

Shrimp Diablo with a Carne Asada Quesadilla

Combining the flavors of coastal Mexico, our sautéed shrimp in a spicy Diablo sauce joins a hearty Carne Asada quesadilla. Served with Spanish rice and choice of refried, charro, or black beans. \$22



Ceviche

A traditional medley of shrimp, whitefish, fresh lime, serrano peppers, vegetables, and Mexican spices in a refreshing tomato gazpacho. Great as an appetizer or a lighter meal by itself. \$22

Drunken Shrimp Enchiladas

Prepared with a splash of tequila, two beautiful drunken shrimp enchiladas are baked in a creamy garlic sauce, topped with fresh chives, and served with Spanish rice and sautéed vegetables in a tasty jalapeño butter. \$22



Garcia's Mexican Pizza

This delicious Mexican specialty can be easily shared or chosen as an entrée. Served on a crispy flour tortilla, we include all the house favorites and incorporate them into this masterpiece – beans, seasoned ground beef, cheeses, tomatoes, chives, Pico de Gallo, lettuce, black olives, guacamole and sour cream. \$16



Homemade and just in time for the holidays! Our recipe combines a creamy custard and real pumpkin with holiday spices and tops it with an authentic Mexican caramel sauce. \$7



Horchata

Roozy or Non-alcoholic!
A refreshing Mexican beverage to be enjoyed as a non-alcoholic treat or savored Pirate-Style (with Captain Morgan) or Bonita-Style (with Vodka & Kahlua).

\$4 (\$2 refill) or Boozy \$8