

ALMOST FAMOUS BURRITOS

Made with our world famous handmade flour tortillas

All Burritos served with rice and beans (refried or black) on the side.

Grande Burritos

(Stuffed with beans (refried or black), lettuce, onions, tomatoes & topped with a red sauce & melted cheese) **Carne**

Asada Burrito - Small, tender piece of charbroiled steak.

Broiled Chicken - Chicken breast cut into tender strips

Sam Burrito (Chicken) - Shredded chicken prepared with onions, bell peppers and tomatoes.

Sam Burrito (Beef) - Tender pieces of beef prepared in a red chile colorado sauce.

OASIS (All Meat Burritos)

Birria - Shredded beef marinated in traditional Mexican spices, sautéed in a red sauce

Chicken with Green Mole Sauce – Shredded chicken prepared in a delicious green mole sauce.

Chile Colorado – Tender chunks of beef in a mild red chile sauce.

Chicken Poblano – Shredded chicken prepared in a delicious mole poblano sauce.

\$ 14.50

MEXICAN SPECIALTIES (\$ 14.50)

Served with soup or salad, rice and beans (refried or black)

1. Two red cheese enchiladas
2. Two cheese chile rellenos
3. Two hard shell beef tacos
4. Two hard shell chicken tacos
5. One cheese enchilada & one hard shell beef or chicken taco
6. One cheese enchilada & one chile relleno.
7. One hard taco (chicken or beef) & one chile relleno.
8. Two green sauce seafood enchiladas. \$15.50
9. Two beef or chicken enchiladas
10. Two enchilada suizas (chicken, cheese, onions, green sauce and sour cream)

Dos Chimichangas

Two small deep-fried burritos stuffed with chicken, cheese, onions, green peppers and sour cream. \$ 9.99

Tostada

Crisp corn tortilla piled high with beans (refried or black), chicken or beef, lettuce, cheese, & tomato sauce. – no soup or salad. \$9.99

Make Your Own Tacos

Served with soup or salad

Fish Tacos

Grilled Salmon or Pacific rockfish pieces with special seasoning and served with shredded cabbage, pico de gallo, a chipotle white sauce, warm corn tortillas, rice and black beans \$ 16.50

Steak or Chicken

Charbroiled steak or chicken strips served on a bed of Queso Fundido (melted cheese) with guacamole, pico de gallo, warm corn tortilla, chipotle salsa, rice and refried beans \$ 15.50





APPETIZERS



Queso Fundido (Melted Cheese)	\$ 7.99	Shrimp Cocktail (Mexican Style)	\$ 12.99
Fish Ceviche Tostada*	\$ 8.99	Shrimp Ceviche Tostada	\$ 9.99

Fresh Guacamole	Small – Market Price	Large-Market Price
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Quesadillas

(Served with guacamole, sour cream and Salsa Mexicana)

Beef or Chicken	\$ 8.99	Cheese	\$ 7.99
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CHICKEN - (\$ 15.50)

Served with soup or salad, rice and vegetables

Chicken Dos XX

Broiled chicken breast topped with Dos XX beer and mushroom sauce.

Chicken Belly Dancers

Chicken breasts prepared “en casserole” with green chiles, sour cream and cheese.

Chicken Criollo

Broiled chicken breast topped with garlic, onions, tomatoes, mushroom and cheese.

Chicken Fajitas

Sliced chicken breast sautéed with tomatoes, onions, white wine, green bell peppers and achiote.
(Served with rice and beans – refried or black).

Sam and Chicken Combo	- \$ 19.50
Broiled chicken breast topped with a Dos XX beer and mushroom sauce. Served with two shrimp cooked in a garlic sauce	

STEAKS

Served with soup or salad, rice and beans (black or refried).

Rib-Eye Steak *

Boneless Rib-Eye Steak topped with a sauce with mushrooms, garlic, onions, tequila and Japanese chiles \$ 20.99

Carne Asada*

Charbroiled steak. Served with guacamole and salsa ranchera on the side. \$ 15.99

Beef Fajitas

Pieces of sautéed beef, tomatoes, onions, white wine, achiote and green bell peppers. \$ 15.50

Carne Asada Combo*

Charbroiled steak with a cheese enchilada or chile relleno. \$ 17.99

PASTA

(Served with soup or salad)

Pasta Combo

Fettuccini tossed with basil, tomato, mushrooms, zucchini and a white cream sauce topped with

With shrimp \$ 16.99

With chicken breast \$ 14.99

Mexican Seafood Pasta

Fettuccini tossed with crab, baby shrimp, mojo de ajo and Parmesan cheese and green onions.

\$ 16.50

Pasta Vegetariana

Fettuccini pasta with mushrooms, tomatoes, zucchini, Parmesan cheese and tomato sauce.

\$ 13.99



SEAFOOD

Pacific Rockfish

(Lightly coated with egg batter. Served with soup or salad, rice and vegetables)

Pescado Relleno

Stuffed with shrimp, crab meat, onions & mushrooms.
Topped with a cognac and garlic sauce. \$ 18.50

Pescado Cognac

Sautéed and topped with a cognac, capers and garlic sauce. \$ 16.50

Pescado Criollo

Sautéed and topped with garlic, mushrooms, basil, tomatoes, onions and Monterrey Jack cheese. \$ 16.50

Pescado Mojo de Ajo

Sautéed and topped with a butter, lemon, garlic, and white wine. \$ 16.50

Pescado Veracruz

Sautéed and topped with a tomato, onion, green olive, capers and green chiles sauce. \$ 17.50

Pescado Ivonne

Sautéed and topped with baby shrimp, green onions, tequila, tomatoes and garlic. \$ 17.50

Pescado a la Mandarina Marinated in herbs, olive oil, gold tequila and topped with onions, butter, bell peppers, Mandarin oranges and baby shrimp. \$ 17.50

Salmon and Trout

(Served with soup or salad, rice and vegetables)

Salmon Ugarte

Baked, stuffed with baby shrimp, crab meat, a and onions. Topped with a garlic, capers onions and cognac sauce. \$ 19.50

Salmon Ivonne

Baked salmon topped with a tequila, tomato green onions and garlic sauce. \$ 18.50

Salmon Mojo de Ajo

Baked salmon topped with a garlic and butter sauce. \$ 18.50

Salmon a la Mandarina - Salmon marinated in herbs, olive oil, gold tequila and topped with onions, butter, bell peppers, Mandarin oranges and baby shrimp. \$ 18.50

Trout Sr. Ferrarri

Sautéed with shrimp, crab meat, mushrooms, & mushrooms Topped with a cognac and garlic sauce. \$ 17.50

Trout Mariscos

Sautéed, topped with baby shrimp and crab meat in garlic sauce. \$ 18.50

Trout Cognac

Sautéed and topped with a cognac, capers and garlic sauce. \$ 17.50

Shrimp

Camarones Yvonne

Shrimp sautéed in garlic and butter with tequila, tomatoes and green onion sauce.. \$ 18.50

Camarones Scampi

Large shrimp prepared scampi style. \$ 18.50

Camarones Mojo de Ajo

Shrimp sautéed in butter, lemon, garlic, shallots and white wine. \$ 18.50

Shrimp Fajitas

Shrimp with tomatoes, onions, white wine, achiote and bell peppers. \$ 17.50

As Time Goes By Brochette

Broiled seafood brochette with shrimp, swordfish, scallops, green peppers and onions. Topped with a creamy garlic sauce

\$ 18.99

There is a \$ 3.00 charge for extra plates.

*We gladly accept cash, Visa, MasterCard, American Express and Discover.
Sorry we do not accept checks. Prices subject to change without notice.*





OUR WORLD FAMOUS CALAMARI

(Served with Rice and Vegetables)

Calamari Marisco

Sautéed in butter & white wine. Served with crab & shrimp. \$ 17.50

Calamari Acapulco

Sautéed. Topped with a crab, bay shrimp & garlic sauce. \$ 17.50

Calamari Mojo de Ajo

Sautéed & topped with a garlic & butter sauce. \$ 16.50

Calamari Natural

Sautéed in butter and white wine. \$ 15.50

Calamari Cognac

Sautéed and topped with baby scallops and a cognac, & capers and garlic sauce. \$ 17.50

Calamari Veracruz

Sautéed. Topped with a tomato, onions, olives, green chile caper sauce. \$ 16.50

Calamari Camarones

Sautéed, topped with bay shrimps and served with a cognac, capers and garlic sauce. \$ 16.50

Calamari con Salsa Fresca

Sautéed and topped with a fresh tomato, onion & Serrano chiles sauce. \$ 15.50

Calamari Fajitas

Sautéed with tomatoes, green bell peppers, onions, achiote & white wine. Served with rice and beans – black or onions refried. \$ 15.50

Calamari Criollo

Sautéed & topped with mushrooms, basil, tomato, garlic and topped with melted cheese. \$ 16.50

Calamari Tequila

Sautéed and served with tomato, green onion, garlic, basil and tequila \$ 16.50

Siete Mares \$ 17.99

Seafood soup with salmon, scallops, shrimp, snapper, swordfish, clams and vegetables

Brasero Special

Seafood Brasero \$ 20.99

Salmon, Shrimp and Scallops seasoned with lemon and pepper and sautéed with vegetables (onions, red and green peppers, tomatoes, green onions) and a salsa made with garlic and tequila. Served hot tableside

Filet Mignon Brasero \$ 22.99

Filet Mignon strips topped with mushrooms, garlic, white tequila and Japanese chiles. Served with rice & beans. Served hot tableside



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.