

MARGARITAS

SINGLE 12 oz. / FIESTA 27 oz.

TOP SHELF

THE ANNIVERSARIO

celebrating 50 years with don julio 70 tequila, fresh lime juice and triple sec 18.50 / 27

MARGARITA DE LA FAMILIA

reserva de la familia platino, cointreau and sour mix 17 / 26

CADILLAC

1800 reposado tequila, cointreau, gran gala and sour mix 16 / 25

SKINNY

partida blanco tequila, lime juice and agave nectar 14.50 / 24

MEZCAL SKINNY

400 conejos mezcal, lime juice and agave nectar 14.50 / 24

CUCUMBER JALAPEÑO

suerte blanco tequila, fresh jalapeño, cucumber and lime 14 / 23

MANGO JALAPEÑO

suerte blanco tequila, fresh jalapeño, mango purée and lime 14 / 23

PINEAPPLE MINT

partida blanco tequila, pineapple juice, muddled mint and lime 14 / 23

GUAYABA

cazadores silver tequila, guava nectar and sour mix 14 / 23

JENGIBRE

freshly grated ginger root, reposado tequila, lime and lemon 14 / 23

HOUSE SPECIALTIES

HOUSE MARGARITA our award winning recipe 13 / 21.50

FRUIT MARGARITAS strawberry or mango 13.50 / 22

NON ALCOHOLIC

COFFEE, TEA & PEPSI SOFT DRINKS 5

LA COLOMBE COLD BREW COFFEE 6

GUAVA, MANGO OR STRAWBERRY LEMONADE 7

TOPO CHICO 6

N/A BLENDED MARGARITA lime, strawberry or mango 8

N/A PIÑA COLADA 8

N/A PALOMA REFRESHER grapefruit soda and juice 9

FAUXJITO muddled lime and mint with soda 9

COCKTAILS

SPICY MANGO LEMONADE tito's vodka, mango purée, lemonade and a touch of fresh jalapeño 16

SPARKLING STRAWBERRY GIMLET chopin vodka, lime, strawberry and topo chico 16

PALOMA cazadores blanco tequila, grapefruit and lime with salt 15

RANCH WATER gran centenario plata tequila with topo chico, lime and salt 15
add pineapple .50

MOJITO don q rum, muddled lime and mint with soda 16

CAFE CON HIELO la colombe cold brew, kahlua, topo chico and lemon 15

MICHELADA mexican beer with salt and lime juice 9

CHAVELA mexican beer with salt, lime, clamato and spices 10

CERVEZA

IMPORTED BOTTLES 7.25

Corona . Corona Light . Pacifico . Tecate

Dos Equis Lager . Dos Equis Amber

Modelo Especial . Negra Modelo

Carta Blanca Bohemia

DOMESTIC BOTTLES 6.50

Bud light . Coors Light . Michelob Ultra

Stella Artois N/A . Heineken N/A

VINO

WHITE WINE

Loveblock Sauvignon Blanc, New Zealand 15/45

Maso Canali Pinot Grigio, Italy 15/45

J Chardonnay, California 14/42

Whispering Angel, Provence Rosé, France 17/51

Chandon Sparkling Wine, California 187ml 15

Josh Cellars Seaswept, Pinot Grigio and

Sauvignon Blanc Blend 12/35

RED WINE

Swanson Vineyards Merlot, Napa Valley 15/45

J Pinot Noir, California 16/48

Hess Shirltail Cabernet Sauvignon 17/51

Josh Cellars Legacy Red Blend 12/35

One check policy for parties of 10 or more guests. Checks not accepted. Sales tax will be added to all taxable items.

Not responsible for lost or stolen articles including electronic devices. We reserve the right to refuse service to anyone.

Corkage fee \$25 per 750 ml bottle. A valid state issued Driver's License or ID is required for those 21 and older ordering alcohol.

Las Casuelas Nuevas

APERITIVOS

TABLESIDE GUACAMOLE Prepared fresh at your table with avocado, tomato, onion, cilantro and jalapeño vinegar. 17.50

CREAMY GUACAMOLE ~~50~~ Our traditional recipe made with fresh avocado, sour cream and homemade salsa. 10 or 15

AHI MANGO TOWER Ahi poke, chilled shrimp and mango salsa stacked on a bed of jalapeño-lime sauce and topped with sliced avocado. 28

AHI TUNA TOSTADITAS Three crispy mini corn tortillas topped with marinated ahi tuna, red onion and avocado. 24

ESPINACA CON QUESO Pepper jack cheese melted with spinach, onion, tomato and chopped pimiento. 18 *add chorizo 3.50*

CAMPECHANA Mexican shrimp cocktail with cilantro, tomato, cucumber, onion and avocado. 24

CEVICHE Shrimp and fish slowly cooked in lime juice with onion, tomato and cilantro. Served over jalapeño-lime sauce and sliced avocado. 24

FLAUTAS Crispy flour tortillas rolled with cheese and shredded beef or chicken. Topped with cotija cheese, crema fresca, pico de gallo and served with creamy chipotle sauce. 18.50

TRADITIONAL NACHOS Crispy corn chips baked with refried beans and cheese. Topped with pico de gallo, sour cream and jalapeños. 18 *with grilled steak or chicken add 6*

QUESADILLA ~~50~~ Flour tortilla grilled with monterey jack and cheddar cheese. Served with sour cream and creamy guacamole. 15

with sautéed shrimp add 9 with grilled steak or chicken add 6 with spinach and mushrooms add 3

ENSALADAS

MEXICAN WEDGE SALAD

Romaine lettuce topped with creamy cilantro dressing, bacon, pico de gallo, pepita seeds, and cotija cheese. half wedge 12 or full 18

with grilled steak or chicken breast add 6

with sautéed shrimp or grilled fish add 9

CHOPPED CHICKEN CILANTRO

Grilled chicken breast, avocado, lettuce, cilantro, carrots, celery, crispy tortilla strips and served with our honey poblano vinaigrette on the side. 21

mini chopped cilantro 12 with chicken 18

COUSCOUS & MANGO SALAD

Avocado, mango, roasted bell pepper, mint, basil and couscous in lemon dressing. 18

with grilled steak or chicken breast add 6

with sautéed shrimp or grilled fish add 9

QUINOA & AVOCADO SALAD

Red quinoa with cucumber, cilantro, tomato, onions, basil and balsamic dressing. 18

with grilled steak or chicken breast add 6

with sautéed shrimp or grilled fish add 9

TOSTADAS

BLACK BEAN & CHICKEN TOSTADA

Crispy corn tortillas layered with our Oaxacan black beans and rice. Topped with grilled chicken breast, jicama cole slaw, cotija cheese, monterey jack, crema fresca, pico de gallo and avocado.

Served with a mild tomatillo sauce. 24

TOSTADA SUPREMA

~~50~~

Crisp flour tortilla shell filled with refried beans, shredded chicken, beef or spicy pork. Topped with cheese, lettuce, pico de olivos, guacamole and sour cream. 20

with grilled steak or chicken breast 25

with sautéed shrimp or grilled fish 28

SOPAS

TORTILLA SOUP Roasted tomato-pasilla chile broth with chicken, vegetables, crema fresca, sliced avocado and tortilla strips. 12/15

SOPA DE ALBÓNDIGAS ~~50~~ Traditional Mexican meatball and vegetable soup. 12/15

FAJITAS

Served with frijoles de la olla, guacamole, pico de gallo and your choice of tortillas. Combination pricing varies.

GRILLED STEAK AND/OR CHICKEN

Sautéed with bell peppers and onions. 29

MARISCOS Grilled Mahi Mahi and/or grilled shrimp fajitas served with sautéed zucchini, broccoli, onions, bell peppers and carrots. 34

AL PASTOR Pork tenderloin grilled with onions and pineapple. 30

VEGETABLE Grilled broccoli, carrots, and yellow squash fajitas. 22

BURRITOS

Served with rice and refried beans.

BURRITO ENCHILADA STYLE ⁵⁰

Shredded chicken, beef or chile verde, topped with enchilada sauce and cheese. 20.50

GRILLED PESCADO Grilled Mahi Mahi with pico de gallo, jicama coleslaw, Delgado seafood sauce and a touch of chipotle cream. Topped with cream fresca and sliced avocado. Served with rice and frijoles de la olla. 27

CHIMICHANGA ⁵⁰ Crispy burrito with choice of shredded chicken and mild ranchera sauce or beef and enchilada sauce. Topped with cheese, sour cream, pico de olivos and creamy guacamole. 21.50

CARNE ASADA BURRITO Grilled steak topped with enchilada sauce, monterey jack cheese, pico de gallo & creamy guacamole. 27

BURRITO RANCHERO ⁵⁰ Chicken, beef or chile verde topped with strips of mild green chile, sour cream & mild ranchera sauce. 21

TACOS

ASADOS Steak, chicken or carnitas tacos. Served with pico de gallo, salsa de arbol, guacamole, rice and black beans. 24

DE CAMARÓN Sautéed shrimp tacos with jicama cole slaw and creamy chipotle. Served with pico de gallo, guacamole, mango salsa, rice and frijoles de la olla. 26

GRILLED MAHI MAHI Tacos with jicama cole slaw, creamy chipotle, guacamole and mango salsa. Served with frijoles de la olla and rice. 26

ENCHILADAS

SUIZAS Shredded chicken enchiladas with mild tomatillo sauce. Topped with crema fresca and cotija cheese. Served with rice and refried beans. 22

CARNE ASADA Grilled steak enchiladas with spicy ranchero sauce. Topped with sour cream. Served with rice and refried beans. 26

RANCHERAS ⁵⁰ Cheese enchiladas with mild ranchera sauce. Topped with sour cream. Served with rice and refried beans. 20
with shredded beef, chicken or spicy pork add 3

MOLE POBLANO Shredded chicken enchiladas baked in mole sauce. Topped with roasted sesame seeds. Served with rice and refried beans. 25

DE CAMARÓN Sautéed shrimp enchiladas with cheese and mariscos sauce. Served with creamy guacamole, rice and sautéed vegetables. 30

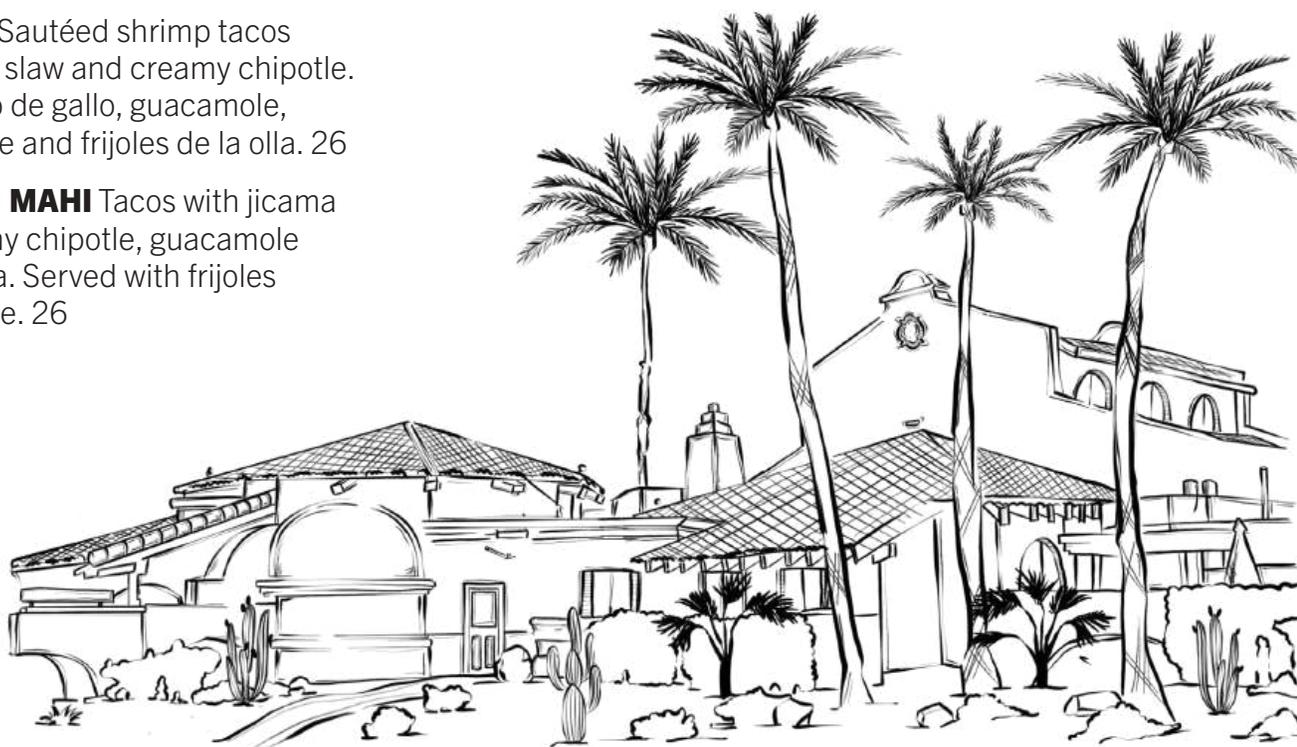
QUINOA Organic red quinoa enchiladas with spicy ranchero sauce or mild tomatillo sauce. Served with pico de gallo, cotija cheese, rice and frijoles de la olla. 19.50

ESPINACA Spinach, onion and mushroom enchiladas with mild tomatillo sauce. Served with crema fresca, cotija cheese, rice and black beans. 19.50

Est. 1973

Las Casuelas Nuevas

50
AÑOS
A FAMILY TRADITION



ESPECIALIDADES DE LA CASA

CARNE ASADA ⁵⁰ Beef filet topped with grilled onions and roasted jalapeño peppers. Served with a cheese enchilada, creamy guacamole, rice, refried beans and your choice of tortillas. 36.50

FILETE CON POBLANO DEL MAR Grilled filet mignon served with a poblano relleno of shrimp, vegetables, jack cheese and our Veracruzano sauce. Served with rice and vegetables. 40

POLLO RANCHERO Grilled chicken breast topped with mushrooms, ranchero sauce, avocado and jack cheese. Served with rice, refried beans and your choice of tortillas. 32

CARNITAS A LA CHIPOTLE Tender pork made fresh daily. Served with a spicy chipotle sauce or in the traditional style without sauce. Served with rice, frijoles de la olla and your choice of tortillas. 32

CHILE VERDE DE PUERCO Tender pork stewed in a spicy tomatillo sauce. Served with rice, frijoles de la olla and your choice of tortillas. 26.50

RELLENO VAQUERO Poblano chile filled with ground beef, grilled zucchini, roasted corn, monterey jack cheese and spicy ranchero sauce. Served with rice and frijoles de la olla. 26.50

CHILE EN NOGADA Traditional Puebla dish featuring a poblano chile filled with picadillo mixture (beef, pork, fruit and spices), topped with a walnut cream sauce, pomegranate and parsley. Served with rice and sautéed vegetables. 28

MAHI MAHI TROPICAL Grilled Mahi Mahi topped with mango salsa and fresh avocado. Served with rice and sautéed vegetables. 34

COMBINACIONES MEXICANAS

Served with rice and refried beans. Shared plates add \$5. No substitutions.

LAS CASUELAS ESPECIAL ⁵⁰
cheese enchilada, pork tamale, chile relleno
& ground beef taco 28

CHICKEN COMBINATION ⁵⁰
chicken enchilada, chicken tamale
& rolled chicken taquito with guacamole 24

PUERTO VALLARTA
cheese enchilada & ground beef taco 20.50

GUADALAJARA
ground beef taco, cheese enchilada
& chile relleno 24.50

CANCÚN
chicken enchilada, chile relleno
& folded chicken taco 25

HERMOSILLO
chicken enchilada & taquito with guacamole 21

MAZATLÁN
cheese enchilada, ground beef taco &
a chile verde & bean burrito 24

MEATLESS COMBINATION
cheese enchilada suiza, chile relleno
& black bean tostada 24.50

SU SELECCIÓN ⁵⁰

Create a combination plate from the items below. Served with rice and refried beans. Shared plates add \$5.

one item 18

two items 21

three items 24

four items 27.50

ENCHILADAS

cheese or vegetable
chicken (add .50)
ground beef (add .50)
shredded beef (add .50)
chile verde (add .50)

TOSTADAS

refried or black bean
ground beef (add .50)
chicken (add .50)
chile verde (add .50)

BURRITOS

classic bean & cheese
bean with beef, chicken or chile verde (add 1)
all chicken, beef or chile verde (add 1.50)

TACOS

folded chicken
shredded beef
ground beef
rolled chicken taquito & guacamole

TAMALES

chicken with spicy
ranchero sauce or
spicy pork with
enchilada sauce

CHILE RELLENO (add 1.50)

made daily mild green chiles
and cheese rellenos topped
with ranchera sauce

POSTRES

MEXICAN FLAN ⁵⁰ Our homemade tres leches custard flan topped with whipped cream. 14

CHURROS A LA MODE Bavarian cream filled crispy churros, coated in cinnamon and sugar. Served with vanilla ice cream, chocolate sauce and whipped cream. 18

DEEP FRIED ICE CREAM Vanilla ice cream in a crunchy outer coating
Topped with chocolate sauce and whipped cream. 15