

El Arroyo

CANTINA & MEXICAN KITCHEN

HOUSE SPECIALS

Served with tortillas, rice and beans or salad.

PESCADO AL PASTOR \$21

Marinated basa fish, sautéed onions and pineapple.

PORK CARNITAS \$21

Fried braised pork.

AL PASTOR \$21

Marinated bbq pork.

CARNE ASADA \$21

Two grilled carne asada steaks, grilled onions and jalapeños.

Served with a side of ranchera sauce.

TWO TACOS ESTILO ASDERO \$21

Steak and homemade chorizo mix, grilled onions, pico de gallo, avocado, special sauce and grilled jack cheese.

CHILE VERDE \$21

Pork meat cubes, simmered in mild green sauce.

Saturday & Sundays Only

THREE BARBACOA TACOS \$17

Beef barbacoa, onion, cilantro, salsa and cheese.

Add rice and beans for \$3.99

BIRRIA RAMEN \$17

Beef birria, ramen noodles, onion and cilantro served in a soup bowl.

SEAFOOD

SHRIMP COCKTAIL \$18

Shrimp broth, tomato, cucumber, cilantro, onion, avocado and lemon. Served with corn tostadas.

SHRIMP CEVICHE \$18

Cooked shrimp, tomato, cucumber, cilantro, onion, avocado and lemon. Served with corn tostadas.

~ Made Fresh Daily ~

FAJITAS

Fajitas made with green and red bell peppers and grilled onions. Served with tortillas, rice and beans or salad.

CHICKEN FAJITAS \$22

STEAK FAJITAS \$25

CARNITAS FAJITAS \$24

STEAK AND CHICKEN FAJITAS \$27

SHRIMP FAJITAS \$30

STEAK, CHICKEN AND SHRIMP FAJITAS \$32

ADD MUSHROOMS \$1.00

ADD BACON \$2.00

EL ARROYO HEALTHY CHOICES

BURRITO BOWL \$18

Beans, rice, onion, cilantro, cheese, avocado, and a special sauce.

Choice of steak, grilled chicken, marinated chicken, pork chile verde, carnitas or al pastor.

FAJITA BOWL \$20

Choose from steak, chicken, pork chile verde or carnitas, grilled bell peppers, grilled onions, jack cheese, avocado, cilantro, special sauce, rice and whole beans.

VEGGIE BOWL \$15

Whole beans, onion, bell peppers, cheese, avocado, special sauce and cilantro.

VEGAN BOWL \$15

Whole beans, onion, cilantro, bell peppers, broccoli, avocado and special sauce.

VEGGIE FAJITAS \$19

Grilled onion, broccoli, grilled bell peppers and tomato. Served with salad, whole beans and tortillas.

SALAD

CHICKEN \$16 / STEAK \$19 / SHRIMP \$20

Lettuce, red and green bell peppers, avocado, cucumber and tomato.

Dressing on side. Dressing Options:

Ranch, Italian, Thousand Island, Raspberry Vinaigrette, Caesar, Honey Mustard or Creamy Chipotle Sauce.

UPGRADE TO FAJITA STYLE FOR \$2.00

MOLCAJETES

Molcajete is served with tortillas, rice and beans or salad. Choice of meat and red, green or creamy chipotle sauce, cheese, orange slice, tomato, avocado, grilled onions and whole beans served in a HOT lava rock bowl.

CHICKEN \$25 / STEAK \$27 / CARNITAS \$26

STEAK AND CHICKEN \$29

STEAK, CHICKEN AND SHRIMP \$34

SHRIMP \$36

ADD MUSHROOMS \$1.00

ADD BACON \$2.00

MAKE IT FAJITA STYLE FOR \$2.00

KIDS MENU

Served with rice and beans or fries.

\$10

1. ONE TACO - STEAK, CHICKEN OR CHILE VERDE - JUST MEAT
2. BEAN & CHEESE BURRITO
3. CHEESE ENCHILADA
4. CHEESE QUESADILLA
5. CHICKEN TENDERS

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ANTOJITOS MEXICANOS

On three item choices, only one meat: steak, marinated chicken, grilled chicken, shredded chicken, pork chile verde, al pastor, or carnitas.

THREE CHICKEN ENCHILADAS \$16

Shredded chicken, sour cream, onion, cilantro, and jack cheese. Choose from medium spicy red sauce or mild green sauce.

THREE SOPESITOS \$18

Choice of meat, lettuce, refried beans, sour cream, tomato, onion, cilantro, special sauce, and mexican cheese.

THREE TACOS ESPECIALES \$17

Jack cheese, red sauce, lettuce, topped with parmesan cheese, and choice of one meat. Served with a side of creamy chipotle salsa.

THREE TACO TRUCK TACOS \$15

Onion, cilantro, salsa, and choice of one meat.

THREE TOSTADITAS \$16

Choice of one meat, lettuce, refried beans, sour cream, onion, cilantro, tomato, green salsa and mexican cheese.

THREE CRISPY TACOS \$14

Choice of one meat, lettuce, sour cream, and jack cheese.

THREE CHICKEN FLAUTAS \$14

Lettuce, special salsa, tomato, sour cream, and mexican cheese.

TACOS DEL AGUA (1 SHRIMP & 1 FISH) \$16

Onion, cilantro, salsa, lettuce, tomato, creamy chipotle sauce, and mayonnaise.

QUESADILLA \$17

Choice of one meat, onion, cilantro, cheese, and salsa.

CHILE RELLENO \$10

Choose from medium spicy red sauce or mild green sauce.

CHILE POBLANO \$14

Choose of meat, onion, cilanto, and jack cheese.
With choice of cream sauce, red, green, or chipotle sauce.

NACHOS \$18

Choice of meat, refried beans, cheese, corn chips, sour cream, salsa, onion, and cilantro.

CARNE ASADA FRIES \$19

Carne asada, french fries, jack cheese, onion, cilantro, sour cream, and special sauce.

Add rice and beans to any plate above for only \$3.99

BURRITOS

Meat choices: steak, marinated chicken, grilled chicken, shredded chicken, pork chile verde, al pastor, or carnitas.
Upgrade to fish \$3 or shrimp for \$5 more

TACO TRUCK BURRITO \$14

Choice of meat, rice, beans, onion, cilantro, and salsa.

RANCHERO FAJITA BURRITO \$18

Choice of meat, rice, beans, cheese, onion, bell peppers, and special sauce.

HOUSE BURRITO \$16

Choice of meat, rice, refried beans, and cheese.
Smothered in a creamy chipotle sauce.

CHIMICHANGA - FRIED OR GRILLED \$17

Choice of meat, rice, refried beans, and cheese.

Make any burrito a Wet Burrito.

Red or Green sauce \$3.5 / Creamy Chipotle \$5

TRADITIONAL PLATES

Served with tortillas, rice and beans or salad.
Upgrade to homemade corn torillas add \$3

RANCHERO PLATE

Onion, jalapono, bell pepper, and special sauce.

Chicken \$20 Beef \$23 Carnitas \$22 Fish \$23 Shrimp \$25

DIABLA PLATE

Sautéed with spicy homemade diablo sauce.

Chicken \$20 Beef \$23 Carnitas \$22 Fish \$23 Shrimp \$25

AL AJO PLATE

Sautéed with homemade garlic butter sauce.

Chicken \$20 Beef \$23 Carnitas \$22 Fish \$23 Shrimp \$25

A LA CASA PLATE

Onion and garlic sautéed in a spicy sauce.

Chicken \$20 Beef \$23 Carnitas \$22 Fish \$23 Shrimp \$25

TAMPIQUEÑA PLATE

Grilled onions, jalapeño and tomato.

Chicken \$20 Beef \$23 Carnitas \$22 Fish \$23 Shrimp \$25

CHIPOTLE PLATE

Sautéed in a creamy chipotle sauce.

Chicken \$20 Beef \$23 Carnitas \$22 Fish \$23 Shrimp \$25

A LA CREMA PLATE

Simmered in a cream sauce.

Chicken \$20 Beef \$23 Carnitas \$22 Fish \$23 Shrimp \$25

BREAKFAST

DAILY FROM 11AM - 3PM

CHILAQUILES \$17

Choice of red medium spicy sauce or mild green sauce, tortilla chips, scrambled eggs, sour cream, jack cheese, cilantro and grilled onion. Add chile verde for \$3.00

SCRAMBLED EGGS \$15

Two scrambled eggs with choice of homemade chorizo or bacon.

HUEVOS RANCHEROS \$15

*Two sunny side up eggs, special sauce, grilled bell peppers, grilled onions and jack cheese.

VEGETARIAN OMELET \$15

Bell peppers, mushroom, onion, tomato, cilantro, and jack cheese.
Add meat to any breakfast plate for \$4.00 more

BREAKFAST BURRITO \$14

Choice of homemade chorizo or bacon. Two scrambled eggs, potato, jack cheese and refried beans. Add rice for \$1.00

DESSERTS

EL ARROYO SWEET NACHOS \$10

Homemade crispy flour tortilla chips, sugar, cinnamon, one scoop of vanilla ice cream, drizzled with chocolate and caramel syrup.

ARROYO SWEET CHIMICHANGO \$9

Flour tortilla fried to a brown crisp and stuffed with homemade flan. Coated with sugar, cinnamon, chocolate drizzle and caramel syrup.

FLAN \$9

A delicious homemade custard with caramel.

DULCE DE LECHE CHEESECAKE \$9

TWO SCOOPS OF FRIED ICE CREAM \$9

TWO CHURRO DOUGHNUT \$9

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Gratuity will be included on all parties of 8 or more. Please expect all orders to take some time to cook. We prepare all our dishes fresh and made to order.
PLEASE NO SEPERATE CHECKS FOR PARTIES OF 8 OR MORE.