

Plaza Tequila
COCINA MEXICANA
TAQUERIA BAR & GRILL

Petaluma, CA

Botanas

APPETIZERS

CEVICHE APPETIZER \$12.99

Bite size fresh fish, marinated in our special blend of spices and cooked purely in lime juice.

CHICKEN TAQUITOS \$11.99

Crisp chicken tacos, topped with guacamole, sour cream, & pico de gallo.

GUACAMOLE DIP \$8.99

Fresh avocado gently mashed and blended with onion, cilantro, salt and lime juice. Simply the best.

PLAZA PLATTER \$21.99

Try our best! Soft cheese quesadilla, tasty nachos, 8 a la diablo shrimp, and 4 chicken taquitos.

BUFFALO WINGS \$11.99

8 crispy chicken wings coated in our unique spicy buffalo sauce. served with a side of bleu cheese dressing.

MEXICAN PIZZA \$11.99

Large flour tortilla lightly fried topped with cheese, beans, sour cream, guacamole, tomatoes, green onions, jalapeños and your choice of chicken or beef.

SHRIMP CAMICHIN. \$14.99

Mom's recepiel! Butter and chile de árbol sautéed shrimp with a special mix of spices and a touch of lime juice.

NACHOS LIBRES \$12.99

Crispy corn tortillas chips topped with melted cheese, with choice of meat, refried beans, salsa, sour cream and guacamole.

PLAZA QUESADILLA. \$11.99

Giant flour tortilla filled with cheese, meat, topped with guacamole and sour cream.

AGUACHILE \$26.99

Our bestseller! 16 large shrimp laid raw on a plate and bathed with a pureed mixture of lime juice, fresh chile jalapeno, chile de arbol, salt and our special blend of spices. Served until marinated to perfection.

Happy Hour

SPECIALS

MONDAY-FRIDAY 3PM-5PM

BORRACHO FELIZ . . . \$35

- PLAZA PLATTER
- HOUSE MARGARITA PITCHER

TACOS \$1.50

ALL BEERS \$2.99

HOUSE MARGARITA \$5.99

CHARDONNAY . . . \$4.99



Plaza Platter

Especialidades

SPECIALTIES

Served with rice, beans and your choice of corn or flour tortillas. Add black beans for \$1.

MOLCAJETE \$22.99

A mix of steak, prawns, chicken, mushroom and cactus smothered in our tomatillo sauce and served hot in our stone molcajete.

CAMARONES, STEAK & NOPALES \$18.99

More than 2,000 sold last year! Spicy a la diablo Shrimp, Skirt steak and tender cactus grilled to perfection.

CARNE ASADA \$17.99

Flame broiled tender skirt steak Garnished with a mixture of grilled onion and jalapeno.

MEXICAN TRIO \$18.99

Flame broiled tender skirt steak, grilled chicken and 2 portugese shrimp.

T-BONE STEAK \$18.99

Tender and cooked to your liking. Served with a mix of sauteed onion, bell peppers and mushrooms.

TACOS AL CARBON \$17.99

Folded soft corn tortillas served with grilled tender skirt steak coated with mexican salsa and topped with ranchero cheese.

STEAK JALISCO \$17.99

Flame broiled Skirt steak topped with butter sauteed mushroom, bell pepper and onion, garnished with melted monterey Jack cheese.

STEAK A LA TAMPIQUEÑA \$16.99

Flame broiled tender skirt steak paired with a chicken mole enchilada.

STEAK PICADO \$16.99

Sliced steak sautéed with bell peppers, onions and tomatoes

ALAMBRES \$16.99

Sauteed steak and chorizo mixed with bell peppers, onions, tomatoes, mushroom and bacon topped with melted monterey Jack cheese.

CARNITAS PLATE \$17.99

Soft and juicy pork meat simmered and cooked on its own broth, served with a side of our fresh pico de gallo salad.

CHILE VERDE \$15.99

Chunks of pork meat simmered in our tasty tomatillo sauce.

CHILE COLORADO \$15.99

Chunks of pork meat simmered in our authentic mexican red chili sauce.

POLLO CON CREMA \$15.99

Pan seared chicken breast mixed with mushrooms and our home made cream sauce. Everyone's favorite!

POLLO EN MOLE \$15.99

pan seared chicken coated with our poblano style mole sauce.

POLLO A LA PLANCHA \$15.99

Grilled chicken served with sauteed mushroom, bell peppers and onion

ARROZ CON POLLO \$15.99

Tender chicken sauteed with bell peppers, onion and mushroom. Served on a bed of rice and topped with melted cheese, green sauce and guacamole.



Molcajete

Fajitas

DELICIOSAS!

Try our famous fajitas, top quality meats and produce marinated in our secret recipe, served with rice, beans, guacamole, sour cream and your choice of tortillas

- **FAJITAS PLAZA \$26.99**
Chicken & Steak
Big enough for two, beans and rice, enjoy!
- FAJITAS DE POLLO \$15.99**
- FAJITAS DE RES (STEAK) \$16.99**
- FAJITAS DE CAMARÓN. \$18.99**
- FAJITAS MIX (ANY TWO) \$20.99**



Fajitas Plate

Mariscos

SEAFOOD

- MARISCADA. \$31.99**
Big enough for two. Big prawns, king crab, scallops, mussels, Salmon. Sautéed with a secret spicy sauce & vegetables.
- MARISCOS JAROCHOS. \$20.99**
Sautéed shrimp, octopus, scallops, crab legs, fish, calamari in red spicy sauce, served on a bed of rice, with Jack cheese, lettuce and tomatoes
- CAMARONES A LA DIABLA. \$16.99**
Large shrimp, sautéed with garlic butter, bell peppers, onions, spicy tomato "diabla" sauce, served with rice, beans and salad
- CAMARONES AL MOJO DE AJO. . . \$16.99**
Large shrimp, sautéed with garlic butter, and mushrooms, served with rice and beans
- CAMARONES COLIMA \$20.99**
Large Prawns, octopus & scallops sautéed with garlic butter, mushrooms, cilantro with a little touch of spicy and smothered with a delicious sauce, served with rice and beans
- CAMARONES PORTUGUESES . . . \$18.99**
Large shrimp wrapped with bacon and ham, stuffed with cheese, smothered with our traditional creamy Portuguese sauce, served with rice and beans
- CAMARONES CON CREMA \$16.99**
Prawns sautéed with sour cream, mushrooms, beans and rice
- CAMARONES CHIPOTLE \$16.99**
Large prawns sautéed with garlic butter and mushrooms, covered with chipotle sauce, served with rice and beans

- DOS AMIGOS \$18.99**
"Camarones al mojo de ajo" is a winner, fragrant spiced garlic, sautéed scallops and prawns, swimming with mushrooms in a "mojo de ajo" sauce, served rice and beans
- CAMARONES CON TOCINO \$16.99**
Large braised prawns, wrapped with bacon, served with grilled onions, mushrooms, green peppers, rice and beans
- CAMARONES EMPANIZADOS . . . \$16.99**
Breaded fried large shrimp with pico de gallo, lettuce, guacamole, and served with rice and beans
- ARROZ CON CAMARONES \$16.99**
Prawns sautéed with bell peppers, onions, and mushrooms. Served with rice, melted cheese, green sauce and guacamole
- FILETE EMPANIZADO \$16.99**
Breaded fried fish fillet with pico de gallo, lettuce, guacamole, and served with rice and beans
- BAJA FILETE DE PESCADO \$15.99**
Grilled Cat Fish fillet, with salad, rice and beans
- FILETE CHIPOTLE \$16.99**
Fresh fish fillet sautéed with garlic butter, smothered with a delicious chipotle sauce, served with rice and beans
- CALDO DE CAMARÓN \$17.99**
- CALDO 7 MARES \$18.99**
- TOSTADA DE CEVICHE. \$5.99**
- TOSTADA DE CAMARÓN \$6.99**
- COCTEL DE CAMARÓN \$17.99**
- MOJARRA FRITA \$16.99**
- MOJARRA A LA DIABLA \$17.99**

*Add vegetable with rice 0.75¢

-From Our Taqueria-

Burritos

DELICIOSOS!

Tacos

Y MAS!

Choose your flour tortilla for your burrito. Choice of: tomatoe, spinach, wheat, or regular.

REGULAR BURRITO \$8.99

Rice, whole beans, your choice of meat
*Add shrimp for \$3.00

SUPER BURRITO \$10.50

Rice, whole beans, guacamole, sour cream, cheese and your choice of meat
*Add shrimp for \$3.00

VEGETARIAN BURRITO \$8.99

Rice, whole beans, guacamole, sour cream, lettuce, and cheese

BURRITO DEL MAR \$14.99

Shrimp, onions, tomatoes, mushrooms, beans, and rice, topped with cheese and green sauce.

MACHO BURRITO \$13.99

Rice, refried beans, choice of meat, topped with cheese guacamole, sour cream, onions, cilantro and tomatoes
*Add shrimp for \$3.00

SUPER CHILE RELLENO BURRITO \$12.99

Rice, beans, guacamole, sour cream, cheese, and chile relleno

CHIMICHANGA \$12.99

Rice, refried beans, guacamole, sour cream, tomatoes and parmesan cheese, meat or vegetables

CHILE VERDE BURRITO \$12.99

Rice, beans, cheese, sour cream and guacamole

CHILE COLORADO BURRITO \$12.99

Rice, beans, cheese, sour cream and guacamole

MOLE BURRITO \$12.99

Rice, beans, choice of meat and topped with our authentic Poblano "Mole" sauce.

TACO (ANY MEAT) \$2.99

TACO (FISH OR SHRIMP) \$3.99

TORTA \$9.99

Mexican sandwich - any meat.

MEAT CHOICES

Pastor (BBQ Pork) • Carne Asada (Steak)

Carnitas (Fried Roasted Pork)

Chorizo (Mexican Sausage)

Lengua (Beef Tongue) • Cabeza (Beef cheeks)

Pollo (Shredded Chicken) • Pollo Asado (BBQ Chicken)

Carne Molida (Ground Beef)

Picadillo (Shredded Beef)

Pescado (Fish) • Camaron (shrimp)

Desayunos

BREAKFAST

Add black beans for \$1

STEAK AND EGGS..... \$13.99

CHILAQUILES MEXICANOS \$14.99

HUEVOS DIVORCIADOS \$13.99

HUEVOS CON CHORIZO \$13.99

MACHACA CON HUEVOS..... \$12.99

HUEVOS RANCHEROS..... \$12.99

BREAKFAST BURRITO RANCHERO . \$10.99



Chilaquiles

Combos

MAKE YOUR OWN!

~MAKE YOUR OWN COMBO~

Served with rice, beans, and coleslaw.

1 ITEM **2 ITEM** **3 ITEM**
\$11.99 **\$13.99** **\$15.99**

- **CHILE RELLENO**
- **TOSTADA**
- **TAMAL** (PORK OR CHICKEN)
- **ENCHILADA** (RED/GREEN/MOLE)
- **ANY MEAT**
- **TACOS** (CRISPY OR SOFT)
- **ANY MEAT**

** SHRIMP AVAILABLE FOR .75¢ EXTRA

Salads

ENSALADAS

TACO SALAD **\$11.99**

Crispy tortilla shell with refried beans, lettuce, rice, guacamole, sour cream, cheese and your choice of meat

COSTA ALEGRE SALAD **\$14.99**

Grilled shrimp, romaine lettuce, spinach, tomatoes, onions, corn, avocado, mango and deep fried corn tortillas strips

TAPATIA SALAD **\$14.99**

Carne Asada (Grilled Steak), romaine lettuce, spinach, tomatoes, onions, corn, avocado, black olives, whole beans, deep friend corn tortilla strips and Ranchero cheese

COCULA SALAD. **\$13.99**

Grilled Chicken, romaine lettuce, spinach, tomatoes, onions, corn, avocado, black beans, deep fried corn tortilla strips and cheddar cheese

~DRESSINGS~

Ranch, Bleu Cheese, Italian & House Dressing

Vegetariano

VEGETARIAN

VEGGIE TACO MEAL **\$9.99**

Steamed cauliflower, broccoli and carrots, lettuce, Salsa on a soft corn or flour tortilla served with rice and whole beans

VEGGIE BURRITO. **\$9.99**

Steamed cauliflower, broccoli, tomatoes and whole beans wrapped in a giant flour tortilla

VEGGIE CHIMICHANGA **\$11.99**

Garden veggies rolled up in a giant flour tortilla fried to a golden brown served with rice and whole beans, topped with guacamole and burrito sauce

VEGGIE TOSTADA **\$8.99**

Steamed cauliflower, broccoli and carrots served on a bed of lettuce and whole beans topped with tomatoes and salsa

VEGGIE JALISCO ENCHILADA . . . **\$12.99**

Steamed veggies rolled up in flour tortillas simmered in tangy tomatillo green sauce, rice and whole beans. Mexican steamed rice on the side. Garnished with lettuce and tomatoes



Costa Alegre Salad

Sopas

SOUPS

TORTILLA SOUP SM \$8.99 • LRG \$12.99

Delicious and traditional soup broth, cooked gently just at the boiling point, with crunchy deep fried tortilla strips, chicken breast, and slices of avocado, topped with Jack cheese, served with a side of chopped onions and cilantro



Tortilla Soup

Side Orders

- | | |
|--------------------------------|-------------------------------|
| TOSTADA . . . \$4.99 | TAMAL \$3.99 |
| BEANS \$3.99 | ENCHILADA . . \$3.99 |
| RICE. \$3.99 | CHILE RELLENO \$5.99 |
| RICE & BEANS \$7.99 | GUACAMOLE . \$3.99 |
| SOUR CREAM . \$2.50 | CHILES FRITOS \$2.99 |
| GREEN ONION \$2.50 | (4 Fried) |
| STEAM VEGGIES \$4.50 | JALAPEÑOS . . \$1.99 |
| BLACK BEANS. \$4.50 | NOPALES. . . . \$3.99 |

Beverages

BEBIDAS

- BEVERAGES \$2.99**
Coke • Diet Coke • Sprite • Fanta • Root Beer • Pink Lemonade • Orange • Iced Tea • Hot Tea • Coffee
- AGUAS \$2.99**
Horchata, Tamarindo, Orange Juice, Apple Juice, Cranberry Juice, Milk

Wine

VINO

- TEMPRANILLO \$10.00**
- BARBERA \$9.00**
- SAUVIGNON BLANC \$9.00**
- CHARDONNAY \$7.50**
- CABERNET \$7.00**
- ZINFANDEL \$7.50**
- MERLOT \$7.50**
- SANGRIA \$9.00**

Beer

CERVEZA

- IMPORTED BEER \$4.50**
Corona, Corona Light, Pacifico, Bohemia, Negra Modelo, XX, Modelo Especial, Tecate, Victoria
- DOMESTIC BEER \$4.25**
Budweiser, Bud Light, Coors Light, St. Pauli N.A., MGD, O'Douls
- DRAFT BEER \$4.50**
Lagunitas IPA, Sierra Nevada, XX Amber, Corona Light, Modelo Especial
- MICHELADA \$7.00**

Margaritas

MARGARITAS

- TOP SHELF MARGARITA**
. Glass **\$10.00** • Pitcher **\$35.99**
El Jimador Tequila Blanco, Triple Sec and our famous Margarita Mix, with a float of Grand Marnier
- HOUSE MARGARITA**
. Glass **\$7.50** • Pitcher **\$26.99**
Rancho Alegre Tequila Blanco, triple sec and our famous margarita mix, blended or on the rocks
- ORGANIC MARGARITA**
. Glass **\$12.99** • Pitcher **\$42.99**
Certified Casa Noble Organic Tequila, fresh lime juice, cointreau, & agave nectar
- CLASE AZUL MARGARITA \$20.00**
Clase azul reposado tequila, our famous margarita mix, a float of gran marnier & a splash of orange juice
- CORONARITA \$12.99**
Jimador blanco, triple sec, grand marnier, topped with a upside down coronita.
- BLOOD ORANGE MARGARITA . . . \$11.99**
Seasonal-Made our well known 7 leguas tequila, our famous margarita mix & a fresh squeeze of blood orange juice
- WATERMELON MARGARITA \$10.99**
Seasonal-Made with herradura añejo tequila, our famous margarita mix, a splash of cointreau & fresh watermelon juice.
- POMEGRANATE MARGARITA . . . \$11.99**
Seasonal-Made with El Jimador tequila blanco, triple sec, our famous margarita mix, & a pomegranate liqueur. Garnished with fresh pomegranate seeds.
- PIÑA COLADA \$9.50**
Bacardi, coconut cream, coconut liquor, pineapple juice, garnished with a strawberry & pineapple
- COCO PIÑA \$12.99**
Bacardi, coconut cream, coconut liquor, Pineapple juice, garnished with a strawberry served in a natural coconut
- PIÑA PREPARADA \$14.99**
Bacardi, triple sec, splash of brandy, pineapple juice, cranberry juice, topped with diced fresh pineapple Served in an actual pineapple



