

LAS CAMPANAS TEQUILA BAR

Appetizers to Share

Fresh Guacamole - Molcajete Style, Onion, Cilantro, Tomato, Chile Serrano & Lime	\$15	
Shrimp Ceviche - Shrimp Ceviche, Cucumber, Radish, Onion, Tomato, Cilantro & Avocado	\$19	
Mexican Style Shrimp Cocktail - Shrimp, Cucumber, Radish, Onion, Tomato, Cilantro, Avocado & Clamato Juice	\$22	
Calamari & Shrimp Tostada - Green Olives, Pickled Onions, Radish, Cilantro, Capers, Serrano Chile & Lime Aioli	\$16	
Crispy Calamari - Fried Calamari, Pico De Gallo, Garlic Chipotle & Lime	\$15	
House Salad - Romaine Hearts, Roasted Peppers, Tomato, Cucumber, Radish, Queso Fresco & Chipotle Dressing	\$13	
Chicken \$16	Beef \$19	Shrimp \$22
Mango Lime Salad - Corn, Avocado, Chamoy Walnuts, Tortilla Strips Spinach Leaf & Mango Lime Vinaigrette Dressing	\$14	
Chicken \$17	Beef \$20	Shrimp \$23
Las Campanas Quesadilla – Choice of Protein, Monterrey Cheese, Pico de Gallo, Avocado & Sour Cream	\$14	
Chicken \$18	Shrimp \$22	Beef \$20

House Specialties All Entrees Served with Mexican Rice and Beans

Classic Chile Verde - Slow Roasted Pork, Tomatillo Salsa, Onions & Cilantro	\$23	
Classic Birria – Birria Meat Mexican Style, Onion, Cilantro, Lime	\$32	
Carnitas - Tender Roasted Pork, Served with Housemade Mole, Radish, Cilantro	\$23	
Enchiladas (2) - Corn Tortillas, Choice of Red or Green Salsa, Monterey Cheese & Cotija	\$19	
Chicken \$22	Filet Mignon \$25	Shrimp \$27
Pacific Sea Bass – Served with Saffron Rice, Seasonal Vegetables & Topped with Chipotle Coulis Sauce	\$37	
Vegetarian Fajitas - Fresh Peppers, Onion, Garlic & Cilantro	\$18	
Filet Mignon Fajitas – Filet Mignon, Fresh Peppers, Onion, Garlic & Cilantro	\$32	
Shrimp Fajitas – Shrimp, Fresh Peppers, Onion, Garlic & Cilantro	\$33	
Carne Asada - Marinated Skirt Steak, Roasted Green Onion & Chile Toreado	\$36	
Fish Tacos (2) – Spiced Grilled Salmon, Shaved Cabbage, Avocado, Chipotle Aioli, Choice of Flour or Corn Tortilla	\$19	
Seafood Enchiladas (2) - Lobster and Shrimp, Monterey Cheese, Choice of Red or Green Salsa, Rice and Beans	\$36	
Las Campanas Burrito – Choice of Protein, Onion, Cilantro & Guacamole		
Chicken \$15	Carnitas \$16	Asada \$17

Tequila Bar Special

Las Campanas Blackened Prime Rib Tacos - 2 Tacos with Warm Corn Tortillas, Diced Grilled Prime Rib In House, Blackening Seasoning, Fresh Avocado Slices, Cilantro, Lemon Juice, Queso Fresco, Served with Rice & Beans	\$29
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Sides

Saffron Rice \$5	Arroz Mexicano \$5	Guacamole \$5	Frijoles Refritos \$5	Mole Sauce \$2
Shrimp (5) \$15	Frijoles De Olla \$5	Sour Cream \$2	Tortillas – (3) \$1	Chiles Toreados \$2

*18% Gratuity for parties of 8+

Menu Items and Prices are subject to change without notice.

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server, if you have any food allergies.

Margarita Selection

The Mission Inn Perfect Margarita **\$16.95**

Jose Cuervo Traditional 100% Agave, Cointreau, Fresh Orange and Lime Juice, Agave Nectar, Over Ice, Salted Rim

Strawberry Margarita **\$16.95**

Jose Cuervo Traditional 100% Agave, Triple Sec, Sweet & Sour, Strawberry Mix, Salted Rim on the Rocks

White Peach Margarita **\$16.95**

Jose Cuervo Traditional 100% Agave Tequila, Triple Sec, Sweet & Sour & our Delicious White Peach Mix, Salted Rim on the Rocks

Specialty Cocktails

Paloma **\$16.95**

Jose Cuervo Traditional 100% Agave, Squirt, Fresh Lime Juice, Fresh Grapefruit Juice, Over Ice, Salted Rim

Mexican Lollipop **\$16.95**

Jose Cuervo Traditional 100% Agave, Watermelon Pucker, Tabasco, Lime Juice, Tajin Rim on the Rocks

Tequila Sunrise **\$16.95**

Jose Cuervo Traditional 100% Agave Tequila, Triple Sec, Grenadine on the Rocks

Tequila Selection

Silver	Reposado	Anejo	Mezcal
Patron \$12	Patron \$14	Patron \$17	Silencio \$10
Don Julio \$13	Don Julio \$15	Don Julio \$17	Clase Azul \$54
Herradura \$11	Hornitos \$12	Don Julio 1942 \$30	Delirio Anejo \$15
	Roca Patron \$17	Don Julio 70 th \$23	Jolgorios Joven \$25
Clase Azul \$17	Clase Azul \$20	Clase Azul \$75	
Don Eduardo \$22	4 Copas \$13	Clase Azul Ultra \$170	
Dulce Vida \$24	El Jimador \$12	Azunia \$18	
Los Arango \$23	DeLeon \$13	Volcan \$17	
	Suerte \$12	El Tesoro \$15	
		Chinaco \$14	
	Dulce Vida \$32	El Jimador \$18	
	Tres Agaves \$24		
	Cazadores \$12		
	Siete Leguas \$15		

Beer Selection

Premium	\$8.50	Domestic	\$7.75
Corona Extra			
Pacifico			
Dos Equis Amber		Coors Lite	
Negra Modelo		Michelob Ultra	