

\$5 MARGARITA MONDAYS

(Happy Hour Margaritas)

PLATOS PEQUEÑOS

- Tuna Tacos** 12.99
Three Mini Tacos Served With Diced Tuna, Roasted Corn, Avocado, Pico De Gallo, Calaveras Aioli & Topped With Cilantro.
- Chile Relleno** 9.99
Fried Poblano Pepper, Ground Beef, Goat/Cotija/Chihuahua Cheese, Red Chili Sauce & Lime Crema.
- Queso Fundido** 8.99
Chihuahua Cheese, Roasted Poblanos, Red Chili Sauce Served With Flour Tortillas.
Add Chorizo or Beef For \$3
- Queso Classico** 7.99
Traditional White Queso Dip.
Add Chorizo or Beef For \$3
- Chicken Chimichangas** 9.99
Served With Pico De Gallo And Avocado Ranch.
- Duck Confit Empanadas** 12.99
Flaky Pastry Stuffed With Duck Confit & Mushrooms Topped with Cilantro and Cotija Cheese. Served With Avocado Ranch.
- Nachos Matador** 11.99
Choice Of Chicken, Pork Or Brisket Topped With Black Beans, Chihuahua Cheese, Lime Crema, Guacamole, Pico De Gallo And Pickled Jalapeños. (GF)
- Shrimp Flautas** 9.99
Three Crispy Flour Tortillas Stuffed With Shrimp, Drizzled With Chile Ago Sauce And Calaveras Aioli.
- Shrimp & Calamari**
- Diablo** 12.99
Sautéed Calamari, Shrimp, Cilantro, Tequila, Red Chili Butter. Served With Flour Tortillas.
- Ceviche Fresco** 13.99
Diced Shrimp, Tuna, Lobster, Corn, Peppers And Avocado. Mixed With Fresh Lime Juice And Cilantro. Served With Plantain Chips.

SOPA Y ENSALADAS

- Add Chicken \$5, Shrimp \$6, Mahi Mahi \$7
Skirt Steak \$7
- Ensalada Ranchero** 10.99
Romaine Lettuce, Chick Peas, Corn, Black Beans, Chorizo, Pico De Gallo, Avocado Ranch Dressing & Cotija Cheese. (GF)
- Ensalada Calavera** 9.99
Mixed Greens, Orange, Jicama, Carrots, Chick Peas, Toasted Pumpkin Seeds, Pico De Gallo & Cilantro-Lime Dressing. (GF)
- Ensalada César** 9.99
With Avocado, Croutons And Cotija Cheese. (GF)
- Southwest Pork Chili** 6.99
Chorizo, Bacon, Cheddar Cheese, Onion, Kidney Beans, Chives and Sour Cream.

WET BURRITOS

- Stuffed With Rice, Black Beans, Lettuce & Chihuahua Cheese Served With Ranchero Sauce, Pico De Gallo, Sour Cream And Guacamole.
- Farm Vegetables** 10.99
- Pollo (Chicken)** 12.99
- Carnitas (Pork)** 13.99
- Barbacoa (Brisket)** 13.99
- Camarones (Shrimp)** 15.99
- Carne Asada (Steak)** 16.99

CALAVERAS

GUAC & SALSAS

- Guacamole** (GF) 12.50
- Salsa Classica (Puréed)** (GF) 3.50
- Pico De Gallo (Chunky)** (GF) 3.50
- Salsa Verde (Warm)** (GF) 3.50
- Salsa Trio** 5.99
- Our Corn Chips Are Gluten Free. However, Our Chips Are Cooked In Oil With Other Gluten Products.

TACOS

- All Tacos Served On A Flour Tortilla With Pico De Gallo, Lettuce & Cotija Cheese. Also Available, Hard Shell Or Corn Tortilla (GF)
- Molida (Ground Beef)** 3.99
- Hongos (Mushroom)** 3.99
- Carnitas (Pork)** 3.99
- Pollo (Pulled Chicken)** 3.99
- Chorizo (Sausage)** 3.99
- Brisket (Braised Beef)** 4.99
- Camarones (Shrimp)** 4.99
- Pescado (Wild Mahi)** 4.99

TACOS DE LAS CASA

- Two House Specialty Tacos Served With A Side Of Borracho Beans And Red Rice.
- Pollo Achiote** 11.99
Grilled Chicken, Pico De Gallo, Corn, Calaveras Aioli, Cilantro & Cotija Cheese. (Flour Tortilla)
- Costillas** 13.99
Spicy Short Ribs, Sliced Avocado, Pico De Gallo, Corn & Cotija. (Corn Tortilla)
- Carne Asada** 14.99
Skirt Steak, Pico De Gallo, Lettuce & Cotija Cheese. (Flour Tortilla)
- Chimichurri Asada** 14.99
Grilled Skirt Steak, Mushrooms, Chimichurri & Crispy Onions. (Flour Tortilla)
- Cali Fish Tacos** 13.99
Fried Mahi, Cabbage Pineapple Slaw, Cilantro With Calaveras Aioli. (Flour Tortilla)
- Barbacoa** 13.99
Beef Brisket, Guacamole, Cilantro, Cotija Cheese, Crispy Tortilla Strips. (Flour Tortilla)

PAJITAMIGOS

- All Served With Shredded Lettuce, Cotija Cheese, Pico De Gallo, Sour Cream, Guacamole & Flour Tortillas.
Half or Full Orders.
- Pollo** 13.99 / 23.99
Classic Grilled Chicken Breast With Rajas.
- Carne Asada** 23.99 / 36.99
Skirt Steak With Rajas, Sweet Potatoes & Calaveras Crema Sauce.
- Tres Amigos** 24.99 / 36.99
Grilled Chicken, Skirt Steak & Chorizo With Rajas & Sweet Potatoes.
- El Cuatro** 29.99 / 42.99
Grilled Chicken, Skirt Steak, Shrimp & Chorizo With Rajas, Sweet Potatoes & Calaveras Crema Sauce.

Signature Item

\$2 TACO TUESDAYS

(A La Carte Tacos)

ESPECIALES

- Langosta El Rey** 19.99
Two Lobster Enchiladas Stuffed With Sautéed Spinach, Calaveras Chipotle Crema and Smothered In Cheese. Served With Rice and Frijoles Borrachos.
- Carnitas** 17.99
Slow Braised Pork Served With Sweet Plantains, Red Rice & Farm Vegetables. (GF)
- Chipotle Carne Asada** 24.99
Grilled Skirt Steak In Calaveras Crema Sauce, Served With Farm Vegetables And Red Rice.
- Salmon Rosita** 22.99
Grilled Salmon, Sweet Potato Succotash (Corn, Spinach, Lima Beans, Pico De Gallo) Served With Corn Purée and Drizzled With Our Very Own Calaveras Aioli. (GF)
- El Pollo Loco** 17.99
Mojo Chicken Breasts With Sweet Plantains, Red Rice, Farm Vegetables & Chimichurri. (GF)

ENCHILADAS

- Two Corn Enchiladas Smothered In Sauce And Chihuahua Cheese. Served With Red Rice And Borracho Beans.
- Carnitas (Pork)** 14.99
Smothered In Ranchero Sauce And Cheese.
- Pollo (Pulled Chicken)** 13.99
Smothered In Salsa Verde And Cheese.
- Queso (Chihuahua Cheese)** 11.99
Smothered In Salsa Verde And Cheese.

QUESADILLAS

- Served With A Side Of Calaveras Aioli.
- Carne Asada** 14.99
Skirt Steak, Chihuahua Cheese, Rajas Onions, Peppers, Mushrooms & Cotija
- Pollo (Pulled Chicken)** 12.99
Chihuahua/Goat Cheese, Spinach, Rajas, Onions, Peppers & Mushrooms.
- Brisket (Braised Beef)** 13.99
Chihuahua/Cotija Cheese, Rajas, Onions, Peppers And Mushrooms.
- Espinaca Y Hongos** 11.99
Chihuahua/Goat Cheese, Rajas, Onions, Peppers, Spinach And Mushrooms

ACOMPANANTES

- Jalapeño Mac N Cheese** 7.99
- Farm Vegetables** (GF) 4.99
- Famous Street Corn** (GF) 4.99
- Frijoles Borrachos** (Pinto Beans) 3.99
- Fried Sweet Plantains** (GF) 5.99
- Frijoles Negros** (GF) (Black Beans) 3.99
- Rice & Beans** 4.99
- Side Salad** (GF) 4.99
- Arroz Rojo** (GF) (Red Rice) 3.99

POSTRES (DESSERTS)

- Calaveras Churros** (Takes Time) 8.99
- Coquito Tostado** 8.99
Homemade Toasted Coconut Ice Cream Sundae W/ Spiced Sweet Macadamia Nuts And Cajeta Sauce.
- Cinnamon Corn Ice Cream** 8.99
Exotic Homemade Cinnamon Corn Ice Cream With Candied Pecans and Chocolate Sauce.
- Tres Leches Cake** 8.99
- Lucha Libre** (Takes Time) 13.99
Toasted Coconut Ice Cream Served Over A Bed Of Churros Drizzled With Cajeta/Chocolate Sauce And Topped With Candied Pecans & Spiced Macademia Nuts.