



## 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	\$19	
<b>MEXICAN STYLE SHRIMP COCKTAIL</b> - Shrimp, Cucumber, Radish, Onion, Tomato, Cilantro, Avocado & Clamato Juice	\$22	
<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

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

<b>FISH TACOS</b> - (2) Grilled Salmon, Cabbage, Lime Aioli, Pickled Onion, Served on Flour Tortilla	\$19		
<b>CLASSIC CHILE VERDE</b> - Slow Roasted Pork, Tomatillo Salsa, Onions & Cilantro	\$23		
<b>CARNITAS</b> - Tender Roasted Pork, Served with Homemade Mole, Radish & Cilantro	\$23		
<b>ENCHILADAS</b> - (2) Corn Tortillas, Choice of Red or Green Salsa, Monterey Cheese & Queso Fresco	\$19		
Chicken \$22	Filet Mignon \$25	Shrimp \$27	
<b>SEAFOOD ENCHILADAS</b> (2) - Lobster and Shrimp, Monterey Cheese, Choice of Red or Green Salsa, Rice and Beans	\$36		
<b>CARNE ASADA</b> - Marinated Skirt Steak, Roasted Green Onion & Chile Toreado	\$36		
<b>CARNE ASADA TORTA</b> - Lettuce, Tomato, Onion, Avocado & Chimichurri	\$18		
<b>VEGETARIAN FAJITAS</b> - Fresh Peppers, Onion, Garlic & Cilantro	\$19		
<b>CHICKEN FAJITAS</b> – Chicken, Fresh Peppers, Onion, Garlic & Cilantro	\$21		
<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>CHICKEN TACOS</b> – (3) Served With Pico de Gallo & Queso Fresco	\$16		
<b>RED CHILAQUILES</b> - Scramble Eggs, Onions, Queso Fresco, Cilantro	\$16		
<b>CARNITAS TACOS</b> – (3) Served with Pico de Gallo & Queso Fresco	\$17		
<b>CARNE ASADA TACOS</b> – (3) Served with Pico de Gallo & Queso Fresco	\$20		
<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 \$18	Carnitas \$16	Asada \$17
<b>Lunch Special</b> - Chicken, Filet Mignon & Shrimp Fajitas served over fresh peppers, Onion, Garlic & Cilantro	\$42		

#### Sides

Saffron Rice \$5	Arroz Mexicano \$5	Guacamole \$5	Frijoles Refritos \$5	Mole \$2
Shrimp (5) \$15	Frijoles De Olla \$5	Sour Cream \$2	Tortillas (3) \$1	Chiles Toreados \$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 served over ice with a Salt-Rim	
<b>Strawberry Margarita</b>	<b>\$16.95</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>\$16.95</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>\$16.95</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>\$16.95</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>\$16.95</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	

## 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 BLACK, 3 COFFEE BEANS	<b>\$16</b>
<b>Teddy Roosevelt martini</b> - Tanqueray No.10, grand marnier, Dubonnet, twist of lemon & Orange	<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> - Buschmills, ginger Ale and Bitters	<b>\$17</b>
<b>THE INVENTION</b> - RYE WHISKEY, ELDER FLOWER LIQUOR AND APEROL	<b>\$17</b>
<b>ORIGINAL CHAMPAGNE COCKTAIL</b> - CHAMPAGNE, BITTERS AND SUGAR CUB	<b>\$17</b>

## Beer Selection

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