

FALL & WINTER MENU



ANTOJITOS *Appetizers*

Oysters

Fresh oysters on a half shell served with our signature jalapeño mignonette
4.00 each | half dozen 21.95

Guacamole

Fresh avocados, roma tomatoes, onions, serrano peppers, cilantro and lime juice 9.95

Chile Calamari

Crispy calamari and serrano pepper with queso fresco, served with creamy chile de arbol sauce 12.95

Crispy Flautas

Three corn tortillas stuffed with ranchero chicken or beef, cascabel sauce, queso fresco, sour cream 11.95

Guaymas Nachos

Jack and cheddar cheese, black beans, pico de gallo, guacamole and sour cream 11.95
Add steak 5.00 | chicken 4.00
carnitas 5.00

Tiburón Cheese Quesadilla

Queso Oaxaca filled tortilla, guacamole, pico de gallo, sour cream 9.95
Add steak 5.00 | Add chicken 4.00
Add veggies 3.00

Guaymas Ceviche

Chef's choice of fish marinated in fresh lime juice with tomatoes, onions, cilantro, serrano peppers, and fresh avocado 14.95

Veggie Empanada Trio

Three corn masa turnovers with jack cheese and one with mushroom, one with zucchini, and one with potato 13.95

SOPAS Y ENSALADAS *Soups and Salads*

Sopa de Tortilla

Topped with fresh avocado, queso fresco and tortilla strips
Cup 4.95 | Add chicken 1.50
Bowl 8.95 | Add chicken 2.50

Made with local fruits and vegetables

Add to Salad Shrimp 6.00 | Beef 5.00 | Fish 7.00 | Chicken 4.00

Ensalada Guaymas

Romaine hearts, jicama, avocado, tomatoes, pickled red onions and goat cheese with a lime-oregano vinaigrette 9.95

Fiesta Ensalada

Romaine, black beans, corn, tomatoes and queso fresco with spicy tomatillo lime vinaigrette, topped with fresh avocado and served in a flour tortilla shell 12.95

PLATOS TÍPICOS MEXICANOS *Authentic Mexican Dishes*

BURRITOS

Flour tortilla filled with black beans, Guaymas rice, spicy salsa, lettuce and topped with enchilada and ranchero sauce, sour cream and mixed cheeses

Carne Asada Steak 15.95

Carnitas Pork 14.95

Pollo Chicken 14.95

ENCHILADAS

Two enchiladas made with tortillas served with salsa, cilantro, black beans, Guaymas rice and fresh sour cream

Enchiladas de Queso Cheese 14.95

Enchiladas de Pollo Chicken 16.95

Enchiladas de Carne Beef 17.95

TACOS

Made with corn tortillas, lettuce, onions, cheese, cilantro, and cascabel sauce.

Add rice and beans 4.50

Carnitas Pork 13.95

Carne Asada Steak 15.95

Pollo Chicken 14.95

Pescado Fish

Fresh guacamole, cabbage, cilantro, pumpkin seeds and chipotle aioli 16.95

PLATOS FUERTES *Guaymas Specialties*

Served with corn or flour tortillas, Guaymas rice and black beans

Sizzling Fajitas

Marinated steak, chicken or shrimp served on a bed of onions and peppers

Chicken 21.95 | Steak 22.95 | Shrimp 23.95 | Combo of any two 26.95

Mar y Tierra

Grilled skirt steak with three jumbo prawns topped with homemade mojo de ajo sauce, served with fresh sautéed vegetables 27.95

Don Cacahuete

Two marinated grilled chicken breasts topped with a spicy peanut serrano chile sauce 20.95

Poblano en Nogado

Two chicken and raisin stuffed poblano chiles served with pomegranate seeds and a sweet, creamy walnut sauce 19.95

Banderillas

Skewers of marinated chicken and beef, guacamole, queso fresco and fresh cactus salad 22.95

Carnitas

Fork tender braised pork, pico de gallo, pickled red onions and cilantro 21.95

Huachinango

Grilled snapper with onions, mushrooms, and tomatoes in a white wine chili sauce 23.95

Chipotle Glazed Prawns

Grilled prawns with our homemade smokey chipotle glaze, served over a drizzle of butter and orange sauce and a side of fresh guacamole 24.95

BOTANAS *Sides*

Sour Cream 2

Cheese 2

Fresh Avocado 3.50

Guacamole 5

Guaymas Rice and Black Beans 4.50

Market Vegetables 5

Grilled Corn on the Cob 5.00

Tortilla Chips and Salsa To Go 4.50

Flour or Corn Tortillas To Go (4) 4.00



POSTRES *Desserts* \$7
Made-from-scratch daily

Vanilla Ice Cream

Double scoop with strawberries

Flan

Homemade daily

Homemade Churros

Cajeta sauce and vanilla ice cream

Ice Cream Tacos

Fried tortillas with cinnamon
and sugar, stuffed with vanilla ice cream
and topped with whipped cream