



## LUNCH

Las Margaritas' Mexican food is made from the finest, freshest ingredients available. Our recipes, inspired by the cooking of Northern Mexico, Baja California, and Southern California, are prepared to be healthy, tasty and fresh. Cooking methods such as broiling, grilling and baking assure that fresh foods stay fresh.

### Healthy Cooking Methods

We do not cook with lard, preservatives, food colouring or other additives. Trans-fat free and cholesterol-free canola oil is used in all our fried items.


### Fresh Meat Products

We use only Fresh Top Quality Chicken, Wild BC Salmon and Certified Angus Beef® in all our dishes.

### Our Famous Salsa & Chips

Our salsa and chips are made fresh daily on the premises (and are available for take-out).

### Sharing Meals

 Indicates dishes that can be shared.


### Concerned About Fat Content?

Our servers would be happy to answer any questions you might have and suggest leaner menu items.

### Allergies?

Please inform your server and we will do our best to accommodate your needs.

### Vegetarian Options

 Indicates dishes that are, or can be made vegetarian.

### Large Parties Welcome

17% Gratuity added to parties of 8 or more.

# ANTOJITOS

(APPETIZERS)

Our hand fried tortilla chips and fresh salsa are available at every table. The first basket is complimentary, after that they're \$2.45

## Spicy Wings..... 8.85

Tender chicken wings coated with herbs & spices, then deep-fried crisp & served with both sweet jalapeño salsa & chipotle chile dip.

## Nachos Locos ..... 10.25

Corn Tortilla chips covered with cheese, olives, green peppers and jalapeño slices. Topped with salsa and sour cream. *With fresh guacamole, add 2.25 (1/2 order.....6.25)*

## Guacamole ..... 6.25

A fresh avocado dip made with tomatoes, onions, cilantro and chiles. Served with tortilla chips.

## House Nachos ..... 6.75

Two crispy corn tortillas layered with refried beans, melted edam, cheddar and mozzarella cheese, sour cream and fresh guacamole. Garnished with diced tomatoes then cut into quarters.

## Nachos Rancheros ..... 10.25

Tortilla chips covered with black beans, melted cheese, salsa, tomatoes, lettuce, and green onions, topped with guacamole, sour cream and black olives. *With roasted beef, ground beef or shredded chicken, add 2.75 (1/2 order.....6.50)*

## Ceviche..... 6.99

White fish marinated in fresh lime juice and mixed with tomatoes, white onions, cilantro, green olives and jalapeño peppers. Served with tortilla chips.

## Taquitos..... 7.40

Crispy corn tortillas rolled with seasoned chicken, then deep-fried and served with fresh guacamole.

## Quesadillas ..... 6.50

A grilled flour tortilla, filled with melted edam, cheddar and mozzarella cheese. Served with sour cream & salsa. *Shredded chicken or roasted beef, add 2.75. With a side of fresh guacamole, add 2.25*

## Fiesta Platter ..... 19.25

A sampling of Las Margaritas favorites for sharing. Guacamole, jalapeño poppers, chicken wings, cheese quesadillas, chicken taquitos and mini chimis. Served with our sweet jalapeño salsa, chipotle dip and sour cream.

## Tejas ..... 6.50

A Mexican pizza made with an 8-inch crispy flour/corn tortilla layered with refried beans, edam, cheddar and mozzarella cheese, green peppers, olives, tomatoes and sour cream. *With shredded chicken or roasted beef, add 2.75*

## Mini Chimis ..... 6.25

Crispy flour tortillas filled with refried beans, edam, cheddar & mozzarella cheese and served with fresh guacamole for dipping.

## Jalapeño Poppers ..... 8.85

Jalapeño chiles stuffed with cream cheese and served with our chipotle dip.

# CALDOS Y ENSALADAS

(SOUPS AND SALADS)

## Sopa de Tortilla..... 5.99

Strips of chicken breast in a chipotle-seasoned broth with tortilla strips, melted cheese, and a slice of avocado.

## Caesar Salad..... 7.95

From the famous Caesar's Hotel in Tijuana Mexico. *(1/2 order.....4.60) With grilled chicken.....11.45 (1/2 order.....8.25)*

## Margarita Salad ..... 6.75

Romaine lettuce, tomatoes and red onion tossed with our lime and honey dressing with just a dash of tequila and topped with feta cheese. *(1/2 order.....4.30) With grilled chicken.....10.50*

## Black Bean Soup..... 4.95

Classic Mexican Black Bean soup garnished with sour cream and diced tomatoes.

## Tequila Chicken Salad..... 11.45

A boneless breast of chicken marinated in lime juice, tequila, triple sec, cilantro, then, grilled. Tossed with fresh greens, our lime & honey dressing and topped with feta cheese. Served in a tortilla shell.

## Taco Salad ..... 9.10

Lettuce, tomatoes, cucumber, pineapple, onions, pinto beans, cheese, crushed tortilla chips and our avocado vinaigrette dressing. Served in a tortilla shell. *With roasted beef, ground beef or shredded chicken add 2.75*



# ESPECIALES DE LA CASA

## Fajitas ..... 18.50

Green peppers, red peppers and sliced onions, sauteed and brought to you in a sizzling hot skillet.

Served with refried beans, lettuce, fresh guacamole, sour cream, pico de gallo and warm flour tortillas.

*With cheese, add 2.50. Grilled Sirloin Steak, Grilled Chicken Breast or Sauteed Prawns (or a combination of two)*

## Vegetarian Fajitas ..... 14.25

Thinly-sliced zucchini, carrots and mushrooms stir-fried with broccoli, green peppers, red peppers and onions. Served with refried beans, lettuce, fresh guacamole, sour cream, pico de gallo and warm flour tortillas. *With cheese, add 2.50*

## Enchilada San Blas ..... 10.75

A flour tortilla filled with a seafood mixture of rock crab, red snapper, shrimp, onions, cucumber, tomatoes and cheese, covered with cream sauce, melted cheese and sliced avocado. Served with house salad and Mexican rice.

## Salmon Burrito ..... 15.20

Wild BC salmon marinated in our cilantro pesto sauce and placed in a flour tortilla with black beans, edam, cheddar and mozzarella cheese. Topped with chipotle cream sauce and feta cheese. Served with black beans and house salad.

## Fajita Burrito ..... 14.95

A large flour tortilla filled with onions, green and red peppers, lettuce, cheese, salsa, pico de gallo and sour cream. Served with Mexican rice and house salad.

*Grilled Sirloin Steak, Grilled Chicken Breast or Prawns With fresh guacamole, add 2.25*

## Vegetarian Fajita Burrito ..... 13.25

A large flour tortilla filled with lettuce, pico de gallo, salsa, sour cream, cheese and stir-fried zucchini, eggplant, mushrooms, onions, and red & green peppers. Served with Mexican rice and house salad.

*With fresh guacamole, add 2.25*

## Pollo Chipotle ..... 10.60

A boneless breast of chicken grilled, then topped with our chipotle cream sauce, mushrooms & feta cheese. Served with house salad and black beans.

## Deluxe Quesadilla ..... 15.15

A large grilled flour tortilla filled with melted cheese, grilled chicken breast, sauteed vegetables and fresh cilantro. Served with sour cream, salsa, black beans and house salad. *With fresh guacamole, add 2.25*

## Taco de Pescado ..... 9.85

A soft corn tortilla filled with our cilantro pesto marinated wild BC salmon, red and green cabbage, cheese, and pico de gallo. Served with black beans and Mexican rice.

## Pollo Loco ..... 14.99

Half a chicken marinated for 24 hours in our Yucatan Achiote Sauce. Oven roasted and basted with a garlic and orange sauce, then grilled. Served with black beans and house salad.

## L.A. Burrito ..... 13.95

A large flour tortilla filled with your choice of ground beef, roasted beef or shredded chicken, beans, onions, cheese, pico de gallo, salsa, sour cream and guacamole. Served with house salad & Mexican rice.

## Pollo Borracho ..... 10.50

A boneless breast of chicken marinated in lime juice, tequila, triple sec and cilantro. Grilled, then topped with guajillo chile sauce. Served with black beans and house salad.

## Vegetarian Burrito ..... 12.25

Refried beans, mild New Mexico chiles, green peppers, pico de gallo, onions, olives, edam, cheddar & mozzarella cheese, baked and covered with a mild red sauce. Finished with sour cream. Served with black beans & Mexican rice.

## Handmade Tamal ..... 9.50

Corn masa filled with shredded chicken, steamed in a corn husk, covered with a ranchera sauce and topped with feta cheese. Served with black beans and house salad.



# ENTRADAS

## Enchilada de Sonora ..... 15.05

Roasted beef or chicken, New Mexico chiles, edam, cheddar and mozzarella cheese, wrapped in a flour tortilla and baked in amarilla sauce. Topped with guacamole and sour cream. Served with refried beans & Mexican rice.

## Taco 🍴 ..... 8.45

One flour or corn tortilla, your choice of soft or hard shell, filled with ground beef, chicken or roasted beef, lettuce, tomatoes, cheese and taco sauce. Served with refried beans and Mexican rice.

## Enchilada Suiza ..... 14.45

Chicken, mild chiles, cheese and onions rolled in two overlapping corn tortillas and topped with cream sauce and pico de gallo. Served with refried beans & Mexican rice.

## Enchilada ..... 8.99

A corn tortilla rolled with your choice of roasted beef, ground beef, chicken or cheese. Covered with a mild enchilada sauce and melted cheese and topped with sour cream. Served with refried beans & Mexican rice.

## Vegetarian Enchilada 🍴 ..... 7.55

A corn tortilla rolled with cheese, green onions, olives, green peppers, and tomatoes. Covered with a mild red enchilada sauce, melted cheese and topped with sour cream. Served with refried beans & Mexican rice.

## Chicken Flautas ..... 8.35

Flour or corn tortillas filled with chicken, then rolled, deep-fried and topped with guacamole, salsa and sour cream. Served with refried beans and Mexican rice.

## Tacos de Carnitas ..... 13.25

Two soft corn tortillas filled with roasted pork. Served with chopped cilantro, diced onions, two fresh salsas, frijoles charros, and an avocado slice.

## Burrito ..... 14.35

A large flour tortilla rolled with edam, cheddar, & mozzarella, cheese and your choice of chicken (covered with our amarilla sauce) or roasted beef (covered with a mild red sauce). Both are topped with melted cheese & sour cream. Served with refried beans & Mexican rice.

## Mexico Street Tacos ..... 9.75

Three small corn tortillas filled with achiote roasted pork, grilled chicken and sirloin beef, topped with mixed cabbage and feta cheese. Served with a tomatillo verde salsa and frijoles charros.

## Crab Enchilada ..... 10.10

Soft corn tortilla filled with a mixture of rock crab, sautéed mushrooms, onions, cilantro and white wine. Covered with a cilantro/pesto cream sauce and a sprinkling of cheese. Served with rice and house salad.

## Mole Oaxaqueño ..... 10.25

Toasted nuts, seeds and chiles are just some of the 28 components of this rich, dark and traditional sauce. Served over one breast of chicken, garnished with toasted sesame seeds and red onion. Served with refried beans & Mexican rice.

## Pancho Villa Tostada 🍴 ..... 11.25

A large salad set in a crispy flour tortilla bowl and layered with refried beans, cheese, lettuce and tomatoes. Topped with salsa, sour cream and served warm with Mexican rice. *With roasted beef, ground beef or chicken...14.00 With fresh guacamole, add 2.25*

## Chile Relleno 🍴 ..... 8.45

Fire-roasted chile stuffed with mozzarella, cheddar and edam cheese, dipped in egg batter and sautéed, covered with our salsa ranchera and feta cheese. Served with refried beans and Mexican rice.

## Chimichanga ..... 15.05

A large flour tortilla folded with your choice of roasted beef, ground beef or chicken, cheese and chopped New Mexico chiles, deep-fried and topped with amarilla sauce, sour cream & guacamole. Served with refried beans & Mexican rice.

## Huevos Rancheros ..... 7.75

Two large eggs, sunny-side up, on soft corn tortillas, covered with homemade ranchera sauce, and green onions. Served with refried beans and Mexican rice. *With chorizo, add 2.50*

