

SPRING & SUMMER MENU



ANTOJITOS *Appetizers*

Guacamole

Avocados, roma tomatoes, serrano peppers, cilantro, lime and juice 12.95

Chile Calamari

Crispy calamari and serrano peppers with queso fresco, served with chile de arbol salsa 14.95

Coctel de Camarones

Chilled shrimp tossed in house made Mexican cocktail, lime juice, horseradish, cucumbers and radishes. Garnished with cilantro and lime wedge 15.95

Crispy Flautas

Three corn tortillas stuffed with polloranchero or carne asada, cascabel sauce, queso fresco and sour cream 12.95

Guaymas Ceviche

Fresh whitefish marinated in lime juice with tomatoes, onions, cilantro serrano peppers and avocados 15.95

Guaymas Nachos

Jack and cheddar cheese, black beans, pico de gallo, guacamole and sour cream 13.95
Add carne asada 6.00 | pollo 5.00
carnitas 5.00

Tiburón Cheese Quesadilla

Filled flour tortilla with Queso Oaxaca garnished with guacamole, pico de gallo and sour cream 11.95
Add carne asada 6.00 | pollo 5.00
veggies 4.00

SOPAS Y ENSALADAS *Soups and Salads*

Sopa de Tortilla con Pollo

Topped with fresh avocados, queso fresco and tortilla strips
Cup 7.00 | Bowl 9.00

Ensalada Guaymas

Romaine hearts, jicama, avocados, tomatoes, pickled red onions and goat cheese with lime-oregano dressing 10.95

Fiesta Ensalada

Romaine, black beans, corn, tomatoes, queso fresco and spicy tomatillo lime vinaigrette, topped with avocados, served in flour tortilla shell 13.95

Our salads are made with local fruits and vegetables

Add to Salad Camarones 7.00 | Carne Asada 6.00 | Pescado 7.00 | Pollo 5.00

PLATOS TÍPICOS MEXICANOS *Authentic Mexican Dishes*

BURRITOS

Flour tortilla filled with black beans, Guaymas rice, salsa and lettuce, topped with salsa enchilada sauce, sour cream and cheese

Carne Asada Steak 16.95

Carnitas Pork 15.95

Pollo Chicken 15.95

ENCHILADAS

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

Enchiladas de Carne 19.95

Enchiladas de Pollo 18.95

Enchiladas de Queso 15.95

TACOS

Three corn tortillas, lettuce, onions, cheese, cilantro and cascabel salsa

Carne Asada 16.95

Carnitas 15.95

Pollo 15.95

Pescado

Fresh guacamole, cabbage, cilantro, pumpkin seeds and chipotle aioli salsa 17.95

Add rice and beans 4.50



Executive Chef *Steven Rivas* | General Manager *David Kassas*

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 sizzling onions and peppers
Camarones 24.95 | Carne 23.95 | Pollo 22.95 | Combo of any two 28.95

Mar y Tierra

Grilled skirt steak with three jumbo shrimp topped with homemade mojo de ajo salsa, served with fresh sautéed vegetables 29.95

Poblano en Nogado

Two roasted poblano chiles, stuffed with seasoned chicken and raisins, topped with sweet creamy walnut sauce and pomegranate seeds garnish 22.95

Carnitas

Fork tender braised pork topped with pico de gallo, pickled red onions and cilantro 22.95

Huachinango

Grilled snapper with sautéed mushrooms, onions and tomatoes in white wine chili sauce 24.95

Chipotle Glazed Prawns

Grilled prawns with our homemade chipotle glaze, served with orange ginger butter sauce 26.95

Pollo en Mole

Grilled achiote marinated chicken breast, topped with our homemade New Mexico ancho chile-chocolate sauce 22.95

Salmon al Pastor

Grilled and marinated salmon filet with guajillo chili arbol rub and pineapple sauce on bed of caramelized pineapple wheel and sautéed green beans 24.95

Puerco en Salsa Verde

Slow braised pork on roasted poblano chiles and onions, topped with roasted tomatillo salsa verde on a sizzling platter 23.95

BOTANAS *Sides*

Sour Cream 2.00

Cheese 2.00

Sliced Avocados 4.00

House-made Guacamole 5.00

Guaymas Rice and Black Beans 5.00

Market Vegetables 5.00

Grilled Corn on the Cob served with chili butter 5.00

Tortilla Chips and Salsa To Go 4.50

Flour or Corn Tortillas To Go (4) 4.00