



DINNER – WED-SUN 4PM-9PM

WELCOME TO LAS CAMPANAS

Appetizers to Share:

FRESH GUACAMOLE- Molcajete Style, Onion, Cilantro, Tomato, Chile Serrano & Lime	\$15
SHRIMP CEVICHE- Shrimp Ceviche, Cucumber, Radish, Onion, Tomato, Cilantro & Avocado	\$17
CALAMARI & SHRIMP TOSTADA- Green Olives, Pickled Onions, Radish, Cilantro, Capers, Serrano Chile & Lime Aioli	\$16
SHRIMP FLAUTAS (2) - Chipotle aioli, Lime cream, Cotija cheese & Cilantro	\$16
CRISPY CALAMARI- Crispy Calamari, Pico De Gallo, Garlic Chipotle & Lime	\$15
CHICKEN EMPANADAS (3) - Chipotle Aioli, Lime Cream, Cotija Cheese & Cilantro	\$14
HOUSE SALAD - Romaine Hearts, Roasted Peppers, Tomato, Cucumber, Radish, Cotija Cheese & Chipotle Dressing	\$12
Chicken \$15 Beef \$17 Shrimp \$19	
BLACK KALE SALAD - Corn, Avocado, Chamoy Walnuts, Tortilla Strips & Mango Lime Vinaigrette Dressing	
\$14	
Chicken \$17 Beef \$19 Shrimp \$21	
CHICKEN TORTILLA SOUP- Avocado, Queso Fresco & Tortilla Strips	\$12

Seafood:

PACIFIC SALMON - Seared Salmon, Charred Zucchini, Pineapple Relish, Tomatillo Salsa, Cilantro, Saffron Rice	\$33
PACIFIC SEA BASS - Grilled Pacific Sea Bass, Green Beans, Fennel, Lime, Mole Sauce, White Rice	\$33
FISH TACOS (2) - Ensenada Style Crispy Halibut, Cabbage, Lime Aioli, Pickled Onion, Served on Flour Tortilla	\$18
SEAFOOD ENCHILADAS (2) - Lobster and Shrimp, Monterey Cheese, Choice of Red or Green Salsa, Rice and Beans	\$33
JUMBO SHRIMP GUAJILLO – Sautéed with Garlic Butter, Avocado, Orange Slices & Served with Saffron Rice	
\$28	

House Specialties: All Entrees Served with Mexican Rice and Beans

SURF & TURF - Sliced Flat Iron, Shrimp Guajillo, Chimichurri Sauce, Roasted Onion, Chile Toreado	\$36
STEAK PICADO - Filet Mignon, Tomato, Onions, Cilantro, Poblano Peppers, Chile Huero	\$33
CLASSIC CHILE VERDE - Slow Roasted Pork, Tomatillo Salsa, Onions & Cilantro	\$20
CARNITAS - Tender Roasted Pork, Served with Housemade Mole, Radish, Cilantro	\$19
ENCHILADAS (2) - Corn Tortillas, Choice of Red or Green Salsa, Monterey Cheese & Cotija	
\$17	
Chicken \$20 Filet Mignon \$23 Shrimp \$23	
VEGETARIAN FAJITAS - Fresh Peppers, Onion, Garlic & Cilantro	\$18
CHICKEN FAJITAS – Chicken, Fresh Peppers, Onion, Garlic & Cilantro	\$20
FILET MIGNON FAJITAS – Filet Mignon, Fresh Peppers, Onion, Garlic & Cilantro	
\$29	
SHRIMP FAJITAS – Shrimp, Fresh Peppers, Onion, Garlic & Cilantro	\$29
CARNE ASADA - Marinated Skirt Steak, Roasted Green Onion & Chile Toreado	\$29
Dinner Special- Chicken, Filet Mignon & Shrimp Fajitas served over fresh peppers, Onion, Garlic & Cilantro	\$33

Sides:

Arroz Blanco \$5	Arroz Mexicano \$5	Guacamole \$5	Frijoles Refritos \$5	Mole Sauce \$2
Shrimp (5) \$12	Frijoles De Olla \$5	Sour Cream \$2	Tortillas – (3) \$1	Chiles Toreados \$2

*18% Gratuity for parties of 8+



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MARGARITA Selection:

The Mission Inn Perfect Margarita **\$15.95**

Jose Cuervo Traditional 100% Agave Tequila, Cointreau, Fresh Orange and Lime Juice, Agave Nectar, Shaken served over ice with a Salt-Rim

Strawberry Margarita **\$15.95**

Jose Cuervo Traditional 100% Agave Tequila, Triple Sec, Sweet & Sour & our Delicious Strawberry Mix, served on the rocks with a salt-rim

Pomegranate Margarita **\$15.95**

Jose Cuervo Traditional 100% Agave Tequila, Triple Sec, Sweet & Sour & our Delicious Pomegranate Mix, served on the rocks with a salt-rim

White Peach Margarita **\$15.95**

Jose Cuervo Traditional 100% Agave Tequila, Triple Sec, Sweet & Sour & our Delicious White Peach Mix, served on the rocks with a salt-rim

Coconut Margarita **\$15.95**

Jose Cuervo Traditional 100% Agave Tequila, Triple Sec, Sweet & Sour & our Delicious Coconut Mix, served on the rocks with a salt-rim

Blood Orange Margarita **\$15.95**

Jose Cuervo Traditional 100% Agave Tequila, Triple Sec, Sweet & Sour & our Delicious Blood Orange Mix, served on the rocks with a salt-rim

Tequila Selection:

Silver

Patron \$12
Don Julio \$13
Herradura \$11
Casa Amigos \$14
Clase Azul \$17

Reposado

Patron \$14
Don Julio \$15
Hornitos \$12
Roca Patron \$17
Clase Azul \$20

Anejo

Patron \$17
Don Julio \$17
Don Julio 1942 \$30
Don Julio 70th \$23
Clase Azul \$75
Clase Azul Ultra \$170

Mexcal

Silencio \$10
Clase Azul \$54

BEER SELECTION:

Premium \$7

Corona Extra
Newcatle
Dos Equis Amber
Negra Modelo
Stella Artois
Corona Premier
Buckler (non alc)
Heineken

Domestic \$6.25

Budweiser
Bud Light
Coors Lite
Michelob Ultra
O'Douls (non alc)