



**G A B R I E L S**

# Aperitivos

## **Guacamole**

Prepared fresh at your table and presented in a molcajete bowl..... 11.95

## **Chile Con Queso**

Our own special blend of queso blanco and chile blended to perfection..... 10.95

## **Quesadillas**

Cheese..... 11.50  
Mesquite Chicken..... 14.95  
Tiger Prawn..... 16.50  
Steak..... 16.95  
Vegetarian..... 13.50  
Served with guacamole & sour cream

## **Nachos**

Black beans, guacamole, salsa.... 10.95

## **Crab Tostada**

Jumbo lump crab, cilantro, red onion, avocado..... 12.50

## **Elote**

Mexican street corn:  
crema, cotija, cilantro..... 7.00  
Traditional or Vegan

## **Tortilla Soup**

A light broth, fresh vegetables, tortilla strips, avocado slices..... 8.95

## **Posole**

Traditional Mexican tender pork and hominy stew..... 10.95

## **Caesar Salad**

The traditional way..... 9.95

## **Garden Salad**

Mixed baby greens, tomatoes, jicama & carrots. Your choice of dressing.... 9.95

## **Spinach Salad**

Baby spinach, goat cheese, red onion, pepitas, chipotle balsamic dressing..... 10.95

## **Taco Salad**

Mexican rice, corn, black beans, mixed baby greens, cilantro lime dressing.  
Served in a tostada shell.

Chicken..... 15.50

Steak..... 16.95

Veggie..... 13.95

# Vegetariano / Vegano

## **Grilled Vegetable Fajitas**

Fresh zucchini, red & green peppers, onions, corn & tofu served on a sizzling platter with housemade corn or flour tortillas, rice and refried beans..... 16.95

## **Black Bean Enchiladas**

Two corn tortillas filled with southwestern style Black Beans.  
Served with rice & corn..... 13.50

## **Enchiladas Verduras**

Two soft corn tortillas rolled with pan roasted garnet yam and poblano chile, topped with green tomatillo salsa, cheese & avocado. Served with corn & black beans.... 15.50

## **Tamale**

Made in house the traditional way, 2 tamales wrapped in husks, filled with corn, poblano chile, garlic & onions, topped with your choice of chile. Served with rice & beans.... 13.75

## **Chile Relleno**

Two roasted poblano chiles stuffed with jack cheese, served with rice & beans.... 16.95  
One Relleno with rice & beans..... 13.95

## **Combinacione**

One each: bean burrito – cheese enchilada – guacamole taco  
Served with rice & beans..... 15.50

## **Tacos Verdes**

Sauteed baby vegetables, green chile dusted tofu, poblano crema, cilantro  
Served with rice & black beans.... 15.50

## **Tacos Al Pastor**

Achiote cauliflower, pineapple, guajillo crema, radish, cilantro  
Served with rice & black beans..... 15.95

**We use fresh free-range chicken. Our chiles are Mesquite roasted. All our cooking oil is high grade cholesterol free canola.**

**18% gratuity will be added to parties of 6 or more.**

# *a la Mexicana*

## **Pollo en Mole Poblano**

A boneless breast of chicken, mesquite grilled and smothered in mole sauce, topped with red onion and sesame seeds. Served with rice & refried beans..... 17.50

\*\*\* Our Mole Contains Peanuts

## **Arroz con Pollo**

Fresh boneless breast of chicken sautéed with tomatoes, bell peppers & Mexican oregano. Served over rice, topped with avocado slices..... 16.50

## **Puerto Vallarta**

A rich combination of jumbo lump crab, tiger prawns and chicken breast, sautéed in a fresh tomato and white wine sauce, topped with melted cheese. Served with rice & beans.... 18.50

## **Crab Enchiladas**

Two corn tortillas filled with sautéed jumbo lump crab topped with green tomatillo salsa & sour cream. Served with corn & black beans..... 18.95

## **Burrito de Carnitas**

Flour tortilla filled with seasoned Jalisco pork & refried beans, served with guacamole & sour cream, rice & pico de gallo salsa..... 16.95

## **Plato de Carnitas**

A sizzling combination of pico de gallo & Jalisco shredded pork. Served with whole beans, guacamole & fresh corn tortillas..... 18.95

## *Southwest Platters*

### **Lone Star Ribs**

Fresh baby back ribs baked until tender, mesquite smoked & basted with our own special barbecue sauce..... 17.95

### **Carne Adovada**

Lean chunks of pork in a Chile Caribe sauce. A New Mexican favorite... 16.95

### **Arizona Chimichangas**

Two deep-fried burritos: chicken or beef. Guacamole, rice & beans.... 14.95

### **San Diego Fish Tacos**

Two housemade corn tortillas filled with red snapper and spicy seasonings. Served with corn & black beans.... 15.95

### **Enchiladas de Pollo con Mole**

Two soft corn tortillas rolled with chicken, topped with mole sauce, red onion & sesame seeds..... 14.95

## *Combinaciones*

### **Hard Taco**

Crispy corn tortilla filled with your choice of chicken, beef or guacamole.

### **Enchilada**

Soft corn tortilla rolled with cheese, shredded beef or chicken, topped with red or green chile.

### **Tamale**

A housemade specialty, the best of the best. Made fresh here daily.

### **Burrito**

Soft flour tortilla filled with refried beans, beef or chicken, topped with chile.

One item	Two items	Three items
10.95	13.95	15.95
Includes Mexican rice and beans Sopapilla served on request		

**We can accommodate separate checks. Please request at the start of your meal.**

**All our cooking oil is high grade cholesterol free canola.**

**Most entrees can be prepared gluten free upon request.**

**18% gratuity will be added to parties of 6 or more.**

# *Sizzling Fajitas*

*All fajita platters are served with a side dish of charro beans, rice, pico de gallo salsa, guacamole and fresh housemade corn or flour tortillas.*

## **Steak**

*Tender strips of  
seasoned skirt steak  
grilled just right.  
23.50*

## **Chicken**

*Tender perfectly grilled  
strips of fresh seasoned  
chicken breast.  
19.50*

## **Los Cabos**

*A tasty combination of  
tiger prawns & strips of  
seasoned chicken breast.  
22.50*

## **Fresh Seafood**

*A flavorful combination of tiger prawns,  
red snapper & jumbo scallops, seasoned and  
grilled to perfection.  
24.50*

## **Fajita Combination**

*Make your own by choosing 3 of the following items:  
Beef – Chicken – Jumbo Scallops – Red Snapper – Tiger Prawns – Vegetables  
25.95*

**WARNING: FAJITA PLATTERS ARE EXTREMELY HOT.**

# *Mesquite Grill Platters*

## **Cowboy Steak**

*Roswell Ranch steak, N.Y. Strip topped with roasted New Mexican  
Green chiles and melted jack cheese on request.  
Served with vegetables & whole beans.... 43.95*

## **Soft Tacos Al Carbon**

*Two housemade corn tortillas filled with tender grilled fajita steak,  
onions, cilantro and bell pepper salsa.  
Served with grilled vegetables, charro beans & guacamole.... 18.50*

## **Brochette De Camarones**

*Skewered tiger shrimp, perfectly grilled & basted with smoky chipotle salsa.  
Served with Mexican rice & sautéed corn..... 19.95*

## **Burrito de Carne Asada**

*A flour tortilla filled with grilled fajita steak and whole charro beans.  
Served with rice and sautéed corn..... 18.50*

# *Beverages*

*Dark French Roast Coffee.....2.50  
Brewed Tea (Iced or Hot) .....2.50  
Coca-Cola and other Soft Drinks.....2.50  
San Pellegrino.....3.50  
Bottled Spring Water..... 1.50  
Agua Fresca del Dia.....2.95  
Lemonade .....2.95  
Original, Mango or Prickly Pear*

**All our Margaritas are made with Gold Tequila and Freshly Squeezed Limes**