



Las Fuentes



RESTAURANT

ANTOJITOS (Appetizers)

Entremés Surtido: Platter with Cheese and Epazote herb Empanadas, crispy chicken flautas with sour cream, ceviche tostadas, and guacamole. **Platter for two:** 13.99, **for three:** 19.99 **for Four:** 24.99

Tamales Mixtos: Tamales stuffed with Shredded Pork and Chile Guajillo Salsa. Topped with melted Chihuahua cheese and Salsa Mole, Salsa Verde, and Salsa roja. 9.99 Or Chicken Tamales 9.99

Tostaditas de Ceviche: Crispy tortilla chips piled with lime-marinated tilapia, manzanillo olives, tomato, chile serrano, and cilantro. 9.00

Sopes Surtidos: Four sopes (crispy masa dough bowls) topped with: 1) Chicken in mole poblano, 1) black beans, chorizo and fresh cheese. 1) guacamole and 1) Fried plantains with sour cream and queso fresco. 9.00

Tamales Uchepos: Oaxacan tamales filled with fresh Whole Kernel Corn, steamed in corn-Maiz leaves and served with our homemade sweet and fresh crema poblana sauce; topped with Chihuahua cheese. 9.00

Queso Fundido: Melted Chihuahua cheese and Mexican sausage. 8.99 With Shrimp (and Veggie Mix) or Steak 10.99 or Plain 7.99.

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

Nachos Azteca: Tortilla chips with beans, melted cheese, guacamole, and pico de gallo. And topped with salsa Entomatada. 8.99 Meat toppings: Ground beef, Shredded Chicken or Chorizo. 9.99 Steak, Chicken Breast or Shrimp 11.99.

Shrimp Cocktail: Shrimp in a mild spicy tomato sauce with diced avocado and Pico De Gallo. 12.99

Calamares al Ajillio: Sautéed calamari in lime with pico de gallo, serrano pepper, and chiles guajillo strips. 12.99

Camarones Empanizados Con Salsa Chipotle y Al Mojo De Ajo: Fresh, Breaded, Crispy shrimp with sides of Creamy Salsa Chipotle and our signature garlic sauce. 14.99 Delicious

LASFUENTES FAVORITES

*All Las Fuentes Favorites are served with beans and rice. With expetion of Quesadilla dinner.

*Add more veggies to your meal: Substitute sautéed veggies for rice and beans for \$1.50.

Quesadilla Dinner: Flour Tortillas (or Corn tortillas) filled with Chihuahua Cheese. Sides of guacamole , and Sour Cream. 9.99 With shredded chicken, ground beef or Mexican Chorizo 10.99 Shrimp(cooked with onions and bell peppers), Chicken Breast, or Steak 12.99.

Tostaditas de Tinga: Two crispy tostadas mounded with shredded stewed flank steak and chorizo roasted with tomato-chipotle sauce, with black beans, lettuce, queso fresco, sour cream, and slices of avocado. 14.99

Pollo Asado: Grilled, seasoned chicken breast and a side of guacamole. Served with corn or flour torillas. 13.99

Cecina Asada: Thinly Sliced Portions of lightly marinated Beef with Slices of Avocado, Queso Fresco, Black Beans, chile de arbol salsa, and chopped onion and cilantro. 14.99

Chimichangas: Three crispy flour wraps with beans and your choice of Ground beef, Shredded Chicken, or chorizo and topped with guacamole and sour cream. 11.99 With Steak, Chicken Breast or Shrimp 14.99

***Ground beef (cooked with potato, bell pepper, onion), Shredded Chicken(cooked with tomato, onion, bell pepper)

***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.



Las Fuentes



R E S T A U R A N T

LASFUENTES FAVORITES

*Add more veggies to your meal: Substitute sautéed veggies for rice and beans for \$1.50

Tostadas: Two crisp flat corn 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, Chicken Breast, or Shrimp. 14.99

Flautas: Three crispy corn tortillas wraps stuffed with One choice of Ground beef, Shredded Chicken, chorizo, or cheese, topped with sour cream and guacamole. 10.99. **Steak or Chicken Breast** 14.99.

Tacos Mexicanos: Three corn tortillas with lettuce, tomatoes, onions and cheese, filled with One choice of Ground beef, Shredded Chicken, or chorizo. 9.99 **With Steak or Chicken Breast** 14.99

Steak Burrito Suizo Grande: Diced skirt steak, pinto beans, lettuce and Pico de Gallo, topped with salsa, cheese and sour cream. 14.99 **Chicken Breast** 14.99 **Ground beef, Shredded Chicken or Chorizo.** 11.99.

Steak Burritos Suizos: Three rolled flour tortillas filled with beans and **steak**. Topped with Chihuahua cheese and salsa entomatada. 14.99. **Chicken Breast** 14.99 **Ground beef, Shredded Chicken or Chorizo.** 11.99

Enchiladas "Las Fuentes": Three rolled corn tortillas with One choice of Ground beef, Shredded Chicken, chorizo, or chihuahua cheese, and doused with your choice of sauce: Salsa Verde, Salsa Roja, Mole Poblano or Salsa Entomatada. Topped with melted cheese and sour cream. 12.99 **Steak or Chicken Breast** 14.99

SOUPS/SALADS

Taco Salad: Crispy flour tortilla bowl filled with beans, lettuce, pico de gallo, guacamole, sour cream, cheese, and your choice of Ground beef, Shredded Chicken, Chorizo or Avocado. 10.99 **Steak or Chicken Breast** 14.99

Ensalada Sol y Luna: Mixed lettuce tossed with black olives, red pepper, red onions, dried cranberries, glazed walnuts, Queso fresco, and our homemade Tequila dressing. 9.99 **With Chicken Breast** 12.99

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

Caldo de Camarón: Shrimp soup slightly spiced with guajillo peppers and vegetables. 14.99 tilapia fillet and shrimps. 14.99 **And Tilapia** 14.99

***Ground beef (cooked with potato, bell pepper, onion), Shredded Chicken (cooked with tomato, onion, bell pepper)

SIDE ORDERS

Rice and Beans 2.50 Rice or beans 2.00 Tortillas 1.00. Chihuahua cheese or queso fresco 1.50.

Guacamole 3.00 Avocado Slices 2.50 Sour Cream 1.50. Mole 2.00 Chimichuri Sauce 2.50

Jalapeños 1.50 Pico de Gallo 1.50. Plantains 3.00. Mini Sol Y Luna Salad 5.99 Chiles Toreados: 2.00

Mini Caldo De Pollo: 6.99 Veggies Salteados 3.50 Papas Fritas (fries) 3.25 Salsa Container to go: 6.00

***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.



Las Fuentes



R E S T A U R A N T

LAS FUENTES SPECIALTIES

*Add more veggies to your meal: Substitute sautéed veggies for your rice and beans for \$1.50

Molcajete Surtido: Grilled Slices of Skirt Steak, cactus pedals, and chicken breast, flavored with chorizo; served in a sizzling Molcajete (Stone bowl) with our delicious Salsa and garnished with fresh cheese. 24.99

Addition of shrimp: 29.99 and all Steak (no chicken breast) 27.99

Churrasco Típico "Las Fuentes": Marinated Skirt Steak, accompanied with black beans, fresh cheese, grilled onions, sweet plantains, guacamole, Mexican rice, served with chimichurri (garlic, olive oil, and parsley) salsa. 23.99

Cochinita Pibil: Pork Shoulder marinated in achiote (*annatto* seed), sour orange and sweet spices, baked slowly in banana leaves, served with black beans, rice, red onions and habanero salsa. 17.99

Bistec a la Mexicana: Diced skirt steak cooked with tomatoes, onions, and green and red peppers; served with beans and rice. 19.99

Carne a la Tampiqueña: Skirt Steak, accompanied by cheese enchilada with red salsa, and side of guacamole. And side of rice and beans. 21.99

Tinga Poblana: Shredded flank steak in roasted tomato-chipotle salsa with chorizo, served with black beans, plantains, and Mexican rice. 18.99 (Traditional plate from Puebla, Mexico)

Pollo en Manchamanteles: Charcoaled Chicken Breast in nut-thickened Mole Poblano Salsa with sweet plantains and Mexican rice. (Traditional Mole Poblano) 17.99

Pechuga de Pollo en Mole Verde: Marinated grilled Chicken breast dipped in green pumpkin seed mole, served with Mexican rice. 15.99 (Traditional Mexican plate)

Pollo Borracho: Marinated chicken breast in White Wine, prepared with vegetables: broccoli, cauliflower, zucchini, green bell pepper, onions, spinach, and accompanied with rice and beans. 14.99

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

Pollo al Chipotle: Chicken Breast in Smokey Chipotle Salsa. With guacamole, beans and rice. 15.99

Las Fuentes Fajitas: Seasoned Chicken, Steak, or Shrimp Slices sautéed with chile poblano, red & green bell pepper, chopped garlic, onion and tomato, also with beans and rice and guacamole. **Chicken Breast** 14.99 **Steak** 17.99 **Shrimp** 17.99 **Combination** 17.99

Carne Asada: Marinated Skirt Steak, served with beans and Mexican Rice. And tortillas. 19.99

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

COMBINATIONS (accompanied with side of rice and beans)

Combo 1.- ½ Carne Asada, a Beef Taco and a Red Salsa Cheese Enchilada. 17.99

Combo 2.- Pollo Asado, a Beef Flauta and a Cheese Enchilada with green salsa. 13.99

Combo 3.- Cheese Quesadilla, Avocado Tostada and Cheese Burrito. 13.99

Combo 4.- 1 Cheese Chile Relleno, 1 Chicken Flauta and 1 Beef Enchilada in red salsa. 14.99

Please let your server know if you have any allergies as some specific food items may not be specified within the description.

***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.



Las Fuentes



R E S T A U R A N T

MARISCO (SEAFOOD) SPECIALTIES

Huachinango Pablito: Crispy, Whole Red Snapper, Sautéed Veggies; Rice. Topped with your choice of Chile Chipotle salsa or Garlic Sauce or Plain. 21.99

Mar Y Tierra Combinación: Two Shrimp Tacos prepared in garlic and white wine salsa, chopped serrano pepper and pico de gallo And Half a Skirt Steak. Served with guacamole, lime slices, rice and beans. 22.99

Salmon Maya: Salmon Fillet cooked with a creamy salsa. Side of grilled asparagus, sautéed spinach, and white cilantro rice. 18.99 We can also prepare with our garlic salsa. Chipotle salsa or plain.

Camarones al Mojo de Ajo: Black tiger shrimp prepared with our special garlic salsa. Served with tomatoes, avocado, onions and Mexican rice. 18.99

Camarones en Mole Poblano: Black tiger shrimp prepared with our garlic salsa, covered with nut-thickened Mole Poblano Salsa and Served with Mexican rice, mixed salad. 19.99

Tilapia Rellena de Cangrejo: Fillet of Tilapia Sautéed and filled with crab claw meat, celery, lite mayo, and green onions, and topped with creamy salsa. Also with asparagus, cilantro-lime white rice, and corn tortillas. 15.99

Pescado Chiapaneco: Fresh white fish fillet in Mushroom salsa, prepared in casserole style served with asparagus, spinach and cilantro lime rice. 15.99 yummy!!!

Huachinango Fillet Al Mojo de Ajo: Our fresh red snapper fillet, casserole style prepared with our special garlic salsa, served with cilantro lime rice, lettuce, tomato and slices of avocado. 16.99

Tilapia a la Veracruzana: Fried farm raised tilapia fillet and fresh homemade tomato salsa with, onions, green olives, red and green bell peppers, and aromatic herbs placed on top of fillet. And a side of rice. 14.99 Delicious!

Tilapia a la Verdura: Crispy Farm raised Tilapia fillet topped with pan-sautéed mushrooms, broccoli, cauliflower, carrots, zucchini and spinach in butter; served with rice. 14.99

Taquiza de Camarón: Three shrimp tacos prepared in garlic and white wine salsa, chopped serrano pepper and pico de gallo. Served with guacamole and lime slices. *Mild spicy 14.99

Taquiza de Pescado: Three delicious Tilapia tacos with our garlic and white wine salsa, chopped serrano pepper, and pico de gallo. Served with guacamole, and lime slices. *Mild Spicy 14.99

PLATILLOS VEGETARIANOS

Chiles Aztecas: Two poblano peppers filled with Chihuahua Cheese, spinach, zucchini, and covered with salsa entomatada and more Chihuahua Cheese. Accompanied with cilantro white rice and black beans. 14.99

Enchiladas Vegetarianas: Three corn (or flour) tortillas filled with carrots, and zucchini in a creamy salsa of roasted garlic and green tomatillos, covered with queso fresco and classic green salad. 12.99

Veggie Chimichangas: Three Crispy Wraps filled with Broccoli, cauliflower, tomatoes, green and red bell pepper slices and covered in tomato salsa and topped sour cream and guacamole. Cilantro white rice and black beans. 11.99

Tamales Vegetarianos: (2 tamales) Our home-made tamales (corn masa-dough) filled with vegetables and cheese, topped with melted Chihuahua cheese, served with salsa entomatada, cilantro white rice and black beans. 11.99

***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.



Las Fuentes



RESTAURANT

Fajitas Vegetarianas: Broccoli, cauliflower, green bell pepper and red bell pepper slices, and are sautéed with olive oil and chopped garlic. Comes with a side order of guacamole, cilantro white rice and black beans. 12.99

Tacos Vegetarianos: (3 tacos) Broccoli, cauliflower, green and red pepper, and tomatoes sautéed with olive oil and queso. 9.99

"Margarita Bar"

LASFUENTES "ESPECIAL MARGARITA"

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

Glass 10.00 Half Pitcher 27.00 Full Pitcher 50.00

GOLD MARGARITA

Made to order margarita with fresh Lime Juice, 100% Organic Agave Nectar, Grand Marnier, and your choice of Tequila from our List. Glass 11.99 Half Pitcher 30.99 Full Pitcher 58.99

HOUSE MARGARITAS

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

	Glass	Goblet Glass	1/2 Pitcher	Full Pitcher
<u>HOUSE LIME MARGARITA</u>	7.00	12.00	18.00	33.00
<u>STRAWBERRY MARGARITA</u>	8.00	14.00	20.00	36.00
<u>MANGO MARGARITA</u>	8.00	14.00	20.00	36.00
<u>PASSION FRUIT MARGARITA</u>	8.00	14.00	20.00	36.00
<u>PEACH MARGARITA</u>	8.00	14.00	20.00	36.00
<u>HIBISCUS MARGARITA</u>	8.00	14.00	20.00	36.00

SANGRIA ROJA: Glass 7.00 Half pitcher 18.00 Full pitcher 33.00

MICHELADA: fresh lime juice, Valentina Salsa, tomato juice and your choice of beer. 7.00

PALOMA: Cazadores tequila, Squirt citrus soda and fresh lime juice. 7.99

PIÑA COLADA: Coconut and pineapple flavors mixed with crushed ice and rum. Glass. 7.00 Half pitcher: 18.00 Full Pitcher: 33.00

STRAWBERRY DAIQUIRI: Rum and strawberry mix, crushed ice and lime juice. Glass 7.00 Half Pitcher 18.00 Full Pitcher 33.00

RUMCHATA: Horchata with Rum Chata. 7.00

MOJITO: 8.00 glass

CERVEZAS (BEER LIST)

STELLA ARTOIS \$5 VICTORIA, BOHEMIA, CORONA, CORONA LITE, DOS XX LAGER OR AMBER, PACIFICO, TECATE, HEINEKEN, NEGRA MODELO, MODELO ESPECIAL, (imported beers) 4.00

BUDWEISER, BUD LIGHT, MILLER LITE, MGD, (Domestic beers) 3.00 SHARPS (NON-ALCOHOLIC) 3.00

BLUE AGAVE TEQUILAS

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

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

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

***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.



Las Fuentes



RESTAURANT

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

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

EL MILAGRO: SILVER \$7 REPOSADO \$8 CAZADORES, JOSE CUERVO, 6

WHITE WINES

Saracco, Moscato d'Asti

As sweet and seductive as the hills where it is born and grows; as vibrant and sharp as the mountains that surround and protect the land on the horizon; refreshing and effervescent, like the wind rushing down from the alps towards our hills. Served cold with its delicate and persistent bubbles. Bottle only (375mL) 23.99

ROCCA, PINOT GRIGIO, VENETTO, ITALY.

Fruity and delicate perfume with apple and pear scents. Dry, sapid and fresh taste. Glass 7.00 Bottle 31.00

Cono Sur "Bicycle," Sauvignon Blanc, Central valley, Chile

Elegant, expressive and dressed in a green-yellow shade of color, this Sauvignon Blanc impresses with its citrus notes of grapefruit and green apple, which mingle in with herbal hints. Glass: 7.00 Bottle: 32.00

Castle Rock, Chardonnay, Geyserville, California.

This wonderful Chardonnay shows aromas of kiwi, honeydew melon, lemon cream, freshly baked croissant, vanilla custard. This medium bodied wine exhibits nice bright acidity along with flavors of gooseberry with subtle oak that frames the fruit and rounds out the mid-palate. Glass 7.00 Bottle. 32.00

Telmo Rodríguez "Basa," Blanca, Rueda, Spain.

The intense floral aromatics, freshness and wonderful texture are the result of the high elevation plantings in lime and gravel soils, with good drainage, that give rise to some of the best quality white wine grapes in Spain. Glass: 8.00 Bottle: 36.00

RED WINES

Castle Rock, Cabernet Sauvignon, Paso Robles, California

This is a classic Cabernet Sauv. with a dark purple color and expressive aromas of black cherry and spice. On the palate the wine is intense, luscious and 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 36.00

Marques De Caceres, Tempranillo, Rioja, Spain.

Very fresh bouquet of ripe red fruit with a delicate depth of oak that gently enfolds a few notes of spice. Full and intense in the mouth with a pleasant texture, nice body and rich flavors. Glass 10.00 Bottle 45.00

Four Vines "Old Vine Cuvee," Zinfandel, California

On the nose the wine has layers of berry fruit and anise aromas with hints of spice. On the palate, blackberry and spicy plum fruit with a rich mouth feel. Big and opulent on the mid-palate with plenty of structure, trailing to a toasted oak finish. Glass 8.00 Bottle 36.00

Cono Sur, Pinot Noir, Central Valley, CHILE.

Cono sur is the geographical nickname give to the cone-shaped tip of South America. Cono Sur wines are all about expressing the fruit from this amazing land. Taste the voluptuousness of these single varietals Pinot Noir in its rich fruit notes of cherry, plum, and strawberry enhanced by subtle smoky hints. Glass 7.00 Bottle 32.00

SANTA JULIA "ORGANICA MALBEC" MADE WITH ORGANICALLY GROWN GRAPES.

Familia Zuccardi is one of Argentina's most innovative wine producers, comes from organic vineyards A purple red wine vibrant with aromas of ripe fruits such as cherries, plums, and strawberries and with a hint of spiciness. Good partner for beef. Glass 7.00 Bottle 32.00

We also carry Merlot Glass 7.00 Bottle 32.00

SOFT DRINKS

COCA-COLA, DIET COKE, SPRITE, GINGER ALE, LEMONADE, ICED TEA HOT TEA, COFFEE 2.99 (Refill)

HORCHATA 2.99 ORANGE JUICE, PINEAPPLE JUICE 2.99 (no refill)

JARRITOS: ORANGE, STRAWBERRY, PINEAPPLE. 2.99 (no refill)

***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.