



**DINNER – TUESDAY -SUNDAY 4PM-9PM**

**WELCOME TO LAS CAMPANAS**

**Appetizers to Share**

<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	\$19
<b>MEXICAN STYLE SHRIMP COCKTAIL-</b> Shrimp, Cucumber, Radish, Onion, Tomato, Cilantro, Avocado & Clamato Juice	\$22
<b>CHICKEN EMPANADAS (3)</b> - Chipotle Aioli, Lime Cream, Cotija Cheese, Cilantro	
\$18	
<b>SHRIMP FLAUTAS (2)</b> - Chipotle aioli, Lime cream, Cotija cheese and Cilantro	\$19
<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>HOUSE SALAD</b> - Romaine Hearts, Roasted Peppers, Tomato, Cucumber, Radish, Queso Fresco & Chipotle Dressing	\$13
Chicken \$16                      Beef \$19                      Shrimp \$22	
<b>BLACK KALE SALAD</b> - Corn, Avocado, Chamoy Walnuts, Tortilla Strips & Mango Lime Vinaigrette Dressing	
\$14	
Chicken \$17                      Beef \$20                      Shrimp \$23	

**Seafood**

<b>PACIFIC SALMON</b> - Seared Salmon, Charred Zucchini, Pineapple Relish, Tomatillo Salsa, Cilantro, Saffron Rice	\$34
<b>PACIFIC SEA BASS</b> - Grilled Pacific Sea Bass, Green Beans, Fennel, Lime, Mole Sauce, Saffron Rice	\$36
<b>FISH TACOS (2)</b> – Spiced Grilled Salmon, Shaved Cabbage, Avocado, Chipotle Aioli, Choice of Flour or Corn Tortilla	\$19
<b>SEAFOOD ENCHILADAS (2)</b> - Lobster and Shrimp, Monterey Cheese, Choice of Red or Green Salsa, Rice and Beans	\$36
<b>JUMBO SHRIMP GUAJILLO (3)</b> – Jumbo Shrimp, Garlic Butter, Avocado, Orange Slices, Saffron Rice	\$39

**House Specialties All Entrees Served with Mexican Rice and Beans**

<b>SURF &amp; TURF</b> - Sliced Flat Iron (6oz), Shrimp Guajillo, Chimichurri Sauce, Roasted Onion, Chile Toreado	\$49
<b>STEAK PICADO</b> - Filet Mignon, Tomato, Onions, Cilantro, Poblano Peppers, Chile Huero	\$37
<b>CLASSIC CHILE VERDE</b> - Slow Roasted Pork, Tomatillo Salsa, Onions & Cilantro	\$23
<b>CARNITAS</b> - Tender Roasted Pork, Served with Housemade Mole, Radish, Cilantro	\$23
<b>ENCHILADAS (2)</b> - Corn Tortillas, Choice of Red or Green Salsa, Monterey Cheese & Cotija	
\$19	
Chicken \$22                      Filet Mignon \$25                      Shrimp \$27	
<b>VEGETARIAN FAJITAS</b> - Fresh Peppers, Onion, Garlic & Cilantro	\$18
<b>FILET MIGNON FAJITAS</b> – Filet Mignon, Fresh Peppers, Onion, Garlic & Cilantro	
\$32	
<b>SHRIMP FAJITAS</b> – Shrimp, Fresh Peppers, Onion, Garlic & Cilantro	\$33
<b>CARNE ASADA</b> - Marinated Skirt Steak, Roasted Green Onion & Chile Toreado	\$36
<b>DINNER SPECIAL-</b> Chicken, Filet Mignon & Shrimp Fajitas, Fresh Peppers, Onion, Garlic & Cilantro	\$42

**Sides**

<b>Saffron Rice</b> \$5	<b>Arroz Mexicano</b> \$5	<b>Guacamole</b> \$5	<b>Frijoles Refritos</b> \$5	<b>Mole Sauce</b> \$2
<b>Shrimp (5)</b> \$15	<b>Frijoles De Olla</b> \$5	<b>Sour Cream</b> \$2	<b>Tortillas – (3)</b> \$1	<b>Chiles Toreados</b> \$2

\*18% Gratuity for parties of 8+

Prices are subject to change



## Margarita Selection

<b>The Mission Inn Perfect Margarita</b>	<b>\$16.95</b>
Jose Cuervo Traditional 100% Agave Tequila, Cointreau, Fresh Orange and Lime Juice, Agave Nectar, Shaken Over Ice, Salted Rim	
<b>Strawberry Margarita</b>	<b>\$16.95</b>
Jose Cuervo Traditional 100% Agave Tequila, Triple Sec, Sweet & Sour & our Delicious Strawberry Mix, Salted Rim On The Rocks	
<b>Pomegranate Margarita</b>	<b>\$16.95</b>
Jose Cuervo Traditional 100% Agave Tequila, Triple Sec, Sweet & Sour & our Delicious Pomegranate Mix, Salted Rim On The Rocks	
<b>White Peach Margarita</b>	<b>\$16.95</b>
Jose Cuervo Traditional 100% Agave Tequila, Triple Sec, Sweet & Sour & our Delicious White Peach Mix, Salted Rim On The Rocks	
<b>Coconut Margarita</b>	<b>\$16.95</b>
Jose Cuervo Traditional 100% Agave Tequila, Triple Sec, Sweet & Sour & our Delicious Coconut Mix, Salted Rim On The Rocks	
<b>Blood Orange Margarita</b>	<b>\$16.95</b>
Jose Cuervo Traditional 100% Agave Tequila, Triple Sec, Sweet & Sour & our Delicious Blood Orange Mix, Salted Rim On The Rocks	

## 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	

## Presidential Cocktails

<b>W.H. Taft Appletini</b> - Belvedere, Apple Pucker, Sweet & Sour and Sierra Mist	<b>\$16</b>
<b>Herbert Hoover Lemon Drop</b> - Absolute citron, Grand Marnier, Lemonade & Sugar	<b>\$16</b>
<b>Reagan Martini</b> - Grey Goose Vodka, Blue Curacao, lemon Twist	<b>\$16</b>
<b>George W. Bush Martini</b> - Ketel One, Sambuca Romana, Coffee beans (3)	<b>\$16</b>
<b>Teddy Roosevelt Martini</b> - Tanqueray No.10, Grand Marnier, Dubonnet, Lemon Twist & Orange Twist	<b>\$16</b>
<b>Nixon Martini</b> - Bombay Sapphire Gin, Dash of Dry Vermouth	<b>\$16</b>
<b>Queen of the Air</b> - Gin, Crème de Violette, Strawberry Puree, Simple Syrup, Maraschino Cherry Juice	<b>\$17</b>
<b>The Perfect Ten</b> - Macallan 12yr, and Ginger Ale	<b>\$17</b>
<b>Rob Roy</b> - Glenlivet, Sweet Vermouth and Bitters	<b>\$17</b>
<b>Sidecar</b> - Brandy, Triple Sec and Lemon Juice	<b>\$17</b>
<b>Horse's Neck</b> - Bushmills, Ginger Ale and Bitters	<b>\$17</b>
<b>The Invention</b> - Rye Whiskey, Elder Flower Liquor and Aperol	<b>\$17</b>
<b>Champagne Cocktail</b> - Champagne, Bitters and Sugar Cube	<b>\$17</b>

## Beer Selection

<b>Premium \$7.50</b>	<b>Domestic \$6.75</b>
Corona Extra	Budweiser
Newcatle	Bud Light
Dos Equis Amber	Coors Lite
Negra Modelo	Michelob Ultra
Stella Artois	O'Douls (non alc)
Corona Light	
Buckler (non alc)	
Heineken	