

# APPETIZERS

## CHIPS & SALSA FRESCA

Chips 1.25 • Salsa 1.25 • Beans 1.25

**NACHO LIBRE** Tortilla chips topped with beans, ground beef, chorizo, and melted cheese. Covered with lettuce and pico de gallo. Garnished with sour cream and guacamole. 17

**JALAPEÑO POPPERS** Stuffed with cream cheese, carnitas, and chorizo. Wrapped in bacon and topped with Mexican sour cream and cotija cheese. 14

**CHORIZO QUESO DIP** Our delicious homemade creamy white queso dip topped with chorizo and served with chips. 9

**SOPITOS** Three small thick handmade corn tortillas topped with beans, carnitas, Mexican sour cream, purple cabbage, a tomato slice, and cotija cheese. 12

**COCONUT PRAWNS** Jumbo shrimp hand-dipped in batter, rolled in coconut and fried golden. Served with lime and orange sauce. 16

**COCKTAIL DE CAMARONES**  
Medium 15 • Large 19 • Add Octopus + 3.00

**CEVICHE DE CAMARON** Raw shrimp marinated in lime juice, onions, tomatoes, serrano peppers, cilantro, and cucumbers. Garnished with avocado slices. Served with tostaditas. ½ lb. 15 • 1 lb. 20

**ESQUITE** Delicious corn kernel’s toasted with butter and mixed with our special sauce. Seasoned with Tajin and topped with cotija cheese. 7

**TAQUITO BITES** Taquito bites drizzled with Mexican cream and topped with cotija cheese and purple cabbage. Served with pico de gallo. 14

# MARISCOS (SEAFOOD)

\*Served with rice and your choice of refried beans or frijoles de la olla (whole beans) along with your choice of corn or flour tortillas.

**CAMARONES BORRACHOS** Plump, juicy shrimp sautéed with sliced jalapeño peppers, mushrooms, diced onions, tomatoes, and ranchera sauce. Flamed with white wine and topped with melted jack cheese. Served in a molcajete. 24

**CAMARONES A LA DIABLA** Buttery shrimp sautéed with pico de gallo and dressed in a spicy red sauce. 22

**CAMARONES AL MOJO DE AJO** Succulent shrimp sautéed in a garlic sauce with onions, mushrooms, and flamed with white wine. 23

**CAMARONES A LA CREMA** Delicious shrimp, sautéed in our special garlic butter with mushrooms and tomatoes. Smothered in our rich sour cream sauce. 22

**CAMARONES CON TOCINO** Grilled jumbo shrimp wrapped in sizzling bacon and topped with melted Monterey jack cheese and sliced tomatoes. Served with rice. 24

**STEELHEAD TROUT** Steelhead trout baked with lemon, butter, and our house seasoning. Accompanied by papas de pueblo. 24

**FRESH IDAHO TROUT** Fresh Idaho Trout baked with garlic butter. Garnished with a fruity pico de Gallo. Accompanied by a side of papas de pueblo 24

**TACOS DE PESCADO** Two flour tortillas filled with pieces of breaded cod, cabbage, fruity pico de gallo, jack cheese, and homemade salsa. Served with rice and frijoles de la olla or refried beans. 19



MOLCAJETE MEXICANO

# Enrique's

MEXICAN RESTAURANT

Taking pride in our food, customer service, and family. We are committed to uniting fresh ingredients and the passion of our culture to enhance recipes, which have been passed down for generations. For the past 25 years, it is our honor to welcome you to our family in which we call Enrique’s.



## TABLE GUACAMOLE

Fresh avocado blended with diced tomatoes, onions, cilantro, serrano peppers, and spices. Served in a molcajete. Prepared at your table. Market Price

# CHIMICHANGAS

**CHIMICHANGA** A large flour tortilla filled with shredded beef, chicken, or chile verde pork and deep-fried golden brown. Topped with verde sauce and jack cheese. Served with rice and your choice of re-fried beans or frijoles de la olla. 19

**MINI CHICKEN CHIMICHANGAS** Four mini chimis topped with melted cheese. Garnished with pico de gallo and sour cream. Served with rice and your choice of refried beans or frijoles de la olla. 18

**SEAFOOD CHIMICHANGA** A large flour tortilla filled with crab salad, shrimp and jack cheese, deep-fried golden brown, then topped with sour cream sauce and pico de gallo. Served with rice and your choice of refried beans or frijoles de la olla. 20



## TACOS DE BIRRIA

One of Jaliscos most emblematic favorite dishes!

3 tacos filled with the heartiness beef cooked in our unique birria sauce. Along with consomé (beef broth) for dipping tacos. Served with rice, beans, onions, cilantro, limes, and homemade salsa. 19 Add cheese + 3.00

# ESPECIALIDADES DE LA CASA

\*Served with rice and your choice of refried beans or frijoles de la olla (whole beans) along with your choice of corn or flour tortillas.

## BEEF

**CARNE BORRACHA** Tender pieces of steak sautéed with sliced jalapeño peppers, mushrooms, diced onions, tomatoes, and ranchera sauce. Flamed with white wine and topped with melted jack cheese. Served in a molcajete. 22

**RIB-EYE BORRACHA** Perfectly grilled rib-eye sautéed with sliced jalapeño peppers, mushrooms, diced onions, tomatoes, and ranchera sauce. Flamed with white wine and topped with melted jack cheese. Served in a molcajete. 35

**RIB-EYE TAMPIQUEÑA** A 14 oz. Hand-cut grilled rib-eye with a cheese enchilada. Accompanied by papas de pueblo. 35

**COWBOY STEAK** Marinated slices of grilled steak sautéed with bell peppers, onions, mushrooms, jalapeños, and bacon. 21 Substitute for our 14 oz. choice ribeye 32

**CARNE ASADA** A thick ½ pound of steak, seasoned to perfection and served with a grilled jalapeño and Mexican green onion. 22

**TACOS AL CARBON** Two warm flour tortillas stuffed with grilled steak pieces. Garnished with lettuce, pico de gallo, and sour cream. 18

**PLATO DE BIRRIA** Heartiness beef cooked until very tender in our unique birria sauce made with dried chiles and other fresh spices. Served with diced onion, cilantro, salsa, and fresh-cut limes. A great dish to recover after a long night of partying. 19

**CHILE COLORADO** Tender pieces of steak sautéed with onions, then simmered in our special red chile sauce. 19

**LENGUA EN MOLCAJETE** Tender pieces of beef tongue simmered in a fruity tomatillo green sauce or our own chile Colorado sauce and pico de gallo. Garnished with cotija cheese. Served in a molcajete. 22

## CHICKEN

**POLLO CON CREMA** Grilled pieces of chicken breast sautéed in a rich sour cream sauce with tomatoes. 20

**POLLO EN MOLE** Tender pieces of chicken breast grilled and simmered in our mole sauce using spices and chile pods. Sprinkled with sesame seeds and fresh onions. 19

**POLLO BORRACHO** Tender pieces of chicken sautéed with sliced jalapeño peppers, mushrooms, diced onions, tomatoes, and ranchera sauce. Flamed with white wine and topped with melted jack cheese. Served in a molcajete. 21

## PORK

**KUROBUTA PORK SHANK** drizzled with mole sauce and sprinkled with sesame seeds and fresh onions. Accompanied by papas de pueblo. 35

**CARNITAS** Roasted pieces of pork served with frijoles de la olla and ensalada de nopales with your choice of flour or corn tortillas. 17

**CARNITAS EN MOLE** Tender pieces of pork simmered in our mole sauce using spices and chile pods. Sprinkled with sesame seeds and fresh onions. 21

**CHILE VERDE** Lean diced pork simmered in a green chile sauce with bell peppers, onions and tomatoes. 18

## GOAT

**PLATO DE CABRITO** Goat meat marinated in our family homemade recipe. Served with rice and beans, onions, cilantro, limes, and Mexican salsa. 21

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



# COMBINATIONS

Select from the combo choices below.  
Beans and rice included.

**Enchiladas** come in your choice of ground beef, shredded beef, chicken, or cheese.

**Tamales** come in your choice of shredded beef, chicken, or pork.

**Chile Relleno:** an Anaheim pepper stuffed with queso fresco and covered with our special egg batter. Topped with ranchera sauce and melted cheese.

- #1 ENCHILADA AND TACO 15
- #2 TWO ENCHILADAS 15
- #3 ENCHILADA AND CHILE RELLENO 16
- #4 ENCHILADA, TACO, AND TAMALE 18

# ENCHILADAS

All enchiladas include rice and your choice of refried beans or frijoles de la olla (whole beans).

**ENCHILADA SUIZAS** Two chicken enchiladas covered with verde sauce and jack cheese. Topped with lettuce, tomatoes, sour cream sauce, and cotija cheese. 19

**VERACRUZ** A flour tortilla stuffed with crab salad, shrimp, and jack cheese. Covered with verde and ranchera sauce. Topped with melted cheese and sour cream sauce. 20

**ENCHILADAS RANCHERAS** Two shredded beef enchiladas smothered with ranchera sauce and melted jack cheese. Covered with lettuce, ranchera sauce and pico de gallo. Sprinkled with cotija cheese. 19

**TRICOLOR** Three different enchiladas: One made with chicken, one with cheese, and the other with ground beef. Smothered with three different sauces – red, white, and green. Topped with melted cheese. 20



# ENSALADAS

**STUFFED AVOCADO** A perfectly ripe avocado filled with our blend of shrimp and crab salad. Topped with jack cheese. Served on a bed of lettuce and pico de gallo with cocktail sauce. 20

**TACO SALAD** A crisp flour tortilla shell filled with your choice of shredded beef, ground beef, or chicken, beans, tossed greens, pico de gallo, cheese, and sour cream sauce. 18

**GRILLED CHICKEN SALAD** House green salad topped with savory grilled chicken and your choice of dressing. 15

**TOSTADA** A crisp corn tortilla topped with beans and your choice of shredded beef, ground beef, or chicken. Covered with lettuce, pico de gallo, jack and cheddar cheese, salsa de tomatillo, sour cream sauce and grated cotija cheese. 10

# ADD A LOBSTER TAIL TO ANY ENTREE FOR 12



# FAJITAS

Presented sizzling at your table with grilled bell peppers, onions, and tomatoes. Served with refried beans or frijoles de la olla, guacamole, sour cream and choice of corn or flour tortillas.

- STEAK OR CHICKEN 22
- SHRIMP 24
- STEAK & CHICKEN 24
- RIBEYE 35

ADD SHRIMP TO ANY COMBO 29  
EXTRA FAJITA SIDE PLATE 9

# CALDOS (SOUPS)

\*Served with your choice of corn or flour tortillas.

\***VUELVE A LA VIDA** Shrimp, fish & Octopus 24

\***POZOLE** Hominy and pork cooked with red or green chiles. Also available in chicken. 15

\***CARNE EN SU JUGO** Pieces of steak slowly simmered with its natural juices along with charro beans, bacon, onions, and cilantro. 15

\***MENUDO** The breakfast of champions! Tripe soup. Add hominy for an additional cost. 15

**TORTILLA SOUP** Shredded chicken mixed with freshly chopped vegetables in a warm broth. Topped with tortilla strips and jack cheese. 9

# ALA CARTE

- ENCHILADA 6 | TACO 6
- TAMALE 7 | CHILE RELLENO 8
- FRIES 5 | HAMBURGER 12

# STREET FOOD

**QUESADILLA** A grilled flour tortilla wrapped around melted cheese. Garnished with lettuce, pico de gallo, and sour cream. 11 • With meat 16

**TORTA** A sandwich made in a telera (French roll) filled with your choice of any taco meat (see taco list below), lettuce, pico de gallo, sour cream sauce, salsa de tomatillo, guacamole and cotija cheese. 12

**STREET TACOS** Choose one of the following meats. Topped with onion, cilantro, and salsa de tomatillo. Add Cheese .50 • Add Avocado .75

## MEAT OPTIONS 3.00

- Asada / Chopped Steak
- Adobada (Al Pastor) / Marinated Pork
- Barbacoa / BBQ Shredded Beef
- Carnitas / Roasted Pork
- Chorizo / Spicy Chorizo
- Pollo / Chicken
- Tinga / Shredded Beef
- Nopales / Cactus

## SPECIALTY MEAT OPTIONS 4.00

- Cabrito / BBQ Goat Meat
- Lengua / Beef Tongue
- Tripitas / Tripe

## FISH OPTION 5.00

- Breaded Cod

- SIDE OF GRILLED JALAPEÑOS 3
- SIDE OF GRILLED ONIONS 2

# BURRITOS

ADD RICE & BEANS TO YOUR BURRITO FOR 4.00

**FAJITA BURRITO** A mixture of marinated steak or chicken with sautéed bell peppers, tomatoes and onions grilled fajita-style and then wrapped in a large flour tortilla with beans. Topped with enchilada sauce, bell peppers, tomatoes, onions and melted cheese. 19

**EL PANSON BURRITO** Two in one! One filled with chicken and deep fried then placed inside the other one, along with beans, lettuce and pico de gallo. Topped with verde and ranchera sauce and melted cheese. 18

**BURRITO COLORADO** Sautéed tender pieces of steak, simmered in our special red chile sauce, then rolled in a large warm flour tortilla, along with beans. Covered with red chile sauce and melted cheese. 18

**TACO TRUCK BURRITO** A large flour tortilla filled with beans, rice, pico de gallo, tomatillo salsa and your choice of any meat (see meat options under Street food). Topped with melted cheese. 14

**BURRITO CHILE VERDE** Lean diced pork simmered in a green chile sauce and rolled in a flour tortilla with beans. Topped with chile verde and melted jack cheese. 16

**VEGGIE BURRITO** A flour tortilla filled with whole beans, rice, lettuce, and pico de gallo. Covered with ranchera sauce, bell peppers, tomatoes, onions, and melted cheese. 16

**BEAN & CHEESE BURRITO** A large flour tortilla filled with refried beans and cheese. 11



WE SERVE PEPSI PRODUCTS



ITEMS THAT ARE HOT AND SPICY



NOT ELIGIBLE FOR THE PREFERRED AMIGO CARD DISCOUNT

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

GLUTEN FREE ITEMS AVAILABLE - JUST ASK YOUR SERVER