

POSTRES (DESSERT)

Postres Todo Mexico	\$4.25
Deep fried Mexican macho banana covered with cinnamon, sugar and chocolate sauce and a scoop of ice cream.	
Deep Fried Ice Cream	\$4.25
Vanilla ice cream in a crisp crumb coating, served in a flour tortilla bowl and topped with strawberry sauce, honey and whipped cream.	
Flan	\$3.25
Our home made vanilla custard with a burnt sugar topping.	
Sopapillas	\$3.75
Deep fried tortilla chips topped with honey, cinnamon and sugar, whipped cream and strawberry sauce.	
Churros	\$4.25
Churros are the traditional pastry of Mexico. Made with flour, light butter and a pinch of lemon for a simple & healthful treat.	
Postre de Piña	\$4.25

BEERS

Budweiser	\$3.75	Corona	\$4.25
Bud Light	\$3.75	Corona Light	\$4.25
Coors Light	\$3.75	Tecate	\$4.25
O'Doul's	\$3.75	Modelo Special	\$4.25
Michelob Ultra	\$3.75	Negra Modelo	\$4.25
Hefeweisen	\$3.95	Bohemia	\$4.25
Red Hook	\$3.95	Sol	\$4.25
Victoria	\$3.95	Pacifico	\$4.25

TODO MEXICO MARGARITAS

Handmade Margarita	\$9.85
Made with fresh lime juice	
Original Margarita	\$9.85
Painkiller Margarita	\$10.85
Mezcalrita	\$9.85
Cadillac Margarita	\$9.85
Bartender Margarita	\$9.85

TROPICAL DRINKS

Mango Margarita	\$9.45
Gold tequila, orange liqueur, fresh mango	
Tamarin Margarita	\$9.45
Gold tequila, orange liqueur, fresh fruit, Tamarin, margarita mix	
Mojito	\$9.45
Fresh mint rum, lime, triple sec, soda	
Piña Colada	\$9.50
Rum, fresh pineapple, cream of coconut and half & half	
Fresh Pineapple Margarita	\$9.45
Gold tequila, orange liqueur, margarita mix, fresh pineapple	
(Mansanillo) Sangria	\$6.45
Made with fresh fruit, wine, brandy, liqueur	
(Ensenada) Mai Tai	\$9.45
Rum, Myers' rum, 151, O.J., mai tai mix, grenadine	
(Tijuana) Loco Zombie	\$9.45
Rum, Myers' rum, 151, Bacardi, O.J., grenadine	
(Celaya) Contarito	\$9.45
Orange liqueur, Gold tequila, Cointreau, fresh lime juice, margarita mix	
(Yucatan) Long Island Iced Tea	\$9.45
Rum, vodka, gin, margarita mix, coke	

CAFFE DRINK

Todo Mexico Caffe	\$7.95
Kahlua, tequila, caffe liqueur, topped with whipped cream.	
B-52 Coffee	\$7.95
Kahlua, Baileys, orange liqueur, caffe liqueur, topped with whipped cream.	
Baja 52 Coffee	\$7.95
Baja rosa liqueur, Kahlua, orange liquer, topped with whipped cream.	
Kahlua Caffe	\$6.95
Bailey's Caffe	\$8.50
Spanish Caffe	\$7.95
Tia Maria, Kahlua, Bailey's.	
Patrón XO Café	\$8.25
100% Agave silver tequila and the finest coffee for a delicious and unique coffee liqueur.	
Other Beverages	\$3.25
Soft Drinks, Caffe, Tea, O.J., Apple Juice, Cranberry Juice, Grapefruit juice and Milk.	

Special Margarita Flavors

All Flavors \$8.95

Strawberry
Strawberry/Banana
Blackberry
Raspberry

Peach
Melon
Kiwi
Banana

Todo Mexico Specialties

Each one of our states is identified by a dish and today, we are happy to be able to share with you all this variety of food. Authentically Mexican and especially prepared for your enjoyment.

Pollo (Chicken Dishes)

Jalisco Pollo Al Chipotle (spicy)\$16.95

Boneless and skinless strips of chicken breast marinated in special smoked jalapeño chili sauce then sautéed with onion and zucchini. Served with rice and your choice of beans.

Acapulco Pollo Azado\$16.95

A whole skinless chicken breast, marinated in lemon juice and oregano and special tomato sauce then grilled. Served with rice and beans with warm tortillas.

Quintana Roo, Arroz Con Pollo\$16.95

Strips of chicken breast sautéed with fresh mushrooms, onions and green peppers with our mild sauce. Served on a bed of rice with melted Monterey Jack Cheese and your choice of tortillas.

Puebla Chicken Mole.....\$16.95

Boneless chicken breast in a sweet yet spicy peanut butter based sauce with chocolate served with rice and beans.

Guanajuato Enchiladas (Mole chicken enchiladas) \$16.95

Two corn tortillas stuffed with strips of chicken breast and sautéed in our delicious Poblana Mole sauce with sesame seeds.

Morelos Pollo Con Crema\$16.95

Strips of chicken cooked in an authentic Mexican sour cream sauce with green peppers, onions and mushrooms. Served on a bed of rice with cheese.

Chihuahua Enchiladas (Suizas).....\$16.95

Authentic enchiladas prepared with a sauce of special fresh Mexican tomatoes “tomatillos” green peppers, onion and spices, topped with sour cream.

Colima Chicken Carnitas (“Fajitas” style)\$16.95

Tender pieces of marinated chicken grilled with fresh green peppers, onion and spices served with rice, beans guacamole and salsa Mexicana.

Carnes (Meat Dishes)

Sonora Carne Azada\$16.95

Filets of skirt steak char-broiled and garnished with green onions and Guacamole.

Oaxaca Tacos Al Carbon\$16.95

Three corn tortillas dipped in salsa, grilled, then stuffed with charbroiled skirt steak. Garnished with fresh Mexican cheese and guacamole.

Yucatan Tacos Al Pastor.....\$16.95

Three corn tortillas dipped in salsa, grilled, then stuffed with charbroiled marinated pork tenderloin or marinated skinless chicken breast. Garnished with fresh pineapple, Mexican cheese and guacamole.

Tabasco Chile Colorado.....\$16.95

Tender chunks of beef in a tasty red sauce of tomatoes, onions, mild peppers and spices with tortillas.

Durango Chile Verde\$16.95

Tender chunks of pork with green sauce of fresh tomatillos, green peppers, onions and spices served with tortillas.

Steak Todo Mexico\$16.95

Ribeye steak flame broiled and topped with sautéed green peppers and onion served with rice and beans.

Colima Carnitas de Res (“Fajitas” style)\$16.95

Tender pieces of marinated top sirloin grilled with fresh green peppers, onion and spices served with rice, beans, guacamole and salsa mexicana.

Cabrillo Monterey\$16.95

Marinated, seasoned tender baby lamb shank slowly baked served with rice, beans, salsa mexicana with your choice of tortillas

Marisco (Seafood Dishes)

Nayarit Camarones Con Arroz \$16.95

Large fresh prawns sauteed in butter with fresh mushrooms, green peppers, onions with our mild sauce served on a bed of rice with melted monterey Jack cheese and your choice of tortillas.

Baja California Tacos (Fish) \$16.95

Soft tortillas filled with grilled fish, fresh chopped garlic covered with our special sauce, onions, cilantro and tomatoes served with rice and beans.

Mazatlan Camarones Al Mojo \$16.95

Large fresh prawns, sauteed in butter with fresh garlic, mushrooms, spices and our mojo de AJO sauce served with rice and beans.

Cabo San Lucas Camarones \$16.95

Large marinated prawns grilled with fresh green peppers, mushrooms, onion and spices served with rice, beans and guacamole.

Camarones Veracruz a la Diabla\$16.95

Large prawns sautéed in butter, with fresh mushrooms, chile, garlic and Mexican spices. Served with rice & beans.

Cancun Camarones.....\$16.95

Large prawns lightly fried wrapped in lean bacon, on a bed of grilled onions, green peppers and mushrooms

Seafood Enchiladas\$16.95

3 enchiladas filled with fresh crab, scallops, tomato & onion in a creamy sauce, topped with green tomato sauce, monterey jack cheese and sour cream.

Camarones ala Crema.....\$16.95

Large fresh prawns sautéed in butter with fresh mushrooms, green pepper & onion with our 3 cheese creamy sauce. Served on a bed of rice & your choice of tortillas.

Plato - Todo Mexico..... \$20.95

Butterflied boneless and skinless chicken breast wrapped in a lean bacon and grilled. Three large braised prawns wrapped in bacon served on a bed of grilled mushrooms, green peppers and onions. Skirt steak butterflied and flame broiled served with rice, beans and your choice of tortillas.



Lunch Special

Served from 11:00 to 4:00 pm
Monday through Sunday



Lunches

All served with rice and your choice of whole, black or refried beans.

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| 1. One Enchilada | \$6.95 |
| 2. One Taco | \$6.95 |
| 3. One Tostada | \$6.95 |
| 4. Taco and Enchilada | \$8.95 |
| 5. Two Enchiladas | \$8.95 |
| 6. Enchilada and Tamale | \$8.95 |
| 7. Burrito | \$8.95 |
| 8. Enchilada and Tostada | \$8.95 |
| 9. Chalupa | \$8.95 |
| 10. Two Tacos | \$8.95 |
| 11. Chile Relleno with guacamole | \$8.95 |
| 12. Chimichanga | \$8.95 |
| (with guacamole and sour cream) | |
| 13. Enchiladas (en salsa de mole) | \$9.85 |
| Smothered with our home made mole sauce made with a blend of different chilies, roasted pecans and Mexican chocolate. | |
| 14. Enchiladas Suiza | \$9.85 |
| Two Enchiladas smothered with a blend of our special tomatillo green sauce and melted monterey jack cheese. | |
| 15. Enchiladas en salsa de chipotle (spicy) | \$9.85 |
| Two Enchiladas smothered in a light red sauce blend with smoked chipotle peppers and peanuts. | |
| 16. Traditional Mexican Taquitos | \$9.85 |
| 17. Chicken Carnitas | \$10.95 |
| Strips of chicken breast grilled with green peppers, tomatoes and onions served with tortillas. | |
| 18. Carnitas de Res | \$10.95 |
| Strips of top sirloin sautéed with green peppers and onion and served with tortillas. | |
| 19. Arroz con Pollo | \$10.95 |
| Strips of chicken breast sautéed with fresh mushrooms, onions and green peppers with our mild sauce served on a bed of rice with melted monterey jack cheese. | |
| 20. Pollo con Crème | \$10.95 |
| Strips of chicken cooked in an authentic Mexican sour cream sauce with green peppers, onions and mushrooms served on a bed of rice with cheese. | |
| 21. Carne Azada | \$10.95 |
| Filets of skirt steak char-broiled and garnished with green onions and guacamole. | |
| 22. Pollo Azada | \$10.95 |
| A whole skinless chicken breast, marinated in lemon juice and oregano and special tomato sauce then grilled. Served with rice and beans with warm tortillas. | |
| 23. Pollo Al Chipotle | \$10.95 |
| Boneless and skinless strips of chicken marinated in tequila & special smoked jalapeño chilies, then sautéed with onion and zucchini, served with rice and your choice of beans. | |
| 24. Chicken Mole | \$10.95 |
| Boneless chicken breast in a sweet yet spicy peanut butter based sauce with chocolate. Served with rice and beans. | |
| 25. Chili Colorado | \$10.95 |
| Tender chunks of beef in a tasty red sauce of tomatoes, onions, mild peppers and spices. Served with tortillas. | |
| 26. Chili Verde | \$10.95 |
| Tender chunks of pork in a tasty green sauce of tomatillos, onions, mild peppers and spices with tortillas. | |
| 27. Three Huevos Rancheros, Three Tortillas | \$10.95 |
| 28. Chorizo Con Huevos | \$10.95 |
| 29. Veggie Fajitas | \$10.95 |
| 30. Todo Mexico Taco Salad | \$10.95 |
| Flour tortilla shell filled with black beans, lettuce, slice of grilled chicken and low fat Mexican cheese and tomato. | |
| 31. Nayarit Camarones Con Arroz | \$10.95 |
| Large fresh prawns sautéed in butter with fresh mushrooms, green peppers, onions with our mild sauce. Served on a bed of rice with melted monterey jack cheese and your choice of tortillas. | |
| 32. Cabo San Lucas Camarones | \$10.95 |
| Large marinated prawns grilled with fresh green peppers, mushrooms, onion and spices served with rice, beans and guacamole. | |
| 33. Mazatlan Camarones Al Mojo | \$10.95 |
| Large fresh prawns, sautéed in butter with garlic, mushrooms, spices and our mojo de AJO sauce served with rice and beans. | |
| 34. Camarones Veracruz a la Diabla | \$10.95 |
| Large prawns sautéed in butter, chili, garlic and Mexican spices served with rice, beans and mushrooms. | |
| 35. Baja California Tacos (Fish) | \$10.95 |
| Soft tortillas filled with grilled fish, fresh chopped garlic covered with our special sauce, onions, cilantro and tomatoes served with rice and beans. | |
| 36. Shrimp Caesar Salad | \$10.95 |
| Fresh crisp romaine lettuce topped with shrimp, whole black beans, ranchero cheese, tomatoes and avocado. | |
| 37. Ensalada De Pollo | \$10.95 |
| Pieces of skinless chicken breast, marinated, char-broiled in lemon juice and oregano and special tomato sauce. Romaine lettuce, black beans, sliced avocado and tomatoes and our special house dressing. | |

To our customers

All our dishes represent the best, most creative food we have to offer from different states of Mexico. All our foods are made from scratch using classic Mexican recipes with 100% vegetable oil and low cholesterol ingredients. No grease or lard is used. We make our own red and green salsas. We hand blend our guacamole daily using ripe avocados.

ORDERS AVAILABLE TO GO
(360) 862-0210

Small Combinations

All combinations include rice, refried beans (you may substitute whole beans or black beans for the refried beans). Choice of cheese, picadillo, chicken or beef. (Shredded beef add \$.50)

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| 1. Pork Burrito | \$12.95 | 9. Chalupa | \$12.95 |
| 2. Avocado Tostada with sour cream | \$12.95 | 10. Two Tacos | \$12.95 |
| 3. Chimichanga, guacamole and sour cream | \$12.95 | 11. One Chili Relleno, guacamole, Two Tortillas | \$12.95 |
| 4. One Taco, One Enchilada | \$12.95 | 12. Deluxe Tostada | \$12.95 |
| 5. Two Enchiladas | \$12.95 | 13. One Enchilada, Chile Relleno | \$12.95 |
| 6. One Enchilada, One Tamale | \$12.95 | 14. Three Huevos Rancheros, Three Tortillas | \$12.95 |
| 7. Burrito | \$12.95 | 15. Chorizo Con Huevos | \$12.95 |
| 8. One Enchilada, One Tostada..... | \$12.95 | | |

Large Combinations

All combinations include rice, refried beans (you may substitute whole beans or black beans for the refried beans). Choice of picadillo, beef, cheese or chicken. (Shredded beef add \$.50)

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| 16. Three Enchiladas..... | \$13.95 | 21. One Enchilada, Two Tacos..... | \$13.95 |
| 17. Two Enchilada, One Taco..... | \$13.95 | 22. One Enchilada, One Chalupa..... | \$13.95 |
| 18. One Enchilada, One Taco, Chile Relleno | \$13.95 | 23. One Tostada, One Tamale, One Enchilada | \$13.95 |
| 19. One Enchilada, One Tamale, One Taco..... | \$13.95 | 24. Traditional Mexican Taquitos | \$13.95 |
| 20. One Enchilada, One Tamale, One Relleno | \$13.95 | | |

Ensaladas (Salads)

- Taco Salad** \$7.95
Served with your choice of chicken, beef or beans.
- Deluxe Taco Salad**..... \$8.95
Served with guacamole and sour cream.
- Garden Salad** \$5.95
Lettuce, red cabbage, carrots, broccoli, tomatoes, and your choice of dressing.

Todo Mexico Shrimp Caesar Salad.....\$13.95
Fresh crisp romaine lettuce topped with shrimp, whole black beans, ranchero cheese, tomatoes and avocados.

Todo Mexico Chef Salad \$11.95
Cotija cheese atop a bed of romaine and accompanied by grilled chicken, avocado, baby corn, tomatoes and chopped egg and lean bacon.

Healthy Mexican Cactus Salad \$9.85
Fresh cactus strips, avocado, tomatoes, red onion, cilantro, asadero cheese and our unique dressing with two tortillas.

Sandwiches

- Cheeseburger**..... \$4.95
Hamburger \$4.25
Grilled Ham and Cheese..... \$3.95
Grilled Cheese..... \$3.25
Side of French Fries \$2.25

Caldos - Soup

- Sopa de Albondigas** \$9.85
Mexican soup made with fresh pork meatballs and vegetables served with tortillas.
- Sopa de Camaron** \$13.95
Delicious Mexican soup made with large prawns and vegetables serves with your choice of tortillas.
- Sopa de Tortilla** \$9.85
Mexican soup made with crispy tortillas, chicken breast, fresh avocados, Mexican cheese, tomatoes, onion and cilantro.

All items available to go



AUTHENTIC MEXICAN CUISINE

Aperitivos (Appetizers)

Super Nachos	\$8.25
Chips, cheddar cheese, beans, sour cream, guacamole, onion and tomatoes. (con carne add \$1.00)	
Nachos con Queso	\$6.95
Crispy tortilla chips covered with cheddar cheese.	
Quesadilla	\$7.95
Soft flour tortillas filled with cheddar cheese, onion, tomatoes, sour cream and guacamole. (con carne add \$1.00)	
Cheese Crispi	\$7.95
Crispy flour tortilla topped with melted cheddar cheese.	
Mexican Pizza	\$9.85
Crispy flour tortilla topped with your choice of beans, monterey jack and cheddar cheese, tomatoes, green onion and choice of chicken or beef then garnished with guacamole and sour cream.	
Camarones	\$13.95
Large Prawns, sautéed in butter with mushrooms in our special sauce.	
Traditional Mexican Taquitos	\$8.95
Crispy corn tortillas filled with your choice of chicken or shredded beef topped with guacamole, sour cream and mild salsa.	
Nachos Todo Mexico	\$9.95
Lightly fried potato skins filled with your choice of chicken or beef, topped with melted cheese, tomatoes, onion, guacamole and sour cream.	
Ceviche Puerto Vallarta	\$13.95
Mexican fish dish! White fish marinated with spices, lime juice, tomatoes, onions and cilantro, served with avocado and tostadas.	
Todo Mexico Chipotle Wings	\$9.85
Cheese Dip	\$5.25
Extra melt American cheese with spinach, mushrooms and jalapeño. (con carne add \$1.00)	

Tostadas

Tostada	\$7.95
Crispy corn tortilla layered with refried beans, chicken, beef or pork and covered with shredded lettuce, cheese and tomatoes.	
Deluxe Tostada	\$8.95
Served with guacamole and sour cream.	
Avocado Tostada	\$8.95
Crispy corn tortillas with refried beans, sliced avocado, your choice of meat, and covered with shredded lettuce, cheese and tomatoes and sour cream.	
Todo Mexico Tostada (Tostada de Lomo)	\$11.95
Our traditional Mexican tostada is made with crispy corn tortilla topped with refried beans, pork tenderloin marinated in pineapple juice, orange juice and red wine and then roasted. Topped with fresh lettuce, tomatoes, onion, avocado and Mexican cheese and sour cream.	
Todo Mexico Macho Burrito	\$16.95
Large flour tortilla filled with fillets of skirt steak with whole beans, onion, cilantro, avocado, and tomato topped with cheese and special tomato sauce.	
Todo Mexico Fajita Burrito	\$16.25
Large flour tortilla filled with your choice of chicken, shrimp or steak, with whole beans, onion and bell pepper, topped with cheese, tomato sauce, guacamole and sour cream.	

Side Orders

Fresh Guacamole	\$3.95
Ripe avocados blended with spices, tomatoes, onions, cilantro.	
Chile Relleno	\$4.25
Selected fresh Mexican peppers stuffed with cheese and dipped in egg batter and fried, topped with Spanish sauce.	
Tamale	\$4.25
Fresh corn (dough) filled with shredded beef, wrapped and steamed in a corn husk and topped with our special salsa.	
Chalupa	\$7.25
Crispy flour tortilla folded then filled with your choice of meat, lettuce, tomato and cheese.	
Deluxe Chalupa	\$8.25
With guacamole and sour cream.	
Chimichanga	\$8.95
Flour tortilla rolled up and filled with chicken, beef or shredded beef. Fried and topped with lettuce, tomato, sour cream and guacamole.	
Side of beans (whole, refried or black beans)	\$3.95
Spanish Rice	\$3.95
Sour Cream	\$1.75
Tortillas	\$1.50
Side order Taco	\$2.50
Pico De Gallo	\$1.50
Todo Mexico Pico De Gallo	\$4.95
Chopped onion, tomato, cilantro, avocado, jalapeño peppers and fresh lime juice.	

Burritos

with cheese add \$.50

Chicken, Beef, Shredded Beef or Beans	\$6.95
Carne Azada Burrito	\$13.95
Large flour tortilla filled with fillets of skirt steak with whole beans, onion, cilantro and tomatoes, topped with Mexican cheese and guacamole.	
Deluxe Burrito	\$10.85
Large flour tortilla filled with your choice of beef, chicken or shredded beef with rice and beans and topped with lettuce, tomatoes, guacamole, sour cream and onion with cheese.	
Chile Verde (Pork)	\$8.45
Pork loin cooked with tomatillos, onions, green peppers and spices.	
Expresso Burrito	\$9.85
Pork, rice, beans and cheese wrapped in a large flour tortilla topped with guacamole, tomatoes, onions and Parmesan cheese.	
Vegetarian Burrito	\$9.85
Burrito filled with beans, rice, cheese and lettuce topped with guacamole, tomatoes, onion and sprinkled with Parmesan cheese	
Todo Mexico Healthy Burrito	\$14.25
Large flour tortilla filled with grilled chicken, grilled vegetables, rice and whole beans topped with verde sauce and sour cream.	

Enchiladas

Small Enchiladas

Chicken or Beef	\$3.50
Cheese and Onion	\$3.50
Whole or Refried Beans	\$3.50
Shredded beef "Picadillo"	\$3.50

Large Enchiladas

Chicken or Beef	\$4.50
Cheese and Onion	\$4.50
Whole or Refried Beans	\$4.50
Shredded Beef "Picadillo"	\$4.50