

LOS ARCOS

MEXICAN GRILL AND BAR

APPETIZERS One complementary service of chips & salsa is served for dine in only. (extra refill will have extra charges)

GUAC N CHIPS

SMALL 10 LARGE 15

Bowl of avocado dip mixed with diced tomato, onion, and cilantro
+ Add Jalapeño for .75 cents

EL PRIMO DIP 10

The perfect starter for any meal, cheese dip with a hint of jalapeño served with homemade chips.

TRADITIONAL CEVICHE 16

Choice of octopus, shrimp and fish ceviche fully cooked in lime juice mixed with pico de gallo topped with avocado silces and served with homemade chips.

DUO DE CEVICHE 18

Two ceviches of your choice including octopus, ground shrimp or ground fish served with a side of homemade chips.

ORALE CEVICHE 20

Specialty mix ceviche of octopus, shrimp and fish mixed with pico de gallo, cucumber and our secret michelada mix (house tomato juice).

QUESO FUNDIDO 12

Melted Chihuahua cheese mixed with chorizo (Mexican sausage) served with tortillas on the side *Chorizo can be substituted upon request for Al pastor, chicken, ground beef, veggies or steak.

*Shrimp Cancun style w/ upcharge 4.00

QUESADILLAS APPETIZER 13

(3) Flour tortilla filled with cheese and your choice of meat (Al pastor, chicken, ground beef, veggies or steak) served with a side of guacamole.

TEQUILA SHRIMP QUESADILLAS 16

(3) Flour tortilla filled with cheese and marinated tequila shrimp served with a side of guacamole.

VOLCANOES 12

(3) Slowly toasted tortilla stacked with chipotle sauce your choice of meat (Steak, Al pastor or chorizo) topped with melted cheese, sour cream and served with a side of guacamole.

ARCOS NACHOS 16

Homemade chips topped with refried beans, Chihuahua cheese, onion, cilantro, tomato and sour cream served with your choice of meat (Al pastor, chicken, ground beef, veggies or steak).

“LOS CLASICOS” NACHOS 14

Homemade chips topped with refried beans, nacho cheese, lettuce, tomato, sour cream, guacamole and jalapeño peppers served with your choice of meat (Al pastor, chicken, ground beef, veggies or steak).

SALADS All salads are served with your choice of one dressing. (Tequila or ranch)

TACO SALAD 13

Tortilla bowl filled with refried pinto beans, rice, your choice of meat (Al pastor, chicken, ground beef, veggies or steak) topped with cheese, lettuce, tomato and sour cream.

JALISCO SALAD 24

Mix lettuce tossed with 9 oz. charbroiled skirt steak topped with queso fresco, avocado slices and pico de gallo.

CHICKEN FAJITA SALAD 19

Mix lettuce tossed with grilled chicken, bell peppers and onions topped with avocado and queso fresco.

BAJA SALAD 21

Mix lettuce tossed with marinated tequila shrimp sautéed with pineapple chunks, topped with avocado and cucumber.

SOUPS Our soups might require more preparation time to be cooked to perfection

TORTILLA SOUP

SMALL 9 LARGE 14

Delicious chicken tortilla soup topped with avocado, queso fresco, cilantro and sour cream

CALDO DE CAMARON

SMALL 15 LARGE 22

Slowly cooked shrimp in our red chili broth mixed vegetables served with cilantro, onion and limes on the side.

CALDO DE MARISCOS 25

Our specialty seafood soup prepared with seafood mix and vegetables served with cilantro, onion and limes on the side.

CALDO DE POLLO 14

Traditional chicken soup cooked in a white broth with vegetables served with cilantro, onion and limes on the side.

CALDO DE RES 20

Mexican beef soup made with a flavorful beef broth with squash, corn, carrots and potatoes served with cilantro, onion and limes on the side.

ENCHILADAS All our enchiladas are served with a side of rice and beans

ENCHILADAS CANCUN STYLE 18

(3) Enchiladas filled with sautéed marinated tequila shrimp topped with green sauce, melted cheese and sour cream.

ENCHILADAS QUERETARO 18

(3) Filled with your choice of meat (Al pastor, chicken, ground beef, veggies or steak) served with red adobo sauce and topped with chorizo, queso fresco, sour cream and lettuce.

ENCHILADAS DINNER 16

(3) Enchiladas with your choice of sauce (green, red adobo or suiza) filled with your choice of meat (Al pastor, chicken, ground beef, veggies or steak) topped with melted cheese and sour cream.

EL DIABLO ENCHILADAS 16

(3) Enchiladas filled with your choice of meat (Al pastor, chicken, ground beef, veggies or steak) topped with our devil sauce, chorizo melted cheese and sour cream.

FAJITAS All fajitas are served with a side of tortillas, rice and beans. All fajitas are gluten free if served with corn tortillas.

FAJITAS ARCOS STYLE 28

Your choice of chicken or steak fajitas tossed with bacon, bell peppers, onion and topped with melted cheese.

*Substitute for shrimp available for \$1.00 more

CHICKEN FAJITAS 22

Sizzling skillet of caramelized onions and bell peppers with sliced marinated grilled chicken breast.

STEAK FAJITAS 25

Sizzling skillet of caramelized onions and bell peppers with sliced marinated grilled skirt steak.

SHRIMP FAJITAS 26

Sizzling skillet of caramelized onions and bell peppers with marinated grilled shrimp.

VEGGIE FAJITAS 20

Sizzling skillet of caramelized onions, bell peppers and mixed vegetables.

MIX FAJITAS 28

Sizzling skillet of caramelized onions and bell peppers with combination of shrimp, steak and chicken.

Note: You can add any extras to our fajitas for an additional charge

FROM OUR GRILL All of our steaks are served with a side of rice, beans and tortillas.

ARRACHERA AL TEQUILA 26

Charbroiled 9 oz. skirt steak marinated in tequila reposado served over grilled onions and topped with sautéed mushrooms and cilantro.

CARNE ASADA 25

Charbroiled 9 oz. skirt steak seasoned with our secret rub and topped with a grilled jalapeño and onion.

TAMPIQUEÑA 26

Charbroiled 9 oz. skirt steak served with a red cheese enchilada.

ARRACHERA LOS ARCOS 26

Charbroiled 9 oz. skirt steak topped with melted Chihuahua cheese and chorizo served with a grilled cactus, jalapeño and green onion.

MAR Y TIERRA 30

Our signature grilled 9 oz. skirt steak served over suiza sauce and topped with guacamole and three grilled shrimp (Mexican Surf and Turf) + Add extra shrimp for \$3.00 each.

POLLO ASADO

½ CHICKEN 15 FULL CHICKEN 21

Our signature dish of charbroiled chicken seasoned with our secret 7 spice recipe served with a side of grilled jalapeños and onions.

MOLCAJETE MAR Y TIERRA 34

Chicken and Steak Fajitas, thin cut rib eye, topped with shrimp and octopus cook in our secret red sauce served with Grilled jalapeños, cactus and green onions.

GRANDMA RECIPES (ENTREES)

PIÑA RELLENA

CHICKEN 22 STEAK 25 MIX 28

Grilled pineapple filled with your choice of fajita meat mixed bell peppers, onion and pineapple chunks.

+Add melted Chihuahua cheese for 0.75 cents

CHILES RELLENOS 17

(2) Soufflé-battered poblano pepper stuffed with cheese and topped with our suiza sauce.

POLLO RANCHERO 20

Chicken breast fajitas slowly sautéed in butter, mixed bell peppers mushrooms topped with suiza sauce and melted Chihuahua cheese.

BARBACOA DINNER 18

Braised beef steak seasoned with dried chilies and spices slowly cooked until perfectly tender served with cilantro, onion and limes on the side.

BISTEC A LA MEXICANA

CHICKEN 20 STEAK 24

Slowly cook to perfection fajitas mixed with onions, jalapeño and tomatoes simmer on a chipotle-tomato sauce.

SIGNATURE TACOS All our signature tacos are served with a side of rice and beans. All our signature tacos are gluten free if served with corn tortillas.

TACOS JALISCO DINNER

(4) Tacos 26 (2) Tacos 17

Tacos stacked with charbroiled skirt steak topped with guacamole, queso fresco, radishes, cilantro and onion.

TACOS DON CHIDO DINNER

(4) Tacos 21 (2) Tacos 14

Tacos stacked with our unique creation of grilled chicken fajitas, bacon, guacamole, creamy chipotle sauce and cilantro.

TACOS “THE GOVERNOR” DINNER

(4) Tacos 22 (2) Tacos 14

Garlic shrimp tacos topped with melted Chihuahua cheese, pickled red onions and our homemade cilantro-lime oil.

MR. TACO DINNER

(4) Tacos 22 (2) Tacos 14

Pork belly tacos slowly cook in green salsa topped with queso fresco, sour cream and radishes.

SURF AND TURF TACO DINNER

(4) Tacos 26 (2) Tacos 16

Grilled shrimp and steak topped with guacamole, pico de gallo and creamy chipotle mayo.

Note: All extra sides or toppings have an additional charge





LOS ARCOS

MEXICAN GRILL AND BAR

At Los Arcos we care about our customer experience for this reason we have made a commitment of only using quality products due to supplier increasing costs we decided to increase our prices to make sure we're only serving premium products to ensure that your experience is as unique as always. **Thanks for your comprehension and support.**

TACOS CLASICOS

All of our tacos clasicos are served with a side of rice and beans

LOMO TACO DINNER 18

(3) Thin cut ribeye tacos topped with your choice of toppings and served with a side of guacamole, grilled jalapeño and green onion.

TRADITIONAL TACO DINNER 15

(3) Tacos stacked with your choice of meat (Steak, Al pastor, Chicken, Ground beef or Veggies) and your choice of two toppings (Lettuce, tomato, cheese, cilantro or onion).

ACAPULCO TACO DINNER 18

(3) Shrimp tacos marinated in tequila sautéed with pico de gallo and topped with guacamole

VALLARTA TACO DINNER 18

(3) Beer battered fish fillet Vallarta style tacos topped with red cabbage and chipotle mayo.

LOS ARCOS TACO DINNER 16

(3) Tacos stacked with our combination of steak, chorizo and grilled onion topped with cilantro.

Note: All extra sides or toppings have an additional charge

SIGNATURE BURRITOS

All our burritos are served with a side of rice and beans or fries.

ARCOS BURRITO DINNER 15

Steak, chorizo and grilled onion combination filled with pinto beans lettuce, tomato, cheese and sour cream.

EL DIABLO BURRITO DINNER 19

Signature spicy burrito filled with thin cut ribeye and grilled onions, cheese, cilantro, lettuce, tomato, sour cream and refried pinto beans. Topped with our devil sauce and melted cheese.

Note: Our devil sauce is very spicy if you prefer the sauce on the side let your server know

BURRITO SUIZO DINNER 18

Stuffed with your choice of meat refried pinto beans, lettuce, tomato, cheese and sour cream. Topped with suiza sauce and melted cheese.

BURRITO DINNER 15

Stuffed with your choice of meat (Al pastor, chicken, ground beef, veggies or steak) refried pinto beans, lettuce, tomato, cheese and sour cream.

Note: All extra sides or toppings have an additional charge

LAS TORTAS

All our tortas are served with a side of rice and beans or fries

HAWAIIAN TORTA 15

Our unique torta filled with Milanesa (breaded steak or chicken), smoked ham, al pastor, pineapple chunks, guacamole, lettuce, tomato, cheese, sour cream and refried pinto beans.

TORTA CUBANA 15

Delicious Mexico City style torta filled with Milanesa (breaded steak or chicken) fried egg, smoked ham, chorizo, al pastor, lettuce, tomato, guacamole, cheese, sour cream and refried pinto beans.

TORTA DE ALAMBRE 14

Filled sausage, chorizo, skirt steak, jalapeño, onion, guacamole, lettuce, tomato, melted cheese, sour cream and refried pinto beans.

TRADITIONAL TORTA 14

Filled with your choice of meat (Al pastor, chicken, ground beef, veggies or steak) guacamole, lettuce, tomato, cheese, sour cream and refried pinto beans.

***Substitute with steak or chicken milanesa for 1.00**

Note: All extra sides or toppings have an additional charge

ANTOJITOS

All our antojitos are served with a side of rice and beans or fries.

CHIMICHANGA DINNER 16

Deep fried burrito with beans and cheese filled with your choice of meat (Al pastor, chicken, ground beef, veggies or steak) topped with Melted Chihuahua cheese and sour cream.

TOSTADAS DINNER 15

(2) Fried tortilla with your choice of meat (Al pastor, chicken, ground beef, veggies or steak) topped with lettuce, tomato, cheese and sour cream.

FLAUTAS DINNER 15

(4) Fried rolled tortilla filled with your choice of meat (Chicken or Ground beef) topped with lettuce, pico de gallo, guacamole, cheese and sour cream.

TAMALES DINNER 14

(2) Homemade tamales filled with your choice of meat (Pork, Chicken or Rajas)

QUESADILLAS DINNER 16

(3) Flour or corn tortillas filled with cheese and your choice of meat (Al pastor, chicken, ground beef, veggies or steak) served with guacamole.

GORDITAS DINNER 13

(2) Classic Mexican street food made with masa filled with your choice of meat (Al pastor, chicken, ground beef, veggies or steak) refried beans, lettuce, tomato, cheese and sour cream.

SOPES DINNER 13

Circle fried masa topped with your choice of meat (Al pastor, chicken, ground beef, veggies or steak) refried beans, lettuce, tomato, cheese and sour cream.

Note: All extra sides or toppings are an additional charge

SEAFOOD ENTREES

PIÑA RELLENA DE MARISCOS 24

Grilled pineapple filled with mix seafood mixed bell peppers, onion and pineapple chunks +Add melted Chihuahua cheese for 0.75 cents

CHAROLA DE LANGOSTINOS

½ ORD 30 REG. ORD 50

Delicious sautéed prawns seasoned with our secret 5 spice recipe and served over raw onions.

TOSTADAS DE CEVICHE 13

(2) Fried tortillas served with your choice of octopus, shrimp or fish ceviche mixed with pico de gallo and topped with avocado.

CAMARONES AL GUSTO 24

Sautéed Jumbo shrimp in butter topped with your choice Veracruz style, devil, garlic or red adobo sauce served with rice and homemade fries.

MOLCAJETE DE MARISCOS 25

Sautéed mix seafood, tilapia fillet and crab legs in butter mixed with our secret 5 spice recipe and red sauce served with fresh cucumber and avocado.

FILETE DE PESCADO EMPAPELADO 20

Steam cook Tilapia fillet topped octopus, shrimp, pico de gallo and green onions served with rice and homemade fries.

COCTEL DE CAMARÓN

SMALL 18 LARGE 22

A delicious shrimp cocktail garnished with avocado, tomato, onion and cilantro.

COCTEL MIXTO

SMALL 18 LARGE 22

A delicious octopus and shrimp cocktail garnished with avocado, tomato, onion and cilantro.

FROM OUR TAQUERIA

All our tacos are served with your choice of corn, flour or hard shell tortilla and topped with your choice of toppings. ***Two free toppings are included per taco; extra toppings and specialty toppings have an extra charge.**

ASADA / STEAK 4

AL PASTOR / MARINATED PORK 4

TINGA / MARINATED CHICKEN 4

PICADILLO / GROUND BEEF 4

CHICHARRON / PORK SKIN 4

CECINA / MEXICAN DRY MEAT 4

TRIPAS / TRIPES 4

LENGUA / TONGUE 4

BARBACOA / BRAISED BEEF 4

LOMO / THIN CUT RIB EYE 4

CHORIZO / MEXICAN SAUSAGE 4

VEGGIE 4

Rice, grilled bell peppers, onions and mushrooms

ARCOS STYLE 4

Grilled onion, steak and chorizo

RAJAS 4

Grilled onion, poblano peppers slices and melted cheese

PESCADO 4

Grilled tilapia fillet topped with de gallo

CAMARON 4

Grilled shrimp topped with pico de gallo

Note: All extra sides or toppings are an additional charge

SIDE DISHES

Perfect with a platter of tacos

- TORTILLAS 4 PIECES... 1.25 CENTS 8 PIECES2
- SOUR CREAM 4 OZ. ... 1.00 8 OZ..... 1.75
- (8 OZ) REFRIED BEANS..... 3.50
- (8 OZ) MEXICAN RICE.....3.50
- SIDE OF RICE AND BEANS ...3.50
- PICO DE GALLO 8 OZ ... 1.25 12 OZ.....2.00
- NACHO CHEESE 8 OZ. ... 1.25 12 OZ.....2.25
- CHIPOTLE MAYO 4 OZ ... 1.25 8 OZ.....2.25
- (8 OZ) MOZZARELLA CHEESE 3
- (8 OZ) QUESO FRESCO 4

- (4 OZ) GUACAMOLE 4
- SIDE AVOCADO 3
- FRIES 4
- (8 OZ) SALSA 2.50 (MILD, GREEN OR RED)
- CHIPS 3
- CHIPS & (8 OZ) SALSA 5
- GRILLED NOPALES 5.00
- GRILLED JALAPEÑOS AND ONIONS 3.00
- (4 OZ) DRESSING (TEQUILA OR RANCH) 0.99 CENTS
- GRILLED SLICED ONIONS 1.50
- SIDE OF CUCUMBER 2

SOFT DRINKS

FOUNTAIN DRINKS 3.50

Coca cola, Diet coke, Sprite, Fanta, Lemonade, Ginger Ale, Tonic Water, Raspberry ice tea, Unsweetened black tea (freshly brewed everyday).

FLAVOR LEMONADE 4

Try our refreshing flavor lemonades (Strawberry, Raspberry, Triple berries, Mango) ***One free refill available.**

MEXICAN BOTTLED SODAS 3.50

Jarritos (Ask for our available flavors), Mexican Coca cola, Mexican Sprite, Sangria señorial, Sidral Mundet.

CAN SODAS 2

Coke, Diet coke, Sprite, Dr. Pepper, Root beer, Fanta, Squirt

AGUA MINERAL PREPARADA

Medium 4 Large 7

Mineral water prepared with fresh lime juice, salt and tajin served on the rocks with chile piquin on the rim.

VIRGIN PIÑA COLADA 7

Sweet pineapple cocktail prepared with a combination coconut milk, evaporated and condensed milk mixed with pineapple juice.

MILKSHAKES

Medium 5 Large 8

(Chocolate, strawberry or mango).

AGUAS FRESCAS

Medium 3.50 Large 5

Fresh Mexican water (Horchata, Jamaica, Tamarind)

***Ask your server for our seasonal flavors /No refill available**

FRESH ORANGE JUICE

Medium 5 Large 8

DESSERTS

CHURROS 9

FLAN (MEXICAN CUSTARD) 7

FRIED ICE CREAM 9

20% Service charge is applicable for parties of 4 guests or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.