

TRADITIONAL FAVORITES

Served with refried or charro beans and rice Mexicano

Enchiladas

Corn tortillas rolled with your choice of filling, topped with enchilada sauce and cheese

Cheese 9.99 Chicken 10.99 Beef 10.99

Flautas 10.99

Flour tortillas rolled with shredded beef or chicken fried to a golden brown, topped with green sauce, guacamole, sour cream, black olives, tomatoes and shredded cheese

Chimichanga 10.99

A fried burrito stuffed with shredded beef or chicken, garnished with guacamole and sour cream

Chile Relleno 9.99

Poblano chile stuffed with jack cheese, dipped in egg batter and fried to a golden brown with relleno sauce

Tacos Al Carbon 10.99

Tender chunks of charbroiled steak, served with corn tortillas

Tacos 9.99

Three crisp corn tortilla shells, filled with your choice of seasoned ground beef, shredded beef or chicken. Served with lettuce, tomatoes, cheese and salsa

Tacos Dorados 11.99

Three tacos of beef machaca deep fried with shredded lettuce and cotija cheese. Served with rice Mexicano and refried or charro beans

Enchiladas Mazatlan 12.99

Flour tortillas rolled with sautéed shrimp, scallops, crab meat and tomatillo sauce, topped with tequila cream sauce, cotija cheese and avocado slices. Served with rice Mexicano and refried or charro beans

Chimichanga Del Pacifico 13.99

Shrimp, scallops and crab, rolled in a fresh flour tortilla, topped with tomatillo sauce, avocado and sour cream

BURRITOS DE COASTA CANTINA

Choice of filling wrapped in a flour tortilla with red or green chile sauce and cheddar cheese. Includes rice and beans

Bean 8.99 Vegetables 8.99 Ground Beef 8.99 Carne Asada 10.99

Chile Verde 9.99 Shredded Beef 9.99 Shredded Chicken 9.99

Carnitas 10.99 Chicken Fajitas 10.99 Beef Fajitas 10.99

Additional fillings available .25 each

Rice, Refried Beans, Sour Cream, Guacamole, Tomatoes, Lettuce, Green Onions

POSTRES

DESSERTS

Tequila Flan 3.99

Churros 3.99

Fried Ice Cream 3.99

Fried Banana 5.99

(Bananas rolled in fresh flour tortilla wraps, deep fried to a golden brown and sprinkled with cinnamon sugar and finished with caramel sauce. Served with vanilla ice cream)



BEBIDAS
BEVERAGES



Milk 2.49

Iced Tea 2.49

Soft Drinks 2.49

Freshly Brewed Coffee or Hot Tea 2.49

Hot Chocolate 2.49 Aquafina Bottled Water 3.00



BOTANAS

APPETIZERS

Quesadillas

Flour tortillas grilled with cheddar cheese, and your choice of filling, topped with sour cream, guacamole and salsa
Cheese 6.99 Chicken 7.99
Shredded Beef 7.99
Made with Fajita Chicken or Beef 9.49

Taquitos 7.99

Corn tortillas rolled with shredded beef or chicken, served with sour cream, guacamole and salsa

Nachos Grande 7.99

Tortilla chips smothered in melted cheese, shredded beef, diced tomatoes, black olives, guacamole, sour cream and jalapeños

♥ Ceviche 10.99

Shrimp, scallops, crabmeat, celery, onions, tomatoes, avocado, cucumbers, garlic, crushed red pepper and oregano. Marinated in lemon and lime juice

Tostada Grande 7.99

Crispy flour tortilla with your choice of shredded beef, ground beef or shredded chicken, layered with refried beans, lettuce, tomatoes, cheese, guacamole, sour cream and salsa

Mexican Sampler 8.99

Cheese quesadillas, chicken flauta, taco dorado and Mexican potato skin. Served with sour cream, guacamole and pico de gallo

Mexican Potato Skin 8.99

Three potato skins filled with beef machaca, shredded chicken and seasoned ground beef, topped with blended cheeses, pan fried salsa and pickled jalapeño peppers

♥ Coctel Costa Brava 10.99

Shrimp and scallops served with avocado, cucumbers, and light lemon in a zesty Mexican cocktail sauce

SOPAS Y ENSALADAS

SOUPS AND SALADS

Cup 2.99 / Bowl 3.99

Tortilla Soup

A Mexican favorite

Fideo Soup

Mexican pasta

Sopa de Albondigas

Meatball soup

House Salad 2.99

Crouton, radish, cucumber, tomato, red onion and ripe olives with choice of dressing

Cielo Mar y Tierra Salad 10.99

Marinated broiled skirt steak, grilled chicken breast and steamed shrimp on a bed of romaine lettuce with pickled onions, avocado slices and Asadero cheese. Mexican ranch or cilantro lime dressing

Taco Salad 8.99

Seasoned beef or chicken in a tortilla shell with mixed greens, cheddar cheese, onions, tomatoes, guacamole, sour cream, black olives, jalapeño peppers and salsa

Mexican Cobb Salad 10.99

Iceberg lettuce with black bean and corn relish, marinated and grilled chicken and carne asada, cactus salad, pico de gallo and cotija cheese. Mexican ranch or cilantro lime dressing

PLATOS MEXICANOS COMBINADOS

COMBINATION PLATES

Served with refried or charro beans and rice Mexicano

Two items 10.99

Three items 12.99

Chile Relleno

Cheese Enchilada

Ground Beef Enchilada

Chicken Enchilada

Pork Enchilada

Chicken Taco

Shredded Beef Taco

Ground Beef Taco

Beef Flautas

Chicken Flautas

Beef Taquitos

Chicken Taquitos

Shredded Beef Enchilada

ESPECIALIDADES

HOUSE SPECIALS

All of the following specials are served with fideo soup, refried or charro beans, rice Mexicano and your choice of flour or corn tortillas

Pollo CHICKEN

Chicken El Cortez 10.99

Marinated chicken breast grilled and served on a bed of rice blend, topped with a tequila-lime sauce and Monterey cheese

♥ Chicken Coasta Cantina 10.99

Chicken breast topped with spinach, mushrooms and melted asadero cheese over a delicious gazpacho sauce served with Mexican rice and beans

♥ Chicken Azteca 10.99

Tender grilled chicken breast, topped with a creamy corn sauce, served on a bed of Mexican spiced pan-fried corn, pico de gallo and black beans. Served with rice Mexicano

Puerco PORK

Chile Verde 10.99

Tender chunks of pork tips simmered in a green chile sauce

Carnitas 10.99

Slow roasted marinated pork, served with our special red or green house salsa and fresh pico de gallo

Costillas en Salsa 11.99

Tender pork spareribs simmered in a red tomatillo sauce. Served with rice Mexicano and refried or charro beans

Carne BEEF

Carne Asada 11.99

Tender skirt steak broiled to perfection, topped with onions, peppers and tomatoes

Rib Eye Skillet 15.99

Grilled blackened rib eye steak, topped with peppers and onions in a hot skillet

Carne ala Plancha 11.99

(Grilled shoulder steak)

Tender chunks of beef sautéed in Ranchero, enchilada and tomatillo sauces with south of the border herbs and spices. Served with rice Mexicano and refried or charro beans

Steak Alambre 15.99

Rib Eye steak grilled and sliced on a bed of poblano peppers, caramelized onions and topped with cotija cheese. Served with a cheese enchilada and rice

Del Mar SEAFOOD

Tres Amigos del Mar 14.99

Combination of salmon, seabass and halibut sautéed in our tequila cream, verde and Pipian sauces

Tostada Rellena 13.99

Crisp corn tortilla shells stuffed with Monterey Jack and cheddar cheeses and topped with sautéed shrimp, scallops, crabmeat, avocado slices and salsa verde

Tequila Shrimp 14.99

Jumbo shrimp sautéed in our tequila cream sauce

Tacos de Pescado 14.99

(Seafood Tacos)

Your choice of shrimp, orange roughy or Atlantic salmon, dipped and fried golden brown in beer batter, with lettuce, pan fried pico de gallo, Chipotle sauce and avocado slices. Served with rice Mexicano and refried or charro beans

Pescado Pacifico 15.99

Seasoned New Zealand orange roughy, topped with a seafood blend and salsa verde, served with ensalada fresca and fresh vegetables

Pescado Veracruz 14.99

Fresh sea-bass pan-fried, topped with Veracruz sauce. Served with tomato, cucumber, romaine lettuce and red onion

Sizzling Fajitas

Sautéed with green, red and yellow peppers, onions and tomatoes

Vegetable 9.99

Chicken 11.99

Beef 11.99

Shrimp 14.99

Combo Chicken and Beef 13.99