



## Appetizers to Share

<b>Fresh Guacamole</b> - Molcajete Style, Onion, Cilantro, Tomato, Chile Serrano & Lime	\$18
<b>Shrimp Ceviche</b> -Shrimp, Cucumber, Radish, Onion, Tomato, Cilantro & Avocado	\$19
<b>Mexican Shrimp Cocktail</b> - Marinated Shrimp, Cucumber, Radish, Onion, Tomato, Cilantro, Avocado & Clamato	\$23
<b>Camarones Agua Chilies</b> - Green Lime, Red Onions, Serrano Chile, Cilantro, Tortilla Chip w Tajin	\$21
<b>Chiles Rellenos de Camaron</b> - Poblano Pepper, Shrimp, Cheese Blend, Chipotle Aioli	\$22
<b>Crispy Calamari</b> -Fried Calamari, Pico De Gallo, Chipotle Aioli & Lemon	\$15
<b>Empanadas</b> -Chicken, Bell Peppers, Spanish Onions, Chipotle Aioli	\$21
<b>Taco Salad</b> – Fried Tortilla Bowl, Lettuce, Mexican Rice, Diced Tomato, Diced Onion, Black Beans, Lime Vinaigrette Dressing	
Fajita Veggies \$15      Chicken \$17      Carne Asada \$18      Carnitas \$16	
<b>Open Faced Quesadilla</b> –Cheese Blend, Chipotle Aioli, Basil Pesto, Pico, Avocado, Cilantro Lime Dressing & Arugula	\$16
Fajita Veggies \$16      Chicken \$18      Carne Asada \$20      Shrimp \$24	
<b>Las Campanas Quesadilla</b> – Choice of Protein, Monterrey Cheese, Pico de Gallo, Guacamole & Sour Cream	\$16
Fajita Veggies \$16      Chicken \$18      Carne Asada \$20      Shrimp \$24	
<b>Nachos</b> – Melted Cheese, Pico de Gallo, Sour Cream, Queso Fresco	\$20
Chicken \$25      Carne Asada \$27      Carnitas \$26	

## House Specialties \*Entrees Served with Mexican Rice and Refried or Black Beans

<b>Classic Chile Verde</b> - Slow Roasted Pork, Tomatillo Salsa, Onions & Cilantro*	\$27
<b>Beef Birria</b> – Birria Meat Mexican Style, Onion, Cilantro, Lime*	\$35
<b>Carnitas</b> - Tender Roasted Pork, Served with Homemade Mole, Radish*	\$24
<b>Enchiladas (2)</b> - Corn Tortillas, Choice of Red or Green Salsa, Monterey Cheese & Cotija*	\$20
Chicken \$23      Carne Asada \$25      Shrimp \$27	
<b>Pacific Bass</b> – Served with Saffron Rice, Seasonal Vegetables & Topped with Chipotle Coulis Sauce	\$39
<b>Vegetarian Fajitas</b> - Fresh Peppers, Onion, Garlic*	\$20
<b>Chicken Fajitas</b> – Chicken, Fresh Peppers, Onion, Garlic*	\$24
<b>Steak Fajitas</b> – Steak, Fresh Peppers, Onion, Garlic*	\$37
<b>Shrimp Fajitas</b> – Shrimp, Fresh Peppers, Onion, Garlic*	\$36
<b>Carne Asada</b> – Citrus Marinated Skirt Steak, Black Beans, Chile Toreado, Grilled Pineapple, Corn or Flour Tortillas	\$36
<b>Fish Tacos (2)</b> – Spiced Grilled Salmon, Shaved Cabbage, Avocado, Chipotle Aioli, Choice of Flour or Corn Tortilla*	\$24
<b>Las Campanas Burrito</b> – Choice of Protein, Rice, Beans, Pico de Gallo, Guacamole & Cheese *	
Chicken \$17      Carnitas \$18      Carne Asada \$22      Shrimp \$23	

## Las Campanas Special

<b>Las Campanas Blackened Prime Rib Tacos</b>	\$36
2 Tacos with Warm Corn Tortillas, Diced Grilled Prime Rib in House Blackening Seasoning, Fresh Avocado Slices, Cilantro, Red Onion, Lemon Wedge, Queso Fresco, Served with Rice & Beans	

## Sides

<b>Saffron Rice</b> \$5	<b>Arroz Mexicano</b> \$5	<b>Black Beans</b> \$5	<b>Frijoles Refritos</b> \$5	<b>Mole Sauce</b> \$2
<b>Chicken</b> \$7	<b>Carnitas</b> \$7	<b>Carne Asada</b> \$9	<b>Shrimp</b> \$10	<b>Chiles Toreados</b> \$2
				<b>Chips &amp; Salsa</b> \$5

\*18% Gratuity for parties of 8+

\*Additional \$5 charge for chip refill

Menu Items & 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

<b>The Mission Inn Perfect Margarita</b>	<b>\$16.95</b>
Jose Cuervo Traditional 100% Agave, Cointreau, Fresh Orange and Lime Juice, Agave Nectar, Over Ice, Salted Rim	
<b>Strawberry Margarita</b>	<b>\$16.95</b>
Jose Cuervo Traditional 100% Agave, Triple Sec, Sweet & Sour, Strawberry Mix, Salted Rim on the Rocks	
<b>Pomegranate Margarita</b>	<b>\$16.95</b>
Jose Cuervo Traditional 100% Agave, Triple Sec, Sweet & Sour, Delicious Pomegranate Mix, Salted Rim on the Rocks	
<b>Cadillac Margarita</b>	<b>\$16.95</b>
Jose Cuervo Traditional 100% Agave Tequila, Triple Sec, Sweet & Sour, Grand Marnier Orange Liqueur & Salted Rim on the Rocks	
<b>Cactus Rose Margarita</b>	<b>\$18.00</b>
Jose Cuervo Traditional 100% Agave Tequila, Chambord, Cranberry Juice, sweet and Sour & Salted Rim on the Rocks	
<b>White Peach Margarita</b>	<b>\$18.00</b>
Jose Cuervo Traditional 100% Agave Tequila, Triple Sec, Sweet & Sour & our Delicious White Peach Mix, Salted Rim on the Rocks	
<b>Coconut Margarita</b>	<b>\$16.95</b>
Jose Cuervo Traditional 100% Agave Tequila, Triple Sec, Sweet & Sour & our Delicious Coconut Mix, Salted Rim on the Rocks	
<b>Classic Margarita</b>	<b>\$16.95</b>
Jose Cuervo Traditional 100% Tequila, Triple Sec, Sweet & Sour & Salted Rim on the Rocks	
<b>Skinny Margarita</b>	<b>\$16.00</b>
Jose Cuervo Traditional 100% Agave Tequila, Triple Sec, Lime Juice, Soda Water, & Salted Rim on the Rocks	

## Tequila Selection

Blanco	Reposado	Anejo	Mezcal
Patron \$13	Patron \$14	Patron \$17	Silencio \$11
Don Julio \$13	Don Julio \$15	Don Julio \$17	Clase Azul \$54
Herradura \$11	Hornitos \$12	Don Julio 1942 \$30	
Roca Patron \$13	Roca Patron \$17	Don Julio 70 <sup>th</sup> \$23	
Clase Azul \$17	Clase Azul \$20	Clase Azul \$75	
		Clase Azul Ultra \$260	

## Beer Selection

Premium	\$8.50	Domestic	\$7.75
Corona Extra	Stella	Budweiser	Miller Light
Dos Equis Amber	Guinness	Bud Light	
Negra Modelo	Heineken	Coors Lite	
Betty IPA		Michelob Ultra	