



AUTHENTIC
MADE FROM SCRATCH

DELICIOUS

Bienvenidos!
Garcia's is a local family-owned
Mexican Restaurant.
Our food is proudly made from scratch
and served fresh daily.
Please sit back and enjoy!

FRESH DAILY

TACOS **CEVICHE**

HAND-CRAFTED MARGARITAS

SIZZLING FAJITAS

ADDITIONAL CHARGES FOR EXTRA SIDE ITEMS
OR SUBSTITUTIONS.

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food-borne illness.

Appetizers

THE SAMPLER 12

Includes guacamole, spicy salsa chupacabra dip and queso dip.

GUACAMOLE DIP 7

Freshly mashed avocado mixed with tomatoes, diced onions, cilantro and serrano peppers.

QUESO DIP 6

Melted white cheese dip blended with fresh jalapeños.

CEVICHE 10

Hand chopped citrus-marinated white fish with fresh cilantro, red onions, tomatoes and serrano peppers.

QUESO FUNDIDO 11

A blend of cheeses, poblano peppers, mushrooms, onions and crème sauce. Served flaming to your table and with warm flour tortillas.

Your choice of CHORIZO or GRILLED CHICKEN.

***Add \$2.00 to Shrimp Fundido.**

CHIPS & SALSA (as a meal) 5

Sizzling Fajitas

Served sizzling hot on a bed of sautéed onions and poblano peppers. Served with a side of guacamole, pico de gallo, sour cream, flour tortillas, black beans and rice.

FAJITAS 15

Your choice of GRILLED CHICKEN or SKIRT STEAK.

FAJITA AL PASTOR 16

Adobado pork with pineapple.

TROPICAL FAJITA 16

Grilled chicken tossed in pineapple sauce, caramelized onions and jalapeños.

SHRIMP FAJITA 16

Juicy shrimp sautéed in garlic butter and spices.

FAJITAS FOR TWO 29

Your choice of GRILLED CHICKEN or SKIRT STEAK.

Double portion of our traditional fajita.

Sides

All our sides are made from scratch.

3.49 EACH

Casserole Vegetables, Mexican Rice, Black Beans, Refried Beans, Mexican Corn

Soup and Salads

Dressings: Honey Mustard, Ranch and Raspberry Vinaigrette.

SOUP OF THE DAY 8

Ask server for chef's daily selection.

GARDEN SALAD 10

Your choice of GRILLED CHICKEN or SKIRT STEAK.

Fresh salad greens, tomatoes, cucumbers and mozzarella cheese.

HAND-CHOPPED SIDE SALAD 5

Fresh salad greens, tomatoes and mozzarella cheese.

Enchilada & Taco Combo

Served with refried beans and Mexican rice. Choose TWO of the following:

10.5

ENCHILADAS

Your choice of:

Pork or Shredded Chicken- topped with green tomatillo sauce and drizzled sour cream.

Ground Beef, Shredded Beef or Cheese- topped with red ancho sauce.

TACOS

(SOFT OR CRISPY)

Your choice of:

Pork, Ground Beef, Shredded Beef or Shredded Chicken-

Includes tomatoes, lettuce and shredded cheese.

Tacos Casserola

THREE tacos served on corn tortilla. Add \$1.00 for flour tortilla. Must be 3 of the same taco per entrée. Served with rice and beans.

FISH TACOS 12

Include avocado, pico de gallo, cabbage and chipotle sauce.

SHRIMP TACOS 12

Include avocado, pico de gallo, cabbage and chipotle sauce.

TACOS ASADA 12

Your choice of GRILLED CHICKEN or SKIRT STEAK.

Include sautéed onions, poblano peppers, pico de gallo, avocado and red tomatillo sauce.

TACOS AL PASTOR 12

Chile-marinated pork, red onions, cilantro, avocado and red tomatillo sauce.

TACOS VAMPIRO 12

Quesadilla tacos with skirt steak, pico de gallo, avocado and chipotle sauce.

Enchiladas

Served with black beans and rice.

ENCHILADAS JALISCO 13

Filled with spinach, topped with creamy wine sauce, pico de gallo and juicy shrimp.

ENCHILADAS NORTENAS 12.5

Filled with shredded chicken, topped with creamy tomato sauce and feta cheese.

ENCHILADAS SUIZAS 12.5

Filled with shredded chicken, topped with green tomatillo sauce, lettuce, mozzarella cheese and drizzled with sour cream.

ENCHILADAS POBLANAS 12.5

Filled with shredded chicken, topped with creamy poblano sauce and pico de gallo.

ENCHILADAS YUCATECAS 12

Filled with slow-roasted pork, topped with green tomatillo sauce, pico de gallo & cheese.

SPINACH ENCHILADAS 11

Filled with sautéed spinach and topped with white wine sauce.

Seafood

FISH OF THE DAY

Ask server for chef's daily selection.

Market Price.

CAMARONES VALLARTA 14

Sautéed shrimp tossed in creamy wine sauce, poblano peppers, onions and tomatoes. Served on a bed of rice.

CAMARONES A LA DIABLA 13

Plump juicy shrimp sautéed in spicy diablo sauce. Served with black beans and rice.

SIZZLING BAJA 13

Sautéed chicken breast paired with juicy shrimp and creamy tomato sauce. Served with black beans and rice on a sizzling platter.

Platillos Tradicionales

CARNE ASADA 16

Skirt steak served with charro beans, Mexican cole slaw, casserole vegetables, tomatillo salsa and corn tortillas.

FLAUTAS DE POLLO 12

Crispy hand rolled corn tortillas stuffed with shredded chicken. Topped with green tomatillo sauce, feta cheese and drizzled with sour cream. Served with guacamole, pico de gallo and a side of refried beans.

BIRRIA DE PUERCO 14

Adobado slow-roasted pork served with Mexican rice, corn tortillas and red spicy sauce.

CHILE RELLENO 12.5

Breaded poblano pepper stuffed with chicken, mozzarella cheese and pecans. Topped with tomato sauce and served with rice.

NACHOS 12.5

Tortilla chips topped with refried beans, melted cheese sauce, sour cream, tomatoes, lettuce and jalapeños. **Your choice of: GRILLED CHICKEN, SKIRT STEAK or GROUND BEEF.**

TACO SALAD 11

Crispy flour tortilla bowl filled with fresh salad greens, refried beans, mozzarella, tomatoes, melted cheese sauce, sour cream and guacamole.

Your choice of: SHREDDED CHICKEN, SHREDDED BEEF, PORK or GROUND BEEF.

***ADD \$2 to GRILLED CHICKEN or SKIRT STEAK:** Includes sautéed onions, peppers & mushrooms.*

PORK TAMALES 11

Authentic pork tamales made from scratch. Topped with red ancho sauce. Served with refried beans and rice.

Signature Specialties

TEQUILA LIME CHICKEN 13

Grilled chicken breast marinated with tequila lime sauce. Served with casserole vegetables and Mexican rice. Topped with spicy smoked tomato sauce.

TACO LOCO 12.5

Your choice of GRILLED CHICKEN or SKIRT STEAK.

Mixed with onions, poblano peppers & mushrooms, topped with melted cheese sauce. Served with pico de gallo, guacamole, flour tortillas and a side of black beans.

POLLO A LA PARRILLA 13

Grilled chicken breast topped with white creamy sauce. Served with casserole vegetables & rice.

POLLO BANDIDO 10

Seasoned grilled chicken breast sliced and served on top of Mexican rice and topped with melted cheese sauce. Served with a side of flour tortillas.

PASTA POBLANA 12

Blackened chicken breast on top of pasta with creamy spicy avocado and poblano pepper sauce.

***Add \$2.00 for Shrimp substitution.**

PASTA NORTENA 12

Grilled chicken breast on top of pasta with creamy tomato sauce.

***Add \$2.00 for Shrimp substitution.**

Quesadillas

All served with pico de gallo, sour cream & guacamole on the side, with the exception of "Quesadilla with Rice & Beans".

CLASSIC QUESADILLA 12

Your choice of GRILLED CHICKEN or SKIRT STEAK.

Includes mushrooms, sautéed poblano peppers and onions.

QUESADILLA GARCIA'S 13

Includes grilled chicken, chorizo, mushrooms, homemade crème sauce, sautéed onions and poblano peppers.

QUESADILLA HAWAIIANA 12.5

Includes grilled chicken, jalapeños and pineapple sauce.

SHRIMP QUESADILLA 12

Includes juicy shrimp and pico de gallo.

FRIED CHICKEN QUESADILLA 12.5

Includes fried chicken tenders, lettuce, tomatoes and chipotle sauce.

VEGGIE QUESADILLA 10

Includes sautéed onions, poblano pepper and mushrooms.

SPINACH QUESADILLA 10

Includes sautéed spinach and seasonings.

QUESADILLA WITH RICE & BEANS 8

Your choice of GRILLED CHICKEN or SKIRT STEAK.

Includes sautéed onions, mushrooms and poblano peppers. Served with refried beans and rice.

Homemade Desserts

TRES LECHES CAKE 6

Ask server for the flavor of the day.

HOMEMADE VANILLA FLAN 6

Authentic crème caramel, drizzled with white chocolate, strawberry and kiwi syrup.

BANANA BURRITO 6

Lightly fried tortilla wrapped around banana and melted chocolate, served on a bed of melted caramel and vanilla ice cream on the side.

HONEY SOPAPILLA WITH ICE CREAM 5

Lightly fried tortilla sugar coated and drizzled with warm honey and chocolate syrup. Topped with vanilla ice cream.

CHEESECAKE CHIMICHANGA 6

Creamy cheesecake wrapped in a lightly fried and sugar coated tortilla. Drizzled with strawberry and kiwi syrup.

MEXICAN CHURROS 6

Served with vanilla ice cream.

Burritos

CLASSIC BURRITO

Flour tortilla rolled over refried beans, shredded cheese and your choice of meat. Served with refried beans and rice.

Your choice of:

-SHREDDED CHICKEN or PORK 10:

Topped with green tomatillo sauce & drizzled sour cream.

-GROUND BEEF or SHREDDED BEEF 10:

Topped with red ancho sauce.

-GRILLED CHICKEN or SKIRT STEAK 12:

Includes mushrooms, sautéed peppers and onions. Topped with tomato ranchero sauce.

BURRITO CHUPACABRAS 13.5

Filled with grilled chicken, chorizo, bacon, refried beans, sautéed onions, peppers and mushrooms. Topped with spicy chupacabra sauce.

Chimichangas

CLASSIC CHIMICHANGA

Lightly fried flour tortilla wrapped around refried beans, shredded cheese and your choice of meat. Topped with sauce and drizzled with sour cream. Served with refried beans & rice.

Your choice of:

-SHREDDED CHICKEN or PORK 11:

Topped with tomato ranchero sauce.

-GROUND BEEF or SHREDDED BEEF 11:

Topped with red ancho sauce.

-GRILLED CHICKEN or SKIRT STEAK 12.5:

Includes mushrooms, sautéed peppers and onions. Topped with tomato ranchero sauce.

SHRIMP CHIMICHANGA 13

Filled with juicy shrimp, pico de gallo and black beans. Topped with creamy wine sauce. Served with black beans and rice.

SPINACH CHIMICHANGA 11

Filled with spinach, black beans and tomatoes. Topped with chipotle tomato sauce. Served with rice and black beans.

Beverages

2.75 EACH

Coke, Diet Coke, Coke Zero, Root Beer, Sprite, Pink Lemonade, Orange Fanta, Dr. Pepper, Sweet Tea or Unsweet Tea

BOTTLED MEXICAN SODAS (No Free Refills):

Sidral Mundet, Mexican Coca-Cola

JARRITOS: Tamarindo, Mandarin, Fruit Punch, Pineapple

BAR MENU

Classic Margaritas

	House	Gold
Regular	9	10.5
Grande	11.5	13
Pitcher	25	28

Flavored Margaritas

Strawberry, Tamarindo, Pineapple, Peach or Mango.

	House	Gold
Regular	10.5	12.5
Grande	13	14.5
Pitcher	28	31

MARGARITA SANGRIA

Served on the rocks or frozen.
Red Sangria swirled in our
Signature Lime Margarita.

Regular	11
Grande	12

Hand-Crafted Margaritas

All served on the rocks.

EL JEFE MARGARITA 13

Don Julio Blanco or Patron Silver,
fresh-squeezed lime juice, grapefruit
juice and agave nectar.

JALAPEÑO MARGARITA 10.5

Jalapeño-infused tequila, Orange Curaçao,
Triple Sec, organic mix and orange juice.

SKINNY MARGARITA 13

Gold Tequila, Triple Sec, Orange Curaçao,
fresh-squeezed lime juice & agave nectar.

ORGANIC MARGARITA 12

Gold Tequila, Orange Curaçao, Triple Sec,
organic mix, fresh-squeezed orange
and lime juice.

MARGARONA 14.5

Served on the rocks or frozen.
House margarita topped with an upside down
Coronita.

Beers

BOTTLED IMPORTED 5

Corona Extra, Corona Light,
Pacífico, Negra Modelo, Tecate,
Modelo Especial, Dos Equis Amber,
Dos Equis Lager, Heineken

BOTTLED DOMESTIC 4

Bud Light, Coors Light, Miller Lite,
Budweiser, Michelob Ultra,
Michelob Light, Blue Moon

DRAFT 4

Dos Equis Amber, Pacífico,
Modelo Especial, Corona Light

Wines

Served by the glass.

RED 8

Pinot Noir
Merlot
Cabernet

WHITE 8

Zinfandel
Chardonnay
Pinot Grigio

RED SANGRIA 8

Carlos Rossi
Served on the rocks.

Tequilas

REPOSADO

Patron
Don Julio
Herradura
7 Leguas
Centinela
1800 Tequila
Cazadores
Jose Cuervo

BLANCO

Patron
Don Julio
Casamigos
El Jimador
Agavales