

Botanas

APPETIZERS

QUESADILLAS

Cheese.....	4.95
Chicken.....	7.50
Carne Asada.....	9.95
Shrimp.....	11.95

NACHOS MEXICANOS6.95

Layers of tortilla chips, beans and Jack cheese topped with Jalapeños, tomato & onion	
Add Chicken.....	9.95
Add Beef.....	12.95

TOSTADAS

Ceviche (Marinated Fish).....	4.95
Camaron (Tender Shrimp).....	6.25

CALAMARES FRITOS8.50

Fried squid served with cocktail sauce.

OSTIONES EN SU 1/2 CONCHA 1/2 DOCENA9.50

1/2 dozen fresh Chesapeake oysters served in their half shell over ice.

CAMARONES AGUA CHILE 1/2 DOCENA..... 14.50

Raw shrimp, cucumbers and onions marinated in lime juice and jalapeños.

BOTANA LA COSTA..... 12.95

Tender shrimp, octopus, scallops, fish, abalone-type, cucumber, tomato and onions marinated in La Costa's Italian dressing topped with 2 fresh oysters. Served with crackers. Serves two.



BOTANA MAZATLECA..... 21.95

Seafood platter of scallops, shrimp, squid, fish and octopus grilled in garlic butter, onions, tomato & paprika. Served with a roll. Serves two.

Side Orders

GUACAMOLE.....6.50

A full avocado mixed with tomato, onion and cilantro. Half-order..... 3.75

CHILES TOREADOS..... 1.50

Jalapeños deep-fried and marinated with lime juice. Watch out, they're hot!

HONGOS FRESCOS PREPARADOS...2.95

Fresh mushrooms sautéed in butter and sherry wine.

PLATANOS MACHOS2.95

Fried Plantains served with cream.

PAN CON AJO2.00

Garlic toast.

Cocteles de Mariscos

SEAFOOD COCKTAILS

Prepared in tomato, onion, cucumber, and cilantro sauce.

CEVICHE DE PESCADO.....7.95 12.95

Diced Halibut marinated in lemon juice.



CAMARON.....7.95 12.95

Tender shrimp

VUELVE A LA VIDA..... 12.75

A medley of tender shrimp, octopus, squid, scallops, diced fish and a crowning oyster!

Desayunos

BREAKFAST

HUEVOS RANCHEROS5.95

Eggs topped with mild tomato, onion and bell pepper sauce over two fried tortillas.

HUEVOS CON TOCINO, JAMON O CHORIZO5.95

Eggs with Bacon, Ham or Mexican Sausage.

HUEVOS A LA MEXICANA.....4.95

Two eggs scrambled with onions, tomato and bell pepper.

HUEVOS CON MACHACA.....6.95

Two eggs scrambled with onions, tomato, pasilla chili and savory strips of shredded beef.

MENUDO6.25

Beef tripe in a delicious soup.

CHILAQUILES CON HUEVOS6.95

Layers of tortillas, cheese and red chili sauce served with two eggs any way you like them.

PLATO DE FRUTA FRESCA..... 7.95

Fresh fruit with cottage cheese.



La Costa proudly honors uniform personnel pricing

Prices and/or items are subject to change without notice.

Lunch menu served until 3 p.m.

15% gratuity applies to 10 persons or more.

Mariscos are a mixture of zesty, colorful and spicy seafood dishes as prepared in many coastal towns of Latin America for generations. Our entrées are inspired by the Baja Coast, Mexican Riviera and the Gulf of Mexico. One taste and you'll experience more than you'd expect from the sea...

Mariscos

FISH AND CRUSTACEAN DISHES

*Served with vegetables & rice or beans, potatoes, tortillas or bread.
(House soup or salad is only an additional 1.50 on all lunch entrées.)*

FILETE DE HALIBUT 10.95
Thick fillet grilled to perfection.

FILETE LA COSTA..... 11.95
Our popular Halibut Fillet sauteed in either Ranchero or Veracruz, mild or spicy tomato sauce, with onions and green bell peppers.

MOJARRA TILAPIA FRITA ENTERA
Fresh Water Tilapia Fried Whole
Medium 7.25 / Large 8.95

FILETE DE SOL.....9.50
A tender fillet sautéed in wine, butter and lemon with mushrooms.

**“PLATILLO DURANGO”
TRUCHA DE RIO** 10.25
Boneless Rainbow Trout topped with mushrooms sautéed in Sherry wine & lemon.

HUACHINANGO FRITO ENTERO
Imported Red Snapper Fried Whole
Medium 9.95 / Large 10.95

**CAMARONES VERACRUZANOS
O RANCHEROS** 10.75
Tender shrimp in either Ranchero or Veracruz, spicy or mild tomato sauce, with onions and green bell peppers.

CAMARONES AL MOJO DE AJO 11.95
Shrimp grilled with shell on in our signature garlic butter sauce.



**“ARRIBA SONORA”
BAQUETA CORVINA**..... 12.75
Mexican Seabass sautéed with fresh mushrooms, green olives and wine.

PEZ ESPADA..... 13.50
Swordfish steak grilled with garlic butter.

SALMON CON ALMENDRAS 17.95
Atlantic Salmon Fillet sauteed with drawn butter and topped with toasted almonds.

**BROCHETA “PUERTO VALLARTA”
DE CAMARONES**..... 11.50
Tender shrimp wrapped in bacon, deep fried on a skewer with bell peppers and onions.

**LANGOSTA AL MOJO
DE AJO, RANCHERA O
VERACRUZANO** Market Price
Half Pacific Lobster grilled in garlic butter or with your choice of either mild or spicy tomato, onion and bell pepper sauce.

Ensaladas SALADS

ENSALADA DE ATUN7.95
Tuna salad with boiled eggs, tomato & avocado.
Served with a roll.

**ENSALADA VERDE CON
PECHUGA DE POLLO
ASADO O CAMARONES**.....9.95
Romaine Lettuce, sliced eggs and tomatoes topped with grilled chicken breast.
with Grilled Shrimp 10.95

PARADISE SALMON SALAD 14.25
Romaine lettuce tossed with cilantro dressing, sliced mango, tomato & topped with Grilled Salmon.

Caldos SOUPS & STEWS

CREMA DE ALMEJA.....6.95
Boston Clam Chowder.

CALDO DE PESCADO.....8.95
Halibut soup with vegetables.

CALDO DE CAMARON 9.25
Shrimp soup with vegetables.

SIETE MARES 12.95
“Seven Seas” Shrimp, clam, mussel, scallops, crab meat, halibut and abalone type chunks.

CALDO DE POLLO5.95
Whole leg of Chicken in broth with diced vegetables and rice.

ALBONDIGAS6.95
Mexican meatball stew. Served with vegetables.

COCIDO DE RES.....6.95
Beef shank stew with vegetables, corn on the cobb.

LOW CAL / LOW CARB

Kindly let your server know you prefer your food prepared with olive oil or steamed to help you meet your calorie or carbohydrate goals.

Prices and/or items are subject to change without notice.

Lunch menu served until 3 p.m.

15% gratuity applies to 10 persons or more.

(House soup or salad is only an additional 1.25 on all lunch entrées.)

Platillos Mexicanos

MEXICAN DISHES

Served with rice, beans, tortillas or bread.

CHILE RELLENO 7.50
Fresh Pasilla chili filled with melted cheese and grilled in fluffy egg batter.

ENCHILADAS

Our signature Chile Pasilla sauce adds a lot of flavor with just enough spice!

Cheese..... 6.50
Chicken..... 7.50

MEXICAN COMBO..... 8.25
Enchilada and Chile Relleno.

CARNITAS DE PUERCO 6.95
Traditional Fried Pork.

TAQUITOS CON GUACAMOLE..... 6.95
Savory strips of chicken rolled in a corn tortilla and fried until crispy.

BURRITOS - CHILE VERDE, CHILE COLORADO, CARNE ASADA..... 7.25

Choose from pork in green chili sauce, beef in red chili sauce or grilled beef, wrapped with beans and Mexican salsa in a flour tortilla.

CHILE VERDE..... 7.50
Pork stewed in a zesty green chili sauce.



COCHINITA PIBIL 9.50
Tender Pork marinated of annatto seed and spices crowned with sweet red onions and avocado with a side of golden plantains. A Yucatan Classic!

Menu de niños

CHILDREN'S MENU

Served with your choice of french fries, fruit or veggies.

TACO DE RES..... 4.25
Soft grilled beef taco.

TAQUITO DE POLLO 4.25
Crispy chicken taco with guacamole.

ENCHILADA O BURRITO DE FRIJOLAS CON QUESO 3.75
Cheese enchilada or bean & cheese burrito.

POLLO EMPANIZADO 4.95
Breaded chicken breast strips.

FILETE DE PESCADO O CAMARONES 5.25
Halibut fish fillet or tender shrimp, breaded or grilled.

POLLO EN MOLE 8.50
A whole leg of chicken covered in a sweet red chili sauce made with sesame seed, peanuts and cocoa. The pride of Puebla!

FAJITAS DE POLLO..... 9.75
Strips of chicken, lightly tossed in flour and grilled with onions, bell peppers and tomato.

PECHUGA DE POLLO ASADA 7.95
Tasty grilled chicken breast topped with a slice of grilled onion.

TACOS DE CARNE ASADA..... 7.50
Soft tacos with diced grilled top sirloin topped with cilantro, tomatos and onions.

CARNE ASADA 9.95
Ranch Style Grilled Top Sirloin Plate.

CHILE COLORADO 8.50
Beef stewed in red chili sauce.

TACOS DE PESCADO ESTILO ENSENADA 7.50
Fish Tacos topped with, lettuce, onion, tomato, cilantro, mayonaisse and served with French Fries.

Carnes Y Combinaciones

STEAKS AND COMBOS

Served with potatoes or rice & beans or vegetables.



CARNE ASADA AZTECA..... 12.95
Grilled sirloin topped with onions, bell peppers & pasilla chili peppers, served with cheese enchilada and a side of guacamole for a combination that is absolutely delicious!

CARNE ASADA Y CAMARONES AL MOJO DE AJO 17.95
Grilled Top Sirloin & Shrimp in garlic butter.

NEW YORK STEAK..... 18.95
10 oz. cut of pure flavor served with grilled tomato and garlic potatoes.

FILET MIGNON..... 19.95
The finest cut of beef prepared with an exquisite mushroom bordelaise sauce.

NEW RIB EYE STEAK..... 21.95
Served with sauteed vegetables and garlic potatoes.

Handmade Tortillas
Saturdays & Sundays!

La Cantina

WINES, SPIRITS & BEER



LA COSTA'S FAMOUS MARGARITAS!

Made with our house tequila, triple sec and your choice of fruit flavor.

- Classic Lime
- Strawberry
- Mango

THE CADILLAC MARGARITA

Cuervo 1800 Tequila, Grand Marnier, & lime juice, rimmed with salt. Shaken on the rocks!

MICHELADA

Mexican beer mixed with our own spicy tomato sauce mix, 1 fresh squeezed lime, salt on the rim, served on ice.

PIÑA COLADA

Real cream of coconut, Rum, pineapple fruit, Pineapple juice, Carnation milk, blended.

SEVILLA SANGRIA

Red wine, Presidente Brandy, Jules Pecard Triple Sec, and orange juice.

BLOODY MARY

Made with Vodka, our own spicy tomato sauce mix, fresh squeezed lime, salt on the rim, served on ice.

HOLLYWOOD ICE TEA

Chambord, Rum, Vodka, Gin, Tequilla, sweet & sour, 1 splash of lime soda, lime wedge

VINOS POR COPA / WINE BY THE GLASS

- | | |
|-----------------|--------------------|
| Chardonnay | Merlot |
| White Zinfandel | Cabernet Sauvignon |
| Pinot Grigio | |

Please ask the server for our complete wine list.

TEQUILA

- Cazadores
- Cuervo
- Don Julio
- El Jimador
- Herradura
- Milagro
- Patron
- Sauza Hornitos
- Tres Generaciones

VODKA

- Absolut
- Belvedere
- Grey Goose
- Stolichnaya

RUM

- Bacardi Añejo
- Bacardi Light
- Bacardi 1873 Sal
- Captain Morgan
- Malibu
- Meyers

WHISKEYS/ SCOTCH

- Canadian Club
- Cutty Shark
- Glenlivet
- J&B
- Jack Daniels
- Jameson
- Johnny Walker
- Marker's Mark
- Seagram's 7
- Buchanan's
- Chivas Regal
- Crown Royal



CERVEZAS

- Bohemia
- Corona
- Corona Light
- Modelo Negra
- Pacifico
- Tecate

BEER

- Budweiser
- Bud Light
- Heineken
- Miller Genuine Draft
- Miller Lite

DRAFT

- DOS XX Lager
- New Castle Brown Ale
- Widmer Hefeweizen
- Modelo Especial

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects.

Bebidas

BEVERAGES

FOUNTAIN DRINKS

Coke, Diet Coke, Sprite, Orange, Lemonade 2.50
(Free Refills)

JUICE

Orange, Grapefruit, Cranberry, Pineapple, Tomato
Small 2.25
Large 2.95

CONGA 3.95

A tropical juice blend in a tall glass.

PERRIER 2.25

BOTTLED WATER 2.75

MILK 1.95

HOT COCOA 2.50

CAFÉ DE HOYA 3.50



COFFEES

Coffee 2.50
Cappuccino 3.50
Café Latte 3.50
Espresso 2.25



Teas

Herbal (caffeine free) 2.75
Lipton 2.25
Iced Tea (free refills) 2.25



DESSERTS

FLAN 3.95
Our very own house recipe of the classic Mexican Caramel Custard.

NEW YORK STYLE CHEESECAKE 4.50
With strawberry topping 4.95
With guava topping 5.95

CHOCOLATE LAVA CAKE 5.95
A la mode 6.25

TIRAMISU 4.95
Moist cake layered with coffee and cheesecake.

MILE HIGH CARROT CAKE 4.95

GUAYAVAS (SEASONAL) 3.50
Guavas in their natural syrup
A la Mode 5.75

CAPPUCCINO ICE CREAM 3.95

VANILLA OR STRAWBERRY
ICE CREAM 3.00

