

In support of increased operating costs a 3% surcharge will be applied to all checks. This allows us to continue to provide the high level of hospitality, entertainment, quality food and service you have come to enjoy.

CASA DE REYES

OLD TOWN SAN DIEGO

Help California
Weather The Drought
Mandated Law:
WATER SERVED
UPON REQUEST ONLY
Gracias.



Sopas y Ensalada

TRADITIONAL CHICKEN POZOLE VERDE SOUP

CUP \$5.45

BOWL \$6.99

Rich and hearty soup with pumpkin seed spice, epasote, white hominy and mole verde, topped with shredded cabbage and radishes

FIRE ROASTED CHICKEN TORTILLA

CUP \$5.45

BOWL \$6.99

Hearty chicken tortilla soup topped with cheddar and jack cheese and tortilla strips

MEXICAN CAESAR SALAD \$12.95

Tender hearts of romaine lettuce, tomato wedges, cotija cheese, pico de gallo, tortilla strips and chipotle Caesar dressing.
- Add grilled chicken or shrimp for \$2.50

GRILLED CHICKEN TOSTADA SALAD \$14.95

Tender hearts of romaine lettuce, black beans, pico de gallo, avocado, cotija cheese, fresh corn tortilla chips, grilled chicken and spicy ranch dressing.
- Substitute grilled veggies...no charge

ADOVADO SHRIMP SALAD \$15.95

Grilled shrimp over a bed of romaine, tossed with a roasted jalapeno vinaigrette, roasted sweet corn bell peppers and onions. Topped with cotija cheese, tortilla strips and fresh avocados

Appetizers

FRESH GUACAMOLE DIP \$9.99

Fresh avocados, tomato, onion, cilantro and lime served with fresh corn chips

REYES APPETIZER PLATTER \$15.99

Nachos, cheese quesadilla, rolled chicken tacos and guacamole - enough to share!

SHRIMP CEVICHE \$11.99

Marinated in fresh lime juice with cilantro, tomato, cucumber, onion and avocado - served with fresh corn chips

QUESO FUNDIDO CON CHORIZO Y RAJAS \$10.49

Pork chorizo and poblano peppers sauteed and served in a hot skillet, topped with a jalapeno pepper jack sauce, served with flour tortillas

QUESADILLA SELECTIONS \$11.99

Cheddar and jack cheese stuffed in an oversized flour tortilla with la bandera condiments on the side
add carne asada, pork carnitas, stewed chicken or sauteed shrimp for \$3.00

CHICKEN OR BEEF ROLLED TACOS AND GUACAMOLE \$9.99

Rolled in a corn tortilla and fried crispy, topped with melted cheddar and jack cheese, jalapeno cream, pico de gallo, lettuce, and avocado drizzle

OLD TOWN NACHOS \$11.99

Fresh corn chips topped with melted cheddar and jack cheese, fresh pico de gallo, jalapenos, black beans, guacamole and sour cream - chicken or beef add \$3.00

Many of our dishes are available as Gluten Free or Vegetarian or Vegan cuisine. Please ask your server.

LIBACIONES

SPECIALTY MARGARITAS

We feature only 100 percent blue agave tequilas.

MEDIUM
\$14.45

LARGE
\$15.95

PITCHER
\$39.95

YOU KEEP THE 21 OZ LOGO GLASS \$16.95

THE ULTIMATE REVOLUTIONARY

Herradura blanco tequila, lime squeeze, sweet and sour and agave nectar shaken with a float of Cointreau and served with a salted rim!

THE CLASSIC CADILLAC

1800 reposado tequila, premium orange liqueur, fresh lime and lemon juice with house-made sweet and sour, agave nectar and a splash of orange juice

LA RIVIERA MAYA

A refreshing blend of 1800 blanco tequila, Matusalem rum, coconut, strawberry, and pineapple juice - a Mexican Riviera delight

LA CASA AZUL

Frida Kahlo blanco tequila, prickly pear and house-made sweet & sour shaken and poured ice cold

LEGENDARY HOUSE MARGARITA

the best house-margarita in Old Town, featuring premium gold agave tequila, orange liqueur and house made sweet & sour.

MEDIUM
\$9.99

LARGE
\$11.99

PITCHER
\$28.99

ADD COINTREAU \$1.50

Mango, Strawberry, Peach or Raspberry flavor \$1.50

YOU KEEP THE 21 OZ LOGO GLASS \$13.49

EL JEFE MARGARITA

58 OUNCES...FOR 2 OR MORE TO SHARE!

\$28.95

FRUIT FLAVORS ADD \$4.00

TROPICAL MARGARITA

A refreshing blend of 1800 coconut tequila, house made sweet and sour, agavero orange liqueur, blue curacao, and a splash of pineapple juice.

YOU KEEP THE 21 OZ LOGO GLASS \$14.95

\$5.99 SHOT OF TEQUILA

BLANCO 100% DE AGAVE!

Azunia, Corralejo, Milagro, Tequila of the Month

REYNA'S SANGRIA

Red wine, brandy, oranges, cherries, lemons, lime, and soda
GLASS \$10.49 PITCHER \$27.99

DULCE Y PICANTE MARGARITA

Sweet and spicy - a sweet punch of Milagro silver tequila, serrano pepper infused agave nectar, house-made sweet and sour, lemon and lime juice, and orange liqueur
GLASS \$10.49 PITCHER \$27.99

LA NINA FRESA

Milagro reposado tequila, Xta Mayan honey liqueur, watermelon, lime juice, sweet and sour. Shaken and served with a Tajin rimmed glass
GLASS \$10.99

SMOKEY PINA MARGARITA

El Jimador reposado tequila, pineapple juice, lime juice, orange juice, agave nectar, Xicaru Mescal float
GLASS \$10.99

EL CALIFORNIO

A flavorful mix of El Jimador blanco tequila, blood orange and house made sweet & sour, shaken over ice with a tajin garnished rim
\$10.49 GLASS \$26.99 PITCHER

EL REY MOJITO

Matusalem Rum, fresh mint, lime, agave nectar, topped with club soda
\$10.49 GLASS \$27.99 PITCHER

ORGANIC SKINNY MARGARITA

Made with Tres Agaves' blanco tequila and certified organic margarita mix on the rocks or frozen, only 148 calories!
\$10.49 GLASS

LA GRAN PALOMA

Jose Cuervo Tradicional reposado, agave nectar, splash of grapefruit juice & squirt. Served on ice with salt.
\$10.49 GLASS

DRAFT

PINT \$6.50 PITCHER \$17.95

DOS XX LAGER

DOS XX AMBER

PACIFICO

TECATE LIGHT

MICHELADA + \$2.50

CERVEZA IMPORTS

BOTTLE \$6.50

CORONA - CORONA LIGHT

PACIFICO - ESTRELLA

NEGRA MODELO

VICTORIA - STELLA

BOHEMIA - SOL

CANS \$9.00 (24OZ)

CORONA, TECATE OR MODELO ESPECIAL

DOMESTIC

BOTTLE \$5.95

BUD LIGHT

COORS LIGHT

MILLER LITE

BUDWEISER

BUCKLER N/A

PREMIUM LATIN WINES

CHARDONNAY

Dona Paula, Argentina

TEMPRANILLO

Vina Zaco, Spain

MALBEC

Dona Paula, Argentina

GLASS \$8.99 BOTTLE \$26.00

HOUSE CABERNET OR CHARDONNAY \$7.99

SOFT DRINKS

Coke, Diet Coke, Orange Fanta, Sprite, Squirt, Lemonade, Ice Tea
\$3.29

Jamaica or Horchata \$3.99

Coffee or Tea \$2.79

Sole Still and Sparkling Water \$2.75

Monster \$3.99

ADD \$2.00 TO ANY DRAFT BEER AND MAKE IT A 22 OZ PILSNER

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Seasonal Specials

AGAVE CHIPOTLE CHICKEN \$16.45 ^{GF}

Bone-in, oven-baked half-chicken rubbed with Mexican spices and topped with a chipotle agave salsa. Served with Mexican style quinoa and black beans

TAMALES OAXAQUENOS \$15.95 ^{GF}

White corn masa and puerco in chile verde wrapped in banana leaves, topped with a cool green tomatillo salsa with chunks of avocado and cilantro. Served with black beans and Spanish rice

SALMON A LA DIABLA \$13.45 ^{GF}

Salmon filet marinated in a roasted salsa with chile cascabel. Served over Mexican style quinoa, salsa de cascabel and a sour cream drizzle

MOLCAJETE DEL REY \$20.95

Pollo, carne asada, camarones, vegetables and nopal tossed in a salsa de chile mulato and topped with queso panela. Served with rice, beans and bandera

Burritos

SERVED WITH RICE AND BEANS WET ADD \$1.00

CARNE ASADA \$15.45

Marinated steak served with avocado drizzle, pico de gallo and cheese

EL GRAN FUEGO \$15.49

Tender pork marinated in Mexican spices, chorizo, pineapple juice and guajillo pepper, stuffed with pinto beans, chopped onion, cilantro and fresh habanero peppers, topped with a fuego avocado salsa

CHICKEN BURRITO \$15.25

Our juicy stewed chicken with cheddar and jack cheese, pico de gallo, sour cream drizzle, all stuffed in an oversized flour tortilla

BEAN AND CHEESE BURRITO \$12.45 ^V ^V

Refried pinto beans and fine shredded cheddar and jack cheese

SUIZA SHRIMP BURRITO \$17.45

Shrimp Sautéed with onions, tomatoes and peppers, plus rice, cheddar and jack cheese and jalapeno aioli

Tostadas

SERVED WITH RICE & BEANS

BEAN AND CHEESE TOSTADA \$12.45 ^V ^V

Refried beans, shredded lettuce, cheddar and jack cheese, pico de gallo, and sour cream drizzle
add veggies \$1.00 add chicken \$2.00 add beef \$2.50
add grilled mahi \$3.00 add grilled shrimp \$3.00

Especiales De La Casa

SERVED WITH RICE, BEANS AND TORTILLAS

MAR Y TIERRA \$19.95 ^{GF}

USDA aged grilled skirt steak and crab stuffed bacon wrapped "Armadillo" shrimp, frijoles puercos, ensalada de nopales, Spanish rice, guacamole and pico de gallo. Delicious!

CARNITAS PLATTER \$16.95 ^{GF}

Tender, flavorful pork with flavors of orange and lime served with chopped onion and cilantro

SIZZLING FAJITA PLATTERS \$16.99 ^{GF} ^V ^V

Marinated beef, chicken or veggie, with onions, peppers and tomato tossed on a hot grill and served with la bandera
combo meat add \$2.00 - shrimp add \$3.00 - blackened swordfish add \$3.00

TAMPIQUENA ESPECIAL \$17.99 ^{GF}

Carne asada steak and a cheese enchilada served with guacamole

BLACKENED TILAPIA

AND SHRIMP \$13.49 ^{GF}

Grilled tilapia with Mexican spices topped with shrimp and a drizzle of chipotle cream sauce, served with black beans and corn salad

PUERCO CON

CHILE VERDE TOMATILLO \$15.99 ^{GF}

Our tender pork carnitas simmered slowly in tomatillo sauce

ARMADILLO SHRIMP \$13.99 ^{GF}

Prawns stuffed with crab and pepper jack cheese and wrapped in bacon with chipotle aioli drizzle, served with black beans and corn salad

CHILE RELLENO DE LA CASA \$15.45

Cheddar and jack cheese stuffed pasilla peppers with ranchera sauce - carne add \$2.00

LA BANDERA DE MEXICO \$15.99 ^{GF}

Mixed enchilada platter, three sauces for our cheese, chicken and pork enchiladas

CHICKEN MOLE POBLANO \$17.49 ^{GF}

Quarter chicken simmered in a mole poblano sauce, topped with granulated peanuts, sesame seeds and sour cream drizzle

Served with black beans and Spanish rice

Combinations de Reyes

CHOICE OF TWO \$14.99 CHOICE OF THREE \$16.49 ^{GF} ^V ^V
served with rice and beans

ENCHILADAS

Choose Cheese, Chicken in Suiza Blanca, Chicken in Salsa Roja, Beef in Salsa Roja, Pork in Salsa Verde, Prawns in Suiza Blanca, or Vegetarian. Topped with lettuce, cotija cheese, and pico de gallo.

TAMALES

Choose Pork in Tomatillo, Chicken in Salsa Roja, or Beef in Salsa Roja

CRISPY MASINA TACOS

Choose Stewed Chicken or Shredded Beef

SOFT CORN TACOS

Choose Pork Carnitas, Shredded Beef, Adovado Pork, Carne Asada, Grilled Fish, Sautéed Shrimp, Stewed Chicken, or Vegetarian

Many of our dishes are available as Gluten Free ^{GF} Vegetarian ^V or Vegan ^V cuisine. Please ask your server.

Breakfast \$10.45 SERVED WITH RICE & BEANS - UNTIL NOON DAILY

HUEVOS RANCHEROS ^{GF} ^V

Melted cheese, served on two steamed corn tortillas

CHORIZO CON HUEVOS ^{GF}

EGG, POTATO & CHEESE BREAKFAST BURRITO ^V

add bacon or chorizo \$0.50 each

MACHACA BURRITO WITH SCRAMBLED EGG

Choice skirt steak simmered slow with peppers, onions and tomato

MEXICAN HASH \$10.45 ^{GF}

Potato, onions, eggs and spicy peppers - choice of carnitas, chicken or veggie ^V

CHILAQUILES CON HUEVOS ^V

Enchilada or tomatillo sauce, sour cream and salsa fresco

NEW!
CASA DE REYES
BRUNCH
OLE
\$4.00 Margaritas,
Champagne & Mimosas
9:00 AM - 12:00
EVERY SUNDAY!

For Our Little Amigos

\$6.99 - SODA OR MILK INCLUDED

RICE AND BEANS PLATE ^{GF}

BEAN AND CHEESE BURRITO

CHEESE QUESADILLA ^V

CHICKEN TENDERS / RANCH DRESSING

HOUSE SALAD ^{GF} ^V ^V

Sweets ^V

BASKET OF VANILLA CREAM CHURROS \$6.99

Served piping hot with chocolate dipping sauce

AMARETTO FLAN \$6.49

with caramel

DEEP FRIED ICE CREAM \$6.99

EXTRA TORTILLAS ADD \$1.00
all of our corn and flour tortillas are handmade fresh daily

Side Orders ^{GF}

Spanish Rice \$2.99

Refried or ^V Black Beans \$2.49

Pico de Gallo \$1.50 ^V

Guacamole \$1.50 ^V

Sour Cream \$1.00

Chiles Tostados \$2.00 ^V

substitute vegan Daiya cheese \$1.00 ^V

HEALTHY CHOICE

substitute vegetarian black beans and fresh made corn salad for refried beans and Mexican rice - NO CHARGE

20% discount for active military in uniform and Cal Trans employees with guests - food only, 6 person maximum.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.