

## WARNING!

This menu was written w all the love & funny that exists in my heart. Read it w an open mind. Remember we r not here to piss u off. Maybe we took off your favorite item but before you go ahead & whine about it & force us to make that dish of yours, try something new! Dare to be adventurous!

For all you gluten freaks (lol), silly-acs (lol), vegetarians, vegans, dairy & soy intolerant peeps, we have options available...yay!!!  
(please ask your server)

Please inform your server of any allergies some items are not thoroughly described most of our dishes contain cilantro, onion garnish or dairy. VIP!..it is imperative that u explain whether any deviation required is a preference or a real allergy..either way we r happy to accommodate

NO SPLIT BILLS por favor!!! (don't get crazy! .you may pay separately however)

18% Gratuity will be added for parties over 5..sometimes after a few Margaritas you forget to calculate gratuity in such groups so we like to make your life easier ;), & avoid a dirty look from your server..lol!

We accept VISA, MASTERCARD and CASH!

ATM is located upstairs.

TOURISTAS !!.. Please note that it is customary to tip 15% for good service (don't pretend you don't know! ..& the taxes on the receipt are NOT paid to the servers)

## LA HISTORIA (only for the curious ;-))

So this is how it goes. The story of the little Mexican restaurant that could. Once upon a time, 23 years ago my father (Eduardo) took a chance on Baldwin Street. He found this little old Victorian house and had a vision. He was the only one who saw the potential. So with a little paint, a trip to the beer store, and a few deliveries from suppliers in Kensington we started Margaritas "fiesta room". My father worked day and night 7 days a week and before you knew it we were a success. We were welcomed to Baldwin Village with open arms.

His motto was always "bueno, bonito y barato!" (Good, cute, and cheap!). My father had been in the industry for over 30 years with many ups and downs throughout his life he finally hit the nail on the head with Margaritas. It was a great concept during the recession. In addition, we were one of the first few Mexican restaurants in the city.

After working to stabilize the business for a full 5 years my father decided to semi retire in Ecuador (his native land..that's right we are not Mexican..:-p) and leave me (his only child) in charge of the business. Every spring/summer season he would come to help me and finally 12 years later he sold the business to me. He still keeps an eye on me of course.. He's my Daddy!..lol

So now 23 years later here I am still making a go of it!.. There are times we need life support and times that are fruitful, but that's business! And with that I would like to thank ALL of my patrons for your continued support through the good times and the bad.

Gracias  
Pamela Mejia



# MARGARITAS

est. 1994



## 23RD EDITION



# VISA / MC / CASH ONLY ATM UPSTAIRS

## antojitos

- house made tortilla chips / 3
- V waca-mole de casa / 11  
house made served w fresh corn chips
- V nachos famosos autenticos / 11  
topped w gooey cheese, chile de arbol salsa, crema, onions, pickled jalapenos, sprinkled w cilantro & queso de feta
- nachos carnivoros / 13  
"the famosos" w beef & frijoles negros
- calamares fritos / 11  
w a house made jalapeno dip
- choriqueso / 11  
queso mozzarella melted & topped w pork chorizo served w tortillas
- V queso fundido / 10  
queso mozzarella melted & flowered w mushrooms served w tortillas
- V mexican street corn / 5 each  
corn on the cob "mexican style" .. BBQd & lightly slathered w crema sprinkled w tajin & queso de feta !!

## BITE MY BURRITO! / 14

- the moo moo  
AAA angus steak, waca-mole, frijoles, melted queso, lettuce, arroz, red & green peppers, in a flour tortilla
- V the skinny  
frijoles, arroz, seasonal vegetables, lettuce, queso, avocado crema in a flour tortilla
- the oink  
homemade chorizo, waca-mole, frijoles, melted queso, salsa verde, pico de gallo, arroz in flour tortilla

## EAT MY TACO! / 13 ..extra taco 3.5, rice & beans 2

- tacos de tinga (3)  
pulled chicken marinated in a chipotle adobo sauce and onions topped w avocado crema and feta cheese
- tacos al pastor (3) w/cheese 2  
roasted pork marinated in a chipotle adobo sauce, pineapples & guacamole
- tacos de pescado (3)  
baja style tilapia lightly battered drizzled w a chipotle crema & red cabbage
- tacos de camarones (3) / 14  
shrimp slathered in garlic butter & white wine topped with avocado crema, shredded radish

## FA-GEE-TAS FAMOSAS (u do the work!)

18 / for one 30 / for two !

sizzling platter with your choice of:

- \*vegetarian
- \*chicken
- \*beef
- \*or a mix of chicken and beef

add house made guacamole \$1.50

## QUE MAS?..

- |                    |                 |
|--------------------|-----------------|
| guacamole side / 4 | avocado / 2     |
| mexican rice / 3   | frijoles / 3    |
| pico de gallo / 2  | salsa verde / 2 |
| tortillas (4) / 2  | crema / 2       |
| jalapenos / 2      |                 |

## translations

- |                                  |                 |
|----------------------------------|-----------------|
| *frijoles = beans                | * arroz = rice  |
| *crema = sour cream              | *queso = cheese |
| *verde = green                   | *rojo = red     |
| * pico de gallo = tomato garnish |                 |
| *huevo = egg                     |                 |

V= items that are vegetarian or can be made vegetarian

## sopas & ensaladas

- sopa de tortilla / 6.5  
mexican chicken soup, sliced chips, avocado, crema & queso
- V sopa de frijol negro (cut the cheese soup..lol) / 6.5  
black bean soup drizzled w crema & sprinkled w queso de feta
- V taco salad / 14  
a crispy flour tortilla bowl, greens, arroz, frijoles, peppers, pico de gallo, queso, crema, topped w grilled chicken
- V ensalada green-ga / 11  
lettuce, tomato, avocado, onions, bell peppers, queso, honey garlic dressing . Add \$4 pollo or carne
- ensalada playera / 17  
the green-ga w grilled tiger shrimp & mango

## KE-SA-DEE-YAS / 14

- la green-ga autentica  
flour tortillas, melted queso, roasted pork, pineapples, & drizzled crema
- la tinga  
flour tortillas, melted queso, pulled chicken marinated in a chipotle adobo sauce, onions , drizzled crema
- V Nopalitos add 1  
flour tortillas, melted queso, mexican cactus, peppers, cooked in a salsa verde & onions, drizzled w crema

## TOSTADAS / 14 (2 per order) (open faced crispy corn)

- tostada de pibil - EXTRA SPICY  
pulled pork marinated in orange juice & achiote, frijoles, fresh avocado, crema & pickled habanero
- the french kiss (sounds gross but its soooo good!)  
braised beef tongue marinated w red vino, lime & guajillo peppers, radish, avocado crema
- tostada de ceviche / 15  
el salvadorian tilapia, lime & agua chile cooked, diced cucumber, tomato, fresh mango, avocados, fresh jalapenos & shredded radish

## V THE BIG ENCHILADA (corn tortillas)

- served w arroz/ensalada or arroz/frijoles / 16
- chicken little  
pulled chicken w one of our homemade salsas: mole, rojo, or tomatillo.. melted queso, drizzled crema, cilantro & onions
- vamos a la playa  
tiger shrimp, chipotle mango salsa, drizzled crema, melted queso
- dirty miss piggy  
pork chorizo slathered in mole rojo, melted queso, drizzled w crema

## COSAS ESPECIALES /14

- crispy crunch flautas  
corn taco flutes, pulled chicken, guacamole, drizzled w crema, queso, pico de gallo, salsa verde and roja
- cheeseburger chimichanga (NOT Chi-chi-manga!..lol)  
a crispy burrito, ground beef, melted queso, crema & guacamole

## DESSERTS /7

- churros  
mexican style donut served w dulce de leche & whipped cream
- deep fried ice cream  
a vanilla ball dipped in corn flakes & graham crumbs, flash fried, served w chocolate sauce & whipped cream
- flan  
mexican custard

## SPECIALS

Margarita Monday  
Large Margarita  
\$10

Taco Tuesday  
3 Tacos for \$10

Guac Wednesday  
Buy Chips The Guac  
is on Us \$3

Thursday-Sunday  
Bucket of Cerveza  
\$25