

RESTAURANT WEEK

CAFE COYOTE IN OLD TOWN
THREE-COURSE MEAL FOR \$30
1 APP, 1 ENTREE, 1 DESSERT

beverages, tax, and gratuity are not included

ENTREE

served w/ beans and rice

famous old town carnitas plate

TENDER PIECES OF PORK SLOW COOKED IN MEXICO'S TRADITIONAL STYLE. SERVED WITH GUACAMOLE, SALSA FRESCA, ONIONS, CILANTRO AND LIME

ricardo especial

CARNE ASADA WITH A CHILE RELLENO. SERVED WITH GUACAMOLE, SALSA FRESCA, AND GRILLED GREEN ONION

birria tacos

TWO CORN TORTILLAS FILLED WITH HOMEMADE SHREDDED BIRRIA AND MELTED JACK CHEESE. TOPPED WITH CILANTRO AND ONIONS. SERVED WITH A SIDE OF SALSA VERDE

fajitas (beef or chicken)

FRESH RED AND GREEN BELL PEPPERS, ONIONS AND MUSHROOMS SAUTEED WITH YOUR CHOICE OF MEAT. SERVED WITH BEANS, RICE, SOUR CREAM, GUACAMOLE AND FRESH FLOUR TORTILLAS

taco trio (1 shrimp, 1 fish, 1 beef)

THREE CORN TACOS SERVED WITH TRADITIONAL TOPPINGS

cali surf n turf burrito

FLOUR TORTILLA FILLED WITH SHRIMP, CARNE ASADA, FRIES, CHEESE, CABBAGE, SALSA FRESCA, GUACAMOLE

APPETIZER

chicken tortilla soup (cup)

CHICKEN BROTH, SHREDDED CHICKEN, TORTILLA STRIPS, AVOCADO AND CHEESE

chips + queso

TORTILLA CHIPS SERVED WITH WARM JALAPEÑO MONTEREY JACK CHEESE DIP

small caesar salad

LETTUCE TOSSED WITH PARMESAN CHEESE, TOMATOES, TORTILLA STRIPS, AND A TRADITIONAL CAESAR DRESSING

DESSERT

fried ice cream

VANILLA ICE CREAM COVERED IN CORN FLAKES AND DEEP FRIED. TOPPED WITH CINNAMON SUGAR AND WHIPPED CREAM

mexican flan

CARAMEL CREAMY CUSTARD

To-Go Bottle of Wine
from Rancho Coyote Vineyard
\$20