



DINNER MENU

APPETIZERS

Chips and Salsa

First round of chips and salsa compliments of the house
Warm basket of chips 2 | Mild salsa .75 each

Muchos Nachos

Chips, melted Jack cheese, pico de gallo, sour cream, and sliced jalapeños
Beans 8.95 | Beef or seasoned shredded chicken 9.95 | Add guacamole 2.5

Tamales

Two shredded beef tamales, enchilada sauce, queso fresco, and sour cream 8

Chile Rellenos

Two roasted poblano peppers, stuffed with Chihuahua cheese, topped with roasted tomato and house-made avocado sauce 10

Chile con Queso

Blend of three cheeses, chilies, spices, and Dos XX Amber. Made for dipping 7.95

Stuffed Jalapeños

Jalapeños stuffed with seasoned shredded chicken, breaded, and fried golden brown.
Served with sour cream. Spicy! 9

Quesadillas

Flour tortilla, Jack cheese, pico de gallo, and sour cream.
Green chilies and onions 8 | Grilled chicken or steak 9.95
Crab and shrimp: a blend of crab, shrimp, onions, green peppers, and tomatoes 10.95

Guacamole Dip

Ripe avocado, onions, tomatoes, cilantro, and fresh lime 8.5

Rolled Chicken Taquitos

Crispy flour tortilla rolled and stuffed with seasoned shredded chicken. Served with lettuce, pico de gallo, sour cream, and guacamole 8.95

Ceviche

Fresh fish and shrimp cooked with lime juice, red onions, cilantro, and habanero peppers. Accompanied with warm tortilla chips 9.95

SALADS

Taco Salad

Crispy tortilla bowl, veggie, beef, chili, or seasoned shredded chicken.
Iceberg lettuce, cheese, pico de gallo, sour cream, and your choice of dressing 10

House Salad

Iceberg lettuce, tomatoes, onions, cucumbers, carrots, croutons, and choice of dressing 5.95

Caesar Salad

Hearts of romaine lettuce, parmesan cheese, croutons, and Caesar dressing 8
Add your favorite grilled topping:
Chicken 3.95 | **Steak** 4.95 | **Shrimp (4)** 5.95 | **Salmon** 7.95

Fajita Salad

Crispy tortilla bowl, iceberg lettuce, pico de gallo, cheese, sour cream, and choice of dressing 8
Add your favorite grilled topping:
Chicken 3.95 | **Steak** 4.95 | **Shrimp (4)** 5.95 | **Salmon** 7.95

Mexican Salad

Mixed greens, sliced avocados, tomatoes, red onions, cucumbers, and house-made Mexican vinaigrette dressing garnished with optional queso fresco 9
Add your favorite grilled topping:
Chicken 3.95 | **Steak** 4.95 | **Shrimp (4)** 5.95 | **Salmon** 7.95

Choice of Dressings:
Balsamic Vinaigrette, Blue Cheese, Ranch, Caesar,
Pepper Parmesan, Honey Mustard, Italian, or Mexican Vinaigrette

SOUPS

Crema de Mariscos

Creamy crab bisque with lump crabmeat, shrimp, potatoes, onions, red peppers, and roasted tomatoes with a touch of Old Bay®
Bowl 8.5

Tortilla Soup

Chicken, avocado, vegetable broth, cheese, and crispy tortilla strips
Cup 4.95 | Bowl 6.95

Chili Azteca

Topped with onion and cheese. Served with house-made cornbread
Cup 4.95 | Bowl 6.95

Black Bean Soup

Garnished with queso fresco
Cup 4.5 | Bowl 6.50

GILBERTO’S SPECIALS

Carne Asada

Hand cut 12oz New York strip marinated in fresh herbs, peppers, chilies, lime juice, and olive oil. Grilled to order. Served with Mexican rice, refried beans, and flour tortillas 21

Asado de Puerco

Braised tender pork, red chile guajillo sauce, and cumin. Served with Mexican rice, refried beans, and flour tortillas 16

Chamorro de Borrego

A tender lamb shank slowly cooked with Dos XX Amber, fresh herbs, and Mexican spices. Topped with a chile guajillo sauce, fresh cilantro, and onions. Served with Mexican rice, refried beans, and warm flour tortillas 19.95

Chile Verde

Braised tender pork, green tomatillo sauce, cilantro, with a dollop of sour cream. Served with Mexican rice, refried beans, and flour tortillas 16

Chicken Mole

Our house-made mole sauce is a blend of three varieties of chile pods, nuts, dry fruits, and a hint of dark bitter chocolate. Accompanied by Mexican rice, refried beans, and flour tortillas 16

Grilled Rainbow Trout

Veracruz Tomatoes, onions, cilantro, capers, olives, and white wine.
Served with Mexican rice and salad 16.95

Al Ajillo • Garlic cilantro butter, white wine, and fresh lime juice.
Served with Mexican rice and salad 16.95

Camarones (6 Jumbo)

A la Mexicana Tomatoes, mushrooms, and broccoli sautéed with garlic cilantro butter, lime juice, and a touch of tequila. Served over a bed of Mexican rice 18.5

A la Diabla Chile de arbol, garlic cilantro butter, and tangy tomato sauce.
Served with Mexican rice and salad 18.5

Al Ajillo • Garlic cilantro butter, white wine, and fresh lime juice.
Served with Mexican rice and salad 18.5

FAJITAS

Served sizzling with green peppers, onions, and tomatoes. Accompanied by Mexican rice, refried beans, flour tortillas, pico de gallo, sour cream, and guacamole.

Veggie 13.5

Pork 16

Chicken 16

Grilled Shrimp (6) 17.95

Steak 17

Salmon 18

Combination (chicken + steak) 16

Fiesta (chicken, steak, shrimp) 18

TACOS

Grilled Fish

Two flour tortillas filled with grilled fish, topped with habanero slaw, pico de gallo, and queso fresco. Served with black beans 14

Dorados

Three corn tortillas filled with fresh grilled salmon, topped with pico de gallo, crema fresca, crumbled queso fresco, and fresh sliced avocado. Served with black beans 14.95

De Alambre

Two flour tortillas filled with chorizo, steak, and bacon sautéed with onion and peppers. Topped with black beans and melted cheese. Served with Mexican rice 14

De la Plaza

Three soft corn tortillas filled with shredded steak sautéed with garlic cilantro butter, onions, tomatoes, and chile guajillo. Topped with crumbled queso fresco, cilantro, and a spicy avocado sauce. Served with black beans 13.95

Al Pastor

Three soft corn tortillas with steak, diced red onions, cilantro, and spicy avocado sauce. Served with black beans 13.95

Al Carbon

Two soft flour tortillas with grilled chicken or steak, lettuce, pico de gallo, Jack cheese, and guacamole. Served with black beans 13.95

Taco Platter

Two crispy or soft taco shells filled with bean, beef or seasoned shredded chicken, lettuce, pico de gallo and cheese. Served with Mexican rice and refried beans 10.95

• **Vegetarian** and • **Gluten-Free** preparation available.
Please, mention this to your server when ordering.



ENCHILADAS

Two per order, made with corn tortillas. Served with Mexican rice and refried beans.

Pollo

Seasoned shredded chicken, ranchera sauce, and Jack cheese 12.95

Rancheras

Seasoned beef, enchilada sauce, and Jack cheese 12.95

Verdes

Braised tender pork, spicy green tomatillo sauce, and Jack cheese 12.95

Coloradas •

Chihuahua cheese, diced red onions, and enchilada sauce 12.95

ENCHILADAS LA PALAPA

Two per order, made with flour tortillas.

Crab and Shrimp

A blend of crab, shrimp, onions, tomato, and green peppers. Topped with ranchera sauce and Jack cheese. Served with Mexican rice and refried beans 14.50

Chicken and Spinach

Grilled chicken, spinach, artichoke hearts, sautéed with garlic, onions, chipotle pepper, and white wine. Covered with house-made avocado sauce and topped with melted cheese. Served with Mexican rice and black beans 14

Mole

Grilled chicken, our famous mole poblano sauce, and queso fresco. Served with Mexican rice and refried beans 14

BURRITOS GRANDES

Wrapped in a flour tortilla.

Beef or Chicken

Beef or seasoned shredded chicken, red sauce, and Jack cheese. Served with Mexican rice and refried beans 12.95

Pork

Braised tender pork, spicy green tomatillo sauce, Jack cheese, and sour cream. Served with Mexican rice and refried beans 12.95

California

Stuffed with beef, seasoned shredded chicken, rice, beans, red sauces, and Jack cheese. Served with pico de gallo and guacamole 14

Broccoli •

Fresh steamed broccoli florets, Jack cheese, and ranchera sauce. Served with black beans 12.50

Garden •

Steamed mixed vegetables topped with black bean sauce and Jack cheese. Served with black beans 12.50

Bean and Cheese •

Refried beans, Chihuahua cheese, enchilada sauce, melted cheese, and sour cream. Served with black beans 11.95



CHIMICHANGAS

Flour tortilla stuffed and fried to a golden crispy brown. All served with Mexican rice and refried beans.

Crab and Shrimp

A blend of crab, shrimp, onions, tomato, and green peppers, with ranchera sauce. Garnished with lettuce, pico de gallo, and sour cream 14.75

Texas

Beef and seasoned shredded chicken chimi, topped with chili con queso. Garnished with sour cream 14

La Palapa

Beef, pork, seasoned shredded chicken, or bean and cheese. Garnished with lettuce, pico de gallo, and sour cream 12.95

COMBINATIONS

Create your own Mexican feast by combining any of the items below. Served with Mexican rice and refried beans. Dos 13 | Tres 15.75

Enchilada

Beef / Pork / Cheese / Seasoned Shredded Chicken

Taco (soft or crispy)

Beef / Bean / Seasoned Shredded Chicken

Burrito

Beef / Pork / Bean & Cheese / Seasoned Shredded Chicken

Tamale

Shredded Beef / Enchilada Sauce / Queso Fresco

Chile Relleno

Poblano Pepper / Chihuahua Cheese / Ranchera Sauce

A LA CARTE

Taco al Carbon (steak or chicken) 4.5

Taco al Pastor (steak) 4.5

Mexican Rice 3

Refried Beans • • 3

Cornbread (4) 3

Guacamole 2.5

Sour Cream .95

Tortillas (each) .55

Choice of **Beef / Cheese / Bean / Pork / Seasoned Shredded Chicken** for the following items:

Taco (crispy or soft) 4

Enchilada 4

Burrito 4

• **Vegetarian** and • **Gluten-Free** preparation available.
Please, mention this to your server when ordering.

We use only vegetable oils - not animal fat.

The FDA advises consuming raw or undercooked meats, poultry, seafood, or eggs increases your risk of foodborne illness.

La Palapa Grill & Cantina will use reasonable efforts to prevent the introduction of the allergen of concern into the food through close attention during our preparation and handling processes. However, it is ultimately up to the guest to use his or her individual discretion to make an informed choice regarding whether to order any particular items. La Palapa Grill & Cantina cannot guarantee that allergens or intolerances may not have been introduced during another stage of the food chain; even inadvertently, during preparation. Please speak to a Manager regarding allergies prior to ordering.

Our food is prepared to order with the finest ingredients.
Your patience is greatly appreciated. Substitutions are highly discouraged.

20% Gratuity will be added to parties of six (6) or more.
A maximum of four split checks are accepted per party.





LUNCH MENU

Served from 11:30 am to 3:00 pm

APPETIZERS

Chips and Salsa

First round of chips and salsa compliments of the house
Warm basket of chips 2 | Mild salsa .75 each

Muchos Nachos •

Chips, melted Jack cheese, pico de gallo, sour cream, and sliced jalapeños
Beans 8.95 | Beef or seasoned shredded chicken 9.95 | Add guacamole 2.5

Tamales

Two shredded beef tamales, enchilada sauce, queso fresco, and sour cream 8

Chile Rellenos •

Two roasted poblano peppers, stuffed with Chihuahua cheese, topped with roasted tomato and house-made avocado sauce 10

Chile con Queso •

Blend of three cheeses, chilies, spices, and Dos XX Amber. Made for dipping 7.95

Stuffed Jalapeños

Jalapeños stuffed with seasoned shredded chicken, breaded, and fried golden brown.
Served with sour cream. Spicy! 9

Quesadillas ••

Flour tortilla, Jack cheese, pico de gallo, and sour cream.
Green chilies and onions 8 | Grilled chicken or steak 9.95
Crab and shrimp: a blend of crab, shrimp, onions, green peppers, and tomatoes 10.95

Guacamole Dip ••

Ripe avocado, onions, tomatoes, cilantro, and fresh lime 8.5

Rolled Chicken Taquitos

Crispy flour tortilla rolled and stuffed with seasoned shredded chicken. Served with lettuce, pico de gallo, sour cream, and guacamole 8.95

Ceviche ••

Fresh fish and shrimp cooked with lime juice, red onions, cilantro, and habanero peppers. Accompanied with warm tortilla chips 9.95

SALADS

Taco Salad

Crispy tortilla bowl, veggie, beef, chili, or seasoned shredded chicken.
Iceberg lettuce, cheese, pico de gallo, sour cream, and your choice of dressing 10

House Salad

Iceberg lettuce, tomatoes, onions, cucumbers, carrots, croutons, and choice of dressing 5.95

Caesar Salad •

Hearts of romaine lettuce, parmesan cheese, croutons, and Caesar dressing 8
Add your favorite grilled topping:
Chicken 3.95 | **Steak** 4.95 | **Shrimp (4)** 5.95 | **Salmon** 7.95

Fajita Salad •

Crispy tortilla bowl, iceberg lettuce, pico de gallo, cheese, sour cream, and choice of dressing 8
Add your favorite grilled topping:
Chicken 3.95 | **Steak** 4.95 | **Shrimp (4)** 5.95 | **Salmon** 7.95

Mexican Salad •

Mixed greens, sliced avocados, tomatoes, red onions, cucumbers, and house-made Mexican vinaigrette dressing garnished with optional queso fresco 9
Add your favorite grilled topping:
Chicken 3.95 | **Steak** 4.95 | **Shrimp (4)** 5.95 | **Salmon** 7.95

Choice of Dressings:

Balsamic Vinaigrette, Blue Cheese, Ranch, Caesar,
Pepper Parmesan, Honey Mustard, Italian, or Mexican Vinaigrette

SOUPS

Crema de Mariscos

Creamy crab bisque with lump crabmeat, shrimp, potatoes, onions, red peppers, and roasted tomatoes with a touch of Old Bay®
Bowl 8.5

Tortilla Soup

Chicken, avocado, vegetable broth, cheese, and crispy tortilla strips
Cup 4.95 | Bowl 6.95

Chili Azteca

Topped with onion and cheese. Served with house-made cornbread
Cup 4.95 | Bowl 6.95

Black Bean Soup ••

Garnished with queso fresco
Cup 4.5 | Bowl 6.50

LUNCH SPECIALS

Chicken Barbacoa •

Grilled chicken sautéed with onions and peppers in our spicy BBQ sauce.
Served with Mexican rice and beans 10.95

Mexican Pizza

Veggie, beef, bean, pork, or seasoned shredded chicken.
Garnished with pico de gallo, jalapeños, and sour cream 9.95

Soup and Salad

Bowl of Tortilla soup or Black Bean soup and a house salad 9.95

Soup and Taco

Bowl of Tortilla soup or Black Bean soup and a crispy bean, beef or seasoned shredded chicken taco 9.95

TACOS

Two per order, served with Mexican rice and refried beans.

Grilled Fish

Flour tortillas filled with grilled fish, topped with habanero slaw, pico de gallo, and queso fresco 12

Dorados •

Corn tortillas filled with fresh grilled salmon topped with pico de gallo, crema fresca, crumbled queso fresco, and fresh sliced avocado 12

De Alambre

Flour tortillas filled with chorizo, steak, and bacon sautéed with onion and peppers. Topped with black beans and melted cheese. Served with Mexican rice 14

De la Plaza

Soft corn tortillas filled with shredded steak sautéed with garlic cilantro butter, onions, tomatoes, and chile guajillo. Topped with crumbled queso fresco, cilantro, and a spicy avocado sauce 10

Al Pastor •

Soft corn tortillas, steak, diced red onions, cilantro, and spicy avocado sauce 10

Al Carbon •

Soft flour tortillas with grilled chicken or steak, lettuce, pico de gallo, Jack cheese, and guacamole 10

Combinados

One Al Pastor and one Al Carbon 10

Taco Platter

Crispy or soft taco shells filled with bean, beef or seasoned shredded chicken, lettuce, pico de gallo, and cheese 9

ENCHILADAS

Two per order, made with corn tortillas. Served with Mexican rice and refried beans.

Pollo

Seasoned shredded chicken, ranchera sauce and Jack cheese 9.5

Rancheras

Seasoned beef, enchilada sauce and Jack cheese 9.5

Verdes

Braised tender pork, spicy green tomatillo sauce and Jack cheese 9.5

Coloradas •

Chihuahua cheese, diced red onions and enchilada sauce 9.5

ENCHILADAS LA PALAPA

Two per order, made with flour tortillas.

Crab and Shrimp

A blend of crab, shrimp, onions, tomato, and green peppers. Topped with ranchera sauce and Jack cheese. Served with Mexican rice and refried beans 10.95

Chicken and Spinach

Grilled chicken, spinach, artichoke hearts, sautéed with garlic, onions, chipotle pepper and white wine. Covered with house-made avocado sauce and topped with melted cheese. Served with Mexican rice and black beans 14

Mole

Grilled chicken, our famous mole poblano sauce and queso fresco.
Served with Mexican rice and refried beans 14

•Vegetarian and •Gluten-Free preparation available.
Please, mention this to your server when ordering.



SANDWICHES

All sandwiches served with lettuce, tomato, onion, and french fries.

Jumbo Burger (9 oz.)

9.95
Add Jack cheese, bacon, chili, mushrooms, guacamole, or diced green chilies .79 each

Mexican Steak and Cheese

Grilled flour tortillas stuffed with steak, melted cheese, sautéed onions, and peppers 9.95

Fajita Sub

Your choice of grilled chicken or steak, with sautéed onions, green peppers, and Jack cheese 9.95

Grilled Chicken Breast Club

Topped with crispy bacon and melted cheese 9.95
Add chili, mushrooms, guacamole, or diced green chilies .79 each

BURRITOS GRANDES

Wrapped in a flour tortilla.

Beef or Chicken

Beef or seasoned shredded chicken, with red sauce, and Jack cheese.
Served with Mexican rice and refried beans. 9.95

Pork

Braised tender pork, spicy green tomatillo sauce, Jack cheese, and sour cream 9.95

California

Stuffed with beef, seasoned shredded chicken, rice, beans, red sauces, Jack cheese.
Served with pico de gallo and guacamole 9.95

Broccoli •

Fresh steamed broccoli florets, Jack cheese, and ranchera sauce.
Served with black beans 9.95

Garden •

Steamed mixed vegetables, topped with black bean sauce and Jack cheese.
Served with black beans 9.95

Bean and Cheese •

Refried beans, Chihuahua cheese, enchilada sauce, melted cheese, and sour cream.
Served with black beans 9.95

CHIMICHANGAS

Flour tortilla stuffed and fried to a golden crispy brown. All served with Mexican rice and refried beans.

Crab and Shrimp

A blend of crab, shrimp, onions, tomato, and green peppers with ranchera sauce.
Garnished with lettuce, pico de gallo, and sour cream 10.95

Texas

Beef and seasoned shredded chicken, topped with chili con queso.
Garnished with sour cream 14

La Palapa

Beef, pork, seasoned shredded chicken, or bean and cheese.
Garnished with lettuce, pico de gallo, and sour cream 9.95

FAJITAS • •

Served sizzling with green peppers, onions, and tomatoes. Accompanied by Mexican rice, refried beans, flour tortillas, pico de gallo, sour cream, and guacamole.

Veggie 13.5

Chicken 16

Steak 17

Combination (chicken + steak) 16

Pork 16

Grilled Shrimp (6) 17.95

Salmon 18

Fiesta (chicken, steak, shrimp) 18

GILBERTO’S SPECIALS

Carne Asada •

Hand cut 12oz New York strip marinated in fresh herbs, peppers, chilies, lime juice, and olive oil. Grilled to order. Served with Mexican rice, refried beans, and flour tortillas 21

Asado de Puerco

Braised tender pork, red chile guajillo sauce, and cumin. Served with Mexican rice, refried beans, and flour tortillas 16

Chamorro de Borrego

A tender lamb shank slowly cooked with Dos XX Amber, fresh herbs, and Mexican spices. Topped with a chile guajillo sauce, fresh cilantro, and onions. Served with Mexican rice, refried beans, and warm flour tortillas 19.95

Chile Verde

Braised tender pork, green tomatillo sauce, cilantro, with a dollop of sour cream. Served with Mexican rice, refried beans, and flour tortillas 16

Chicken Mole

Our house-made mole sauce is a blend of three varieties of chile pods, nuts, dry fruits, and a hint of dark bitter chocolate. Accompanied by Mexican rice, refried beans, and flour tortillas 16

Grilled Rainbow Trout

Veracruz Tomatoes, onions, cilantro, capers, olives, and white wine.
Served with Mexican rice and salad 16.95
Al Ajillo • Garlic cilantro butter, white wine, and fresh lime juice.
Served with Mexican rice and salad 16.95

Camarones (6 Jumbo)

A la Mexicana Tomatoes, mushrooms, and broccoli sautéed with garlic cilantro butter, lime juice, and a touch of tequila. Served over a bed of Mexican rice 18.5
A la Diabla Chile de arbol, garlic cilantro butter, and tangy tomato sauce.
Served with Mexican rice and salad 18.5
Al Ajillo • Garlic cilantro butter, white wine, and fresh lime juice.
Served with Mexican rice and salad 18.5

COMBINATIONS

Create your own Mexican feast by combining any of the items below.
Served with Mexican rice and refried beans. Dos 13 | Tres 15.75

Enchilada

Beef / Pork / Cheese / Seasoned Shredded Chicken

Taco (soft or crispy)

Beef / Bean / Seasoned Shredded Chicken

Burrito

Beef / Pork / Bean & Cheese / Seasoned Shredded Chicken

Tamale

Shredded Beef / Enchilada Sauce / Queso Fresco

Chile Relleno

Poblano Pepper / Chihuahua Cheese / Ranchera Sauce

A LA CARTE

Taco al Carbon (steak or chicken) 4.5

Taco al Pastor (steak) 4.5

Mexican Rice 3

Refried Beans • • 3

Cornbread (4) 3

Guacamole 2.5

Sour Cream .95

Tortillas (each) .55

Choice of **Beef / Cheese / Bean / Pork / Seasoned Shredded Chicken** for the following items:

Taco (crispy or soft) 4

Enchilada 4

Burrito 4

• **Vegetarian** and • **Gluten-Free** preparation available.
Please, mention this to your server when ordering.

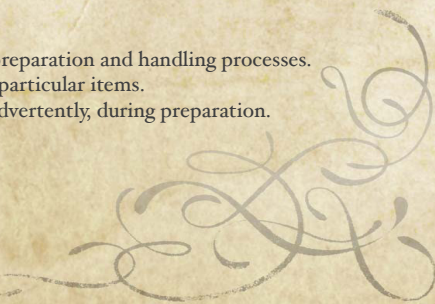
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The FDA advises consuming raw or undercooked meats, poultry, seafood, or eggs increases your risk of foodborne illness.

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Your patience is greatly appreciated. Substitutions are highly discouraged.

20% Gratuity will be added to parties of six (6) or more.
A maximum of four split checks are accepted per party.





BRUNCH MENU

Sundays from 11:00 am to 3:00 pm

APPETIZERS

Chips and Salsa

First round of chips and salsa compliments of the house
Warm basket of chips 2 | Mild salsa .75 each

Muchos Nachos •

Chips, melted Jack cheese, pico de gallo, sour cream, and sliced jalapeños
Beans 8.95 | Beef or seasoned shredded chicken 9.95 | Add guacamole 2.5

Tamales

Two shredded beef tamales, enchilada sauce, queso fresco, and sour cream 8

Chile Rellenos •

Two roasted poblano peppers, stuffed with Chihuahua cheese, topped with roasted tomato and house-made avocado sauce 10

Chile con Queso •

Blend of three cheeses, chilies, spices, and Dos XX Amber. Made for dipping 7.95

Stuffed Jalapeños

Jalapeños stuffed with seasoned shredded chicken, breaded, and fried golden brown.
Served with sour cream. Spicy! 9

Quesadillas ••

Flour tortilla, Jack cheese, pico de gallo, and sour cream.
Green chilies and onions 8 | Grilled chicken or steak 9.95
Crab and shrimp: a blend of crab, shrimp, onions, green peppers, and tomatoes 10.95

Guacamole Dip ••

Ripe avocado, onions, tomatoes, cilantro, and fresh lime 8.5

Rolled Chicken Taquitos

Crispy flour tortilla rolled and stuffed with seasoned shredded chicken. Served with lettuce, pico de gallo, sour cream, and guacamole 8.95

Ceviche ••

Fresh fish and shrimp cooked with lime juice, red onions, cilantro, and habanero peppers. Accompanied with warm tortilla chips 9.95

SALADS

Taco Salad

Crispy tortilla bowl, veggie, beef, chili, or seasoned shredded chicken.
Iceberg lettuce, cheese, pico de gallo, sour cream, and your choice of dressing 10

House Salad

Iceberg lettuce, tomatoes, onions, cucumbers, carrots, croutons, and choice of dressing 5.95

Caesar Salad •

Hearts of romaine lettuce, parmesan cheese, croutons, and Caesar dressing 8
Add your favorite grilled topping:
Chicken 3.95 | **Steak** 4.95 | **Shrimp (4)** 5.95 | **Salmon** 7.95

Fajita Salad •

Crispy tortilla bowl, iceberg lettuce, pico de gallo, cheese, sour cream, and choice of dressing 8
Add your favorite grilled topping:
Chicken 3.95 | **Steak** 4.95 | **Shrimp (4)** 5.95 | **Salmon** 7.95

Mexican Salad •

Mixed greens, sliced avocados, tomatoes, red onions, cucumbers, and house-made Mexican vinaigrette dressing garnished with optional queso fresco 9
Add your favorite grilled topping:
Chicken 3.95 | **Steak** 4.95 | **Shrimp (4)** 5.95 | **Salmon** 7.95

Choice of Dressings:

**Balsamic Vinaigrette, Blue Cheese, Ranch, Caesar,
Pepper Parmesan, Honey Mustard, Italian, or Mexican Vinaigrette**

SOUPS

Crema de Mariscos

Creamy crab bisque with lump crabmeat, shrimp, potatoes, onions, red peppers, and roasted tomatoes with a touch of Old Bay®
Bowl 8.5

Tortilla Soup

Chicken, avocado, vegetable broth, cheese, and crispy tortilla strips
Cup 4.95 | Bowl 6.95

Chili Azteca

Topped with onion and cheese. Served with house-made cornbread
Cup 4.95 | Bowl 6.95

Black Bean Soup ••

Garnished with queso fresco
Cup 4.5 | Bowl 6.50

FAJITAS ••

Served sizzling with green peppers, onions, and tomatoes. Accompanied by Mexican rice, refried beans, flour tortillas, pico de gallo, sour cream, and guacamole.

Veggie 13.5

Pork 16

Chicken 16

Grilled Shrimp (6) 17.95

Steak 17

Salmon 18

Combination (chicken + steak) 16

Fiesta (chicken, steak, shrimp) 18

SUNDAY BRUNCH ENTRÉES

Mama Lola's refried beans flavored with bacon and roasted chile de arbol.

Huevos Divorciados •

Two fried eggs, any style, topped with roasted red chile guajilo sauce and green tomatillo sauce.
Served with Mama Lola's refried beans 9

Huevos Rancheros •

Two eggs, sunny side up, topped with salsa on a crispy corn tortilla.
Served with a side of Mama Lola's refried beans 9

Steak and Eggs •

Two eggs, any style and a flame broiled skirt steak.
Served with flour tortillas and Mama Lola's refried beans 11.95

Enchiladas al Caballo

Two cheese enchiladas smothered with enchilada sauce and topped with two fried eggs. Served with a side of Mama Lola's refried beans 11.50

Breakfast Quesadillas

Scrambled eggs, pico de gallo, cheese and bacon. Garnished with sour cream 9

Burrito Poblano

Flour tortilla stuffed with fluffy scrambled eggs, tomatoes, onions, and chorizo smothered with ranchera sauce and melted Chihuahua cheese.
Served with Mama Lola's refried beans 9

Breakfast Burrito

A flour tortilla filled with scrambled eggs and your choice of any three of the following: cheese, bacon, ham, mushrooms, onions, green peppers, jalapeños, or pico de gallo. Topped with ranchera sauce and served with Mama Lola's refried beans 9.95
Additional toppings .79 each

Create your own Omelet •

Three egg omelet, prepared with your choice of three from the following: cheese, bacon, ham, mushrooms, onions, green peppers, jalapeños, or pico de gallo; dished up with a side of Mama Lola's refried beans 9.95
Additional toppings .79 each

TACOS

Grilled Fish

Two flour tortillas filled with grilled fish, topped with habanero slaw, pico de gallo, and queso fresco. Served with black beans 14

Dorados •

Three fresh grilled salmon tacos, topped with pico de gallo, crema fresca, crumbled queso fresco, and fresh sliced avocado served on corn tortillas. Served with black beans 14.95

De Alambre

Two flour tortillas filled with chorizo, steak, and bacon sautéed with onion and peppers. Topped with black beans and melted cheese. Served with Mexican rice 14

De la Plaza

Three soft corn tortillas filled with shredded steak sautéed with garlic cilantro butter, onions, tomatoes, and chile guajillo. Topped with crumbled queso fresco, cilantro, and a spicy avocado sauce. Served with black beans 13.95

Al Pastor •

Three soft corn tortillas with steak, diced red onions, cilantro, and spicy avocado sauce. Served with black beans 13.95

Al Carbon •

Two soft flour tortillas with grilled chicken or steak, lettuce, pico de gallo, Jack cheese, and guacamole. Served with black beans 13.95

Taco Platter

Two crispy or soft taco shells filled with bean, beef or seasoned shredded chicken, lettuce, pico de gallo and cheese. Served with Mexican rice and refried beans 10.95

• **Vegetarian** and • **Gluten-Free** preparation available.
Please, mention this to your server when ordering.

ENCHILADAS

Two per order, made with corn tortillas. Served with Mexican rice and refried beans.

Pollo

Seasoned shredded chicken, ranchera sauce, and Jack cheese 12.95

Rancheras

Seasoned beef, enchilada sauce, and Jack cheese 12.95

Verdes

Braised tender pork, spicy green tomatillo sauce, and Jack cheese 12.95

Coloradas

Chihuahua cheese, diced red onions, and enchilada sauce 12.95

ENCHILADAS LA PALAPA

Two per order, made with flour tortillas.

Crab and Shrimp

A blend of crab, shrimp, onions, tomato, and green peppers. Topped with ranchera sauce and Jack cheese. Served with Mexican rice and refried beans 14.50

Chicken and Spinach

Grilled chicken, spinach, artichoke hearts, sautéed with garlic, onions, chipotle pepper, and white wine. Covered with house-made avocado sauce and topped with melted cheese. Served with Mexican rice and black beans 14

Mole

Grilled chicken, our famous mole poblano sauce, and queso fresco. Served with Mexican rice and refried beans 14

BURRITOS GRANDES

Wrapped in a flour tortilla.

Beef or Chicken

Beef or seasoned shredded chicken, red sauce, and Jack cheese. Served with Mexican rice and refried beans 12.95

Pork

Braised tender pork, spicy green tomatillo sauce, Jack cheese, and sour cream. Served with Mexican rice and refried beans 12.95

California

Stuffed with beef, seasoned shredded chicken, rice, beans, red sauces, and Jack cheese. Served with pico de gallo and guacamole 14

Broccoli

Fresh steamed broccoli florets, Jack cheese, and ranchera sauce. Served with black beans 12.50

Garden

Steamed mixed vegetables topped with black bean sauce and Jack cheese. Served with black beans 12.50

Bean and Cheese

Refried beans, Chihuahua cheese, enchilada sauce, melted cheese, and sour cream. Served with black beans 11.95

CHIMICHANGAS

Flour tortilla stuffed and fried to a golden crispy brown. All served with Mexican rice and refried beans.

Crab and Shrimp

A blend of crab, shrimp, onions, tomato, and green peppers, with ranchera sauce. Garnished with lettuce, pico de gallo, and sour cream 14.75

Texas

Beef and seasoned shredded chicken chimi, topped with chili con queso. Garnished with sour cream 14

La Palapa

Beef, pork, seasoned shredded chicken, or bean and cheese. Garnished with lettuce, pico de gallo, and sour cream 12.95

COMBINATIONS

Create your own Mexican feast by combining any of the items below. Served with Mexican rice and refried beans. Dos 13 | Tres 15.75

Enchilada

Beef / Pork / Cheese / Seasoned Shredded Chicken

Taco (soft or crispy)

Beef / Bean / Seasoned Shredded Chicken

Burrito

Beef / Pork / Bean & Cheese / Seasoned Shredded Chicken

Tamale

Shredded Beef / Enchilada Sauce / Queso Fresco

Chile Relleno

Poblano Pepper / Chihuahua Cheese / Ranchera Sauce

•Vegetarian and •Gluten-Free preparation available.
Please, mention this to your server when ordering.

GILBERTO’S SPECIALS

Carne Asada

Hand cut 12oz New York strip marinated in fresh herbs, peppers, chilies, lime juice, and olive oil. Grilled to order. Served with Mexican rice, refried beans, and flour tortillas 21

Asado de Puerco

Braised tender pork, red chile guajillo sauce, and cumin. Served with Mexican rice, refried beans, and flour tortillas 16

Chamorro de Borrego

A tender lamb shank slowly cooked with Dos XX Amber, fresh herbs, and Mexican spices. Topped with a chile guajillo sauce, fresh cilantro, and onions. Served with Mexican rice, refried beans, and warm flour tortillas 19.95

Chile Verde

Braised tender pork, green tomatillo sauce, cilantro, with a dollop of sour cream. Served with Mexican rice, refried beans, and flour tortillas 16

Chicken Mole

Our house-made mole sauce is a blend of three varieties of chile pods, nuts, dry fruits, and a hint of dark bitter chocolate. Accompanied by Mexican rice, refried beans, and flour tortillas 16

Grilled Rainbow Trout

Veracruz Tomatoes, onions, cilantro, capers, olives, and white wine. Served with Mexican rice and salad 16.95

Al Ajillo • Garlic cilantro butter, white wine, and fresh lime juice.

Served with Mexican rice and salad 16.95

Camarones (6 Jumbo)

A la Mexicana Tomatoes, mushrooms, and broccoli sautéed with garlic cilantro butter, lime juice, and a touch of tequila. Served over a bed of Mexican rice 18.5

A la Diabla Chile de arbol, garlic cilantro butter, and tangy tomato sauce.

Served with Mexican rice and salad 18.5

Al Ajillo • Garlic cilantro butter, white wine, and fresh lime juice.

Served with Mexican rice and salad 18.5

A LA CARTE

Taco al Carbon (steak or chicken) 4.5

Mexican Rice 3

Cornbread (4) 3

Sour Cream .95

Taco al Pastor (steak) 4.5

Refried Beans • • 3

Guacamole 2.5

Tortillas (each) .55

Choice of **Beef / Cheese / Bean / Pork / Seasoned Shredded Chicken** for the following items:

Taco (crispy or soft) 4

Enchilada 4

Burrito 4

BRUNCH DRINKS

Mimosa

Champagne / Orange Juice 5

Bloody Mary

Vodka / House-Made Bloody Mix / Olives 5

Bloody Maria

Habanero Infused 100% Blue Agave Silver Tequila / House-Made Bloody Mix / Olives 5

Michelada (Mexican Beer Cocktail)

16oz Tecate / Fresh Lime / Clamato / Cholula / Rocks / Salt Rim 5

MARGARITAS

Tamarind Margarita

100% Blue Agave Blanco Tequila / Triple-Sec / Tamarind Puree / Fresh Lime / Tajin Rim 9

Spicy MangoRita

Habanero Infused 100% Blue Agave Silver Tequila / Triple-Sec / Mango Puree / Fresh Lime 9

Fresh Agave

100% Blue Agave Reposado Tequila / Patron Citronge / Fresh Lime / Agave Nectar 9

We use only vegetable oils - not animal fat.

The FDA advises consuming raw or undercooked meats, poultry, seafood, or eggs increases your risk of foodborne illness.

La Palapa Grill & Cantina will use reasonable efforts to prevent the introduction of the allergen of concern into the food through close attention during our preparation and handling processes. However, it is ultimately up to the guest to use his or her individual discretion to make an informed choice regarding whether to order any particular items. La Palapa Grill & Cantina cannot guarantee that allergens or intolerances may not have been introduced during another stage of the food chain; even inadvertently, during preparation. Please speak to a Manager regarding allergies prior to ordering.

Our food is prepared to order with the finest ingredients. Your patience is greatly appreciated. Substitutions are highly discouraged.

20% Gratuity will be added to parties of six (6) or more. A maximum of four split checks are accepted per party.