

Seafood

Add Sour Cream \$1.25 Add Guacamole \$2.95 DLX Sour Cream & Guacamole \$2.50

DESERT FIRE SHRIMP PASTA

Shrimp and fresh mushrooms tossed in Penne pasta with a slightly spicy jalapeño cream sauce. Topped with Parmesan cheese and pico de gallo. 15.99

ADOVO SHRIMP & RICE SAUTÉ

A spicy, rich red pepper cream sauce tossed with sautéed shrimp and mushrooms laid over a bed of southwest rice and melted mixed cheeses. Garnished with tomatoes, onions and Cotija cheese. 15.99

FRESH OR FRIED BAJA FISH TACOS

Flour and corn tortillas filled with cheese and served with your choice of sautéed fresh Cod or crisp battered white fish. Then finished with pepita vegetable slaw and cotija cheese, served with southwest rice and black beans. (2) Tacos 13.59

MONTEREY WRAP

Bacon wrapped prawns accompanied with roasted peppers, onions, greens and salsa ranch dressing in a soft tomato tortilla. Served with a cup of Tortilla soup. 14.99

BAJA SHRIMP TACOS

Flour and corn tortillas filled with cheese, zesty shrimp and mushrooms, pepita vegetable slaw and Cotija cheese. Served with southwest rice and black beans. (2) Tacos 13.59

DIABLO SHRIMP

Sweet & Spicy, delicious shrimp sautéed with onions, peppers and mushrooms in our red caliente tomato sauce. Served with southwest rice and refried beans. 15.99

CAMARONES MONTEREY

Cilantro and garlic marinated shrimp wrapped in bacon and baked to perfection. Served over mango marmalade. Finished with southwest rice, julienne vegetables, grilled pineapple and pico de gallo. 16.99

CAMARONES BLANCOS

A delectable mix of sautéed shrimp, mushrooms, onions, bell peppers, and carrots on top of southwest rice, smothered in a rich creamy light jalapeño sauce. Served with a house Pueblo salad. 16.99

Meat Entrees



DESERT FIRE GRILL FOR TWO

Fajitas done the right way! Our sizzling platter features chicken, steak, shrimp chorizo sausage and julienne vegetables. Served with rice, beans, pico de gallo, sour cream, guacamole and tortillas. 39.99*

PORK CARNITAS

Tender chunks of pork marinated over night in Spanish herbs and spices. Served with southwest rice refried beans and tortillas. 13.99

CARNE ASADA

Thinly sliced seasoned skirt steak, carefully charbroiled to perfection. Garnished with fresh guacamole. Served with southwest rice and refried beans. 16.99

MOLCAJETE

A Mexican style stew of chicken and steak, sautéed in a mildly spicy sauce with mushrooms, onions and tomatoes. Topped with melted Jack cheese, a grilled green onion and jalapeño pepper. Served with sliced avocado and corn or flour tortillas. 14.99
Seafood add 2.00

MARINATED TOMATILLO PORK

Tender pork blended with a mild tomatillo sauce, green peppers, onions, and spices. Served with southwest rice, refried beans, and tortillas. 13.99

COLORADO STEAK SAUTÉ

Tender chunks of steak, marinated in mild Mexican Chiles, herbs and green onions. Served with southwest rice, refried beans, and tortillas. 13.99

*Contains or may contain raw or undercooked ingredients that may increase your risk of foodborne illness.