



Los Cazadores

APPETIZERS

* *THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS.*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

* **Tostada de Ceviche de Camaron/Shrimp** **\$7.49**

Shrimp cooked in lime juice, onion, tomatoes, cucumber and cilantro

— Add Octopus/ Mas Pulpo \$8.49

* **Copa de Ceviche de Camaron** **\$15.79**

Acompañada con Chips o Tostadas

— With Chips or Tostadas

NEW * **Copa de Ceviche Culichi** **\$17.99**

Shrimp ceviche, boiled shrimp, octopus, oysters and fish.

— With Chips or Tostadas

Hot Wings **\$12.99**

Una orden de 8 piasas Order of 8 pieces

— Sauces: Red Hot (Buffalo) or Spicy BBQ

Nachitos **\$9.25**

Homemade chips, pulled chicken, cheddar cheese, sour cream, onions, tomato, cilantro, lettuce, avocado, and jalapeños.

Calamari Frito **\$13.25**

Side of special mild marinara sauce and sriracha mayo

* **Aguachile** **\$15.89**

Shrimp served with onions, tomato, cucumber cooked with spicy jalapeño sauce.

* **Aguachile Mixto** **\$16.99**

Shrimp, octopus, oysters, onions, tomato, cucumbers cooked in spicy jalapeño sauce.

* **Ostiones (Oysters)** **\$19.99**

Rellenos/Stuffed: Ceviche de Camaron/Shrimp

Ceviche- \$24.99

— Media Dozena/ Half a Dozen- \$10.99

Rellena/Stuffed- \$13.99

Queso Fundido

— With Shrimp- \$7.49 With Chorizo-

\$6.99

Chips and Guacamole **\$7.28**

Chips and Salsa **\$3.39**

The first basket will be free.

BOTANAS

SPICY Botana Huichol **\$19.99**

Shrimp with shell cooked in huichol sauce served with shrimp ceviche and 2 oysters

SPICY Botana Jalisco **\$19.99**

Shrimp with shell cooked in special macho sauce with onions served with shrimp ceviche and 2 oysters

Botana Chipotle **\$19.99**

Shrimp with shell cooked in special chipotle sauce served with shrimp ceviche and 2 oysters

Botana Guajillo **\$19.99**

Shrimp with shell cooked in special guajillo sauce with onions served with shrimp ceviche and 2 oysters.

Botana Sayulita **\$26.99**

Langostino, shrimp, mussels, crab meat, crab legs, scallops, calamari cooked in special house sauce.

TACOS

**Served with green cabbage, onions
and cilantro**

Meat choices

*Asada/Beef. *Adobada/Marinated Pork *Al
Pastor/ Marinated pork & pineapple *Pollo
Asado/Grilled chicken *Picadillo/Pulled chicken
*Birria/Mix of beef and pork *Chorizo
*Chicharron- served with green cabbage, pico de gallo
and pickled jalapeños *Carnitas- served with pico
de gallo and pickled jalapeños

\$2.99 Each

Camaron/Shrimp \$4.99 Each

Served with chipotle mayo, lettuce and pico de gallo.

Pescado/Fish \$4.89 Each

Tilapia filet, chipotle mayo, lettuce and pico de gallo.

Gringas \$4.49

Meat of your choice, green cabbage, onions and cilantro; comes on a flour tortilla with melted asadero cheese.

— Gringa with Shrimp/Camaron- \$4.99

NEW Taco Americano \$4.59

Ground Beef, lettuce, tomato, cheddar cheese and sour cream served on a corn or flour tortilla.

LUNCH BURRITOS

Burritos \$10.24

Come with whole beans, rice, sour cream, avocado, lettuce and cheddar cheese.

— Meat choices: *Asada *Adobada

*Al Pastor *Picadillo/Pulled chicken

*Pollo Asado/Grilled Chicken *Carnitas

*Chicharron *Birria

Veggie Burrito \$9.99

Comes with whole beans, lettuce, tomato, onions, mushrooms, green peppers, spinach, rice, cheddar cheese, sour cream and avocado.

Camaron/Shrimp \$11.49

Comes with whole beans, lettuce, onions, tomato, mozzarella cheese, mayo, avocado and a special house sauce (Mild).

Seafood Burrito \$11.74

Comes with shrimp, octopus, fish, whole beans, rice, mozzarella cheese, mayo, lettuce, onions, tomatoes, avocado and a special house sauce (Mild).



SALADS

Dressings: Ranch and Italian

House Shrimp Salad **\$11.59**

Romaine lettuce, shrimp, onions, tomato, cucumber, avocado slices made with special house sauce and melted provolone cheese.

Tres Amigos Salad **\$13.74**

Romaine lettuce, grilled chicken breast, octopus and shrimp, onions, tomato, green peppers, cucumber and avocado slices.

Garden Salad **\$9.24**

Romaine lettuce, tomato, onions, green peppers and cucumber.

— Add Grilled Chicken \$3.99

PASTAS

ALL PASTAS SERVED WITH GARLIC

BREAD

Tequila Pasta

Linguine pasta cooked in garlic, onions, cilantro, red and green peppers with a mild special tequila cream sauce.

— With Shrimp- \$20.49 With Chicken- \$19.49

Veggie Creamy Pesto

Penne pasta cooked in garlic, red and green peppers, spinach, onions, mushrooms, tomato and broccoli with a special creamy pesto sauce.

\$16.99

— With Shrimp \$20.99 With Chicken \$19.49

Cazadores Pasta

Penne pasta cooked in marinara sauce, tomato, onions, oregano and fresh basil.

— With Shrimp \$20.24 With Chicken \$19.49

Alfredo Penne Pasta

— With Shrimp \$19.74 With Chicken \$17.94

Spicy Alfredo

— With Shrimp \$19.79 With Chicken \$17.99



Seafood Pasta **\$21.99**

Linguine pasta cooked in marinara sauce with shrimp, fish, calamari, mussels, onions, tomato and fresh basil.

PIZZA

Supreme

Sausage, canadian bacon, pepperoni, onions, tomato, green peppers, mushrooms and black olives.

— Size: 16" \$24.24 14" \$20.24 12" \$16.24 —

Veggie

Spinach, green peppers, mushrooms, black olives, tomato and onions.

— Sizes: 16" \$21.74 14" \$18.74 12" \$15.74 —

White and Green

Chicken, shrimp, pesto and a white creamy sauce.

— Size: 16" \$24.24 14" \$20.24 12" \$16.54 —

Buffalo Chicken Pizza

Ranch dressing, buffalo chicken breast, fresh jalapeños.

— Size: 16" \$21.99 14" \$18.99. 12" \$15.99 —

Hawaiian

Ham and pineapple

— Size: 16" \$20.84 14" \$18.04 12" \$15.74 —

Los Cazadores

Ham, chorizo, beans and jalapeños.

— Size: 16" \$21.74 14" \$18.74 12" \$15.74 —

Al Pastor

Marinated pork, pineapple, onions, cilantro and tomatillo sauce.

— Size: 16" \$21.74 14" \$18.74 12" \$15.74 —

True Friends

Pepperoni and Italian sausage.

— Size: 16" \$20.74 14" \$17.74 12" \$15.74 —

**Cheese Pizza 16" \$16.74 14" \$14.74
12" \$12.74**

*Or add toppings. 16" \$2.25 14" \$2.00 12" \$1.75
— Shrimp topping: 16" \$6.49 14" \$4.99 12"
\$4.25 Chicken topping: 16" \$5.25 14" \$4.25
12" \$3.25 —

MAIN COURSE

Camarones a la Diabla \$17.49

Shrimp sautéed with mild red sauce with onions, tomato served with a side of rice, salad and garlic bread.

Camarones Diablo \$17.74

Shrimp sautéed with spicy red sauce, served over a bed of rice, topped with onions and avocado slices with a side of salad and garlic bread

Camarones a la Cuchi Cuchi \$17.49

Shrimp, corn, chile poblano and onions sautéed in special cream sauce served with rice, salad and garlic bread.

Camarones Empanizados/ Breaded Shrimp

Served with rice, sautéed veggies in garlic butter sauce with rice, side of special house sauce.

\$17.99



Camarones Momia \$18.74

Bacon wrapped shrimp stuffed with cream cheese, served with a side of sautéed veggies in garlic butter sauce with a side of special house sauce and rice.

Camarones Borrachos \$17.49

Sautéed shrimp, onions and tomatoes with special beer jalapeño sauce served with rice and garlic bread.



**El Diablo \$26.99
Borracho Shrimp Plate**

A combination of diablo and borracho shrimp served with rice and garlic bread.

NEW Mariscos Cancun \$20.24

Langostino, shrimp, calamari, crab leg, mussels cooked in a special house sauce topped with sautéed veggies served with garlic bread.

NEW El Navegante Plate \$20.24

Langostino, shrimp, calamari, crab leg, scallops, mussels, octopus and fish cooked with tomatoes, onion and cilantro in special house sauce served with salad, rice and garlic bread.

Fiesta de Mariscos \$17.74

Sautéed shrimp, octopus, calamari, mussels, fish, scallops, onions, tomato, green peppers in special chef chile guajillo sauce served with a side of rice, salad and garlic bread.

Grilled Fish Filet and Veggies \$16.76

Fresh tilapia filet with sautéed broccoli, cauliflower, carrots and zucchini on garlic butter sauce with rice, special house sauce and garlic bread.

Filete a la Plancha- Grilled Tilapia Filet \$16.79

Grilled filet served with rice, beans, pico de gallo and salad; topped with grilled onions with corn or flour tortillas

Filete Relleno- Stuffed Fish Filet \$19.99

Sautéed shrimp, octopus, calamari, mussels, onions and tomatoes in a special house sauce served with rice, beans and salad with corn or flour tortillas

Mojarra Frita- Fried Whole Tilapia \$17.44

Served with rice, beans, pico de gallo and salad with a side of corn or flour tortillas



**Mojarra** \$21.44**Rellena- Stuffed Fried Tilapia**

Sautéed shrimp, octopus, calamari, mussels, onions and tomatoes in special house sauce. Served with rice, beans and a small side salad with corn or flour tortillas.

**Molcajete de Marisco** \$23.99

Langostino, shrimp, crab leg, mussels, calamari, octopus, fish, scallops in a special chef sauce; topped with mozzarella cheese with corn or flour tortillas.

**Molcajete de Carne** \$22.99

Beef, chicken, carnitas, chicharron, longanisa with cactus, onions, tomatoes, fresh jalapeños with panela cheese and a special house sauce. A side of rice, beans, guacamole, pico de gallo, sour cream with corn or flour tortillas.

NEW Molcajete Pirata \$24.99

Langostino, shrimp, crab leg, carnitas, carne asada, grilled chicken, chorizo cooked in a special chef sauce with onions, tomatoes and green bell peppers. Served with a side of rice, beans and pico de gallo.

Fajitas

Cooked with onions, green and red bell peppers, mushrooms and tomatoes, topped with a grilled jalapeño; served with a side of rice, fried beans, sour cream, guacamole, pico de gallo with corn or flour tortillas.

— Chicken-\$17.49 Beef \$18.49 Shrimp \$18.59 Trio- Beef, Chicken and Shrimp \$18.99

**Seafood Fajitas** \$20.99

Shrimp, crab leg, mussels, calamari, octopus, fish, scallops served with a side of rice, beans, sour cream, guacamole, pico de gallo with corn or flour tortillas.

Carne Asada \$17.99

Served with rice, beans, pico de gallo, guacamole, sour cream topped with grilled jalapeño and onions with corn or flour tortillas.

Carne Asada a la Diabla \$19.96

Carne asada steak topped with sautéed shrimp with diabla sauce, served with rice, beans, grilled onions, pico de gallo, guacamole, sour cream, topped with a grilled jalapeño with corn or flour tortillas.

Carnitas Plate \$16.99

Served with rice, beans, pico de gallo, green cabbage; topped with onions and a grilled jalapeño with corn or flour tortillas.

Pechuga de Pollo Asado- Grilled Chicken Breast \$16.99

Served with rice, beans, pico de gallo, guacamole and sour cream ; topped with grilled onions, green bell peppers and jalapeño with corn or flour tortillas.



**Cielo, Mar y Tierra** **\$23.99**

Carne asada, grilled chicken and camarones a la diabla served with rice, beans, pico de gallo, onions, guacamole and sour cream with corn or flour tortillas.

T-Bone Ranchero **\$22.49**

Served with rice, beans, guacamole, sautéed onions, green peppers, cilantro and tomatoes with corn or flour tortillas.

Plato de Birria **\$16.99**

Beef and pork meat mixed served with rice, beans, green cabbage, onions and cilantro with corn or flour tortillas.

Bowl de Birria **\$16.99**

Served with green cabbage, onions, chopped jalapeños with corn or flour tortillas.

^{NEW} Chile Relleno Plate **\$15.24**

2 Chile rellenos served with rice, beans and a side of corn or flour tortillas.

^{NEW} Chile Relleno and Enchiladas Plate **\$15.49**

1 Chile relleno and 2 Enchiladas with the meat of your choice smothered in red or green sauce served with rice and beans.

— Enchiladas with Shrimp- \$16.24

Enchiladas **\$13.99**

3 enchiladas; A single meat of your choice or just cheese, served with rice, beans. Topped with lettuce, onions, tomato, guacamole, sour cream and queso fresco with red or green mild sauce.

— Shrimp- \$14.49 Cheese- \$12.04

Quesadilla **\$13.99**

Meat of your choice or just cheese, a side of rice and beans, lettuce, pico de gallo, guacamole and sour cream.

— Shrimp- \$14.49

Burrito Dinner Plate **\$13.99**

Meat of your choice, onions, tomatoes, fried beans, cheddar cheese, smothered with red or green mild sauce; topped with guacamole served with a side of rice and salad.

— Shrimp- \$14.49

Mister Burro **\$14.79**

Meat of your choice loaded with fried beans, rice, cheddar cheese, tomatoes, onions, green and red bell peppers, mushrooms, smothered with red or green mild sauce; topped with lettuce, queso fresco, pico de gallo, guacamole and sour cream.

— Shrimp- \$15.99

SOUPS (SOPAS)**Campechana** **\$16.99**

Octopus, shrimp and oysters.

— Hot or Cold/ Fria o Caliente

Sopa Vallarta **\$19.44**

Langostino, shrimp, fish, octopus, calamari, mussels and scallops.

Siete Mares- 7 Seas **\$19.99**

Langostino, shrimp, fish, octopus, calamari, crab leg, mussels and scallops.

Levanta Muertos **\$26.99**

Shrimp, fish, langostinos, mussels, baby scallops, calamari, octopus and crab leg.

