

# PEPPERS MEXICALI CAFE

Since 1986



## STARTERS & SALADS



**Soup of the Day** \$8.25 \$10.00

**Grilled Pepper** \$13.95

Cheese stuffed, guacamole and salsa fresca

**Chicken Skewers** \$14.50

Grilled, marinated chicken breast and salsa fresca

**Chipotle Chile Garlic Mushrooms** \$14.50

**Calamari** \$15.95

Spicy cilantro tartar sauce

**Grilled Prawns** \$15.50

Fresh lime and cilantro dressing

**Mussels** \$15.95

Pan roasted tomato red chile sauce

**Clams** \$15.95

Steamed with tomatoes, chiles, and jicama

**Nachos** \$15.95

**Mexican Sausage Pizza** \$16.50

**Chicken Nachos** \$17.95

**Mixed Green Salad** \$8.50 \$10.50

**Black Bean Nachos** \$15.95

**Guacamole Salad** \$16.50

**Guacamole** \$13.50

**Chicken Fajita Salad** \$18.95

## QUESADILLAS

**Quesadillas** \$8.95/\$19.95- **Smoked Gouda Quesadilla** \$13.50



## COMBINATIONS



Served with Refried Beans and Rice

**One Item** \$16.95 **Two Items** \$21.95 **Three Items** \$26.95

**Tacos** Chicken, Beef, or Guacamole

**Chile Rellenos** Cheese

**Enchiladas** Chicken, Beef, Spicy Chile Verde, or Cheese with Red or Green Sauce

**Tostadas** Chicken, Beef, Spicy Chile Verde, or Guacamole

**Burritos** Chicken, Beef, Spicy Chile Verde, or Guacamole

**Tamales** When available



**Black Bean Chili Vegetarian** \$14.95 - **Chicken** \$16.50 - **Beef** \$16.95

**Large Tostada Vegetarian** \$16.95 - **Chicken** \$18.50 - **Beef** \$18.95



## SIDES & EXTRAS



<b>Salsa Fresca</b>	\$4.50	<b>Guacamole</b>	\$6.00
<b>Seasonal Salsa</b>	\$4.50	<b>Smothered burritos add</b>	\$1.00
<b>Avocado Salsa Fresca</b>	\$4.50	<b>Rice</b>	\$6.00
<b>Tortillas</b>	\$1.75	<b>Beans</b>	\$6.00
<b>Chips &amp; Salsa</b>	\$4.00	<b>1/2 Beans 1/2 Rice</b>	\$6.00
<b>Cilantro Tartar Sauce</b>	\$1.50	<b>Sour Cream</b>	\$1.50
<b>Grilled Serranos</b>	\$4.00	<b>Peppers T-Shirts</b>	\$20.00
<b>Melinda's Sauce</b>	\$7.50	<b>Peppers Sweatshirts</b>	\$40.00



## FAJITAS, CHILES, ETC.



Served with Black Beans and Rice

**Vegetarian Fajitas** \$20.50 **Chicken Fajitas** \$22.95

**Beef Fajitas** \$24.95 **Prawn Fajitas** \$24.95

**Chile Colorado** \$20.50

**Chile Verde (spicy pork)** \$20.50

**Chicken Caribe** \$22.95

Citrus Habanero Marinade, Mango Salsa Fresca

**Chicken Diablo** \$21.95

Grilled and Topped with Chipotle Sauce

**Chicken La Paz** \$22.95

Citrus Habanero marinade, grilled with Avocado Salsa

**Southwestern Sausage** \$20.50

Grilled and Smothered

**Mission District Burrito Platter** \$19.95

Choice of fillings

**Santa Fe Cheese Enchilada Platter** \$19.95

**Mushroom & Artichoke Enchiladas** \$17.95 \$22.95

Choice of one or two

**Chicken Mole Enchiladas** \$17.95 \$22.95

Choice of one or two

**Portabella Mushroom** \$19.95

Roasted Red Pepper Sauce

**Tacos al Carbon** \$24.95

Marinated & Grilled Skirt Steak Tacos

**Carne Asada** \$24.95

Marinated & Grilled Top Sirloin

**Huevos Rancheros** \$17.95



## SEAFOOD



Served with Black Beans, Rice, and Tortillas

**Snapper Veracruz** Tomatoes, Green Chiles, Capers, and Lime Juice \$22.95

**Roasted Red Pepper & Garlic Snapper** Grilled and Sauced \$22.95

**Snapper Yucatan** Chiles, Citrus, Cilantro, Tomatoes, Annato (Spicy!) \$22.95

**Garlic Prawns** Cream Sauce, Garlic, Garlic, Garlic \$24.50

**Prawns Gonzalez** Tomatoes, Chiles, Cilantro, Lime Juice (Spicy) \$24.50

**Grilled Prawns** Fresh Lime and Cilantro Dressing \$24.50

**Jamaican Curry Prawns** with Mango Salsa \$24.50

**Grilled Seafood Tacos** (varies daily) \$24.50

**Grilled Seafood Fajitas** (varies daily) \$24.50

**Fried Calamari** with Spicy Cilantro Tartar Sauce \$21.50

**Mussels** Pan Roasted Tomato Red Chile Sauce \$21.50

**Clams** Steamed with Tomatoes, Chiles, Jicama \$21.50

**Jambalaya Prawns, Chicken, and Sausage Creole** \$24.50

**Seafood Paella** Snapper, Prawns, Clams, Mussels, and Calamari \$25.50 **For Two** \$44.00

\*A 3% service charge will be applied to all Debit & Credit Cards.

\*A 20% gratuity will be added to parties of 7 or more. No separate checks.

(831) 373-6892



## TEQUILA & MARGARITAS



Our tequilas are made with 100% Blue Agave. Our margaritas are made with fresh lemon and lime juice, triple sec, and your choice of tequila. They are hand shaken and served up or on the rocks, with or without salt, by the glass or the pitcher.

### MARGARITAS

House Tequila	\$13.50	\$54.00
Sauza Hornitos Reposado	\$14.00	\$56.00
Cazadores Reposado	\$14.00	\$56.00
Patron Reposado	\$14.50	\$56.00

### TEQUILAS

Sauza Hornitos Reposado	\$13.00
Cazadores Reposado	\$13.00
Patron Reposado	\$14.00
Taste of all 3 Reposados	\$19.00



## STAFF FAVORITES



### ULTIMATE MARGARITA

Patron Reposado, Patron Citronge, lemon and lime juice, float of Grand Marnier

\$16.50

### LEXY'S BLOOD ORANGE MARGARITA

Lunazul Tequila, X-Rated Blood Orange Fusion Liqueur, orange juice and lemon

\$14.50

### POMEGRANATE MARGARITA

Casamigos Reposado, triple sec, lemon lime juice, pomegranate juice

\$14.50

### JACOB'S SPICY MARGARITA

Serrano infused Codigo Blanco tequila, triple sec, lemon lime juice

\$14.50

### PALOMA

Cazadores Blanco, triple sec, lemon and lime juice, grapefruit juice

\$14.50

### LISA'S COSMO

Tito's Handmade Vodka, Patron Citronge, lemon and lime juice, splash of cranberry juice

\$14.50

### AMERICAN MULE

Tito's Handmade Vodka, a squeeze of lime, and Cock'n Bull Ginger Beer

\$14.50

### MEXICAN MULE

Corralejo Blanco, a squeeze of lime, and Cock'n Bull Ginger Beer

\$14.50

### BEVERAGES

- Mineral Water
- Sodas, Juices, Milk
- IBC Bottled Root Beer
- Coffee, Tea, Iced Tea

## TEQUILA FLIGHTS

TASTE ALL THREE

### Blanco - Reposado - Añejo

Cazadores	\$20.00
Don Fulano	\$21.00
Patron	\$21.00
Don Julio	\$22.00

### PREMIUM TEQUILAS

Clase Azul Plata	\$21.00
Clase Azul Reposado	\$22.00

### FRESH ON DRAFT

\*Ask your server for rotating selection

### BOTTLED BEER

Coors Light	\$6.50	Lagunitas IPA	\$7.00
Corona	\$7.00	Modelo Especial	\$7.00
Dos Equis	\$7.00	Heineken 00	\$7.00

### BIG BEER

Corona Familiar	\$12.00
Shimmer Pilsner	\$11.00



## Varietal Wines



	glass	bottle
<b>Chardonnay</b>		
Estancia, Monterey	\$11.00	\$40.00
Kali Hart, Monterey	\$12.00	\$44.00
Bernardus, Monterey	\$15.00	\$56.00
<b>Sauvignon Blanc</b>		
Morgan, Sonoma/Monterey	\$12.00	\$44.00
Frog'sLeap/Napa Valley	\$15.00	\$56.00
<b>Riesling</b>		
Tarrica, Paso Robles	10.00	\$36.00
<b>Pinot Noir</b>		
Kali Hart, Monterey	\$12.00	\$44.00
Morgan, Monterey	\$13.00	\$46.00
EX, Monterey	\$13.00	\$48.00
<b>Syrah</b>		
LaHonda, Santa Cruz	\$12.00	\$44.00
<b>Merlot</b>		
Tarrica, Paso Robles	\$12.00	\$44.00
<b>Zinfandel</b>		
Martin Ranch, Santa Clara Valley	\$12.00	\$44.00
<b>Cabernet Sauvignon</b>		
Cannonball, Monterey	\$12.00	\$44.00
<b>Cabernet/Merlot Blend</b>		
Cinnabar Mercury Rising, Central Coast	\$12.00	\$44.00
<b>Sangria</b>		
House Blend		
<b>Sparkling</b>	\$11.00	\$40.00
JP Chenet, France		\$12.00
La Marca Prosecco, Italy		\$12.00

Corkage Fee \$20.00- Vintages subject to change