

DINNER

*VEGETARIAN DISHES

APPETIZERS

- ***FRESH GUACAMOLE** (Prepared tableside).....9.95
- ***NACHOS SUPERIOR**.....13.50
Corn tortilla chips topped with enchilada sauce, beans melted cheese. Covered with grilled steak or chicken. Garnished with guacamole sour cream, onions and tomatoes
- SU CASA PLATTER**...Su Casa favorites.....15.95
Jalapeño poppers, flautas and hot wings soft quesadilla, Nachos, guacamole, and sour cream
- ***NACHOS SU CASA** (The Original).....11.95
Corn tortilla chips topped with Ranchero sauce melted cheese, green onions, tomatoes, sour cream and guacamole
- ***JALAPEÑO POPPERS**.....10.95
8 Jalapeno peppers filled with cream cheese fried golden brown. Served with Su Casa honey chile sauce

QUESADILLAS

- A grilled flour tortilla stuffed with your choice of:
- *Cheese.....9.95
 - *Mushroom.....11.95
 - Grilled chicken or beef.....11.95
 - Shrimp (Sautéed with pico de gallo)13.95
 - Carnitas (Pico de gallo and avocado slice).....13.95
- MEXICAN SHRIMP COCKTAIL**.....12.50
- HOT WINGS**.....12.50
10 pieces of tender chicken dummies, golden fried and drenched with Su Casa's own spicy sauce
Served with Ranch Dressing

SOPAS • ENSALADAS • BOWLS

- TORTILLA SOUP** Veggie cup.....4.95 bowl...6.95
Chicken cup.....5.95 bowl...8.95
- ALBONDIGAS SOUP**.....cup.....4.95 bowl...6.95
- ***BLACK BEAN SOUP**.....cup.....4.95 bowl...6.95
- ***DINNER SALAD**.....6.95
- ***TOSTADA GRANDE ESPECIAL** (No rice).....14.50
Large crispy tortilla covered with shredded beef or chicken, also vegetarian Beans, guacamole, lettuce tomatoes green onions, melted cheese, sour cream

***SU CASA HEALTHY SALAD**

- Blend of spring greens, jicama, corn, carrots, avocados, onion and our delicious cilantro vinaigrette dressing.
- CHICKEN**.....14.95
 - SALMON, OR SHRIMP**.....15.95
 - GRILLED STEAK RICE BOWL**.....13.95
 - CARNITAS RICE BOWL**14.95
 - GRILLED CHICKEN RICE BOWL**.....13.95
 - ***AVOCADO RICE BOWL**.....12.95

COMBINACIONES MEXICANAS

All plates served with Mexican rice and beans

- DURANGO**.....12.95
One shredded Beef Taco & one Cheese Enchilada
- VERACRUZ**.....13.95
One cheese Enchilada & one homemade Beef Tamal
- SONORA**.....12.95
One shredded Beef Taco & one Chile Relleno
- TAMPICO**13.95
One chicken Enchilada & one Chile Relleno.
- ***CHIHUAHUA**.....12.95
Two Cheese Enchiladas, Enchilada sauce.
- NUEVO LEON**. Beef Tamal & Chile Relleno.....13.95

- ***CANCUN**12.95
Two Cheese Enchiladas smothered with thick Ranchero sauce. Sour cream and guacamole on the side
- YUCATAN**13.95
One chicken Taco & one homemade Beef Tamal.
- LOS TRES AMIGOS**15.95
Taco, Chile Relleno and Enchilada.- Add \$1.50 for each Substitution of Tamal, Burrito or Tostada.
- ***SMALL APPETITES** (Choice of one)11.95
Taco, Enchilada, Burrito, Tamal, Tostada or Chile Relleno

ESPECIALIDADES FAVORITAS

- TAMAL 'EL FEO.**13.95
Our famous homemade tamal topped with black beans and spicy tomatillo sauce, serve with rice
- ***VEGETARIAN BURRITO**.....13.95
Large flour tortilla filled with sautéed vegetables in a light chipotle sauce, sour cream & guacamole on the side
- ***MEXICAN PIZZA** (Without rice & beans).....12.95
Large flour tortilla covered with shredded beef or chicken, diced tomatoes, green onions, melted cheese Topped with mushrooms
- ***VEGETABLE ENCHILADA**.....12.95
sautéed vegetables in a light chipotle sauce, yellow squash, onions, & cilantro in a red corn tortilla

- FLAUTAS**.....13.95
Two crisp flour tortillas stuffed with shredded beef or chicken, topped with guacamole, sour cream and pico de gallo
- SU CASA ENCHILADAS VERDES**.....14.95
Two chicken enchiladas with fresh tomatillo sauce (spicy or Gringo).Guacamole on the side
- CHIMICHANGA**.....13.95
Shredded beef or chicken in toasted burrito. Rice and beans Guacamole, Sour cream
- ***BURRITO FAJITAS**15.95
Grilled beef, chicken, carnitas or veggies sautéed fajita style" wrapped in a large flour tortilla serve with Rice and Beans, Guacamole and sour cream on side

DINNER

*VEGETARIAN DISHES

SIZZLING FAJITAS

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| CHICKEN | 15.95 |
| BEEF | 15.95 |
| COMBO (Beef & Chicken) | 17.95 |
| CARNITAS | 17.95 |
| Lean pork with black beans. | |
| SHRIMP | 17.95 |
| FISH | 16.95 |
| *VEGETARIAN | 14.95 |
| Fresh broccoli, cauliflower, mushrooms, onions, bell peppers, and tomatoes. | |
| SUPREMAS | 20.50 |
| A combination of marinated tender steak, chicken and shrimp. Then grilled with Achiote-basted , onions, bell peppers and tomatoes. Served with black beans | |

BUILD YOUR OWN TACOS

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| FISH TACOS 2 PREPARED (best in town) | 15.95 |
| Fresh lightly breaded or grilled white fish Rice and Beans & Su Casa's own secret sauce. | |
| CHICKEN AL CHIPOTLE | 17.95 |
| A tender skinless chicken breast, charbroiled And covered in a delicious authentic chipotle sauce | |
| GRILLED CHICKEN | 15.95 |
| Marinated tender skinless breast, grilled to perfection. | |
| CARNITAS MICHOACAN | 17.50 |
| One of the most delicious treats of traditional Mexico, lean chunks of pork meat served with salsa, guacamole, cilantro, onions, rice & frijoles negros. | |
| TACO SAMPLER | 32.95 |
| Grilled skinless breast of chicken, grilled carne asada strips, our own breaded fish taco strips & grilled shrimp (a special treat). For two! | |

ESPECIALIDADES DEL MAR

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| FRESH MOJARRITA (Tilapia)..... | 16.50 |
| Farm raised in fresh water. Lightly sautéed with a touch of garlic. Very tender & mild in flavor, a perfect light meal Choice of Rice and Beans OR Vegetables. | |
| FRESH SALMON FILLET | 18.50 |
| Choice of Rice and Beans OR Vegetables. | |
| PESCADO VERACRUZANA | 17.95 |
| Smothered in authentic Veracruz sauce. Served with rice and black beans. | |
| MUSSELS VERACRUZANA | 19.50 |
| New Zealand Green lip Mussels in an authentic Veracruz sauce served with rice, sliced avocado and bread. | |
| SUCCULENT SEAFOOD TAMAL | 20.95 |
| Homemade corn tamal stuffed with a splendid mix of jumbo shrimp & crab meat, covered with green tomatillo sauce & served with rice & beans. | |
| SU CASA SALMON PASTA | 18.50 |
| Grilled salmon on top of fettuccini with Ranchero sauce Served with bread. | |
| MARISCADA (Seafood Stew)..... | 21.50 |
| Jumbo shrimp, mussels & fish in a spicy Mexican stock, served with a side of rice. | |

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| VERDE CRAB ENCHILADA | 19.95 |
| Awarded California Gold Medal Awards Two flour tortillas stuffed with Snow Crab Meat. Covered with green tomatillo sauce, served with sour cream, guacamole, rice & beans. | |
| DEAN'S PRAWNS | 19.95 |
| Rich Alfredo sauce and sautéed mushrooms on a bed of fettuccini. Topped with jumbo shrimp cooked with mucho garlic & butter. Comes with cheese garlic bread. | |
| CAMARONES AL CHIPOTLE | 19.95 |
| Jumbo shrimp cooked in a delicious chipotle sauce. Comes with rice & beans. | |
| CAMARONES AL MOJO DE AJO | 19.95 |
| Jumbo shrimp sautéed in garlic butter & white wine, mushrooms, served with rice & side of beans. | |
| CAMARONES ACAPULCO | 19.95 |
| Jumbo shrimp sautéed with Ranchero sauce, serve on a bed of rice. With beans. | |
| LA JOLLA SUEÑOS (Dreams)..... | 19.95 |
| Jumbo shrimp, sautéed, with mushrooms wrapped in a flour tortilla & smothered with ranchero sauce. Served with rice & beans. Dab of sour cream. | |

CARNES

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| CARNE ASADA TAMPIQUEÑA | 18.95 |
| Charbroiled steak butter flied. With a Cheese Enchilada Served with guacamole sour cream, rice & beans. | |
| CARNE ASADA AL CHIPOTLE | 19.95 |
| Grilled & sautéed with Chipotle sauce. Served with Tortillas | |

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| CARNE ASADA BURRITO | 18.95 |
| Diced choice cut steak wrapped in a big flower tortilla served with a Cheese Enchilada rice & beans. | |

NO PERSONAL CHECKS-NOT RESPONSIBLE FOR STOLEN ARTICLES. WE MUST CHARGE FOR "EXTRAS," SUBSTITUTIONS AND SPLITS.
AL MENU ITEMS ARE CREATED WITH CANOLA OIL, INCLUDING OUR POPULAR BEANS.
NO LARD IS USED IN NON-PORK DISHES. IF YOU HAVE ANY FOOD ALLERGIES PLEASE INFORM YOUR SERVER.



DESSERTS!

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| Deep Fried Ice Cream | 7.50 |
| Our jumbo traditional deep-fried vanilla ice cream with honey or chocolate sauce | |
| Heavenly Flan | 6.50 |
| Su Casa's own with a burnt flavor sugar sauce | |
| Kahlua Flan | 6.50 |
| Authentic Mexican flan made with Kahlua coffee liquor | |
| Crepas de Cajeta | 7.95 |
| Three crepes smothered with finger licking "Cajeta Sauce" A scoop of vanilla ice cream and chopped pecans | |
| Helados | 4.50 |
| One scoop of vanilla ice cream | |
| Hot Fudge Sundae | 7.50 |
| Our own fudge, two scoops of ice cream, whipped cream, nuts, and a cherry | |
| Mud pie | 7.95 |
| Chocolate cookie crust and our mocha ice cream topped with hot fudge syrup and whipped cream | |

TOP SHELF SPECIALTY MARGARITAS

PITCHERS TOO, ASK YOUR SERVER!

- “SU CASARITA”** 11.95
Made with Cazadores tequila grand Marnier,
sweet & sour serve in a draft mug!
- THE ORIGINAL** 11.00
Made with Cuervo Gold tequila Cointreau, sweet and
sour, splash of lime and orange juice. Serve in a shaker
- TRADITIONAL** 11.95
Made with Sauza Tres Generations Tequila, sweet &
sour and lime juice, on the rocks. Serve in the shaker
- THE PERFECT** 11.95
Made with Cuervo Gold Tequila, Grand Marnier,
Triple sec and sweet & sour. Serve in a grande glass
- HORNITA!** 11.25
Made with Sauza Hornitos Tequila, Grand Marnier,
and sweet sour on the rocks. Serve in a shaker
- CADILAC** 11.95
Made with 1800 Tequila, Grand Marnier, sweet & sour
and Triple Sec on the rocks. Serve in a pilsner glass
- BLUE WAVE** 11.95
Made with Sauza Hornitos Tequila, Blue Curacao,
Triple Sec and sweet & sour on the rocks.
Serve in 20 oz. margarita glass WOW!
- EL PATRON** 12.95
Made with Patron Silver Tequila, Cointreau, sweet & sour
on the rocks. Serve in a grande glass
- ULTIMATE** 11.50
Made with Herradura Gold Tequila, Cointreau,
sweet & sour. Serve on the rocks in a grande glass
- SUPREMA** 10.95
Made with El Jimador Tequila, Triple Sec,
sweet & sour, all in a bucket



WHITE WINE

| | Glass | Bottle |
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| Sauvignon Blanc, Kenwood (Sonoma) | 9.00 | 32.00 |
| White Zinfandel, Sutter Home Winery (California) | 7.50 | 26.00 |
| Chardonnay, Robert Mondavi (California) | 8.00 | 28.00 |
| Chardonnay, Callaway "Calla-Lees" (Temecula) | 8.50 | 28.00 |
| Chardonnay, Clos Du Bois (Sonoma) | 9.50 | 34.00 |

RED WINE

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| Cabernet Sauvignon Robert Mandavi' (California) | 8.50 | 30.00 |
| Malbec, Terrazas (Argentina) | 9.00 | 32.00 |
| Merlot, Fetzer Eagle Peak" (Mendocino). | 8.50 | 30.00 |
| Pinot Noir, Chateau St. Jean, Sonoma | 9.00 | 32.00 |

HOUSE WINES

| | Glass | Half Liter | Litter |
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| Chablis or Burgundy By Inglenook | 6.25 | 12.95 | 19.00 |

DRAFT BEER 14 oz. 25 oz. Pitcher

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| Bud Lite | 5.00 | 6.50 | 13.50 |
| Dos Equis Lager | 5.50 | 7.50 | 13.95 |
| Samuel Adams | 5.50 | 7.50 | 13.95 |

BOTTLED BEER

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| Domestic | Budweiser, Coors Light, Miller Lite | 5.50 |
| Import | Dos Equis Amber, Negra Modelo, Corona | |
| | Bohemia, Pacifico,,Heineken | 5.95 |
| Non Alcoholic | O'Doul's. Clausthaler | 5.50 |