



## LUNCH – FRIDAY, SATURDAY & SUNDAY 11AM-2:30PM

### WELCOME TO LAS CAMPANAS

#### Appetizers:

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

#### House Specialties: All Entrees Served with Mexican Rice and Beans

<b>RED CHILAQUILES</b> - Scramble Eggs, Onions, Cotija Cheese & Cilantro	\$16
<b>FISH TACOS</b> - (2) Ensenada Style Crispy Halibut, Cabbage, Lime Aioli, Pickled Onion, Served on Flour Tortilla	\$18
<b>CLASSIC CHILE VERDE</b> - Slow Roasted Pork, Tomatillo Salsa, Onions & Cilantro	\$20
<b>CARNITAS</b> - Tender Roasted Pork, Served with Homemade Mole, Radish & Cilantro	\$19
<b>ENCHILADAS</b> -(2) Corn Tortillas, Choice of Red or Green Salsa, Monterey Cheese & Cotija	\$17
Chicken \$20                      Filet Mignon \$23                      Shrimp & Lobster \$33	
<b>CARNE ASADA</b> - Marinated Skirt Steak, Roasted Green Onion & Chile Toreado	\$29
<b>CARNE ASADA TORTA</b> - Lettuce, Tomato, Onion, Avocado & Chimichurri	\$17
<b>VEGETARIAN FAJITAS</b> - Fresh Peppers, Onion, Garlic & Cilantro	\$18
<b>CHICKEN FAJITAS</b> – Chicken, Fresh Peppers, Onion, Garlic & Cilantro	\$20
<b>FILET MIGNON FAJITAS</b> – Filet Mignon, Fresh Peppers, Onion, Garlic & Cilantro	
\$29	
<b>SHRIMP FAJITAS</b> – Shrimp, Fresh Peppers, Onion, Garlic & Cilantro	\$29
<b>CHICKEN TACOS</b> – (3) Served With Pico de Gallo & Queso Fresco	\$15
<b>CARNITAS TACOS</b> – (3) Served With Pico de Gallo & Queso Fresco	\$16
<b>CARNE ASADA TACOS</b> – (3) Served With Pico de Gallo & Queso Fresco	
\$17	
<b>LAS CAMPANAS BURRITO</b> – Choice of Protein, Onion, Cilantro & Guacamole	
Chicken \$15                      Carnitas \$16                      Asada \$17	
<b>LAS CAMPANAS QUESADILLA</b> – Choice of Protein, Monterrey Cheese, Pico de Gallo, Avocado & Sour Cream	
Cheese \$14                      Chicken \$15                      Carnitas \$16                      Asada \$17	
<b>Lunch Special</b> - 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 \$2
Shrimp (5) \$12	Frijoles De Olla \$5	Sour Cream \$2	Tortillas (3) \$1	Chiles Toreados \$2

\*18% Gratuity for parties of 8+



### MARGARITA Selection:

<b>The Mission Inn Perfect Margarita</b>	<b>\$15.95</b>
Jose Cuervo Traditional 100% Agave Tequila, Cointreau, Fresh Orange and Lime Juice, Agave Nectar, Shaken served over ice with a Salt-Rim	
<b>Strawberry Margarita</b>	<b>\$15.95</b>
Jose Cuervo Traditional 100% Agave Tequila, Triple Sec, Sweet & Sour & our Delicious Strawberry Mix, served on the rocks with a salt-rim	
<b>Pomegranate Margarita</b>	<b>\$15.95</b>
Jose Cuervo Traditional 100% Agave Tequila, Triple Sec, Sweet & Sour & our Delicious Pomegranate Mix, served on the rocks with a salt-rim	
<b>White Peach Margarita</b>	<b>\$15.95</b>
Jose Cuervo Traditional 100% Agave Tequila, Triple Sec, Sweet & Sour & our Delicious White Peach Mix, served on the rocks with a salt-rim	
<b>Coconut Margarita</b>	<b>\$15.95</b>
Jose Cuervo Traditional 100% Agave Tequila, Triple Sec, Sweet & Sour & our Delicious Coconut Mix, served on the rocks with a salt-rim	
<b>Blood Orange Margarita</b>	<b>\$15.95</b>
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:

<b>Silver</b>	<b>Reposado</b>	<b>Anejo</b>	<b>Mexcal</b>
Patron \$12	Patron \$14	Patron \$17	Silencio \$10
Don Julio \$13	Don Julio \$15	Don Julio \$17	Clase Azul \$54
Herradura \$11	Hornitos \$12	Don Julio 1942 \$30	
Casa Amigos \$14	Roca Patron \$17	Don Julio 70 <sup>th</sup> \$23	
Clase Azul \$17	Clase Azul \$20	Clase Azul \$75	
		Clase Azul Ultra \$170	

### BEER SELECTION:

<b>Premium \$7</b>	<b>Domestic \$6.25</b>
Corona Extra	Budweiser
Newcatle	Bud Light
Dos Equis Amber	Coors Lite
Negra Modelo	Michelob Ultra
Stella Artois	O'Douls (non alc)
Corona Premier	
Buckler (non alc)	
Heineken	