ACAPULCO
RESTAURANT Y CANTINA
SoCal
est.
1960
original

CALAMARI

appetizers

FRESH TABLESIDE GUACAMOLE 15.00
prepared just as you like it

CALAMARI 19.00
parsley, with a side of tartar and marinara sauce

NACHOS ULTIMOS 16.00
choose picadillo beef or carnitas
shredded chicken add 2.00 • shredded beef add 3.00

MEXICAN WINGS 18.00
Crispy wings tossed in your choice of sauce, served with ranch
buffalo · mango habanero · ghost pepper bbq

MUCHO MACHO-TIZER PLATTER

MUCHO MACHO-TIZER PLATTER 25.00
chorizo queso fundido, buffalo chicken tenders or wings, chicken taquitos, cheese quesadilla

QUESADILLA 15.00
flour tortilla with a hint of garlic butter, melted three cheese mix, pico de gallo, mild pasilla chiles, sour cream and guacamole
shredded chicken add 3.75 • shredded beef add 4.75

SHRIMP COCKTAIL 17.00
jumbo and small shrimp in cocktail sauce, avocado slices

CHORIZO QUESO FUNDIDO 13.00
A sizzling blend of melted Mexican cheeses, with jalapeños, garlic, and cilantro. Served with warm tortillas
grilled chicken add 2.00 · grilled skirt steak add 3.50

CAMPECHANA COCKTAIL

NEW! **CAMPECHANA COCKTAIL** 20.00
octopus, shrimp, jalapeno, cucumber, onion, cilantro, tomato, avocado, cocktail sauce

TAQUITOS 14.00
crispy chicken, guacamolito, pico de gallo, sour cream, cotija cheese

soups & salads

add cup of soup or Mexican caesar salad to your meal for only 6.00

NEW! **SHRIMP & CRAB SALAD** 23.00
shrimp and crab salad with guacamole, red bell peppers, served with corn tortilla chips

SHRIMP & CRAB SALAD

BBQ CHICKEN TOSTADA 19.00
crispy chipotle tostada shell, diced marinated grilled chicken, lettuce, tomatoes, crispy tortilla strips, drizzled BBQ sauce, picante BBQ ranch dressing, topped with cilantro

FAJITA TOSTADA 19.00
chicken, fajita vegetables, shredded lettuce, refried beans, shredded cheddar and jack cheese, tomatoes, guacamole, sour cream in a tostada shell with choice of dressing
skirt steak* add 2.00

GRILLED CHICKEN MEXICAN CAESAR 17.75
romaine lettuce, pepitas, tomatoes, parmesan cheese, tortilla strips, house-made creamy cilantro caesar, garlic bread
shrimp add 4.00

NEW! **CHICKEN & CORN CHOWDER** 6.00 cup / 10.00 bowl
creamy chowder, kicking chicken, roasted corn, cotija cheese, cilantro, red corn tortilla strips

CHICKEN TORTILLA SOUP 6.00 cup / 10.00 bowl
rich broth with fresh vegetables, diced chicken, crispy tortilla strips, jack cheese, avocado slices

SOUP & SALAD 14.00
chicken tortilla soup and a Mexican caesar salad

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

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hot and sizzling fajitas with all the extras!

add extra guacamole for 3.25

FLAMING FAJITAS GIGANTE 31.00

skirt steak*, chicken and shrimp, flamed right at your table

SKIRT STEAK* FAJITAS 28.00
guajillo-chipotle marinated skirt steak*

FAJITAS DUO 29.00
select two, choose from grilled chicken, skirt steak* or shrimp

SHRIMP FAJITAS 28.00
chipotle-garlic marinated shrimp sherry wine butter sauce

GRILLED CHICKEN FAJITAS 26.00
chile-citrus marinated chicken breast sherry wine butter sauce

NEW! **AL PASTOR** 27.00
Achiote chicken, pineapple salsa

NEW! **CAMARONES ALA DIABLA** 29.00
shrimp, San Antonio veggies, chiles de arbol, cilantro, diablo sauce, Mexican butter

add chicken tortilla soup or Mexican caesar salad to your meal for only 5.00

SEAFOOD & SPECIALTIES

served with choice of corn or flour tortillas

SLOW-ROASTED CARNITAS 24.00
tender, slow-roasted pork simmered with garlic, oranges, lemons, cilantro, rice, charro beans, avocado slices, salsa picante

NEW! **CHIMAYO SALMON** 29.00
salmon served in corn husks, san antonio veggies, bbq sauce, pineapple salsa, rice and charro beans

SEAFOOD TRIO 28.00
grilled salmon, shrimp brochette and crab & shrimp enchilada, sautéed vegetables, rice

CARNE ASADA Y CAMARONES 29.00
skirt steak*, shrimp brochette, potatoes, onions, peppers, rice and charro beans

NEW! **RIBS** 32.00
tender, fall-off-the-bone ribs, glazed in BBQ sauce, jalapeno jelly, served grilled corn topped with chipotle aioli, Tajín, crumbled cotija served with fries

CARNE ASADA & CHEESE ENCHILADA 27.00
skirt steak* and cheese enchilada, guacamole, corn on the cob and charro beans

NEW! **GRILLED COD** 27.00
seasoned cod, jalapeno butter, grilled pineapple salsa, san antonio veggies & asparagus, tomatillo green sauce, mexican rice

NEW! **POLLO FRESCO EN ADOBO** 26.00
chicken breast, chile de arbol adobo, jalapeno butter, spinach, roasted tomatillo, relleno sauce, grilled pineapple salsa, cotija cheese, cilantro

Protein Bowls

NEW! **ACA PROTEIN BOWL** 18.00
grilled chicken served over Mexican rice, black beans, slaw, avocado with jack cheese and sour cream

sub steak 5.00 • salmon 5.00
carnitas 3.00 • chile verde 3.00

NEW! **SALMON BOWL** 20.00
chimayo salmon, grilled roasted veggies, asparagus, rice, tomatillo salsa verde, grilled pineapple salsa

CREATE-YOUR-OWN COMBO

your choice of any **TWO** of the following with rice and refried beans, or you may substitute sautéed fresh vegetables **20.50**
your choice of any **THREE** of the following with rice and refried beans, or you may substitute sautéed fresh vegetables **22.50**

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

MUY GRANDE PLATTER 25.00
grilled chicken, tender carnitas and choice of one enchilada. served with sautéed vegetables, refried beans, rice

ENCHILADAS

CRAB & SHRIMP ENCHILADAS 23.00
lump crab meat, shrimp, jack cheese, onion, cilantro, salsa tomatillo, avocado slices, sour cream, rice, sautéed vegetables

NEW! **SHRIMP ENCHILADAS** 21.00
jalapeno butter shrimp, green onions, jack cheese topped with sherry chipotle cream sauce, cotija cheese, sour cream and radish slices

ENCHILADAS RANCHERAS 19.00
grilled chicken, jack cheese, salsa ranchera, sour cream, rice, refried beans

ENCHILADAS SUIZAS 19.00
grilled chicken, salsa tomatillo, jack and cotija cheese, green onions, sour cream, rice, refried beans

SPINACH ENCHILADAS 15.00
sautéed creamy spinach in garlic butter, mushrooms, corn relish, rice, charro beans

add chicken tortilla soup or Mexican caesar salad to your meal for only 5.00

ACAPULCO IS A LOCAL BUSINESS
To help offset increased labor costs due to new local, state, and federal ordinances, a 4.99% surcharge is included on all guest checks.

TACOS & BURRITOS

BAJA FISH TACOS 17.25
crispy Dos Equis beer battered fish, cabbage, grilled pineapple salsa, smoked jalapeño tartar sauce, charro beans, sautéed vegetables

TACOS VAMPIROS 18.25
two corn tortillas grilled with jack cheese and your choice of carne asada or chicken. topped with guacamole, serrano chiles, salsa picante, pico de gallo, cilantro & cotija cheese. served with rice & charro beans

TACOS VAMPIROS

BEEF BIRRIA TACOS

BEEF BIRRIA TACOS 19.00
three 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

NEW!

BURRITO AHOGADO 24.00
grilled chicken, pico de gallo , jack cheese, guacamole, sour cream, tomatillo salsa verde, rice, refried beans
sub steak 3.00

BURRITO GIGANTE 19.25
jack & cheddar cheese, rice, charro beans, salsa picante, salsa colorada
choose shredded chicken, shredded beef or carnitas

BURRITO AHOGADO

SIDES

CHEESE 3.00
GUACAMOLE 5.00
REFRIED BEANS 5.00
RICE 5.00
SOUR CREAM 2.25
CHILE RELLENO 6.00
ENCHILADA 6.00
SAUTÉED VEGETABLES 5.00
ASPARAGUS 6.00

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

Sales tax will be added to all taxable items. No personal checks, please. We accept Visa, MasterCard, American Express and Discover cards.
We reserve the right to refuse service to anyone. Not responsible for lost or stolen items. We want your comments, visit us at www.acapulcorestaurants.com.

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DESSERTS

FLAN 10.00
creamy, Mexican custard, rich caramel sauce, blueberries, raspberries, whipped cream

DEEP-FRIED ICE CREAM 10.00
vanilla ice cream in a cinnamon-sugar coating with chipotle-chocolate sauce, whipped cream

OREO COOKIE ICE CREAM TORTA 11.00
ice cream, Oreo cookie crumbs, chocolate and caramel sauce, blueberries, raspberries

NEW! **CHOCOLATE TEQUILA BREAD PUDDING** 11.00
decadent and delicious with whipped cream, ice cream, grand marnier cream sauce

RASPBERRY CRÈME BRULEE 12.00 NEW!
served in a hallowed pineapple with roasted coconut, whipped cream

adult desserts

CARAJILLO 13.00
lunazul reposado tequila, kahlúa, and licor 43 blended with cold brew coffee, vanilla, and a hint of citrus

ESPRESSO MARTINI 13.50
a blend of new amsterdam vodka and rich cold brew, balanced with a hint of sweetness

non-alcoholic beverages

Red Bull ENERGY DRINK · pepsi · diet pepsi · Mtn Dew · Tropicana LEMONADE · Brisk ICED TEA RASPBERRY · Tropicana FRUIT PUNCH · Starry · MUG ROOT BEER

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