

APPETIZERS

Chips & House Salsa

First Round is on the house, 1 Basket of chips & 1 salsa per 2 guests, 1.95 per after that

Queso Blanco 9.95 Served with Tortilla Chips

Add Chorizo 3.95
Add Grilled Corn 1.95
Add Pork Green Chile 2.95
Add 2 Tortillas 1.95

Queso Fundido 12.95

Queso Topped with Margarita Soaked Shrimp, Chorizo & Mexican Cheese Blend, Brûléed

Whipped Goat Cheese 13.95

Garlic & Herb Goat Cheese, Arbol Honey, Grilled Baguette. Served Hot or Cold

Mexican Pizza 13.95

Fried Flour Tortilla, Refried Black Beans, Cheese Blend, Ground Beef, Pico De Gallo & Red Enchilada Sauce

Guacamole 8.95

Chicharrones 8.95

Pork Rinds, Lime & Ranchero Powder

Drunken Shrimp 11.95

Cold Margarita Soaked Shrimp, Avocado, Tomato Consommé, Pico De Gallo & Fresh Serrano

Chicken Flautas 11.95

Shredded Chicken, Grilled Veggies, Black Beans, Grilled Corn, Avocado Crème

Nachos 14.95

Corn Tortilla Chips, Rice, Queso Blanco, Grilled Corn, Pico De Gallo & Lime Crème. Choice of Shredded Chicken or Ground Beef
Add Guacamole \$2

SALSAS

Rojo \$3.95
Verde \$3.95
Habenero \$3.95
Seasonal MP

SOUPS & SALADS

Taco Salad 9.95

Greens, Grilled Corn, Black Beans, Guacamole, Pico De Gallo, Queso Fresco, Ranchero dressing. Served with Tortilla Chips.

Avocado Salad 10.95

Greens, Tomato, Avocado, Cojita, Radish. Served with Jalapeno Vinaigrette.

Add a Protein:
Skirt Steak 10.95
Fried Shrimp 8.95

Chicken 6.95
Ground Beef 5.95

Pork Green Chili or Pozole

Cup 5.95 Bowl 7.95
Add Flour Tortillas 1.95



CALAVERAS

TACOS

All Tacos Served a la carte on a Corn Tortilla. Substitute a Yoli Flour Tortilla for .95 Additional

Add Rice and Beans for 3.95

Taco Flight 49.95

One of each taco

Shredded Chicken 4.95

Shredded Chipolte Chicken, Pickled Red Onion & Chili Mayo

Beef 4.95

Ground Beef, Pico De Gallo, Shredded Cheese, Sour Cream

Pork Carnitas 4.95

Carnitas, Grilled Pineapple, Onion & Cilantro, Lime

Mahi* 5.95

Blackened or Fried Mahi, Carrot Slaw, Chili Crème

Shrimp* 4.95

Fried Shrimp, Onion, Cilantro & Chili Mayo

Street Taco* 5.95

Grilled Steak, Herbed Butter, Onion & Cilantro.

Choice Of:
Salsa Verde, Habenero Sauce or Salsa Rojo.

Pork Belly 5.95

Fried Pork Belly, Cowboy Caviar, Avocado Crème, Fried Jalapeños

Mushroom 4.95

Roasted Mushrooms, Sautéed Peppers and Onions, Fire roasted Corn, Chili Verde Crisp

Grilled Pineapple & Avocado 4.95

Grilled Pineapple, Avocado, White Onion, Salsa Verde & Cilantro. Served Cold

K.F.C. 5.95

Korean Fried Chicken, Pickled Asian Slaw, Gojuchang Aioli.

Make any Taco, "American" - Protein, Lettuce, Cheese, Pico De Gallo, Sour Cream - No Charge

ENTREES

Black & White Burrito 15.95

Grilled Steak, Cilantro Lime Rice, Sautéed Peppers & Onions, Topped w/ Queso Blanco & Mole Negro (contains almonds)

Green & White Burrito 14.95

Chorizo, Cilantro Lime Rice, Sautéed Poblanos, Topped w/ Queso Blanco & Mole Verde

Red & White Burrito 13.95

Beans, Cilantro Lime Rice, Pico De Gallo, Topped w/ Queso Blanco & Red Sauce

Mexican Dip* 19.95

French Baguette, Grilled Skirt Steak, Mexican Cheese Blend, Pickled Red Onion, Chili Aioli & Guajillo Consommé

Crunchy Chicken Enchiladas 15.95

Shredded Chicken, Sautéed Peppers & Onions, Black Beans, Grilled Corn, Served w/ Cilantro Lime Rice & Black Beans.
Choice of: Verde (Green) or Rojo (Red)

Pork Green Chili w/ Pork Belly 20.95

Served with Two Flour Tortillas

Chicken Chimichanga 15.95

Shredded Chicken, Sautéed Peppers & Onions, Black Beans, Grilled Corn, Topped w/ Queso Blanco & Cilantro Lime Rice

Quesadilla 14.95

12" Flour Tortilla stuffed with a Mexican Cheese Blend and your Choice of Ground Beef, Shredded Chicken or Grilled Veggies Served with Cilantro Lime Rice, Black Beans, Sour Cream & Salsa

Quesobirria 14.95

2 Beef Birria Tacos, Mexican Cheese Blend, Yoli Flour Tortilla. Served Quesadilla Style w/ Guajillo Consommé, Rice & Beans

Pozole 14.95

Mexican Green Stew w/ Chicken & Hominy, Garnished w/ Radish, Onion Cilantro Mix, Limes & Tortilla Strips. Served with Two Flour Tortillas

Make any Burrito a Chimichanga 1.95

KIDS MENU

Buritto 8.95

Chicken, Ground Beef or Beans. Served with Rice

Shredded Chicken and Rice 7.95

Served with Cilantro Lime Rice and Shredded Cheese

Kids Taco 7.95

Ground Beef or Shredded Chicken, Cheese Served with Cilantro Lime Rice

Quesadilla 9.95

Choice of Chicken, or Ground Beef. Served with Cilantro Lime Rice, a Side of Sour Cream & Salsa.

SIGNATURE ITEMS

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

SIDES

Cilantro Lime Rice 2.95

Black Beans 2.95

Street Corn 3.95

Fire Roasted Corn, Herbed Butter, Chili Mayo, Cotija Cheese, Lime

Refried Beans 2.95

Drunken Beans 3.95

Sauteed Peppers & Onions, Pork, Pinto Beans Calaveras Mexican Lager

Guacamole

Small 1.95 Large 4.95

Sour Cream

Small 1.95 Large 3.95

Jar of Salsa 6.95

BEER

Draft Beer 6.95

Make any Beer a Michelada 1.95

Smoke Shelter in Haze
Smoke Herd of Turtles
Stone Buenaveza
Michelob Ultra
Modelo Especial
Dos Equis

PACKAGED BEER 4.95

Corona Extra
Tecate
Modelo Negra
Pacifaco
Miller Light
Bud Light
Coors Light

Quirk

(Ask your Server for Available Flavors)

N/A

Agua Fresca 4.95
Boulevard Lemon Wheat N/A 4.95

WHITE WINE

Cupcake Moscato 8.95
Matua Sauvignon Blanc 8.95
Proverb Sauvignon Blanc 6.95
Proverb Chardonnay 6.95
Proverb Pinot Grigio 6.95
Kendall Jackson Chardonnay 10.95
Sangria 10.95

RED WINE

Josh Cabernet Sauvignon 9.95
14 Hands Red Blend 9.95
Proverb Cabernet 6.95
Sangria 10.95



WANT A
FREE DRINK,
SCAN HERE



CALAVERAS

COCKTAIL

Margarita 9.95

Lunazul Blanco Tequila, Lime Superjuice, Triple Sec, Simple, Salt Rim, Lime Wedge

Pitcher 40.95 Serves 4-5 Cocktails
TO-GO 13.95 Makes 2 Cocktails

Add:

Jalapeño .95
Habanero .95
Strawberry, Peach, Watermelon
or Raspberry .95
Coconut 1.95

Paloma 11.95

Libélula Joven Blanco Tequila, Grapefruit Soda, Grapefruit Juice, Lime, Pink Salt

Tequila Mule 10.95

Lunazul Blanco Tequila, Lime Juice, Ginger Beer, Lime Wedge

Senorita 12.95

Vodka, Lemon Juice, Pomegranate, Simple, Edible Orchid

Grapefruit Reviver 11.95

Gin, Lemon, Grapefruit, Curacao

Old Fashioned 12.95

Bourbon, Spiced Simple, Orange

Pineapple Mojito 11.95

Rum, Pineapple, Mint, Lime, Simple

MOCKTAIL

Hibiscus Ginger Mule 8.95

Hibiscus Tea, Ginger Beer, Lime

Coconut Lime Sparkler 8.95

Coconut Water, Lime, Club Soda, Simple

LUNCH SPECIALS 10.95

Served Friday 11-3

Burrito

Ground Beef or Chicken, Topped w/ Queso Blanco, Rice and Beans

Tacos

2 Ground Beef or Chicken, Shredded Lettuce Pico De Gallo, Shredded Cheese, Rice and Beans

Burrito Bowl

Ground Beef or Chicken, Rice, Black Beans, Sautéed Peppers & Onions, Shredded Cheese

DAILY SPECIALS

Sunday

1/2 Price Pitchers of Margaritas & Palomas

Monday

\$15 Birria Ramen & \$8 Lychee Soju Margarita
Add Soy Ancho 6 Min. Egg \$2
A tantalizing blend of Mexican birria's rich, flavorful broth meets the comforting embrace of Asian ramen

Tuesday

\$2 Tacos (Chicken, Ground Beef or Carnitas)
Half Price Tequila Pours

Wednesday

1/2 Price Glasses & Bottles of Wine

CADILLAC MARGARITA

Milagro Resposado, Lime, Sugar, Edible Gold Glitter

19.95



BENTLEY MARGARITA

Don Julio 1942, Lime, Sugar, Edible Gold Glitter

49.95

HAPPY HOUR

Monday - Thursday 4-6PM

Friday 3-6PM

COCKTAILS

Margarita \$6

Lunazul Blanco Tequila, Lime Superjuice, Triple Sec, Simple, Salt Rim, Sliced Lime

Frozen Margarita \$6

Lunazul Blanco Tequila, Lime Superjuice, Triple Sec, Simple, Lime Wheel

Paloma \$7

Libélula Joven Tequila, Grapefruit Soda, Grapefruit Juice, Lime Juice, Pink Himalayan Salt Rim

Draft / Packaged Beer \$4

House Wine \$5

FOOD

All Speciality Salsas \$3

Drunken Shrimp \$8

Tacos \$3

Choice of Chicken, Ground Beef or Carnitas

Guacamole \$5

Queso Blanco \$5

Chicharrones \$4