El Vallarta

SPORTS BAR AND GRILL

Cherry Valley

CATERING AVAILABLE
BOOK YOUR EVENT NOW!

QUICKCONTACT.US

7140 Harrison Ave. • Rockford, IL 61112 • (312) 885-0433 & (312) 581-7329

ElVallartaRestaurantBar.com

Margarita Las Gemelas

Cantarito Vallarta

Tarro Tropical

Tequila Sunrise

TEQUILA

PREMIUM TEQUILAS

Don Julio Blanco **10** Reposado **11** Añejo **12** 70 **16**
Patrón Silver **10** Reposado **11** Añejo **12**
1800 Blanco **10** Reposado **11** Añejo **12** Cristalino **16**
Corralejo Blanco **10** Reposado **11** Añejo **12**
Gran Centenario Blanco **10** Reposado **11** Añejo **12**
Herradura Blanco **10** Reposado **11** Añejo **12**
3 Generaciones Blanco **10** Reposado **11** Añejo **12**
Jimador Blanco **10** Reposado **11**
Cazadores Reposado **10**

DE LA CAVA DE LOS JEFES

Don Julio 1942 **27**
Don Julio Real **45**
Jose Cuervo Reserva de la Familia **35**
Maestro Dobel Cristalino **50**
Gran Patrón Platinum **55**
Gran Patrón Burdeos Añejo **60**
Gran Patrón Piedra **60**
Clase Azul Reposado **47**

MARGARITAS

FLAVOR MARGARITAS

House Tequila **11^{99}** Premium Tequila **16^{99}**

- **Classic-Lime** • **Mango** • **Blue**
- **Strawberry** • **Pineapple** • **Guayaba**

SPECIALTY MARGARITAS

House Tequila **13^{99}** Premium Tequila **18^{99}**

- **Mezcal-Rita** Margarita made with mezcal **11^{99}**
- **Pepino** Cucumber
- **Jalapeño**
- **Margarita Mangonada** **14^{99}**
- **Margarita Mangonada Vallarta** **21^{99}**
  With small bottle of tequila Don Julio
- **Margarita Las Gemelas** **29^{99}**
  Your choice of flavor. Served with two Coronitas

TEQUILA COCKTAILS

Tequila Sunrise Orange juice, grenadine & house tequila **11^{99}**
Paloma Squirt, lime juice and house tequila **11^{99}**
Charro Negro House Tequila, lime juice and Coke **11^{99}**
Cazuela House Tequila, citrus juices, Squirt, sliced fruit **21^{99}**
Tarro Tropical House tequila, citrus juices, Squirt, sliced fruit **19^{99}**
Banderita Lime juice, house tequila & house-made sangrita **14^{99}**
Cantarito House Tequila **14^{99}** Premium Tequila **20^{99}**
Citrus juices, Squirt, and tequila, powder chilli rim
Cantarito Vallarta With small bottle of tequila Don Julio **24^{99}**
Los Cuatro Amigos **39^{99}**
Tequila flight shots: 2 silver and 2 reposados (Premium list)

Cazuela

Los Cuatro Amigos

OLLA VALLARTA **179^{99}**
Citrus juices, Squirt, chopped fruit and HOUSE TEQUILA

Margarita Mangonada Vallarta

Cucumber Margarita

CERVEZAS Y MICHELADAS

Beer

BOTTLED BEER

IMPORTED 6 Bucket (6) 34

- Modelo (Bottle or Can)
- Negra Modelo
- Corona
- Corona Premier
- Corona Familiar
- Victoria
- Pacífico
- XX Lager
- Estrella Jalisco
- Bohemia
- Coronita 4 Bucket (6) 20

FAMILY SIZE BEERS

- Caguama (32 oz) 16.99
  - Corona • Victoria • Modelo

DOMESTIC 5 Bucket (6) 25

- Budlight
- Michelob Ultra

ALCOHOL-FREE BEER

- Heineken 0.0% 6

DRAFT BEER

IMPORTED DRAFTS 5

- Modelo
- Negra Modelo
- Pacífico
- Corona
- XX Lager
- Blue Moon

DOMESTIC DRAFTS 4

- Bud Light
- Miller Lite
- Coors Light

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LAS ESTACAS 20.99

Our-house michelada mix, citrus juices and your choice of two bottled beers, garnished with shrimp

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AVISO AL CONSUMIDOR

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EL ANCLOTE 22.99

Our-house michelada mix, citrus juices with a 32 oz. caguama beer

MICHELADA REGULAR 11.99

* EL ATRACADERO 55.99

Your choice of six can beers with seafood mix

Mojito (Berries)

Blue Hawaiian

Martinis

Cocktails

- **Blue Hawaiian** Rum, Blue Curaçao, pineapple juice **11.99**
- **Pepino Loco** Vodka, lime juice, simple syrup, 7UP **11.99**
- **Paraiso** Grenadine, Malibu rum, pineapple juice, Blue Curacao **11.99**
- **Long Island Iced Tea** Vodka, tequila, light rum, triple sec, gin, and a splash of cola **11.99**
- **Piña Colada** Rum, coconut cream and pineapple juice **11.99**
  Pick your favorite flavor: • Original • Strawberry • Mango • Berries
- **Sex On The Beach** Vodka, peach schnapps, orange juice and cranberry juice **11.99**
- **B.M.F.** Gin, light rum, vodka, tequilla, and blue curaco **11.99**
- **Screwdriver** Vodka and orange juice **11.99**
- **Mai Tai** Rum, Curacao liqueur, orgeat syrup, and lime juice **11.99**
- **Amaretto Sweet & Sour** Amaretto and sweet & sour **11.99**
- **Vampiro** Tequila, sangrita, lime juice, Squirt **11.99**
- **MOJITOS** **12.99**
  A classic refreshing Cuban cocktail, made with rum, simple syrup, lime juice, seltzer water and fresh lime spearmint leaves
  • Original-Lime • Berries • Strawberry • Mango
- **BOMS:** Vegas Bomb **10.99** Jäger Bomb **10.99**
- **MARTINIS:** Pick your favorite: Lychee, Cosmopolitan or Apple **13.99**

WHISKEY

Buchanan's 12 **12**
Buchanan's Master **14**
Buchanan's 18 **15**
Crown Royal **9**
Chivas Regal 12 **9**
Jack Daniels **9**
Fireball **9**
Johnnie Walker Black Label **10**
Johnnie Walker Red Label **10**
Jameson **10**
Grand Old Parr 12 **10**
J&B **8**
Seagrams 7 **8**

Buchanan's Red Seal **35**
Johnnie Walker Blue Label **47**

COGNAC

Remy Martin VSOP **12**
Martell VSOP **12**
Hennessy VSOP **12**

Remy Martin XO **29**
Hennessy XO **29**
Martell XO **29**

BRANDY

Presidente **9**
Don Pedro **9**
Torres 10 **9**
Azteca de Oro **9**
Ciroc VS **9**

VODKA

Ketel One **9.99**
Grey Goose **9.99**
Belvedere **9.99**
Ciroc **9.99**
Effen **9.99**
Effen Cucumber **9.99**
Smirnoff **9.99**
Sky **9.99**
Svedka Citron **9.99**
Absolut **9.99**
Titos **9.99**

Paraiso

SOFT DRINKS

Agua Mineral Preparada (No Alcohol)

AGUAS FRESCAS **3.99**
Horchata • Jamaica

Jugo de Naranja Bottled orange juice **2.99**

SODAS
Refrescos Mexicanos Mexican bottled sodas **3.99**
• Sidral • Sangria • Agua Mineral • Coca Cola
• Jarritos: (Assorted flavors) • Squirt

Refrescos de Máquina Glass **2.99** Pitcher **10.99**
Fountain drinks
• Pepsi • Diet Pepsi • Sierra Mist • Orange Crush
• Lemonade • Iced Tea

REFRESCOS PREPARADOS:
Sangría Señorial Preparada **8.99**
Agua Mineral Preparada **8.99**

VIRGIN COCKTAILS:
Piña Colada Sin Alcohol Virgin piña colada **8.99**
Margarita Sin Alcohol Virgin margarita **8.99**

OTRAS BEBIDAS
Agua Embotellada Bottled water **2.50**

LIQUOR

Amaretto Disaronno **9**
Sambuca **9**
Grand Marnier **9**
Godiva Chocolate **9**
Midori Melon **9**
Rumchata **9**
Frangelico **9**
Patrón Café Dark **9**
Patrón Citronge **9**

RUM

Captain Morgan **9.99**
Myers' Orig. Dark **9.99**
Malibu **9.99**
Bacardi Superior **9.99**
Bacardi Solera **9.99**

SANGRIA

White Glass **10.99** Pitcher **31.99**
Red Glass **10.99** Pitcher **31.99**
Vallarta Glass **10.99** Pitcher **31.99**

Sangria

Bottle Service

TEQUILA

Don Julio Blanco **230**
Don Julio Reposado **250**
Don Julio Añejo **260**
Don Julio 70 **349**
Don Julio 1942 **499**
Don Julio Real **1200**

Patrón Silver **230**
Patrón Reposado **250**
Patrón Añejo **260**

1800 Reposado **199**
1800 Añejo **350**
1800 Cristalino **299**

Corrajelo 1821 Reserva **395**

Clase Azul Reposado **690**
Maestro Dobel Cristalino **499**

MEZCAL

Unión **199**
Casamigos **249**
Clase Azul **999**

VODKA

Ketel One **199**
Grey Goose **199**
Belvedere **199**
Absolut **199**
Títo's **199**

WHISKEY

Buchanan's 12 **230**
Buchanan's Pineapple **230**
Buchanan's 18 **330**
Buchanan's Red Seal **499**

Crown Royal **199**
Johnnie Walker Black **199**
Johnnie Walker Gold **199**
Johnnie Walker Blue **799**
Chivas Regal 12 **180**

CHAMPAGNE

Moët & Chandon Imperial Brut **250**
Dom Pérignon Vintage 2009 **399**

COGNAC

Remy Martin VSOP **250**
Remy Martin XO **499**
Martell VSOP **250**
Martell XO **550**
Hennessy VSOP **250**
Hennessy XO **550**

WINE

Cabernet Glass **9** Bottle **35**
Merlot Glass **9** Bottle **35**
White Zinfandel Glass **9** Bottle **35**
Moscato Bottle **35**

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Sushi ESTILO VALLARTA

SERVED COLD

La Playa 19.99
Wrapped: cream cheese
Topped: crab salad and breaded shrimp

SERVED COLD

Brisas del Mar 19.99
Wrapped: seaweed sheets
Topped: scallops, crab and octopus

SERVED WARM

El Patrón 19.99
Wrapped: tempura
Topped: crab salad and breaded shrimp

SERVED WARM

Quesito 19.99
Wrapped: fried
Topped: bacon, grilled pepper and melted cheese

SERVED COLD

Caliente 19.99
Wrapped: shrimp
Topped: spicy shrimp and avocado

SERVED COLD

Valiente 19.99
Wrapped: avocado and octopus
Topped: spicy crab salad and breaded shrimp

SERVED WARM

El Solecito 19.99
Wrapped: fried
Topped: spicy crab salad

SERVED COLD

Paraiso 19.99
Wrapped: crabmeat
Topped: Vallarta dressing and breaded shrimp

SERVED COLD

El Vallarta 19.99
Wrapped: crabmeat
Topped: fish and avocado

SERVED COLD

Cancún 19.99
Wrapped: shrimp
Topped: crab salad and unagi sauce

All rolls are made with a base of white rice, Philadelphia cream cheese and cucumber

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UN BUEN COMIENZO
Appetizers

Camarones Al Ajillo

Para Empezar *Starters*

Empanadas de Camarón Shrimp empanadas (4) **12.99** (8) **24.99**
Callo de Hacha a la Parrilla Grilled scallops **19.99**
Guacamole Avocado dip (8 oz) **9.99** **MP$**
Calamares a la Parrilla Grilled calamari **19.99**
Chicharrón de Pescado fish cracklings **19.99**

Calamares al Ajillo Calamari in garlic sauce **19.99**
Pulpo al Ajillo Octopus in garlic sauce **19.99**
Camarones al Ajillo Shrimp in garlic sauce **19.99**

Queso Fundido *Melted Cheese*

Queso Fundido Con Chorizo **13.99**
Melted cheese with chorizo with a side of ranchero sauce and corn or flour tortillas

Queso Fundido del Mar **16.99**
Melted cheese with shrimp with a side of ranchero sauce and corn or flour tortillas

Tostadas Frias *Cold Tostadas*

Tostada de Camarón Cocido **10.99**
Boiled shrimp tostada

(*) **Tostada de Ceviche de Camarón** **10.99**
RAW shrimp ceviche tostada

(*) **Tostada de Ceviche de Pescado** **10.99**
RAW fish ceviche tostada

Tostada de Pulpo Octopus tostada **10.99**

Tostadas a La Plancha
Tostadas -Cooked on the griddle

Pulpo a la Plancha Octopus on the griddle **13.99**
Camarón y Pulpo a la Plancha **13.99**
Shrimp and octopus on the griddle

Botanas

Botana Vallarta Caliente **64.99**
Includes four shrimp empanadas, fish cracklings,grilled calamari, octopus in garlic sauce, shrimp in garlic sauce and scallops (All served warm)

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Cocteles *Cocktails*

Coctel de Camarón Shrimp cocktail Sm **12.99** Lg **24.99**
Coctel de Camarón y Pulpo Sm **13.99** Lg **26.99**
Shrimp and octopus cocktail

(*) **Vuelve a la Vida** **29.99**
Shrimp, octopus, RAW oysters, clams, crab and scallops

Ceviches

(*) **Ceviche de Camarón** RAW shrimp ceviche Sm **14.99** Lg **28.99**
(*) **Ceviche de Pescado** RAW fish ceviche Sm **14.99** Lg **28.99**
(*) **Ceviche de Pulpo** Octopus ceviche Sm **15.99** Lg **29.99**
(*) **Ceviche Mixto** Sm **16.99** Lg **29.99**
You pick your combination with RAW shrimp, RAW fish & octopus

Camarones Aguachiles

(*) **Camarones Aguachiles** **22.99**
RAW shrimp marinated in lime juice and served with your choice of sauce:
- Salsa Verde *Green sauce*
- Salsa Roja *Red sauce*
- Salsa Mixta: Roja y verde *Mix red and green sauce*
- Mango-Habanero Sauce

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Ostiones *Oysters*

(*) **Ostiones en su Concha** (6) **12.99** (12) **24.99**
RAW oysters on its shell

(*) **Ostiones Preparados** (6) **22.99** (12) **43.99**
RAW oysters topped with shrimp and octopus

Botana Vallarta Caliente

Callo de Hacha a la Parrilla

(*) Ostiones Preparados

Cocteles

Filete Empanizado

Filete Relleno Con Crema de Hongos

Huachinango a La Diabla

PESCADOS Fish

Filetes de Pescado *Fish Fillet*

Salmón Italia 25.99
Salmon fillet seasoned with fresh lemon juice, garlic and parmesan cheese. Served with rice and vegetables

Salmón Tropical 27.99
Salmon fillet with mango-buttered sauce, topped with mango-pico de gallo. Served with rice and vegetables

Filete Relleno Estilo Vallarta 29.99
Fish fillet with a seafood mix in our special spicy sauce

Filete Relleno Con Crema de Hongos 29.99
Fish fillet with a seafood mix in mushroom sauce

Filete a la Diabla Fish fillet in a diabla sauce SPICY! 22.99

Filete al Ajo Fish fillet with garlic 22.99

Filete a la Plancha Fish fillet on the grilled 22.99

Filete de Pescado Empanizado Breaded fish fillet 22.99

Filete Empapelado 22.99
Fish fillet with vegetables wrapped in aluminum foil

Salmón Tropical

Mojarras *Whole Tilapia*

All served with rice, salad and garlic bread (1 slice)

Mojarra Estilo Vallarta Reg 19.99 With seafood mix 28.99
Whole tilapia in our house-sauce (spicy). Pick your favorite: with or without seafood mix (shrimp and octopus)

Mojarra Frita Fried tilapia 19.99

Mojarra al Ajo Tilapia with garlic 19.99

Mojarra a la Diabla SPICY! 19.99
Whole tilapia in spicy diabla sauce

MP$ Huachinango *Whole Red Snapper*

All served with rice, salad and garlic bread (1 slice)

Huachinango Estilo Vallarta Reg 25.99 With seafood mix 35.99
Whole red snapper in our house-sauce (spicy). Pick your favorite: with or without seafood mix (shrimp and octopus)

Huachinango Frito Fried red snapper 25.99

Huachinango al Ajo Red snapper with garlic 25.99

Huachinango a la Diabla SPICY! 25.99
Red snapper in spicy diabla sauce

Huachinango a La Veracruzana 25.99
Red snapper in mild tomato sauce and olives

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CALDOS Soups

Servido con tortillas o pan de ajo (1 rebanada)
Served with your choice of tortillas or garlic bread (1 slice)

Caldo de Camarón 21.99
Shrimp soup (Shelled)

Caldo Siete Mares 28.99
Seafood combination soup: Shrimp, octopus, Crab legs, mussels, scallops, fish, & clams

Caldo de Pescado Fish soup 21.99

Mendigo Especial 24.99
Chopped shrimp & octopus soup

Mendigo Especial

Caldo Siete Mares

Mejillones Vallarta Con Mariscos

Camarones Cora

Camarones Cucaracha

Langostinos Vallarta

Mariscada Vallarta

CHAROLAS
Platters to Share

MP$ **Langostinos Vallarta** Sm **30.99 MP$** Lg **59.99 MP$**
Prawns Nayarit style

MP$ **Charola de Langostinos con Pulpo y Camarón** **64.99**
Prawns with octopus and shrimp

Camarones Huicholes **HOT!** Sm **30.99** Lg **59.99**
Shrimp in a spicy huichol sauce

Camarones Coras **HOT!** Sm **30.99** Lg **59.99**
Shrimp in a spicy chile de arbol sauce

Camarones Cucaracha **HOT!** Sm **30.99** Lg **59.99**
Deep fried shrimp sautéed in huichol sauce

Mejillones Vallarta **HOT!** **38.99**
Mussels in our-house sauce (spicy)

Mejillones Vallarta Con Mariscos **HOT!** Sm **49.99** Lg **79.99**
Mussels, octopus and shrimp in our-house sauce (spicy)

MP$ **Chapuzón** Sm **44.99** Lg **89.99**
Shrimp, octopus and oysters in our-house sauce

MP$ **Patas de Jaiba** Sm **69.99 MP$** Lg **139.99 MP$**
Crab legs in our special house sauce

MP$ **Mariscada Vallarta**
Sm (Serves 2 people) **79.99 MP$** Lg (Serves 4 people) **159.99 MP$**
Pata de jaiba, langostinos, camarones cucaracha & mejillones
Crab legs, shrimp with Huichol sauce, mussels and prawns

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Camarones Huicholes

Chapuzón

Patas de Jaiba

Chapuzón Dinner

Cola de Langosta Rellena

Piña Rellena (Creamy mushroom sauce)

ESPECIALIDADES DEL MAR Seafood Specialties

Camarones *Shrimp*

All served with white rice,
salad & garlic bread (1 slice)

Camarones a la Plancha Shrimp on the griddle **25.99**

Camarones Empanizados Breaded shrimp **25.99**

Camarones a la Diabla **HOT!** **25.99**
Shrimp in our special hot devil sauce

Platillo de Camarones Cucaracha **HOT!** **25.99**
Fried shrimp with Huichol hot sauce

Camarones al Ajo Shrimp with garlic **25.99**

Camarones Rancheros Shrimp in ranch tomato sauce **25.99**

Camarones Cora **25.99**
Shrimp with house and chile de arbol sauce

Camarones Vallarta Shrimp with house sauce **25.99**

Pastas

Pasta Brava **29.99**
Fettuccini in our-house seasoning with shrimp, octopus & mussels

Chicken Pasta **22.99**
Chicken fettuccini Alfredo with butter and parmesan cheese

Chicken Shrimp Diablo **HOT!** **29.99**
Chicken and shrimp fettuccini Alfredo sauce
with bell pepper in our-house sauce (spicy)

Otras Delicias Del Mar

All served with white rice, salad & garlic bread

MP$ **Chapuzón Dinner** **HOT!** **29.99**
Shrimp, octopus and oyster in Nayarit sauce

Arroz con Mariscos El Diablito **29.99**

MP$ **Langostinos Estilo Vallarta** **29.99 MP$**
Prawns in our-house sauce (spicy)

Piña Rellena al Gusto **29.99**
Stuffed pineapple your style, creamy
mushroom sauce or in our-house sauce

Pulpo *Octopus* MP$

Pulpo a la Diabla Octopus in hot devil sauce **25.99 MP$**

Pulpo Estilo Nayarit Octopus in Nayarit sauce **25.99MP$**

Pulpo Ranchero Octopus in ranch tomato sauce **25.99 MP$**

Pulpo al Ajo Octopus in garlic sauce **25.99 MP$**

Cola De Langosta *Lobster Tail*

Your favorite style:
Nayarit sauce, A la diabla, Garlic, Creamy mushroom sauce

Cola de Langosta Rellena MP$
Lobster tail stuffed with seafood mix

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Arroz Con Mariscos El Diablito

Pasta Brava

Camarones Empanizados

Carne Asada

Fajitas Mix

Rib Eye Steak

PLATILLOS MEXICANOS

Traditional Mexican Dishes

Ensaladas *Salads*

House Salad Reg **9.99**
Mix greens, tomato and red onion. Ranch dressing
With steak **21.99** With salmon **24.99** With grilled chicken **15.99**

Caesar Salad Reg **11.99**
Classic romaine lettuce, red onion, tomato and parmesan cheese
With steak **21.99** With salmon **24.99** With grilled chicken **15.99**

Fajitas

All served with rice, beans, guacamole, sour cream and tortillas

Fajitas de Res Steak fajitas **24.99**
Fajitas de Pollo Chicken fajitas **22.99**
Fajitas de Camarón Shrimp fajitas **24.99**
Fajitas Mix Pick your combination: steak, chicken & shrimp **29.99**

Molcajetes Y Parrilladas

Molcajete del Mar (1-2 people) **49.99**
Pata de jaiba, camarón, pulpo, surimi y callo de hacha
Crab legs, shrimp, octopus, surimi & scallops

Molcajete Mar y Tierra (1 person) **39.99**
Chicken, skirt steak, Mexican sausage, shrimps, grilled nopal, grilled jalapeño, grilled green onions and melted cheese

Parrillada de Carnes (2 people) **59.99** (4 people) **109.99**
Chicken, skirt steak, Mexican sausage, short ribs, shrimp, grilled nopal, grilled jalapeño, grilled green onions and melted cheese

Carnes *Steaks* MP$

All served with white rice, beans, grilled nopal, grilled jalapeño and grilled green onions

Carne Asada Grilled steak **29.99**

Carne a la Tampiqueña **33.99**
Skirt steak served with one enchilada, guacamole, rice, beans, and a grilled jalapeño

Alambre **29.99**
Skirt steak and bacon topped with Chihuahua cheese, bell pepper and onions. Served with beans, rice, guacamole and tortillas

Carne a la Diabla **33.99**
Grilled skirt steak in our-house hot sauce

Arrachera con Camarones al Gusto **37.99**
Grilled skirt steak with shrimps your style.
Shrimp styles: • Hot diabla sauce • On the griddle • Garlic sauce

Carne Vallarta **29.99**
Grilled skirt with two cheese quesadillas, beans, grilled green onions and grilled jalapeño

Prime Steaks

Served with mashed potatoes and asparagus

Rib Eye steak MP$
New York Steak MP$

CONSUMER ADVISORY
Items marked with an asterisk (*) are served raw, undercooked or cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

AVISO AL CONSUMIDOR
Los artículos marcados con un asterisco (*) se sirven crudos, poco cocidos o son cocinados a pedido del cliente. El consumo de alimentos crudos o poco cocidos como carne, aves, mariscos o huevos puede aumentar el riesgo de enfermedades transmitidas por alimentos, especialmente si usted tiene ciertas condiciones médicas

Parrillada de Carnes

Molcajete del Mar

Kid's Pasta Alfredo

Mango-Pico de Gallo

Flan

Niños *Kids' Menu*

Chicken Fingers Served with fries **9.99**

Kid's Pasta Reg. **8.99** With shrimp **12.99** With chicken **10.99**
Made with your choice of sauce: Alfredo or tomato-marinara

Quesadillas (2) **8.99**
Flour or corn tortilla stuffed with melted cheese.
Served with rice and sour cream on the side

Quesadillas con Carne (2) **11.99**
Flour or corn tortilla stuffed with melted cheese and steak.
Served with rice and sour cream on the side

Extra Sides

Mango-Pico de Gallo 8 oz **4.99**
Arroz Rice 8 oz **3.99**
Frijoles Beans 8 oz **3.99**
Pan de Ajo Garlic bread (4 slices) **3.99**
Papas Fritas French fries **3.99**
Guacamole (side) **4.99**
Mojo de Ajo Garlic sauce **3.99**
Salsa Diabla Hot devil sauce **3.99**
Salsa Vallarta Our house sauce **3.99**
Salsa de Cucaracha Red Huichol/cucaracha sauce **3.99**
Salsa de Cora Cora sauce **3.99**
Salsa Roja Red sauce **3.99**
Cebollitas (4) Green onions (4) **3.99**
Chiles Toreados (2) Grilled jalapeños (2) **3.99**
Queso a la Parrilla Grilled cheese **4.99**

Postres *Desserts*

Cheesecake **6.99**

Churros Vallarta **14.99**
Churros with vanilla ice cream topped with caramel and fudge

Churros **9.99**
Churros with caramel and fudge on the side

Flan Custard **5.99**

Birthday Celebration! **9.99**
Includes birthday hat, sparkler candle and your choice of muffin or shot of house tequila

Churros Vallarta

Churros

EL VALLARTA
No se hace responsable por objetos perdidos u olvidados.
Gracias por su comprensión

El Vallarta SPORTS BAR AND GRILL

ElVallartaRestaurantBar.com

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Especialistas en menús para restaurantes: FOTOGRAFIA • DISEÑO • IMPRESION: (773) 317-8538

CONSUMER ADVISORY

The Illinois State Department of Health advises that eating raw or under cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems.
Thorough cooking of such animal foods reduces the risk of illness.

FOOD ALLERGY NOTICE

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybbean, peanuts, tree nuts, fish and shellfish

Prices do not include tax and may change without notice

15% service charge will be added to parties of 5 or more adults

AVISO AL CONSUMIDOR

El Departamento de Salud del Estado de Illinois anuncia que el comer alimentos crudos o semicocidoscomo carnes, aves, huevos, pescados y mariscos, pone en riesgo la salud de todo individuo, pero especialmente a ancianos o niños menores de 4 años, mujeres embarazadas u otros individuos con sistema inmunológico especialmente vulnerable.
El completar tiempos de cocción adecuados reduce el riesgo de cotraer enfermedades.

AVISO SOBRE ALERGIAS A LOS ALIMENTOS

La comida que se prepara aquí puede contener estos ingredientes: leche, huevos, frijol de soya, cacahuates, nueces, pescado y/o mariscos

Precios no incluyen impuestos y estan sujetos a cambio sin previo aviso

15% de cargo por servicio será añadido a grupos de 5 ó más adultos