



WEEKEND DINNER SHOW MENU

APERITIVOS

GUACAMOLE FRESCO 12

Creamy avocados, tomato, onion, jalapeño, with a touch of cilantro and fresh lime.

ENTRÉES

CAESAR SALAD 22

Crisp romaine lettuce served with croutons, lemon zest, and grated Parmesan cheese tossed in a Caesar dressing. With your choice of chicken, shrimp or salmon .

ENCHILADAS DEL MAR 28

Shrimp, garlic and asparagus are sautéed to perfection and are rolled into a light flour tortilla and topped with our delicious Poblano sauce.

Served with cilantro rice and black beans

ENCHILADA SUIZAS 24

2 chicken enchiladas, topped with green tomatillo salsa, cilantro, Monterey Jack Cheese, served with beans, rice and sour cream.

BIRRIA TACOS 25

3 birria tacos, cheese, onions, cilantro, served with consomé, rice, salsa, and lime wedges.

STEAK AND SHRIMP 39

Choice ribeye steak, three sautéed garlic shrimp, served with rice, beans, vegetables and tortillas.

CASA DEL SOL FAJITAS COMBINATION 31

Chicken, steak, and shrimp served in a iron skillet with rice beans, pico de gallo, guacamole and tortillas.

CARNITAS URUAPAN STYLE AND A CHEESE ENCHILADA 31

Tender braised pork, cheese enchilada, beans, rice, fresh pico de gallo, guacamole and tortillas.

PESCADO ENTERO 28

Whole red snapper, prepared Veracruz style, lightly breaded, seasoned deep fried and topped with a garlic butter sauce, served with rice, beans, pico de gallo and your choice of tortillas.

CAMARONES A LA DIABLA 35

Grilled jumbo shrimp tossed in a spicy diablo sauce, served with rice, beans and sautéed vegetables.

MENU VEGETARIANO

TAQUITOS DE PAPA 20

Corn tortillas stuffed with twice seasoned potatoes, topped with cheese, sour cream, served with salad, beans, guacamole and pico de gallo.

CHORIZO BURRITO 20

Flour tortilla layered with soyrizo, black beans, corn, cheese, crisp lettuce, pico de gallo, guacamole and sour cream and served with sweet potato fries.

VEGETARIAN ENCHILADAS 22

Zucchini, yellow squash, red onions, red bell peppers, green bell peppers, spinach, corn and Monterey Jack cheese are sautéed to perfection and are rolled into a light flour tortilla and topped with our delicious Poblano sauce. Served with cilantro rice and black beans

SIZZLING VEGGIE FAJITAS 22

Red onions, green and red bell peppers, broccoli, carrots, zucchini and squash served in a cast iron skillet and accompanied by rice, beans, pico de gallo, guacamole and tortillas.

TACOS DE CARNE ASADA 25

3 steak tacos served with rice, beans, pico de gallo, guacamole and salsa.

COMBINACIÓN MEXICANA 26

1 cheese enchilada, 1 chile relleno, served with rice and beans.

SIZZLING FAJITAS 28

Grilled with red and green bell peppers and onions, served in a cast iron skillet and accompanied by rice, beans, pico de gallo, guacamole and tortillas.

With your choice of: chicken, ribeye steak or shrimp.

CAMARONES AL MOJO DE AJO 35

Sauteed succulent shrimp in aromatic garlic butter, served with beans, rice, vegetables, and tortillas.

POLLO A LA PARRILLA 28

Grilled marinated chicken breast, cheese enchilada, served with rice, beans, pico de gallo and guacamole.

STEAK PICADO 27

Spicy steak stir fried with red and green bell pepper, onion and tomato served with beans, rice and tortillas.

PORK CHILE VERDE 24

Tender simmered pork in green tomatillo salsa served with rice beans and tortillas

CARNE ASADA TAMPIQUEÑA 35

Steak and a cheese enchilada served with pico de gallo, fresh guacamole, beans, rice and tortillas.

SALMON FILLET 28

AL MOJO DE AJO

Served with beans, rice and sautéed vegetables.

MENU DE LOS NIÑOS

2 SHREDDED BEEF TAQUITOS 14

Includes rice and beans.

3 CHICKEN FINGERS 14

Includes french fries.

CHEESE ENCHILADA 14

Includes rice and beans.

GRILLED CHICKEN BREAST 14

Choice of 2 sides: rice, beans, fruit or french fries

POSTRES

TRADITIONAL FLAN 12

OREO CHEESECAKE 12

DEEP FRIED ICE CREAM WITH CHURROS 12

Premium vanilla ice cream, fresh churros are served with whipped cream and caramelo sauce.

Reservations on Friday and Saturday are for (1) show only, 3% service fee included if paid by credit card
18% gratuity will be added on checks of \$200 or more. Menu prices subject to change without notice.



Dinner Cocktails

SIGNATURE HOUSE MARGARITAS 16

Carefully crafted with El Jimador Silver Tequila, triple sec and our freshly made sweet and sour mix.

Choose from: strawberry, mango, cucumber and jalapeño, tamarindo or a skinny margarita.

PLAYAS DE MÉXICO 16

Los Javis Mezcal blanco is mixed with Jamaica, mint, simple syrup and is topped off with a splash of Sprite.

LA CATRINA ROJA 16

This tempting red sangria is infused with red wine, triple sec, simple syrup, fresh lime juice, green apples and grapes.

LA CATRINA BLANCA 16

This delicious white sangria is infused with white wine, triple sec, simple syrup, fresh lime juice, with fresh strawberries, mangos and mint.

CASA DEL SOL MOJITOS 16

Served on the rocks, rum, mint, simple syrup and our homemade sweet and sour mix, your choice of classic, mango or strawberry.

LA PENCA 16

Our delicious tamarind margarita is infused with Los Javis Joven Mezcal, lime juice, tamarind pulp and agave nectar

Beer List

DRAFT BEERS

PACIFICO	10
MODELO	10
NEGRA MODELO	10
MICHELOB ULTRA	10
MANGO CART	10
LAGUNITAS IPA	10

BOTTLED BEERS

CORONA	8
CORONA LIGHT	8
BOHEMIA	8
DOS XX	8
BUD LIGHT	8
COORS LITE	8
HENEIKEN (NON ALCOHOLIC)	8
BEER BUCKET	45

Wine List

Sparkling

CAVICCHIOLI 1928 PROSECCO 10 28

TAITTINGER LA FRANCAISE - 85
BRUT CHAMPAGNE

Rosé

SONOMA CUTRER 13 45

Cabernet Sauvignon

STERLING VINEYARDS 10 28

VINTNERS COLLECTION CALIFORNIA

DAOU DISCOVERY 15 52

PASO ROBLES, 2019

Red Wines

BODEGA NORTON RESERVA 10 35

MENDOZA MALBEC, 2018

Chardonnay

HESS COLLECTION MONTEREY 10 28

SONOMA CUTRER 13 45

White Wines

CAVIT COLLECTION DELLE 10 24
VENEZIE IGT PINOT GRIGIO

MATUA MARLBOROUGH 10 28
SAUVIGNON BLANC

Pinot Noir

SUMMERLAND 10 35

CENTRAL COAST, 2019

Tequila Flights

EL JEFE PREMIUM 75
TEQUILA FLIGHTS

Available brands: Grand Love, Don Julio 1942, and Clase Azul

LA FAMILIA 30

TEQUILA FLIGHTS

Please ask your server for available brands: Silver, Reposado, and Añejo

BEBIDAS

LIMONADA 5

COFFEE 5

ASSORTED SODAS 5

ASSORTED HOT TEAS 5

WATER 5

(FLAT OR SPARKLING)

ICE TEA 5

TROPICAL ICE TEA 5

AGUA FRESCAS 5

Horchata, Jamaica & Tamarindo

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