



CASA DE REYES

Dia de los Muertos

La Experiencia



20% service charge will be added for all parties of 8 or more. Gracias!

In order for us to continue to provide the high level of hospitality, entertainment, quality food and service you have come to enjoy, 4% surcharge will be added to all guest checks. Thank you for your understanding during these unprecedented times.

Dia de los Muertos Especiales

ENCHILADAS DE NOGADA \$23.99

An authentic mix of Mexican-spiced ground pork & beef, apple, peach, banana, pear, pineapple, raisins and cinnamon. Topped with salsa de nogada, sour cream and pomegranate seeds. Served with Mexican rice and pinto beans

MARIGOLD MOLCAJETE \$27.99

Grilled carne asada and shrimp with fajita veggies sautéed in salsa de molcajete with melted Oaxaca cheese, topped with a tangy chipotle cream drizzle and chicharrones. Served with bandera condiments, rice, beans and tortillas, and edible marigold flower

CARNITAS PAMBAZO (TORTA!) \$23.99

Fresh bolillo dipped in enchilada sauce, stuffed with slow-roasted carnitas, pinto beans, pico de gallo, cheese and sour cream. Served with Mexican rice and pinto beans

BUNUELO ~ FAMILY-STYLE \$10.99

Large, crispy buñuelo with chocolate Abuelita whipped cream

Burritos

SERVED WITH RICE AND BEANS

STEAK & SHRIMP \$24.99

Shrimp and chopped steak tossed in red ranchero sauce with bell peppers, onions, and Spanish rice wrapped in a flour tortilla and topped wet with chipotle cream sauce and avocado drizzle

EL GRAN FUEGO \$22.99

Tender pork marinated in Mexican spices, chorizo, pineapple juice, and guajillo pepper, stuffed with pinto beans, chopped onion, cilantro, and fresh habanero peppers. Topped with fuego avocado salsa

POLLO ASADO \$22.99

Pollo asado tossed with pico de gallo, corn salad, and black beans wrapped in a flour tortilla and smothered in red enchilada sauce and chipotle aioli drizzle

BEAN AND CHEESE \$18.99

Refried pinto beans and finely shredded cheddar and jack cheeses

Tostada

SERVED WITH RICE & BEANS

BEAN AND CHEESE TOSTADA \$18.99

Refried beans, shredded lettuce, cheddar and jack cheeses, pico de gallo, and sour cream drizzle.
Add veggies \$3.00. Add chicken \$4.00. Add beef \$5.00.
Add grilled mahi-mahi \$5.00. Add grilled shrimp \$5.00

Especialidades

SIZZLING FAJITA PLATTERS \$25.99

Marinated beef*, chicken, or veggie. Includes onions, peppers, and tomato tossed on a hot grill. Served with la bandera and tortillas. Add combo meat \$3.00. Add shrimp \$5.50

MAR Y TIERRA* \$28.99

Grilled USDA aged skirt steak and crab-stuffed bacon-wrapped "armadillo" shrimp, frijoles puercos, ensalada de nopales, Spanish rice, beans, guacamole, pico de gallo, and tortillas. Delicious!

CARNITAS PLATTER \$25.49

Tender pork flavored with orange and lime. Served with chopped onion, cilantro, rice, beans, and tortillas

ARMADILLO SHRIMP \$25.99

Prawns stuffed with crab, pepper jack cheese, mushrooms, and spinach and wrapped in bacon with chipotle aioli drizzle. Served with black beans and corn salad

PUERCO CON CHILE VERDE TOMATILLO \$24.99

Tender pork carnitas simmered slowly in tomatillo sauce

CHILE RELLENO DE LA CASA \$21.99

Cheddar and jack cheese-stuffed pasilla peppers with ranchera sauce. Add carne \$3.00

CHICKEN MOLE POBLANO \$23.99

Bone-in chicken simmered in mole poblano sauce and topped with granulated peanuts, sesame seeds, and sour cream drizzle. Served with black beans and Spanish rice

Combinations de Reyes

CHOOSE TWO \$23.99

served with rice and beans

CHOOSE THREE \$25.99

ENCHILADAS

Cheese, Chicken in Suiza Blanca, Chicken in Salsa Roja, Pork in Salsa Verde, Shrimp in Suiza Blanca, or Vegetarian. Topped with lettuce, Cotija cheese, and pico de gallo

TAMALES

Pork in Tomatillo, Chicken in Salsa Roja, or Beef in Salsa Roja

CRISPY MASINA TACOS

Stewed Chicken or Shredded Beef. Topped with lettuce, cheese and pico de gallo

SOFT CORN TACOS

Pork Carnitas, Shredded Beef, Adovado Pork, Carne Asada, Grilled Fish, Sautéed Shrimp, Stewed Chicken, or Vegetarian

Many of our dishes are available Gluten-Free, Vegetarian, or Vegan. Please ask your server.

Breakfast \$19.99 SERVED WITH RICE & BEANS - UNTIL NOON EVERY DAY

HUEVOS RANCHEROS*

Melted cheese served on two steamed corn tortillas

CHORIZO CON HUEVOS*

EGG, POTATO, AND CHEESE BREAKFAST BURRITO

Add bacon or chorizo \$0.50 each

MACHACA BURRITO WITH SCRAMBLED EGG

Choice skirt steak simmered slowly with peppers, onions and tomato

MEXICAN HASH*

Potato, onions, eggs, and spicy peppers. Choice of carnitas, chicken, or veggie

CHILAQUILES CON HUEVOS*

Enchilada or tomatillo sauce, sour cream, and salsa fresco

For Our Little Amigos

\$9.99 - Water or Milk included

- Rice and Beans Plate -
- Bean and Cheese Burrito -
- Cheese Quesadilla -

- Chicken Tenders/Ranch Dressing -
- House Salad -

Sweets

Vanilla Cream Churros \$11.99
with Chocolate Dipping Sauce

Amaretto Plan \$9.99
with Caramel

Deep-Fried Ice Cream \$10.99

Marigolds Guide the Spirits of the Dearly Departed Back Home

Day of the Dead is celebrated on Nov 1st and 2nd. During this special time of year we honor and remember our deceased loved ones. For centuries it has been believed that the beautiful scent and vibrant color of *cempasúchil* (marigolds) helps the spirits of the dearly departed find their way back home to visit with their loved ones.

EXTRA TORTILLAS \$3.00

all of our corn and flour tortillas are handmade fresh daily

Side Orders

Spanish Rice \$4.99
Refried or Black Beans \$4.99
Pico de Gallo \$2.99
Guacamole \$2.99
Sour Cream \$2.49
Chiles Toreados \$3.99

substitute vegan Daiya cheese \$1.00

HEALTHY CHOICE

substitute vegetarian black beans and freshly made corn salad for refried beans and Mexican rice - NO CHARGE

20% discount for active military in uniform and Cal Trans employees with guests - food only, 6 person maximum. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES. * THIS ITEM IS SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.