

# Isabel's

## AMOR

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## A EMPEZAR

### JICAMA FRESCA SALAD 6

Fresh sliced watermelon and jicama tossed with lime juice, cilantro and jalapeño.

### MEXICAN STREET CORN 5

Slow-roasted kernel corn with a creamy blend of Cotija cheese, chili powder and fresh cilantro.

### HOUSE MADE PICO DE AVOCADO 7

Hand-smashed avocados with purple onion, lime, tomato, jalapeño and cilantro, dusted with Cotija cheese.

### BAJA SHRIMP COCTEL 8

Whole shrimp in a zesty Mexican salsa. Everyone at the table is gonna want a spoon for this starter!

### FRIJOLES DE AMOR 6

A must-have house specialty! Isabel's creamy refried beans served in a hot cast-iron skillet, drizzled with jalapeño cream cheese and topped with bubbly melted cheese and green onions.

### TRES SALSAS 5

Our classic fresh vegetable salsa, tomatillo-avocado green salsa and mango jalapeño salsa.

### NACHOS 7

Crispy corn tortilla chips topped with refried beans, melted cheese, jalapeños and tomatoes.

Topped with chorizo, pollo asado or carne asada +3

### CHEESE CRISP 6

A 14" flour tortilla toasted til crispy and topped with a melty blend of cheddar and jack cheeses.

Topped with chorizo or roasted green chiles +3

"Poncho Style"- topped with green chili beef, tomato, jalapeño and green onion +5

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## TORTAS 9 EACH

Freshly-baked bolillo bread toasted and piled high with your choice of meat, romaine lettuce, sliced tomato, onion and avocado with creamy jalapeño mayo served with steak fries.

### GRILLED CHICKEN

### CRISPY CHICKEN

### CARNITAS

### CARNE ASADA

### CHORIZO AND EGG

### AVOCADO AND CUCUMBER

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## SOPAS 8 EACH

Served with a homemade flour tortilla.

### SOPA DE POLLO

### POSOLE

Served Saturday and Sunday only.

## ENSALADAS FRESCAS

### ASADO SALAD 11

Chopped romaine mixed with corn, black beans, cucumber, tomato and sliced avocado topped with crispy tortilla strips and Cotija cheese served with citrus vinaigrette. Choice of pollo asado, carne asada or grilled shrimp.

### HACIENDA SALAD 6

Fresh chopped romaine tossed with onion, tomato and cucumber served with housemade jalapeño ranch dressing, a sprinkle of Cotija cheese and crispy tortilla strips.

Add Carne Asada or Pollo Asado +3

Add Grilled Shrimp +5

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## DE LA CASA

All specialties "De La Casa" are served with a homemade flour tortilla, Isabel's rice and choice of Isabel's refried beans, borracho beans or black beans.

### STEAK PICADO 16

Tender beef sautéed with blistered chiles, tomatoes and onions.

### CARNITAS 15

Tender pork slowly braised in citrus and spices and broiled for a crispy finish.

### POBLANO CHILE RELLENO 14

A whole roasted poblano chile stuffed with melted Monterey jack cheese, topped with red sauce and drizzled with sour cream.

### CHILI ROJO DE POLLO 15

Tender chicken stewed for 5 hours in Guajillo chiles served in a savory red sauce and drizzled with sour cream.

### PESCADO DE LA PARRILLA 16

Fresh Corvina marinated in lime juice, tequila and cilantro butter then grilled and topped with a fresh mango salsa.

### ENCHILADAS DE QUESO 11

Two soft corn tortillas stuffed with a blend of cheeses and onion covered in red enchilada sauce and melted cheese.

Add shredded beef or chicken +3

### CARNE ASADA 16

Marinated steak grilled to perfection served with charred green onions, sour cream and guacamole.

### TAMALES ( 2 ) 13

Choice of red chili beef, green corn or chicken tomatillo inside a pillow of fluffy masa topped with red or green sauce.

### FAJITAS 16

Marinated steak or chicken grilled in a medley of bell peppers, tomatoes and onions. Served with sour cream and guacamole.

With Shrimp +2

### TACOS ( 2 ) 12

Crispy shredded chicken or shredded beef.

### CHILI VERDE 14

Tender chunks of beef slow-cooked with green chiles and spices.

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## TAPITAS 3 EACH

### ISABEL'S RICE

### ISABEL'S REFRIED BEANS

### BORRACHO BEANS (SPICY)

### BLACK BEANS

### HOMEMADE FLOUR TORTILLAS ( 3 )

With salted butter.

ISABELSAMOR.COM

WE ARE PROUD TO SERVE PRODUCTS FROM THESE LOCAL PARTNERS:  
SUPERSTITION FARMS, TASTY JARS CHEESECAKES AND BERGIE'S COFFEE.

\*Consumption of raw or undercooked meat, seafood & eggs may increase your risk of food-borne illness.

## AGAVES COCKTAILS

<b>HOUSE MARGARITA</b>	7
Tequila blanco, agave nectar, lime (rocks or frozen). Strawberry +2	
<b>BLACKBERRY SAGE MARGARITA</b>	9
Tequila blanco, creme de muire, sage syrup, lime.	
<b>GUERO</b>	9
Cruz blanco, coffee liqueur, Rumchata.	
<b>LYCHEE ROSE</b>	9
Tequila, lychee liqueur, rose syrup, lime.	
<b>PALOMA</b>	9
Tequila blanco, grapefruit, Mexican grapefruit soda, grapefruit bitters.	

## OTROS COCKTAILS

<b>YELLOWBIRD</b>	10
Rum, Galliano, Solerno, lime.	
<b>DESERT THISTLE</b>	10
Templeton rye, Damiana, Cardamaro, Mas Mole Bitters.	
<b>MEXICALI MULE</b>	10
Tito's Vodka, cucumber, cilantro, jalepeño, lime, ginger beer.	

*Ask about our  
Tequila list!*

## WINE

<b>FRATELLI PROSECCO</b>   Sparkling   Veneto, Italy	5   22
<b>CA'DEL SARTO</b>   Pinot Grigio   Friuli, Italy	6   22
<b>BURGANS</b>   Albarino   Rias Baixas, Spain	10   40
<b>AZ STRONGHOLD DALA</b>   Chardonay   Cochise, AZ	11   44
<b>BODEGAS LOZANO ROJO MOJO</b>   Tempranillo   La Mancha, Spain	9   35
<b>VALLE PERDIDO PATAGONIA</b>   Malbec   Neuquen, Argentina	10   40
<b>ANGELINE</b>   Pinot Noir   Napa, CA	9   35
<b>PAGE SPRING'S MULE'S MISTAKE</b>   Rhone   Cochise, AZ	10   40
<b>AZ STRONGHOLD DALA</b>   Cab Sauv   Cochise, AZ	11   44

## DRAFT BEER

<b>MODELO ESPECIAL</b>	5
<b>DOS XX AMBER</b>	5

## BOTTLED BEER

<b>DIA DE LOS MUERTOS - BLONDE</b>	7
<b>DIA DE LOS MUERTOS - PALE</b>	7
<b>DIA DE LOS MUERTOS - AMBER</b>	7
<b>DIA DE LOS MUERTOS - IPA</b>	7
<b>DIA DE LOS MUERTOS - EFEHEISEN</b>	7
<b>DIA DE LOS MUERTOS - PORTER</b>	7
<b>DOS XX LAGER</b>	5
<b>DOS XX AMBER</b>	5
<b>CORONA</b>	5
<b>TECATE</b>	5
<b>PACIFICO LAGER</b>	5
<b>BUD LIGHT</b>	4
<b>MICHELOB ULTRA</b>	4
<b>COORS LIGHT</b>	4
<b>FOUR PEAKS KILTIFTER</b>	6
<b>FOUR PEAKS PEACH ALE</b>	6
<b>MOTHER ROAD IMPERIAL BLACK IPA</b>	6

## BEBIDAS

<b>COCA-COLA FOUNTAIN DRINKS</b>	2.50
<b>ICED TEA OR LEMONADE</b>	2.50
<b>MEXICAN BOTTLED COCA-COLA &amp; JARRITOS</b>	3
<b>HOT TEA</b>	3
<b>FRENCH PRESS MEXICAN COFFEE</b>	3.50
<b>DRIP COFFEE</b>	2.50
<b>HORCHATA</b>	3
<b>HOT CHOCOLATE</b>	3

## POSTRES DESSERTS

<b>CHURROS CON CREMA</b>	6
<b>FLAN</b>	6
<b>HORCHATA RICE PUDDING</b>	6
<b>CHEESECAKE IN A JAR</b>	6
Choice of Margarita Lime, Fresas con Crema or Mexican Chocolate.	
<b>CINNAMON ICE CREAM</b>	3

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