

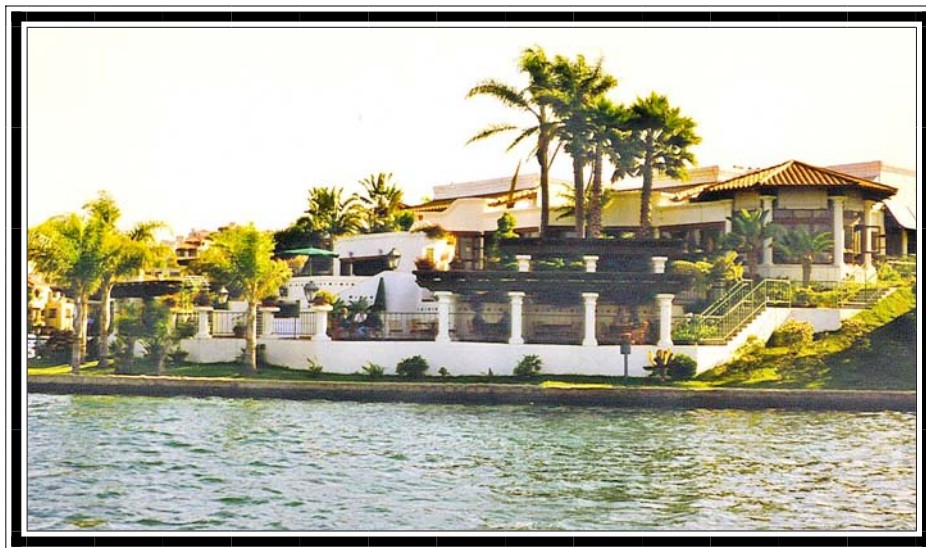


¡Bienvenidos Amigos!

Join us every week in the cantina for our legendary
“Taco Tuesday™”

We Invented it! Our TACOS are \$2.00 and they're the best you've ever had!

Tortilla Flats is a magnificent Mexican hacienda, thanks to Ellen and Steve Levinson. Ellen's murals depict scenes from the Levinsons' extensive travels from the seashore to the mountains of Mexico; while also gathering famous recipes. The tradition of excellent food and charming surroundings has made Tortilla Flats a favorite in the Saddleback Valley since 1984.



Make yourself at home and always remember.....

MI CASA ES SU CASA.

Salud y pesetas, Your Hosts.

Sunday Brunch

Sunday Brunch is served every Sunday from 10:00 am until 2:00 pm

All Brunch entrees include 2 glasses of complimentary Champagne, Orange Juice, Pan Dulce, Fresh Seasonal Fruit, and our Famous Chips and Salsa.

Add a House Salad to any Entrée for \$2.00

APERITIVOS

Sour Cream \$2.00 • Guacamole Dip \$8.95 • Salsa Fresca \$3.00

Ceviche \$10.95 An old world tradition of marinating Raw Fish in fresh Lime Juice, Onions, Tomatoes and Cilantro.

Shrimp Cocktail \$11.95

Calamari \$10.95 Tender Squid Steaks cut into strips, breaded and deep fried. Served with a Chipotle Tarter Sauce.

HUEVOS

All Eggs are prepared as described or as preferred

Chilaquiles Con Huevos \$13.95

A true Mexican favorite! Diced Corn Tortillas and scrambled Eggs sauteed with Tomatoes, Onions, Chiles and Cheese. Crowned with Sour Cream and served with Frijoles, Mexican Papas and Tortillas.

Omelet de Chile Verde \$14.95

Tender Pork simmered in a delectable Green Tomatillo Sauce and wrapped in Eggs. Served with Frijoles y Mexican Papas.

Huevos Mexicanos \$13.95

Two Eggs scrambled to perfection with diced Onions, Tomatoes and Chiles. Served with Tortillas, Frijoles y Mexican Papas.

Omelet de Aguacate y Crema \$14.95

A perfectly prepared Omelet crowned with Avocado slices and Sour Cream. Served with Arroz y Frijoles.

Huevos con Chorizo \$14.95

Our homemade Mexican Sausage scrambled with two Large Eggs. Served with Tortillas, Frijoles y Mexican Papas.

Huevos con Camarones \$16.95

Eggs scrambled with succulent Shrimp sautéed in Butter, Garlic and Green Onions. Served with Sliced Avocado, Tortillas, Frijoles y Mexican Papas.

Spinach and Mushroom Omelet \$13.95

Fresh Spinach and sautéed Mushrooms wrapped in Eggs and Jack Cheese

Huevos Rancheros \$13.95

Two Fried Eggs nested on a fresh Corn Tortilla, and smothered in our Special Salsa Ranchera and melted Monterey Jack Cheese. Served with Mexican Papas, Frijoles and Tortillas.

Omelet De Cangrejo \$19.50

A fluffy blanket of Eggs wrapped around the sweetest meat of the Crab sautéed with Chiles and Onions. Topped with Salsa Verde and Jack Cheese. Served with Mexican Papas y Frijoles.

Omelet Mexicano \$13.95

A beautiful Omelet stuffed with Melted Monterey Jack Cheese and topped with Salsa Fresca and our Special Sauce. Served with Frijoles y Arroz.

Huevos con Machaca \$13.95

Our delectable Shredded Beef, sautéed with Onions, Tomatoes and Garlic scrambled with the freshest of Eggs. Served with Tortillas, Frijoles y Mexican Papas.

Enchilada Poblana y Huevos \$14.95

A delicious Cheese Enchilada covered with our Special Mole Sauce accompanied by two Large Eggs. Served with Guacamole, Frijoles, tortillas y Mexican Papas.

Huevos con Asada \$15.95

Three fresh Eggs scrambled with freshly grilled Carne Asada. Served with Tortillas, Jalapeños, Radishes, Guacamole, Cilantro, Salsa Fresca, Tortillas y Mexican Papas.

ENSALADAS

Tortilla Flats' Ensalada Especial \$13.95

Slices of Avocado, Onion, Tomato, Cucumber, Bell Peppers and shredded Monterey Jack Cheese on a crisp bed of Lettuce.

Chicken \$14.95 Shrimp \$15.95 Mariscos \$16.95 Crab \$17.95

Topped with your choice of our Homemade Ranch or Vinaigrette Dressing

Blackened Salmon Caesar Salad \$15.95

Our traditional Caesar Salad topped with Blackened Salmon.

Grilled Chicken Caesar Salad \$14.95

Our traditional Caesar Salad topped with grilled Chicken.

TOSTADAS

Each Tostada begins with a deep fried Tortilla, add Frijoles, Salsa Fresca, Shredded Lettuce, Monterey Jack Cheese, Julienned Carrots, Zucchini and Jicama. Garnished with Guacamole and Sour Cream

Compuesta de Machaca (*Shredded Beef*) \$14.95

Compuesta de Pollo (*Grilled Chicken Breast*) \$13.95

Compuesta de Camarones (*Shrimp*) \$15.95

Compuesta de Mariscos (*Crab and Shrimp*) \$17.95

Compuesta de Carne Asada (*Grilled New York Steak*) \$16.95

Compuesta de Cangrejo (*Crab*) \$17.95



SPECIAL TROPICAL DRINKS

The Lake Mai Tai \$8.00
Myers Dark Rum, Bacardi 151, Malibu Rum, Orange Curacao, Orange, Pineapple and Lime Juices.

Raspberry Punch \$7.50
Bacardi Razz Rum, Raspberry Liqueur, Cointreau, Lime and Grapefruit Juices.

Limon Mojito \$8.00
Bacardi Limon Rum muddled with Fresh Mint, Sugar, Fresh Lime Juice and Tonic.

Passion Lemonade \$8.00
Alize Red Passion and Ketel One Citron Vodka mixed with Lemonade and served on the rocks with a Lime Wedge.

Tortilla Flats Bloody Mary \$6.95
A special blend of Tomato Juice, Tabasco, and Worcestershire mixed with Premium Vodka and garnished with Olives, Limes, and Lemon wedges. A Sunday Brunch Favorite!

Tortilla Flats House Skinny Dip Margarita \$4.95
A calorie-friendly mix of fresh squeezed Lime Juice, Tequila, Triple Sec, and a splash of Orange Liqueur

• House Wine \$5.00 Per Glass During Sunday Brunch •

PLATOS ESPECIALES

Add a House Salad to Any Entrée for \$2.00

El Platon de Tacos \$29.95 *(Para dos personas)*

Prepare your own Carnitas, Carne Asada or Pollo Asado Tacos at your table. Served on a platter with all the condiments: Arroz, Frijoles, Jalapenos, Salsa Fresca, Guacamole, Radishes., Jack Cheese, Cilantro, and warm Tortillas.

Carne Tampiquena \$20.50

A 10 ounce cut of New York Steak grilled to your satisfaction, topped with strips of Chiles and Onions. Served with a Mole Cheese Enchilada, a Chicken Taquito, Frijoles and Guacamole.

Carne del Patron \$21.95

Choice New York Steak topped with Queso Fundido, Onions and Chipotle Chile Sauce. Served with Frijoles, Mexican Papas and Salsa Fresca.

Camarones Azteca \$21.50

Sweet Shrimp sautéed with Bell Peppers, Garlic, Capers, Parsley, Butter, Lemon and White Wine. Garnished with Quesadilla wedges and Mole Sauce. Served with sautéed Vegetables and Arroz.

Enchiladas de Camarones \$20.50

Shrimp, lightly sauteed with Onions, Chiles and Seasonings stuffed into two corn Tortillas. Topped with Salsa Verde, Avocado Slices and Sour Cream. Served with Frijoles y Arroz.

Enchilada de Cangrejo \$20.50

Delicate Crab and our Special Salsa Verde make this an outstanding Enchilada. Served with your choice of our Homemade Mama's Chicken, Meat or Green Corn Tamale.

Carnitas \$15.95

Fresh Pork prepared Mexican style, served with Salsa Fresca, Arroz, Frijoles, Guacamole Picado, Jalapeños and warm Tortillas.

Camarones al Mojo de Ajo \$21.50

Shrimp sauteed in our Special Butter and Garlic Sauce. Served with Arroz, Salsa Fresca, Avocado Slices and warm Tortillas

Taco Brunch \$13.95

For our Guests who can't resist our Tacos. Your choice of two Chicken, Machaca Beef, Fish or Carnitas Tacos. Served with Frijoles y Arroz.
Shrimp or Lobster add \$4.00

Royal Burrito \$15.50

A Flour Tortilla filled with Chicken, Carnitas, Ground Beef, or Machaca Beef. Covered with Enchilada Sauce, melted Cheese and crowned with Guacamole and Sour Cream. Served with Frijoles y Arroz.
Carne Asada add \$3.00

Mamacita's Combinacion \$14.95

Our homemade Mama's Chicken, Meat or Green Corn Tamale, and a delectable Cheese Enchilada. Served with Frijoles and Arroz.

La Bahia \$15.95

Tia's fresh homemade Chile Relleno that melts in your mouth, with your choice of Machaca, Chicken, Ground Beef, Chorizo, Carnitas or Cheese Enchilada. Served with Frijoles y Arroz.

Steak Picado \$16.95

Cubes of Tender Steak sautéed with Tomatoes, Onions, Pasilla Chiles and flavored with Cilantro. Served with Frijoles, Arroz and warm Tortillas.

Blackened Salmon \$16.95

Atlantic Salmon with Cajun seasoning served with fresh Vegetables and Arroz.

Chimichanga Brunch

A Flour Tortilla stuffed with your choice and deep fried to mouth-watering crispness. Crowned with Guacamole and Sour Cream. Served with Frijoles y Arroz.

Machaca Beef • Chicken Carnitas \$15.95 Carne Asada • Crab • Shrimp \$18.95

House Special Fajitas

These are real traditional Fajitas! Your choice Marinated in our Chile Guajillo Sauce and sauteed with Pasilla Chiles, Onions and Tomatoes. Served with Frijoles, Arroz, Guacamole Picado, Salsa Fresca and warm Tortillas.

Beef, Chicken or Fish \$16.95 • Shrimp or Lobster \$18.95

For combination Fajitas we add an additional portion of the meat of your choice.

Beef, Chicken or Fish \$8.95 • Lobster or Shrimp \$11.95

Additional Fajita "set-ups" are \$6.00

Dessert



Mango Raspberry Pastry \$4.95
Soft Cake layered with Raspberry Filling and Mango Mousse.



Tortilla Flats Homemade Caramel Flan \$4.95
Delicious Caramel Flan.
Our Most Popular Dessert!



Key Lime Tart \$4.95
A light tart shell containing a Buttery Lime filling with a hint of Vanilla.
Topped with Whipped Cream.



Brownie Sundae \$4.50
A warm Brownie topped with a scoop of Vanilla Ice Cream, Chocolate Sauce, and Whipped Cream.



Fried Ice Cream \$6.95
A mound of creamy vanilla ice cream covered in Granola and deep fried to perfection. Topped with Whipped Cream and Chocolate Sauce.

CHAMPAGNE AND SPARKLING WINES

Freixenet Brut \$25 Domaine Ste. Michele Brut \$27

Gloria Ferrer \$39 Chandon Brut \$45

Chardonnay

Rodney Strong, Sonoma County	\$39
Lindemans, Australia	\$22
Clos De Bois, California	\$30
Kendall-Jackson, California	\$32
Coppola Diamond Collection, California	\$32

Cabernet Sauvignon

Robert Mondavi, Woodbridge, California	\$25
Columbia Crest, "Two Vines"	\$25
Estancia, California	\$34

Merlot

Ironstone, California	\$25
14 Hands, Washington	\$28
Blackstone, California	\$30

Riesling

Chateau Ste. Michelle, Washington	\$24
Encyclopedia, Germany	\$31

• • For a Complete Wine List, Please Ask Your Server • •

BOTTLED BEER

Bohemia.....\$5.50	Corona & Corona Light...\$5.50
Negra Modelo.....\$5.50	Tecate Light.....\$5.50
Pacifico.....\$5.50	Modelo Especial.....\$5.50
Dos Equis Lager....\$5.50	Coors Light.....\$4.50
Amstel Light..\$5.50	Budweiser.....\$4.50
Heineken..\$5.50	MGD.....\$4.50
Heineken Light.....\$5.50	Imperial (Costa Rica).....\$5.50
Bud Light.....\$4.50	Pyramid Hefeweizen.....\$5.50
Miller Lite.....\$4.50	Samuel Adams.....\$5.50
O'Doul's Amber....\$4.00	Stella Artois.....\$5.50
Bass.....\$5.50	Red Stripe.....\$5.50

DRAFT BEER

Tecate.....\$5.25	Dos Equis Amber.....\$5.25
Black & Blue\$6.00	Sierra Nevada Pale Ale.....\$5.25
Bud Light.....\$4.50	Blue Moon.....\$5.25
Newcastle Brown Ale..\$6.00	Coors Light.....\$4.50
Miller Lite.....\$4.50	Guinness.....\$6.00