

LUNCH

PICADILLOS / APPETIZERS

GUACAMOLE EN MOLCAJETE: Freshly made a la vista	8.95
CEVICHE DE CAMARONES: Made with shrimp, celery, cucumbers, green olives, onions mixed with cocktail sauce, topped with cilantro. Served with plantain chips	8.95
TAQUITOS DE POLLO: Crispy rolled tortilla stuffed w / chicken, topped with queso fresco, crema, guacamole sauce with tampiqueña	7.95
NACHO SUPREME: Freshly made tortilla chips topped with refried beans, melted cheese, Veracruzana sauce, jalapeños, guacamole, and sour cream	7.95
JALAPEÑO POPPERS: Deep fried, stuffed with cheddar cheese. Served with guacamole and sour cream	7.95
ALITAS DE POLLO: Buffalo wings served w/celery sticks and blue cheese	7.95
MEXICAN QUESADILLAS: Flour tortilla stuffed with shredded mozzarella cheese, served with Veracruzana sauce, guacamole and sour cream	9.95
Add: Chicken 10.95 Steak 11.95 Shrimp 11.95	
FRIED CALAMARI: Deep fried calamari served with Willy's homemade spiced smoked dressing and marinara sauce	9.95
QUESO FUNDIDO: Melted mozzarella cheese, chorizo, tampiquena sauce, baked in skillet topped with cilantro and onions. Served with a side a flour tortilla	7.95
EMPANADAS: Homemade shredded beef Mexican sofrito, topped with shrimp and chicken sautéed in a Mayan sauce	9.95
TOSTONES RELLENOS: Fried plantains stuffed with shrimp, chicken, ground beef. Topped with queso blanco and cilantro. Served with chili guajillo sauce	9.95
SOL RANCHERO: Nachos and quesados topped with melted cheese, jalapeños, lettuce, sour cream, guacamole and Veracruzana sauce	9.95
LA FAMILIA: Buffalo chicken wings, nachos, taquitos, jalapeños popper, chorizo and quesado served with guacamole, sour cream, with tampiqueña sauce	17.95
AGUACATE RELLENO: Avocado stuffed with diced shrimp, a dash of lemon juice, topped with red onion, radish, cilantro, pinch of paprika	9.95

ENSALADAS DE LA CASA/SALADS

MARGARITA SALAD: Mixed salad with romaine, iceberg, red cabbage, cucumber, tomato and grill zucchini served in a crunchy taco shell bowl, topped with queso fresco and balsamic vinegar	7.95
Add: Chicken 2.95 Shrimp or Steak 3.95	
TACO SALAD: Mixed salad with romaine, iceberg, red cabbage, cucumber, tomato with choice of ground beef or shredded chicken topped with mozzarella, black beans and balsamic vinegar	8.95
Add: Grilled Chicken 2.95 Grilled Shrimp or Steak 3.95	
SALMON SALAD: Pan seared salmon over mixed salad romaine, iceberg, red cabbage, tomatoes, cucumber with lemon garlic sauce	12.95
MEXICAN AVOCADO SALAD: With mixed salad, romaine, iceberg, red cabbage, red onions, tomatoes, avocado. Served with Margarita dressing	7.95
Add: Grilled Chicken 2.95 Grilled Shrimp or Steak 3.95	

SOPAS / SOUPS

SOPA AZTECA: Blended tortilla soup w/Padilla, chili, queso blanco, avocado, tomato and chicken. Topped with Mexican onions	4.95
SOPA NEGRA: Black bean soup	3.95
SOPA DE POLLO: Chicken soup with mixed vegetables	3.95

SIDE ORDERS

PLATANOS FRITOS CON CREMA: Fried plantains with crema	3.95
ESPINACA AL AJO: Spinach with garlic and oil	3.95
TAMAL DE ELOTE: Fresh corn tamale with sour cream	3.95
GUACAMOLE: Side of guacamole	3.95
RAJAS DE AGUACATE: Sliced avocado	3.95
RAJAS DE JALAPEÑO: Jalapeños sautéed w/ onions Mexican style	3.95
MAIZ BLANCO: Sautéed Peruvian corn	3.95
MELTED CHEESE: Melted nacho cheese	3.95
TOSTONES: Fried plantain disks	3.95
SOUR CREAM	3.95
SHREDDED MOZZARELLA	3.95

MAKE YOUR OWN COMBINATION:	9.95
Choose two: Taco, Burrito, Enchilada, Quesadilla, Flauta, Chimichanga, Rice & Beans	
VEGGIE COMBINATION:	9.95
Choose any two: Bean Burrito, Guacamole Taco, Cheese Tostada, Cheese Quesadilla	

WILLY'S PLATOS / ENTREES

"PLATOS DE LA CASA"

1. TACOS DE LA CASA: Crispy corn tortilla shell with choice of shredded chicken or ground beef, topped with lettuce, tomatoes and cheese and Veracruzana sauce. Served with rice and refried beans	9.95
2. TACOS AL CARBON: Soft corn tortilla with chopped grilled chicken breast, sautéed with Veracruzana sauce onions, a dash of cilantro. Served with rice and refried beans	11.95
3. TACOS MEXICANOS: Soft corn tortilla shell with choice of grilled skirt steak or shrimp sautéed with butter, onions, and a dash of cilantro, Veracruzana sauce. Topped with pico de gallo, queso fresco. Served with rice and refried beans	13.95
4. TACOS DE PESCADO: Soft corn tortilla shell with pan seared tilapia, topped with pico de gallo, queso fresco, cilantro, served with rice and refried beans	12.95
5. TACOS DE PUERCO: Soft corn tortilla shell with marinated pork loin, sautéed w/ adobo, garlic, onion, cilantro. Served with rice and refried beans	11.95

ENCHILADAS

6. ENCHILADAS SUIZAS: Soft rolled corn tortilla stuffed with shredded chicken. Topped with green tomatillo sauce and melted cheese and sour cream. Garnished with onion and cilantro. Served with rice and refried beans	
Add: Chicken 8.95 Shrimp 9.95	
7. ENCHILADAS ROJAS MIXTAS: three soft rolled corn tortilla, one with steak, second with chicken, third with cheese, topped with Guajillo sauce. Served with rice and refried beans. Just steak 11.95	9.95
8. ENCHILADAS DE MOLE POBLANO: Soft rolled corn tortilla stuffed with shredded chicken, topped with mole sauce and melted cheese. Served with rice and refried beans	9.95
9. ENCHILADAS DE CHORIZO: Soft rolled corn tortilla stuffed with Mexican chorizo. Topped with guajillo sauce, melted Oaxaca cheese. Served with rice and refried beans	9.95

PLATOS TIPICOS

10. BURRITO MOJADO: Soft flour tortilla stuffed with grill steak, Willy's style with refried beans, Oaxaca cheese, lettuce, Tampiquena sauce. Topped with tomatillo sauce, sour cream, guacamole. Served w/ rice and refried beans	9.95
11. "EL REY" BURRITO: Soft tortilla stuffed w/ chicken, chorizo, beans, grilled mushrooms and topped with chipotle and mozzarella cheese. Served with rice and refried beans	9.95
12. CHIMICHANGAS: Crispy rolled flour tortilla, choice of shredded beef or shredded chicken topped with tampiquena sauce, sour cream, guacamole. Served with rice and refried beans	9.95
13. FLAUTAS: Crispy rolled corn tortilla stuffed w / chicken & topped w/ tampiquena sauce, sour cream and guacamole. Served with rice and refried beans	9.95
14. HOMEMADE TAMALES: Homemade tamales-wrapped in corn husks, stuffed in corn meal dough, with choice of chicken or beef, then baked and topped with a none spicy homemade chipotle sauce	9.95
15. FAJITA FRITA: Flour tortilla stuffed with shredded chicken, mozzarella cheese, sautéed onions and peppers. Topped with chilango sauce and queso fresco. Served with rice and refried beans	11.95
16. CHEESE QUESADILLA: Flour tortilla with melted Oaxaca cheese with sour cream, salsa and guacamole. Served with rice and refried beans	9.95
Add: Chicken 2.95 Shrimp or Steak 3.95	

"POLLO DE LA CASA" / CHICKEN SPECIALTIES

17. POLLO MARGARITAS: Chicken on the bone, marinated in our oldest secret recipe. Fried and baked with white wine, lemon, garlic and cilantro. Served with rice and black beans	12.95
18. POLLO AGUACATE: Grilled chicken breast with melted Oaxaca cheese topped with a touch of Tampiquena sauce, garnished with avocado. Served with rice and refried beans	11.95
19. ARROZ CON POLLO: Diced chicken breast sautéed in garlic butter, white wine. Served with rice and beans w/ touch of Veracruzana sauce and lettuce	10.95
20. MOLE POBLANO: National dish of Mexico complex assortment of sauces with over 25 ingredients served with sautéed dice chicken stewed in mole sauce. Served with rice and refried beans	10.95
21. POLLO JALISCO: Chicken breast sautéed with artichoke hearts, jalapeños, capers and white wine lemon butter sauce. Served with black beans	11.95
22. PECHUGA ADOBADA: Adobo marinated chicken breast with Guajillo and chipotle sauce topped with warm pico de gallo. Served with rice and fried beans	11.95
23. ALAMBRE DE POLLO: Two skewers of chicken, onion, peppers, open flame grilled. Served over rice and avocado salad	11.95

VEGETARIAN

24. QUESADILLAS DE CALABACITA: Flour tortilla stuffed w / grilled yellow and green squash, melted cheese, topped with salsa ranchera, sour cream and guacamole. Served with rice and refried beans	10.95
25. CHILE POBLANO: Pan fried Poblano pepper in our secret batter and egg mix, filled with wild mushrooms, baby spinach and Oaxaca cheese, topped with salsa verde. Served with rice and refried beans	10.95
26. TIJUANA WRAP: Flour tortilla wrap w/ mix vegetable, beans, sour cream and guacamole. Served with refried beans	9.95

MARGARITAS Cafe

AUTHENTIC MEXICAN CUISINE & CANTINA

MAR BUENO / SEA FOOD

- 27. CAMARONES EN SALSA VERDE:** Jumbo shrimp in an emulsion of fine herbs, garlic, white wine and fumed green tomatillo. Served with rice and refried beans 14.95
- 28. JAMBALAYA:** Crawfish meat, shrimp, chicken and sausage sautéed with green peppers and onions over cajun rice in Maya sauce. Served with avocado salad 16.95
- 29. CAMARONES AL CHIPOTLE:** Tequila flamed shrimp in chipotle sauce served in fried taco bowl. Served with rice and refried beans 14.95
- 30. MARISCADA DE LA CASA VERACRUZANA:** Lobster tail, shrimp, scallops, clams and mussels in tomato green tomatillo and garlic broth. Served with rice and beans 22.95
- 31. QUESADILLA DE LANGOSTA:** Flour tortilla filled with lobster meat, adobo sauce. Served with guacamole, sour cream and tampiquena sauce. Served with Refried beans and rice 20.95
- 32. PAELLA EN CAZUELA:** lobster tail, shrimp, chorizo, scallops, clams and mussels tossed with saffron rice 23.95
- 33. MIXIOTE DE SALMON:** Grilled salmon marinated in guajillo sauce w/manchamanteles. Served with avocado salad and Mexican rice 16.95
- 34. CAMARONES EMPANIZADOS:** Breaded shrimp w/ rice and avocado salad 14.95
- 35. PESCADO BLANCO:** Tilapia sautéed in garlic, olive oil, white wine, roasted lime sauce. Served with rice and seasonal vegetables 14.95
- 36. MAR Y TIERRA:** Lobster tail, C.A.B tender grilled shell steak, shrimp, guajillo sauce, queso blanco. Served with black beans and Mexican rice. 24.95

CARNES TIPICAS / STEAKS

- 37. BISTEC A LA BRASA:** Grilled New York strip steak with roasted seasonal vegetables, moro rice and mariquitas 15.95
- 38. TAMPIQUENAS:** C.A.B Grilled shell steak and cheese enchilada topped with tampiquena sauce. Served with rice, beans and avocado 15.95
- 39. CARNE RANCHERA:** 14oz C.A.B Skirt steak topped with onion, peppers, jalapeños, Veracruzana sauce and adobo Mexicano. Served with rice and black beans 15.95
- 40. ROPA VIEJA MEXICANA:** Braised and shredded flank steak topped with classic salsa Havana criollo. Served with sweet plantains, rice and black beans 16.95
- 41. COSTILLA DE CORDERO AL CHIPOTLE:** Grilled baby rack of lamb chops rubbed with chipotle and garlic adobo, topped with guajillo sauce and served with rice and black beans 19.95
- 42. CERDO EN ADOBO PICANTE:** Grilled pork chop marinated in chipotle adobo topped with sautéed red and green peppers. Served with rice and black beans 13.95
- 43. BISTEC CON CAMARONES:** C.A.B. tender shell steak marinated in a Mexican style broth served with shrimp a la tampiqueña sauce. Served with rice and black beans 16.95
- 44. MEXICAN FALDITA:** Grilled strips of skirt steak served with black beans topped with queso fresco rice and avocado 13.95
- 45. PARILLA MEXICANA (FOR 2):** Baby rack ribs, BBQ chicken, steak, shrimp and grilled chorizo, salad, black beans and rice 35.95
- 46. MARGARITA SKILLET:** Grilled and seasoned C.A.B shell steak, pork chop, skirt steak and chicken topped with cebollas served on a sizzling skillet with rice, black beans and flour tortilla 21.95
- 47. BBQ SHRIMP AND RIBS:** Served with french fries 18.95
- BBQ SHRIMP AND CHICKEN:** Served with rice and beans

FAJITAS

- 48. VEGETARIAN FAJITAS:** Seasonal vegetables, squash, carrot, onion, peppers and cauliflower 11.95
- 49. CHICKEN FAJITAS:** Sizzling marinated chicken strips on a bed of sautéed onions and green peppers 12.95
- 50. STEAK FAJITAS:** Sizzling marinated steak strips on a bed of sautéed onions and green peppers 13.95
- 51. SHRIMP FAJITAS:** Sizzling marinated shrimp on a bed of sautéed onions and green peppers 14.95
- 52. FAJITA COMBO:** Combination of shrimp, chicken and steak fajita 16.95
- 53. SALMON FAJITAS:** Sizzling salmon fillet on a bed of onions and peppers garnished with wedges of lemon 21.95

KID'S MENU

- MEAL INCLUDES ONE SODA \$8.95 KIDS 12 & UNDER
- CHICKEN FINGERS:** Chicken strips breaded and crispy fried. Served with french fries
- ARROZ CON POLLO:** Strips of lean chicken breast sautéed with garlic butter with refried beans
- CHEESE QUESADILLA:** Flour tortillas with cheese. Served with refried beans and rice
- TACOS (Hard or soft):** Choice of ground or chicken topped with lettuce and cheese with refried beans and rice
- BEEF BURRITO:** Soft flour tortilla stuffed with beef, lettuce, cheese and beans, choice of refried beans and rice of french fries

NON ALCOHOLIC DRINKS 4.95

Pina Colada | Mango Colada | Strawberry Colada | Assorted Flavors

COCKTAILS

MARGARITAS (BY THE GLASS)

- MARGARITAS DE LA CASA:** Tequila, Triple Sec, and sour mix 7.95
- MARGARITA SPECIAL:** Patron, Grand Marnier, lime juice, splash of O.J 9.95
- MARGARITA MAYA:** Avion Blanco, Cointreau, pomegranate, tangerine juice 9.95
- CANCUN MARGARITA:** Don Julio, Grand Gala, squeezed lime juice 9.95
- APPLE MARGARITA:** Sauza, sour apple, Triple Sec, rose lime juice 9.95
- MAR AZUL:** 3G Blue Agave Tequila, Patron orange liquor, blue, sour mix 9.95
- MARGARITA DE CORAZON:** Corazon, Citronge on the rocks or frozen 9.95
- FLAVORED MARGARITA:** Raspberry, strawberry, peach, mango, coconut, banana and pomegrade 8.95

PITCHERS

- | | |
|--|------------------------------------|
| 1/2 Pitcher Regular Margarita: 15.95 | Pitcher Regular Margarita: 25.95 |
| 1/2 Pitcher Specialty Margarita: 20.95 | Pitcher Specialty Margarita: 29.95 |
| 1/2 Pitcher Margarita de Fruta: 17.95 | Pitcher Margarita de Fruta: 26.95 |
| 1/2 Pitcher Daiquiris: 16.95 | Pitcher Daiquiris: 26.95 |
| 1/2 Pitcher Piña Colada: 16.95 | Pitcher Piña Colada: 24.95 |
| 1/2 Pitcher Sangria: 16.95 | Pitcher Sangria: 22.95 |
| 1/2 Pitcher Mojito: 25.95 | Pitcher Mojito: 35.95 |

CLASSIC FAVORITES

- DAIQUIRIS:** Raspberry, Strawberry, Peach, Mango, Coconut, Banana, Pomegranate 8.95
- PINA COLADA:** Crema de coco, pineapple juice with fine rum 8.95
- SANGRIA:** The best Mexican sangrias (Blanca, roja, passion fruit, coconut and guava) in a choice of blanca or roja 8.95

CERVEZAS / BEERS (ALL BEERS ARE 5.50)

- | IMPORTS (mexicanas) | | DOMESTIC | |
|---------------------|------------------|----------------|-----------------|
| Corona | Corona Light | Heineken | Heineken Light |
| Tecate | Pacifico | Budweiser | Budweiser Light |
| Negra Modelo | Modelo Especial | Amstel Light | Coors Light |
| Dos Equis Amber | Dos Equis Larger | Michelob Ultra | |

TAPAS MENU

- LUNCH SPECIAL** @ BAR ONLY
MONDAY - FRIDAY \$8.95
- MONDAY NIGHT**
WILLY'S FIXED MONDAY NIGHT SPECIAL \$24.95
- TUESDAY NIGHT**
ANY BEER OR HOUSE MARGARITA FOR \$2.95 AFTER 4PM
- WEDNESDAY NIGHT**
DINNER NIGHT 2 FOR \$20.00
- THURSDAY**
LADIES NIGHT GET ANY HOUSE MARTINI FOR \$5.00 AFTER 4PM
- MONDAY-FRIDAY NIGHT**
@ THE BAR ONLY
HAPPY HOUR SPECIALS FROM 4PM - 7PM
- SATURDAY - SUNDAY**
BRUNCH MENU FROM 11AM-3PM
\$6.95 UNLIMITED MIMOSA + BLOODY MARY

JOIN US FOR SAT & SUN BRUNCH UNLIMITED MIMOSAS & BLOODY MARY \$7.95 (2 HR LIMIT)

FOOD GLOSSARY

- ADOBO SAUCE:** Garlic, red onion, oregano, cilantro, red & green peppers, chipotle and guajillo sauce
- AJONJOLÍ:** Sesame seed
- CHAYOTE:** Squash and succini
- CHIHUAHUA CHEESE:** A soft, white cheese like a cheddar or Monterrey jack
- CHILE DE ARBOL:** A red potent and spicy Mexican chili pepper
- CHILE ROJO:** Non-spicy, red chili pepper
- CHIPOTLE SAUCE:** Sauce made with Mexican crema, garlic; lightly spicy
- DESHILACHADA:** Shredded
- GUAJILLO CHILI SAUCE:** Mild to medium heat pepper, red sauce
- DESHILACHADA:** Shredded
- MARIQUITAS:** Plantain chips
- MAYA SAUCE:** Tomato, milk, gorgonzola cheese and mushroom
- MOLE SAUCE:** Made with chocolate, chili peppers, onions and garlic
- OAXACA CHEESE:** White, semi-hard cheese with a mozzarella-like string cheese texture
- PICO DE GALLO:** Chopped tomato, onion, cilantro, salt, lime juice
- PLANTAINS:** A cooking banana that is ripe, starchier and lower in sugar
- QUESO FRESCO:** A creamy, soft, and mild unaged white cheese
- SALSA AZTECA:** Jalapeño, tomatoes, garlic, onion, vinegar, lime juice, cilantro and salt
- SALSA ROSADA:** Guajillo and chipotle sauce
- TAMPIQUEÑA:** A marinade made of green peppers, tomato, onions, garlic, pepper, salt and olive oil
- TAQUITOS:** A deep-fried, rolled up small taco
- TOMATILLO CREAM SAUCE:** Creamy sauce made of buttermilk and avocado
- VERACRUZANA SAUCE:** Made with olive oil, onions, olives, capers, parsley, salt and wine

**All menu items cooked to order, consuming raw or undercooked meats, fish shell fish or fresh shell eggs may increase your risk of food - born illness specially if you have certain medical condition. We use no trans fat oils"

VISIT US AT: WWW.MARGARITASCAFE.COM

