

Favorites

Meat choices: shredded or grilled chicken, shredded beef, carne asada, tri tip, pastor, carnitas. Add \$2 for shrimp or fish. Make any burrito "wet" for \$2 more.

Burrito 8.25

Our Giant burrito filled with your choice of meat, whole beans, Mexican rice, cilantro & salsa. Add guacamole, Mexican crema or cheese for .75 each

Chile Verde Burrito 8.25

Filled with our house-made Chile Verde, whole beans and rice.

Chimichanga 10.99

Deep fried burrito, served with cheese inside & guacamole and Mexican crema on top.

Vegetarian Burrito 8.25

Whole beans, grilled peppers, onions & mushrooms, cheese, pico de gallo, lettuce, guacamole and Mexican crema

Tri Tip Sandwich 9.99

Tri tip seared over an open fire, topped with caramelized onions on a fresh baked roll. Served with french fries.

Reyes Burger 9.99

1/2 Pound char-broiled choice beef topped with pepper jack cheese, grilled onion & jalapeno on a fresh baked roll. Served with french fries.

Nachos Norteños 12.25

Chips with char-broiled chicken or carne asada, cheese, whole beans, pico de gallo, guacamole, crema & jalapenos.

Quesadilla 9.25

Giant flour tortilla filled with melted cheese. Served with pico de gallo, Mexican crema and guacamole. With a meat choice -12.25

Ensaladas

Fiesta Salad 12.25

Char-broiled chicken breast atop spring mix tossed with herb chipotle ranch, with black bean & roasted corn pico de gallo. Topped with tortilla strips, avocado and cotija cheese.

Los Reyes Salad 12.25

Your choice of tri-tip or grilled chicken, toasted walnuts and bleu cheese crumbles atop a bed of spring mixed greens tossed with our honey basil vinaigrette. With shrimp 13.99

Taco Salad 10.50

Meat choice, refried beans, cheese, crema, guacamole, lettuce & pico de gallo in a flour tortilla bowl

Low Carb Salad 10.25

Your choice of meat, whole beans, cheese, lettuce, pico de gallo and guacamole

Botanas

Mejillones Costa Brava 7.99

Green lip mussels sautéed with garlic, onions, peppers, chicken broth and wine with a hint of homemade chorizo

Sweet Heat 9.99

Jumbo wings tossed with our honey roasted jalapeno glaze

El Trio 7.25

Chicken Tenders, Jalapeno Poppers and Onion Rings

Sautéed Mushrooms & Onions 6.25

Served with garlic bread

Guacamole Dip 6.25

Homemade guacamole served atop a tostada shell

Charro Beans 3.99

Our own special recipe of pinto beans simmered with bacon, chorizo, onion, tomato & cilantro. Topped with cotija cheese and fresh cilantro.

Vampiros 6.25

Two crispy tostadas topped with tender chunks of carne asada, melted cheese, tomatoes and cilantro

Nachos Appetizer 6.25

Crispy tortilla wedges topped with whole beans, melted cheese, pico de gallo, guacamole, Mexican crema and house pickled jalapenos

Los Reyes Botana Platter 13.99

Mini Tri-Tip Sandwich, Vampiro, Jalapeno Poppers, Spicy Chicken Strips and Mini Quesadilla

Jalapeno Poppers 6.99

Traditional Plates - Served with rice and beans

Soft Taco Plate 13.25

Two soft tacos with your choice of meat.

Tamale Plate 14.25

Two homemade tamales filled with chicken or pork (meat choices upon availability daily).

Enchilada Plate 13.25

Two enchiladas with cheese, shredded chicken or shredded beef, topped with guajillo enchilada sauce.

Freshly Made Salsas

All of our salsas are available to take home by the pint or quart. 2.99/3.99

House Salsa

Salsa Cruda

Chipotle

Pico de Gallo

Roasted Pineapple

Roasted Jalapeno

Chile de Arbol (Roja)

House Specialties

Tri Tip Dinner 16.99

Our thick cut tri-tip with caramelized onions and creamed horseradish. Served with roasted garlic mashed potatoes and fresh steamed vegetables

Molcajete 18.99

A roasted blend of fresh jalapenos, tomatoes and onions mashed in the old fashioned Molcajete way. Topped with carne asada, chicken breast, spicy shrimp, roasted onion, a roasted jalapeno and grilled nopales (cactus leaf). Served with rice, beans and tortillas.

Mariscos

Tilapia 14.99

Grilled tilapia fillet served with rice, fresh steamed vegetables and tortillas. Choice of regular, mojo de ajo or blackened tilapia with molcajete salsa.

Guaymas Fish Tacos 14.25

Blackened filet topped with marinaded red cabbage, chipotle cream sauce and diced tomatoes. Served with rice and beans.

Siete Mares 16.25

Savory Mexican stew with shrimp, octopus, King crab, mussels, scallops, fish and vegetables, served with tortillas.

Mariscada 18.99

Blackened tilapia with King crab legs, shrimp and mussels sautéed in butter, garlic and wine sauce. Served with rice, steamed vegetables and tortillas

Camarones al Mojo de Ajo 16.25

Prawns and mushrooms sautéed in roasted garlic butter and wine. Served with rice, beans and tortillas.

Caldo de Camaron O Pescado 13.25

Flavorful Mexican stew with vegetables and your choice of shrimp or fish. Served with tortillas.

For a combo of both shrimp and

fish..15.25

Coctel de Camarones 8.99

Mexican shrimp cocktail. Combination of shrimp, avocado, tomatoes, onions, cucumbers & cilantro in a tomato clam juice.

Platos Mexicanos

Served with Mexican rice, your choice of charros, refried or whole beans and tortillas

Carne Asada 17.50

Choice tender steak seasoned and flame broiled

Alhambres 16.25

Tender steak grilled with onions, peppers and bacon, smothered in melted cheese

Chile Relleno 10.25

Our chile rellenos are made from scratch with hand-picked pasilla chiles, roasted and stuffed with cheese Two relleno plate 14.25

Chile Verde 14.99

Braised pork simmered in green tomatillo sauce

Fajitas 17.99

Beef, chicken or a combination grilled with peppers & onions. Vegetarian option: zucchini, carrots, mushrooms, bell peppers, tomatoes & onions. Add Shrimp 19.99

Traditional Mole Poblano 13.25

Tender chicken simmered in our homemade 15 ingredient mole sauce. (Contains peanuts)

Carnitas 14.99

Slow cooked, tender pork made in a copper pot, the authentic way. Fajita Style \$17.99

Pastor 14.99

Tender pork marinated in a citrus pineapple achiote sauce.

Platos a la Diabla

Shrimp, steak or chicken simmered in chile de arbol salsa with onions

Platos a la Mexicana

Shrimp, steak or chicken in a sautéed blend of fresh garlic, jalapenos, onions, tomatoes and herbs, topped with cheese

Platos Rancheros

Shrimp, steak or chicken simmered in a ranchera sauce with peppers, onions and tomatoes

With Chicken 15.50

With Steak 16.50

With Shrimp 18.50

Mexican Omelets - available any time
Served with rice, beans and tortillas.
Your choice 11.99

Carnitas

Topped with cheese and pico de gallo

Carne Asada

Flame-broiled asada topped with salsa ranchera and cheese

Mazatlan

Sautéed shrimp, zucchini and tomatoes, topped with enchilada sauce and cheese

Omelet Vegetariano

Sautéed peppers, onions, mushrooms, tomatoes and zucchini. Topped with ranchera sauce and cheese.

Omelet Guanajuato

Shredded chicken and home fried potatoes, topped with enchilada sauce, cheese and avocado slices

Durango

Flavorful shredded beef, sautéed tomatoes, peppers and onions, topped with cheese

Homemade Chorizo & Potato

Our "made from scratch" chorizo and home fried potatoes topped with cheese

Chile Verde

Braised pork in our salsa verde, topped with cheese

Breakfast Favorites - Saturday till 2:00, Sunday all day

Breakfast Burrito 7.99

Giant burrito with whole beans, home fries, salsa, cheese, scrambled eggs & homemade chorizo, bacon or ham.

#8 Breakfast 8.99

2 eggs, 2 bacon strips, 2 sausage links and 2 pancakes

Regular Breakfast 8.99

Two eggs, your choice of ham, sausage or bacon, home fries or hash browns and toast.

Country Breakfast 12.99

3 eggs, 3 bacon strips, 3 sausage links, home fries or hashbrowns and 2 pancakes.

Bacon or Ham and Cheese Omelet 9.99

Omelet with your choice of bacon or ham. Served with home fries or hash browns and toast.

French Toast or Pancakes 5.99

Add strawberries or warm cinnamon apples & fresh whipped cream 7.99

Mexican Breakfast-available any time

Carne Asada con Huevos 13.99

Our tender flame-broiled steak served with two eggs. Served with tortillas.

Huevos A La Mexicana 9.99

Three eggs scrambled with fresh jalapenos, onions, garlic and tomatoes & cheese. Served with tortillas.

Migas Scramble 9.99

Two eggs scrambled with roasted pasilla chiles, homemade chorizo, tortillas and cheese.

Homemade Chorizo Breakfast 9.99

Los Reyes Mexican chorizo scrambled with eggs. Served with tortillas.

Chilaquiles Breakfast 9.99

Crispy tortilla strips & scrambled eggs in guajillo & ranchera salsas, with crema and queso.

Enchiladas Montadas 13.99

Cheese enchiladas with quajillo enchilada sauce, topped with two eggs.

Huevos Rancheros 9.99

Three eggs over crispy corn tortillas topped with salsa ranchera, queso cotija and cilantro.

Machaca con Huevos 10.99

Two eggs scrambled with shredded beef, tomatoes and onions. Served with tortillas.

Chile Verde con Huevos 12.99

Braised pork simmered in our verde sauce, served with two eggs and tortillas.

Homemade Desserts

Brandy Bread Pudding 4.99

A la Mode 5.99

Cheesecake 4.29

Regular, Chocolate or Pumpkin (Seasonal)

Flan 2.99

Mexican custard with traditional caramelo topping.

Chocolate Kahlua Flan 3.29

Sopapilla 4.99

Crispy flour tortilla wedges topped with powdered sugar, homemade caramel sauce & 3 scoops of vanilla bean ice cream

Fried Ice Cream 4.99

Vanilla bean ice cream rolled in corn cereal then quickly fried to perfection. Topped with chocolate sauce and cinnamon.

Sombrero 4.99

Crispy flour tortilla bowl topped with hot cinnamon apples, vanilla bean ice cream & drizzled with our homemade caramel sauce. Mexican hot apple pie a la mode!

www.losreyesrestaurant.com



LOS REYES
RESTAURANTE Y CANTINA