

# Pool

## APPETIZERS

### HOMEMADE GUACAMOLE \$189

Served with tortilla chips and pico de gallo sauce.

### MACHO NACHOS \$199

Melted cheese, ground beef, chicken and refried beans. Guacamole, jalapeños and pico de gallo sauce on the side.

Plain Nachos \$119 Arrachera Nachos \$249

### TUNA STUFFED AVOCADO \$200

Stuffed with shrimp \$230

### CHICKEN WINGS \$179

Juicy chicken wings (10 pieces) tossed in our secret spices, served with our ranch dressing.

Choose between BBQ or Buffalo sauce.

### SHRIMP QUESADILLAS \$230

Two flour tortillas filled with cheese and fresh bay shrimp. Served with guacamole.

Chicken \$135 Beef \$195 Plain quesadillas \$110

## SANDWICHES, WRAPS & BURGERS

(SERVED WITH FRENCH FRIES, FRUIT OR OUR MIXED SALAD)

### LA PLAYA HOTDOG \$110

Jumbo sausage, served with tomato, onion and pickle.

### HAMBURGUESA LOS TULES \$179

A large beef homemade Patty served on a soft bun. Cheese if you want.

Vegetarian Beyond \$179 Bacon \$219 Avocado \$225

### BLT \$149

This traditional sandwich is piled high with bacon, sliced tomato, and fresh lettuce on whole wheat bread.

ALT vegan (Avocado Lettuce and Tomato)

### JALISCO CLUB \$149

This triple decker is filled with chicken, bacon, ham, cheese, lettuce and tomato.

### PEPITO \$175

Thin beef strips sautéed with lots of onions and cheese. Served on a ciabatta bread.

### TURKEY AVOCADO SANDWICH \$169

Sliced turkey breast with fresh sliced avocado, tomato and lettuce, piled high on whole wheat bread.

### VEGGIE WRAP \$139

Fresh avocado slices, tomato, lettuce and bell peppers wrapped in a flour tortilla with our house dressing.

With Salmon \$239 With Chicken \$189

## SALADS

### CAESAR SALAD \$239

We serve this delectable Caesar salad the original way, right at your table, with all fresh ingredients.

Chicken \$289 Arrachera \$369 Shrimp \$399 Salmon \$389

### FETTUCCINI ALFREDO \$179

Our homemade Alfredo sauce, served over tender pasta and topped with parmesan cheese.

Bacon or Ham \$189 Chicken \$219 Primavera \$189  
Shrimp \$289 Salmon \$289

## SEAFOOD

### FISH TACOS \$200

Three soft corn tortillas filled with thick battered fish strips. Served with rice and chipotle dressing.

Battered shrimp tacos \$249

### GOBERNADOR TACOS \$235

Three soft corn tortillas filled with cheese, shrimp, octopus, smoked marlin, onions and green peppers. Served with rice and salad.

### SHRIMP COCKTAIL \$245

Delicious shrimp cocktail. Served as a soup, with avocado, coriander, tomato, onion, and cucumber.

### AGUACHILE \$229

Fresh shrimp or octopus, marinated in lime juice. served with cucumber, purple onion and green or black seafood spicy sauces.

### BURRITO LOS TULES SPECIAL \$235

Cheese, shrimp, octopus, smoked marlin, onion and bell peppers, sautéed and wrapped perfectly on a large flour tortilla. Served with the chef's secret recipe dressing.

### CEVICHE VALLARTA

Fresh diced fish, shrimp or octopus. Marinated with lime juice and fresh diced veggies. ¡Ask for our seafood sauces!

Fish \$195 Shrimp or Octopus \$249

### FRESH FISH FILET \$249

Direct from our bay and prepared the way you like it.

Garlic buttered, breaded, spicy or Veracruz style.

Served with vegetables and rice.

### SEAFOOD TOWER \$300

Fresh fish ceviche, bay shrimp, octopus and avocado, stacked high on your plate in between layers of cucumber and sliced onions. All topped with our house seafood salsa.

### JUMBO SHRIMP \$420

Fresh jumbo shrimp right out from our bay and grilled the way you like it; Garlic buttered, breaded, spicy, mango or mummy.

## FROM THE FARM

### CARNE ASADA TACOS \$200

Three soft corn tortillas filled with tender thin sliced beef, topped with onions and cilantro.

Served with refried beans and rice.

### CHICKEN CHAPULTEPEC \$200

Tender juicy chicken breast lightly seasoned and grilled to perfection. Served with rice and house salad.

### FAJITAS CHAPULTEPEC \$229

Shredded chicken or beef strips seasoned and sautéed with tomato, onion and green bell peppers.

Served with beans, rice and guacamole.

Shrimp \$315 Arrachera \$259

### ARRACHERA \$250

A generous portion of flank steak marinated the Sonora way and perfectly grilled to lock in the flavors!

Served with guacamole, rice and refried beans.

### MEXICAN PLATE **TRADICIONAL** \$400

Grilled Arrachera beef, chile relleno, quesadilla, chicken taco and enchilada, Mexico portrayed on a plate!

Served with guacamole, rice and refried beans.