

ALTO PLAZA

Mexican Restaurant

LUNCH MENU

ANTOJITOS | STARTERS

Sopa de Tortilla	\$5.95
with Grilled Chicken	\$6.95
<i>Chicken Broth, Vegetables, Chihuahua Cheese, Avocado.</i>	
Guacamole en Molcajete	\$12.95
<i>Prepared Table Side, Served with Chips.</i>	
*Ceviche Mixto	\$11.95
<i>Shrimp, Tilapia, Marinated with Lime Juice, Jalapeño, Peppers, Onions, Cilantro.</i>	
Camarones al Mojo de Ajo	\$12.95
<i>Sauteed Shrimp in Olive Oil, White Wine, Chile de árbol, Garlic Sauce.</i>	
Calamares Fritos	\$11.95
<i>Fried Calamari, Corn Relish, Jalapeno Tartar Sauce, Marinara Sauce.</i>	
Quesadillas	\$10.95
<i>Steak or Chicken, Flour Tortilla, Roasted Peppers and Onion, Cheddar and Jack Cheese.</i>	
Nachos de Carne o Pollo	\$12.95
<i>Steak or Chicken, Black Beans, Cheddar and Jack Cheese, Jalapeños, Pico de Gallo, Sour Cream, Guacamole.</i>	
Taquitos de Pollo	\$8.95
<i>Crispy Flour Tortilla, Poblano, Corn, Red Pepper, Mixed Cheeses, Black Beans, Ajillo Sauce.</i>	
Queso Fundido con Chorizo	\$8.95
<i>Melted Chihuahua Cheese, Chorizo, Served with Flour Tortilla.</i>	
Sampler Platter	\$29.95
<i>Calamares Fritos, Taquitos de Pollo, Chicken Quesadilla, Steak Nachos.</i>	

ENSALADAS | SALADS

Mango and Jicama Salad	\$7.95
<i>Romaine, Red Onion, Mango, Jicama, Radish, Lime-Orange Vinaigrette.</i>	
Caesar Salad	\$7.95
<i>Romaine, Garlic Croutons, Parmesan Cheese, Caesar Dressing.</i>	
Taco Salad	\$7.95
<i>Iceberg lettuces, Cheese, Hearts of Palm, Cucumber, Radish, Avocado, Green Onion, and Grape Tomatoes, Tossed in Chipotle Ranch Dressing.</i>	
Ensalada de la Casa	\$7.95
<i>Field Greens, Grape Tomatoes, Dates, Dried Cranberries, Grilled Corn, Garlic Croutons, Tossed in Champagne Vinaigrette.</i>	

ADD ON

*Chicken \$5.95 | *Steak \$6.95 | *Salmon \$7.95 | Shrimp \$8.95

TACOS

Served on Three Corn Tortillas with Choice of Sauces:
Green Tomatillo, Avocado Jalapeño, Chile Guajillo or Chile de Arbol.

Carnitas	\$13.95
<i>Braised Pork with Onions and Cilantro.</i>	
*Carne o Pollo a la Parrilla	\$14.95
<i>Grilled Marinated Chicken or Steak, with Onions and Cilantro.</i>	
*Pescado	\$15.95
<i>Blackened Cod Fish, Mango, Jicama, Carrot Slaw Avocado Jalapeño Sauce.</i>	

FAJITAS AL CARBON

Grilled, served on a bed of Roasted Peppers and Sautéed Onions.
Served with Sour Cream, Guacamole, Pico de Gallo and Flour Tortillas on the Side.

*Steak \$18.95 | Chicken \$17.95 | Shrimp \$21.95 | Vegetables \$15.95

Camarones Brochette	\$23.95
<i>5 Jumbo Shrimp stuffed with Chihuahua cheese, Fresh Jalapeño and wrapped in bacon. Served with grilled Tomato, Onion and Pepper.</i>	
*Combo: Chicken and Steak	18.50
*Trio: Chicken, Steak and Shrimp	23.95

*Parrillada Mexicana	Serves for Two	\$39.95
<i>Shrimp, Chicken, BBQ Ribs, Chorizo and Steak.</i>		

CARNES | MEATS

*Carne Asada	\$21.95
<i>Grilled Skirt Steak Served on a Bed of Melted Chihuahua Cheese, Topped with Sweet Plantains.</i>	
*Lomo Saltado	\$17.95
<i>Stir-fried Beef Tenderloin with Green and Red Sweet Peppers, Tomatoes, Onions, Cilantro, and Fried Potatoes Served with Ajillo Sauce. 17.95</i>	
Tablones de Res	\$21.95
<i>Braised Boneless Short Ribs, Roasted Rajas, Au Jus Sauce.</i>	
Costillas de Cerdo a la Barbacoa	\$24.95
<i>Braised Back Ribs, Fried Yucca, Chipotle BBQ ½ Rack. 14.95 Full Rack.</i>	
*Churrasco	\$24.95
<i>Grilled New York Steak, Topped with Merlot Sauce, Served with Asparagus and Fried Yucca.</i>	
*Chipotle Chicken	\$15.95
<i>Grilled Chicken Breast Topped with Chipotle Sauce and Roasted Peppers. Served with Green Beans and Carrots.</i>	
*Argentinean Skirt Steak	\$20.95
<i>Served with White Rice and Chimichurri Sauce.</i>	
*Filet Mignon Tips	\$17.95
<i>Penne Pasta in a Tequila Lime Sauce, Peppers, Onions.</i>	
*Alto Burger	\$13.95
<i>Creekstone Farms Prime Served with Chipotle Aioli, Tomatoes, Onion, Arugula, Pickles, Cheddar Cheese, Bacon and French Fries.</i>	

MARISCOS | SEAFOOD

*Salmon a la Parrilla	\$20.95
<i>Grilled Salmon, Topped with Sautéed Shrimps and Marisco Sauce, Asparagus.</i>	
Paella Valenciana	\$22.95
<i>Shrimp, Scallops, Mussels, Squid, Clams, Chicken and Chorizo, Saffron Rice Seafood Broth.</i>	
*Salmon con Pepitas	\$19.95
<i>Seared Pumpkin Seeds Crusted Salmon, Sweet Potato Corn Hash, Pumpkin Romesco Sauce.</i>	
Jambalaya Pasta	\$17.95
<i>Penne Pasta with Shrimp, Chicken, Andouille Sausage, Diced Tomatoes, Scallions, in a Spicy Creole Sauce.</i>	

ENCHILADAS | BURRITOS

Mariscos	\$18.95
<i>Two Flour Tortillas Stuffed with Shrimp, Scallops and Crabmeat, Topped with Marisco Sauce.</i>	
Carne o Pollo	\$14.95
<i>Served with a Green and Red Sauce.</i>	
Spinach	\$12.95
<i>Two Flour Tortillas Stuffed with Spinach, Mushrooms, for a tasty Mexican Dinner.</i>	
BURRITOS CHIMICHANGAS	\$13.95
<i>*Steak or Chicken Peppers, Onions, Rice, Beans, Cheddar and Monterrey Cheese, Served with Pico de Gallo, Guacamole, Sour Cream.</i>	

EXTRAS | SIDE ORDER

Pico de Gallo \$1.25 | Sweet Potato Corn Hash \$5.95 | Sweet Plantains \$5.95
Rice and Beans \$3.95 | Guacamole \$5.95 | Asparagus \$6.95
Broccoli \$5.95 | Mixed Grilled Vegetables \$6.95
Fried Yucca \$4.95 | French Fries \$4.95 | Mix Cheese \$1.95
Jalapeños \$1.00 | Sour Cream \$1.95

Please alert your server of any food allergies before ordering.
*These items may contain raw or undercooked ingredients.
Consuming raw or undercooked meats may increase your risk of foodborne illness.

Executive Chef Ismar Reyes-Cruz
General Manager Marcos Rubio

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DESSERTS MENU

Pastel de Tres Leches
A Traditional Cake, Soaked in Three Milks, with Cream, Served with a Scoop of Chocolate Ice Cream.

\$6.95

Jericalla de Chocolate
Jalisco Chocolate Creme Brulee, Served with Vanilla Ice Cream.

\$6.95

Flan de Camote
Sweet Potato Flan Served with Vanilla Ice Cream.

\$6.95

Sopapillas
Flour Tortilla, Caramel Sauce, Powder Sugar, Served with Vanilla Ice Cream.

\$6.95

Helado Frito y Cajeta
Fried Vanilla Ice Cream, Covered in Coconut Flakes Served with Cajeta Caramel.

\$6.95

Ice Cream
Two Scoops Vanilla or Chocolate.

\$3.95

COFFEES

Pastel de Tres Leches \$2.95

Irish Coffee \$9.95

Italian Coffee \$9.95

Mexican Coffee \$9.95

Jamaican Coffee \$9.95

Pastel de Tres Leches \$2.95

Irish Coffee \$9.95

Italian Coffee \$9.95

Mexican Coffee \$9.95

Jamaican Coffee \$9.95

BOTTLE BEER

Corona \$5.00

Corona Light \$5.00

Negra Modelo \$4.75

Modelo Especial \$4.75

Dos XX Lager \$4.75

Heineken \$4.75

Heineken Light \$4.75

Stella Artois \$5.00

Bud Light \$3.50

Miller Lite \$3.50

Coors Light \$3.50

Budweiser \$3.50

Michelob Ultra \$3.50

