

Falmouth



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WWW.CASAVALLARTA.US

Before placing your order, please inform your server if a person in your party has a food allergy.

Appetizers



PAPA NACHOS

Lightly fried potato skins topped with your choice of shredded chicken, ground beef or Mexican chorizo layered with cheddar cheese, pico de gallo and lettuce. Served with sour cream and guacamole on the side. \$18



CASA VALLARTA NACHOS

Nachos topped with your choice of shredded chicken, ground beef, or shredded beef layered with beans, cheddar and jack cheese, tomatoes, green onion, sour cream and guacamole. \$17

CRISPY TAQUITOS

Rolled crispy corn tortilla filled with shredded chicken or shredded beef and cheddar cheese. Topped with mild tomato salsa and cotija cheese. Served with lettuce, sour cream, guacamole and tomatoes. \$14



CALAMARI

A half a pound of our crispy golden calamari served with jalapeños and calamari salsa on the side. \$18



CHORIZO FUNDIDO

House blend of cheese melted to perfection with Mexican chorizo. Served as a dip with nacho chips on the side. \$13



GUACAMOLE DIP

Fresh avocados combined with our blend of spices, cilantro, jalapeños, tomatoes, onions and lime juice. \$14

Appetizers



FIESTA PLATTER

A sample of Casa Vallarta nachos with crispy taquitos, mozzarella sticks, stuffed jalapeños and wings. Served with housemade marinara sauce and ranch dressing on the side. \$22

CAMARONES AL AJO

Tender shrimp and mushrooms sautéed in butter garlic and spices. Served with lettuce, cheese and tomatoes topped with avocado. \$18



VALLARTA PLATTER

Fried tilapia with shrimp wrapped in bacon, on a bed of sautéed peppers and onions. Served with lime, avocado and calamari salsa on the side. \$25

QUESO DIP *(not pictured)*

Our creamy rich cheese sauce with a little kick of jalapeños. \$11

ALAS CALIENTES

Chicken wings served plain with ranch dressing and buffalo sauce on the side, celery and carrot sticks. \$15



Quesadillas

Served with sour cream, tomatoes, lettuce, green onions and guacamole.

BAJA QUESADILLA

Grilled flour tortilla, stuffed with a blend of cheddar cheese and your choice of char-broiled chicken or steak. \$19

FAJITA QUESADILLA

Grilled flour tortilla, stuffed with a blend of cheddar cheese and your choice of fajita steak or chicken, peppers and onions. \$20

QUESA-BIRRIA

Quesa-Birria are traditionally an addictive, slightly spicy, savory Mexican beef stew. The slow-cooked beef is fall-apart tender and loaded with a juicy rich flavor. Stuffed with jack cheese into a large flour tortilla, dipped in the stew and fried up. Served with consommé de birria, lime, fried onions and cilantro. \$20

Baja Quesadilla



CALIFORNIA QUESADILLA

Our house quesadilla with a blend of cheddar cheese and your choice of shredded chicken, ground beef or Mexican chorizo. \$19

QUESADILLA VALLARTA

Sautéed shrimp with garlic, peppers, onions and mushrooms. Served in a flour tortilla with cheese, garnished with lettuce, tomatoes, guacamole and sour cream. \$21

Soups & Salads



POLLO ASADO SALAD

Grilled chicken, whole black beans, romaine lettuce topped with ranchero cheese and avocado. Served with ranch dressing on the side. \$16

TRADITIONAL TACO SALAD

A crispy flour shell with your choice of shredded chicken, ground beef or shredded beef. Topped with iceberg lettuce, tomatoes, jack and cheddar cheese, housemade mild red sauce, sour cream and guacamole. \$16



CASA VALLARTA SALAD

Choice of tilapia or shrimp with romaine lettuce, peppers, tomatoes, red onions, avocado, California vegetables, mushrooms, mango with mango dressing. All steam cooked vegetables. \$20



BLACK BEAN SOUP

Healthy black bean soup with diced tomatoes, pico de gallo and ranchero cheese. \$9



SOPA DE ALBONDIGAS

Our housemade soup made with extra lean ground pork meatballs with mint and rice, seasonal vegetables, in a clear broth. Served with onions and fresh cilantro. \$13



FAJITA SALAD

Romaine lettuce topped with peppers and onions, mild housemade red sauce, shredded jack and cheddar cheese. Served with dressing. Choices; Caesar and Blue cheese.

Grilled chicken or steak \$19
Shrimp \$20



TORTILLA SOUP

Mexican chicken broth, chicken, avocados, pico de gallo, tortilla strips and ranchero cheese. \$11



CAESAR SALAD

Grilled shrimp, whole black beans, mixed vegetables, romaine lettuce, tortilla strips, low fat ranchero cheese, tomatoes and avocado. \$20



Burritos



BURRITO DE BIRRIA

Large flour tortilla with slow cooked Birria meat, onions and cilantro, rice and beans. Topped with cheese. Limes on the side. \$20

CHIPOTLE BURRITO

Choice of shredded beef, shredded chicken, ground beef or pork, wrapped in a flour tortilla with rice and beans. Topped with our creamy chipotle sauce, pico de gallo, lettuce, cotija cheese and sour cream. \$19



BURRITO COLORADO

Tender beef cooked in red sauce, rice and refried beans wrapped in a large flour tortilla, topped with colorado sauce, cheese and green onions. Garnished with lettuce, tomatoes and sour cream. \$19



BURRITO JALISCO

Flour tortilla wrapped with rice, beans and char-broiled skirt steak. Topped with red sauce, guacamole, tomatoes, green onions and cheese. \$24



CASA BURRITO

Carne asada, chorizo, rice and beans wrapped in a large flour tortilla, topped with creamy chipotle sauce, pico de gallo and sour cream. \$25

BURRITO BOWL

Romaine hearts, cheddar and cotija cheese, rice, black beans, pico de gallo, avocado and corn with chipotle ranch dressing.

Grilled chicken or steak \$20
Shrimp or carne asada \$21
Veggie \$18



BURRITO CARNITAS

Pork carnitas, rice, refried beans, lettuce and guacamole wrapped in a large flour tortilla. Topped with pico de gallo. Served with pastor salsa on the side. \$20

WHITE BURRITO

Your choice of shredded chicken, shredded beef, ground beef, or pork. Wrapped in a large flour tortilla with rice and refried beans. Topped with our housemade cheese sauce and green onions. Served with sour cream on the side. \$19



Burritos



MOLE BURRITO

Shredded chicken, rice, refried beans wrapped in a large flour tortilla, topped with mole* sauce and sesame seeds. Garnished with lettuce and tomatoes. Served with a side of sour cream. \$19

**Mole sauce contains a hint of peanut butter.*

BURRITO FAJITA

Marinated steak or chicken, wrapped in a large flour tortilla with sautéed onion and peppers. Topped with red sauce and cotija cheese. Served with rice, refried beans, sour cream and guacamole on the side.

Grilled chicken or steak \$20

Shrimp Burrito is in Seafood section.



CASA VALLARTA BURRITO

Your choice of shredded chicken, shredded beef, ground beef or pork. Wrapped in a large flour tortilla with rice and refried beans. Topped with housemade mild red sauce, cheese, lettuce and tomatoes with sour cream and guacamole on the side. \$19

MACHO BURRITO

Your choice of shredded chicken, shredded beef, ground beef or pork. Wrapped in a large flour tortilla with rice, refried beans lettuce, tomatoes, cheese, guacamole and sour cream. Topped with a housemade mild red sauce, cotija cheese and pico de gallo. \$20



Tacos

Served with green rice and whole black beans.



JALISCO TACOS

Carne asada served in three soft corn tortillas, topped with fresh cilantro and onions. Served with house-made ranchero sauce and a lime on the side. \$24

FAJITA TACOS

Three soft flour tortillas with your choice of grilled steak or chicken. Topped with sautéed bell pepper, onions and shredded cheese. Served with sour cream on the side.

Grilled chicken or steak \$21

Shrimp \$22



MEXICAN STREET TACOS

The street tacos bring the tradition of every corner in Mexico. An order of five mini tacos with your choice of one meat; steak, grilled chicken, chorizo, or al pastor (marinated pork). Served with cilantro, onions and tomatillo sauce. \$22

Mexican Street Tacos do not come with rice and beans

Tacos

Served with green rice and whole black beans.



TACOS GOBERNADOR

Sautéed shrimp with mixed vegetables and a rich creamy chipotle sauce. Topped with pico de gallo and cabbage. \$21

TACOS DE BIRRIA

Birria tacos are traditionally an addictive sweet and sour, slightly spicy, savory Mexican beef stew. The slow-cooked beef is fall-apart tender and loaded with juicy rich flavor. Stuffed with jack cheese and beefy goodness into a taco shell, dipped into the stew and fried up. Served with consommé de birria, lime, grilled onion and cilantro. \$23



PASTOR TACOS

Three soft corn tortillas with your choice of marinated pork, chicken or steak. Topped with shredded cabbage, cilantro, and onions. Served with housemade tomatillo sauce on the side. \$21

EL PASO TACOS

Grilled chicken served in three soft corn tortillas topped with jack cheese, onions and pico de gallo. Served with guacamole on the side. \$20



SHRIMP AND BACON TACOS

Grilled Shrimp tossed with bacon served in three soft corn tortillas covered with melted jack cheese. Topped with onions, cabbage, pico de gallo and roasted chipotle sauce on the side. \$23

PORK CARNITAS TACOS

Three soft corn tortillas with melted jack cheese, filled with slow-cooked pork. Topped with a housemade mild red carnitas sauce and pico de gallo. Served with guacamole on the side. \$22



TACO AL CARBON

Three soft corn tortillas marinated in housemade red salsa lightly grilled, with your choice of chicken or steak. Topped with fresh cilantro, onions and cotija cheese. Served with guacamole on the side. \$22

TIJUANA FISH TACOS

Grilled tilapia served in three soft flour tortillas, topped with cabbage and onions. Served with housemade cilantro dressing and lemon slices on the side. \$21



Chimichangas

Served with rice and beans (refried, black or rancho beans).
Garnished with lettuce and tomatoes.



WHITE CHIMICHANGA

Your choice of chicken, ground beef or shredded beef. Topped with cheese sauce and served with sour cream on the side. \$19

CASA VALLARTA CHIMICHANGA

Your choice of chicken, ground beef, shredded beef or pork. Topped with red sauce and jack cheese. Served with sour cream on the side. \$19



FAJITA CHIMICHANGA

Your choice of grilled steak or chicken mixed sautéed peppers and onions. Topped with red sauce and jack cheese. \$20

BAJA CHIMICHANGA

Your choice of chicken, ground beef, shredded beef or pork. Topped with lettuce, tomatoes, cheddar cheese and red sauce. Served with sour cream and guacamole on the side. \$19



CHIMICHANGA DE CAMARONES

A large flour tortilla filled with shrimp, peppers, onions, and mushrooms sautéed in a creamy sauce. topped with green sauce, sour cream and avocado on the side. \$22



Molcajetes

VALLARTA MOLCAJETE *2 people*

Skirt steak, grilled chicken, camarónes a la diablo, puerco adobado, Mexican chorizo and mushrooms sautéed in housemade red sauce. Topped with grilled jalapeño peppers and green onions. Served with rice and refried beans on the side. \$55

SEAFOOD MOLCAJETE *2 people*

Tilapia, shrimp, octopus and scallops sautéed in housemade red sauce. Topped with fresh cilantro and onions. Served with white rice, lettuce, tomatoes and avocado slices on the side. \$45

Vallarta Molcajete



Enchiladas

Served with rice and beans (refried, black or rancho beans).
Garnished with lettuce and tomatoes.



ENCHILADAS DE CAMARONES

Three enchiladas with sautéed shrimp, peppers, onions and mushrooms. Topped with cheese sauce and green onions. Served with sour cream and avocado. \$25

MOLE ENCHILADAS

Two enchiladas with shredded chicken, topped with mole* sauce and sesame seeds. \$20

**Mole sauce contains a hint of peanut butter.*



ENCHILADAS SUIZAS

Two enchiladas with your choice of ground beef, shredded beef, shredded chicken, pork or cheese and onions. Topped with green tomatillo sauce and cotija cheese. Served with sour cream on the side. \$20



CHIPOTLE ENCHILADAS

Three enchiladas filled with your choice of shredded chicken, ground beef, shredded beef or pork. Topped with a creamy chipotle sauce, pico de gallo, lettuce and sour cream. \$21



RANCHERA ENCHILADAS

Three enchiladas marinated with housemade red sauce with your choice of ground beef, shredded beef, shredded chicken, pork or cheese and onions. Topped with cabbage, pico de gallo and cotija cheese. Served with sour cream on the side. \$22



CASA VALLARTA ENCHILADAS

Three enchiladas (1) chicken topped with mole* sauce, (1) cheese and onions topped with red sauce and (1) ground beef topped with tomatillo sauce. Served with sour cream on the side. \$22

**Mole sauce contains a hint of peanut butter.*

WHITE ENCHILADAS

Two enchiladas with your choice of ground beef, chicken, shredded beef or pork. Topped with cheese sauce. Served with sour cream and avocado. \$20



Combinations

All combinations come stuffed with a choice of cheese, ground beef, shredded chicken, shredded beef or pork. All served with rice, beans, tomatoes and lettuce. Add sour cream and guacamole for \$3.00



CASA VALLARTA COMBO

CHOICE OF THREE: Enchilada, Chile Relleno, Tostada, Burrito, Taco. \$23



EL PASO COMBO

CHOICE OF TWO: Enchilada, Chile Relleno, Tostada, Burrito, Taco, Tamale. \$20

BAJA COMBO

CHOICE OF ONE: Enchilada, Chile Relleno, Tostada, Burrito, Taco, Tamale. \$18



Fajitas

Our famous fajitas include your choice of sizzling hot sliced chicken breast, sliced steak, or whole tiger shrimp marinated in our special sauce and sautéed with onions and peppers. Or try two or all three! Served with rice, refried beans or rancho beans garnished with pico de gallo, guacamole, shredded cheese, sour cream and warm tortillas on the side.



CASA VALLARTA FAJITAS

Choice of steak, chicken or shrimp. \$22

FAJITA COMBO

Choice of two of our meats. \$24

TRES TIROS

Steak, chicken and shrimp. \$26

VEGGIE FAJITAS

Roasted peppers, onions, mushrooms, carrots, broccoli and cauliflower. \$21



Pork

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce, tomato and your choice of flour or corn tortilla.

PUERCO ADOVADO

Marinated tender extra lean pork loin, grilled in a blend of spices served over grilled jalapeños and onions. Served with guacamole on the side. \$22



CARNITAS DE PUERCO

Slow cooked boneless pork marinated in garlic with orange zest flavor. Mixed with a housemade red sauce. Served with guacamole on the side. \$22



CHILE VERDE

Tender sliced pork braised in green tomatillo sauce with green peppers, onions and spices. Garnished with lettuce and tomatoes. \$22



Chicken

Served with rice and beans (refried, black or rancho beans).
Garnished with lettuce, tomato and your choice of flour or corn tortilla.



POLLO PARRILLA

Grilled marinated chicken breast. Served with sour cream on the side. \$23

POLLO EMPANIZADO

Breaded chicken breast. Served with sour cream on the side. \$25



POLLO CHIPOTLE

Tender sliced chicken breast marinated in a chipotle sauce with mixed vegetables. \$25

ARROZ POLLO

Tender sliced chicken breast sautéed in a red mild sauce with fresh mushrooms, onions and bell peppers over a bed of rice and melted jack cheese. Served with sour cream and an avocado slice on the side. *Not served with beans.* \$23



POLLO FUNDIDO

Sautéed chicken strips with mushrooms in a housemade sauce. Topped with melted jack cheese. \$23

CHICKEN PICADO

Sautéed chicken strips with tomatoes, onions and bell peppers mixed in a housemade sauce. Served with sour cream on the side. \$23



POLLO A LA CREMA

Tender sliced chicken breast sautéed in a cheese sauce with fresh mushrooms, onions, bell peppers and vegetables. Served with avocado. \$23



CHICKEN MOLE

A grilled marinated chicken breast topped with mole* sauce and sesame seeds. \$23

**Mole sauce contains a hint of peanut butter.*



Steak

Served with rice and beans (refried, black or rancho beans).
Garnished with lettuce, tomato and your choice of flour or corn tortilla.



STEAK RANCHERO

Flame broiled skirt steak topped with sautéed onions, tomatoes, jalapeños and chipotle sauce. Served with rice and beans. \$25

CHILE COLORADO

Pulled sirloin steak marinated in a red sauce. Served with fresh cilantro and onions on the side. \$23



LOMO ASADO

New York flamed-broiled steak topped with sautéed garlic, shrimp, tomatoes, onions and mushrooms. Served with guacamole on the side. \$35



STEAK PICADO

Strips of top sirloin sautéed with tomatoes, bell peppers and onions in a red sauce. Served with guacamole on the side. \$25

STEAK CANCUN

New York flamed-broiled steak and our famous chile relleno. Served with pico de gallo on the side. \$31



CASA VALLARTA STEAK

12oz. char-broiled rib-eye steak sliced and topped with mixed vegetables. Served with pico de gallo and rancho sauce on the side. \$31

TAMPIQUEÑA

Char-broiled skirt steak and one pork mole* enchilada. Served with guacamole and pico de gallo on the side. \$26

*Mole sauce contains a hint of peanut butter.



CARNE ASADA

Flame-broiled, butterfly skirt steak topped with two broiled whole green onions. Served with guacamole and pico de gallo on the side. \$24



Seafood

Served with rice and beans (refried, black or rancho beans).
Garnished with lettuce, tomato and your choice of flour or corn tortilla.



ARROZ CON CAMARONES

Sautéed shrimp, mushrooms and vegetables in a special sauce. Served over a bed of rice topped with jack cheese, avocado and sour cream on the side. *Not served with beans.* \$25

CAMARONES A LA DIABLA

Shrimp and mushrooms in a spicy red sauce. Served with rice, avocado and beans, refried, black or rancho beans. \$25



CAMARONES AL MOJO DE AJO

Tender shrimp and mushrooms sautéed in butter, garlic and spices. Served with rice and beans, refried, black or rancho beans. \$25

BURRITO DE CAMARONES

Sautéed shrimp, peppers, onions, mushrooms and creamy sauce wrapped in a Large flour tortilla. Topped with fresh tomatillo sauce and cheese. Served with avocado and sour cream lettuce and tomatoes. \$22

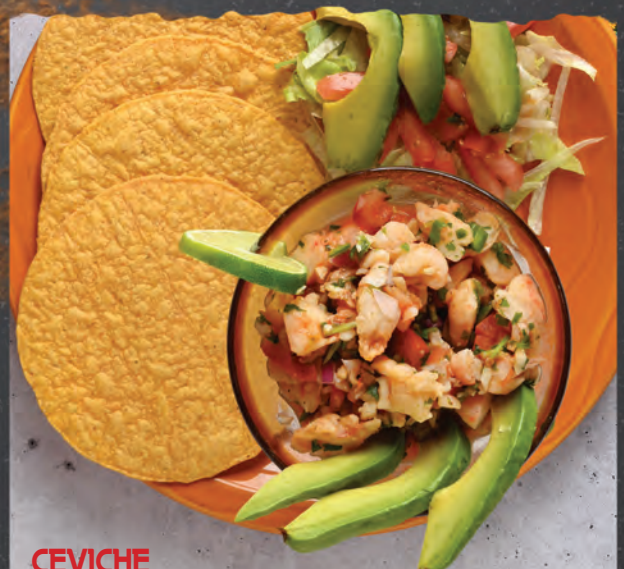


CAMARONES AL CHIPOTLE

Black tiger shrimp sautéed in a housemade chipotle sauce with bell peppers and mixed vegetables. Served with pinto beans, garnished with lettuce, tomatoes and avocado. \$25

CAMARONES ENCREMADOS

Sautéed shrimp and mushrooms prepared in a delicious parmesan cheese and cream sauce. \$25



CEVICHE

A refreshing seafood dish made with shrimp, onions, jalapeño, cilantro, tomato, and lime juice. Served with hard corn tortillas, tomato, and avocado. \$23 *Does not come with rice and beans.*

COCTEL CAMPECHANA

Shrimp, octopus and ceviche cooked in a clam juice. Served with chopped tomatoes, avocados and onions. \$26

Does not come with rice and beans.



Specials



BIRRIA DE BORREGO

Lamb shank marinated overnight in wine and guajillo pepper sauce baked to perfection. Served with green rice and rancho beans. Garnished with lettuce, pico de gallo and avocado. \$31

DOS ABUELOS

Flame-broiled, butterfly skirt steak and a breaded chicken breast. Served with green rice and pinto beans. Garnished with lettuce, pico de gallo and avocado. \$35



CAZUELA

A seafood mix made with crab, octopus, shrimp, scallops, cod fish, mussels and clams sautéed in a butter garlic sauce. Served over a bed of rice with melted jack cheese and avocado. \$38



COMBO TAPATIO

Flame broiled skirt steak, tender shrimp and mushrooms sautéed in butter-garlic and spices. Served with white rice, beans, lettuce, tomatoes and avocado slices. \$35



SALMON A LA MEXICANA

Zesty salmon grilled to perfection topped with pico de gallo and mango. Served with mixed vegetables and white rice. Garnished with lettuce, tomatoes and avocado. \$31



MOJARRA FRITA

Tilapia fried. Topped with sautéed onions and mushrooms. Served with white rice and rancho beans. Garnished with lettuce, tomatoes and avocado. \$25

HUACHINANGO

Red snapper fried. Served with white rice and beans, garnished with pico de gallo, avocado and lime. \$30



TRES AMIGOS

Grilled steak, grilled chicken and shrimp sautéed with green peppers and onions. Served with green rice and pinto beans. Garnished with lettuce, tomatoes and guacamole on the side. \$35



Specials



DOS COMPADRES

Flame-broiled, butterfly skirt steak and marinated tender extra lean pork loin. Served with green rice and pinto beans. Garnished with lettuce, tomatoes and guacamole on the side. \$35

TRES MARES

Grilled tilapia filet with seafood (crab, octopus, scallops, mussels, clams and shrimp) sautéed in garlic butter. Served with rice and garnished with avocado and lime. \$39



DOS AMIGOS

Flame-broiled, butterfly skirt steak and tilapia filet. Served with rice and beans. Garnished with lettuce, tomatoes, lime and avocado. \$26



CAMARONES CANCUN

Tender shrimp and mushrooms prepared 2 ways, half sautéed in butter garlic with spices, the other half marinated in a red spicy sauce. Served with white rice, garnished with lettuce, tomatoes, lime and avocado. \$35



VALLARTA ESPECIAL

Grilled chicken breast and shrimp in a hot spicy red sauce. Served with white rice and beans, garnished with lettuce, tomatoes and avocado. \$35

PARRILLADA DE MARISCOS

A very popular seafood dish made with fish, crab, octopus, shrimp, scallops, cod fish, mussels and clams cooked in a Casa Vallarta sauce. Served over a bed of white rice and avocado. \$39



HOUSE SPECIAL

Grilled tilapia filet and tender shrimp with mushrooms sautéed in butter garlic and spices. Served with rice, refried or rancho beans, pico de gallo, avocado and lime. \$27

7 MARES

Mexican soup with shrimp, octopus, clams, scallops, cod fish, mussels and crab cooked in a special sauce with mixed vegetables. Served with fresh cilantro, onions and lime. \$35



Vegetarian

Served with rice and beans (refried, black or rancho beans).
Garnished with lettuce and tomato.



SPINACH CHIMICHANGA

Large flour tortilla filled with spinach and cheese. Topped with green sauce, lettuce, tomatoes, sour cream and avocado. \$19

EXPRESSO BURRITO

Flour tortilla filled with rancho beans, rice, cheese, peppers, onions and lettuce. Topped with tomatoes, green onions, our special housemade red enchilada sauce and sprinkled with cotija cheese. Sour cream on the side. \$19



CHIMICHANGA DE VERDURA

Onions, peppers and mixed vegetables in a large flour tortilla then deep fried. Topped with a housemade green tomatillo sauce, garnished with lettuce, tomatoes, avocado and sour cream. \$19

VEGGIE PLATTER

One cheese enchilada, one spinach enchilada and one chile relleno. Served with white rice, black beans, sour cream and avocado. \$21



VEGGIE BURRITO

California mixed vegetables with sautéed peppers and onions, wrapped in a large flour tortilla. Topped with green tomatillo salsa. Served with white rice and black beans. Garnished with lettuce, tomatoes, avocado and sour cream on the side. \$20

SPINACH ENCHILADAS

Two soft corn tortillas filled with spinach and cheese, drizzled with housemade green tomatillo sauce. Garnished with lettuce, tomatoes, avocado and sour cream. \$19



Huevos

Served with rice and beans (refried, black or rancho beans).
Garnished with lettuce, tomato and your choice of flour or corn tortilla.

HUEVOS RANCHEROS ▶

Three eggs over easy topped with cheese and red sauce. \$17



HUEVOS CON MACHACA

Three scrambled eggs with shredded beef. \$17



HUEVOS CON CHORIZO

Mexican sausage scrambled with three eggs. \$17



American Dishes

Sandwich extra Toppings: Bacon, Jalapeño, Mushrooms,
Sliced Avocado, BBQ Sauce. - \$1.50 each



GRILLED CHICKEN SANDWICH

Grill Chicken breast with lettuce, tomatoes, jalapeño, peppers, red onions and chipotle dressing served with fries. \$12

NEW YORK STEAK

Slowly cooked char-broiled to your liking.
Served with French fries and green salad. \$26



FAJITA MELT

Choice of steak or chicken, jack cheese, tomatoes, onions, bell peppers and lettuce. Served with French fries. \$18



GRILLED CHICKEN TORTA

Grilled chicken, tomatoes, lettuce, avocado slices served with French fries. \$17

GORDOS DOBLE CHEESEBURGER

Two beef patties topped with jack cheese, lettuce, sliced tomatoes and onions. Served with French fries. \$17



Desserts

All our desserts are homemade and prepared with care.
We invite you to indulge and enjoy these authentic Mexican postres.



TRES LECHES

A luscious sponge cake soaked in a mixture of condensed milk, evaporated milk and cream. Topped with whipped cream and fresh fruit. \$9

FLAN

Homemade caramel custard made with eggs, milk and coffee liquor. Glazed with a hint of caramel. Served with whipped cream. \$9



BROWNIE SUNDAE

A warm fudge brownie topped with vanilla ice cream and chocolate sauce. \$9

BURRITO DESSERT

A creamy cheesecake rolled in a flour tortilla, lightly fried, then covered with caramel sauce and whipped cream. \$9



CHURROS

A traditional Mexican crispy pastry coated with cinnamon sugar and a drizzle of chocolate sauce. \$9



DEEP FRIED ICE CREAM ▶

Vanilla ice cream in a crispy coating topped with chocolate sauce and whipped cream. \$9



DESSERT PLATTER

A mix of our favorites, churros, sopapillas and with the option fried ice cream or our homemade flan. \$18



Desserts

All our desserts are homemade and prepared with care.
We invite you to indulge and enjoy these authentic Mexican postres.



LAVA CAKE

Individual chocolate cake molten center, topped with vanilla ice cream and whipped cream. \$9



SOPAPILLAS

A warm Mexican pastry dusted with cinnamon sugar, whipped cream with a drizzle of chocolate sauce. \$9

CHEESECAKE

Classic Cheesecake with a chocolate drizzle, topped with whipped cream and a cherry. \$9



Beverages

Non-Alcoholic Beverages. Free refills with soda, coffee and tea only.

AGUA FRESCA

Horchata - Authentic Mexican refreshment rice water punch.

Jamaica - Made from dried hibiscus flowers with a tart and sweet taste.

HOT DRINKS

Coffee • Tea • Hot Cocoa

NON-ALCOHOLIC MARGARITAS

10 different flavors to choose

MEXICAN JARRITOS

7 flavors to choose from:
Fruit Punch Mandarin
Mango Tamarind
Strawberry Mexican Coca-Cola and Sangria
Pineapple

SODAS

Coca-Cola • Diet Coke
Sprite • Ginger Ale
Fanta Orange
Barq's Root Beer
Minute Maid Lemonade

OTHER DRINKS

Milk • Chocolate Milk
Iced Tea • Shirley Temple
Roy Rogers • Orange Juice
Pineapple Juice



Horchata

Jamaica

Sides

RICE

\$6

BEANS

\$6

RICE AND BEANS

\$7

GUACAMOLE

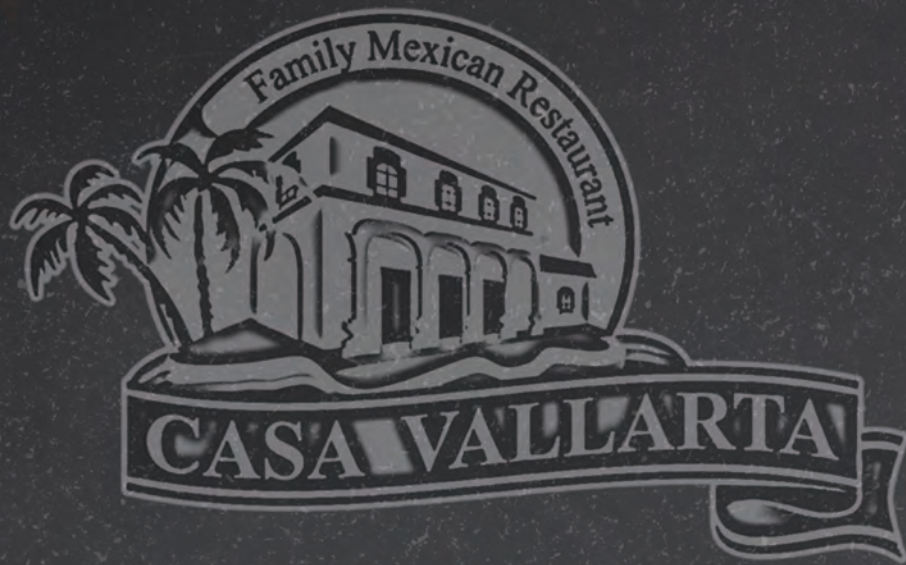
\$6

SOUR CREAM

\$3.50

DLX

\$6



OUR LOCATIONS OF CASA VALLARTA ARE FAMILY OWNED AND OPERATED. WE TAKE PRIDE IN SHARING OUR FESTIVE HERITAGE AND AUTHENTIC MEXICAN STYLE FOODS WITH YOU. ALL OUR DISHES ARE PREPARED WITH CARE AND WITH OUR PROMISE OF SATISFACTION.

LOCATIONS

FALMOUTH, MA
70 DAVIS STRAITS
508.299.8177

SAUGUS, MA
114 BROADWAY
781.813.3980

BROCKTON, MA
610 OAK ST.
508.857.0401

POUGHKEEPSIE, NY
1820 ROUTE 376
845.867.4610

www.CASAVALLARTA.US

ASK YOUR SERVER ABOUT OUR GIFT CERTIFICATES FOR THOSE SPECIAL OCCASIONS!



HAND-CRAFTED
Drinks

Rev-F/81225

Signature Margaritas

Our Signature Margaritas are made with premium top-shelf tequila. Combined with unique ingredients and hand-shaken to create the perfect cocktail.

GRAND MARGARITA
Fresh lime and triple sec with your choice of a top-shelf tequilas, hand-shaken. Topped with a Grand Marnier shot.



BLACK JACK MARGARITA
Sweet and sour mix, triple sec, gold tequila and a floater of Chambord liquor.

ULTIMATE MARGARITA
Fresh lime and triple sec with your choice of one of our top-shelf tequilas, hand-shaken.



PRESIDENTE MARGARITA
Fresh lime, Cointreau, 1800 Tequila, hand shaken with a floater of Presidente brandy.



CADILLAC MARGARITA
Sweet and sour mix, triple sec, gold tequila and a floater of Grand Marnier.



The price of the Signature Margaritas can vary depending on the brand of top-shelf tequila that is used.

Margaritas

FLAVORED MARGARITAS
Our house mix with a choice of 1 flavor. Strawberry, guava, blackberry, blueberry, banana, raspberry, kiwi, peach, mango watermelon, or pomegranate.

VALLARTA MARGARITA
Fresh citrus juices, Triple Sec and 1800 tequila, hand shaken with a floater of peach schnapps.

BERRITA
Our house Margarita with a Coronita.



BLUE MOONLIGHT
Sweet and sour mix, triple sec, gold tequila and a floater of blue curaçao.



ROSITA MARGARITA
Sweet and sour mix, triple sec, gold tequila and a floater of cranberry juice.

HOUSE MARGARITA
Sweet and sour mix, triple sec and gold tequila.



JALAPEÑO MARGARITA
Slices of jalapeños with our house margarita.



Margaritas

SANGRIARITA MARGARITA
Our house mix margarita with our house sangria.



MEZCAL MARGARITA
Mezcal, orange liquor and fresh citrus juices. Served in a shaker.

MANGONEADA
Mango nectar, tequila, lime juice and a touch of a chamoy spicy rim, served frozen.



MIXBERRY MARGARITA
Mixed berries with our house mix margarita.



CUCUMBER MARGARITA
Sweet with Milagro Blanco, muddled cucumber, Cointreau and fresh juices. Spice it up with the option of muddled jalapeño.

COCONUT MARGARITA
Refreshing combination of coconut cream and coconut tequila.

DON JULIO MARGARITA
A masterpiece with Don Julio Blanco, lime juice, agave, and a shot of Grand Marnier.

SKINNY MARGARITA
Guilt free with fresh squeezed lime and agave nectar.

CASAMIGOS MARGARITA
A simple cocktail made with Blanco or Reposado, Cointreau, fresh citrus juices and simple syrup.

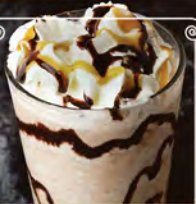
ESPOLÓN MARGARITA
Espolón Blanco, orange liquor, fresh lime and a splash of orange juice.

TROPIRITA
Sour mix, triple sec, tequila mixed with pineapple juice and grenadine. Topped off with a Coronita.



Signature Cocktails

Our Signature Cocktails are hand-crafted with premium ingredients capturing the moment and ensuring a refined and exceptional taste.



CARAMEL FRAPPE
This specialty drink with vanilla vodka, Baileys, cappuccino, vanilla ice cream, blended whipped cream and caramel sauce is a must.
*Non-alcoholic option also available.

ESPRESSO MARTINI
Shaken to create the signature frothy top, this martini is made with Vodka, espresso, and coffee liqueur.



STRAWBERRY CHOCOLATE MARTINI no photo
A creamy martini with fresh strawberry puree, chocolate and vanilla vodka.



CHAMBORD SPECIAL
A mixture of coconut rum, pineapple juice and a splash of Chambord.

MEXICAN MAI TAI

Silver rum, Disaronno, orange and pineapple juice. Topped with dark rum and grenadine.



BLUEBERRY LEMONADE

Blueberry vodka and lemonade shaken together. Added with a splash of soda water and fresh blueberries.



MOJITO

Triple sec, fresh lime, rum with a splash of club soda and Sprite. Flavors available.



Cocktails

MALIBU SUNSET

Malibu coconut, pineapple juice and muddled strawberries.



SEX EN LA PLAYA

Our house blend of juices with vodka and peach schnapps.



VALLARTA MICHELADA

Mexican Bloody Mary mix with your choice of beer. Topped with a spicy rim with shrimp, cucumber and lime.



SANGRIA

Red wine, white wine and a mix of liquors with pineapple and apple juice.

BAHAMA MAMA

Silver, gold and dark rum, pineapple juice, orange juice and grenadine syrup.



PEACH SANGRIA

A refreshing mixture of white zinfandel, triple sec, peach schnapps and peach puree.



Cocktails



PASSION PUNCH
Passion fruit juice shaken with Malibu Coconut Rum, vodka and peach schnapps.

TROPICAL BREEZE

Pineapple juice, Malibu Rum and a splash of blue curaçao.



TEQUILA SUNRISE
Tequila, orange juice and a float of grenadine syrup.



PALOMA

Tequila, fresh lime juice with a pinch of salt and grapefruit soda.

COSMO

Vodka, lime juice, orange liquor, cranberry juice, strained into a classic martini glass.

PIÑA COLADA

A delightful sweet drink of rum, coconut and pineapple juice.



GREEN TEA SHOT

A combination of Jameson whiskey, peach schnapps, sweet and sour mix, topped with a splash of lemon-lime soda.

Tequila



REPOSADO

1800
Avion
Cabo Wabo
Casamigos
Pueblo Viejo
Milagro
Patron
Tres Generaciones
Herradura
Cazadores
Centenario
Corralejo
Don Julio
Espolón

SILVER

1800 Silver, Avion
Casamigos, El Jimador
Milagro, Patron
Espolón, Herradura
Casa Noble, Centenario
Corralejo, Don Julio
Sauza Hornitos
Cabo Wabo

ANEJO

1800
Avion
Cabo Wabo
Casa Amigos
El Jimador
Milagro
Tres Generaciones
Patron
Herradura
Centenario
Don Julio
Cazadores
Don Eduardo

Beer

IMPORTED

Corona, Corona Light
XX Amber, XX Lager
Tecate, Páfcico
Heineken, Heineken Light

DOMESTIC

Budweiser, Bud Light
Coors Light
Michelob Ultra
Samuel Adams

DRAFT

Páfcico, Blue Moon
Modelo Negra
Modelo Especial
XX Amber, XX Lager
Bud Light, Coors Light
Samuel Adams
Corona Premier, IPA



Wine



Merlot
Cabernet
Pinot Noir
Pinot Grigio
Chardonnay
White Zinfandel
Sauvignon Blanc
Riesling

Casa Vallarta Lunch

Served until 3pm, Monday-Saturday. Excludes holidays.

Salads

TRADITIONAL TACO SALAD

A crispy flour shell stuffed with shredded chicken, ground beef or shredded beef, iceberg lettuce, tomatoes, shredded cheese and sour cream. \$15

BURRITO BOWL

Romaine hearts, cheddar and cotija cheese, rice, black beans, pico de gallo, avocado and corn with chipotle ranch dressing.

Grilled chicken or Steak \$15

Shrimp or Carne asada \$16 Veggie \$15

CASA VALLARTA SALAD

Tilapia or shrimp, romaine lettuce, peppers, tomato, California vegetables, red onion, mango and mango dressing. \$16

FAJITA SALAD

A choice of fajita style chicken, steak or shrimp, onions and peppers, romaine lettuce with sour cream, pico de gallo, shredded cheese, guacamole and mild sauce.

Chicken or Steak \$15 Shrimp \$17

CAESAR CAMARONES SALAD

Romaine lettuce with whole black beans, grilled shrimp topped with croûtons, low fat ranchero cheese, tomatoes and avocado slices. \$17

Quesadillas

Served with sour cream, tomatoes, lettuce, green onions and guacamole.

BAJA QUESADILLA

Grilled flour tortilla, stuffed with a blend of cheddar cheese and your choice of char-broiled chicken or steak. \$16

FAJITA QUESADILLA

Grilled flour tortilla, stuffed with a blend of cheddar cheese and your choice of fajita steak or chicken, peppers and onions. \$16

QUESA-BIRRIA

Does not come with sour cream & guacamole
Quesa-Birria are traditionally an addictive, slightly spicy, savory Mexican beef stew. The slow-cooked beef is fall-apart tender and loaded with a juicy rich flavor.

Stuffed with jack cheese into a large flour tortilla, dipped in the stew and fried up. Served with consommé de birria, lime, fried onions and cilantro. \$18

CALIFORNIA QUESADILLA

Our house quesadilla with a blend of cheddar cheese and your choice of shredded chicken, ground beef or Mexican chorizo. \$14

QUESADILLA VALLARTA

Sautéed shrimp with garlic, peppers, mushrooms, onions.

Served in a flour tortilla with cheese, garnished with lettuce, tomatoes, guacamole and sour cream. \$19

Tacos

MEXICAN STREET TACOS

The street tacos bring the tradition of every corner in Mexico. An order of five mini tacos with your choice of one meat; steak, grilled chicken, chorizo, al pastor (marinated pork), or lengua (beef tongue). Served with cilantro, onions and tomatillo sauce. \$20

TACOS DE BIRRIA

Birria tacos are traditionally an addictive sweet and sour, slightly spicy, savory Mexican beef stew. The slow-cooked beef is fall-apart tender and loaded with juicy rich flavor. Stuffed with jack cheese and beefy goodness into a taco shell, dipped into the stew and fried up. Served with consume de birria, lime, grilled onion and cilantro. \$20

Combinations

All combinations come stuffed with a choice of cheese, ground beef, shredded chicken, shredded beef or pork. Served with rice, beans, tomatoes and lettuce. Add sour cream and guacamole for \$3.00.

CHOICES INCLUDE: Enchilada, Chile Relleno, Tostada, Burrito, Taco, Tamale.

EL PASO COMBO: CHOICE OF TWO \$15

BAJA COMBO: CHOICE OF ONE \$14

Enchiladas

Served with rice and your choice of pinto beans, black beans or refried beans.

ENCHILADAS SUIZAS

Two enchiladas with your choice of ground beef, shredded beef, shredded chicken, pork or cheese and onions. Topped with green tomatillo sauce and cotija cheese. Served with sour cream on the side. \$15

MOLE ENCHILADAS

Two enchiladas with shredded chicken, topped with mole* sauce and sesame seeds. \$15

**Mole sauce contains a hint of peanut butter.*

ENCHILADAS DE CAMARÓN

Three enchiladas with sautéed shrimp, peppers, onions and mushrooms. Topped with cheese sauce and green onions. Served with sour cream and avocado. \$25

WHITE ENCHILADAS

Two enchiladas with your choice of ground beef, chicken, shredded beef or pork. Topped with cheese sauce. Served with sour cream and avocado. \$15

CASA VALLARTA ENCHILADAS

Three enchiladas (1) chicken topped with mole* sauce, (1) cheese and onions topped with red sauce and (1) ground beef topped with tomatillo sauce. Served with sour cream on the side. \$22

**Mole sauce contains a hint of peanut butter.*

CHIPOTLE ENCHILADAS

Three enchiladas filled with your choice of shredded chicken, ground beef, shredded beef or pork. Topped with a creamy chipotle sauce, pico de gallo, lettuce and sour cream. \$21

Huevos

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce, tomato and your choice of flour or corn tortilla.

HUEVOS RANCHEROS

Three eggs over easy topped with cheese and red sauce. \$15

HUEVOS CHORIZO

Mexican sausage scrambled with three eggs, tomatoes and onions. \$15

HUEVOS CON MACHA

Three scrambled eggs with shredded beef. \$15

American Dishes

Extra toppings (\$.99 per topping): bacon, jalapeño, mushrooms, sliced avocado, BBQ sauce.

GRILLED CHICKEN TORTA

Grilled chicken, tomatoes, lettuce, and avocado slices served with fries. \$15

GORDOS DOUBLE CHEESEBURGER

Two beef patties topped with jack cheese, lettuce, sliced tomatoes, and onion. Served with French fries. \$13

FAJITA MELT

Choice of steak or chicken with jack cheese, tomatoes, onions, bell peppers and lettuce. Served with French fries. \$15

Burritos

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce and tomatoes.

CASA VALLARTA BURRITO

A flour tortilla stuffed with your choice of shredded chicken, ground beef, shredded beef or pork in a chile verde sauce. Topped with our own red mild sauce, cheese, lettuce, tomato, guacamole and sour cream. \$15

MOLE BURRITO

A flour tortilla stuffed with shredded chicken. Topped with dark mole* sauce and served with lettuce, tomato, sesame seeds, and sour cream. \$15 *Mole sauce contains a hint of peanut butter.

BURRITO FAJITA

A flour tortilla stuffed with marinated steak or chicken, sautéed onions, peppers and lettuce inside. Topped with Rancho cheese, pico de gallo and our red sauce. Served with guacamole and sour cream. \$15

MACHO BURRITO

A flour tortilla stuffed with tender beef cooked in our red sauce, topped with cheese and Colorado sauce. Served with green onion, lettuce, tomato and sour cream. \$15

BURRITO COLORADO

Tender beef cooked in red sauce, rice and refried beans wrapped in a large flour tortilla, topped with colorado sauce, cheese and green onions. Garnished with lettuce, tomatoes and sour cream. \$18

BURRITO DE BIRRIA

Large flour tortilla with slow cooked Birria meat, onions and cilantro, rice and beans. Topped with cheese. Limes on the side. \$18

BURRITO DE CAMARONES

Sautéed shrimp, peppers, onions, mushrooms and creamy sauce wrapped in a Large flour tortilla. Topped with fresh tomatillo sauce and cheese. Served with avocado and sour cream lettuce and tomatoes. \$20

BURRITO JALISCO

Flour tortilla wrapped with rice, charbroiled skirt steak and your choice of black beans, refried or pinto beans, Topped with red sauce, Rancho cheese, guacamole and cheese. \$19

BURRITO CHIPOTLE

Choice of shredded beef, shredded chicken, ground beef or pork, wrapped in a flour tortilla with rice and beans. Topped with our creamy chipotle sauce, pico de gallo and sour cream. \$15

CASA BURRITO

Came asada, chorizo, rice and beans wrapped in a large flour tortilla, topped with creamy chipotle sauce, pico de gallo and sour cream. \$22

BURRITO CARNITAS

Pork carnitas, rice, refried beans, lettuce and guacamole wrapped in a large flour tortilla. Topped with pico de gallo. Served with pastor salsa on the side. \$20

WHITE BURRITO

Your choice of shredded chicken, shredded beef, ground beef, or pork. Wrapped in a large flour tortilla with rice and refried beans. Topped with our housemade cheese sauce and green onions. Served with sour cream on the side. \$19

Chicken & Steak

Served with rice and beans (refried, black or rancho beans). Garnished with lettuce, tomato and your choice of flour or corn tortilla.

ARROZ CON POLLO Does not come with beans.

Tender sliced chicken breast with fresh mushrooms, onions and bell peppers salted in a red mild sauce served over rice. Jack cheese and slice avocado. \$17

POLLO A LA CREMA

Tender sliced chicken breast with fresh mushrooms, onions and bell peppers sautéed in a cheese sauce served with sour cream. \$17

OLE CHICKEN MOLE

A grilled chicken breast cooked in sweet dark mole* sauce and sprinkled with sesame seeds. Our house sauce recipe. \$17 *Mole Sauce contains a hint of peanut butter

POLLO A LA PARRILLA

Grilled marinated chicken breast, served with rice and beans, lettuce, pico de gallo and sour cream. \$17

POLLO FUNDIDO

Sautéed chicken strips with mushrooms prepared in a delicious sauce with melted jack cheese. Served with rice and beans, lettuce and tomatoes. \$17

STEAK PICADO

Strips of top sirloin with tomato, onion and bell pepper in our special tomato sauce. \$17

CHILE VERDE

Tender sliced pork braised in green tomatillo sauce with green peppers, onions and spices. Garnished with lettuce and tomatoes. \$16

CASA VALLARTA FAJITAS

Choice of steak, chicken or shrimp. \$19

CHILE COLORADO

Chunks of sirloin steak cooked in a tasty red sauce made with onions, tomatoes, mild peppers and spices. Served with rice and beans, onions and cilantro on top. \$16

CARNE ASADA

Flame broiled, butterfly skirt steak served with two broiled whole green onions, guacamole and pico de gallo. \$19

Seafood

Served with rice and beans (refried, black or rancho beans). Except Arroz con Camarones.

ARROZ CON CAMARONES Does not come with beans.

Sautéed shrimp, mushrooms and vegetables in a special sauce. Served over a bed of rice topped with jack cheese, lettuce, sour cream and avocado slices. \$18

CAMARONES AL MOJO DE AJO

Tender shrimp and mushrooms sautéed in butter garlic and spices. Served with rice, refried or rancho beans. \$18

CAMARONES A LA DIABLA

Shrimp and mushrooms in a hot spicy red sauce. Served with rice, refried or rancho beans. \$18

CAMARONES ENCREMADOS

Sautéed shrimp and mushrooms prepared in a delicious parmesan cheese and cream sauce. \$18

Vegetarian

Served with rice and rancho beans. Except for the Espresso Burrito.

SPINACH ENCHILADAS

Two soft corn tortillas filled with spinach and cheese then drizzled with green tomatillo sauce. Garnished with lettuce, tomatoes and sour cream. \$14

BURRITO DE VERDURA

A flour tortilla stuffed with sautéed zucchini, carrots, broccoli, cauliflower, mushrooms, onions, bell peppers and tomatillo sauce. Served with lettuce, tomato, sour cream and avocado. \$14

EXPRESSO BURRITO

Flour tortilla filled with rancho beans, rice, cheese, peppers, onions and lettuce. Topped with sour cream, tomatoes, green onions, and sprinkled with Cotija cheese, Smothered with our special red enchilada sauce. \$14

SPINACH CHIMICHANGA

Large flour tortilla filled with spinach and cheese. Topped with green sauce, lettuce, tomatoes, sour cream, and avocado slices. \$14

SPINACH QUESADILLA

Grilled flour tortilla with spinach and melted jack cheese. Garnished with lettuce, tomatoes sliced avocado and sour cream. \$14