

Antojitos

Quesadillas Internacionales

TEXAS – grilled fajita marinated chicken breast, tri tip steak, or our *SPECIALTY* carnitas, Monterey Jack and cotija cheeses, chopped green onions, and salsa fresca 14

BAJA – Gulf prawns grilled with Aztec spices in a large flour tortilla with Monterey Jack cheese, house made BBQ sauce and fresh spinach 14.5

CALIFORNIA – seasonally fresh vegetables sautéed *al mojo de ajo*, between two large spinach flavored flour tortillas with Monterey Jack and cotija cheeses, and a drizzle of avocado vinaigrette 10.5

Nachos Especial – fresh corn tortilla chips are smothered with spiced refried beans and a choice of ground beef, grilled chicken breast, house made chorizo, *Al Pastor*, or our *SPECIALTY* carnitas
Regular (serves 2-3) 10.5 *Grande* (serves 3-6) 14.5

Puerto Vallarta Street Vendor Style Soft Tacos (4) – all, or choose any four 12.5

CARNE ASADA – grilled tri tip steak, chile de arbol salsa, avocado, onions, cilantro

CARNITAS – our *SPECIALTY*, fresh tomato salsa, chopped sweet onions, cilantro

AL PASTOR – marinated grilled pork, cubed and sautéed with onions, peppers, pineapple, salsa verde

POLLO ASADO – grilled chicken breast, fire roasted fresh tomato salsa, onions, cilantro

Calamari Frito – lightly fried and served with pasilla chile aioli and avocado-tomatillo sauce 13.5

Compadres Sampler

A platter to share or a meal in itself – combining a Cheese Quesadilla, *al Pastor* Taquitos, Chicken Chingalinga, and Chili Wings, garnished with guacamole and sour cream 19

FRESH MADE GUACAMOLE – ripe Haas avocados, fresh garlic, onions, chilies, and lime juice are hand mixed and topped with fire roasted fresh tomato salsa and a sprinkle of cotija cheese 9

TUCSON STYLE CHEESE CRISP – perfect to share, or with soup or a salad!

Original – cheese and green chilies 5.5 *Tricked Out* – add chopped tomatoes & ground beef 8.5

COCTEL DE CAMARONES – a clamato based Bay shrimp cocktail in the style of Tepatitlan – with cucumbers, onions, cilantro, chopped tomatoes, diced avocados, and peppers! 7.5

CEVICHE PV – like a beachside *palapa* bar in Puerta Vallarta! Ground white fish “cooks” in fresh lime juice, then we add onions, peppers, chilies, carrots, tomatoes, and serve with fresh corn tostadas 9.5

OUR FAMOUS CHINGALINGA – roasted chicken ranchera, cheese, and spices rolled in a large flour tortilla, lightly fried, and served with fresh made guacamole and sour cream 8.5

CHILI WINGS (6) – meaty whole wings in a spicy chili sauce, with garlic ranch dressing 7.5

QUESADILLA PLATTER – a large flour tortilla stuffed with cheese, green chilies, and your choice of ground beef, shredded beef, or roasted chicken, combined with the more traditional – Monterey Jack cheese and green chilies folded in fresh corn tortillas. Garnished with guacamole and sour cream 12.5

Sopa y Ensaladas

TORTILLA SOUP – a guest favorite for over twenty-five years! Fresh roasted chicken in a light broth with salsa fresca, cilantro, tortilla strips, Monterey Jack cheese, topped with diced avocado, and served with warm fresh tortillas 9.5 *cup* 5.5

CHICKEN CAESAR SALAD – originated in Tijuana, our Ensalada de Cesar features cotija cheese and crisp tortilla strips, with grilled chicken breast 12.5 *with Aztec spiced fresh fish* 14.5

SOUTHWEST CHICKEN SALAD – crisp greens over refried beans on a tomato and chile flavored flour tortilla topped with a rainbow of flavors – strips of grilled chicken breast, fresh grilled corn, sliced avocado, jicama, fire roasted red peppers, Monterey Jack cheese, with garlic ranch dressing 15.5

TACO SALAD – ground beef or roasted chicken tops our Mexican salad mix, tossed with cheese, onions, tomatoes, cilantro, tortilla strips, and tomato vinaigrette. Served in a crisp flour tortilla over refried beans, and garnished with guacamole and sour cream 12.5

TOSTADA JALISCO – two crisp fresh corn tortillas topped with refried beans and our Monterey Jack and cheddar cheese mix, then one with shredded beef and one with roasted chicken ranchera, and crisp greens, onions, tomatoes, sour cream and cotija cheese 12.5

VEGETARIAN TOSTADA – mashed black beans between two baked flour tortillas, topped with crisp greens tossed with carrots, jicama, green chilies, fresh roasted corn, cilantro, salsa fresca, seasonal fresh vegetables, and avocado vinaigrette 10.5

HUAJOLOTE TOSTADA – fresh roasted turkey breast tossed with chopped romaine, fire roasted red peppers, grilled portabello mushrooms, and roasted garlic vinaigrette, on a crisp flour tortilla spread with black beans and topped with sour cream, avocado, tomato salsa, queso fresca, and black olives 12.5

TOPOPOS – grilled marinated tri tip steak or chicken breast tops a “mountain” of Mexican salad mix tossed with rice, grilled corn, chopped Roma tomatoes, tortilla strips, cotija cheese, and tomato vinaigrette over whole beans on a crisp corn tortilla, garnished with avocado slices and sour cream 13.5

COMPADRES WEDGE – the best version of this steak house classic you will find anywhere!

One quarter of a chilled head of iceberg lettuce topped with bleu cheese dressing, crumbled fresh bleu cheese, crisp bacon pieces, and salsa fresca 7.5

ENSALADA DE CESAR (The *FAMOUS* One!) or **ENSALADA DE LA CASA** 6.5

Signature Items – “Western Cooking with a Mexican Accent...”

Seafood Tacos (two per order)

FRESH FISH – *Aztec spiced and sautéed*, served on fresh corn tortillas with dressed lettuce, and topped with salsa fresca, or *grilled* and served on flour tortillas with avocado-tomatillo sauce and pasilla chile aioli...we suggest one of each 13.5 *add beans and fiesta rice* 15.5

BAJA STYLE – battered and lightly fried fresh fish, shredded cabbage, a Louis dressing, and chopped tomatoes in soft flour tortillas 11.5 *with fried calamari* 13.5 *with jumbo Gulf prawns* 14.5
add beans and fiesta rice 13.5/15.5/16.5

DE ZIHUANTANEJO – discovered several years ago in this tiny Village at *La Sirena Gordo* – fresh fish and Bay shrimp sautéed with onions and a hint of bacon in a rich salsa verde 12.5
add beans and fiesta rice 14.5

AVOCADO RELLENO – a large ripe Haas avocado, split and filled with roasted chicken, shredded beef, our *SPECIALTY* carnitas, or portabello mushroom – then topped with a green chile, two cheeses, and salsa fresca, served over black beans 16.5 **with fresh grilled fish** 18.5

OLD PUEBLO SAUTE – an *ORIGINAL* Southwestern style Paella, with chicken breast, prawns, and house made chorizo folded in fiesta rice ranchera with fresh tomatoes, various chilies, peppers, and topped with avocado slices and cilantro 18.5 **Vegetarian** – great to share! 10.5

YUCATAN SAUTE – tender pieces of chicken breast sautéed in a tomatillo sauce with garlic, onions, white wine, lime juice, and cilantro. Topped with Monterey Jack cheese, and served over fiesta rice with black beans and seasonal fresh vegetables *al mojo de ajo* 14.5 **with sautéed fresh fish** 17.5

POLLO RELLENO – a large chicken breast, pounded thin and rolled around a green chile, fresh spinach, and Monterey Jack cheese, pan roasted and served over a fresh tomato salsa with garlic, basil, grilled corn, and black beans 15.5

RIB EYE STEAK DEL VAQUERO – a 14 ounce choice rib-eye steak, grilled medium rare, sliced and placed over fresh baby spinach, topped with our red pepper chimichurri sauce, and served with roasted potatoes and carrots 18.5 **Not a beef eater? Try this with grilled chicken breast** 14.5

FAJITAS – your choice of grilled marinated chicken breast or tri tip steak sautéed with peppers and onions, or portabello mushroom and fresh vegetable sauté

Served with whole pinto beans, guacamole, sour cream, salsa fresca, warm fresh tortillas

Chicken 15.5 **Tri Tip Steak** 17.5 **Vegetarian** 12.5

Mexican Specialties – muy autentico!

(all items are served with your choice of warmed fresh corn or flour tortillas)

CARNITAS – *this traditional favorite from Jalisco is one of our specialties...* slowly simmered pork shoulder, shredded and served with whole pinto beans, fresh tomato salsa, chopped sweet onions, fresh cilantro, and jalapeno-marinated vegetables 15.5

DRAGONCITOS – *a pork lovers' delight from Valle!* *Al Pastor*, chorizo, and bacon sautéed with fresh pineapple, peppers, onions, and Monterey Jack cheese, served with whole pinto beans and fiesta rice 14.5

CHILE VERDE – cubed pork, slow cooked in a tomatillo-chile sauce, served over fiesta rice with seasonal vegetables *al mojo de ajo* 13.5

PESCADO (FRESH FISH) *price varies*

Every day, our chef searches the markets to bring you the freshest fish available, then gives you a choice of preparation – *simply grilled*, *Aztec spiced and pan sauteed*, *al mojo de ajo*, or *Vera Cruz style*, served with lentil beans, fiesta rice, and seasonal vegetables *al mojo de ajo*

SEAFOOD A LA DIABLA – “Seafood of the Devil” gets its name from the garlic and chilies in this sauté of fresh fish, Gulf prawns, peppers, onions, and tomatoes. Served with whole pinto beans, fiesta rice, sour cream, guacamole, and salsa fresca 19.5

CAMARONES, al mojo de ajo – six large Gulf prawns sautéed in butter and garlic, served over fiesta rice with lentil beans and seasonal vegetables *al mojo de ajo* 18.5

STEAK AND CAMARONES – a 12 ounce choice rib-eye steak, grilled to order, with three large Gulf prawns, sautéed *al mojo de ajo* and served over fiesta rice, with lentil beans 20.5

STEAK AND ENCHILADA – a 12 ounce choice rib-eye steak, grilled to order, with our *specialty* cheese and caramelized onion enchilada *rojo*, whole pinto beans, and fiesta rice 17.5

STEAK A LA TAMPIQUENA – sliced roasted tri tip steak, topped with a sauté of chilies, bacon, and onions with melted Monterey Jack cheese, served with black beans and fiesta rice 15.5

HUAJOLOTE CON MOLE – thick slices of fresh roasted turkey breast over fiesta rice, covered with our house made mole, topped with chopped sweet onions and toasted sesame seeds, and served with seasonal vegetables *al mojo de ajo* 12.5

HUEVOS RANCHEROS – fried eggs on a corn tortilla, covered with refried or black beans, then topped with cheese and a mild ranchera sauce or zesty salsa verde, served with fiesta rice 10.5

Eggs & Breakfast Things

(served Saturday and Sunday, 8:00 am – 2:00 pm)

Bebidas

MIMOSA	5.5	
Champagne and fresh squeezed orange juice		
BLOODY MARY	3	BLOODY MARIA 3
Made to your specification!		With Tequila...
OJ, GRAPEFRUIT JUICE, TOMATO JUICE	2.5	

Fruits, Grains & Sides

BOWL OF FRESH SEASONAL FRUIT	6	
SOURDOUGH FRENCH TOAST	6.5	
FULL STACK OF FLUFFY PANCAKES	6.5	SIDE OF PANCAKES – Small Kine 4
PINEAPPLE, MAC NUT, or BLUEBERRY PANCAKES	8	
SIDE OF TOAST – sourdough, whole wheat, English muffin	1.5	
SIDE OF RICE or BEANS	1.5	SIDE OF MEAT – bacon, ham, Portuguese sausage 4

Huevos Especiales

Dos Ricardos – a Compadres original! Carnitas, roasted chicken, or Carne Asada over frijoles on a large tortilla with three ranch fresh eggs and a mild ranchera sauce or rich salsa verde.
Garnished with sour cream, fresh made guacamole, salsa fresca 11.5

Traditional Huevos Rancheros – fried eggs on a corn tortilla covered with refried or black beans and topped with cheese and a mild ranchera sauce or rich salsa verde
Served with pan sautéed potatoes or fiesta rice 10.5
(General Manager's suggestion – "Try this with our house made mole!")

Scrambles

(eggs mixed with items shown, scrambled, topped with Monterey Jack cheese)

California – potatoes, onions, mushrooms, spinach, roasted red bell peppers	9
Raider – potatoes, onions, mushrooms, sharp cheddar cheese, and your choice of our <i>SPECIALTY</i> carnitas, ham, Portuguese sausage, or house made chorizo	11
Jose's Especial – fresh mushrooms, fresh spinach, and spiced ground beef	10

Loco Mocos

Traditional Hawaiian Style – two eggs top a sirloin steak patty, on white rice, smothered with sautéed sweet onions and a rich brown gravy, and topped with chopped green onions 11

Local-Mexican Fusion – white rice, topped with fresh mahi mahi, two eggs, our jalapeno cream *Bueno* sauce, and salsa fresca 12

Mexican Style – fiesta rice, chile verde, two eggs, salsa fresca, cotija cheese 11

Eggs Benedict Ole' – fresh corn sopes on the bottom, perfectly poached eggs with hollandaise on top, and your choice in the middle – house made chorizo, ham, or tomato slice with spinach, served with pan sautéed potatoes 10.5

Chilaquiles – a traditional Mexican breakfast... corn tortilla chips sautéed with a sauce of fire roasted fresh tomatoes, garlic salt, and onions, then topped with cotija cheese, avocado slices, sour cream 7

Chilaquiles con Huevos 9

"Grande" Omelettes 10

(with three ranch fresh eggs and a choice of sauces, served with pan fried potatoes or fiesta rice, fruit garnish, and warm tortillas)

BAJA – green chilies, Monterey Jack cheese, and guacamole

GUADALAJARA – potatoes, bacon, onions, cilantro, and Monterey Jack cheese

ACAPULCO – fresh mushrooms, fresh spinach, avocado slices, and Monterey Jack cheese

FAJITA – our fajita marinated chicken breast or tri tip steak with onions and peppers, borracho beans, Monterey Jack and cotija cheeses, and salsa fresca

TIJUANA – sautéed fresh tomatoes, onions, green peppers, then topped with melted Monterey Jack cheese and sliced avocados

The \$ 9.00 Breakfast – your choice...

(check with your server for available sauces to enhance egg dishes)

CHORIZO CON HUEVOS – spicy house made Mexican sausage scrambled with eggs, tomatoes, and onions, served with fiesta rice, choice of beans, and warm tortillas

ENCHILADA A' CABALLO – a platillo enchilada topped with a fried egg, served with refried beans and fiesta rice

SCRAMBLED EGG BURRITO – with Monterey Jack cheese and green chilies, served with refried beans and fiesta rice. Name your sauce! **add meat – bacon, ham, chorizo, or sausage** 12

GRINGO STYLE – two eggs as you like them, with pan sautéed potatoes and fresh fruit

AMERICANA – two fluffy pancakes, two eggs, two strips of bacon

HAWAIIAN – two eggs, two scoops rice, and Portuguese sausage

Specialty Enchiladas and Tacos – muy autentico y especial!!!

ENCHILADAS VALLE – *if you are looking for authentic, this is it!* Fresh Mexican cheese and onions mixed with red sauce and rolled in corn tortillas, topped with chopped lettuce, pickled red onions, tomato and avocado slices, crema fresca, and cotija cheese, served with roasted potatoes and carrots 12.5

ENCHILADAS SONORA – traditional in the Southwest and Northern Mexico, these stacked enchiladas with spiced ground beef or roasted chicken are topped with onions, cheese, guacamole, and sour cream and covered with red or green sauce, served with refried beans, fiesta rice, and Mexican salad 14.5

ENCHILADAS EL RIO GRANDE – grilled chicken breast, sautéed mushrooms, roasted red peppers, black olives, green onions, and cotija cheese folded in fresh corn tortillas and topped with fire roasted fresh tomato salsa and guacamole. Served with fiesta rice, refried beans, and Mexican salad 16

SEAFOOD ENCHILADAS (2) – sautéed fresh fish and Bay shrimp rolled in corn tortillas, then topped with an ancho chile cream sauce and cotija cheese, served with fiesta rice, seasonal vegetables *al mojo de ajo*, and black beans 17.5

REAL DEAL TACOS (2) – from the table of the Torres family! Ground beef is mixed with onions, tomatoes, and potatoes, then folded in fresh corn tortillas, and lightly fried. Garnished with crema fresca, and a salsa of guajillo and arbol chilies, served with roasted potatoes and carrots 11.5

Platillos y Combinaciones – served with our “Best Outside of Mexico” refried beans, fiesta rice, and Mexican salad mix with house made tomato vinaigrette

CHILE RELLENO TRADITIONALE – a fresh pasilla chile, fire roasted, peeled, stuffed with Monterey Jack cheese, fried in an egg batter, and topped with ranchera sauce and cotija cheese

TACOS (2)

Mexicano – roasted chicken or shredded beef is lightly fried in corn tortillas

Americano – spiced ground beef or roasted chicken in crisp corn tortilla shells with tomato vinaigrette, shredded lettuce, and our Monterey Jack and cheddar cheese mix

PORK TAMALES (2) – Fresh made with roasted pork in a red mole, and alternately garnished with fire roasted tomato salsa and salsa verde

ENCHILADAS

De la Casa – shredded beef adobado with salsa roja

Ranchera – roasted chicken ranchera, garnished with guacamole and sour cream

Poblana – roasted chicken with our house made mole, chopped sweet onions

Suiza – a mixture of three cheeses with salsa verde, garnished with sour cream and green onions

Carolita – our *SPECIALTY* carnitas in a flour tortilla with fresh tomato salsa, salsa rojo

Vegetarian – seasonal fresh vegetable sauté, with salsa verde

PLATILLO one item 9.5 **COMBO** two items 15 three items 17

Burritos

CLASSICO – a large flour tortilla stuffed with spiced ground beef or roasted chicken, refried beans, cheese, guacamole, sour cream, and salsa fresca – smothered in a rich red and spicy green sauce, served with fiesta rice and Mexican salad 11.5

CHIMICHANGA – a favorite in Arizona! Shredded beef or roasted chicken, rolled in a flour tortilla with refried beans, then deep fried and topped with avocado-tomatillo and pasilla chile sauces, served with fiesta rice and Mexican salad 12

CARNITAS – enchilada style! Our *SPECIALTY* carnitas stuffed in a flour tortilla with fiesta rice, black beans, and fresh tomato salsa, covered with a rich green sauce and melted cheese, served with jalapeno-marinated vegetables 13.5

CHICKEN MOLE – fresh roasted chicken, sautéed in rich brown mole, mixed with rice, whole beans, grilled green peppers and onions, and Monterey Jack cheese, then rolled in a large flour tortilla, covered in mole and topped with chopped sweet onions and toasted sesame seeds 12

TIJUANA – *an all time favorite hand held!* An Aztec-spiced fresh fish Ensalada de Cesar wrapped in a large flour tortilla with black beans, fiesta rice, cotija cheese, and salsa fresca 12.5

Sandwiches – with house made Maui style potato chips and Compadres slaw

ALL AMERICAN BURGER – *our regulars say this is the best kept secret on the menu!* ½ pound of char grilled seasoned ground beef, on a soft bun from *Sciambra* with iceberg lettuce, red onion, and tomato 9 (cheese, guacamole, salsa fresca, a green chile, or fire roasted peppers are options at .75 each, bacon \$ 1.50)

MEXICAN CLUB – a large chile flavored flour tortilla spread with guacamole, covered with fresh roasted turkey breast, crisp bacon, salsa fresca, chopped romaine, and pasilla chile aioli...then rolled, topped with Monterey Jack and cheddar cheese, and crisped under the broiler 10

CHICKEN & AVOCADO – *a guest favorite for over 25 years!* Fresh roasted chicken with avocado slices, Louis dressing, Monterey Jack and cheddar cheese, then grilled on sourdough 9.5

PULLED PORK SLIDERS (3) – our *SPECIALTY* carnitas mixed with house made BBQ sauce, and served on *Sciambra* dinner rolls with sweet pickles and thinly sliced red onions 10.5