

Enchiladas

Served with rice & refried beans

Cheese	(1) \$9.95 / (2) 12.95
Chicken	(1) \$9.95 / (2) 13.95
Seasoned Ground Beef	(1) \$9.95 / (2) 13.95
Roasted Pork	(1) \$9.95 / (2) 13.95
Bay Shrimp, served open-faced with Tomatilla sauce	(1) \$10.95 / (2) 13.95
Shredded Machaca Beef	(1) \$10.95 / (2) 13.95
Combine your favorite Enchiladas!	
2 enchilada combination (any of the above)	\$13.95
3 enchilada combination (any of the above)	\$15.95
4 enchilada combination (any of the above)	\$18.95

Burritos

Served enchilada style with black beans

Fajita Burrito with guacamole and sour cream	\$16.95
Choice of grilled chicken or grilled steak.	
Grilled Skirt Steak Burrito-with red chili sauce	\$16.95
San Carlos style (with creamy green chile sauce).....	add \$1.00
Seafood Burrito-with creamy green chili sauce	\$16.95
Smoked salmon and bay shrimp.	
Shredded Machaca Beef-with red chili sauce	\$14.95
Green Chili and Roast Pork-with chili verde sauce	\$12.95
Fresh Chicken-with red chili sauce	\$12.95
Seasoned Ground Beef-with red chili sauce	\$12.95
Refried Bean Burrito-with red chili sauce and sour cream	\$12.95

Tacos & Tostadas

Roll Your Own Tacos: Crisp or Soft Corn Tortillas (4) or Flour Tortillas (2)	
Comes with refried beans and rice. Choice of Protein:	
Machaca beef, chicken, seasoned beef, roast pork or guacamole	\$16.95
Skirt steak tacos al carbon, with deluxe garnish and guacamole	\$18.95
Tostadas:	
Black bean and guacamole (2) with rice.....	\$12.95
Refried bean and guacamole (2) with rice	\$12.95
With chicken, beef or roast pork	add \$4.00

Childrens Menu *(Twelve and under only)*

Plain Cheese Quesadilla on a Flour Tortilla	\$4.95
Plain Cheese Nachos	\$5.95
Chicken or Beef Taco with Rice and Refried Beans:	
Small (1 taco).....	\$6.95
Large (2 tacos).....	\$8.95
Black or Refried Bean and Cheese Burrito with Spanish Rice, no sauce	\$7.95
Chicken or Beef and Cheese Burrito with Rice and Beans, no sauce	\$9.95

Thank you for not requesting separate checks. There will be a \$3.00 charge for splitting entrees. A gratuity of eighteen percent will be added to parties of 6 or more. Washington State Sales Tax added to all food & beverage sales. For safety and insurance considerations, please keep children seated and supervised at all times. Please limit your substitutions to allergy related needs. Thank you.

rev. 9/09

Beverage List

Margaritas, Tequila & Specialty Drinks

Margarita's Margarita - Sauza Hornitos, Citronage and fresh lime margarita on a stem.....	10.95
Cadillac Cuervo Margarita - Cuervo 1800 margarita rocks w/Grand Marnier.....	10.95
Coupe de Ville Margarita - Cuervo, Citronage, Gran Gala.....	9.95
Marianne's Margarita - Hornitos Silver Tequila, Citronage, on the rocks, in a pint glass ...	12.95
Lemon Drop Margarita - Fresh lemon juice and Sauza Blanco.....	9.95
Santa Fe - A fresh squeezed, pink grapefruit-Cuervo Margarita	9.95
Mango Margarita	9.95
House Frozen Margarita	7.00
Double Frozen Margarita.....	9.50
Blue Curacao Margarita	9.95
Strawberry Margarita	8.95
Prickley Pear Margarita.....	10.95
House Rocks Margarita.....	8.00
Double Rocks Margarita	9.95
Jose Cuervo Margarita.....	8.95
Double Jose Cuervo Margarita.....	9.95

☆☆ Patron Gran Platinum Shot..... 20.00 ☆☆

Wine list

(For beer selections, see table menu.)

<u>House White</u>	<u>Glass/Bottle</u>
Stone Cellars by Beringer, Chardonnay, California.....	6.00.....20.00
<u>House Red</u>	
Stone Cellars by Beringer, Cabernet, California	6.00.....20.00
<u>Sparkling Wines</u>	
Chandon, Brut, Napa Valley.....	6.00 Split
Gruet, Brut, New Mexico	12.00 Half Bottle
Gruet, Blanc de Noir, New Mexico.....	25.00
<u>White Wines</u>	
Sonoma Cutrer, Chardonnay, Sonoma, California	10.00.....30.00
Hess, Chardonnay, Napa Valley, California	8.00.....25.00
Columbia Crest Chardonnay, Vineyard 10, Washington.....	7.00.....20.00
Adelsheim, Pinot Gris, Willamette Valley, Oregon	10.00.....30.00
Chateau Ste Michelle, Pinot Gris, Washington	8.00.....25.00
Crios Torrontes, Argentina.....	7.00.....21.00
<i>Floral, citrusy, pleasantly similar to a viognier/sauvignon blanc blend.</i>	
Waterbrook, Sauvignon Blanc, Walla Walla	8.00.....25.00
Hogue, Fume Blanc, Prosser, WA	7.50.....21.00
Bainbridge Island Winery, Ferry Boat White, Bainbridge Island.....	8.00.....25.00
<u>Rose Wine</u>	
Domaine Sorin, Provence, France.....	7.00.....20.00
<u>Red Wine</u>	
Novelty Hill, Merlot, Frenchman Hill, Washington	11.00.....36.00
Bonterra, Merlot (Organic), Napa Valley, California	9.00.....28.00
Barrister Rough Justice, Premium Blend, Spokane, Washington.....	9.00.....28.00
Willa Kenzie, Pinot Noir, Willamette Valley, Oregon	11.00.....36.00
Walla Walla Vintners Sangiovese, Columbia Valley, Washington	11.00.....36.00
Duck Pond, Cabernet Sauvignon, Dundee, Oregon	8.00.....24.00
Chateau Ste Michelle, Cabernet Sauvignon, Columbia Valley, Washington.....	8.00.....24.00
14 Hands, Cabernet Sauvignon, Patterson, Washington.....	8.00.....24.00
Silver Oak, Cabernet Sauvignon, Alexander Valley, California	8.50.....24.00
Novelty Hill, Syrah, Walla Walla, Washington	11.00.....35.00
7 Deadly Zins, Zinfandel, Central Coast, California.....	8.00.....25.00

San Carlos

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and Catering Company

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Appetizers

Guacamole.....	Seasonal Price
Pico de Gallo (for two)..... \$5.95 (for four).....	\$8.95
Soft Flour Tacos	
Roast Pork (with guacamole and red chili sauce)	\$5.95
Grilled Skirt Steak (with guacamole and Santa Fe sauce).....	\$6.95
Jalapeño Poppers(6)	\$9.95
Breaded jalapeño chilies, stuffed with cream cheese, flash fried and served with creamy salsa sauce & guacamole.	
Bacon Wrapped Prawns	\$12.95
Prawns wrapped in bacon with guacamole & chipotle aioli sauce.	
Buffalo Wings - with bleu cheese dressing and Santa Fe sauce.....	\$12.95
They're hot and juicy, juicy and hot!	
Deluxe Nachos — remarkably bueno!	\$12.95/\$15.95
Fresh specialty toppings of guacamole, sour cream, tomato, onion, olives and jalapeños over our own homemade tortilla chips.	
With choice of: black or refried beans & machaca beef, pulled chicken, smoked chicken or roasted pork topping.	
White Bean and Green Chili Con Carne	Boat \$5.95 /Bowl \$7.95
Quesadillas	
Aged cheddar cheese melted over flour tortillas, with these delicious toppings:	
Smoked chicken and sour cream	\$10.95
Roasted pork - black beans, red chili sauce and guacamole.....	\$10.95
Smoked salmon and bay shrimp with guacamole	\$12.95
Seasonal vegetables and goat cheese with Santa Fe sauce.....	\$12.95
Jumbo prawns and guacamole.....	\$14.95
Drunken Prawns	\$15.95
An excitingly rich, but light sauté with a green chili-poupon mustard base sauce, and flambéed with lime and gold tequila.	

Salads

Our house salad dressing is Creamy Cilantro. Olive Oil and Balsamic vinegar, and Bleu Cheese dressing are available upon request.

House Green Salad San Carlos - gourmet baby greens	\$4.95
Caesar Salad San Carlos	\$7.95
With smoked chicken breast.....	add \$5.95
With bay shrimp.....	add \$5.95
With smoked salmon and bay shrimp	add \$7.95
With Santa Fe prawns.....	add \$10.95
Wedge of Iceberg Lettuce	\$10.95
With homemade bleu cheese dressing, bacon bits, roma tomatoes, shaved Bermuda onion and guacamole.	
Crazy Caesar Salad	\$15.95
Our house caesar salad with roast pork, smoked chicken, guacamole and black beans. It's Crazy, It's Fun, It's Good!	
Tostada Salad	\$14.95
Machaca beef and fresh chicken on baby greens with, sour cream, guacamole, garnish and our house dressing in a crisp flour tortilla bowl.	
Fajita Salad	\$17.95
Fresh greens, grilled steak & chicken in our homemade fajita sauce with black beans, guacamole, sour cream, tomato, olive, onion, red peppers and tortillas—it's a meal, and more.	
Lee's Favorite LoCarb Salad	\$16.95
Gourmet greens with house dressing, plus your choice of protein (grilled steak, grilled/smoked chicken, machaca beef or smoked salmon and bay shrimp) and guacamole, tomatoes, goat cheese and more garnishes.	

Always Special Entrees

Served with black beans, rice, or substitute a small salad for the rice and beans

Herbed Crab Chimichanga	\$18.95
Our Bite of Seattle award winner featuring a creamy, lightly herbed & spiced crab chimichanga, with a tasty creamed salsa sauce.	
Prawns Santa Fe	\$22.95
Jumbo sautéed prawns served with a hauntingly delicious New Mexican red chili sauce.	
Herbed Crab Chimichanga and Prawns Santa Fe	\$24.95
Heavenly crab and divine prawns - now there's a combination!	
* Rib Eye Steak and Caesar Salad	\$19.95
Grilled your way and topped with herb butter.	
* Carne Asada	\$19.95
Choice skirt steak, broiled and sauced with infused chili butter sauce.	
Carne Asada and Santa Fe Prawns	\$24.95
A delightful combination from the grill and the sauté chef.	
Black Bean Garlic Prawns	\$24.95
Jumbo prawns sautéed in a black bean, garlic butter sauce and served with a San Carlos Caesar Salad and guacamole.	
* Fajitas — Sizzled to perfection, and served in our homemade sweet and tangy fajita sauce. They come with rice, black beans, guacamole, sour cream and flour tortillas.	
Grilled chicken.....	\$18.95
Skirt steak.....	\$19.95
Seasonal vegetables.....	\$19.95
Jumbo Prawns.....	\$22.95
Smoked Breast of Chicken	\$19.95
Sautéed in our award winning salsa butter, and served over black bean/garlic sauce, with a San Carlos Caesar Salad and Guacamole.	
With a touch of goat cheese	
.....	add \$3.00
Calites Con Carne	\$19.95
Tender pieces of roasted pork sautéed with fresh mushrooms and fresh greens in a tomato, white wine, garlic butter sauce.	
Smoked Chicken Chimichanga	\$16.95
Our custom mesquite-smoked chicken, with sour cream and cheddar cheese, flash-fried and garnished with creamy green chili and Santa Fe sauces, guacamole and sour cream.	
Chili Relleno	\$14.95
Jumbo Anaheim chilies filled with jack cheese, dipped in golden egg batter and sautéed, then topped with fresh chili verde sauce and cheddar cheese.	
(Limited quantities available due to fresh daily preparation)	
* Cowboy All Beef Jumbo Burger	\$10.95
8 oz. portion of lean choice ground beef, broiled as you like it, with tangy sauce on a sesame seed bun, and crispy seasoned waffle fries.	
With cheddar cheese	add \$1.00
With bleu cheese.....	add \$2.00
With guacamole.....	add \$3.00
Side of Seasonal Vegetables:	
Serves 2: \$4.95 Serves 4: \$6.95 Served with goat cheese, add: \$3.00	

Save Room for Coffee & Dessert

We proudly serve a medium/dark roast from Cafe Oro de Ometepe, Mora ice cream and other house-made dessert selections. Please check your table menu.

* The Health Department requires us to remind you that consuming undercooked meat may increase your risk of food borne illness.

Signature Enchiladas & Combinations

Served with black beans, rice, or substitute a small salad for the rice and beans

Grilled Steak and Goat Cheese Enchiladas	\$19.95
Open faced on fresh roma tomato tortillas with Santa Fe sauce and goat cheese.	
Mesquite Smoked Salmon Enchiladas	\$18.95
Our house smoked salmon rolled in spinach tortillas with creamy green chili sauce.	
Mesquite Smoked Chicken and Sour Cream Enchiladas	\$17.95
House smoked to perfection and served with sour cream, cheddar cheese and red chili sauce.	
With goat cheese.....	add \$2.00
San Carlos-Our signature combo	\$20.95
Grilled steak burrito with a mesquite smoked chicken and sour cream enchilada, a roast pork and green chili enchilada, and guacamole.	
Santa Cruz	\$19.95
Chili relleno and your choice of enchilada. (See enchilada menu.)	
With smoked chicken, salmon or skirt steak enchilada.....	add \$2.00
Los Cabos	\$19.95
Sautéed prawns with guacamole & chipotle aioli, plus a smoked chicken enchilada with goat cheese.	

Vegetarian & Heart Healthy

Fresh Chicken Soft Tacos (Corn or flour)	\$17.95
With fresh cilantro, guacamole, black beans and rice.	
Seafood Burrito-Smoked Salmon and Bay Shrimp	\$16.95
With fresh tomatillo sauce, a touch of cotija cheese, and black beans.	
Fresh Seasonal Vegetable Burrito	\$15.95
With Santa Fe Sauce, cheddar and cotija cheeses, black beans and rice.	
With goat cheese.....	add \$3.00
Fresh Chicken Burrito	\$13.95
With chili verde sauce, cheddar and cotija cheeses, black beans and guacamole.	
Black Bean Burrito	\$12.95
With fresh tomatillo sauce, rice and guacamole & cheese.	
Vegetarian Burrito	\$14.95
Cheese, rice, guacamole, chili verde sauce, black beans and sour cream.	
Lee's Favorite LoCarb Salad (Vegetarian Version)	\$16.95
Gourmet greens with house dressing, plus black beans, seasonal vegetables, extra guacamole, tomatoes, goat cheese and more garnishes.	
Bare Naked Burrito	\$12.95
Black beans, Spanish Rice, guacamole, Santa Fe Sauce, garnish, goat cheese, chile verde sauce & gourmet greens in a large salad bowl.	