

EL MARIACHI RESTAURANT

Tex-Mex South American Cuisine



Antojitos

CHILE CON QUESO 7.99

GUACAMOLE DIP 11.99

CEVICHE DE PESCADO**

Tender white fish, marinated with fresh lime juice, onions, peppers, and cilantro. (Market Price)

QUESO FUNDIDO CON CHORIZO

Zesty Chichuahua cheese and chorizo sausage fondue served piping hot with flour tortillas. 11.99

MUSSELS AL GENGIBRE

Mussels in Sherry Wine with ginger and garlic. 13.99

NACHOS (add Stk \$4 or Chx \$3)

Corn tortilla chips covered with beans and melted cheese, served with guacamole, sour cream, and pico de gallo. 9.99

QUESADILLA (add Stk \$4 or Chx \$3)

Grilled flour tortilla filled with cheese, served with guacamole, sour cream, and pico de gallo. 9.99

PLATANOS

Fried ripe plantains. 6.49

TAMALES

Two tamales stuffed with chicken. 7.49

SOPA DE LIMA YUCATECA

A native Yucatan soup made with a rich chicken broth, shredded chicken, and fresh lime. 6.99

House Specialties

SALMON IN PACIFICO SAUCE

A fresh fillet of salmon topped with our light garlic and Spanish caper sauce. Served with rice and beans. 24.99

CAMARONES AL CANCUN

One half pound of shrimp seasoned with spices, then broiled and served on a sizzling platter with Mexican butter. Served with rice and beans. 23.99

MARISCOS SALTADOS

Shrimp, scallops and squids with cilantro, jalapeño peppers, tomatoes, and onions in a Peruvian sauce. Served with rice and beans. 25.99

TIA JUANA PLATTER

Beef and shrimp fajitas served on a sizzling platter. Served with rice and beans. 25.99

PESCADO CRIOLLO

A fresh trout, broiled and topped with fresh tomatoes, cilantro, red onions, jalapeño peppers, and our special Criolla sauce. Served with rice and beans. 20.99

TRUCHA PRIMAVERA

Pan fried rainbow trout topped with sautéed spinach sauce and served with mashed potatoes. 21.99

PATO IN OLIVE

Half a duck, roasted and topped with brown sherry wine sauce, and green olives. Served with rice and beans. 24.99

Ensalada

EL MARIACHI SALAD

Crisp mixed greens, tomatoes, sliced red onions, cucumbers, radishes and avocado. Served with house dressing. 12.99

ENSALADA DE GUACAMOLE

Fresh avocado salad garnished with tomatoes, radishes and egg wedges. Served with tostadas. 13.99

BRAZILIAN SALAD

Lettuce, tomatoes, hearts of palm, red onions, eggs, and our homemade house dressing. 12.99

ENSALADA EXOTICA

Spring Mix lettuce topped with diced red tomatoes, cucumbers, strawberries, mango, apples, chicken, steak and shrimp. Served with Passion Fruit dressing. 20.99



Vegetarian Entrées

PLATO ROJO

Two fresh poblano peppers stuffed with white cheese and then covered with egg batter lightly fried, served with rice and black beans. 16.99

PLATO VERDE

Cheese enchilada covered with green tomatillo sauce and one crispy taco filled with guacamole, served with rice and black beans. 18.99

GARDEN QUESADILLA

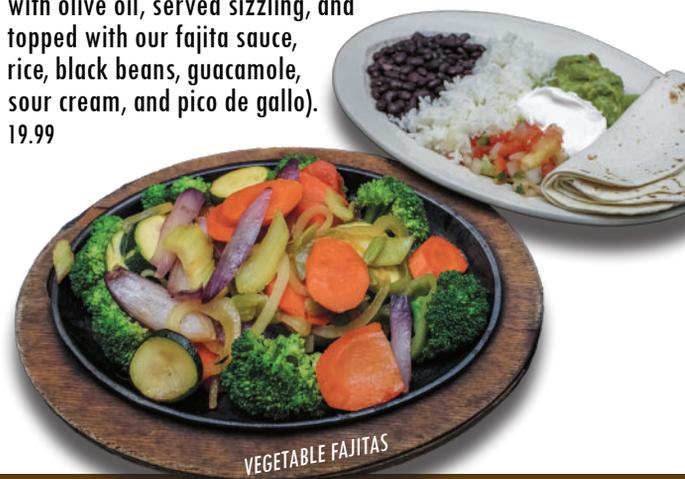
A fresh flour tortilla grilled with cheese, mushrooms, poblano peppers, onions, and tomatoes, rice and black beans. 15.99

SPINACH ENCHILADAS

Made with fresh corn tortillas, filled with spinach and baked with our special sauce. 15.99

VEGETABLE FAJITAS

A generous portion of garden fresh vegetables sautéed with olive oil, served sizzling, and topped with our fajita sauce, rice, black beans, guacamole, sour cream, and pico de gallo). 19.99



Tex-Mex Platters

All dishes are served with rice and homemade pinto beans.

CHIMICHANGA*

A large four tortilla wrapped around your choice of chicken or beef. Then deep fried until golden and crispy. Served with sour cream, guacamole and pico de gallo. Beef 17.99 | Chx 16.99

ENCHILADAS*

Two fresh corn tortillas, wrapped around your choice of chicken, beef, or cheese, and baked with our green tomatillo sauce and red chili sauce and cheese. Beef 16.99 | Chx 15.99 | Cheese 14.99

MOLE ENCHILADAS*

Two fresh corn tortillas wrapped around shredded chicken and topped with a traditional Mole sauce, cheese, pickled onions and jalapeños. 15.99

SEAFOOD ENCHILADA

Two flour tortillas with melted Monterey cheese and covered with shrimp and scallops in a creamy seafood sauce. 22.99

TACOS AL CARBON

Two fresh soft flour tortilla wrapped around your choice of grilled chicken breast or fajita steak. Served with cheese, sour cream and pico de gallo.

Stk 18.99 | Chx 17.99

CHILES RELLENOS

Green poblano chile pepper filled with white cheese and seasoned beef, then dipped in egg batter and lightly fried. 17.99

SACRAMENTO PLATTER*

Beef enchilada, cheese chile relleno, and chicken tacos. 18.99

SANTAFE PLATTER*

Cheese chile relleno, chicken enchilada and tamale. 18.99

PUEBLA PLATTER

Cheese chile relleno, fajita steak, rice and black beans. 19.99

CHIHUAHUA PLATTER*

Two cheese enchiladas and a chile relleno. 18.99

FAJITAS NORTENAS AL CARBON

Tender strips of beef or chicken charcoal grilled and served sizzling hot with tortillas, sour cream, guacamole and pico de gallo.

Steak or Combo 25.99 | Chicken 21.99

Cena

All dishes are served with rice and black beans.

MARISCADA IN GULF SAUCE

A combination of scallops, shrimp, squid, mussels, and fish (catch of the day) cooked in a casserole with sherry wine and herbs. 24.99

LENGUA AL VINO

Slices of beef tongue in a rich Spanish sherry wine sauce. 20.99

LOMO SALTADO

Sautéed strips of prime sirloin with fresh tomatoes, cilantro, red onions, green peppers and a special Peruvian sauce. 21.99

CARNE ASADA A LA MEXICANA

Charcoal grilled steak served with guacamole and rice. 23.99

PECHUGA A LA PARRILLA

Boneless grilled chicken breast - seasoned with fresh lemon and herbs and served in homemade Durango sauce. 18.99

POC CHUC YUCATECO

Charcoal broiled pork, marinated in imported Mayan spices, served with black beans. 18.99

MASITAS DE PUERCO

Cuban style morsels of pork, marinated in criolla sauce and roasted in Sevillas's bitter oranges. 18.99

PESCADO ACAPULCO

Fresh broiled trout topped with shrimp, scallops and Acapulco sauce. 23.99

POLLO ASADO

Roasted, boneless half chicken marinated in Caribbean marination and topped with sweet Spanish onions. 17.99



LOMO SALTADO

*Please note that our food is prepared fresh daily in our kitchen and our chicken is hand-pulled and while we make every effort to ensure that all bones are removed, it may still be possible to find small bones. Thank you for your understanding.

Especiales De La Cena

APPETIZER SPECIALS

FRIED CALAMARI

Fresh tender calamari rings, lightly fried and served with our Chipotle Aioli Sauce and Tartar sauce. 11.99

DINNER SPECIALS

FAJITAS DE MARISCOS

A tender lobster tail and scallops topped with creamy Marisco sauce, and partnered with seasoned shrimp, over a sizzling bed of onions and peppers. Served with rice, beans, pico de gallo, sour cream and tortillas. 29.99

SALMON CON SALSA DE CANGREJO

Grilled salmon fillet topped with our homemade crabmeat sauce. Served with vegetable and a side of rice. 25.99

POLLO APANADO

Sautéed chicken breast topped with mushroom Madeira sauce, asparagus and Monterey Jack cheese. Served with mashed potatoes. 18.99

CAMARONES RELLENOS

Broiled shrimps stuffed with fresh seasoned crabmeat in a light marisco sauce. Served with rice and black beans. 23.99

CAMARONES EN SALSA DE MANGO

Pan sautéed shrimp in a very delicious Jamaican sauce. Served with vegetables. 22.99

COSTILLA A LA BARBACOA

Tender, slow cooked BBQ Ribs served on a sizzling platter with guacamole, sour cream, pico de gallo, tortillas, and rice and beans. 24.99

CAJUN JAMBALAYA

Shrimp and chicken sautéed with onions, tomatoes, and peppers in a spicy Cajun sauce. 18.99

TACOS DE PESCADO

Fresh fillet of tilapia marinated in our homemade beer sauce and lightly fried. Served with mango pico de gallo, Tartar sauce, cabbage, rice and black beans. 16.99

MENU DE BEBIDAS



TEQUILAS

"Get a taste of Mexico with our exquisite selection of tequilas."

SUPER PREMIUM TEQUILAS

Don Julio 1942
 Clase Azul Plata
 Avion Reserva 44 Extra Añejo
 Jose Cuervo Reserva de la Familia Extra Añejo

PREMIUM TEQUILAS

Avion Añejo	Avion Silver	Roca Patron Reposado
Roca Patron Añejo	Roca Patron Silver	Milagro Silver Select Barrel Reserve
Casa Noble Añejo	Patron Silver	
Don Julio Añejo	Don Julio Blanco	Maestro Dobel Diamante
Tres Agaves Añejo (Organic)	Tres Agaves Blanco (Organic)	

TEQUILAS

Sauza Añejo
 Jose Cuervo Gold
 Herradura Reposado
 Camarena Silver
 1800 Reposado

MEZCAL

El Peloton de la Muerte
 Montelobos



MARGARITAS SUPER PREMIUM MARGARITAS

15 Glass | 42 Half | 80 Full

DOÑA DIABLA

Milagro Silver Select Barrel Reserve, Chile Ancho Liquor, Agave Nectar, and Lime mix.

EL CHAPO

Avion Blanco, Patron Silver, Grand Marnier, and Lime mix.

LA BONITA

Maestro Dobel Diamante, Chambord, Lime mix

LA MARIA

Monte Lobos Mezcal, Cointreau, and Lime mix.

MILLIONAIRE MARGARITA

Don Julio Añejo, Grand Marnier, and Lime mix.

HOUSE MARGARITA

Our Famous House Margarita
 9 Glass | 24 Half | 43 Full

FLAVORED MARGARITAS

Pomegranate, Passion Fruit, Mango, Strawberry
 10 Glass | 26 Half | 47 Full

CERVEZAS

MEXICANAS

5.25
 Tecate
 Corona
 Pacifico
 Dos Equis
 Corona light
 Negra Modelo
 Modelo Especial

DOMESTICAS

4.25
 Miller Lite
 Budweiser

SANGRIAS

Red or White Sangria
 9 Glass | 19 Half | 36 Full

MOJITOS

Bacardi or Strawberry Mojito
 10 Glass | 22 Half | 42 Full

Wine

RED

WHITE

PINOT NOIR, COPPOLA VOTRE SANTE, California
Tantalizing fragrance of wild strawberries, bergamot and star anise along with luscious flavors of briary raspberries, cherries and spicy oak. 30 Bottle

MERLOT, STONE CELLARS, California (House Wine)
Ripe cherry and black stone fruit on the nose, along with a hint of mint. 7 Glass

MERLOT, J LOHR LOS OSOS, California
A brambly Merlot/Malbec blend that shows pomegranate fruit and a barrel signature of mocha and baking spice. 32 Bottle

CABERNET SAUVIGNON, STONE CELLARS, California (House Wine)
Aromas of cocoa and vanilla are enhanced by the rich flavors of currant and dark ripe fruits. 7 Glass

CABERNET SAUVIGNON COUSINO MACUL, Chile
Hints of cassis & terroir emanate from the richly, fruity dark cabernet. 27 Bottle

CABERNET SAUVIGNON, COUSINO MACUL
"ANTIGUAS RESERVAS", Chile
Hints of spice, cherries and black currants. 32 Bottle

MALBEC, ALAMOS, Argentina
Dark cherry & blackberry flavors, hints of brown spice & vanilla; full structured, firm tannins & a long finish. 27 Bottle

SHIRAZ, COPPOLA – ROSSO & BIANCO, California
Succulent fruit impressions, subtle tannins and a smoot, velvety palate marked by exotic spices, earth tones, and toasted wood layered upon rich plum and brambly berry flavors. 27 Bottle

SAUVIGNON BLANC, TRENCALOS, Spain
Aromas of stone fruits such as peach and pear with a touch of grapefruit and grassiness. 7 Glass | 25 Bottle

PINOT GRIGIO, ECCO DOMANI, Italy
Delicate floral aromas attractive tropical fruit flavors with a crisp, refreshing finish. 7 Glass | 30 Bottle

CHARDONNAY, STONE CELLARS, California (House Wine)
Bright fruit aromas and flavors while maintaining a soft, smooth mouthfeel. 7 Glass

CHARDONNAY, COUSINO – MACUL, Chile
A dry white wine, packed with flavors of pineapple and quince. 25 Bottle

SPARKLING/ BLUSH

ROSÉ, PROPHECY
France
Delicate and bright with layered flavors of fresh red fruit, melon and citrus leading to a crisp and refreshing finish. 30 Bottle

PROSECCO, LA MARCA FRESH
Italy
Fresh Citrus, honey & wild flowers, fresh & clean palate, ripe lemon, green apple & Grapefruit flavors, mineral undertones. 30 Bottle

WHITE ZINFANDEL, BERINGER
California
Red berry, citrus and melon aromas and flavors, rounded out with subtle hints of nutmeg and clove. 7 Glass | 20 Bottle

After Dinner Drinks

MARIACHI HOT CHOCOLATE
Patron XO Incendio, RumChata, and Hot Chocolate; rimmed with cocoa. 6.99

MEXICAN COFFEE
Tequila, Kahlua, Coffee; topped with whipped cream. 6.99



Menu de

Postre 8.99



FLAN

Delicious homemade custard with a touch of coconut and topped with thin caramel sauce and whipped cream.



SOPAPILLAS

Fluffy pastries lightly fried, topped with pure honey, powdered sugar and cinnamon, ice cream.



CHOCOLATE MOUSSE

Our creamy homemade chocolate mousse, topped with whipped cream and a cherry.



CAJETAS

A hand-rolled scoop of vanilla ice cream covered in coconut shavings and almond crumbs.



FRIED ICE CREAM

A handcrafted scoop of vanilla ice cream, rolled in a special mixture and fried lightly brown. Covered in caramel sauce and topped with whip cream.



TRES LECHES

Moist sponge cake condensed in three milks and topped with a cherry.