



G A B R I E L S

FOOD AND DRINK OF THE SOUTHWEST AND OLD MEXICO

Aperitivos

Guacamole Especial

Prepared fresh at your table, and presented in a Molcajete Bowl 11.95

Quesadillas

Cheese 8.50
Mesquite grilled chicken 9.50

Nachos

Crisp tortilla chips topped with beans, cheese and guacamole..... 6.95

Soups

Tortilla Soup..... 7.50

A light broth, overflowing w/fresh vegetables and tortilla strips, topped with avocado slices and jack cheese.

Posole..... 7.95

Traditional hearty Mexican tender pork and hominy stew.

Salads

Garden 7.95

Mixed baby greens and choice of dressing.

Spinach Salad 8.95

Baby spinach, goat cheese, pepitas, chipotle balsamic dressing.

Caesar 7.95

The traditional way.

Mexican Chopped Salad..... 8.50

Red quinoa, seasonal veggies, avocado, lime cilantro dressing.

Add grilled chicken \$5, carne asada \$6, tiger prawns \$6, red chile tofu \$3, grilled veggies \$4

Combinaciones

Served with Mexican Rice and Beans

El POCO

#1 Taco 8.50

#2 Enchilada..... 8.50

#3 Chile Relleno 9.75

#4 Tamale..... 8.50

El Grande

#5 Taco & Enchilada..... 10.50

#6 Taco & Chile Relleno 10.95

#7 Two Tacos 10.50

#8 Two Enchiladas 10.50

#9 Tamale & Tostada..... 10.50

#10 Enchilada & Chile Relleno 10.95

Vegetarian

#11 Combination..... 10.95

One each: bean burrito • cheese enchilada guacamole taco. Served with rice and beans.

#13 Tamale..... 10.75

Made the traditional way, 2 tamales wrapped in husks and filled with corn and roasted with chile. Served with rice and beans.

#12 Grilled Vegetable Fajitas..... 12.95

Fresh zucchini, red & green peppers, onions & corn, served on a sizzling platter with housemade tortillas, rice and refried beans.

#14 Black Bean Enchiladas 9.95

Two corn tortillas filled with southwestern style Black Beans. Served with rice and corn.

Mesquite Grill

- Steak Fajitas**..... 15.95
Sizzling thin strips of steak served the traditional way with guacamole, charro beans, pico de gallo and tortillas.
- Chicken Fajitas** 13.95
Sizzling thin strips of chicken served the traditional way with guacamole, charro beans, pico de gallo and tortillas.
- Los Cabos Fajitas** 15.50
Sizzling combination of prawns and chicken, served the traditional way with guacamole, pico de gallo, tortillas and charro beans.
- Fresh Seafood Fajitas**..... 15.95
A flavorful combination of tiger prawns, red snapper and jumbo scallops, seasoned and grilled to perfection.
- Combo Fajitas**..... 15.95
Make your own by choosing 3 of the following items:
Beef • Chicken • Scallops • Red Snapper • Tiger Prawns • Vegetables. Served the traditional way.

- Alambre Mar Y Tierra** 15.75
“Surf and Turf” on the skewer. Steak cubes, chicken breast, and scallops served with pico de gallo and Mexican rice.
- Burrito de Carne Asada**..... 12.50
Flour tortilla burrito filled with fajita steak, served with guacamole, pico de gallo and charro beans.
- Carne Santa Fe** 17.95
8 oz. New York steak, topped with hot green New Mexican chiles and melted cheese on request.
- Tacos al Carbon**..... 12.95
Two freshly made corn tortillas filled with fajita steak, served with pico de gallo, guacamole and charro beans.

Warning

Fajita Platters are Extremely Hot

Antojitos Mexicanos

- Huevos Rancheros**9.50
Cooked just the way you like them.
- Burrito Especial**..... 10.50
Flour tortilla stuffed with beef or chicken, topped with mild chile sauce, melted cheese, sour cream and avocado slices.
- San Diego Fish Tacos**..... 12.50
Two housemade corn tortillas filled with red snapper and spicy seasonings.
Served with corn and whole beans.
- Taco Salad**
Mexican rice, corn and black beans topped with your choice of grilled chicken, steak or veggies w/ mixed baby greens in a cilantro lime dressing. Served in a tostada shell.
- Chicken** 11.50
Steak..... 12.95
Veggie..... 10.95

- Lone Star Ribs** 14.50
Fresh baby back ribs baked until tender, and then mesquite smoked and basted with our own special barbecue sauce.
- Chimichangas**..... 10.95
Two deep-fried burritos, chicken or beef, topped with guacamole and sour cream. Served with rice and beans.
- Puerto Vallarta**..... 14.95
A rich combination of lump crab, tiger prawns and chicken breast sautéed in a fresh tomato and white wine sauce and topped with melted cheese.
- Plato de Carnitas** 14.50
A sizzling combination of Jalisco shredded pork and pico de gallo. Served with whole beans, guacamole and fresh corn tortillas.

Bebidas

- Dark French Roast Coffee**.....2.50
Brewed Tea.....2.50
Iced or Hot

Deserts

- Flan**5.25
Mexican Baked Custard
- Banana Vallarta**.....5.95
Topped with whipped cream
- Tres Leches**5.95
Mexican White Cake with Chocolate Icing

Our Tortillas are Housemade. We use no MSG or food preservatives.
All our cooking oil is high grade cholesterol free.
We use fresh free range chicken.