Appetizers

Spicy Calamari
Lightly fried in jalapeno batter, served with spicy chipotle aïoli $11

Tableside Guacamole
Diced avocado, cilantro, onions, tomato and jalapeno $8

Grilled Quesadilla
Choice of grilled steak, shrimp, chicken or vegetarian.
All served with fresh guacamole, pico de gallo and sour cream $11

Nachos
Choice of grilled chicken or beef. Made with fresh tortilla chips topped with roasted tomato salsa, jalapenos, green onion, cilantro, melted jack & cheddar cheese, fresh guacamole, pico de gallo and sour cream $11

Ceviche de Pescado
Fresh snapper marinated in lime juice, cilantro, jalapeno's, tomato and white onion served with sliced avocado $10

Queso Fundido
Melted manchego cheese, garnished with chorizo, green onion, sour cream and homemade chipotle sauce, served with tortilla chips $9

Coctel de Camarones
Shrimp, tomatoes, red onion, cilantro, jalapenos and avocado $10

Soups and Salads

Albondigas Soup
Made-from-scratch daily $7

Tortilla Soup
Made-from-scratch daily with carrots, onion, celery, jalapenos and garlic topped with homemade tortilla strips $5

Caesar de Mexico
Romaine lettuce tossed with Caesar dressing and cotija cheese topped with crispy tortilla strips and roasted pepitas $6

Tostadas de Tinga
Sautéed shredded chicken breast with chipotle herbs and spices served in a crispy tostada shell filled with refried beans, iceberg lettuce, diced tomatoes, sliced avocado and sour cream, served with Mexican rice $12

Ensalada de Nopales
Nopales cactus tossed with diced tomatoes, fresh jalapeno and red onion topped with queso casero and cilantro $8

Tacos

Served with shredded salad, black beans, pico de gallo, sour cream & avocado

Tacos al Pastor
Two tacos with marinated pork in homemade seasoning, salsa roja, white corn and fresh cilantro in corn tortillas $10

Tacos de Carnitas
Two tacos with braised pork, diced onions, fresh cilantro and salsa verde in corn tortillas $11

Tacos de Pescado
Two tacos with blackened red snapper filet, cabbage, cilantro, pepitas and guacamole in flour tortillas $14

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Entrées

Served with Spanish rice and beans. Add soup or salad for $4

Sopes
Lightly fried corn maza topped with carnitas, iceberg lettuce, salsa verde, fresh cilantro, marinated carrots and jalapenos $13

Enchiladas
Choice of chicken, beef or cheese topped with made-from-scratch ranchero sauce, served with sour cream and pico de gallo
cheese $11 chicken $13 steak $14

Fajitas
Choice of marinated steak, chicken or shrimp, red and green bell peppers, homemade adobe sauce, served with guacamole, sour cream, pico de gallo and warm flour tortillas
chicken $13 steak $15 shrimp $16

Top Sirloin Mexicali
8oz prime cut sirloin, topped with caramelized onions, peppers and sautéed mushrooms, served with mashed potatoes $23

Luminarias Chicken
Chicken breast stuffed with roasted poblano peppers, spinach, sun-dried tomatoes and asadero cheese $18

Flautas
Ranchero chicken stuffed into tortillas, served with sour cream, salsa fresca and queso fresco $13

Bistec del Rey
10oz grilled ribeye steak topped with sautéed mushrooms, served with Mexican rice, black beans, pico de gallo and guacamole $21

Carne Asada
Grilled thinly sliced skirt steak, served with pico de gallo, guacamole and choice of flour or corn tortillas $18

Tamales
Two handmade tamales with shredded pork, rice and beans $13

Luminarias Burger
8oz Angus burger on a brioche bun topped with melted monterey jack cheese, pico de gallo, avocado and chipotle aïoli $15

Chile Relleno
Two fresh pasilla chiles roasted and filled with jack cheese, served with ranchero sauce, pico de gallo and sour cream $14

Seafood

Served with Spanish rice and vegetables. Add soup or salad $4

Huachinango Vera Cruz
Sautéed fresh red snapper with bell peppers, tomatoes, onions, green olives, capers, garlic and white wine sauce. Topped with sliced avocado and jack cheese $18

Camarones a la Diabla or Al Mojo de Ajo
Jumbo shrimp sautéed in your choice of spicy garlic a la diabla sauce or milder garlic & white wine sauce $23

Callitos Mazatlan
Six fresh scallops sautéed in fresh garlic, white wine and our signature chipotle sauce $26

Salmon Fiesta
Fresh grilled salmon filet topped with chipotle cream sauce, garnished with papaya relish, served with seasonal vegetables and jalapeno mashed potatoes $21

Desserts

Carrot Cake
Fresh carrots, walnuts and cinnamon with a cream cheese frosting $6

Flan del Dia
Made-from-scratch daily $6

Bananarito a la Mode
Cinnamon and sugar crusted shell filled with banana and chocolate chutney, served with vanilla ice cream and strawberry glaze $7

Chocolate Cake
Rich chocolate cake with a decadent chocolate frosting $6

Vanilla Bean Crème Brulee
Made-from-scratch daily $7

Fried Ice Cream
Deep fried ice cream drizzled with our signature chocolate sauce. Ask your server for the flavor of the week! $7

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