

EL VAGO

MEXICAN RESTAURANT

APPETIZERS

GUAC & CHIPS \$16.00

Fresh avocados mixed with serrano peppers, cilantro, onions and lime juice, served with tortilla chips.

NACHOS \$18.00

Tortilla chips topped with your choice of chorizo, Tinga, grilled chicken, or steak, with beans cheese, lettuce, pico de gallo, and sour cream

PICO & CHIPS \$12.00

Fresh diced tomatoes, onions, cilantro, serrano peppers, and a squeeze of lime juice served with crispy tortilla chips

CALAMARI FRITO \$18.00

Golden-fried calamari paired with sliced jalapeños and a smoky chipotle mayo dipping sauce

QUESO FUNDIDO \$14.00

Melted cheese served bubbling hot! Served with crispy tortilla chips or flour tortillas.
Add Chorizo for \$4.00

BURRITOS

A large tortilla stuffed with rice, beans, cheese, pico de gallo, sour cream, and your choice of protein

PASTOR	\$16.00
ASADA	\$17.00
POLLO	\$16.00
TINGA	\$16.00
BIRRIA	\$18.00
VEGGIE	\$16.00

BURRITO BOWLS

Your choice of protein served over Mexican rice with beans, bell peppers grilled onions lettuce, chipotle sauce, and sour cream

PASTOR	\$16.00
ASADA	\$17.00
POLLO	\$16.00
CAMARON	\$18.00
BIRRIA	\$18.00
SALMON	\$22.00
VEGGIE	\$16.00

SPECIALTY TACOS

TACOS DEL MAR

Crispy tempura white fish on corn or flour tortillas, with pico de gallo, red cabbage, and chipotle sauce (3)

\$17.00

BIRRIA TACOS

Slow-braised shredded beef with onions and cilantro on corn or flour tortillas, served with consommé and fresh lime (3)

\$17.00

CAMARÓN TACOS

Grilled shrimp on corn or flour tortillas with melted cheese and pico de gallo (3)

\$17.00

TACOS VEGETARIANOS

Breaded cauliflower on corn or flour tortillas, topped with avocado, queso fresco, and chipotle mayo (3)

\$15.00

TACOS

Three tacos choice of corn or flour tortillas with onions, cilantro, lime and your choice of protein

PASTOR	\$15.00
ASADA	\$16.00
POLLO	\$15.00
CHORIZO	\$15.00
TINGA	\$15.00

QUESADILLAS

A 10-inch flour or corn tortilla with melted cheese and your choice of protein, served with lettuce, pico de gallo, and sour cream on the side

**Corn quesadilla is Mexican style - toppings come on top*

PASTOR	\$15.00
ASADA	\$16.99
POLLO	\$15.00
TINGA	\$15.00
BIRRIA	\$17.00
VEGGIE	\$16.00

SIGNATURE ENTREES

Authentic Flavors. Premium Ingredients. Made to Impress

MAIN DISHES

VAGO STEAK \$27

Grilled marinated New York Steak served with refried beans, rice, guacamole, grilled jalapeno, and warm tortillas.

PUNTAS DE ALBAÑIL \$25

Beef tips in a spicy sauce with onions, bell peppers and chorizo served with rice, beans and tortillas.

FILETE DE COLIFLOR \$22

A thick-cut cauliflower seasoned with Mexican spices, served with chipotle mashed potatoes, grilled asparagus and drizzled with house-made beet sauce.

CAMARONES A LA DIABLA \$22

Sautéed shrimp in a creamy chipotle sauce, served with Mexican white rice, fresh avocado and house salad.

ENCHILADAS \$24

Three rolled corn tortillas filled with pulled marinated chicken and cheese, topped with choice of green creamy poblano, red creamy chipotle, or mole poblano sauce. Served with rice and beans.

FAJITA TEXANA

Chicken \$23 | Steak \$25 | Shrimp \$25 | Mixed \$27

Sautéed with bell peppers and onions. Served with rice, beans, and tortillas.

SIDES

Add any side to your meal

PICO DE GALLO	\$3.00
GUACAMOLE	\$4.00
MEXICAN RICE	\$5.00
BEANS	\$5.00
PLANTAINS	\$7.00
FRIES	\$6.00
TORTILLAS	\$3.00

KIDS MENU

All kids' meals served with fries

CHEESE QUESADILLAS (2)	\$10.00
<i>*Add chicken or steak for \$2</i>	
CHICKEN FINGERS	\$12.00
TACOS (2)	\$10.00
<i>Chicken or steak</i>	

CHEF'S SPECIAL

VOLCANO ROCK

Sizzling Volcano Rock! served with grilled steak, chicken, and shrimp, fresh avocado, queso fresco, green onions, jalapeño and handmade tortillas.

\$30

CHILE RELLENO

Roasted poblano pepper stuffed with cheese and your choice of chicken or shrimp, topped with creamy poblano sauce. Served with white rice.

\$25

MOLE POBLANO

Chicken in traditional mole poblano sauce, topped with sesame seeds. Served with rice and tortillas.

\$27

OAXACA GRILLED SALMON

Grilled salmon over chipotle mashed potatoes, served with sautéed vegetables.

\$29

ARROZ A LA TUMBADA

Veracruz-style seafood rice with shrimp, calamari, clams, and mussels in a creamy chipotle broth.

\$32

DRINKS

Refreshing beverages

JARRITOS	\$3.50
MEXICAN COKE	\$5.00
HORCHATA	\$5.00
JAMAICA	\$5.00
COFFEE	\$3.00

DESSERTS

Sweet endings to your meal

MEXICAN FLAN	\$9.00
TRES LECHE CAKE	\$9.00
CHURROS	\$9.00