



LOS LOBOS



PARA LA MESA / TO SHARE

GUACAMOLE FRESCO EN MOLCAJETE Prepared Table Side / Jalapeño / Tomato / Onion / Cilantro	\$9
QUESO FUNDIDO Cheese Fondue Baked in a Skillet with Mexican Chorizo Sausage / Corn Tortillas	\$8
TOTOPOS Crispy Corn Nachos / Refried Beans / Guacamole / Crema Mexicana / Monterrey Jack Cheese	\$8

ANTOJITOS / APPETIZERS

SOPA DE TORTILLA Queso Fresco / Avocado	\$5
QUESADILLA DE TRES QUESOS Melted Chihuahua, Oaxaca and Cotija Cheese Pico de Gallo / Guacamole / Crema Mexicana Additions / Fire Roasted Shrimp \$5 Grilled, Mesquite Smoked Chicken Breast \$3	\$7
EMPANADAS DE CARNE Beef Turnovers / Pico de Gallo / Guacamole	\$8
AGUACHILE DE CAMARONES Mexican Style Shrimp Ceviche / Lime Cucumber / Onion / Garlic / Radish Serrano Pepper / Cilantro	\$9

ENSALADAS / SALADS

BETABEL Roasted Beets / Jicama / Tomato / Cucumber Watercress / Pumpkin Seed Honey Lime Dressing	\$8
NOPALES Cactus / Onion / Tomato / Avocado / Jalapeño Cotija Cheese / Herb Vinaigrette Additions / Fire Roasted Shrimp \$5 Grilled, Mesquite Smoked Chicken Breast \$3	\$8

LOS TACOS

3 CORN TORTILLAS WITH AUTHENTIC FILLINGS SERVED WITH GUACAMOLE / SALSA	
DE PESCADO Grilled Mahi - Mahi / Cabbage / Pico de Gallo Chipotle Cream	\$14
AL PASTOR Choice of Annatto Marinated Pork or Chicken Grilled Pineapple	\$13
RAJAS & CREMA Grilled Poblano Peppers / Toasted Corn Crema Mexicana / Queso Fresco	\$10

ENCHILADAS

2 ENCHILADAS WITH MEXICAN RICE & REFRIED BEANS	
ENCHILADAS DE MOLE Chicken Tinga / Traditional Mole Poblano Sauce	\$12
ENCHILADAS VERDES Slow Roasted Shredded Pork / Onion / Cilantro Cotija Cheese / Tomatillo Sauce	\$12
ENCHILADAS DE MARISCOS* Scallops / Shrimp / Mahi Mahi / Tomato Caldillo Queso Fresco / Cilantro	\$16

ESPECIALIDADES DE LA COCINA / HOUSE SPECIALTIES

SERVED WITH MEXICAN RICE & REFRIED BEANS

CARNE ASADA* Grilled Skirt Steak Marinated in Guajillo Chiles & Tequila / Corn Tortillas	\$23
COCHINITA PIBIL Slow Braised Pork in Bitter Orange Juice with Annatto Seeds / Served Shredded on Banana Leaf / Corn Tortillas	\$19
ALAMBRE DE CAMARONES Grilled Giant Spiced Shrimp Skewer / Tomatillo Sauce	\$24
POBLANOS RELLENOS Stuffed Poblano Peppers / Queso Fresco / Mild Caldillo Sauce	\$15
HUACHINANGO A LA VERACRUZANA Veracruz-Style Red Snapper / Tomato / Onion / Bell Peppers / Olives / Capers / Raisins	\$24
BURRITO ROJO Refried Beans / Red Rice / Queso Fresco / Cilantro / Choice of: Chipotle Seasoned Ground Beef Chicken Tinga / Shredded Pork with Salsa Verde	\$18

ACOMPAÑAMIENTOS / SIDES

ELOTES Mexican Street Corn	\$4
CHILES TOSTADOS Blistered Jalapeños	
FRIJOLES REFritos Refried Pinto Beans	
TAMALES Seasoned Pork and Cornmeal Steamed in Corn Husks	
ARROZ MEXICANO Mexican Rice	
ARROZ BLANCO White Rice	

Your check may reflect an additional tax in certain ports or itineraries. A 20% gratuity, beverage and specialty service charge will be added to your check.

If you have any type of food allergy, please advise your server before ordering. *These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.