

# Si Casa Flores

## Family Mexican Restaurante

202 N.E. Beacon Dr., Grants Pass, OR 97526 • (541) 956-9254

### Appetizers

Vegetarian Nachos.....	\$8.50
Tortilla chips, covered with beans, cheese, tomato, onions, sour cream, guacamole, black olives and hot jalapeño peppers.	
Cheese Nachos.....	\$6.50
Corn tortilla chips topped with melted cheese.	
Mexican Pizza.....	\$10.95
Crispy flour tortilla with choice of meat, refried beans, cheese and garnished with tomatoes, black olives, onion, guacamole and sour cream.	
Chorizo Fundido.....	\$9.65
Mexican sausage topped with melted cheese and onion. Served with two tortillas.	
Quesadilla.....	\$8.95
Large flour tortilla stuffed with melted cheese. Served with sour cream, guacamole, fresh tomatoes and green onions.	
Super Nachos.....	\$9.95
Corn tortilla chips with choice of beef, beans, melted cheese, chopped tomatoes, onion, guacamole and sour cream.	
Ceviche.....	\$13.95
Halibut fish prepared uncooked in lemon juice for two hours. Served with onions, tomatoes, cilantro, fresh jalapeños, cucumbers and spices.	
Super Nachos Olé.....	\$12.95
Grilled chicken, spicy red salsa, black olives, mushrooms, grilled jalapeños, beans, sour cream and guacamole.	
Hongos a la Diabla.....	\$8.95
Spicy mushrooms in special hot sauce.	
Hongos Mojo Ajo.....	\$8.95
Mushrooms cooked with butter and garlic.	
Carne Asada Quesadilla.....	\$12.45
Large flour tortilla stuffed with melted cheese and pieces of skirt steak. Served with sour cream, guacamole, fresh tomatoes and green onions.	
Shrimp Quesadilla.....	\$13.95
Large flour tortilla stuffed with white cheese and sautéed shrimp. Topped with sour cream, guacamole, tomatoes, and onions.	

### Soups

Served with corn or flour tortillas	
1. Albondigas.....	Bowl \$8.50 Cup \$4.50
Meatballs and vegetables.	
2. Caldo de Pollo.....	Bowl \$8.25 Cup \$4.50
Shredded chicken breast in a hot soup with vegetables.	
3. NEW Tortilla Soup.....	Bowl \$8.95 Cup \$4.75
With grilled chicken, jack cheese, onions, tomatoes and avocado.	
4. Shrimp Cocktail Mazatlan Style.....	\$12.95
Fresh tomatoes, onion, cilantro, lime juice, tomato juice and hot peppers.	

### Ensaladas

Our Taco Salad is prepared in a bowl-shaped deep-fried flour tortilla. It consists of your choice of meat, lettuce, tomato, & cheese. Add Guacamole to any item \$1.00 Add Sour Cream to any item \$.95

Vegetarian Taco Salad (rice, whole beans, lettuce, tomatoes & cheese).....	\$6.95
NEW Ground Beef Taco Salad.....	\$7.95
Chicken Taco Salad.....	\$7.95
Picadillo Taco Salad.....	\$7.95
Petite Calorie Salad.....	\$7.95
Whole pinto beans, lettuce, tomato, green peppers and onions, served with a Low Cal Dressing.	
With Grilled Chicken pieces add \$2.00	
Fajita Taco Salad Choice of chicken, steak, pork or fish.....	\$12.50
Fajita Taco Salad Shrimp.....	\$13.50
Deluxe Taco Salad.....	\$9.95

### Jalisco Specials

Served with Spanish rice, refried beans and tortillas.

Fajitas.....	Steak, Chicken.....	\$13.95	Halibut or Shrimp.....	\$14.95
Your choice fish or pork, marinated in our secret sauce, then delivered sizzling hot over a bed of sautéed onions and green peppers. Served with pico de gallo, sour cream and guacamole.				
Chile Verde.....				\$12.45
Chunks of pork in a secret light green tomato sauce.				
Steak a la Chicana.....				\$14.50
Slices of top sirloin steak sautéed with green peppers and onions that are smothered in a clear green tomato sauce.				
Carnitas de Res.....				\$14.75
Pieces of top sirloin sautéed with green peppers, onions and spices. Served with guacamole and sour cream.				
Carne Asada.....				\$13.95
Slices of skirt steak cooked over charcoal. Served with guacamole and two broiled green onions.				
Chile Colorado.....				\$12.75
Tender chunks of beef simmered in a red sauce of tomatoes, onions, mild peppers and spices.				
Steak Familia Flores.....				\$17.95
12 oz. top T-bone steak broiled over charcoal. Topped with sautéed onions, green peppers and mushrooms.				
Alambres.....				\$14.50
Grilled chopped steak cooked with chopped onion, bell peppers and spices, covered with white cheese.				
Steak Tampiqueno.....				\$14.50
Slices of top sirloin steak sautéed with green peppers, onions and mushrooms smothered in our tampiquena sauce.				
Molcajete Veracruzano.....				\$16.95
Chicken, beef, or both, sautéed with jalapeño peppers, mushrooms and onions, and simmered in a red special sauce.				
Parrillada Mixta.....				\$16.95
Carne Asada and marinated chicken breast, served with sautéed mushrooms, broiled onions and guacamole.				

\*Note: We use only the best Halibut Fish and for crab enchiladas we use King Crab.

### Mazatlan Seafood

All served with rice and beans and your choice of flour or corn tortillas, except as noted.

Camarones con Tocino.....	\$15.50	Seafood Chimichanga.....	\$13.95
Shrimp covered with bacon and served on a bed of vegetables with white cheese.		King Crab, shrimp, scallops and onion deep-fried in a flour tortilla. Served with a special sauce, guacamole, sour cream, lettuce & tomato.	
Pescado Mojo de Ajo.....	\$14.95	Tacos Pescado.....	\$13.45
Halibut sautéed with onion, mushrooms, butter, garlic and spices. Served with rice and beans.		Two fish tacos with halibut, lettuce, onions, tomatoes, and side dish of onions, cilantro and lime.	
Arroz con Camarones.....	\$15.75	*Ceviche de Camaron.....	\$13.95
Cheese covered bed of Spanish rice smothered in a mixture of sautéed shrimp, mushrooms, tomatoes, peas, onions, and special sauce. No beans.		Shrimp prepared uncooked in lime juice. Served with onions, cucumber, fresh jalapeños, tomatoes, cilantro and spices.	
Camarones Mexicanos.....	\$14.50	Camaron Mojo de Ajo.....	\$14.95
Shrimp sautéed with green peppers and onions and covered with a special green salsa.		Shrimp sautéed with mushrooms and garlic.	
Camarones a la Diabla.....	\$14.50	Seafood Molcajete.....	\$17.95
Shrimp sautéed in butter, chile, garlic, Mexican spices, onions, and mushrooms.		Shrimp, scallops and halibut sautéed with jalapeño peppers, mushrooms & onions, then simmered in a white creamy sauce.	
Camarones a la Crema.....	\$14.95	Filete Empanisado.....	\$14.95
Shrimp sautéed with mushrooms, onions, parmesan cheese and a creamy white sauce.		Breaded fish fillet served with rice, beans and avocado slices.	
Enchiladas de Camaron.....	\$13.95	Relleno.....	\$19.95
Two shrimp enchiladas sautéed in butter, garlic and white wine. Topped with sour cream and guacamole. Covered with green salsa.		Fish fillet filled with shrimp, octopus and mushrooms covered with our special white sauce and white wine.	
King Crab Enchilada.....	\$15.95	Filete Veracruzano.....	\$15.95
Two enchiladas with sautéed crabmeat, onions, tomatoes and white wine. Served with guacamole, sour cream, green sauce, lettuce, tomatoes, rice and beans.		Fish fillet marinated with our Veracruz style salsa made with onions, garlic, bell pepper and olives. Served with rice, beans and tortillas.	
Platillo de Mazatlan.....	\$16.95	*Cocktail de Camaron.....	\$12.95
Halibut Fish, shrimp and chicken sautéed with our special top secret recipe. Covered with white cheese. Served on a bed of rice, avocado slices, tomatoes, onions and sour cream. No beans.		Shrimp cocktail (Mexican style) served with onions, tomato, cilantro, cucumber and avocado slices.	
*Sopa Mariscos.....	\$18.95	*Campechana.....	\$14.95
Mexican style soup of seafood: Halibut, shrimp, oysters, scallops and octopus. (!)Sabroso!		Shrimp, octopus, oysters (Mexican style) served with onions, tomato, cilantro, cucumber and avocado slices.	

\*Rice and beans not included

### Dinner Combinations

All combinations come with rice, beans, and choice of cheese, beef, chicken or picadillo (shredded beef)

<b>Small</b>		<b>Large</b>	
1. One Enchilada and One Taco.....	\$10.50	15. Two Burritos (your choice of Beans, Beef, Pork, Chorizo, Chicken or Picadillo).....	\$11.95
2. One Cheese Chile Relleno with Guacamole and Two Tortillas.....	\$9.95	16. One Enchilada and One Chalupa.....	\$11.95
3. One Enchilada and One Tostada.....	\$11.50	17. One Enchilada, One Taco, one Chile Relleno.....	\$12.95
4. One Burrito (your choice of Beans, Beef, Pork, Chorizo, Chicken or Picadillo).....	\$9.95	18. One Enchilada, One Taco and One Tamale.....	\$12.95
5. One Chalupa with Guacamole and Sour Cream.....	\$10.95	19. One Enchilada and One Avocado Tostada with Sliced Avocado and Sour Cream.....	\$12.95
6. One Chimichanga with Guacamole and Sour Cream.....	\$10.95	20. One Enchilada, One Tamale and One Chile Relleno.....	\$12.95
7. One Avocado Tostada with Sliced Avocado and Sour Cream.....	\$10.95	21. Two Tacos and One Enchilada.....	\$11.75
8. One Deluxe Tostada with Guacamole and Sour Cream.....	\$10.95	22. One Enchilada, One Tamale and One Tostada.....	\$12.95
9. Three Huevos Rancheros and two tortillas.....	\$9.95	23. One Burrito and One Enchilada.....	\$11.95
10. One Enchilada and One Chile Relleno.....	\$10.95		
11. Chorizo con Huevos and Two Tortillas.....	\$10.95		
12. Two Enchiladas.....	\$9.95		
13. Two Tacos.....	\$9.95		
14. One Enchilada and One Tamale (Pork).....	\$10.95		

### Si Casa Flores Favorites

Tacos de Carnitas (Pork).....	\$11.95
Two soft double corn tortilla tacos, served with whole pinto beans, rice, pico de gallo, and special sauce.	
Tacos al Carbon.....	\$12.45
Flame-broiled choice tender beef skirt steak, sliced and folded into two soft corn tortillas. Topped with pico de gallo and guacamole.	
Tacos "al Pastor" (Barbecued Pork).....	\$12.45
Two soft double corn tortillas, served with beans and rice, and topped with onions, cilantro and special sauce.	
Tacos Rancheros.....	\$11.25
Three fried corn tortillas filled with chicken or picadillo or shrimp. Topped with lettuce, guacamole, sour cream and special sauce. Served with rice and beans.	
Flautas.....	\$11.50
Three fried flour tortillas filled with your choice of meat. Topped with guacamole, sour cream, tomatoes, onions and a red sauce. Served with rice and beans.	
Enchiladas Verdes.....	\$11.25
Two enchiladas filled with your choice of meat or cheese and topped with green tomatillo sauce, melted cheese and sour cream. Served with rice and beans.	
Tacos Pollo Azado.....	\$11.95
Flame-broiled tender chicken, sliced and folded into two soft corn tortillas. Topped with pico de gallo and guacamole.	
Jalisco Burger.....	\$11.95
Flame-broiled hand-patted 1/2 pound ground beef burger. Topped with Ortega green chile, avocado, cheese, mushrooms, fried onions, tomatoes and lettuce. Served with French fries.	

### Las Enchiladas

An Enchilada consists of a soft corn tortilla that is rolled up and stuffed with cheese, beans, or meat. It is smothered in a thick tomato sauce and topped with melted cheese. With Rice or Beans add \$1.50 each.

Grande Cheese Enchilada.....	\$6.25
Grande Refried Bean Enchilada.....	\$5.95
Grande Whole Pinto Bean Enchilada.....	\$6.25
Grande Ground Beef Enchilada.....	\$6.75
Grande Chicken or Picadillo Enchilada.....	\$6.95

### Children's Menu

(Under 12 years) Children's drink included.

Enchilada, taco, small burrito, quesadilla or tostada.....	\$4.95
Served with Spanish rice, beans and choice of beef or beans. Chicken or Picadillo.	
Chicken Nuggets with Fries.....	\$4.95

### Side Orders

Beans or Rice.....	\$2.75
Corn Tortillas.....	\$1.00
Flour Tortillas.....	\$1.00
Guacamole.....	\$3.25
Sour Cream.....	\$1.25
French Fries.....	\$2.95
Tamale.....	\$3.50
Chile Relleno.....	\$4.50
Taco.....	\$2.50
Dinner Salad.....	\$4.50
3) Chiles Fritos, w/onion, bell peppers, mushrooms and tomatoes.....	\$2.25

### Gringos

Hamburger.....	\$8.95
Topped with lettuce, tomato, onion and pickles. Served with fries.	
Cheeseburger.....	\$9.75
Topped with lettuce, tomato, onion and pickles. Served with fries.	
Chickenburger.....	\$9.95
Topped with lettuce, tomato, onion and pickles. Served with fries.	
T-bone Steak.....	\$16.95
Served with fries and salad.	

### Desserts

Flan.....	\$4.25
A vanilla egg custard that comes with a burnt sugar sauce.	
Deep-Fried Ice Cream.....	\$4.95
A scoop of ice cream frozen hard, then rolled in cereal crumbs and zapped in the deep fryer. Served in a flour tortilla bowl and topped with strawberry sauce and whipped cream.	
Ice Cream.....	\$1.95
Sopapillas.....	\$4.50
Deep-fried flour tortilla chips topped with caramel, cinnamon and ice cream. 4 pieces.	
Deep-Fried Apple Burrito.....	\$3.95
Xango Cheesecake.....	\$5.95
Flour tortilla filled with cheesecake fried and served with a scoop of ice cream. Topped with caramel sauce.	

### Pollo Estilo Mexicano

All served with rice, beans and tortillas

Pollo Asado.....	\$12.95
Grilled boneless and skinned breast of chicken, marinated with citrus juice "achiote" tree seeds and spices.	
Pollo Mole.....	\$12.95
Chicken in a tasty, sweet and spicy Mexican sauce.	
Carnitas de Pollo.....	\$12.95
Chunks of chicken breast sautéed with green peppers and onion. Served with guacamole.	
Pollo a la Diabla.....	\$12.95
Chicken sautéed in butter, chile, garlic and Mexican spices, onions and mushrooms. Served with rice, sour cream and a slice of avocado.	
Pollo a la Crema.....	\$12.95
Boneless chicken breast grilled and topped with a creamy white sauce. Onions, tomatoes and green peppers.	
Arroz con Pollo.....	\$13.50
A cheese covered bed of Spanish rice smothered in a mixture of sautéed pieces of boneless chicken, mushrooms, tomatoes, peas and onion in a special sauce.	
Pollo Chicano Style.....	\$12.95
Boneless piece of chicken sautéed with green peppers and onions and topped with a tasty Mexican sauce.	
Chicken Chipotle Style.....	\$12.95
Boneless chicken breast sautéed with onions, mushrooms and chipotle style salsa - Hot!	
Pollo Borracho (Drunken Chicken).....	\$13.75
Chunks of chicken breast marinated with tequila and Mexican spices, sautéed with onions, mushrooms, and green peppers.	

### Las Tostadas

A Tostada is a deep-fried corn tortilla topped with beans and meat, lettuce, cheese and tomato. For Deluxe (Sour Cream & Guacamole) add \$1.50

Refried Bean & Chicken Tostada.....	\$7.50
Refried Bean & Picadillo Tostada.....	\$7.50
Whole Pinto Bean Tostada.....	\$6.75
Refried Bean and Beef Tostada.....	\$7.25
Refried Bean Tostada.....	\$6.75
Avocado Tostada.....	\$8.95
Deluxe Tostada.....	\$8.95

Vegetarian Taco Salad (rice, whole beans, lettuce, tomatoes & cheese).....	\$6.95
NEW Ground Beef Taco Salad.....	\$7.95
Chicken Taco Salad.....	\$7.95
Picadillo Taco Salad.....	\$7.95
Petite Calorie Salad.....	\$7.95
Whole pinto beans, lettuce, tomato, green peppers and onions, served with a Low Cal Dressing.	
With Grilled Chicken pieces add \$2.00	
Fajita Taco Salad Choice of chicken, steak, pork or fish.....	\$12.50
Fajita Taco Salad Shrimp.....	\$13.50
Deluxe Taco Salad.....	\$9.95

### Jalisco Specials

Served with Spanish rice, refried beans and tortillas.

Fajitas.....	Steak, Chicken.....	\$13.95	Halibut or Shrimp.....	\$14.95
Your choice fish or pork, marinated in our secret sauce, then delivered sizzling hot over a bed of sautéed onions and green peppers. Served with pico de gallo, sour cream and guacamole.				
Chile Verde.....				\$12.45
Chunks of pork in a secret light green tomato sauce.				
Steak a la Chicana.....				\$14.50
Slices of top sirloin steak sautéed with green peppers and onions that are smothered in a clear green tomato sauce.				
Carnitas de Res.....				\$14.75
Pieces of top sirloin sautéed with green peppers, onions and spices. Served with guacamole and sour cream.				
Carne Asada.....				\$13.95
Slices of skirt steak cooked over charcoal. Served with guacamole and two broiled green onions.				
Chile Colorado.....				\$12.75
Tender chunks of beef simmered in a red sauce of tomatoes, onions, mild peppers and spices.				
Steak Familia Flores.....				\$17.95
12 oz. top T-bone steak broiled over charcoal. Topped with sautéed onions, green peppers and mushrooms.				
Alambres.....				\$14.50
Grilled chopped steak cooked with chopped onion, bell peppers and spices, covered with white cheese.				
Steak Tampiqueno.....				\$14.50
Slices of top sirloin steak sautéed with green peppers, onions and mushrooms smothered in our tampiquena sauce.				
Molcajete Veracruzano.....				\$16.95
Chicken, beef, or both, sautéed with jalapeño peppers, mushrooms and onions, and simmered in a red special sauce.				
Parrillada Mixta.....				\$16.95
Carne Asada and marinated chicken breast, served with sautéed mushrooms, broiled onions and guacamole.				

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Shrimp covered with bacon and served on a bed of vegetables with white cheese.		King Crab, shrimp, scallops and onion deep-fried in a flour tortilla. Served with a special sauce, guacamole, sour cream, lettuce & tomato.	
Pescado Mojo de Ajo.....	\$14.95	Tacos Pescado.....	\$13.45
Halibut sautéed with onion, mushrooms, butter, garlic and spices. Served with rice and beans.		Two fish tacos with halibut, lettuce, onions, tomatoes, and side dish of onions, cilantro and lime.	
Arroz con Camarones.....	\$15.75	*Ceviche de Camaron.....	\$13.95
Cheese covered bed of Spanish rice smothered in a mixture of sautéed shrimp, mushrooms, tomatoes, peas, onions, and special sauce. No beans.		Shrimp prepared uncooked in lime juice. Served with onions, cucumber, fresh jalapeños, tomatoes, cilantro and spices.	
Camarones Mexicanos.....	\$14.50	Camaron Mojo de Ajo.....	\$14.95
Shrimp sautéed with green peppers and onions and covered with a special green salsa.		Shrimp sautéed with mushrooms and garlic.	
Camarones a la Diabla.....	\$14.50	Seafood Molcajete.....	\$17.95
Shrimp sautéed in butter, chile, garlic, Mexican spices, onions, and mushrooms.		Shrimp, scallops and halibut sautéed with jalapeño peppers, mushrooms & onions, then simmered in a white creamy sauce.	
Camarones a la Crema.....	\$14.95	Filete Empanisado.....	\$14.95
Shrimp sautéed with mushrooms, onions, parmesan cheese and a creamy white sauce.		Breaded fish fillet served with rice, beans and avocado slices.	
Enchiladas de Camaron.....	\$13.95	Relleno.....	\$19.95
Two shrimp enchiladas sautéed in butter, garlic and white wine. Topped with sour cream and guacamole. Covered with green salsa.		Fish fillet filled with shrimp, octopus and mushrooms covered with our special white sauce and white wine.	
King Crab Enchilada.....	\$15.95	Filete Veracruzano.....	\$15.95
Two enchiladas with sautéed crabmeat, onions, tomatoes and white wine. Served with guacamole, sour cream, green sauce, lettuce, tomatoes, rice and beans.		Fish fillet marinated with our Veracruz style salsa made with onions, garlic, bell pepper and olives. Served with rice, beans and tortillas.	
Platillo de Mazatlan.....	\$16.95	*Cocktail de Camaron.....	\$12.95
Halibut Fish, shrimp and chicken sautéed with our special top secret recipe. Covered with white cheese. Served on a bed of rice, avocado slices, tomatoes, onions and sour cream. No beans.		Shrimp cocktail (Mexican style) served with onions, tomato, cilantro, cucumber and avocado slices.	
*Sopa Mariscos.....	\$18.95	*Campechana.....	\$14.95
Mexican style soup of seafood: Halibut, shrimp, oysters, scallops and octopus. (!)Sabroso!		Shrimp, octopus, oysters (Mexican style) served with onions, tomato, cilantro, cucumber and avocado slices.	

\*Rice and beans not included

### Dinner Combinations

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3. One Enchilada and One Tostada.....	\$11.50	17. One Enchilada, One Taco, one Chile Relleno.....	\$12.95
4. One Burrito (your choice of Beans, Beef, Pork,			