



Dinner Menu Daily 4pm to 9pm

Antojitos

GUACAMOLE FRESCO

Our Signature Guacamole, Prepared Fresh to Order

\$11.95

AGUACHILE

Butterflied Pacific Shrimp, Fresh Lime, Serrano Peppers, Red Onion, Cucumber, Cilantro and Sliced Avocado

\$15.95

ENSALADA DE LA CASA

Mixed Greens, Parmesan, Pico de Gallo, Roasted Peppers, Queso Fresco, Housemade Croutons, Chipotle Caesar Dressing

\$7.95

CHILANGO CHOP - Romaine, Grilled Chicken, dried cranberries, apple, cotija, tequila lime vinaigrette, tortilla crisps

\$16.95

CEVICHE DE CAMARÓN

Fresh Shrimp Ceviche, Lime Juice Cucumber, Radish, Onion, Tomato, Cilantro, Avocado

\$16.95

OPEN FACE QUESADILLA

Cilantro Pesto, Monterey Jack, Queso Fresco, Avocado, Sour Cream, Pico de Gallo, Arugula, Tequila Honey Lime Dressing

Cheese \$11.95

Chicken \$13.50

Filet Mignon \$15.95

Shrimp with Corn, Onions and Cilantro \$17.95

CHICKEN TORTILLA SOUP

Avocado, Queso Fresco, Tortilla Strips

\$9.95

CALAMAR FRITO

Fried Calamari, Pico de Gallo, Garlic Chipotle Aioli

\$11.95

FLAUTAS

Choice of Chicken or Beef, Flour Tortilla, Pasilla Pepper, Cheese, Guacamole, Sour Cream

\$13.50

Especialidades de la Casa

STEAK PICADO – Filet Mignon Sautéed with Tomato, Green Onions, Pasilla Chiles, Roasted Yellow Jalapeños, Flavored with Garlic and Cilantro. Choice of Flour or Corn Tortillas

\$24.95

JUMBO SHRIMP GUAJILLO – Sautéed with Chile Guajillo, Garlic Butter, Saffron Rice, Sliced Avocado

\$26.95

PACIFIC SALMON - Seared Salmon, Red Pepper Coulis, Saffron Rice, Roasted Cauliflower, Pineapple Relish

\$23.95

CHICKEN MOLE - Roasted Half Chicken, Housemade Mole, Arroz Blanco

\$19.95

LAS CAMPANAS BURRITO - Flour Tortilla, Marinated Beef, Frijoles de la Olla, Cilantro & Onion

\$14.50

Las Campanas Tequila Bar

Open Tuesday - Saturday 4pm – 10pm

Featuring over 100 different types of tequila!

Happy Hour | Tuesdays 4pm-6pm | 20% off All Tequilas



Dinner Menu

Daily 4pm to 9pm

Platos Principales

All Entrées Served with Rice and Choice of Beans

CARNITAS - Tender Roasted Pork, Served with Housemade Mole	\$16.95
ENCHILADAS (2) - Corn Tortillas, Choice of Salsa Verde or Salsa Roja	
Cheese	\$13.95
Chicken	\$15.95
Filet Mignon	\$17.95
Shrimp with Corn, Onions and Cilantro	\$21.95
CHILE RELLENOS - Pasilla Chiles, Cheese Blend, Battered & Fried, Roasted Tomato & Onion Sauce	\$18.95
CARNE ASADA - Marinated Skirt Steak, Roasted Green Onion and Chile Toreado, Choice of Tortillas	\$24.95
FAJITAS - Fresh Peppers, Onions and Garlic	
Vegetarian	\$15.95
Chicken	\$19.95
Filet Mignon	\$25.95
Shrimp	\$25.95
CHILE VERDE - Slow Roasted Pork, Tomatillo Salsa, Onions & Cilantro	\$17.95
CRISPY TACOS (2) – Crispy Corn Tortillas, Shredded Chicken or Beef, Lettuce and Pico de Gallo	\$12.95
SOFT TACOS Choice of Tortillas, Pico de Gallo, Queso Fresco, Guacamole, Sour Cream	\$13.95
HOUSE ROTISSERIE CHICKEN TACOS - Shaved Lettuce, Pico Di Gallo, Queso Fresco	\$12.95
CARNITAS TACOS - Slow Roasted Crispy Pork, Diced Onion, Cilantro, Lime	\$12.95
CARNE ASADA TACOS - Marinated Beef Tenderloin, Charred Green Onion, Pico Di Gallo	\$13.95
GRILLED FISH TACOS (2)	
Chef's selection of Fresh Fish, Corn Tortilla, Mexican Coleslaw, Chipotle Aioli, Sliced Avocado	\$15.95

Sides

Arroz Blanco \$3	Arroz Mexicano \$3	Guacamole \$3	Frijoles Refritos \$3	Mole \$2
Shrimp (5) \$7	Frijoles de la Olla \$3	Sour Cream \$2	Tortillas (3) \$1	Chiles Toreados (3) \$2