

EL SARAPE

AUTHENTIC MEXICAN FOOD

SPECIALTY COCKTAILS

EL SARAPE CLÁSICA MARGARITA

Exotico Reposado Tequila, Triple Sec, fresh lime juice, simple syrup and a splash of soda

FRUITY HOUSE MARGARITA

Montezuma Gold Tequila, Triple Sec and House Mix
Choose your flavor- Strawberry, Melon, Mango, Banana

BLACK GOLD MARGARITA

Montezuma Gold Tequila, Chambord, Triple Sec, and House mix

SUNRISE MARGARITA

Montezuma Gold Tequila, Grenadine, Triple Sec, OJ and House mix

GRAN SARAPE MARGARITA

Montezuma Gold Tequila, Gran Gala Orange Liquor, OJ, Triple Sec and House mix

CRANBERRY BOG MARGARITA

Montezuma Gold Tequila, Triple Sec, House Mix and splash of cranberry juice

SCALERO MARGARITA

Montezuma Gold Tequila, Blue Curaçao, Triple Sec and House mix

CADILLAC MARGARITA

Montezuma Gold Tequila, Gran Gala, Triple Sec and House mix

APERITIVO

QUESO ASADO \$9.50

A blend of baked cheeses with sliced "chorizos"

NACHITOS \$10.50

Crispy tortilla chips with beans, salsa, melted cheese and jalapeños
Add chicken or beef \$2.00 add steak for \$2.50

HIGADITOS MEXICANOS \$9.95

Chicken livers Mexican style (spicy)

CARNITAS \$9.95

Grilled pork tenderloin tips in a chipotle sauce
Cheese on top add \$1.00

GUACAMOLE \$7.95

Gently mashed avocado with chopped onions, tomatoes, cilantro and jalapeños

SIDE GUACAMOLE \$3.65



Please ask your server for our Vegetarian or Gluten Free Menus

-Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase the risk of food borne related illness

- Before placing your order, please inform your server if someone in your party has a food allergy

- Parties of 8 or more will be subject to 18% gratuity charge

PRESIDENTE MARGARITA

Montezuma Gold Tequila, Presidente Brandy, Triple Sec and House Mix

YAYA RITA

Don Julio Blanco Tequila, fresh lime juice, triple sec and Chambord

PEPPERITA

Dulce Vida Pineapple Jalapeño tequila, Triple Sec and House Mix

GRAPEFRUITRITA

Dulce Vida Grapefruit Tequila, grapefruit juice, Triple Sec and fresh lime juice

MEXICAN MULE

Del Maguey Vida Mezcal and Ginger Beer

BLOODY MARIA

Tito's Handmade Vodka, Exotico Silver Tequila, tomato juice, lime juice and Tabasco

MICHELADA

Beer of your choice, tomato juice, lime juice and Tabasco

PALOMA

Avión Silver Tequila, grapefruit juice, lime juice and a splash of soda

SANGRIA

Any Margarita can be made with your choice of Tequila for an additional charge.

SOPAS/ ENSALADAS

DE FRIJOL \$4.50

Bean Soup

POLLO Y ARROZ \$5.95

Chicken and Rice Soup

ENSALADA DE LA CASA \$9.50

Mixed green salad with tomatoes, onions, croutons, Parmesan cheese and a House dressing
Add chicken \$2.25

ESPECIALIDADES

GUISADO CON CHILE ANCHO \$16.75

Choice of chicken or beef casserole with potatoes and onions, covered with a red chile sauce

GUISADO CON TOMATE ROJO \$16.75

Choice of chicken or beef casserole with potatoes and onions, covered with a red tomato sauce

CHILES RELLENOS \$17.75

Green chiles, stuffed with cheese. Served with green or red tomato sauce

FAJITAS DE CARNE \$17.50

Sirloin strips sautéed in garlic butter with onions and peppers. Served with flour tortillas

FAJITAS DE POLLO \$15.50

White meat chicken sautéed in garlic butter with onions and peppers. Served with flour tortillas

FAJITAS DE CAMARONES \$20.50

Grilled shrimp sautéed in garlic butter with onions and peppers. Served with Tortillas.

Add Guacamole, cheese and sour cream \$3.75



POLLO

All entrées served with rice and beans

POLLO RAJAS \$20.50

Sautéed chicken with poblano peppers, mushrooms, onions and a light chipotle cream sauce

POLLO A LA NARANJA \$18.95

Boneless chicken breast, grilled in butter and orange chipotle sauce and topped with melted cheese

POLLO MONTERREY \$19.95

Bacon wrapped chicken breast, stuffed with spinach, mushrooms and bacon with an avocado based sauce

POLLO CILANTRO \$18.95

Boneless chicken breast grilled in fresh garlic butter and coriander sauce

POLLO EN SAISA DE MANGO \$19.95

Sliced chicken breast sautéed with onions, and cooked in a mango, ginger and orange sauce

POLLO SARAPE \$19.95

Grilled chicken breast topped with cheese sauce, corn, chipotle and poblano pepper

MOLE POBLANO \$18.95

Boneless chicken breast cooked in "Mole" sauce, rich and spicy

POLLO CON TOCINO Y CHAMPINOES \$20.25

Lightly battered slices of chicken breast with bacon and green peppers covered with a tomato mushroom sauce, mildly seasoned

PLATOS TRADICIONALES

All entrées served with rice and beans

BURRITOS \$14.00

Soft flour tortillas filled with your choice of beans, chicken or beef. Topped with cheese and your choice of green or red tomato sauce

TOSTADAS \$14.00

Cripy tortillas, layered with beans, chicken or beef, melted cheese and topped with lettuce

TACOS CASEROS \$15.75

Flour tortillas filled with your choice of beef or pork, with jalapeños, bacon, onions, tomatoes, and cheese

ENCHILADAS POBLANAS \$15.75

Soft tortillas rolled with chicken or cheese covered with "mole" sauce and cheese

ENCHILADAS VERDES \$15.75

Soft tortillas rolled with chicken topped with a green tomato sauce, cheese and sour cream

ENCHILADAS ROJAS \$15.75

Soft tortillas rolled with picadillo beef covered with a red sauce and cheese

TACOS FRITOS \$14.00

Crispy tacos served with either chicken or beef, topped with lettuce and cheese

COMBINACION SARAPE \$14.00

Choice of any two traditional dinner items listed prior

CHILAQUILES \$14.50

"Tortilla Casserole" with chicken, cheese and tomato sauce, topped with sour cream

CARNE

All entrées served with rice and beans

CARNE ASADA \$21.00

Grilled sirloin served with an enchilada roja, "chorizo" and guacamole

MIXED GRILL (FOR TWO) \$42.00

Your choice of sirloin or pork, with boneless breast of chicken, coriander shrimp, "chorizo" and guacamole

PUNTAS DE FILETE \$19.50

Sirloin Steak tip casserole with bacon, onions and Serrano peppers, covered with a tomato sauce

PUERCO EN ADOBO \$19.50

Spiced pork tenderloin marinated in chipotle peppers and orange juice

RIB EYE STEAK \$24.25

Butterfly steak stuffed with spinach, jalapeño, bacon, mushrooms and onions

DEL MAR

All entrées served with rice and beans

PESCADO CILANTRO \$20.95

Filet of fish sautéed in garlic and coriander sauce (mild)

PESCADO CAMPECHANO \$20.95

Filet of Fish sautéed in a wine tomato and coriander sauce

PESCADO RELLENO \$24.25

Fresh fish filet stuffed with shrimp, mushrooms, spinach and onions and topped with a creamy chile poblano sauce and cheese

PESCADO A LA NARANJA \$20.95

Lightly battered fresh filet of fish with green peppers and onions, topped with orange-tomato sauce

PESCADO AL MOJO ISLENO \$20.95

Filet of fish sautéed with garlic and covered with green peppers, onions, tomatoes and olives

PESCADO A LA CREMA \$20.95

Fresh Filet of fish, covered with a creamy chipotle sauce and cheese

CAMARONES JAVIER \$21.50

Grilled shrimp on a bed of potatoe purée with a creamy chipotle sauce and topped with melted cheese

CAMARONES CILANTRO \$20.95

Grilled shrimp in fresh garlic butter and coriander sauce (mild)

CAMARONES CAMPECHANO \$20.95

Shrimp sautéed in a wine tomato and coriander sauce

TACOS DE PESCADO \$18.95

Three soft flour tacos filled with grilled fish sautéed with fresh jalapeños, onions, tomatoes and cheese

RACIONES

3 CORN TORTILLAS \$.75

3 FLOUR TORTILLAS \$1.00

JALAPEÑOS \$2.00

CHIPOTLES \$2.00

CHORIZO \$4.95

SOUR CREAM \$.75

RICE OR BEANS \$3.95

CHIPS AND SAISA \$8.00

CHEESE \$1.50

QUESA HARINA \$7.50 (KIDS DINNER)

Flour tortillas filled with cheese and a choice of chicken or beef, rice and beans on the side

