



CasaMia
 Mexican Cuisine & Bar
 WWW.CASAMIAEXMEX.COM

APPETIZERS

	SMALL	LARGE
1.- TEXMEX QUESO	\$4.50	\$6.00
2.- GUACAMOLE	\$4.50	\$6.00
3.- WHITE QUESO (Saap's favorite)	\$4.75	\$6.25
4.- CASAMIA'S QUESO (White or yellow queso, ground beef, pico de gallo & jalapenos)	\$5.50	\$6.99

SOUPS

	CUP	BOWL
5.- TORTILLA SOUP	\$4.99	\$6.99
6.- CHARRO or BLACK BEANS	\$4.50	\$6.75
7.- LENTILS (Mom's recipe)	\$4.50	\$6.75

NACHOS

Served with guacamole, sour cream, pico de gallo and jalapeños

8.- CHEESE NACHOS	\$12.50
9.- BEAN & CHEESE NACHOS	\$13.50
10.- GROUND BEEF NACHOS	\$14.99
11.- SHREDDED CHICKEN NACHOS	\$14.99
12.- SPECIAL NACHOS (Bean, Ground Beef & Shredded Chicken) 12 pieces.....	\$15.99
13.- FAJITA NACHOS (Bean and Angus Steak or Chicken Fajita or Combo) 12 pieces.....	\$18.99

SALADS

(Add: Fajita Chicken for \$ 3.00, Angus Steak Fajita for \$ 4.50, Mahi-Mahi or Shrimp for \$ 5.00)

14.- CasaMia SALAD: Mix greens tossed with sliced tomatoes, red onion, mushrooms, cucumbers, queso fresco, and avocado	\$10.50
15.- BUILD YOUR OWN: Lettuce mix tossed with your choice of tomatoes, onions, cilantro, tortilla strips, queso fresco, cucumber and bell peppers	\$11.00
16.- TACO SALAD: Crispy tortilla shell, fresh lettuce, tomatoes, cheese, sour cream, guacamole & your choice of GROUND BEEF or DICED CHICKEN.....	\$13.50

QUESADILLAS

Served with guacamole, pico de gallo, and sour cream

17.- FAJITA QUESADILLAS: Filled with Angus Steak or Chicken Fajita or Combo and jack cheese.....	\$13.99
18.- GREEN QUESADILLAS: Filled with spinach, mushrooms, and jack cheese.....	\$11.75
19.- SHRIMP QUESADILLAS: Filled with Grilled Shrimps, pico de gallo, and jack cheese.....	\$16.99
20.- MIX QUESADILLAS: One Beef, one Chicken, and one Shrimp.....	\$16.50

FLAUTAS

Served with rice, beans, guacamole & sour cream. Choice of beans: lentils, black, charro or refried.

	3 PER ORDER
21.- CORN TORTILLA FLAUTAS: Deep fried corn tortillas filled with SHREDDED CHICKEN.....	\$14.50
22.- CHICKEN & BACON FLAUTAS: Flour tortillas filled with diced FAJITA CHICKEN, crispy BACON, Jack Monterrey cheese, deep fried & served with side of TexMex Queso.....	\$15.50

Chips & hot sauce are only complimentary for guests who order an entrée or alcoholic beverage.
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Please be advised that food prepared here may contain peanut products.
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FAJITAS

Served with rice, beans, guacamole, pico de gallo, sour cream, and corn or flour tortillas.
Choice of beans: lentils, black, charro or refried.

23.- CHICKEN FAJITAS: Marinated strips of grilled chicken sautéed with grilled onions and bell peppers.....	\$15.50
24.- BEEF FAJITAS: Marinated strips of grilled Angus Steak sautéed with grilled onions and bell peppers.....	\$17.50
25.- SHRIMP FAJITAS: 10 grilled shrimps, sautéed with grilled onions and bell peppers.....	\$18.50
26.- TRIO FAJITAS: A combination of Angus Steak, Chicken, and Shrimps with grilled onions and peppers.....	\$22.99
27.- FAJITAS (FOR TWO): Your choice of Angus Steak, Chicken or Combination.....	\$29.50

ENCHILADAS

Your choice of three Ground Beef, Shredded Chicken, Cheese or combination *
Serve with Angus Steak Fajita for \$ 2.50 or Chicken Fajita for \$1.99 upcharge

All are served with rice and beans. Choice of beans: lentils, black, charro or refried.

28.-* TEX MEX ENCHILADAS: Topped with chili con carne and melted Cheddar cheese.....	\$13.50
29.-* RANCHERO ENCHILADAS: Topped with ranchero sauce and melted Jack cheese.....	\$13.50
30.-* SOUR CREAM ENCHILADAS: Topped with sour cream and melted Jack cheese	\$13.50
31.-* QUESO ENCHILADAS: Topped with queso sauce.....	\$13.50
32.-* GREEN TOMATILLO ENCHILADAS: Topped with green tomatillo sauce & melted Jack cheese.....	\$13.50
33.-* JALAPENO QUESO ENCHILADAS: Topped with jalapeno cheese sauce.....	\$13.50
34.-* SPICY ENCHILADAS: Topped with sour cream and spicy green jalapeno sauce and melted Jack Cheese.....	\$13.50
35.- SHRIMP ENCHILADAS: Filled with grilled shrimps, pico de gallo & Jack cheese topped with your choice of sauce.	\$15.25

CasaMia's FAVORITES

Served with rice and beans. Choice of beans: lentils, black, charro or refried.

36.- CHILE RELLENO: Poblano pepper stuffed with GROUND BEEF or SHREDDED CHICKEN and fried in egg batter. Topped with ranchero or cilantro sauce and melted Jack cheese, served with side salad.....	\$13.75
37.- CHILE RELLENO: Poblano pepper stuffed with FAJITA CHICKEN and fried in egg batter. Topped with ranchero or cilantro sauce and melted Jack cheese, served with side salad.....	\$14.25
38.- CHILE RELLENO: Poblano pepper stuffed with ANGUS STEAK Fajita and fried in egg batter. Topped with choice of ranchero or cilantro sauce and melted Jack cheese, served with side salad.....	\$15.00
39.0- FLAMEADO: ANGUS STEAK Fajita with grilled onions & pepers, covered with melted cheese	\$17.50
39.1- FLAMEADO: Fajita Meat your choice of CHICKEN or COMBO (Beef & Chicken) grilled with onions, and bell peppers. Covered with melted jack cheese.....	\$16.50
40.- SHRIMP KABOB: 10 Grilled Shrimps, served with choice of enchilada (ground beef, shredded chicken or cheese) rice, house side salad, and your choice of beans.....	\$14.75
41.- CHICKEN SAMPLER : One chicken flour flauta, one sour cream chicken enchilada, and one chicken quesadilla. Served with side of TexMex Queso & house side salad.....	\$15.50

**TAMALES

Served with rice and beans. Choice of beans: lentils, black, charro or refried.

42.- PORK TAMALES: Pork tamale topped with meat sauce and two enchiladas of your choice.....	\$12.50
43.- CHICKEN TAMALES: Shredded chicken tamale topped with queso sauce and two enchiladas of your choice.....	\$12.50
44.- QUESO EN RAJAS TAMALES: Poblano with queso fresco tamale topped with spicy green sauce and two enchiladas of your choice.....	\$11.25

** *Tamales are made in house - available until sold out.*

CHIMICHANGAS

Served with rice, beans, guacamole, and sour cream. Choice of beans: lentils, black, charro or refried.
Topped with your choice of enchilada sauce, please ask your server for choices.

45.- SUPER CHIMICHANGA: Extra large flour tortilla filled with BRISKET or Shredded CHICKEN, and shredded jack cheese, deep fried to perfection.....	\$13.50
46.- FAJITA CHIMICHANGA: A deep fried extra large flour tortilla, filled with Angus Steak or Chicken Fajita Meat, melted cheese, grilled onions, and bell peppers.....	\$14.50

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TACOS

Tacos are served with rice and beans. Choice of beans: lentils, black, charro or refried.
(Tacos can be served on soft corn tortillas on request)

47.- CRISPY TACOS: GROUND BEEF or SHREDDED CHICKEN topped with lettuce, tomatoes & shredded cheddar cheese.....	\$12.25
48.- BRISKET TACOS: Flour tortillas filled with slow-roasted brisket and jack cheese. Served with guacamole.....	\$14.99
49.- FISH TACOS: Flour tortillas filled with Mahi-Mahi fillets, mix of shredded cabbage and carrots, pico de gallo, one slice of avocado, chipotle sauce, garnished with queso fresco	\$14.50
50.- TACOS MONTERREY: Flour tortillas filled with grilled shrimp, shredded cabbage and carrots, pico de gallo, garnished with grilled pineapple and chipotle sauce, queso fresco with one slice of avocado.....	\$16.99
51.0- TACOS AL CARBON: ANGUS STEAK Fajita Meat. Flour tortillas filled with lean, tender pieces of marinated fajita meat, onions & bell peppers. Served with guacamole and pico de gallo.....	\$15.50
51.1- TACOS AL CARBON: CHICKEN Fajita Meat. Flour tortillas filled with lean, tender pieces of marinated fajita meat, onions & bell peppers. Served with guacamole and pico de gallo.....	\$14.50

STREET TACOS

Open-face corn tortillas filled with diced grilled CHICKEN or ANGUS STEAK Fajita Meat

Served with fresh onions, cilantro, and a side dish of house-made green spicy sauce or Molcajete Sauce

52.- 3 TACOS, served with rice and your choice of beans.....	\$12.25
53.- 5 TACOS	\$14.50

SPECIAL TACOS

54.- PUFF TACOS: 2 Puff flour tortillas filled with GROUND BEEF or SHREDDED CHICKEN topped with lettuce, tomatoes & shredded cheddar cheese and refried beans inside.....	\$13.50
55.- PORK TACOS: 5 Corn tortillas filled with PORK LOIN slow cooked al pastor with pineapple, diced onions and cilantro, served with slice of avocado	\$15.50

BURRITOS

Served with rice and your choice of beans: lentils, black, charro or refried.

Topped with your choice of enchilada sauce. Please ask your server for our home-made sauces

56.- CLASSIC BURRITO: Flour tortilla, filled with GROUND BEEF or SHREDDED CHICKEN and refried beans and melted white Jack cheese.....	\$11.50
57.- BRISKET BURRITO: Flour tortilla, filled with refried beans, cheese and slow-roasted brisket.....	\$13.99
58.0- GRILLED BURRITO: Flour tortilla, filled with melted Jack cheese and ANGUS STEAK Fajita Meat, grilled with onions and bell peppers and refried beans inside.....	\$14.50
58.1- GRILLED BURRITO: Flour tortilla, filled with melted Jack cheese and CHICKEN Fajita Meat grilled with onions and bell peppers and refried beans inside.....	\$13.50

BEEF DISHES

Served with rice and beans. Choice of beans: lentils, black, charro or refried.

59.- STEAK RANCHERO: A tender Grilled 8.5 OZ Angus Steak, Charbroiled, then, topped with ranchero sauce. Served with a side of tortillas and house salad.....	\$16.75
60.- CARNE ASADA: A tender Grilled 8.5 OZ Angus Steak, Charbroiled, served with a side of guacamole, pico de gallo, and one enchilada (ground beef or shredded chicken or cheese), topped with your choice of sauce.	\$18.99

CHICKEN DISHES

Served with rice and beans. Choice of beans: lentils, black, charro or refried.

61.- PECHUGA DE POLLO: Marinated, Grilled, and boneless Chicken breast seasoned with lemon butter. Served with house side salad.....	\$13.50
62.- CHICKEN MONTERREY: Marinate, Grilled, and boneless Chicken breast topped with ranchero sauce and melted Monterey cheese. Served with house side salad.....	\$14.50

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A LA CARTE

1 PER ORDER

63.- TAMALES: Pork, Chicken and Rajas with cheese on top and the choice of sauce.....	\$4.75
64.- ENCHILADAS: (BEEF, CHICKEN or CHEESE) and the choice of sauce.....	\$3.50
65.- REGULAR TACOS: (Gound Beef or Shredded Chicken) crispy or soft flour tortilla, filled cheese, lettuce, tomatoes.....	\$3.50
66.- FLAUTAS (CORN tortilla with Shredded Chicken or FLOUR tortilla with chicken Fajita & bacon).....	\$3.50
67.- QUESADILLAS: (BEEF, CHICKEN or BEAN).....	\$3.75
68.- STREET TACOS (Seasoned Pork or Chicken Fajita).....	\$3.75
90.- STREET TACOS (ANGUS STEAK Fajita).....	\$3.95
93.- CHALUPA with your choice of meat (ground beef or shredded chicken) on top.....	\$3.75

LUNCH SPECIALS

(Only MONDAY through FRIDAY)

LUNCH PRICES HONORED FROM 11:00 AM TO 3:00 PM

Served with rice and beans. Choice of beans: lentils, black, charro or refried.

LUNCH

95. ONE ENCHILADA: Beef, Chicken or Cheese topped with your choice of sauce and ONE TACO (Beef or Chicken).....	\$9.75
91. TWO CHALUPAS: BEEF or CHICKEN. Topped with lettuce, tomatoes and shredded cheese.....	\$9.75
69.- ONE ENCHILADA: BEEF, CHICKEN or CHEESE. Topped with your choice of sauce.....	\$7.75
70.- ONE CRISPY TACO: Filled with GROUND BEEF or SHREDDED CHICKEN. Topped with lettuce, tomatoes, and shredded cheese (Available in soft flour tortilla).....	\$7.75
71.0- ONE ANGUS STEAK Fajita QUESADILLA: Served with sour cream, Guacamole and Pico de Gallo.....	\$8.25
71.1- TWO ANGUS STEAK Fajita QUESADILLAS: Served with sour cream, Guacamole and Pico de Gallo.....	\$10.75
71.2- ONE CHICKEN FAJITA QUESADILLA: Served with sour cream, Guacamaole and Pico de Gallo.....	\$7.25
71.3- TWO CHICKEN FAJITA QUESADILLAS: Served with sour cream, Guacamole and Pico de Gallo.....	\$10.25
72.- ONE BEEF or CHICKEN FAJITA TACO: Served with sour cream and pico de gallo.....	\$8.50
73.- TWO ENCHILADAS: BEEF, CHICKEN or CHEESE. Topped with your choice of sauce.....	\$9.75
74.- TWO CRISPY TACOS: Filled with GROUND BEEF or SHREDDED CHICKEN. Topped with lettuce, tomatoes, and shredded cheese (Available in soft flour tortilla).....	\$9.25
75.- TWO FLOUR FLAUTAS : Filled with sliced chicken breast, crisp bacon & Jack cheese. Served with side of cheese sauce.....	\$9.25
76.- ONE SOFT GUACAMOLE TACO & ONE CHEESE ENCHILADA: Topped with cheese sauce.....	\$9.25
77.- ONE TAMALES topped with meat sauce and ONE TACO (GROUND BEEF or SHREDDED CHICKEN) Topped with lettuce, tomatoes, and shredded cheese.....	\$9.25
78.- ONE TAMALES topped with meat sauce and ONE ENCHILADA (BEEF, CHICKEN or CHEESE) Topped with choice of sauce.....	\$9.25
79.- CHIMICHANGA: Flour tortilla filled with GROUND BEEF or SHREDDED CHICKEN, deep fried, and topped with your choice of sauce. Served with guacamole and sour cream.....	\$10.25
80.- TWO FAJITA TACOS: (Angus Steak or Chicken Fajita) Served with guaca, pico, grilled onions and pepers inside.....	\$11.99
81.- LUNCH FAJITAS: ANGUS STEAK or CHICKEN Fajita Meat, grilled with onions and bell peppers. Served with guacamole, sour cream, pico de gallo, and Corn or Flour Tortillas.....	\$12.99

KIDS MENU

Add Shredded Chicken or Ground Beef for on the nachos for \$ 0.99

82.- ONE ENCHILADA: Cheese enchilada, topped with queso sauce. Served with rice and your choice of beans.....	\$4.75
83.- ONE TACO: BEEF or CHICKEN topped with shredded cheese, lettuce and tomatoes.....	\$3.99
84.- ONE BURRITO: Bean and cheese burrito. Served with rice and your choice of beans.....	\$4.99
85.- NACHOS: Eight pieces of portioned cheese with refried beans.....	\$6.99
86.- QUESADILLA: Two Pieces of Cheese quesadilla. Served with rice and your choice of beans.....	\$4.99
87.- CHICKEN FINGERS: 6 ounces of homemade Fajita Chicken Strips, fried and served with french fries or rice.....	\$8.99

DESSERTS

DRINKS

TWO SOPAPILLAS & Ice Cream	\$6.50	ICE TEA	
Served with 4oz scoop of Mexican Vanilla bean ice cream		House Brewed Unsweetened	\$1.95
*QUESILLO	\$4.99	Sweetened Golden Peak Southern Tea	\$2.25
Home made FLAN made from scratch (Mom's Recipe)		Fancy Tea: Mango, Peach Strawberry Flavored.....	\$2.45
TRES LECHES CAKE	\$5.75	SOFT DRINKS	
CHOCOLATE CAKE	\$5.50	(Sprite, Dr. Pepper, Coke, Diet Coke,	\$2.25
STRAWBERRY CHEESE CAKE	\$5.50	Orange Fanta, Minute Maid Lemonade)	
JUICES: Apple or Cranberry	\$2.15	MILK (16 OZ)	\$2.25

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CAFÉ BAR EXPRESSO

(Dark French & Brazilian Coffee House Blend)

SINGLE: 1 shot	\$2.00	HOT TEA	\$2.25
AMERICANO:	\$2.00	(Ask Server for Flavors)	
(1 shot of espresso and hot water)			

BAR DRINKS

HAPPY HOUR 03:00 PM TO 06:00 PM

BOTTLE BEER

	HH	RH
Domestic Beer	\$3.50	\$4.50
(Miller, Shiner, Coors light)		
Imported Beer	\$4.00	\$5.50
(Pacífico, Corona, Modelo Especial)		

DRAFT BEER

	Domestic		Imported
	HH	RH	
BUDLIGHT	\$3.00	\$3.50	
MICHELOB ULTRA ...	\$3.00	\$3.50	
			HH
XX DOS			\$3.50
MODELO NEGRA			\$3.50

MIXED DRINKS

Tequila Premium (Shot)	\$7.50
Jose Cuervo Special (Shot)	\$5.50
Cuba Libre: Rum and Coke	\$8.75
Pina Colada	\$8.00
Tequila Sunrise	\$9.50
XX-orita	\$8.50
CoronaRita	\$8.50

MARGARITAS

Premium Tequilas: TG, 1800, Patron or Don Julio: add \$ 4.00)

House Margarita	\$7.50
(Jose Cuervo Especial)	
Exotic Flavor Margarita with Jose Cuervo	\$9.00
(Mango, Strawberry, Sangria Swirl, Raspberry, Peach)	
Hand Shaken with Jose Cuervo Especial	\$9.50
(Immediately prepared and served)	
Skinny Margarita with Jose Cuervo Especial	\$9.50
(Agave nectar & fresh lime juice)	
Special Golden Margarita	\$12.50
(Premium Tequila, Grand Marnier)	
Organic Margarita	\$11.00
(Dulce Vida organic tequila)	
Spicy Cucumber & Margarita with El Jimador.....	\$9.50

WINE

House Redwood Creek	\$5.50
(Cabernet Sauvignon, Pinot Noir, Chardonnay)	
Special Wines	\$7.99
(Kendall Jackson)	

SIDE ORDERS

Add an additional side to any entrée

Corn tortillas (set of 6)	\$2.00	Chiles toreados (2)	\$1.49
Flour tortillas (set of 6)	\$2.50	Sour cream	\$1.00
Black beans mix with rice	\$6.00	Pint Salsa	\$5.85
Cheddar or Monterrey Cheese	\$1.55		
Charro beans or black beans	\$4.00		
Lentils	\$4.00		
Rice & refried beans	\$4.00		
Pico de gallo	\$1.65		
Small guacamole	\$4.00		
Sautéed veggies	\$4.99		
Bag of Chips	\$2.50		

IN-HOUSE MADE SALSAS

Spicy green salsa	\$1.75
Roasted peppers salsa (molcajete)	\$1.85
Chipotle ranch	\$1.50
Jalapeno ranch	\$1.50
Regular ranch	\$1.13
Jalapenos Fresh or Pickled	\$1.50

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