

La Fiesta

RESTAURANTE MEXICANO



ANTOJITOS

APPETIZERS

BOTANAS PLATTER

Cheese quesadillas, chicken and beef flautas, chicken and beef nachos, guacamole, pico de gallo, jalapenos, cheese dip and sour cream – **14.50**

CEVICHE ^{GF}

(Mild or Spicy)

Marinated fish in citrus juice, onions, tomatoes, cilantro, serrano pepper & avocados.

Accompanied with tortilla chips. – **13.00**

FIESTA QUESADILLA

A large flour tortilla grilled and folded with cheese.

Served with guacamole, sour cream and pico de gallo.

Fillings

Cheese Only – **9.00** Beans – **9.50**

Beef – **10.00** Chicken – **10.00**

Grilled Chicken – **10.50** Grilled Steak – **11.00**

Mushrooms – **10.00** Shrimp – **12.00**

Spinach – **10.00** Vegetarian – **10.00**

MINI CHIMICHANGAS

Five mini chimichangas served with cheese dip.

Beef – **11.00** Carnitas – **12.00**

Chicken – **11.00** Mixed – **11.00**

SHRIMP COCKTAIL ^{GF}

Broiled cooked shrimp with tomatoes, cilantro, avocado and our homemade cocktail sauce – **13.50**

FLAUTAS – 11.00

NACHOS ^{GF}

All nachos are served with cheese dip.

BEEF & BEANS – 9.00

BEANS – 8.00

GROUND BEEF – 9.00

CHEESE – 7.00

SHREDDED CHICKEN – 9.00

FAJITA NACHOS

Grilled chicken or steak cooked with onions and bell pepper – **15.00**

SUPREME

Ground beef, shredded chicken and beans on a bed of nachos. Topped with lettuce, tomatoes and sour cream – **13.00**

LOS DIPS ^{GF}

BEAN DIP

Refried beans mixed with cheese dip – **6.50**

CHEESE DIP – 6.00

FIESTA DIP

Ground beef, pico de gallo and cheese dip – **7.00**

GUACAMOLE DIP – 7.00

QUESO FUNDIDO

A mix of chorizo with cheese dip – **7.00**

SPINACH DIP – 6.50

SOUPS & SALADS

Available dressings: Blue Cheese, Thousand Island, Ranch, French, Oil & Vinegar & Caesar

BLACK BEAN SOUP ^{GF}

Black beans simmered with chopped onions and green peppers. Sprinkled with shredded cheese. Cup – **3.50** Bowl – **6.00**

CHICKEN TORTILLA SOUP ^{GF}

Shredded chicken simmered with rice, pico de gallo, hot sauce and avocado. Topped with shredded cheese and corn chips. Cup – **4.00** Bowl – **6.50**

CHICKEN SOUP ^{GF}

Shredded chicken simmered with rice, pico de gallo and avocado. Cup – **3.50** Bowl – **6.50**

TORTILLA SOUP ^{GF}

A classic Mexican tortilla soup with rice, pico de gallo and hot sauce. Topped with shredded cheese and corn chips. Cup – **3.50** Bowl – **6.00**

APPLE SALAD ^{GF}

Romaine and iceberg mix, red and green apples, dried cranberries and sliced almonds. Served with our special mango chipotle dressing – **10.00**

AVOCADO SALAD ^{GF}

Crispy mixed greens with avocados and tomatoes. Served with your choice of dressing – **10.00**

CHARBROILED CHICKEN SALAD

Sliced charbroiled chicken breast over a bed of fresh romaine and iceberg blend, diced tomatoes and shredded cheese – **11.00**

GUACAMOLE SALAD

Iceberg lettuce, tomatoes and guacamole – **5.50**

SHRIMP SALAD

Grilled shrimp over a bed of fresh romaine and iceberg blend, tomatoes and shredded cheese – **12.00**

TACO SALAD

Crispy flour tortilla bowl topped with chicken or beef, lettuce, tomatoes, shredded cheese, guacamole and sour cream – **12.00**

TOSSED SALAD

Fresh romaine and iceberg lettuce mix, onions, bell peppers, tomatoes and shredded cheese – **5.75**

TROPICAL SALAD ^{GF}

Fresh romaine and iceberg mix, apples, mandarins, pineapples and sliced almonds. Served with our special mango chipotle dressing – **10.00**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

^{GF} GLUTEN-FREE

SIZZLING FAJITAS

All fajitas are served on a sizzling skillet and cooked with fresh onion, bell peppers and spices. Served with rice, beans, pico de gallo, sour cream, guacamole, shredded cheese and three flour tortillas. (Make it gluten free with corn tortillas.)

BEEF FAJITA

Marinated strips of steak.

For one – 17.00 For two – 24.00

CHICKEN

Grilled chicken strips.

For one – 17.00 For two – 24.00

CHICKEN AND BEEF

Grilled chicken and steak strips.

For one – 18.00 For two – 26.00

FAJITA CARNITAS

Tender pork tips.

For one – 17.00 For two – 24.00

FAJITA FISH

Tilapia filet – 19.00

FAJITA NACHOS GF

Steamed grilled chicken or steak strips cooked with onions and bell pepper.

Served on a bed of crispy tortilla chips covered with cheese dip – 15.00

FAJITA QUESADILLA

Marinated chicken or steak strip grilled with onions and bell pepper.

Served with rice, lettuce, pico de gallo, guacamole and sour cream – 16.00

FAJITA TACO SALAD

Crispy flour tortilla bowl topped with fajita-style chicken or beef, grilled onions and bell pepper. Topped with lettuce, tomatoes and guacamole – 14.00

FAJITA TEXAN

Grilled chicken, steak and shrimp – 21.00

FAJITAS VEGETARIAN

Grilled broccoli, carrots, squash and cauliflower cooked with fresh onion, bell pepper and spices – 17.00

SHRIMP FAJITA

Grilled shrimp – 22.00

EXTRA FAJITA SALAD

Guacamole, sour cream, cheese and pico de gallo – 8.50

STREET TACOS

All Street Tacos are sold in orders of three with a side of rice, beans and hot sauce.

BAJA TACOS

Flour tortillas filled with shredded chicken or ground beef, lettuce, tomatoes, shredded cheese, guacamole and sour cream – 14.00

FISH (TILAPIA) TACOS GF

Corn tortillas filled with tilapia fish, chopped onions and cilantro – 15.00

GRILLED CHICKEN TACOS

Flour tortillas filled with grilled chicken and pico de gallo – 14.00

SHRIMP TACOS

Flour tortillas filled with grilled shrimp and pico de gallo – 16.00

TACOS AL PASTOR GF

Corn tortillas filled with traditional Mexican pork marinated in a combination of dried chiles, spices and pineapple, with onions and cilantro – 16.00

TACOS DE ALAMBRE

Flour tortillas filled with grilled chicken, bacon, chorizo, onions, cilantro and shredded cheese – 15.00

TACOS AL CARBÓN GF

Corn tortillas filled with chopped steak, onions and cilantro – 14.00

TACOS DE CARNITAS

Corn tortillas filled with pork carnitas, onions and cilantro – 14.00

TACOS DE CHORIZO

Corn tortillas filled with chorizo, onions and cilantro – 14.00

TRIO TACOS

Choose any 3 of the previous tacos – 15.00

SEAFOOD

BRANDON'S SPECIAL

A large grilled quesadilla stuffed with shrimp and covered with cheese dip. Served with rice, lettuce, guacamole, pico de gallo and sour cream – 17.00

CAMARONES CANCÚN GF

Sautéed shrimp with butter cream, bell peppers, onions and pineapple covered with cheese dip. Served with rice, lettuce and guacamole salad – 17.00

CAMARONES CON ARROZ GF

Marinated shrimp sautéed with bell peppers, mushrooms, onions, squash, carrots, cauliflower and broccoli. Served with rice – 17.00

CAMARONES FUNDIDOS GF

Large shrimp sautéed with butter cream cooked with squash and pineapple on top of rice. Covered with cheese dip – 16.00

CAMARONES CON HONGOS GF

Large shrimp sautéed with garlic cream, cooked with squash and mushrooms. Served with rice and house salad – 17.00

CAMARONES AL MOJO GF

Marinated shrimp simmered in a butter garlic sauce. Served with rice, lettuce, pico de gallo and avocados – 17.00

JUMBO SHRIMP CHIMICHANGA

A large chimichanga filled with grilled shrimp, pico de gallo, sour cream and cheese. Topped with cheese dip and ranchero sauce. Served with rice and guacamole salad – 16.00

SHRIMP CHIMICHANGAS

Two shrimp chimichangas topped with ranchero sauce and cheese dip. Served with rice, lettuce, tomatoes, guacamole and sour cream – 15.00

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GF GLUTEN-FREE

HOUSE SPECIALTIES

MIXED

RAFA'S SPECIAL

Large shrimp and chicken grilled with onions and bell peppers. Served with rice, lettuce, tomatoes, guacamole, sour cream and cheese – **17.00**

BURRITO SAN JOSE

A large burrito stuffed with grilled chicken, chorizo, rice, beans and sour cream. Topped with cheese dip and pico de gallo – **15.00**

BURRITOS SUPREME

One beef and bean and one chicken and bean burrito topped with lettuce, tomatoes, guacamole and sour cream – **15.00**

CHIMICHANGAS

Two shredded chicken or beef chimichangas topped with ranchero sauce and cheese dip. Served with rice, lettuce, tomatoes, guacamole and sour cream – **14.00** Grilled Chicken or Steak – **15.00** Chorizo – **15.15** Shrimp – **16.00**

JUMBO CHIMICHANGA

A large flour tortilla filled with grilled chicken or steak, pico de gallo, sour cream and cheese, then rolled up and fried. Topped with cheese dip and ranchero sauce. Served with rice, lettuce, tomatoes and guacamole – **15.00** Chorizo – **16.25** Mixed – **16.00** Shrimp – **16.00**

ENCHILADAS SUPREME ^{GF}

Four enchiladas, one ground beef, one shredded chicken, one shredded beef and one cheese, covered with ranchero sauce. Topped with lettuce, tomatoes and sour cream – **14.00**

FIESTA BURRITO

A large burrito stuffed with grilled chicken or steak, bell peppers and onions. Topped with cheese dip and pico de gallo. Served with rice – **14.00** Carnitas – **14.99** Chorizo – **15.25** Mixed – **15.00** Shrimp – **15.50**

FLAUTAS DINNER ^{GF}

Three shredded beef or chicken flautas served with rice, beans, lettuce, guacamole, sour cream and pico de gallo – **13.50**

QUESADILLAS SUPREME

One beef and one chicken quesadilla served with lettuce, tomatoes, guacamole and sour cream – **14.50**

TOUR OF MEXICO

A taste of everything! Beef burrito, chicken enchilada, bean chalupa, cheese chile poblano, beef taco, beef tamale, rice and beans – **17.00**

STEAK

^{HOT} CARNE A LA DIABLA

Strips of steak simmered with onions, mushrooms and chipotle sauce. Served with rice, guacamole salad and flour tortillas – **15.50**

CARNE ASADA

Charbroiled steak served with rice, beans, avocado, sour cream, pico de gallo and three flour tortillas – **18.00**

^{HOT} CHILE COLORADO

Chopped steak cooked in hot sauce. Served with rice, beans and three flour tortillas – **16.00**

DOS AMIGOS

Premium chicken breast and steak on top of chorizo, onions and bell peppers. Served with rice, beans, guacamole, sour cream, pico de gallo and three flour tortillas – **17.00**

LA FIESTA SPECIAL

A rib-eye steak cooked with onions and mushrooms on a skillet. Served with rice, beans, guacamole salad and three flour tortillas – **19.00**

STEAK BURRITOS

Two steak burritos topped with cheese dip and pico de gallo. Served with rice and black beans – **15.00**

CHICKEN

ANDREA'S ^{GF}

Three shredded chicken enchiladas covered with ranchero sauce and shredded cheese. Topped with lettuce, tomatoes and sour cream. Served with rice – **14.00**

BORDER QUESADILLA

A grilled quesadilla filled with creamy chipotle grilled chicken and sauteed onions. Served with rice and black beans – **14.00**

ENCHILADAS SAN MIGUEL ^{GF}

Three shredded chicken enchiladas covered with chipotle sauce and pico de gallo. Served with rice – **14.00**

ENCHILADAS POBLANAS ^{GF}

Three shredded chicken enchiladas covered with poblano sauce and sour cream. Served with rice – **14.00**

ENCHILADAS VERDES ^{GF}

Two shredded chicken enchiladas covered with tomatillo sauce and Parmesan cheese. Served with rice, lettuce, tomatoes and sour cream – **14.00**

FRIED BURRITOS

Two fried shredded chicken burritos covered with cheese dip and pico de gallo. Served with rice and black beans – **14.00**

POLLO A LA PARRILLA

A juicy chicken breast grilled with onions and bell peppers. Served with rice, beans, guacamole, sour cream, pico de gallo, cheese and flour tortillas – **17.00**

^{HOT} POLLO CHIPOTLE

Sliced grilled chicken and onions simmered in a chipotle sauce. Served with rice, beans and three flour tortillas – **16.00**

POLLO FUNDIDO ^{GF}

Chopped charbroiled chicken breast accompanied with sautéed onions and bell peppers, covered with rice and cheese dip – **15.00**

POLLO HAWAIANO ^{GF}

Marinated grilled chicken strips sautéed with onions, mushrooms and pineapple. Served on a bed of rice and covered with cheese dip – **15.00**

POLLO POBLANO

Slices of grilled chicken, onions and mushrooms simmered in a poblano sauce. Served with rice, black beans and flour tortillas – **16.00**

POLLO POPEYE ^{GF}

Two charbroiled chicken breasts covered with spinach cream. Served with rice, lettuce, tomatoes and sour cream – **15.00**

QUESADILLAS TEXANAS

Two grilled quesadillas stuffed with shredded chicken and spinach. Served with lettuce, tomatoes, sour cream and guacamole – **14.00**

TEX-MEX BURRITOS

Two shredded chicken burritos topped with spinach dip, lettuce, tomatoes, sour cream and guacamole – **14.00**

PORK

CARNITAS DINNER

Tender pork tips served with rice, beans, tomatoes, guacamole, jalapeños and three flour tortillas – **17.00**

RIO GRANDE BURRITO

A large flour tortilla stuffed with carnitas, black beans, rice, guacamole and sour cream. Topped with cheese dip and pico de gallo – **14.00**

^{HOT} CHILE VERDE

Shredded pork tips cooked with our tomatillo sauce. Served with rice, beans and three flour tortillas – **16.00**

VEGETARIAN

CELESTE NACHOS ^{GF}

A bed of nachos topped with cheese dip, refried beans, black beans, spinach cream, lettuce, tomatoes and sour cream – **12.95**

CHILES POBLANO

Two poblano peppers stuffed with cheese, fried in egg batter and covered with ranchero sauce and sour cream. Served with rice and beans – **15.00**

CHIMI VEGETARIAN

Two steamed vegetable chimichangas topped with cheese dip and ranchero sauce. Served with rice, beans, lettuce, tomatoes and guacamole – **14.00**

EL JARDÍN

One black bean burrito, one bean chalupa and one cheese quesadilla – **12.50**

EL PATIO

One black bean burrito and one chile poblano. Served with rice – **13.00**

EL TRIO

One cheese chile poblano, one cheese enchilada and one bean taco – **12.00**

EL VEGETARIAN

One spinach cream burrito and one cheese enchilada topped with sour cream. Served with rice and beans – **14.00**

ENCHILADAS MEXICANAS ^{GF}

One spinach cream, one cheese and one refried beans enchiladas topped with ranchero sauce, lettuce, tomatoes, sour cream and shredded cheese. Served with rice – **13.00**

SPINACH CREAM BURRITOS

Two bean burritos topped with spinach cream, lettuce, tomatoes and sour cream – **13.00**

SPINACH QUESADILLAS

Two grilled quesadillas filled with spinach cream. Served with lettuce, tomatoes, sour cream and guacamole – **13.50**

TACO LOCO

A crispy tortilla shell filled with spinach cream, beans, lettuce, tomatoes, sour cream, guacamole and shredded cheese – **12.00**

A LA CARTE

TACOS

Hard (3) – **8.00** Soft (3) – **9.00**

Al Pastor (3) – **11.99** Alambre (3) – **12.00**

Camarón (3) – **12.00**

Grilled Chicken (3) – **10.99**

Carbón (3) – **11.00** Carnitas (3) – **11.00**

Chorizo (3) – **12.00** De Pescado (3) – **12.00**

BAJA TACOS (3) – 12.00

CHILE POBLANO (2) – 10.50

Chile Relleno (2) – **10.00**

CHIMICHANGA

Beef or Chicken (2) – **9.99**

Burritos (2) – **10.50** Shrimp (2) – **12.99**

ENCHILADAS (3) – 10.00

QUESADILLAS (2) – 8.50

Grilled Chicken (2) – **10.00**

Shrimp (2) – **11.99** Steak (2) – **10.00**

TAMALES (2) – 9.00

COMBOS

ALL COMBOS ARE SERVED WITH RICE AND BEANS.

MAKE YOUR OWN COMBO:

COMBO OF TWO – 12.00

COMBO OF THREE – 14.00

Burrito, Chimichanga, Taco, Enchilada, Cheese Quesadilla, Chalupa or Tostada

EXTRAS:

Cheese Chile Poblano is **1.00 extra**.

Beef Tamale is **1.00 extra**.

CHOOSE FILLING:

Shredded Chicken, Ground Beef, Cheese or Beans

EXTRAS:

Shredded chicken or ground beef quesadilla is **1.00 extra**.

Steak or grilled chicken is **2.00 extra**.

VEGAN

BURRITO VEGANO

A large burrito stuffed with steamed vegetables, black beans, rice and guacamole. Topped with ranchero sauce and pico de gallo – **13.00**

ENCHILADAS DE PAPA Y ESPINACA ^{GF}

Two spinach and potato enchiladas covered with ranchero sauce and pico de gallo. Served with rice, lettuce, tomatoes and guacamole – **13.00**

FAJITAS VEGANAS

Sautéed fresh onions, bell peppers, spinach and mushrooms. Served with rice, beans, guacamole, pico de gallo and three flour tortillas – **15.50**

FLAUTAS DE PAPA ^{GF}

Three potato flautas served with rice, beans and guacamole – **13.00**

TACOS VEGANO

Three flour tortillas filled with rice, beans, lettuce, tomatoes, guacamole and hot sauce – **11.00**

KIDS 5.95

For kids 12 and under.

Drinks not included.

Choose one side: French fries • Apples
Mandarins • Salad • Rice • Refried Beans

BURRITO - CHICKEN FINGERS

CORNDOG - ENCHILADA

MAC & CHEESE - PIZZA

QUESADILLA - TACO

KIDS JUICE - 1.95

KIDS MILK

White – **2.50** Chocolate – **2.99**

KIDS ICE CREAM - .99

SMOOTHIES 3.95

100% all natural – made with real fruit!

• STRAWBERRY

• RASPBERRY

• MANGO

• PEACH

• COCONUT

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

^{GF} GLUTEN-FREE

BEVERAGES

Free refills on soft drinks and coffee.

SOFT DRINKS

Pepsi, Diet Pepsi, Cherry Pepsi, Ginger Ale, Dr Pepper, Orange Crush, Sierra Mist, Lemonade and Iced Tea – **2.50**

ORANGE JUICE, APPLE JUICE, CRANBERRY JUICE – 2.75

JARRITOS

(Mexican Sodas) Flavors: Pineapple, Guava, Tamarind, Mandarin, Mango and Lime – **2.95**

AGUAS FRESCAS

Flavors: Strawberry, Raspberry, Peach, Mango, Passion Fruit, Horchata and Tamarindo – **2.95**

COFFEE, HOT TEA OR HOT CHOCOLATE – 2.25

MILK – 2.75

MARGARITA DAY

THURSDAY - LIME ONLY

Glass – **5.00** ½ Pitcher – **10.00** Pitcher – **20.00**

FAMOUS MARGARITAS

HOUSE LIME MARGARITA

Frozen or on the rocks. Sauza Gold, triple sec and sour mix.

Glass – **8.00** ½ Pitcher – **15.00** Pitcher – **29.00**

SKINNY MARGARITA

Tequila, triple sec, blue agave nectar and fresh lime juice “rocks only”. Glass – **9.00** Pitcher – **35.00**

FLAVORED MARGARITAS

Strawberry, Raspberry, Mango, Peach or Passion Fruit. Glass – **9.00** ½ Pitcher – **15.50** Pitcher – **29.00**

LA FIESTA'RITA

Sauza Blue Tequila, blue curaçao and our housemade margarita mix – **8.00**

MARGARONA

Frozen margarita loaded with a Coronita – **10.00**

TEXAS MARGARITA

Jose Cuervo Gold, Gran Gala Liqueur and our housemade margarita mix. Glass – **10.00**

CADILLAC MARGARITA

Sauza Gold, triple sec, sour mix and a shot of Grand Marnier. Glass – **10.50**

MARGARITA LEGENDARIO

Don Julio Blanco, Hennessy, Grand Marnier and our housemade margarita mix – **12.00** Pitcher – **45.00**

JALAPEÑO MARGARITA – 9.50

TOP SHELF MARGARITA

Your choice of tequila (Don Julio, Herradura, Patrón, Hornitos, Cabo Wabo or 1800), Cointreau and our housemade margarita mix **Blanco**

Glass – **9.50** ½ Pitcher – **18.50** Pitcher – **34.99**

Reposado

Glass – **10.50** Pitcher – **41.00**

Añejo

Glass – **12.00** Pitcher – **47.00**

WINES

WHITE WINES

Enjoy with seafood and chicken entrées, as well as vegetarian entrées.

CK MONDAVI PINOT GRIGIO

California. Glass – **6**

CK MONDAVI CHARDONNAY

California. Glass – **6**

WHITE LAMBRUSCO

Italy. Glass – **6**

RELAX RIESLING

Germany. Glass – **7**

WHITE ZINFANDEL

Glass – **6**

CHARLONE CHARDONNAY

California. Glass – **8** Bottle – **27**

BELLA SERA PINOT GRIGIO

Italy. Glass – **7** Bottle – **20**

RED WINES

A great choice with beef, combo plates and fajitas

CK MONDAVI MERLOT

California. Glass – **6**

CK MONDAVI CABERNET SAUVIGNON

California. Glass – **6**

RED LAMBRUSCO

Italy. Glass – **6**

REDWOOD PINOT NOIR

Italy. Glass – **6**

HOMEMADE SANGRIA

RED OR WHITE

Glass – **6.50** ½ Pitcher – **13.50** Full Pitcher – **25.50**

FROZEN & MIXED DRINKS

BLOODY MARY

Vodka, tomato juice, lime juice, hot sauce, celery salt and black pepper – **6**

VIRGIN PIÑA COLADA – 3.75

VIRGIN DAIQUIRI – 3.75

COCO LOCO – 6.75

LA FIESTA DAIQUIRI – 6.75

LA FIESTA PIÑA COLADA

Piña colada mix and Parrot

Bay Pineapple Rum – **6.75**

MATADOR

Tequila, pineapple juice, lime juice and simple syrup – **6**

MICHELADA

Beer, fresh lime juice, soy sauce, Worcestershire sauce, hot sauce, salt and pepper – **5.50**

STRAWBERRY DAIQUIRI

Strawberry mix and

Bacardi Rum – **7.75**

MOJITO

Fresh lime juice, fresh mint, club soda and Bacardi Rum – **8**

TEQUILA SUNRISE

Orange juice, grenadine and Sauza Gold – **6.50**

BEER

IMPORTED BEER

Corona, Corona Light, Heineken, Heineken Light, Amstel Light, Dos Equis (XX) Amber, Pacífico – **4.50**

Dos Equis (XX) Lager, Modelo Especial,

Negra Modelo, Tecate, Sol – **5.00**

Coronitas – **7.95** Coronitas Bucket – **19.95**

Mixed Bucket – **15.95**

DOMESTIC BEER

Budweiser, Bud Light, Michelob Light, Michelob Ultra, Miller

Lite, Coors Light, O'Doul's (non-alcoholic) – **3.75**

Heineken 0.0 (non-alcoholic) – **3.99** IPA – **5.00**

DRAFT BEER

IMPORTED

16 oz. – **4.50** 22 oz. – **5.95** Pitcher – **10.95**

DOMESTIC

16 oz. – **3.75** 22 oz. – **4.95** Pitcher – **9.95**