



CHAPARRAL MEXICAN GRILL

STARTERS

GUACAMOLE 13
Made fresh daily in our cocina.
Add small chili con queso 3

CHILE CON QUESO 9.5

LOADED QUESO 10.5



QUESADILLA 9
Grande-sized flour tortilla with melted Monterey jack, cheddar cheese with a side of lettuce, tomato and sour cream. Topped with queso fresco and cilantro.
With meat 13.5

***MANGO CEVICHE** 13.5
Shrimp, fish, and mango marinated in fresh citrus juices. Served with avocado on tostone.

***AGUACHILE** 13.5
Shrimp and fish in a citrus verde chile salsa topped with onions, tomatoes and cucumbers.

PLANTAIN AND STEAK QUESADILLA 16

MEXICAN STREET CORN 10.5
Grilled corn in a Chipotle lime sauce. Topped with Queso Fresco and Tajin.

NACHOS GRANDE 13
Corn tortilla chips topped with refried beans, melted Monterey jack, cheddar cheese, lettuce, sour cream, tomatoes and jalapeño strips.
Add 1.95 for beef, chorizo, or chicken

QUESO FUNDIDO 11.5
Chihuahua melted cheese topped with cotija and primo chorizo.

EMPANADA 4
Handmade seasoned ground beef or chicken and chili empanada.

STUFFED JALAPEÑOS 9.5
Lightly-breaded fresh jalapeños stuffed with cream cheese, Monterey jack, and cheddar cheese.

COCTEL DE CAMARON 14
A traditional favorite! Wild caught shrimp served in a Mexican cocktail sauce with fresh diced tomatoes, onions, cilantro and avocados.

CHICKEN FAJITA QUESADILLA 13
Grande-sized flour tortilla with melted Monterey jack and cheddar cheese with marinated grilled chicken, bell peppers, onions, and tomatoes.

SOPAS

SOPA DE ALBONDIGAS
Bowl 8 Cup 6

POZOLE
Bowl 8 Cup 6

BLACK BEAN SOUP
Bowl 7 Cup 5
Our famous black bean soup garnished with cheese and onion.

ENSALADAS

Choice of dressings include: Cilantro Ranch, Oil and Vinegar, Blue Cheese, 1000 Island, and Honey Mustard

CHICKEN FAJITA SALAD 14
Grande-sized tortilla shell filled with our marinated grilled chicken, fresh bell peppers, onions and tomatoes over iceberg lettuce, topped with Monterey queso blend.

CALIFORNIA SALAD 14
Grande-sized tortilla shell filled with avocados on a bed of lettuce, tomatoes, walnuts, Monterey jack, and cheddar cheese with grilled chicken or shrimp.

CHALUPA TOSTADA 14
Tortilla shell filled with fresh lettuce, refried beans, your choice of chile colorado beef, ground beef, chicken or chile verde pork. Topped with Monterey jack and cheddar cheese, sour cream, and guacamole.

HOUSE GREEN SALAD 6.5
A traditional green salad with fresh cucumbers, tomatoes, onions, and cheese.



Los Tacos

ALL NATURAL FRESH TORTILLAS MADE LOCAL

CHIPOTLE BBQ TACOS 14
Two soft corn tortillas with pork carnitas marinated in our house chipotle BBQ sauce, topped with green onion served with yellow rice and refried beans.



TACOS DE CARNE ASADA 15.5
Two authentic Mexican steak tacos served on corn tortillas with fresh cilantro and onion, topped with queso fresco with a side of refried beans and Mexican yellow rice.

BIRRIA TACOS 18
Three slow cooked birria res (beef) tacos filled with melted queso blanco and served with consome y salsa verde. Paired with Mexican rice and refried beans.

FISH TACOS 18
Two mahi-mahi tacos blackened or fried with mango or cilantro sauce topped con chicharron. Served with Mexican rice and refried beans.

SHRIMP PINA TACOS 15
Marinated shrimp cooked with grilled pineapple and topped with avocado and cilantro. Served with refried beans and yellow Mexican rice.

TACOS DE CARNITAS 14
Two Guadalajara style carnitas tacos topped with fresh onions and cilantro, served with pico de gallo, refried beans and yellow Mexican rice.

LA TEJANA 19
5 oz. grilled sirloin steak and a cheese enchilada with a side of refried beans, Mexican rice, and pico de gallo.

ARROZ CON POLLO 16
Tender pieces of grilled chicken breast cooked with bell peppers, onions, tomatoes, tossed with Mexican rice and served with a side of refried beans and tortillas.

PiÑA VERACRUZ 22
Half fresh pineapple grilled and filled with grilled shrimp, grilled chicken breast, mushrooms, onions, fresh pineapple, and topped with our ancho guajillo sauce, served over a bed of yellow Mexican rice.



CHORIZO CON HUEVOS 12
Two large eggs scrambled with chorizo Mexican sausage. Served with refried beans, Mexican rice, guacamole, and tortillas.

WET BURRITO PLATE 14.5
All natural fresh tortilla made local filled with refried beans and your choice of chile colorado beef, ground beef, chile verde pork or chicken. Covered in our mole sauce, Monterey jack, and cheddar cheese. Served with a side of Mexican rice.
With bean and cheese 8.5

CHORIPOLLO A LA PINA 22
Grilled pineapple chicken topped with queso blanco and supremo all natural chorizo. Served over a bed of Mexican rice in a grilled pineapple.

SPINACH ENCHILADAS 14
Two enchiladas filled with spinach, Monterey jack, and cheddar cheese, topped with our creamy chipotle mushroom sauce. Served with Mexican rice and refried beans.

ENCHILADAS RANCHERAS 17.5
Two corn tortillas filled with your choice of chile colorado beef, ground beef, chile verde pork, chicken or cheese covered in poblano tomatillo sauce with cheese and a side of refried beans, Mexican rice, sour cream, and guacamole.

CONSUMER ADVISORY

* Consuming raw or undercooked meat, poultry, or eggs may increase the risk of foodborne illness.

Los Compadres

Served with Mexican rice, refried beans, and all natural fresh tortillas made local.

Enchiladas: Choice of chile colorado beef, ground beef, chile verde pork, chicken or cheese. Chili rellenos made fresh to order.

Tacos: Choice of shredded beef, ground beef or chicken
Taco salsa choice: Salsa Macha or Salsa Roja.

Add a cup of soup or salad for only 2

ENCHILADAS (2)
TACOS (2)
TACO AND TAMAL
ENCHILADA AND TACO
ENCHILADA AND TAMAL

CHILE RELLENOS (2)
CHILE RELLENO AND ENCHILADA
CHILE RELLENO AND TACO
CHILE RELLENO AND TAMAL
TAMALES (2)

CHOICE OF 2 14.5 or CHOICE OF 3 18

MEXICAN FAVORITES

ENCHILADAS BANDERA 19.5
Three corn tortillas filled with your choice of chicken, ground beef, chile verde, chile colorado beef or cheese. Topped with poblano tomatillo, mole rojo, chile con queso and topped with queso fresco. Served with yellow Mexican rice, refried beans, guacamole and pico de gallo.

CHIMICHANGA PLATE 13
A crispy, golden burrito stuffed with refried beans and your choice of chicken, ground beef, or shredded beef topped with queso blanco, served with yellow rice.
With grilled steak 15

FLAUTAS PLATE 14
Your choice of shredded beef or chicken rolled in crispy golden brown tortillas topped with guacamole and sour cream. Served with refried beans and yellow rice.

MANZANILLO POLLO 18.5
Grilled Chicken Breast Served with white creamy chipotle corn, mushrooms, garlic, Spanish chorizo pimientos sauce. Topped with Cotija cheese. Served with a side of yellow Mexican rice.

CARNE ASADA BURRITO 16
A large flour tortilla filled with refried beans, grilled choice sirloin, roasted tomato and onions and a pinch of jalapeño with a side of yellow rice.

CARNITAS DE LA ABUELITA 16
Mexican pork carnitas, served with pico de gallo, refried beans, yellow Mexican rice, and flour tortillas.

CUBAN DISHES

Cuban bread available upon request

ROPA VIEJA 17.5

Our slow-roasted beef prepared with bell peppers, onions, tomatoes, and garlic. Served with white rice, plantains, and black beans.



PICADILLO A LA CRIOLLA 15.5

A ground beef casserole with minced ham, peppers, onions, potatoes, tomatoes, raisins, green olives, and spices, topped with an egg. A Cuban favorite served with white rice, sweet plantains, and black beans.

CUBAN SANDWICH 13.5

Cuban bread, slices of roast pork, ham, Swiss cheese, mustard, and pickles. Served with a cup of black bean soup.

PAN CON BISTEC 14

Grilled chicken sandwich topped with diced grilled onions, lettuce, tomato, and shoestring potato sticks on Cuban bread, and served with black beans.

With **grilled steak** 16.5

BISTEC DE POLLO 17

Grilled chicken breast marinated in our mojo de ajo sauce and served with white rice, grilled onions, sweet plantains, and black beans.

CHULETAS DE PUERCO 21

Two succulent, 8 oz. pork chops marinated in our mojo de ajo sauce. Served with a side of white rice, grilled onions, plantains, and black beans.



DESSERTS

FRIED ICE CREAM 8.5

A twist on a Mexican favorite: a large chocolate chip cookie dough ice cream ball, deep fried with a crunch coating with whipped cream, chocolate sauce, and topped with a cherry. Served in a sopapilla.

FLAN 7

This traditional Mexican style flan is a delicious baked custard with a rich, caramelized topping.

CHURROS 10

A Mexican pastry also known as a "Mexican donut," filled dough with cajeta and lightly coated with cinnamon sugar and honey.

SOPAPILLAS 9

Flour tortilla puffs topped with honey and cinnamon sugar.

CHEESECAKE FRITO 9.5

Cheesecake chimichanga topped with caramel dark rum sauce.

HAPPY HOUR

Tuesday - Sunday from 3pm - 6pm

HOUSE MARGARITAS 5.5

FRUIT MARGARITA 6

BUD LIGHT DRAFT 2 for 1

COORS LIGHT DRAFT 2 for 1

MICH ULTRA DRAFT 2 for 1

SANGRIA 2 for 1

MARGARITA MONDAY 2 for 1 all day!



THIRD ROUND OF CHIPS AND SALSA 4.50

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* Consuming raw or undercooked meat, poultry, or eggs may increase the risk of foodborne illness.

Please Ask Server For Full Vegetarian and Gluten-Free Menu

STEAK ESPECIALES

IN HOUSE HAND CUT STEAK

SIZZLING FAJITAS

Marinated skirt steak, chicken or shrimp sautéed with fresh tomatoes, bell peppers and onions. Served on a sizzling pan with refried beans, yellow rice and tortillas.

Chicken 19

Steak or shrimp 23.5

Chicken Fajitas for two 25

Steak or Shrimp Fajitas for two 30.5

Vegetarian 13



CARNE ASADA 24

10 oz. choice top sirloin served with refried beans, yellow rice, toreado grilled jalapeños, pico de gallo, and tortillas.

STEAK RANCHERO 23.5

Cubed 10 oz Choice Sirloin steak grilled with onions, tomatoes, bell peppers and fresh jalapeños. Served with Mexican yellow rice, refried beans and fresh flour tortillas.

PALOMILLA 24

10 oz. Choice top sirloin steak (thin cut) "Bezo's Favorito" topped with grilled onions and fresh parsley. Served with white rice, plantains, and a cup of black beans.

CHURRASCO 25.5

10 oz. Argentinian-style Angus steak, marinated in mojo de ajo sauce, topped with chimichurri sauce and served on a sizzling pan. Served with black beans, tostones, and white rice.

MOLCAJETE 35

Hand cut steak, shrimps, carnitas, chorizo, chicken, nopales, onions, bell peppers, grilled queso fresco, avocado, pico, sour cream served with Mexican yellow rice, Refried beans, and fresh flour tortillas.



MARISCOS

MAHI A LA PARRILLA 22.5

8oz Mahi Mahi pan seared with a choice of mango, mojo de ajo, cilantro, or chimichurri sauce. Served with white rice and mixed veggies.

CAMARONES RANCHEROS 18.5

Wild caught large shrimp cooked with bell peppers, onions, and tomatoes in your choice of mild or spicy Española sauce. Served with yellow Mexican rice and refried beans.

CAMARONES AL MOJO DE AJO 18.5

Our Mexican shrimp scampi. Large, wild caught shrimp prepared in our wine, garlic, and butter sauce. Served with yellow Mexican rice and refried beans.



CAMERONES A LA DIABLA 18.5

The Devil's shrimp! These shrimp are prepared in a spicy red chili sauce. Served with yellow Mexican rice and refried beans.

ENCHILADAS DEL MAR

SHRIMP AND SCALLOP 18.5

Two grilled wild caught shrimp and scallop enchiladas topped with our creamy chipotle sauce, corn, bell peppers, chorizo, bacon, mushrooms, queso fresco, and cilantro. Served with yellow Mexican rice and refried beans.

MOJARRA 30.5

Whole snapper lightly breaded, topped with house cilantro-lime salsa served with tostones, white rice, and black beans.

A LA CARTE

ENCHILADA 6.5

Beef, pork, chicken or cheese.

ENCHILADA RANCHERA 7.5

Poblano Sauce, sour cream, and guacamole.

CHILE RELLENO 5.5

A battered, stuffed poblano pepper with melted cheese topped with Española sauce.

SIDE VEGGIES 4.5

Grilled carrots, broccoli, cauliflower, mushrooms, and squash.

TACO 5

Hard or soft shell filled with your choice of shredded beef, ground beef, chicken or potatoes.

TOSTONES 4

YUCA FRIES 4.5

STEAK FRIES 4

French fries with ketchup.

REFRIED BEANS 3.5

YELLOW RICE 3.5

PLANTAINS 4.5

TAMAL 5

TOSTONES 4