

# La Sabrosita

BOTANERO GRILL & CANTINA

## Botanas

### **CAMARONES SABROSITA \$19**

*Sautéed shrimp with mushrooms, onions, garlic and tequila.*

### **MANGO AHI SASHIMI \$22**

*Fresh Ahi Sashimi thinly sliced with mango, serrano and avocado topped with our house made ponzu and ginger soy sauce.*

### **CEVICHE DE CAMARÓN \$21**

*Shrimp ceviche cooked in lime juice mixed with red onions, cucumbers, cilantro, chile de arbol, clamato and spices.*

### **LA TORRE DE CAMARÓN \$22**

*Shrimp tower is served with avocado, ceviche de camarón, cooked shrimp, cucumber, aguachile shrimp topped with black sesame seeds and cilantro in our clamato chile sauce.*

### **TRÍO DE AGUACHILES \$26**

*Shrimp aguachile trio in our serrano, chile de árbol and mango sauce.  
Individual aguachile \$9*

### **TOSTADITA DE TUNA \$12**

*Ahi tuna mixed in sesame oil, ginger, soy and ponzu sauce, topped with arugula, avocado, serrano, radish on a sriracha mayo spread.*

### **CHICHARRONES DE RIBEYE \$21**

*Lightly battered 10 oz ribeye steak seasoned and cut in to chunks on top of a bed of guacamole, served on a rock molcajete.*

### **COSTILLAS NORTEÑAS \$19**

*Marinated and grilled crosscut beef short ribs, served with grilled green onions.*

### **ALITAS MANGO HABANERO \$14**

*Lightly battered wings smothered in our Mango Habanero Sauce, topped with bacon and Feta cheese.*

### **FLAUTAS DE RES \$14**

*Flour rolled tacos stuffed with shredded beef topped with lettuce, pico de gallo, crema and cotija cheese.*

### **QUESO FUNDIDO \$14**

*Classic cheese fondue topped with chorizo or poblano rajas.*

### **GUACAMOLE \$16**

*Hass avocados, tomatoes, cilantro, onions in lime and spices.*

### **TACOS DE AMOR \$14**

*Fried potato tacos on a bed of beans, topped with cabbage, pico de gallo, crema and cotija cheese.*

### **TUÉTANOS A LA PARRILLA \$15**

*4 bone marrows grilled topped with chimichurri sauce.*

### **TRIPITAS \$16**

*Slow cooked, then fried cow intestines.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food born illness.*

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## Tradicional

### TACO & ENCHILADA \$23

*Shredded beef taco, cheese enchilada, served with rice and refried beans.*

### CHILE RELLENO & ENCHILADA \$23

*Chile Poblano stuffed with jack cheese, topped with crema, cheese enchilada, served with rice and refried beans.*

### ENCHILADAS SUIZAS \$23

*2 chicken enchiladas topped with our tomatillo verde sauce, crema and cotija cheese, served with rice and refried beans.*

### ENCHILADAS EN MOLE \$23

*2 enchiladas choice of cheese or chicken, served with crema, rice and refried beans.*

### BURRITO COMBO \$23

*Choice of carne asada, pollo asado, adobada, carnitas or chile verde, served with rice and refried beans.*

## Caldos

### CREMA DE ELOTE \$11

*Our signature cream of corn.*

### MENUDO \$19

*Beef tripe and hominy.*

### CALDO DE RES \$19

*Beef stew and vegetables.*

### SOPA DE TORTILLA \$13

*Chicken flavored broth with chile guajillo and tortilla strips.*

### POZOLE VERDE \$19

*Chicken, hominy and chile poblano.*

### BIRRIA DE RES \$19

*Marinated beef birria in its own broth.*

## Ensaladas

### CÉSAR \$11

*Classic Cesar salad with Romaine lettuce, garlic croutons and parmesan cheese.  
- Add chicken for \$4*

### SABROSITA \$13

*Grilled chicken, mixed greens, walnuts, mushrooms, dried cranberries, feta cheese, raspberry vinaigrette.*

### PRIMAVERA \$15

*Mixed greens, spinach, walnuts, cranberries, strawberries, green apple, feta cheese and honey mustard vinaigrette.*

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## Tacos

### TIJUANA \$8

*Adobada pork topped with grilled pineapple, guacamole, onions and cilantro.*

### SONORA \$8

*Arrachera steak topped with guacamole, onions, cilantro on a flour tortilla with melted cheese.*

### VALLE \$8

*Poblano chile relleno with cheese, pinto refried beans, crema, cilantro and pickled habanero onions.*

### ENSENADA \$8

*Grilled Mahi Mahi topped with cabbage, pico de gallo and chipotle cream.*

### BARBACOA \$8

*Slow roasted lamb in our barbacoa adobo topped with onions.*

### BIRRIA \$8

*Served with onions, cilantro and birria broth.*

### QUESABIRRIA \$9

*Served on a melted monterrey jack cheese tortilla, onions, cilantro and birria broth.*

### CARNITAS \$8

*Roasted pork, guacamole and salsa fresca.*

### MARLIN \$8

*Smoked tuna marlin style with onions, tomatoes, peppers, corn and chipotle with melted cheese topped with cabbage and chipotle crema.*

### CABO \$8

*Grilled shrimp topped with cabbage, pico de gallo and chipotle cream.*

### ENCHILADO \$8

*Octopus and shrimp, garlic, tomatoes, onions, poblano peppers, chipotle crema, melted cheese topped with cabbage and chile flakes.*

### BAJA \$8

*Grilled shrimp, bacon, topped with cabbage, pineapple, habanero sauce, cilantro and avocado.*

### PECHUGA \$8

*Marinated chicken breast topped with guacamole, onions and cilantro.*

### SURF AND TURF \$8

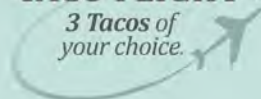
*Marinated Arrachera steak, sautéed shrimp, topped with cabbage, cream and pickled onions.*

### GOBERNADOR \$8

*Shrimp, Poblano peppers, onions and melted cheese topped with cabbage and chipotle crema.*

### TACO FLIGHT \$20

*3 Tacos of  
your choice.*



A 3% surcharge will be added to all guest checks to help cover increasing costs and in our support of the recent increases in minimum wage and benefits for our dedicated Team Members.

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## Especialidades

### **LA TABLITA (2 Personas) \$59**

*Arrachera steak, 2 shrimps brochetas, grilled chicken breast, served with chiles toreados, guacamole, pico de gallo, rice and refried beans.*

### **ENCHILADAS DEL MAR \$30**

*2 Shrimp, octopus and scallop enchiladas, mixed with garlic butter, corn, Poblano peppers, onions and tomatoes topped with our signature Culichi sauce and melted jack cheese, served with rice and refried beans.*

### **CAMARONES PAPAGAYOS \$30**

*Bacon wrapped shrimp stuffed with crab and jack cheese, served with rice and salad.*

### **PECHUGA EN MOLE \$27**

*Chicken breast smothered in a traditional Mole sauce, served with rice and refried beans.*

### **BARBACOA TATEMADA \$30**

*Slow steam cooked lamb in adobo marinate and spices, served with whole pinto beans, rice, onions and cilantro.*

### **MOLCAJETE DE MARISCOS \$34**

*White fish fillet, shrimp and octopus smothered in our Culichi sauce, topped with melted Monterrey cheese, served on a hot lava bowl, served with rice, refried beans and side of tortillas.*

### **CAMARONES FUEGO \$28**

*Large shrimp sautéed with garlic, onion, tomatoes and smothered in our Diabla sauce ( spicy ), served with rice, refried beans and salad.*

### **FILETE CULICHI \$27**

*Mahi Mahi fillet smothered in our Culichi sauce, served with rice, refried beans and salad.*

### **FAJITAS MIXTAS \$30**

*Your choice of shrimp, chicken, steak or all three, guacamole, served with rice and refried beans.*

### **TAMPIQUEÑA \$30**

*Arrachera steak with a cheese enchilada, guacamole, pico de gallo, served with rice and refried beans.*

### **ARRACHERA \$30**

*Arrachera steak, served with guacamole, pico de gallo, rice and refried beans.*

### **CHILE VERDE \$28**

*Pork simmered in our chile verde sauce, served with rice and refried beans.*

### **CARNITAS \$28**

*Roasted pork, served with guacamole, pico de gallo, rice and refried beans.*

### **MOLCAJETE MIXTO \$34**

*Served in a hot lava bowl with tender skirt steak, grilled chicken breast, shrimp, cactus, smothered in our Molcajete sauce, topped with green onions, avocado, radish and blistered jalapeño pepper, served with rice, refried beans and side tortillas.*

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## Specialty Drinks

### PARAÍSO \$14

100% Blue agave Tequila Maestro Dobel Diamante  
+ Organic agave nectar + Cointreau orange triple sec liqueur  
+ Guava nectar pulp, served on a old fashion over ice,  
chamoy, tamarindo, tajin rim.

### CONEJITA \$14

Oaxaca Mezcal Artesanal Joven 400 Conejos  
+ Hibiscus juice ( Jamaica ) + Orange juice  
+ Cointreau orange triple sec liqueur,  
served on a old fashion over ice, tajin rim.

### KENTUCKY ME \$14

Woodford Reserve Distillers select Kentucky straight Bourbon  
+ fresh lemon juice + "Q" ginger beer,  
served on a old fashion over ice garnished with mint.

### SEÑORITA MEZCALITA \$14

Divino Maguey Tamarindo Infused joven Mezcal  
+ Triple sec liqueur + Agave nectar  
+ Orange juice, served on a old fashion  
over ice, tajin, chamoy rim.

### CALIFORNIA TAIL \$14

California coast Whale Tail Gin  
+ "Q" Elderflower tonic + lime juice  
+ fresh muddled strawberries and mint,  
served on a old fashion over ice.

### FRENCH TEA \$16

Martell Medaillon VSOP Cognac  
+ Cointreau orange triple sec liqueur  
+ muddled fresh lemons + "Q" kola over ice,  
served on a large snifter.

### ELIT RASPBERRY RUSSIAN \$14

Elit Premium Russian Vodka + Chambord Raspberry Liqueur  
+ Ginger Ale, served on a old fashion over ice.

### TALIS DAIQUIRI \$14

This 1920s classic cocktail has Bacardi white rum  
+ Luxardo Maraschino cherry liqueur  
+ Fever Tree sparkling Pink Grapefruit  
+ fresh lime juice garnished with cherry  
and sugar rim on a old fashion.

### MARGARITA FLIGHTS \$22

## White Wines

### ANNA CODORNIU RESERVA CAVA BRUT \$7

### PINOT GRIGIO \$9/\$34

Ferrari Carrano, Russian river, California.

### ROSE \$8/\$32

Flat top, California.

### REISLING \$8/\$30

Pacific rim, Columbia valley, Washington.

### SAUVIGNON BLANC \$12/\$45

Matua, Marlborough, New Zealand.

### CHARDONNAY \$12/\$45

Monte Xanic Calixa, Valle de Guadalupe  
Baja California, México.

### CHARDONNAY \$12/\$45

Ferrari Carrano, Sonoma, California.

### MOSCATO \$8/\$36

Primo Amore, Italy.

## Red Wines

### MALBEC \$12/\$48

Bodega Norton, Mendoza, Argentina.

### PINOT NOIR \$10/\$36

Sea Sun by Caymus, California.

### RED BLEND \$10/\$40

Santo Tomás Misión Tinto, Valle de Guadalupe,  
Baja California, México.

### CABERNET SAUVIGNON \$15/\$45

Unshackled, California.

### CABERNET SAUVIGNON \$22/\$61

Ferrari Cerrano, Sonoma, California.

### CABERNET SAUVIGNON \$22/\$61

Hess Collection "Allomi", Napa Valley, California.

### MERLOT \$16/\$60

Napa Cellars, Napa Valley, California.

## DRAFT BEER

Pacífico / Modelo / XX Lager / Negra Modelo / 805 / Sculpin / Bud Light / XX Ambar.

## BEER BOTTLES

Bohemia / Pacífico / Corona / Corona Light / Modelo / Negra Modelo / XX Ambar / XX Lager  
Tecate / Tecate Light / Coors Light / Bud Light / Michelob Ultra / Stella Artois  
Corona Seltzer / Trulys.

## MEXICAN DRINKS

Coca Cola / Squirt / Topochico

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## Happy Hour

Monday-Thursday / 1pm-5pm

- \$2 Off SELECTED WINES
- \$3 Off SELECTED APPETIZERS
- \$5 ALL WELL DRINKS
- \$2 Off DRAFT BEER
- \$2 Off BEER BOTTLES

MARGARITAS \$7  
MARTINIS \$7



## Late Happy Hour

Monday-Thursday / 10pm-12am

BUDLIGHT DRAFT PINTS \$4  
SHOTS \$5

## TACOTUESDAY

All Day!

- \$3 BEER BATTERED FISH TACOS
- 2 for \$12 ANY of our GOURMET TACOS
- \$4 BUDLIGHT DRAFT PINTS
- \$30 BEER BUCKETS of 6



## LIVE Entertainment

THURSDAY  
INDUSTRY NIGHT  
*DJ Music / 9pm*

FRIDAY  
LATIN NIGHT  
*Pacific Beat / 8pm*

SATURDAY  
GRUPO ELECTRO  
*Latin Band / 8pm*

SUNDAY  
MARIACHI  
*April - September / 2 to 6pm*

An 18% gratuity will be added to parties of 8 or more.  
Thank You