

## 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.losreyesrestaurante.com](http://www.losreyesrestaurante.com)



**LOS REYES**  
**RESTAURANTE Y CANTINA**