



Casita del Campo
Brunch Menu

Served from 11:00 am until 3:00 pm

Served with Mexican rice, refried beans and soup or salad.

Cheese Chile Relleno \$18

A fresh green chile filled with a creamy cheese and lightly battered. Includes rice and refried beans. Chicken or beef add \$6

Chilaquiles \$22

Corn chips sautéed with a red or green salsa, melted jack cheese and two fried eggs sunny side. Includes rice and refried beans.

Huevos con Chorizo \$25

Scrambled eggs with our savory chorizo. Includes rice and refried beans.

Huevos a la Mexicana \$23

Scrambled eggs with fresh onions, tomatoes and peppers. Garnished with sliced avocado. Includes rice and refried beans.

Steak & Eggs \$29

Grilled thinly sliced steak, Mexican style. Topped with two sunny side eggs and served with steak fries and refried beans.

Casita Breakfast Burrito \$22

Huevos a La Mexicana, eggs with onion, cilantro, tomato, potato, chorizo, refried beans, avocado, side of Habanero Salsa.

Enchiladas \$28

Choice of chicken, beef, vegetables or cheese. Served with a red California salsa or green tomatillo salsa. Includes rice and refried beans.

Mahi Mahi \$29

Grilled and served with fresh garden vegetables and steak fries.

Carnitas \$29

Our delicious and tender pork simmered in garlic and oranges. Chopped and served with guacamole and sour cream. Includes rice and refried beans.

Pozole \$25


Mexican Pork & Hominy Stew made fresh in house served with oregano, onion, cabbage, radishes, tostadas and salsa de arbol. (Limited Quantity)

Tostada Salad \$18

A crispy flour tortilla shell filled with refried beans, beef or chicken, lettuce, fresh salsa, sour cream and guacamole. Grilled steak or shrimp add \$8

No Substitutions. Thank you for dining with us! We are not responsible for lost or stolen articles.

A 18% gratuity will be added to parties of six or more.

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Viva La Vida!

MARGARITAS

Our famous margaritas are made with tequila, triple sec and fresh squeezed lime juice.

Casita Classic Margarita \$16 dbl \$21
Tequila, triple sec and fresh lime juice.

Cadillac Margarita \$19 dbl \$25
Top Shelf Tequila, triple sec and fresh lime juice.

Fruit Margarita \$18 dbl \$23
Strawberry, Peach, Banana, Cranberry, Melon, Guava, Watermelon, Mango and Pomegranate.

Specialty Margaritas \$20 dbl \$25
Hibiscus (Jamaica), Cucumber, Jalapeno, Ginger and Tamarindo.

We also prepare:

Virgin Margaritas \$12

Piña Colada \$18
Rum, pineapple, coconut. Served frothy.

Mexican Coffee \$18
Tequila, Kahlua, our freshly brewed coffee topped with whipped cream.

BEERS

Negra Modelo / Bohemia / Tecate / Victoria / Pacifico
Modelo Especial / Dos XX Amber / Corona / Corona Light

Non-alcoholic Beer \$9
Lagunitas INPA / Stella Zero / Corona Zero

Draft Beer \$10
Modelo Negra / Stella Artois / Lagunitas IPA / Modelo Especial / Pacifico

SOFT DRINKS \$4

Pepsi / Pepsi Zero / Dr. Pepper / Orange Crush / Starry / Iced Tea
Raspberry Iced Tea / Sparkling Water / Bottled Water

JUICES

Orange / Cranberry / Pineapple / Grapefruit / Tomato / Pomegranate \$7
Aguas Frescas: Cucumber Lime (pepino), Hibiscus (jamaica), Horchata, and Seasonal Flavors \$10

DESSERTS

Flan \$14
Homemade Mexican custard topped with whipped cream and a cherry on top!

Buñuelos \$10
Crispy flour tortilla drenched in cinnamon sugar.

Churros \$10
Fresh hot churros.

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Since 1962

www.casitadelcampo.net

There is a 18% gratuity for parties of 6 or more.

We can not split checks for parties of 6 or more.

We are not responsible for lost or stolen items.