**Drink List**

**SPARKLING WINES**
- Rosé NV, Mionetto, (187ml) Veneto, IT

**WHITE WINES**
- Albariño 2019, Burgans Rias-Baixas, SP
- Chardonnay 2018, Catena Mendoza, ARG

**RED WINES**
- Cabernet Sauvignon 2017, Antiguas Reserva, Cousiño-Macul Maipo, CH
- Pinot Noir 2019, Cono Sur, CH

**SANGRIA**
- Red Glass Carafe
  - 17 half
  - 33 full
- White Glass Carafe
  - 18 half
  - 35 full

**MEZCAL COCKTAILS**
- Smokey Flower (Neighborhood Favorite!) 14
  - Peleón de la Muerte Mezcal, Ancho Reyes, Hibiscus, Lime, Agave
- Mezcalita 14
  - Peleón de la Muerte Mezcal, Agave, Fresh Cilantro, Lime, Agave

**MARGARITAS**
- El Amigo Our Best Seller! 15
  - Casamigos, Cointreau Lime, Orange Pulp, Agave
- Perfecta 13
  - Jimador Reposado, Patron Citronge, Lime
- Cucumber 14
  - Herradura Silver, Cucumber Purée, Elderflower, Lime, Agave
- Pineapple Jalapeño 14
  - Lunazul Silver, Patron Citronge Mango, Pineapple, Jalapeño, Lime Agave
- The Grand 15
  - Casamigos, Grand Mariñer
- Ghost Mango 14
  - Ghost Tequila, Elderflower, Mango

**FROZEN MARGARITAS**
- Strawberry 13
- Mango 13
- Piña Colada 13

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**Food Menu**

**APPETIZERS & SALADS**
- **Pozole Soup** 9
- **Carnellos** 13
  - Grilled Steak Tenderloin and Cheese Served in a Flour Tortilla
- **Chicken Flautas** 9
  - Chicken and Cheese Grilled in a Flour Tortilla
- **Chips /Salsa/Guacamole** 13.75
  - Homemade Corn tortilla chips, Salsa Casera and fresh Guacamole
- **Ensalada de Elote** 9.75
  - Baked Cheese with Mexican Chorizo
- **Pork Tamale** 8.75
  - Steamed Pork Tamale Served in a Banana Leaf
- **Chile Relleno** 11

**TACOS**
- Served with Mexican Rice and Beans
  - **Fish** 22
    - 2 Large Fish Tacos, Beer Batter Fried, Topped with Pico de Gallo, Red Cabbage and Chipotle Mayo
  - **Pastor** Best Seller 18
    - 3 Marinated Pork Pastor with Small Pieces of Pineapple, Garnished with Fresh Cilantro and Onions.
  - **Steak** 23
    - 3 Sirloin Steak Tacos on Corn Tortillas with Pico de Gallo and Cilantro.
  - **Tuna** Customer Favorite 25
    - 3 Large Fresh Ahi Tuna Tacos on Corn Tortillas, with Queso Fresco, Pico de Gallo, Cilantro and Cubed Avocados.

**ENCHILADAS**
- Corn Tortillas Filled with Chicken or Refried Beans, Melted Cheese and your Choice of Mole or Green Sauce, Served with Rice and Beans
  - **Enchilada Verde** 18
  - **Enchilada Mole** 18
  - **Enchilada Vegetarian Verde** 18
  - **Enchilada Vegetarian Mole** 18
  - **Crab Meat and Shrimp** 26
    - Served in our Homemade Tomatillo and Cilantro Sauce

**CASA ROMERO SIGNATURE PLATES**
- All Entrées are Served with Rice and Beans
- **Cochinita Pibil** 18
  - Pulled Roasted Pork Marinated in a Rich and Flavorful Achiote and Orange Chile Sauce, Served with Corn Tortillas
- **Pollo Cilantro** 20
  - Chicken Tenderloin Sautéed in our Homemade Tomatillo and Cilantro Sauce
- **Carne Asada** Best Seller 30
  - Sirloin Steak Cooked to Perfection with Caramelized Onions and Tomatoes, Garnished with Plantains and a Chicken Enchilada
- **Puerco Adobado con Chipotle y Naranja** 28.50
  - Pork Tenderloin Marinated in Orange and Smoked Chipotle Peppers
- **Camarones a la Diabla** Best Seller 25
  - (Neighborhood Favorite!) Sautéed Shrimp in a Homemade Spicy Chipotle Sauce

**SIDES AND EXTRAS**
- **Cheese** 2.50
- **Avocado Slices** 3.25
- **Fried Plantains** 6
- **Rice and Beans** 6.50
- **Salsa Casera** 5
- **Salsa Habanero** 3.95

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*Food items cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.*

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*This symbol indicates Gluten Free Items.*