

# Botanas

(APPETIZERS)

## Acapulco Botana \$15.99

Stuffed jalapeños, cheese stick, chicken taquitos, nachos, quesadilla and shrimp.  
Served with guacamole, sour cream, ranch dressing and queso.

## Los Grandes Nachos \$7.99

Comes with beans, ground beef, cheese, sour cream, guacamole, jalapeños and tomatoes.

## Camaron Chile Con Queso (Spicy shrimp with cheese) \$7.99

## Beans and Cheese Nachos \$5.99

## Chips and Salsa (Free with meal) \$2.99

## Buffalo Wings \$6.99

## Cheese Sticks \$5.99

## Stuffed Jalapeños \$4.99

## Fajita Nachos \$10.99

Served with chicken or beef, beans, cheese, sour cream, guacamole, jalapeños and tomatoes.

## Queso Dip \$5.99

(add meat) .99¢

## Guacamole Dip \$5.99

## Guacamole Dip \$6.99

(Estilo Guerrero) Comes with onions and jalapeños.

## Fajita Quesadilla

(Half) \$7.99 (Full) \$9.99

Chicken, beef, or combo with tomatoes, bell peppers and onions. Served with sour cream and guacamole.

## Quesadilla Supreme

Beans, ground beef and cheese, served with sour cream, guacamole and pico de gallo.

(Half) \$6.99 (Full) \$8.99

## Quesadilla Ecuatoriana

Crab meat, onions, bell peppers and tomatoes, served with sour cream and guacamole.

(Half) \$8.99 (Full) \$10.99

## Acapulco Quesadilla

Shrimp, onions, bell peppers and tomatoes, served with sour cream and guacamole.

(Half) \$8.99 (Full) \$10.99

# Salads

## Taco Salad \$7.99

## Cesar Chicken Fajita Salad \$9.99

## Grilled Shrimp Salad \$9.99 Fajita Salad Chicken or Beef \$9.99

# Steaks

All steaks come with your choice of 2 sides: Salad, French Fries, Mashed Potatoes, Grilled Mushrooms, Beans or Rice. Add a baked potato for \$2.99

## Carne Asada \$11.99

Served with frijoles charros, rice and salad.

## Chicken Fried Steak \$8.99

## Ribeye Steak (12 oz.) \$12.99

## Steak Ranchero (12 oz.) \$13.99

## T-Bone Steak (12 oz.) \$14.99

## Acapulco Steak \$18.99

A 12 oz. Ribeye and jumbo shrimp covered with jalapeños, mushrooms, onions, avocado and salad.

18% gratuity is added to parties of 6 or more



## Entrees

All entrées served with salad, beans and rice.

<b>Enchilada Plate (2)</b> Beef, chicken or cheese enchiladas.	<b>\$7.99</b>
<b>Sour Cream Chicken Enchiladas (2)</b>	<b>\$8.25</b>
<b>Spinach Enchiladas (2)</b> With sour cream.	<b>\$7.99</b>
<b>Chile Relleno Plate (1)</b> Relleno stuffed with beef, chicken or cheese.	<b>\$7.99</b>
<b>Tostada Plate (2)</b> Tostadas, beef or chicken with guacamole, sour cream, lettuce and cheese.	<b>\$7.99</b>
<b>Tamale Plate</b>	<b>\$7.99</b>
<b>Chile Verde</b> Served with tortillas.	<b>\$7.99</b>
<b>Carne Guisada</b> Served with tortillas.	<b>\$7.99</b>
<b>Gordita Plate (2)</b> Gorditas with carne guisada, chicken or beef.	<b>\$7.99</b>
<b>Huevos Rancheros</b> Served with tortillas.	<b>\$7.99</b>
<b>Barbacoa Plate</b> Served with pico de gallo and tortillas.	<b>\$9.99</b>
<b>Edith's Flauta Plate</b> Homemade chicken or beef served with rice, beans, guacamole and sour cream.	<b>\$8.99</b>
<b>Mexican Stir-Fry</b> Chicken or Beef, made a little spicy with zucchini, squash, green onions, tomatoes, corn and jalapeños. Served with rice and avocado salad.	<b>\$10.99</b>
<b>Pasta Primavera</b> Pasta, shrimp, zucchini, mushrooms, albahaca (basil), broccoli and parmesan cheese.	<b>\$10.99</b>
<b>Pechuga Rellena</b> Grilled Chicken stuffed with mushrooms, tomatoes, onions, bell peppers, bacon and melted cheese. Served with soup and vegetables.	<b>\$12.99</b>

## Fajitas

All Fajitas are served with rice, frijoles charros, guacamole, sour cream, cheese, pico de gallo and tortillas. Add extra side just .99¢

### Acapulco Fajitas

Over 3 Pounds of Shrimp, Beef and Chicken!

Single **\$17.99** For two **\$29.99**

**Chicken Fajitas** Single **\$11.99** - For two **\$21.99**

**Beef or Combo Fajitas** Single **\$13.99** - For two **\$23.99**

**Vegetable Fajitas** Single **\$10.99** - For two **\$20.99**

## Burgers

All burgers are served on 9 inch sesame seed bun and contain over 1 lb. of meat.  
Served with pickles, mustard, mayonnaise, lettuce, tomato and onions

**Hamburger \$8.99** **Cheeseburger \$9.99**

**Southwest Burger \$10.99**

Comes with cheese, green chillies and French fries.

**Acapulco Burger \$13.99**

Comes with grilled mushrooms, chili chipotle, avocado, cheese and fries.

**Torta Cubana (Mexican Sub Sandwich) \$8.99**

Ham, Milanese (Breaded Pork), weenies, chipotle, avocado, onion, tomato, lettuce, Asadero cheese, mayonnaise and French Fries.



# Combo Plates

All combo plates served with rice, beans and salad.

**Acapulco Combo Plate \$10.75**

1 tamal, 1 gordita and 1 enchilada.

**Chihuahua Combo Plate \$11.50**

1 hard taco, 1 enchilada and 1 relleno

**Durango Plate \$9.99**

1 taco, 1 tostada, 1 enchilada

**Emanuel's Combo Plate 1 tamal and 1 relleno. \$10.99**

1 tamal and 1 relleno.

# Tacos

**Tacos al Carbon (3) \$10.99**

Three soft corn tacos with chicken or beef, lettuce, pico de gallo and avocado salad. Served with rice and frijoles charros.

**Taco Plate (3) Three hard shell tacos served with rice and beans. \$7.50**

**Tacos al Pastor (3) (Pork Tacos) \$9.99**

Served with frijoles charros, green onions, and baked potato.

**Tacos de Barbacoa (3) (Cheek Meat Tacos) \$10.99**

With pico de gallo, rice and frijoles charros.

**Tacos de Tripitas (3) (Tripe Tacos) \$10.99**

**Tacos el Chef (3) (Shrimp Tacos) Served with rice and frijoles charros \$10.99**

**Tacos de Carnitas (3) (Pork Tacos) Served with rice and frijoles charros \$9.99**

# Burritos

All burritos are served with salad.

**Potato and Egg \$4.99**

**Chicken or Beef Fajita \$6.99**

**Carne Guisada \$5.50**

**Bean and Cheese \$4.50**

**Barbacoa (Cheek Meat) \$6.99**

**Chorizo and Egg (Mexican Sausage) \$4.99**

# Chimichangas

All plates come with salad, beans, rice and your choice of salsa.

**Acapulco Chimichanga \$11.99**

Comes stuffed with shrimp, onion and bell peppers!

**Fajita Chimichanga \$10.99**

Stuffed with onions and bell peppers and your choice of beef or chicken!

**Combination Chimichanga \$9.99**

Beans, cheese and ground beef.

**Vegetable Chimichanga \$8.99**

Comes with mushrooms, zucchini, squash, bell pepper, onions, tomatoes and carrots.



# Seafood Specialties

<b>Coctel de Camaron</b> (Shrimp Cocktail)	<b>\$10.99</b>
<b>Ceviche de Pescado</b>	<b>\$10.99</b>
<b>Camarones al Mojo de Ajo</b> Served with rice, avocado salad and soup.	<b>\$11.99</b>
<b>Camarones a la Diabla</b> Served with rice and avocado salad.	<b>\$11.99</b>
<b>Camarones Caribeños</b>	<b>\$11.99</b>
8 jumbo breaded shrimp with cocktail sauce, French fries and avocado salad.	
<b>Acapulco's Brochetas</b>	<b>\$13.99</b>
Bacon wrapped jumbo shrimp served with rice, avocado, salad and a baked potato.	
<b>Tostadas de Camaron (3)</b> (Shrimp Tostadas)	<b>\$8.99</b>
<b>Tostadas de Ceviche (3)</b> (Fish Tostadas)	<b>\$8.99</b>
<b>Tacos de Pescado (3)</b> (Fish Tacos) Rice, avocado, pico de gallo and salad.	<b>\$10.99</b>
<b>Filete a la Parrilla</b> Served with vegetables and avocado salad.	<b>\$10.50</b>
<b>Filete Empanizado</b> Served with French fries and avocado salad.	<b>\$8.99</b>
<b>Filete Veracruzano</b> Served with rice and avocado salad.	<b>\$11.99</b>
<b>Mojarra Frita</b> (Whole tilapia fried fish) Served with rice and avocado salad.	<b>\$11.99</b>
<b>Combo a la Diabla</b>	<b>\$14.99</b>
Shrimp and fish with special spicy sauce, and served with rice and avocado salad.	

# New Seafood

<b>Camarones Paola</b>	<b>\$11.99</b>
8 Coconut flavored breaded shrimp, served with French fries and avocado salad.	
<b>Filete Monte Carlo</b>	<b>\$11.99</b>
Fillet with a creamy mushroom sauce on top, served with vegetables.	
<b>Pescado a las Brasas</b>	<b>\$11.99</b>
A grilled or fried whole Catfish, served with vegetables.	
<b>Campechana</b> (Cocktail with shrimp, octopus and oysters)	<b>\$13.99</b>

# Oysters

Ostiones Frescos (Fresh Oysters)  
 1/2 Dozen or Full Dozen - (Market Price)

# Soups

<b>Menudo</b>	<b>\$7.99</b>
<b>Pozole</b> (Pork Soup)	<b>\$8.99</b>
<b>Tortilla Soup</b>	<b>\$5.99</b>
<b>Caldo de Res</b> (Beef Soup)	<b>\$8.99</b>
Short rib and vegetable soup, served with rice, tortillas, jalapeños and limes.	
<b>Sopa de Mariscos</b> (Mixed Seafood Soup)	<b>\$9.99</b>
<b>Caldo de Camarones</b> (Shrimp Soup)	<b>\$8.99</b>
<b>Caldo de Pescado</b> (Fish Soup)	<b>\$8.99</b>



## ❧ Desserts ❧

- ◆ Fried Ice Cream ◆ Chocolate Cake
  - ◆ New York Cheesecake ◆ Very Cherry Pie Cheesecake
  - ◆ Flan ◆ Tres Leches ◆ Sopapillas
  - ◆ Churros de Cajeta
- Mexican pastry with cinnamon and sugar.

## ❧ Beverages ❧

Jarritos, Mexican Coca-Cola, Coke, Diet Coke, Sprite, Dr. Pepper, Fanta Flavors, Minute Maid Lemonade or Orange

Ice Tea, Sweet Tea, Green Tea, Raspberry Tea, Southern Tea and Coffee

Vitamin Water, Poweraide, Dasani Bottled Water, Milk, Clamato or Orange Juice

## ❧ Happy Hour ❧

MONDAY - FRIDAY

2pm - 6 pm

## ❧ Wine List ❧

### WHITES

- |                         |        |         |
|-------------------------|--------|---------|
| Snap Dragror Reisling   | \$5.20 | \$20.00 |
| Snap Dragror Chardonnay | \$5.20 | \$20.00 |
| Carit Pinot Gringio     | \$5.00 | \$20.00 |

### REDS

- |                                 |        |         |
|---------------------------------|--------|---------|
| Snap Dragror Merlot             | \$5.20 | \$20.00 |
| Snap Dragror Red Blend          | \$5.20 | \$20.00 |
| Snap Dragror Cabernet Sauvignon | \$5.20 | \$20.00 |

### BLUSH

- |                          |        |         |
|--------------------------|--------|---------|
| Beringer White Zinfandel | \$5.00 | \$20.00 |
|--------------------------|--------|---------|

### “Sparkling”

- |                    |         |
|--------------------|---------|
| Toad Hollow Risque | \$30.00 |
|--------------------|---------|



# From the Bar

## Acapulco Clam Digger

Jose Cuervo with Clamato, Fresh Lemon Juice, Tabasco Sauce and Worcestershire Sauce.  
Served with an Oyster!

## Coco Loco (Seasonal Only)

Fresh young Coconut Juice with Coconut Rum, Blue Curacao and a splash of Sprite. Served with young Coconut Meat.

## Watermelon Something

Cruzan Guava Rum, Dekuyper Watermelon Schnapps and Pineapple Juice.  
Served on the rocks.

## Mexican Cosmo

Tezon Silver and Patron Citronge mixed with Cranberry Juice and Fresh Lime Juice.

## Mojito

Bacardi, Fresh Mint, Fresh Lime, Sprite and Club Soda.  
Sugared rim.

## Vampiro

Viuda de Sanchez, Tequila, Grapefruit Soda, Fresh Lime, Tabasco and Black Pepper.

## Paloma

Don Julio Reposado on the rocks, filled with Grapefruit Soda. Complete with a splash of Tonic Water and Grand Marnier on top.

## Acapulco Push Pop

Pinnacle Orange Cream Vodka and Triple Sec shaken with 100% Orange Juice, then topped off with Whipped Cream.

## Margarita Oranjo

El Jimador Reposado Agavero Orange and Sweet & Sour Shaken. Then drizzled with 100% pure Orange Juice on top.  
Served on the rocks.

## Piña Exotica (Seasonal Only)

Malibu Coconut Rum & Vodka blended with Fresh Pineapples and Cream of Coconut.  
Served inside of a Pineapple.

# Beers

- ◆ Pacifico Clara ◆ Tecate ◆ Bohemia ◆ Modelo ◆ Carta Blanca
- ◆ XX Lager ◆ XX Amber ◆ Negra Modelo ◆ Corona Extra ◆ Sol ◆ Shiner Bock
- ◆ Heineken ◆ Coronita Extra ◆ Budweiser ◆ Bud Light ◆ Landshark ◆ Bud Light Lime ◆ Miller Lite ◆ Michelob Ultra ◆ Coors ◆ Coors Light ◆ Samuel Adams ◆ Miller Genuine Draft ◆ MGD 64 Cal

# Tequilas

## REPOSADO / GOLD

- ◆ 100 Años ◆ 1800 ◆ 1921 ◆ Cabo Wabo ◆ Avion
- ◆ Corralejo ◆ Cazadores ◆ Corazon ◆ Corzo ◆ El Jimador ◆ El Mayor
- ◆ Jose Cuervo ◆ Don Eduardo ◆ Don Julio ◆ Dos Lunas ◆ El Charro ◆ El Tesoro
- ◆ Gran Centenario ◆ Herradura ◆ Hornitos ◆ Los Azulejos ◆ Milagro
- ◆ Milagro Barrel Select ◆ Partida ◆ Patron ◆ Sauza ◆ Tezon ◆ Tradicional
- ◆ Trago ◆ Tres Generaciones ◆ Tres Rios ◆ XQ

## AÑEJO

- ◆ 1800 ◆ Cabo Wabo ◆ Corralejo ◆ Cazadores ◆ Avion
- ◆ Conmemorativo ◆ Corzo ◆ Don Eduardo ◆ Don Julio ◆ El Charro
- ◆ El Tesoro ◆ Herradura ◆ Partida ◆ Patron ◆ Sol Dios ◆ Tezon
- ◆ Trago ◆ Tres Generaciones ◆ Tres Rios ◆ XQ

## SOTOL (Hacienda de Chihuahua)

- ◆ Silver ◆ Reposado ◆ Anejo

## MEZCAL

- ◆ Monte Alban

