add Frijoles, Salsa Fresca, Shredded Lettuce, Monterey Jack Cheese, Julienned Carrots, Zucchini and Jicama. Garnished with Guacamole and Sour Cream

Compuesta Vegetales (Vegetables) \$10.95

Compuesta de Machaca (Shredded Beef) \$13.95

Compuesta de Pollo (Grilled Chicken Breast) \$12.95

Compuesta de Camarones (Shrimp) \$14.95

Compuesta de Mariscos (Crab and Shrimp) \$16.50

Compuesta de Carne Asada (Grilled Steak) \$14.95

Compuesta de Cangrejo (Crab) \$17.95

SOUP 12 ounce bowl

Tortilla Soup \$6.95 Served Daily

TORTILLAS

Flour (3) \$2.00 • Corn (4) \$2.00
Side of Frijoles \$3.50 • Side of Arroz \$3.50

There is a \$7.00 Minimum per person in the Dining Room.

18% Gratuity will be added to parties of 8 or more.

We charge \$3.00 for splitting a Dinner.

Our Corkage Fee for outside Wine is \$15.00.

ESPECIALES DE LA CASA

*House Salad or Chicken or Machaca Beef Taco \$2.00 with Entrée.
We will charge extra for substitutions.*

El Platon de Tacos \$26.95 (Para dos personas)

Prepare your own Carnitas, Carne Asada or Pollo Asado Tacos at your table. Served on a platter with all the condiments: Arroz, Frijoles, Jalapeños, Salsa Fresca, Guacamole, Radishes, Jack Cheese, Cilantro and warm Tortillas.

La Fiesta \$19.95

A 12 ounce choice New York Steak charbroiled to your liking. Served with Frijoles, Mexican Papas and Salsa Fresca.

Carne del Patron \$20.95

Choice New York Steak topped with Queso Fundido, Onions and Chipotle Chile Sauce. Served with Frijoles, Mexican Papas and Salsa Fresca.

Carne o Pollo y Camarones \$20.95

A boneless Chicken Breast or a 10 ounce New York Steak grilled to your satisfaction, topped with strips of Chiles and Onions. Served with Camarones al Mojo de Ajo, Arroz, Salsa Fresca and Guacamole.

Carnitas \$14.95

Fresh Pork prepared Mexican style. Served with Frijoles, Arroz, Salsa Fresca, Guacamole and warm Tortillas.

Mole Maria \$14.95

Tender pieces of boned Chicken Breast topped with Maria's own Mole Sauce from the heart of Mexico. Served with Frijoles, Arroz and Tortillas.

Milanesa de Carne o Pollo \$14.95

Tender Beef or Chicken pounded thin, breaded and sauteed to perfection. Served with Guacamole, Salsa Fresca and Frijoles.

Pollo Josefina \$14.50

Chicken Breasts smothered in a spicy Chipotle, Mushroom Cream Sauce topped with Cotija Cheese. Served with Arroz, Salsa Fresca y Aguacate.

Steak Picado \$15.95

Cubes of Tender Steak sauteed with Tomatoes, Onions, Pasilla Chiles and flavored with Cilantro. Served with Frijoles, Arroz and warm Tortillas.

Carne Tampiquena \$19.95

A 10 ounce cut of New York Steak grilled to your satisfaction, topped with strips of Chiles and Onions. Served with a Mole Cheese Enchilada, a Chicken Taquito, Frijoles and Guacamole.

Chicken Mariposa \$14.50

Butterflied Breast of Chicken charbroiled to juicy perfection. Served with Guacamole, Frijoles and Salsa Fresca.

Enchiladas Verdes \$14.95

Two Chicken Enchiladas covered with Salsa Verde and crowned with Sour Cream. Served with Frijoles y Arroz.

Fajitas

These are real traditional Fajitas! Your choice Marinated in our Chile Guajillo Sauce and sauteed with Pasilla Chiles, Onions and Tomatoes.

Served with Frijoles, Arroz, Guacamole Picado, Salsa Fresca and warm Tortillas.

Beef, Chicken or Fish \$15.95 • Shrimp or Lobster \$18.95

For combination Fajitas we add an additional portion of the meat of your choice.

Beef, Chicken or Fish \$9.95 • Lobster or Shrimp \$12.95

Additional Fajita "set-ups" are \$5.00

COMBINACIONES DE MEXICO

*House Salad or Chicken or Beef Taco \$2.00 with Entrée.
We will charge extra for substitutions.*

All of Our combinations are served with Frijoles y Arroz
and your choice of homemade Salsas for Enchiladas, Tamales and Flautas:
**Salsa Roja, Salsa Verde, Salsa Josefina ,
Salsa Mole, Salsa de Taquitos, Salsa Ranchera, Salsa Cancun**

Choose One Item: \$11.95

Choose Two of the following Items: \$14.95

Choose Three of the following Items: \$16.95

Tamales

Mamas Homemade Tamales are hand made in our kitchen with your choice of
Chicken, Pork or Green Corn and one of our homemade Salsas.

Chile Rellenos

Tia's Chile Rellenos are made with fresh Anaheim Chiles, stuffed with
Monterey Jack Cheese and topped with our Ranchera Sauce.

Enchiladas

Corn Tortillas stuffed with Chicken, Ground Beef, Machaca Beef, Chorizo, Carnitas or simply
Cheese. Topped with one of our homemade Salsas and Monterey Jack Cheese .
Topped with Guacamole or Sliced Avocado add \$.75 per item

Tacos

Your choice of Soft or Fried with the following ingredients:
Chicken, Ground Beef, Machaca Beef, Carnitas or Fish.

Carne Asada add \$1.00 per item • Lobster or Shrimp add \$2.00 per item

Flautas

Machaca Beef, Ground Beef or Chicken rolled in a Corn Tortilla and perfectly deep fried.
Topped with the Salsa of your choice.

TACO TUESDAY™

The Original!! We Invented It!!

Featuring Our Machaca Beef or Chicken Tacos.....\$2.00 Each

With a Beverage purchase – in the Cantina only

21 or Older, Proper I.D. Required

Every Tuesday 11:00 a.m. until 11:00 p.m.

ESPECIALES DEL MAR

*House Salad or Chicken or Machaca Beef Taco \$2.00 with Entrée.
We will charge extra for substitutions.*

Enchiladas de Camarones \$19.95
Two Shrimp Enchiladas lightly sautéed in our Special Sauce with Onions, Chiles and Spices. Garnished with Avocado Slices and Sour Cream. Served with Frijoles y Arroz.

Camarones al Mojo de Ajo \$20.50
Jumbo Prawns sautéed in our special Butter and Garlic Sauce. Served with Arroz, Salsa Fresca, Avocado Slices and warm Tortillas.

Enchilada de Cangrejo \$20.50
Delicate Crab and our special Salsa Verde make this an outstanding Enchilada. Served with Arroz and your choice of a homemade Mama's Chicken, Meat or Green Corn Tamale.

Camarones Cancun \$19.50
Shrimp Lightly sautéed with Onions and Seasonings, served in a delicate Green Sauce with melted Cheese. Served with Arroz, Salsa Fresca, Guacamole and Warm Tortillas.

\$18.95 **Chimichanga de Mariscos**
Crab and Shrimp sautéed in to perfection then rolled in a Flour Tortilla and deep fried to mouth-watering crispness. Crowned with Guacamole and Sour Cream. Served with Special Salsa, Arroz y Frijoles.

\$20.95 **Camarones Rancheros**
Large succulent Prawns sautéed with Garlic, Tomatoes, Onions and Pasilla Chiles. Served with Frijoles, Arroz and Warm Tortillas.

\$20.95 **Camarones Azteca**
Sweet Shrimp sautéed with yellow and red Bell Peppers, Garlic, Capers, Parsley, Butter, Lemon and White Wine. Garnished with Quesadilla wedges and Mole Sauce. Served with sautéed Vegetables and Arroz.

\$20.95 **Lobster Enchiladas**
Two Flour Tortillas stuffed with sweet Lobster Meat sautéed with Onions and Chiles, topped with a Chipotle Mushroom Sauce. Served with Arroz and sautéed Vegetables.

Pescado Mazatlan \$18.95

Mahi Mahi lightly sautéed in a White Wine, Lemon, Butter and Garlic sauce then topped with Chiles and Onions. Served with Arroz and sautéed Vegetables.

FAJITA FRENZY™

Thursday's at The Flats

Chicken or Beef Fajita Dinners \$9.99

In the Dining Room

Chicken or Beef Fajita Tacos \$2.00
in the Cantina

DINNERS

House Salad or Chicken or Machaca Beef Taco \$2.00 with Entrée.

We will charge extra for substitutions.

El Poco \$11.95

A Corn Tortilla filled with choice of Ground Beef, Machaca Beef, Chicken, Chorizo or Cheese Topped with our Salsa Roja. Served with Frijoles y Arroz.

Tortilla Flats Enchiladas \$14.95

Two delicious Enchiladas stuffed with our famous Carnitas and topped with a roasted Tomatillo Salsa. Served with Frijoles y Arroz.

Chimichanga Dinner \$14.50

Machaca Beef, Chicken or Carnitas rolled in a Flour Tortilla and deep fried to a mouth-watering crispness, crowned with Guacamole and Sour Cream. Served with Frijoles y Arroz.

Carne Asada add \$3.00

Enchilada Poblana \$14.50

A combination of one Chicken Enchilada topped with our Mole Sauce and a Beef Taquito topped with a special Salsa. Served with Frijoles y Arroz.

Machaca Burrito Dinner \$13.95

A Flour Tortilla wrapped around Shredded Beef with a side of Chile con Queso. Served with Frijoles y Arroz.

Chile Verde \$13.95

Mexico's famous dish of tender Pork simmered in a delectable Tomatillo Sauce. Served with Frijoles y Arroz.

Royal Burrito \$14.50

A Flour Tortilla wrapped around Chicken, Ground Beef, Carnitas or Machaca Beef. Covered with Salsa Roja or Verde, melted Cheese and crowned with Guacamole and Sour Cream. Served with Frijoles y Arroz.

Carne Asada add \$3.00

Chicken Grenada \$14.50

Tender Chicken Breast topped with sliced Tomatoes, Salsa Ranchera and Monterey Jack Cheese then broiled to perfection. Served over a bed of Rice with a side of Frijoles

Stuffed Quesadilla

Monterey Jack Cheese, Tomatillos and Anaheim Chiles spread generously across a Flour Tortilla, folded and melted to mouth-watering perfection.

Served with Guacamole, Salsa Fresca, Sour Cream and your choice of:

Carne Asada • Lobster • Shrimp \$14.95 Mariscos \$15.95 Crab \$16.95

Machaca Beef • Chicken • Chorizo • Carnitas \$12.95

HUEVOS

All Eggs cooked as described or to your preference - please tell your server upon ordering.

Served with warm Tortillas, Frijoles y Arroz.

\$10.95 Huevos Rancheros Omelete Mexicano \$9.95

Eggs over easy topped with our special sauce and melted Cheese, served on a Corn Tortilla.

Onions, Chiles and Tomatoes folded into large fresh Eggs and Jack Cheese.

\$10.95 Huevos con Machaca Omelete de Chile Verde \$10.95

Eggs scrambled with Shredded Beef, Onions and Chiles.

Chile Verde wrapped in Eggs and Jack Cheese, topped with Salsa Verde.

\$10.95 Huevos con Chorizo Omelete de Cangrejo \$16.95

Fluffy Scrambled Eggs tossed with our homemade Chorizo.

Sweet Snow Crab wrapped in Eggs and Jack Cheese with a special sauce.

\$10.95 Omelete de Aguacate y Crema Huevos Mexicanos \$9.95

A fluffy Omelete topped with Avocado and Sour Cream.

Eggs tossed with Onions, Chiles and Tomatoes.

PREMIUM TEQUILAS

1800 Reposado	Patron Anejo
Cuervo Gold	Patron Plata
Cuervo Traditional	AsomBroso Anejo
Cuervo Reserva de La Familia	AsomBroso El Platino
Herradura Anejo	Cabo Wabo Reposado
Herradura Plata	Sauza Conmemorativo Anejo
El Jimador Reposado	Sauza Hornitos
Almendrado Reserva	Sauza 3 Generaciones Anejo
Corazon Anejo	Sauza 3 Generaciones Plata
Corazon Plata	Corzo Reposado
Don Julio Anejo	Corzo Plata
Don Julio Plata	Chinaco Anejo
Don Julio 1942	Corralejo Reposado
El Tesoro Anejo	Cazadores Anejo
El Tesoro Plata	Cazadores Reposado
Don Eduardo Anejo	Cazadores Blanco
Don Eduardo Plata	Gran Centenario Plata

CERVEZAS

DRAFT

16 Ounce

Tecate

Dos Equis Amber

Bud Light

Coors Light

Newcastle

Miller Lite

Sierra Nevada

Heineken

Blue Moon

Guinness

NON-ALCOHOLIC

O'douls Amber

BOTTLES

12 Ounce

Miller Genuine Draft

Stella Artois

Amstel Light

Bohemia

Bud Light

Budweiser

Coors Light

Corona Extra

Fat Tire

Imperial

Michelob Ultra

Miller Lite

Modelo Especial

Negro Modelo

Pacifico

Pyramid Hefeweizen

Dos Equis Lager

BEBIDAS

All Sodas are \$3.00 and include free refills

Coca Cola • Diet Coke • Sprite • Dr. Pepper • Minute Maid Lemonade • Gingerale
• Pelegrino Mineral Water \$3.00 •

Juices: Orange, Cranberry, Grapefruit & Pineapple \$3.00 • Red Bull \$4.00