PEPPERS MEXICALI CAFE

Since 1986

STARTERS & SALADS

Soup of the Day $8.25 $9.75

Grilled Pepper $13.95
Cheese stuffed, guacamole and salsa fresca

Chicken Skewers $13.95
Grilled, marinated chicken breast and salsa fresca

Grilled Prawns $14.50
Fresh lime and cilantro dressing

Grilled Seafood Salad $18.95
Varies Daily

Nachos $14.95
Chicken Nachos $16.95
Black Bean Nachos $14.95
Guacamole $12.50

Mixed Green Salad $7.95 $9.95
Guacamole Salad $15.95
Chicken Fajita Salad $17.95
Mexican Sausage Pizza $15.95

QUESADILLAS

Quesadillas $8.50- 18.95 **Smoked Gouda Quesadilla** $11.95

COMBINATIONS

Served with Refried Beans and Rice

One Item $15.95 **Two Items** $19.95

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

Enchiladas Mushroom & Artichoke **$16.95 $20.95**

SIDES & EXTRAS

Salsa Fresca	$4.50	Guacamole	$6.00
Mango Salsa	$4.50	Smothered Burritos add	$1.00
Avocado Salsa Fresca	$4.50	Rice	$6.00
Tortillas	$1.75	Beans	$6.00
Chips & Salsa	$4.00	1/2 Rice 1/2 Beans	$6.00
Cilantro Tartar Sauce	$1.50	Sour Cream	$1.50
Grilled Serranos	$3.75	Pepper's T-Shirts	$20.00
Melinda's Sauce	$7.50	Pepper's Sweatshirt	$40.00

FAJITAS, CHILES, ETC.

Served with Black Beans and Rice

Vegetarian Fajitas $19.50 Chicken Fajitas $21.95

Beef Fajitas $24.95 Prawn Fajitas $23.95

Chile Colorado $19.95

Chile Verde $19.95
(spicy pork)

Chicken Diablo $21.95
Grilled and Topped with Chipotle Sauce

Chicken Caribe $21.95
Citrus Habanero Marinade, Mango Salsa Fresca

Southwestern Sausage $19.95
Grilled and Smothered

Mission District Burrito Platter $18.95
Choice of fillings

Santa Fe Cheese Enchilada Platter $18.95

Huevos Rancheros $16.95

SEAFOOD

Served with Black Beans, Rice, and Tortillas

Snapper Veracruz Tomatoes, Green Chiles, Capers, and Lime Juice **$21.95**

Roasted Red Pepper & Garlic Snapper Grilled and Sauced **$21.95**

Snapper Yucatan Chiles, Citrus, Cilantro, Tomatoes, Annato (Spicy!) **$21.95**

Garlic Prawns Cream Sauce, Garlic, Garlic, Garlic **$23.95**

Prawns Gonzalez Tomatoes, Chiles, Cilantro, Lime Juice (Spicy) **$23.95**

Grilled Prawns Fresh Lime and Cilantro Dressing **$23.95**

Grilled Seafood Tacos (varies daily) **$20.95**

Black Bean Chili
Vegetarian $14.50 Chicken $15.50 - Beef $16.50

Large Tostada
Vegetarian $16.50 - Chicken $18.50- Beef $18.95

*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**

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

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, 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

Sodas, Juices, Milk

Mineral Water

IBC Bottled Root Beer

Coffee, Tea, Iced Tea

Varietal Wines

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

Corkage Fee $20.00 - Vintages subject to change

- Menu items subject to change without notice -