

DINNER MENU

El

Mariachi

San Lucas

DINNER MENU HOURS

Thursday to Saturday from 4:00pm to 9:00pm

Sunday 12:00 noon to 9:00pm

APPETIZERS

CRAB SAN LUCAS

A unique mix of jumbo lump crab dice tomatoes, onions, cilantro, jalapeño peppers, avocado and fresh squeeze lime juice accompany homemade tortilla chips 12

SHRIMP WRAP IN BACON

5 large shrimp wrapped in bacon served with side of chile de arbol mayonnaise lime dipping sauce . 12

FIESTA NACHOS

Homemade tortilla chips layered with refried beans ,pico de gallo, sour cream, queso fresco and avocado 9

Select one : chicken (tinga) — pork (carnitas) — chorizo — vegetarian

CALAMARI

Crispy fried calamary ,onions and peppers served with side of chile de arbol mayonnaise lime dipping sauce 10

GUACAMOLE SM 7 LG 11

Handmade to order with fresh avocado and squeeze lime juice. Garnish with pico de gallo and served with Homemade tortilla chips.

QUESO FUNDIDO

Melt monterrey ,chihuahua and oaxaca cheese .served hot. Garnish with pico de gallo and accompany

With flour tortillas 9 (Optional) add chorizo 4

TACOS DORADOS 5PCS

Pulled chicken and oaxaca cheese rolled up in a corn tortilla deep fried ,topped with lettuce, sour cream and queso fresco. 10

CHALUPAS 6PCS

Homemade corn tortillas cover with your select of sauce spicy chipotle or green tomatillo, garnish with Cilantro ,dice onions and queso fresco (served hot) 8 Add meat 6.

QUESADILLA

Handmade oval shape tortilla folded in half cover with shredded lettuce,sour cream and queso fresco 8

Select filling : chicken (tinga) — flor de calavaza (punking blossom)—Huitlacoche (corn smut)

HUARACHE

Handmade oval shape tortilla filled with pinto beans cover with spicy chipotle sauce or green tomatillo

And fresh cactus salad,queso fresco. 9 Add meat 4.50

TORTILLA SOUP

Fried tortilla strips ,avocado,queso fresco served in a tomatoe broth , garnish cilantro sour cream and chicharron (pork skin) 6

SALADS

Add Chicken 5- Add Shrimp 6 - Add Salmon 10

EL MARIACHI

Organic spring mix ,apples,grapes ,strawberries,mango and walnuts in a blue agave tequila mango vinaigrette 10

NOPALES

Fresh cactus paddle cut in to strips cooked to perfection mix with pico de gallo,fresh radish and homemade

Pickle jalapeño peppers garnish with avocado and queso fresco 9

SAN LUCAS

Icerberg lettuce ,avocado ,tomatoes,cucumbers,radish,red onions,and queso fresco,Served with our homemade Chipotle ranch dressing. Garnish with fried tortilla strips 9

ENTRÉES

All entrees comes with side of rice and refried pinto beans
And house salad with tequila mango vinaigrette or chipotle ranch dressing

SIGNATURE MOLCAJETE

*Pan seared chicken breast, beef, pork and shrimp served in a hot molcajete (Volcanic stone bowl)
select your Sauce. spicy green sauce or red guajillo (not spicy)
Garnish with fresh cactus salad, queso fresco and avocado 27*

EL RANCHERO STRIP STEAK

*Pan seared 12oz first cut strip steak topped with saute onions, mushrooms, and melt chihuahua cheese
Finished with chipotle cream sauce 27*

POLLO AL MOLE POBLANO

Pan seared chicken breast cover with traditional mole poblano sauce. (contains nuts) 16

POLLO MEXICANO

*Pan seared chicken breast topped with homemade roasted poblano and bell peppers, jumbo lump
Crab and melt monterrey and oaxaca cheese, finished with chile de arbol cream sauce 21*

CAMARONES A LA DIABLA

*Sautee large shrimp in butter and garlic in our homemade spicy red guajillo chile sauce garnish
With fresh avocado 20*

TEQUILA SALMON

*Pan seared Alaskan salmon, finished with fresh jalapeño, squeeze lime juice, cilantro in a blue agave tequila cream
sauce 21*

TILAPIA POBLANA

*Pan seared tilapia filet topped with sauteed roasted poblano and bell peppers, tomatoes, red onions, spanish
olives and fresh spinach 18*

MARIACHI PORK CHOP

Pan seared 8oz french cut pork chop topped with sauteed honey crispie apples in a spicy chipotle demiglace. 19

POLLO SAN LUCAS

Pan seared chicken breast finish with sauteed mushrooms, in our homemade red guajillo chile sauce 17

CHILE RELLENO

*Single fired roasted poblano pepper stuffed with oaxaca cheese, dipped in a egg batter and fried. Finished with
Sauteed fresh corn, onions, cilantro, jalapeños, in a tomatoe cream sauce. 15*

ENCHILADAS

3 organic handmade corn tortillas filled with pulled chicken and cheese covered of your

*Selected sauce Green tomatillo spicy – Red guajillo (not spicy) or Traditional mole poblano (mild)
Garnish with shredded lettuce, sour cream, queso fresco and onions 16*

FAJITAS EL MARIACHI STYLE

*Sauteed fresh bell peppers and onions accompanied with shredded lettuce, sour cream, pico de gallo
.monterrey cheese and side of flour tortillas*

Select meat: chicken 17 shrimp 20 beef 18 (top round slice beef) vegetables 15

CHILAQUILES

Homemade fried tortilla chips simmered in your select of sauce:

*red guajillo mild or green tomatillo spicy Add pulled chicken or carnitas (pork)
Finished with shredded lettuce, sour cream and queso fresco 15*

TACOS

TACOS PER ORDER

All tacos are made with handmade corn tortillas
Served with dice onion and cilantro

CANT NOT BE COMBINED

4 AL PASTOR (PORK)

Marinated thin slices of pork
in a red chile sauce with
pineapple 12

4 CARNITAS

pork chunks 12

4 CHORIZO

mexican sausage (pork)12

4 VEGETABLES 11

Julianne vegetables

Add lettuce,tomatoes,sour cream and queso fresco. 2.50

Add side of rice and refried pinto beans 3.50

4 CHICKEN TINGA

pulled chicken seasoned with
tomatoes,onions
and lighth chipotle sauce 11

4 BEEF

Seasonig Shredded top round
beef. 13

4 TACOS DE LA CASA 11

rice,beans,queso,avocado.

TORTAS/SANWICHES

CHICKEN MILANESSE

Breaded chicken breast with
refried beans
lettuce,tomatoe,onion,oaxaca
cheese,avocado and
pickle jalapeño. 10

CARNITAS

Refried,beans,Avocado,onions,
cilantro,
oaxaca cheese and pickle jalapeño
peppers. 11

AL PASTOR

Refried beans,avocado,oaxaca
heese,onions,cilantro and
jalapeño peppers 12

4 FISH

Pan seared tilapia filet served
with shredded lettuce
pico de gallo and avocado 16

3 SHRIMP TACOS

served with lettuce, pico de
gallo ,sour cream and queso
fresco 12

VEGETARIAN MENU

FIESTA NACHOS

Homemade tortilla chips layered with refried beans ,
pico de gallo, sour cream, queso fresco and avocado 9

GUACAMOLE SM 7 LG 11

Handmade to order with fresh avocado and squeeze
lime juice. Garnish with pico de gallo and served with
Homemade tortilla chips.

QUESO FUNDIDO

Melt monterrey ,chihuahua and oaxaca cheese .served hot.

Garnish with pico de gallo and accompany With flour tortillas 9

CHALUPAS 6PCS

Homemade corn tortillas cover with your select of sauce spicy chipotle
or green tomatillo, garnish with Cilantro
,dice onions and queso fresco (served hot) 8

QUESADILLA

Handmade oval shape tortilla folded in half cover with
shreded lettuce,sour cream and queso fresco 8

Select filling : flor de calavaza (punking blossom)—

-Huitlacoche (corn smut)

HUARACHE

Handmade oval shape tortilla filled with pinto beans
cover with spicy chipotle sauce or green tomatillo
And fresh cactus salad,queso fresco. 10

CHILE RELLENO

Single fired roasted poblano pepper stuffed with oaxaca
cheese ,dipped in a egg batter and fried. Finished with
Sauteed fresh corn ,onions,cilantro,jalapeños, in a tomatoe
cream sauce. 15

ENCHILADAS

3 organic handmade corn tortillas filled with julianne
vegetables cheese covered of your

Selected sauce Green tomatillo spicy –

Red guajillo (not spicy) or Traditional mole poblano (mild)

Garnish with shreded lettuce ,sour cream
, queso fresco and onions16

FAJITAS EL MARIACHI STYLE

Sauteed fresh bell peppers,zucchini, squash and onions
accompanied with shreded lettuce,sour cream,pico de gallo,
monterrey cheese and side of flour tortillas. 16

BEVERAGES

Frozen ice coffee 4

Piña colada 5

Margarita mix glass 3

Margarita mix pitcher 9
(non alcoholic)

SODAS JARRITOS 2.25



Coffe 2.75

Hot tea 2.50

Cafe de olla 2.75 Jamaica (hibiscus ice tea)

AGUAS FRESCAS 24oz 3.75 –pitcher 7

Fruit drink made by blending fresh fruit with water, and bit of sugar .

Pineapple

Mango

Watermelon

Cantaloupe

Horchata

a refreshing drink made with rice, cinnamon, and sugar



BEFORE PLACING YOUR ORDER ,PLEASE INFORM YOUR SERVER IF YOU OR A PERSON
IN YOUR PARTY HAS A FOOD ALLERGY.