Est. 2014

CALAVERAS
MEXICAN GRILL

Please ask your server for gluten-free alternatives

Most meals can be prepared with our vegetarian filling of perfectly seasoned sauteed zucchini, tomato, mushroom, onion, and bell pepper.

APPETIZERS

	Cup	Bowl
GUACAMOLE		
CHILE CON QUESO	Cup	Bowl

- Creamy white queso with diced onion, garlic & poblanos

TACOS

STREET TACOS

- Corn tortillas filled with your choice of meat, diced onion and cilantro

STREET TACOS MEALS (with rice and beans)

- (2 tacos). . . (3 tacos) . . .
- Additional charge per taco for flour tortilla
- Additional charge per topping

SHRIMP OR FISH TACOS

- 2 large corn tortillas with perfectly seasoned grilled shrimp or fish topped with pickled cabbage, pico, shredded cheese, avocado and chipotle sauce. Served with rice and beans.

AMERICAN STYLE CRISPY OR SOFT FLOUR TACOS

- 2 tacos (flour OR crispy shell) filled with your choice of meat, lettuce, pico de gallo, shredded cheese, sour cream and side of rice and beans.

DRINKS

Horchata

Jarrito

Fountain Drink

Mexican Bottled Cola

MEAT CHOICES

Asada/Steak Freshly grilled, seasoned steak meat

Pollo/Chicken Special marinade, chopped chicken breast

Ground Beef Fine, well-seasoned, juicy ground beef

Al Pastor Tender, chopped pork in a mild , special salsa

Chorizo Ground pork marinated in a mild, housemade salsa

Carnitas Traditional, deep fried pork chunks

FAVORITES

RED BIRRIA TACOS

3 large corn tortillas grilled in beef broth and filled with traditional birria (tender shredded beef), cheese, onion & cilantro. Side of broth for optimal dipping.

WET BURRITO

Stuffed with meat, rice, beans, salsa, and cheese. Then topped with your choice of salsa (white queso, red salsa, green salsa) and a side of guacamole and sour cream.

MOLCAJETE

Grilled chicken, steak, chorizo and shrimp all served in a traditional stone mortar with salsa, queso fresco, grilled cactus leaf, grilled green onion and a fried pepper. Served with a side of rice and beans and choice of corn or flour tortillas.

L.A.STYLE BURRITO

Stuffed with homemade potato wedges, grilled steak, pico, guacamole, and melted colby cheese.

CRISPY CLASSICS

NACHOS

Fresh chips topped with meat, white queso sauce, shredded cheese, beans, pico, guacamole, sour cream, and jalapenos

TOSTADAS

Two large, crunchy corn tortillas topped with meat, beans, lettuce, tomato, mild salsa, crema and cotija cheese.

TACO SALAD

Crispy flour tortilla bowl on a bed of refried beans, filled with a base of lettuce, and topped with meat, pico, shredded cheese, crema, and guacamole.

GORDITAS

2 Homemade corn masa patties stuffed with meat, beans, onion, cilantro, cotija cheese, and crema. Side of rice and beans.

CHIMICHANGA

Crispy fried burrito filled with meat, mild salsa, cheese and topped with our white queso sauce. Served with rice and beans.

VAMPIRO TACOS

2 Large tortillas flame-charred to perfection and topped with melted cheese, meat, guacamole, pico, and crema.

PLATOS CLASICOS

CLASSIC DISHES

A CLASSIC TASTE OF MEXICO

TORTA SANDWICH

A Mexican sandwich served on a traditional "Bolillo" roll, filled with meat, mayonnaise, lettuce, onion, tomato, salsa, and avocado.

TORTA AHOGADA (WET TORTA)

Fom jalisco, mexico – "Bolillo" roll filled with our housemade pork carnitas, refried beans, avocado and topped with pickled onions, and a mild, tomato based salsa. (Side of extra spicy salsa per request)

QUESADILLA

10 inch flour tortilla filled with melted Monterrey Jack cheese and meat. Served with sour cream and guacamole on the side

FAJITAS

Served on a sizzling hot skillet with a side of rice, beans, cheese, sour cream, guacamole, and choice of corn or flour tortillas. (choice of chicken, steak, veggie)

ENCHILADAS

3 corn tortillas filled with meat, then topped with shredded cheese and your choice of salsa (white queso, red salsa, green salsa). Served with a side of rice and beans.

POZOLE VERDE

A traditional Mexican soup with an earthy, mild, green chile broth. Prepared with hominy kernels, and tender pork chunks.

PLATILLOS

ALL PLATILLO MEALS ARE SERVED WITH A SIDE OF RICE AND BEANS, GUACAMOLE, PICO DE GALLO, AND CORN OR FLOUR TORTILLAS.

POLLO RANCHERO

Tender, marinated grilled chicken breast strips topped with sauteed onion, bell pepper, tomato, and jalapenos in a tomato salsa.

CARNITAS

Perfectly tender chunks of pork meat, marinated overnight and deep fried until the perfect shade of brown.

POLLO AL QUESO

Tender, marinated grilled chicken breast strips sauteed with our homemade white queso sauce.

BIRRIA DE RES

Traditional stew-like beef meat cooked slow in a red chile broth until perfectly tender.

PORK CHILE VERDE

Chunks of tender pork meat sauteed in a delicious, green tomatillo sauce.

SEAFOOD / MARISCOS

A LA DIABLA

Large Shrimp prawns or tilapia filet sauteed in a homemade, extra spicy, chile de arbol sauce. Served with a side of rice, beans, tortillas and side salad.

GARLIC SAUCE (AL MOJO DE AJO)

Large Shrimp prawns or tilapia filet sauteed in a homemade, buttery sauce with diced garlic. Served with a side of rice, beans, tortillas and side salad.

SHRIMP COCTAIL

Mexican shrimp coctail with a homemade tomato juice sauce topped with diced onion, cilantro, tomato, and avocado. Served with saltine crackers.

TILAPIA CEVICHE TOSTADA *

Homemade fish ceviche marinated in fresh lime juice and served with diced onion, tomato, cilantro, and avocado.

CALDO DE MARISCOS (CAMARON, PESCADO, O CAMPECHANO)

Seafood slowly simmered in a mild, red chile guajillo soup base with fresh cut vegetables

– Shrimp (Camaron)... – Fish (Pescado)... – Mixed (Campechano)...

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or EGGS may increase your RISK of foodborne illness