

BOCADITOS

MARGARITAS

La Margarita de CASA
7 glass 18 pitcher

El Jimador silver tequila, fresh lime juice and organic agave nectar

The Spicy Cadillac
10 glass 27 pitcher

Grand Marnier, El Jimador Silver tequila, fresh lime juice, jalapeno puree and organic agave nectar

My Mom's Pink Cadillac
10 glass 27 pitcher

black raspberry liqueur, El Jimador Silver tequila, fresh lime juice, organic agave nectar and Cointreau

Pomegranate Margarita
10 glass 27 pitcher

Milagro silver tequila, fresh lime juice, organic agave nectar and pomegranate juice

Guava Margarita
10 glass 27 pitcher

Milagro silver tequila, fresh lime juice, organic agave nectar and guava puree

Lavender Margarita
12 glass

farmer's market fresh lavender sprigs, muddled with lime and organic agave nectar, served with Herradura silver tequila

Gran Casa Cadillac
14 glass 42 pitcher

Gran Centenario Reposado tequila, organic agave nectar, fresh lime juice and a float of Grand Marnier

COCTELES

Sangria Roja
7 glass 18 pitcher

our original recipe is a blend of Spanish red wine, Mexican brandy with our fresh squeezed juices

La Rosa
10 glass 27 pitcher

infused blueberry and black raspberry vodka, lemon juice and housemade simple syrup over crushed ice

Limonada 10

Finlandia vodka muddled with mint and lemon, finished with a splash of sprite

Whisky Agave 13

Woodford Reserve bourbon with agave nectar and a dash of orange bitters

Flor Juniper 12
perfectly balanced floral cocktail with a rinse of St. Germaine, Bombay Sapphire gin, fresh lime juice and organic agave nectar

 **Guacamole** 8
our version of the classic, served with our housemade chips

 **Para estudiar Picante "To study Spicy" Guacamole & Chips** 6
customize tableside the spice level of your guacamole, using our housemade jalapeno puree and habanero salsa

 **Totopos con Amigos** 4
our chef's tasting of three dipping salsas with housemade chips

Nacho Madre's Nachos 12
three tiers of fried tortillas cut tableside, fully loaded with melted cheese, black beans, crema, pico de gallo, pickled jalapenos and guacamole with barbacoa braised beef, Substitute Angus steak \$2

ANTOJITOS

Quesadilla con Carne y Papas 10
flour tortillas stuffed with roasted tomatoes, caramelized onions, pickled jalapenos, crispy potatoes, Monterey jack cheese and Angus steak, tossed in a chimichurri salsa

Quesadilla con Tinga de Pollo 8
flour tortillas stuffed with our version of Mexican barbecue "tinga" sauce, chicken breast, smoked gouda and Monterey jack cheese, red onions, pickled jalapenos and cilantro

 **Quesadilla Tradicional** 9
farmer's market beefsteak tomatoes with roasted poblanos, queso Oaxaca, classically stuffed into fresh corn masa, served with a tomatillo-avocado sauce

Queso Flameado 9
tequila-flamed queso asadero with roasted peppers and carne asada or soy chorizo, served with fresh, housemade flour tortillas

Empanada de Carnitas 7
apple-roasted, shredded pork wrapped in dough, lightly fried, served with a salsa roja dipping sauce

Atun y Masa 9
sushi-grade ahi tuna finished with chipotle aioli on crispy masa

FLAUTAS

Flautas de Pollo 9
crispy, rolled flour tortillas with tomatillo marinated shredded chicken breast, jalapeno-cilantro salsa, smoked queso and guacamole

Flautas de Barbacoa 8
crispy, rolled flour tortillas with shredded braised beef, finished with a lime crema

 **Flautas de Soy Chorizo y Papas** 7
crispy, rolled flour tortillas stuffed with "chorizo style" seasoned soy, queso Oaxaca and Garnett yams, finished with a lime crema

TACOS

Tacos de Camarones Diablo 12
sinful shrimp sauteed in a spicy chipotle sauce, served with finely shredded cabbage and pickled jalapenos in housemade flour tortillas

Tacos de Pollo Negro 9
chicken breast blackened with house-ground mild chiles, served with a citrus slaw in housemade flour tortillas

Tacos de Pescado Borrachos 9
cerveza-battered whitefish, green chile crema and cabbage with a chile aioli in housemade corn tortillas

Tacos al Pastor 8
spit-roasted, "crackling" (ask your server) pork, tomatillo-avocado sauce, cilantro and minced onion in housemade corn tortillas

Tacos de Carne Asada 10
adobo marinated Black Angus steak, rajias of onions and peppers, queso anejo, roasted tomato salsa and guacamole in housemade corn tortillas

 **Tacos de Mercado** 8
caramelized Portobello mushrooms, grilled onions and fried potatoes, topped with a queso fresco and pico de gallo in housemade flour tortillas

Multas de Carnitas 8
housemade corn tortillas stuffed "sandwich style" with shredded, roasted pork, queso Oaxaca, julienned apples and tomatillo-avocado sauce

ENSALADAS Y SOPAS

Ensalada de Falda Asada 16

grilled Black Angus steak served with a salad of arugula, fresh avocado, tomatoes, red onions, Cypress Grove goat cheese and crispy potato croutons in a chimichurri vinaigrette

Ensalada de Caesar Cardini 8

chopped romaine leaves tossed in our Caesar dressing with tomatoes and fresh avocado, finished with two large flour tortilla chips and shaved parmesan, Add blackened chicken for \$3 OR Add poached shrimp for \$5

Ensalada de CASA 8

roasted beets with citrus, Cypress Grove goat cheese, sliced red jalapenos, arugula and candied pepitas, tossed in our agave vinaigrette

Sopa de Tortilla 5

customize this traditional spicy soup with sides of fresh guacamole, tortilla strips and queso cotija

ENCHILADAS

Enchiladas con Langosta y Camarones 18

two fresh flour tortillas filled with Pacific lobster, shrimp and fresh spinach, finished with Nick's chile-citrus crema sauce on a bed of cilantro rice

Enchiladas de Pollo 14

housemade corn tortillas layered with tomatillo marinated chicken breast, queso and our "table staining" enchilada sauce, served with cilantro rice and an arugula salad

Enchiladas de Espinacas y Papas 14

two housemade flour tortillas filled with sauteed spinach and pan crisped potatoes, "chorizo style" seasoned soy and crema de Oaxaca, finished with a red tomatillo enchilada sauce on a bed of cilantro rice (prepared vegan by request)

ENTRADAS

Fajitas de Pollo Negro 16

chicken fajitas with breast meat blackened with house-ground mild chiles, roasted tomatoes, caramelized onions and peppers on a bed of cilantro rice with a side of lime crema and guacamole, served with fresh pressed flour tortillas

Fajitas de Carne Asada 18

our version of sophisticated Steak Fajitas with Prime Angus Skirt Steak with roasted tomatoes, caramelized onions and peppers on a bed of cilantro rice with a side of chimichurri crema and fresh pressed flour tortillas

Carnitas 15

apple roasted, shredded pork served with frijoles borrachos (drunken pinto beans), cilantro rice, caramelized onions and peppers, finished with pickled red onions, served with fresh pressed flour tortillas

Traditional Taco Trio 12

three housemade corn tortillas filled with carne asada Black Angus steak, cerveza-battered whitefish and al pastor pork, served with black or pinto beans and cilantro rice

Surf & Turf Tacos 14

three flour tortillas stuffed with sauteed shrimp and grilled Black Angus steak, finished with minced peppers, chimichurri crema and pico de gallo, served with black or pinto beans, cilantro rice and an arugula salad

Pollo y Arroz 15

pan seared Jidori chicken breast with a side Chef Carlos's almond mole served on a bed of cilantro rice and an arugula salad

Chile Relleno 14

poblano stuffed with caramelized Portobello mushrooms, spinach, frijoles borrachos (drunken pinto beans) and queso Oaxaca, finished with pico de gallo, served with cilantro rice

 - Vegetarian

Most Popular

CASA is the perfect venue for **Corporate Mixers, Cocktail Parties, casual "after work" Happy Hours and Birthday Parties.**

If you want to reserve a space or would like to see our **Special Event Menus** -Just ask your server. Our restaurant is ideal for groups from 10-250 people. From our large **semi-private casitas** to our **Discount Group Menus**, we are the best place for Large Parties!

CERVEZAS

Bud Light Draft	4
Modelo Can	4
Pacifico	5
Corona	5
Corona Light	5
Negra Modelo	5
Stella Draft	6
Widmer	
Hefeweizen Draft	6
Fat Tire Draft	6

VINO ROJO

LA Cetto Petite Sirah (Mexico) 7 28

dark, cherry red wine with fruit and tea-like tannins

Bonterra Merlot (Mendocino) 10 40

organic red with complex flavors of berry fruit, cinnamon, clove, nutmeg spices and hints of caramel

Prima Voce (Tuscany) 13 52

bright and balanced merlot, sangiovese blend with hints of vanilla and high tones of raspberry

La Crema Pinot Noir (Monterey) 14 56

engaging aromas of ripe, round cherry with floral notes of spice clove and licorice

Liberty School Cabernet (Paso Robles) 9 36

fresh black and red berry nose with bright, ripe red berry flavors and medium bodied

VINO BLANCO

LA Cetto Chenin Blanc (Mexico) 8 32

elegant Mexican white wine with herbal aromas and fruity flavors

Calina Chardonnay (Chile) 7 28

subtle aromas of butter, balanced by notes of citrus, green and red apples, white peach and melon

Maddalena Riesling (Monterey) 9 36

aromas of apricot, honey, and wildflowers with fresh fruit flavors of pear and green apple

St Supery Sauvignon Blanc (Napa) 12 48

sustainable white wine with ruby grapefruit zest, green lime and kiwi flavors

Benvolio Pinot Grigio (Italy) 9 36

fresh and delicate, with clean stone fruit and apple flavors with a balanced acidic finish