CASA FLORES MEXICAN RESTAURANTS

APPETIZERS

Nachos

Chicken, Chile Colorado Beef, or Carne Asada. Home-made corn tortilla chips topped with melted monterey jack cheese, fresh guacamole, sour cream, refried beans, and diced tomatoes. Jalapeños optional 8.50 half order 6.25

S Fresh home-made Guacamole avocados, tomatoes, jalapeño, onions, cilantro, lemon juice, garlic salt 5.95

Triple-Dip Layered with refried beans, gravy and monterey jack cheese 4.95

Gravy & Cheese Dip 2.00

Shrimp Cocktail

Shrimp, diced onions, tomatoes, fresh cilantro, cucumbers, avocados, and squeezed lemon juice in a special tomato broth. Served cold in a margarita glass with salted crackers 8.50

SALADS / SOUPS

Taco Salad

Shredded chicken, shredded beef or marinated bay shrimp. Served in a crispy flour tortilla shell layered with refried beans, lettuce tossed with tomatoes, shredded carrots, and fresh cilantro. Side of spanish rice, sour cream and guacamole 7.95

Chicken Salad

Iceberg lettuce, topped with your choice of grilled or shredded chicken, tomatoes, shredded carrots, fresh cilantro, slices of avocado and lemons 7.95

House Salad Iceberg lettuce, tomatoes, shredded carrots, fresh cilantro and queso fresco 3.95

Chicken Soup Mixed vegetables, spanish rice and shredded chicken 7.50 half order 5.50

Shrimp Cocktail Soup

Shrimp, diced onions, tomatoes, fresh cilantro, cucumbers, avocados, & squeezed lemons in a special tomato broth. Served cold in a large cocktail glass with salted crackers 11.00

BREAKFAST

Breakfast for lunch or dinner. Served with spanish rice and refried beans (flour or corn tortillas available upon request)

Machaca con Huevos Two scrambled eggs, shredded beef, mixed with sautéed tomatoes, onions, and green bell peppers 7.95

Saturdays and Sunday only, limited availability 8.75

Huevos Rancheros Two over-easy eggs smothered with melted jack cheese topped with our delicious steak ranchero 7.95

Chorizo & Eggs Mexican sausage cooked with two scrambled eggs and diced potatoes 7.95

CASA FLORES COMBO

beef taco, green chicken enchilada, chile relleno, side of steak ranchero 11.99

No. 1	No.4
beef taco, beef	beef quesadilla, chile
enchilada, chile relleno,	relleno, tamale, side of
side of chile verde and	chile verde, and steak
chile colorado	ranchero
11.99	11.99
No.2	No .5
taco, enchilada, your	beef taco, cheese
choice of chicken or	enchilada, side of steak
beef	ranchero
8.95	10.75
No. 3	No.6
chicken taco, chicken	beef enchilada, beef
enchilada, chile relleno,	quesadilla, side of steak
side of chile verde and	ranchero
chile colorado	10.75
11.99	

CREATE YOUR OWN COMBO

Served with spanish rice and refried beans (flour or corn tortillas available upon request)

(1) ITEM	5.95
(2) ITEM COMBO	8.95

BURRITO CHILE RELLENO CHIMICHANGA ENCHILADA FLAUTAS GREEN ENCHILADA QUESADILLA SOPE TAMALE TACO TOSTADA

COMBINATION PLATES

Served with spanish rice and refried beans (flour or corn tortillas available upon request) 8.95

No.7 BEEF TACO, CHEESE ENCHILADA No.8 CHICKEN TACO, BEEF ENCHILADA No.9 BEEF TOSTADA, BEEF ENCHILADA No.10 CHILE RELLENO, TAMALE No.11 CHICKEN ENCHILADA, BEEF TACO No.12 BEEF ENCHILADA, BEEF QUESADILLA No.13 GUACAMOLE TOSTADA, TAMALE No.14 CHEESE ENCHILADA, PORK BURRITO No.15 BEEF ENCHILADA, CHILE RELLENO No.16 BEEF TACO, TAMALE No.17 BEEF ENCHILADA, PORK BURRITO No.18 CHILE RELLENO, BEEF TOSTADA No.19 BEEF ENCHILADA, TAMALE No.20 BEEF TACO, CHILE RELLENO No.21 BEEF ENCHILADA, BEEF BURRITO No.22 BEEF QUESADILLA, CHILE RELLENO No.23 CHEESE ENCHILADA, CHILE RELLENO No.24 BEEF BURRITO, BEEF TACO No.25 GUACAMOLE TOSTADA, BEEF QUESADILLA

NUTRITIONAL FACTS

<u>Canola Oil</u>- non-hydrogenated, 0% cholesterol, 5% saturated fat, 0 Trans fats/ trans fat free. This is our main source of cooking, for chips and deep fried items

<u>Olive Oil</u>- USDA organic extra virgin olive oil, 0% cholesterol, 10% saturated fat, 0 Trans fats trans fat free. Mainly used for vegetarian items

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SIGNATURE DRINKS

ASK YOUR SERVER ABOUT OUR "TEQUILA OF THE MONTH" SPECIAL

S MARGARITA'S MARGARITA Top Shelf

Corralejo and Cointreau, shaken with fresh squeezed lemon-lime. Served on the rocks accompanied with a float of Gran Gala 8.50

CRUCES SPECIAL The Original Margarita

Corralejo & Squirt, fresh squeezed lime juice & salted ice. Served on the rocks 7.00

BEER-RITA The Man-Rita Blanco Tequila, Tecate, lime juice, blended and served with salt on rim in a 21oz. glass 7.75

Some series and the Mexican Bloody Beer

XX Dos Equis beer, fresh squeezed lime & our spicy bloody mary mix; served on the rocks; salted rim 5.50

CASA-TEA CASA's own Long-Island Ice-Tea

100% agave Tequila, house long-island mix. Splash of Pepsi. Served Tall on the rocks 7.50

DESNUDA "AWARD WINNING" All Natural

100% Agave Tequila, Organic Agave Nectar, and fresh squeezed lime juice. Shaken and served up with salted rim 7.50

SEASONAL DESNUDA

Our special fruit of the day generously prepared with your desnuda. Served on the rocks 7.50

NON-ALCOHOLIC BEVERAGES 2.25

PEPSI ~ DIET-PEPSI ~ SIERRA MIST ~ PINK LEMONADE ~ RASPBERRY ICED

TEA ~ DR.PEPPER ~ ROOT-BEER ~ HOUSE BREWED ICE-TEA

HORCHATA (NO REFILLS) ~ COFFEE ~ LOW-FAT MILK

18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE NO PERSONAL CHECKS, NO SEPARATE CHECKS WE HAVE THE RIGHT TO REFUSE SERVICE TO ANYONE ONE COMPLIMENTARY BASKET OF CHIPS & SALSA (3.50 FOR EACH ADDITIONAL)

GRILLED SPECIALTY

Served with spanish rice, refried beans, sour cream and guacamole (flour or corn tortillas available upon request)

Carne Asada

Two thin cuts of seasoned sirloin steak grilled with sautéed onions, tomatoes, and bell peppers 11.95 Add shrimp \$2 Empanizadas y Milanesas Pan-fried breaded chicken breast or sirloin steak served with fresh fries 11.95

FAJITAS

Served on a sizzling flat skillet spanish rice and refried beans and a side of guacamole, sour cream (flour or corn tortillas available upon request)

Chicken or Sirloin Steak Fajita Choice of meat marinated in our house salsa, sautéed bell peppers, and onions 11.95

Chicken and Sirloin Steak combo 13.95

Shrimp Fajita Grilled black tiger shrimp, sautéed bell peppers, and onions 15.95 Shrimp Combo with Chicken or Sirloin Steak 15.95

PEPPER SPECIALS

Served with spanish rice and refried beans (flour or corn tortillas available upon request)

Steak Ranchero Sliced beef, sautéed with bell peppers, onion, tomatoes, and our ranchero sauce 8.95

Chile Colorado Tender bite-size beef steak cubes with mild Colorado sauce made from chile pasilla 8.95

Chile Verde Sliced tender bite-size pork loin sautéed in our tangy salsa verde 8.95

VEGETARIAN RECOMMENDATIONS

Throughout our menu you can substitute items' meat choices with the following ingredients: black beans, refried beans, and monterey jack cheese

"Veggie" Substitution in Burrito, Quesadilla, Chimichanga, Tostada spanish rice, beans, lettuce, tomatoes, carrots, and cilantro

See MARINA MENU for more options

MARINA MENU

APPETIZERS / SALADS

Flour Tortilla Chips and Salsa

Home-made flour tortilla chips along with two signature salsas: tomatillo con habanero and salsa verde de jalapeños 4.50

Tostaditas

(3) mini-tostaditas layered with cooked shrimp ceviche with cilantro & slices of avocado 6.50

Mexico City Salad ~ Salpicón ~

Shredded iceberg lettuce, pulled beef, fresh cilantro, tomatoes, green olives, oregano, & queso fresco. Tossed in & oil vinaigrette. Served cold 8.50

NEW Marina Salad

Grilled tortilla-crusted tilapia fillet, topped over a bed of tossed romaine lettuce, sliced tomatoes, cilantro, and red onions, dressed with tequila lime vinaigrette. Topped with tortilla chips 8.95

Tapatia

Your choice of shredded beef, chicken, or bay shrimp. Layered salad. Flat flour tortilla, refried beans, & your choice of topping. Finished with a layer of tossed lettuce & tomatoes in a house dressing & a sprinkle of monterey jack cheese 8.50 half-order 6.50 add guacamole 2.00

MARINA FAVORITES

Veggie Enchilada ~ Salsa Verde or Red Sauce

Sautéed mushrooms, zucchini, bell peppers, onions with garlic & melted cheese. Served with black beans & spanish rice. Topped with queso fresco

A la Carta 4.25 (1) item 6.75 (2) items 9.50

Enchiladas con Mole Poblano

Mexican almond & chocolate sauce with shredded chicken wrapped inside a corn tortilla. Served with black beans & spanish rice. Topped with queso fresco A la Carta 4.25 (1) item 6.75 (2) items 9.50

Chilaquiles ~ Salsa Verde or Red Sauce ~ Sauteed chips, onions & garlic. Topped with shredded chicken, & sour cream on the side. Served with black beans & spanish rice 13.95

GRILLED

Juan's Taco

Grilled shredded chicken, melted cheese topped with salsa verde and fresh cilantro. Served with black beans and spanish rice.

A la Carta 4.25 (1) item 6.75 (2) items 9.50

MARINA Fajitas para Dos

Grilled mushrooms, bell pepper, and onions served on one huge sizzling flat pan with: Marinated Chicken, Sirloin Steak, Shrimp & Veggies 18.00

Taco de Alambres

Grilled onions, bell peppers, sirloin steak, bacon, and ham topped with melted jack cheese. Served with black beans and spanish rice.

la Carta 4.25 (1) item 6.75 (2) items 9.50

SEAFOOD

Shrimp Taco

Grilled shrimp, melted cheese topped with salsa verde & fresh cilantro. Served with black beans & spanish rice. A la Carta 4.25 (1) item 6.75 (2) items 9.50

Camarones al Mojo de Ajo

Garlic pan-fried black tiger shrimp cooked in a garlic butter sauce & grilled onions. Served with black beans & rice 13.95

Fish Taco

Grilled tilapia, topped with pico de gallo and avocado. Served with black beans & spanish rice. A la Carta 4.25 (1) item 6.75 (2) items 9.50

NEW Grilled Tilapia

Corn tortilla-crusted fish fillet, topped with a spicy jalapeño pico de gallo. Served with black beans & spanish rice. 9.50

Shrimp Enchilada ~Salsa Verde or Red SauceSautéed onions & garlic shrimp. Served with black beans &spanish rice. Topped with queso frescoA la Carta 4.25(1) item 6.75(2) items 9.50

Camarones a la Diabla

Very spicy! Sautéed shrimp with butter, garlic & a mixture of peppers. Served with black beans & spanish rice 13.95

The Marina Menu has quickly gained popularity. The concept is simple; healthier and traditional. 100% organic olive oil is used when cooking, whole black beans, more grilling and less frying, and lower grams of sodium in recipes