

# DINNER MENU

..... served 3pm - close .....

ACAPULCO  
RESTAURANT Y CANTINA



July 25<sup>th</sup> - August 8<sup>th</sup>



## 3-course dinner | \$35 per person

### APPETIZER | choose 1

#### TABLESIDE GUACAMOLE

prepared just the way you like it – with fresh avocados, tomatoes, onions, serrano chiles and a special blend of herbs and spices

#### CHICKEN TORTILLA SOUP

rich broth with fresh vegetables, diced chicken, crispy tortilla strips, jack cheese, avocado slices

#### MEXICAN CAESAR SALAD

romaine lettuce, pepitas, tomatoes, parmesan cheese, tortilla strips, house-made creamy cilantro caesar dressing

#### TAQUITOS

grilled chicken, guacamolito, pico de gallo, sour cream, parmesan cheese

### ENTRÉE | choose 1

#### 2-ITEM COMBO

served with rice, refried beans and your choice of 2 from the following:

TACOS: soft or crispy - shredded chicken, shredded beef, picadillo beef, carnitas

ENCHILADAS: cheese, shredded chicken, shredded beef, picadillo beef, carnitas

CLASSICS: chicken tamale, chile relleno, chicken taquitos

#### BEEF BIRRIA TACOS

three handmade corn tortillas, grilled with a layer of melted jack cheese, filled with beef birria & topped with onion-cilantro mix. served with rice, consommé and limes

#### FAJITAS DUO

select two of your favorites! grilled chicken, steak\* or sautéed shrimp.

served with rice, refried beans, guacamole, pico de gallo & choice of tortillas

#### ASADA BURRITO

chicken, pico de gallo, jack cheese, salsa ranchera, sour cream, rice, refried beans

#### CRAB & SHRIMP ENCHILADAS

crab meat, shrimp, jack cheese, onion, cilantro, salsa tomatillo, avocado slices, sour cream, rice, sautéed vegetables

#### VEGGIE FAJITAS

pasilla chile relleno & sautéed vegetables, served with rice, refried beans, guacamole, pico de gallo & choice of tortillas

### DESSERT | choose 1

#### DEEP-FRIED ICE CREAM

vanilla ice cream in a cinnamon-sugar coating with chipotle-chocolate sauce, whipped cream

#### FLAN

creamy, mexican custard, rich caramel sauce, blueberries, raspberries, whipped cream

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



# COCKTAILS

*sold separately*

## CLASSIC PALOMA 13.25

El Jimador Silver, grapefruit juice, lime juice  
and agave nectar with a tajín chili rim

## WATERMELON CANDY SHOT 11.25

El Jimador Silver, watermelon liqueur, lime juice,  
agave nectar with a tajín chili rim. topped with  
a watermelon lollipop

## CADILLAC MARGARITA 12.00

Lunazul Reposado, sweet & sour,  
side shot of cointreau noir  
**flavored add 1.00**

*flavors: mango, midori melon, strawberry, raspberry,  
pomegranate or coconut-pineapple*

## THE GRANDE COMPADRE 17.50

Maestro Dobel Silver, triple sec, sweet & sour and  
a mini bottle of grand marnier

## MARGARITA IN A PIÑA 15.50

served in a hollowed pineapple

- *mango, cuervo silver*
- *strawberry, gold tequila*
- *coconut, gold tequila*

## MARGARITA FLIGHT 14.00

three of our favorite house margaritas! strawberry,  
mango & signature

## BLACK DIAMOND MARGARITA 16.50

Maestro Dobel Silver, Hennessy Cognac, exotic citrus juices,  
served at your table with another pour in the side shaker

## STRAWBERRY PATRÓN CITRUS CADILLAC 16.50

Patrón Silver, Patrón Citrónge, strawberry purée, agave nectar,  
soda water and fresh lime juice

## MANGO MEZCAL MARGARITA 14.25

Jose Cuervo tradicional plata, Mezcal Burrito  
Fiestero, Ancho Reyes, mango purée, agave nectar,  
lime juice, topped with a chili dried mango

### WE ARE A LOCAL BUSINESS.

To help offset increased labor costs due to new local, state, and federal ordinances,  
a 3.99% surcharge is included on all guest checks.





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