



Las Fuentes



RESTAURANT

ANTOJITOS (Appetizers)

Entremés Surtido: Crispy chicken flautas with sour cream, tilapia ceviche tostadas and guacamole.

14.99

Guacamole: Fresh-chunky avocado and pico de gallo. 8.99

Mango Guacamole: Fresh avocado with diced mango. 11.99

Pineapple Jalapeño Guacamole: Pineapple chunks, jalapeno pieces and cilantro. 11.99

Guacamole Trio: Try our three guacamoles. One scoop of each guacamole. 17.99

Tostaditas de Ceviche: Crispy tortilla chips piled with lime-marinated tilapia, manzanillo olives, tomato, chile serrano, and cilantro. Comes with a side of hot sauce. 9.99 *

Frijoles Con Chorizo y Queso: Pinto beans prepared with Chorizo and topped with Cheese. 7.99

Queso Con Chiles: Melted Chihuahua Cheese mixed with poblano peppers. 8.99

Tamales Mixtos: Chicken tamales presented in six pieces with cheese, salsa verde, salsa roja and mole. 9.99

Queso Fundido: Melted Chihuahua cheese and chorizo. 8.99 With Shrimp or steak 11.99 or Plain 7.99.

Nachos Azteca: Corn tortilla chips with pinto beans, melted chihuahua cheese, guacamole and pico de gallo. And topped with salsa entomatada. 8.99 With shredded chicken, ground beef or Mexican Chorizo. 9.99 Steak or Shrimp 11.99

LIGHT ENTREES

Caldo de Pollo: Our homemade chicken soup made with chicken breast and fresh vegetables.

Comes with a side of rice, and pico de gallo. 9.99

Quesadilla Dinner: Tortillas (corn or flour) filled with Chihuahua Cheese. And Sides

of guacamole, Sour Cream, and Salsa. 9.99 With shredded chicken, ground beef or

Mexican Chorizo 10.99 *Shrimp, Al Pastor, or Steak* 12.99.

Taco Salad: Crispy flour tortilla bowl filled with beans, lettuce, pico de gallo, guacamole,

sour cream, Chihuahua cheese, and your choice of Shredded Chicken, Chorizo,

Ground Beef or Avocado. 10.99 *Steak, Al Pastor, or Shrimp or Chicken Breast*

14.99 try without the tortilla bowl.

Pollo Asado: Seasoned Chicken Breast served with guacamole, beans and rice. 13.99

SIDE ORDERS (for lunch and Dinner):

Rice and Beans 2.50, Rice or beans 2.00 Chihuahua cheese 1.50. Guacamole 3.00, Avocado Slices

2.50

Sour Cream 1.50. Jalapeños 1.50, Plantains 2.00, Mini Chicken Soup: 5.99 Papas Fritas (fries) 3.25

*IMPORTANT WARNING: Consuming raw, undercooked, or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.



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R E S T A U R A N T



Las Fuentes



R E S T A U R A N T

www.lasfuentesrestaurant.com

NO SEPARATE CHECKS. Six credit card max per Check.

Thank You for eating at Las Fuentes Restaurant. We hope to see you again.

Please, remember to tip your server. Gratuity is included in the final bill for parties of 6 or more. Thank you.

Mini Chicken Soup: 5.95 Veggies Salteados 3.50 Papas Fritas (fries) 3.25 Salsa Container to go:
6.00

LAS FUENTES FAVORITES

Served with rice and beans.

Enchiladas De Mole Poblano: Our home made poblano mole topped on three enchiladas with your choice of shredded chicken, ground beef, cheese, chorizo, or veggie. Cheese and sour cream on top 14.99 *Steak or Chicken Breast* 16.99

Enchiladas "Las Fuentes": Three rolled corn tortillas with ONE choice of Ground beef, Shredded Chicken, chorizo, veggie, or chihuahua cheese, and doused with your choice of sauce: Salsa Verde, Salsa Roja(spicy), or salsa Entomatada(mild). Topped with melted chihuahua cheese and sour cream. 12.99. *Steak or Chicken Breast* 14.99

Tacos de Carne Asada: Skirt steak tacos topped with onion & cilantro. 14.99 Ground beef, shredded chicken, or chorizo. 9.99 *Chicken Breast* 14.99

Tacos Al Pastor: Marinated pork tacos topped with Pineapple, Onion & Cilantro. 14.99

Tacos de Camarón: Three shrimp tacos prepared in garlic and white wine sauce, chopped serrano pepper and pico de gallo. Served with guacamole, lime slices. 14.99

Tacos de Pescado: Three delicious Tilapia tacos with our garlic and white wine sauce, chopped serrano pepper, and pico de gallo. Served with guacamole. 14.99

Grande Steak Burrito Suizo: Large flour tortilla filled with diced skirt steak, cheese, pinto beans, pico de gallo, topped with tomato sauce and sour cream. 14.99

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Chicken Breast 14.99, Ground beef, Shredded Chicken or Mexican Chorizo.
11.99.

Flautas: Three crisp rolled corn tortillas filled with ONE choice of ground beef, shredded chicken, chorizo or cheese, topped with sour cream and guacamole. Plus, side of rice and beans. 10.99. *Steak, Al Pastor or Chicken Breast* 14.99.

Chimichangas: Three crisp rolled flour tortillas filled with beans and ONE choice of ground beef, chorizo, or shredded chicken and topped with guacamole, sour cream, and a side of rice and beans. 11.99 *With Steak, Al Pastor, Shrimp or Chicken Breast* 14.99

Tostadas: Two crisp flat tortillas topped with beans, lettuce, sour cream, Chihuahua cheese, and Pico de Gallo and ONE choice of Ground beef, Shredded Chicken, Avocado, Cheese, or Chorizo. 10.99 *Steak, Al Pastor, Chicken Breast, or Shrimp.* 14.99

**OUR Ground beef is cooked with potato, bell pepper, onion, Shredded Chicken cooked with tomato, onion, bell pepper

LAS FUENTES SPECIALTIES

Molcajete Surtido: Tender grilled pieces of Skirt Steak, cactus pedals, and chicken breast, flavored with chorizo; served in a sizzling Molcajete (Stone bowl) with our delicious tomato sauce and garnished with strips of fresh cheese. 25.99 Addition of shrimp: 32.99 and all Steak (no chicken breast) 28.99

Las Fuentes Fajitas: Our special slices of seasoned grilled Chicken, Steak, or Shrimp sautéed with slices of chile poblano, red & green bell pepper, fresh chopped garlic, onions and tomato, served with beans, rice, and sour cream and guacamole. *Chicken Breast* 15.99 *Steak* 19.99 *Shrimp* 19.99 *Combination* 20.99

Churrasco Típico "Las Fuentes": Marinated grilled Skirt Steak, accompanied with black beans, fresh cheese, grilled onions, sweet plantains, guacamole, Mexican rice, served with chimichurri (garlic, olive oil, and parsley) sauce. 24.99 Enjoy!

Carne Asada: Marinated grilled **Skirt Steak**, served with guacamole, beans and Mexican Rice. 21.99

Carne Oaxaqueña: Grilled Skirt steak topped with salsa Molcajete and melted cheese. Served with grilled cactus, black beans and rice. 24.99

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Carne a la Tampiqueña: Skirt Steak accompanied by cheese enchilada with mole, and side of guacamole and of rice and beans. 24.99

Pollo en Manchamanteles: Charcoaled Chicken Breast in nut-thickened Mole Poblano Sauce with sweet plantains and Mexican rice. (Traditional Mole Poblano) 18.99

Pollo al Chipotle: Grilled seasoned Chicken Breast in Smokey Chile Chipotle Sauce. Served with Roasted Potatoes, beans and rice. 16.99

Tostadas De Tinga De Pollo: Two crispy tostadas mounded with shredded Chicken Breast and roasted with tomato-chipotle, with black beans, queso fresco, sour cream, and slices of avocado. 14.99

Tostadas De Tinga De Beef: Two crispy tostadas mounded with shredded Flank Steak roasted with tomato-chipotle, with black beans, queso fresco, sour cream, and slices of avocado. 14.99

Tacos De Tinga De Beef: Three tacos with shredded Flank Steak roasted with tomato-chipotle, queso fresco, sour cream, and slices of avocado. Side of rice and black beans. 14.99

try Chicken tinga

Pollo Oaxaqueña: Grilled Chicken Breast topped with salsa Molcajete and melted cheese. Served with grilled cactus, black beans and rice. 19.99

Chiles Rellenos: Two egg coated poblano peppers filled with your choice of Chihuahua cheese or Ground beef. Topped with salsa entomatada and sour cream; served with rice and beans. 14.99

No separate checks. No more than 6 credit cards per check.

Gratuity is included in the final bill for parties of 6 or more. Thank You.

LAS FUENTES MARISCOS/SEAFOOD

Camarones en Mole Poblano: Black tiger shrimp prepared with our garlic sauce, lightly covered with nut-thickened Mole Poblano Sauce and Served with Mexican rice, mixed salad. 19.99 (Oaxaca)

Camarones al Mojo de Ajo: Black tiger shrimp prepared with our special garlic sauce. Served with avocado, onions and Mexican rice. 19.99

Salmon Al Chipotle: Marinated Salmon Fillet Topped with our Delicious Chipotle Salsa. Side of Veggies and rice. 19.99

Salmon Al Mojo de ajo: Marinated Salmon Fillet topped with our Al mojo de ajo (Garlic sauce). Side of veggies and rice. 19.99

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TAMALES

Tamales Verdes de Pollo: (2 tamales) Corn masa-dough tamale filled with shredded chicken in green tomatillo sauce (Salsa Verde), steamed in corn-maiz leaves and served with fresh tomatillo sauce, topped with melted Chihuahua cheese, served with rice and beans. 12.99 (Traditional Mexican plate) Enjoy!

COMBINATIONS

Mar y Tierra Combinación: Two Shrimp Tacos prepared in garlic and white wine sauce, chopped serrano pepper and pico de gallo And Half A Skirt Steak. Served with guacamole, lime slices, rice and beans. 23.99

Combinación Las Fuentes: ½ portion of our Signature skirt steak, Enchilada de Queso with Salsa Verde, and Flauta de Pollo and side of guacamole. Side rice and beans 19.99

Veggie Combinación: One Cheese Chile Relleno, Cheese Quesadilla, and one Avocado Tostada. Side of rice and beans 15.99

PLATILLOS VEGETERIANOS

Chiles Aztecas: Two poblano peppers filled with Chihuahua Cheese, spinach, zucchini, and covered with salsa entomatada and light sour Cream. Accompanied with rice and beans. 14.99

Tacos Vegeterianos: (3 tacos) Broccoli, cauliflower, green pepper and red pepper slices and tomatoes are sautéed with olive oil and placed in your choice of flour or corn tortillas. These tacos are topped with queso fresco and lettuce; served with rice and beans. 9.99

Fajitas Vegeterianas: Broccoli, cauliflower, green bell pepper and red bell pepper slices, and are sautéed with olive oil and chopped garlic. This delicious entree comes with a side order of rice, beans, guacamole and flour or corn tortillas. 13.99

Veggie Chimichangas: (Three Crispy Wraps): Broccoli, cauliflower, tomatoes, green pepper and

red pepper slices sautéed with olive oil then wrapped in crispy flour tortillas, covered in tomato sauce and topped with crema and guacamole. Comes with rice and beans. 12.99

“Margarita Bar”

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LASFUENTES "ESPECIAL MARGARITA"

Our Best margarita. Cabo Wabo 100 % Blue Agave tequila, Gran Marnier orange liqueur, Fresh lime juice, and agave sweetner . Pitchers are served on the rocks. Salud.

Glass 10.00 Half Pitcher 27.00. Full Pitcher 50.00

SMOKED MEZCAL MARGARITA

Smokey Mezcal, Cabo Wabo 100 % Blue Agave tequila, Gran Marnier orange liqueur, Fresh lime juice, and agave sweetner . Pitchers are served on the rocks. Salud.

Glass 12.00 Half Pitcher 32.00. Full Pitcher 60.00

HOUSE MARGARITAS

Sauza 100% Blue Agave Tequila, triple sec, & lime juice. Try FROZEN

	12 oz. Glass	½ Pitcher (32 oz)	Pitcher(60 oz)
HOUSE LIME MARGARITA	7.00	18.00	33.00
STRAWBERRY MARGARITA	8.00	20.00	36.00
MANGO MARGARITA	8.00	20.00	36.00
PASSION FRUIT MARGARITA	8.00	20.00	36.00
SANGRIA ROJA	7.00	18.00	33.00
PIÑA COLADA:	7.00	18.00	33.00

CERVEZAS

BLUE MOON, LAGUNITAS lil sumpin sumpin, ALAGASH WHITE \$7

CORONA, DOS XX, PACIFICO, TECATE, HEINEKEN,

NEGRA MODELO, MODELO ESPECIAL, imported beers) \$5.00

MILLER LITE, MGD, (Domestic beers) \$4.00

"Cubetazos" Our bucket of beer. (6 beers in a buckets):

Craft \$35|Imported \$26 Domestic \$21

MICHELADA: fresh lime juice, valentina salsa, tomato juice and your choice of beer. 7.00

TEQUILAS

WE OFFER OUR TEQUILA BY THE BOTTLE. 750ml

SILVER \$140 REPOSADO \$150 ANEJO \$160

PATRON: SILVER \$7 REPOSADO \$8 ANEJO \$10

DON JULIO: SILVER \$7 REPOSADO \$8 ANEJO \$10

CABO WABO: SILVER \$7 REPOSADO \$8 ANEJO \$10

TRES GENERACIONES: SILVER \$7 REPOSADO \$8 ANEJO \$10

1800 TEQUILA: SILVER \$7 REPOSADO \$8 ANEJO \$10

EL MILAGRO: SILVER \$7 REPOSADO \$8

DON JULIO 1942: \$25 BOTTLE \$350 MARGARITA: \$25

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WHITE WINES

Rocca Pinot Grigio – Veneto, Italy

A fruity and delicate perfume with apple and pear aromas. Crisp and fresh on the palate with citrus and tree fruit flavors. Glass 7.00 Bottle 28.00

Cono Sur Sauvignon Blanc – Chile

Elegant and expressive, this Sauvignon Blanc impresses with its citrus notes of grapefruit and green apple. In mouth, its freshness and balance especially stand out, along with its citrus notes and pleasant mineral finish. Glass 7 Bottle 28

Round Pond Sauvignon Blanc – Napa Valley

Round Pond is a fuller style of Sauvignon Blanc with loads of fruit character. Aromas of nectarine and ripe citrus lead to lush flavors of peach, apricot and pineapple. Glass 12.00 Bottle 48.00

Castle Rock Chardonnay – Central Coast

This wonderful Chardonnay shows aromas of kiwi, honeydew melon, lemon cream and vanilla custard. Barrel ageing contributes a brown sugar component on the nose. This medium-bodied wine exhibits a bright finish with lingering fruit flavors. Glass 8.00 Bottle 32.00

Jean Louis Brut 'Blanc de Blancs' - France

A dry and elegant French sparkling wine with a fresh white fruit profile of apples and pears, accented with ripe lime and citrus flavors. A very balanced approach. Bottle 32.00

RED WINES

De Loach Pinot Noir – California

From California's re-known Russian River valley Pinot Noir producer, this is an elegant, well-balanced wine offering mouthwatering flavors of Bing cherry and ripe raspberries accented beautifully with just a touch of walnut. Medium-bodied with fine-grain tannins that lead to a long, juicy finish. Glass 7.00 Bottle 28.00

Raymond Cabernet Sauvignon – California

Established in Rutherford (Napa Valley) in 1970 by Roy Raymond Sr., this is a classic Cabernet with expressive aromas of blackberry, cherry and spice. On the palate the wine is full-bodied with a rich core of berry and earthy flavors; there are hints of spice and vanilla in its long, harmonious finish. Glass 8.00 Bottle 32.00

Angulo Innocenti Malbec – La Consulta, Argentina

With a dark, intense purple color, the wine shows the rich, dark fruit flavors and delicate violet notes, very typical of La Consulta, making this area so appreciated for Malbec. Bold, fresh and balanced. Glass 12.00 Bottle 48.00

Tridente Tempranillo – Castilla y Leon, Spain

From the town of Zamora just south of the Duero River as it runs through western Spain into Portugal. A robust and full-bodied, modern-style of Tempranillo with aromas of toasty oak, graphite, balsamic, incense, and black fruits. This is a powerful wine boasting a dense, fruitful mouth-feel and a long, pleasing finish. Glass 10.00 Bottle 40.00

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25% off bottles of wine WEDNESDAY

SOFT DRINKS (free refill)

COCA COLA 2.99, DIET COCA COLA 2.99, SPRITE 2.99 PITCHERS 12.00

TEA: 2.99, COFFEE 2.99, ORANGE JUICE 2.99, PINEAPPLE JUICE 2.99

JARRITO DE MANDARIN (bottle) 3.50, JARRITO DE PIÑA (bottle) 3.50

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