

Mexicali Cocina & Cantina was created in 1995 after working and dining in some of the world's best restaurants. Using only the freshest natural ingredients accented with flavorful spices, our kitchen creates light and healthy Mexican & Californian cuisine for you. We want every guest to feel at home at Mexicali. If there is anything we can do to make your experience more enjoyable, please tell us.

Proprietors: Allen, Bernadette & Glen

Dine 'til 1:00am Drink 'til 2:00am Everyday

Appetizers

Guacamole		4.99
Fresh avocados mashed with jalapenos, onions, cilantro, garlic, and lime juice.		
Tortilla Soup		
House-made thick corn tortilla soup, served with tortilla strips and sour cream.		
	Bowl	4.30
	Cup	3.30
Tortilla Soup with Chicken		
House-made thick corn tortilla soup with pulled rotisserie chicken, fresh avocado, red onion, and sour cream.		
	Bowl	5.95
	Cup	4.95
Queso Fundido	(Small) 5.99	6.99
Fondue style, four cheeses melted with chiles, served with hand-made corn or flour tortillas, guacamole, and salsa.		
	With Shrimp or Pulled Rotisserie Chicken (Small) 7.35	8.35
Quesadilla (Small)	5.95 6.95	
Flour tortilla stuffed with four cheeses. Served with guacamole.		
	With Pulled Rotisserie Chicken (Small) 6.95	7.95
	With Shrimp (Small) 7.49	8.49
	With Grilled Chicken Breast or Steak (Small) 7.49	8.49
	With Chicken Breast & Fresh Vegetables (Small) 7.49	8.49
Blue Crab and Shrimp Quesadilla		10.49
Flour tortilla stuffed with Maryland Blue crab, shrimp, red onions, and four cheeses. Garnished with cilantro and served with spicy cream sauce.		
Nachos	(Small) 6.45	7.45
Crispy corn chips loaded with black beans, four cheeses, and jalapenos. Served with guacamole, sour cream, and salsa.		
	With Pulled Rotisserie Chicken or Steak. (Small) 7.35	8.35
Fresh Ceviche	8.50	
Fresh seafood with red onion, tomato, jalapenos, and citrus juices. Topped with avocado and cilantro. Your choice of Flour or Corn Tortillas		
Shrimp Cocktail	9.10	
Six jumbo shrimp served with a spicy cocktail sauce.		
Maryland Blue Crab Cocktail		9.45
Maryland Blue Crab served with a spicy cream sauce.		
Empanadas	7.49	
Corn tortilla turnover stuffed with three cheeses lightly fried. Served with sour cream and red chile salsa. Choice of Chicken or Beef.		
Shrimp Senoritas	8.99	
Six jumbo shrimp lightly battered and fried to golden brown. Served with bell pepper sauce and spicy cream sauce.		
Tamales		7.99
Hand-made corn masa tamales served with ranchero salsa. Your choice of two: Chicken, Beef, Fresh Corn & Chile Cheese, or Carnitas (shredded pork).		
Appetizer Seis (6)	9.10	
Beef and Chicken Empanadas, Chicken Taquito, Cheese Quesadilla, Ceviche and Shrimp Cocktail. Served with spicy cocktail sauce and cilantro ranch dressing.		
Taquitos		7.49
Lightly fried. corn tortilla stuffed with poblano chiles, cheese and your choice of Chicken or Beef. Served with guacamole.		

**Since 1997 every Monday we have given back to our customers with Mexi-Mondays
30% off all Food and \$1.00 off Mexicali Margaritas from 4pm to 1am.
Available for Dine In Only, No Take Out, Thank You.**

All Prices Subject to change. 18% Gratuity added to parties of 8 or more.
Not responsible for lost or stolen items. We reserve the right to refuse service to anyone.

Salads

Add cup of tortilla soup - \$1.95 or cup of tortilla soup with chicken - \$3.45

Southern Fried Chicken Salad	(Small) 7.99	8.99
Crispy spicy fried chicken breast strips on a bed of mixed lettuce tossed with fresh corn, black beans, red onion, and cilantro ranch dressing. Topped with mixed cheeses and crispy tortilla strips.		
California Tostada	(Small) 7.49	8.49
A crisp flat corn tortilla with black beans, Mexicali rice and mixed lettuce with balsamic vinaigrette. Topped with grilled red onion, goat cheese, avocado, and tomatoes.		
With Grilled Chicken Breast, Steak or Carnitas	(Small) 8.49	9.49
With Fresh Ahi Tuna grilled to temperature		10.49
Shrimp Salad	9.75	
Romaine lettuce tossed with cilantro ranch dressing, jumbo shrimp, fresh corn, fresh mushrooms, tomato, red onion, and avocado.		
Blue Crab & Shrimp Salad		10.49
Romaine lettuce tossed with cilantro ranch dressing, Maryland Blue crab, jumbo shrimp, fresh mushrooms, eggs, tomato, red onion, and avocado.		
Rotisserie Cobb	(Small) 7.49	8.49
Mixed lettuce tossed with balsamic vinaigrette, pulled rotisserie chicken, avocado, bacon, bleu cheese, tomatoes, diced eggs, and red onion.		
Mexicali Fajita Salad	(Small) 7.49	8.49
Black beans topped with mixed lettuce tossed with jalapeno honey mustard dressing, and sautéed onions and peppers. Topped with guacamole and salsa. Your choice of Chicken, Vegetable, or Steak.		
Grilled Chicken Salad	(Small) 7.99	8.99
Sliced warm grilled chicken breast on a bed of mixed lettuce, tomatoes, fresh corn, avocado, sprouts, red onion, and cilantro ranch dressing.		
Caesar	(Small) 6.65	7.65
Our version of this Mexican classic served with cotija cheese and crispy corn tortilla strips.		
With Grilled Chicken Breast	(Small) 7.99	8.99
Senoritas Salad	5.85	
A small salad with mixed lettuce, tomato, diced red onion, green olives, avocado, mushrooms, bleu cheese crumbles, with bleu cheese dressing.		
With Grilled Chicken Breast		7.35
Grilled Fresh Ahi Tuna Salad		10.49
Fresh Ahi tuna grilled to temperature on a bed of mixed lettuce, tomatoes, red onions, goat cheese and jicama. Tossed with balsamic vinaigrette.		
Dinner Salad		4.35
Mixed Greens, tomatoes and red cabbage tossed with choice of dressing.		

Dressing Choices: Cilantro Ranch, Avocado Ranch, Bleu Cheese, Balsamic Vinaigrette, and Jalapeno Honey Mustard

Sandwiches

All sandwiches served with your choice of fries, salad, Mexicali rice with black or non-refried pinto beans, cup of tortilla soup, or cup of tortilla soup with chicken for \$1.45 extra.

Braised Beef-Melt	7.99	
Slow Roasted Braised Beef smothered with grilled red onions, jalapeno jack and cheddar cheeses. Served with lettuce, tomato, arugula, and mayonnaise on a toasted bun.		
Rotisserie Club	7.99	
Pulled Rotisserie Chicken with bacon, avocado, lettuce, tomato, mayonnaise, and sliced red onion on toasted herb bread.		
Infused Three Cheese Beef or Turkey Burger		7.99
A 1/3 pound burger stuffed with bleu, goat and cheddar cheeses, diced tomato, and red onion. Topped with cheddar cheese and served with mayonnaise on a toasted bun.		
Mexi-Melt		7.99
Rotisserie Chicken Breast smothered with jalapeno jack and cheddar cheeses. Served with lettuce, tomato, arugula, red onion, and mayonnaise on toasted herb bread.		
Grilled Fresh Ahi Tuna Sandwich		9.49
Fresh Ahi Tuna grilled to temperature topped with grilled red onions, jalapeno jack cheese, lettuce, tomato, and bell pepper mayonnaise on toasted herb bread.		
Mexicali Beef or Turkey Cheeseburger		7.99
A 1/3 pound burger topped with roasted chiles, lettuce, tomato, pickles and sliced red onion with your choice of Cheddar or Jalapeno Jack Cheese on a toasted bun. Add avocado, bacon or both on request.		
Chicken Breast Sandwich		7.99
Grilled chicken breast topped with jalapeno jack cheese, lettuce, tomato, sliced red onion, and bell pepper mayonnaise on toasted herb bread.		

Mexicali Rotisserie

We use only fresh grade A, naturally raised chickens cooked slowly over our Imported French Rotisserie. Seasoned only with fresh natural spices.

Garlic Chipotle Chicken

Marinated in fresh garlic and spicy chipotle chiles for a rich smoky garlic flavor

Citrus Chicken

Marinated in citrus juices and a hint of garlic and cilantro

Half Chicken 9.75 Full Chicken 15.50

Choose two side dishes:

Mexicali rice, black beans, non-refried pinto beans, French fries, garlic mashed potatoes, creamy roasted corn relish, salad, or grilled vegetables
Served with hand-made corn or flour tortillas.

Add salad or cup of tortilla soup - \$1.95, cup of tortilla soup with chicken - \$3.45

Mexicali Specialties

Add salad or cup of tortilla soup - \$1.95, cup of tortilla soup with chicken - \$3.45

Fajitas

Served sizzling with sautéed peppers and onions, sour cream, cheese, and guacamole.

Choose two side dishes:

Mexicali rice, black beans, non-refried pinto beans, French fries, garlic mashed potatoes, creamy roasted corn relish, salad, or grilled vegetables
Served with hand-made corn or flour tortillas.

Chicken	10.10	Jumbo Shrimp	12.10
Steak	10.10	Fresh Ahi Tuna	12.55
Combo of any two	12.55	Combo of any three	14.10

Braised Beef 9.49

Slow roasted pulled beef served with grilled red onions, cilantro, garlic mashed potatoes, gravy and creamy roasted corn relish. Hand-made corn or flour tortillas on request.

Pollo Americano 10.49

Grilled chicken breast smothered with grilled onions, mushrooms, goat, bleu and mixed cheeses. Served with garlic mashed potatoes and creamy roasted corn relish. Hand-made corn or flour tortillas on request.

Baja Chicken 10.49

Grilled chicken breast topped with a spicy orange-mango-chipotle salsa and spicy sprouts. Served with grilled vegetables and Mexicali rice. Hand-made corn or flour tortillas on request.

Border Shrimp 12.29

Sautéed jumbo shrimp with ancho chiles and grilled onions in a sweet and spicy citrus sauce over Mexicali rice. Sprinkled with cilantro. Hand-made corn or flour tortillas on request.

Grilled Fresh Ahi Tuna 12.49

Grilled fresh Ahi tuna grilled to temperature on a crisp flat corn tortilla with black beans, Mexicali rice, and roasted Tomatillo Salsa. Garnished with tomatoes and diced avocado. Hand-made corn or flour tortillas on request.

Pollo Gariando 10.49

Grilled chicken breast topped with Ancho Chile butter. Served with garlic mashed potatoes and creamy roasted corn relish. Hand-made corn or flour tortillas on request.

Fresh Pacific Northwest Lingcod 11.29

Pan-Roasted with lemon, olive oil and fresh spices. Served with a side of Chipotle Tarter sauce and lemon. Choice of Garlic mashed potatoes and creamy roasted corn relish or grilled vegetables and Mexicali rice. Hand-made corn or flour tortillas on request.

Carnitas 9.49

Carnitas (shredded pork) with grilled red onions, guacamole, cilantro, sour cream, Mexicali rice and your choice of black or non-refried pinto beans. Build your own tacos with your choice of hand-made corn or flour tortillas.

Carne Asada 12.65

Grilled Rib Eye steak (10 oz) grilled to temperature topped with Ancho Chile butter. Served with garlic-mashed potatoes and creamy roasted corn relish. Hand-made corn or flour tortillas on request.

Mexi Combo Dos (2) 9.49

Served with Mexicali rice and your choice of black beans or non-refried pinto beans or substitute a small salad or cup of tortilla soup for the rice and beans. Choose any two of the following:

Tamales: chicken, beef, chile cheese or carnitas.

Enchiladas: carnitas, braised beef, chicken, cheese, steak, crab, vegetable or shrimp.

Soft or Crispy Tacos: carnitas, braised beef, steak, chicken breast, pulled rotisserie chicken, lingcod, shrimp or vegetable.

