

# CASAMIGOS

## MENU

AT CASAMIGOS, WE MAKE OUR FOOD WITH FRESH, HOUSE-MADE INGREDIENTS. EACH PLATE IS MADE WITH CARE TO BRING YOU AN AUTHENTIC TASTE OF MEXICO, ONE BITE AT A TIME. *BON APPÉTIT!*

### ANTOJITOS

RICE & REFRIED BEANS 🌿 ① \$8

GUACAMOLE & TORTILLA CHIPS 🌿 ① \$13  
PICO DE GALLO, GUACAMOLE, SOUR CREAM

JALAPEÑO POPPERS 🌿 ① \$14  
JALAPEÑO STUFFED WITH CHEESE, SOUR CREAM AND CHIPOTLE MAYO

CHORIQUESO FONDITO ① \$16  
HOUSE MADE CHORIZO (MEXICAN PORK SAUSAGE) WITH MELTED MONTEREY & CHEDDAR CHEESE, SERVED WITH TORTILLA CHIPS

CHIMICHANGAS \$22  
BIG TORTILLAS STUFFED WITH CHICKEN, CHEESE, BEANS, AVOCADO CREMA AND DEEP FRIED, SERVED WITH SALSA ROJA & VERDE, SOUR CREAM

TUNA TOSTADAS ① \$22  
TUNA TARTAR ON A CRISPY TORTILLA, AVOCADO CREMA, FRIED GREEN ONIONS, SPICES, CILANTRO

MEXICAN CEVICHE ① \$23  
SHRIMPS & SCALLOPS MARINATED IN LIME JUICE, CORN, CHERRY TOMATOES, CUCUMBER, AVOCADO, MANGO, CILANTRO



### QUESADILLAS

CHEESE 🌿 \$16

CLASSIC 🌿 ① \$20  
CHEESE, PEPPERS, ONIONS

CHICKEN \$22  
GRILLED CHICKEN, CHEESE, ONIONS

CHORIZO \$22  
HOUSE MADE MEXICAN PORK SAUSAGE CHEESE, ONIONS

CARNITAS \$22  
BRAISED PORK, CHEESE, ONIONS

BIRRIA \$24  
BRAISED BEEF, CHEESE, ONIONS

### NACHOS

SERVED WITH TORTILLA CHIPS, CHEESE, BLACK OLIVES, PICO DE GALLO, JALAPEÑO, GUACAMOLE AND SOUR CREAM

CLASSIC 🌿 ① \$20

CHORIZO ① \$23  
HOUSE MADE MEXICAN PORK SAUSAGE

CHICKEN ① \$24  
MARINATED GRILLED CHICKEN

CARNITAS ① \$23  
BRAISED PORK

BIRRIA ① \$25  
BRAISED BEEF

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### TACOS

SERVED WITH 3 CORN TORTILLAS

<b>VEGETARIAN</b> 🌱 ①	<b>\$18</b>
SWEET POTATOES, REFRIED BEANS, PICO DE GALLO, CHEESE, AVOCADO CREMA, CILANTRO	
<b>CARNITAS</b> ①	<b>\$18</b>
BRAISED PORK, ONIONS, CILANTRO	
<b>CHORIZO</b> ①	<b>\$18</b>
HOUSE MADE MEXICAN PORK SAUSAGE, CHEESE, ONIONS, CHIPOTLE MAYO, CILANTRO	
<b>BIRRIA QUESA</b> ①	<b>\$20</b>
BRAISED BEEF, CHEESE, ONIONS, CILANTRO, SERVED WITH BIRRIA BROTH	
<b>CAMARONES</b> ①	<b>\$20</b>
MARINATED SHRIMP, PICO DE GALLO, PICKLED ONIONS, CHIPOTLE MAYO, CILANTRO	
<b>PESCADO</b>	<b>\$20</b>
BEER BATTERED COD, PICO DE GALLO, CABBAGE, JALAPEÑO, CILANTRO CREMA	
<b>ASADO</b> ①	<b>\$24</b>
6 OZ GRILLED FILET MIGNON, CHEESE, ONIONS, CILANTRO, AVOCADO CREMA	

### FAJITAS

SERVED WITH 5 FLOUR TORTILLAS, PEPPERS, ONIONS, CHEESE, GUACAMOLE AND SOUR CREAM

<b>VEGETARIAN</b> 🌱 ①	<b>\$25</b>
MUSHROOMS, SWEET POTATOES	
<b>CHICKEN</b> ①	<b>\$28</b>
MARINATED GRILLED CHICKEN	
<b>CHORIZO</b> ①	<b>\$28</b>
HOUSE MADE MEXICAN PORK SAUSAGE	
<b>ASADO</b> ①	<b>\$32</b>
6 OZ GRILLED FILET MIGNON	
<b>CAMARONES</b> ①	<b>\$32</b>
MARINATED SHRIMP	
<b>2 PROTEIN COMBO</b> ①	<b>\$36</b>
CHOOSE 2	
WITH CHOICE OF CHICKEN, CHORIZO, ASADO OR CAMARONES	
<b>MIXED MEXICAN PLATTER</b> ①	<b>\$65</b>
CHICKEN, CARNITAS, CHORIZO, BIRRIA WITH MEXICAN RICE, REFRIED BEANS, PICO DE GALLO, SOUR CREAM AND GUACAMOLE ON A BED OF CORN TORTILLAS	



### BURRITOS

ALL BURRITOS HAVE RICE, REFRIED BEANS, PICO DE GALLO, CHEESE, AVOCADO CREMA AND SOUR CREAM

<b>VEGETARIAN</b> 🌱	<b>\$20</b>
SWEET POTATOES, MUSHROOMS, PEPPERS	
<b>CHORIZO</b>	<b>\$22</b>
HOUSE MADE MEXICAN PORK SAUSAGE	
<b>CHICKEN</b>	<b>\$22</b>
MARINATED GRILLED CHICKEN	
<b>CARNITAS</b>	<b>\$22</b>
BRAISED PORK	
<b>BIRRIA</b>	<b>\$23</b>
BRAISED BEEF	
<b>ASADO</b>	<b>\$25</b>
6 OZ FILET MIGNON	

### EXTRAS

<b>SOUR CREAM</b>	<b>\$2</b>
<b>CHEESE</b>	<b>\$3</b>
<b>GUACAMOLE</b>	<b>\$4</b>
<b>TORTILLA</b>	<b>\$4</b>

### POSTRE

<b>CHURROS</b>	<b>\$10</b>
<b>TRES LECHES CAKE</b>	<b>\$10</b>
<b>FRIED ICE CREAM</b>	<b>\$12</b>