

ENTREMES (APPETIZERS)

NACHOS CASA DE ORO

Crispy with cheese and beans with your choice of ground beef or chicken. Served with sour cream, guacamole, tomato, and onion. 11.50

Half Order 7.75

For picadillo (shredded beef), add .60

FIESTA PLATTER

Plenty to share! Super nachos, mini quesadilla, taquitos, mini flautas, and buffalo wings. Garnished with sour cream and guacamole. 18.00

QUESADILLAS

Two crispy flour tortillas stuffed with Monterey Jack cheese. Add your choice of chicken, ground beef, or picadillo (add \$.60). Served with sour cream and guacamole. 11.50

TAQUITOS RANCHEROS

Crispy corn tortillas filled with tasty chicken or shredded beef (add .60) on a bed of lettuce. Garnished with sour cream and guacamole. 12.50

FLAUTAS

Four flour tortillas filled with chicken or shredded beef (add .60) rolled and deep-fried. Served on a bed of lettuce with sour cream and guacamole. 11.50

HONGOS AL MOHO DE AJO

Mushrooms sautéed in garlic butter and our special sauce. 10.25

CAMARONES AL MOJO DE AJO

Shrimp sautéed in garlic butter with mushrooms and our special sauce. 18.50

JALAPENO POPPERS 10.25

BUFFALO WINGS 11.50

EXTRA CHIPS & SALSA 3.00

House policy: two complimentary baskets per table of four.

ENSALADAS (SALADS)

TACO SALAD

Our traditional taco salad is served in a crispy flour tortilla shell with your choice of chicken or beef. Served with lettuce, cheese, and tomatoes. Garnished with guacamole and sour cream. 10.50

Picadillo (shredded beef), add .60

TACO FAJITA SALAD

Strips of marinated chicken or beef sautéed with bell peppers and onions. Served on a bed of lettuce and garnished with guacamole and sour cream. 15.25

CHICKEN AVACADO SALAD

Grilled marinated chicken breast served on a bed of lettuce with avocado, tomatoes, shredded cheese, and sour cream. 15.25

SCAMPI SALAD

Shrimp sautéed with tomatoes, peppers, onions, mushrooms, and chipotle cream. Served on a bed of lettuce and garnished with avocado and sour cream. 18.00

HOUSE SALAD

Fresh lettuce, tomatoes, onions, avocados, cheese, black olives, and your choice of dressing. 7.75

POSOLE ROJO

Tender chunks of pork and hominy simmered with guajillo chili. Comes with all the traditional garnishes. (Seasonal) 9.50

SOPA DE ALBONDIGAS

A delicious Mexican soup made with fresh minted meatballs and seasonal vegetables in a clear broth. Served with diced onions, cilantro, and warm tortillas. A meal in itself! (Seasonal) 9.25

SOPA TARASCA

Tomato-chipotle broth, chicken, black beans, crispy corn tortilla strips, beans avocado, and queso fresco. 8.25

COMIDA VEGETARIANA (VEGETARIAN)

DOS ENCHILADAS DE VEGETALES

Two corn tortillas filled with your choice of spinach, cheese, and sautéed tomatoes and onions, covered with fresh green tomatillo sauce and garnished with sour cream. With rice and beans. 11.50

BURRITO VEGETARIANO

A flour tortilla filled with rice, lettuce, cheese, and your choice of refried or de la Olla (Cholesterol-free) beans. Covered with enchilada sauce, tomatoes, onions, sour cream, guacamole, and Parmesan cheese. 11.50

COMBO VEGETARIANO

One spinach enchilada with onions and tomatoes and one Quesadilla Ranchera covered in Monterey Jack cheese. Garnished with sour cream and guacamole. Served with rice and beans. 12.00

QUESADILLA RANCHERA

A flour tortilla filled with Monterey Jack cheese, spinach, sautéed onions and tomatoes. Garnished with sour cream and guacamole. Served with rice and beans. 11.75

FAJITAS

FAJITAS CASA DE ORO

Our version of a well-known dish! Your choice of chicken, beef, or shrimp marinated in a special sauce, then delivered sizzling hot over a bed of sautéed onions and bell peppers. Served with pico de gallo (chunky sauce), sour cream, guacamole, Mexican rice, your choice of refried beans or de la Olla (cholesterol-free) beans and corn or flour tortillas.

Carne (beef) 18.50

Pollo (chicken) 18.00

Camarones (prawns) 19.95

COMBOS

Your choice of 2 — beef, chicken, or prawns

SAMPLER COMBO

Chicken, steak, and shrimp. 19.95

FAJITAS PARA DOS

Casa de Oro fajitas made for two. You select your favorite fajitas, and we serve them sizzling hot right to your table. Your choice of two: beef, chicken, or prawns. 31.75

FAJITAS VEGETARIANAS

A variety of fresh vegetables sautéed and served with pico de gallo, sour cream, and guacamole. 14.00

FAJITAS QUESADILLA

Toasted flour tortilla filled with cheddar and jack cheeses, sautéed peppers and onions, and pico de gallo. With sour cream and guacamole. Choose chicken or beef. 17.50
add shrimp 1.25 more for each

LOS BURRITOS ESPECIALES

All entrees served with Mexican rice, your choice of refried or de la Olla (cholesterol-free) beans.

CARNE ASADA BURRITO

a 12" flour burrito filled with thin slices of skirt steak and Mexican salsa, served with rice and beans, melted cheese, guacamole, and sour cream. 19.25

CASA DE ORO BURRITO

A 12" flour burrito filled with baby shrimp and Dungeness crab meat smothered in a wine cream sauce with sautéed onions and tomatoes. Covered with green tomatillo sauce and melted Monterey Jack cheese. Served with rice, beans, sour cream, and avocado. 19.25

FAJITAS BURRITO

A 12" flour burrito filled with your choice of meat (chicken or beef), sautéed with peppers and onions. Served with rice and beans, guacamole, and sour cream. 18.50

MARISCOS (SEAFOOD)

CAMARONES APRETADOS

Large prawns wrapped in bacon, deep-fried and served with green onions, mushrooms, and bell peppers over rice and covered with melted Monterey Jack cheese. 18.50

CAMARONES CASA DE ORO

Large butterflied tiger prawns, sautéed with bell peppers, onions, mushrooms, and Casa de Oro seafood mild sauce. Served on a bed of rice with melted Monterey Jack cheese. 19.25

CRAB OR SHRIMP ENCHILADAS

Two corn tortillas stuffed with your choice of crab or shrimp, mildly seasoned with fresh garlic and mushrooms, sautéed with onions, tomatoes, and our own green sauce. Served with rice and beans, sour cream, and avocado slices. 18.25

SEAFOOD CHIMICHANGA

A medley of shrimp and Dungeness crab meat sautéed in our creamy white sauce. Nested in a crispy fried tortilla with sautéed onions, tomatoes, and our green sauce. Served with rice and beans, sour cream, and avocado slices. 18.25

CAMARONES AL MOJO DE AJO

"Guadalajara's Favorite Camarones!" Large black tiger prawns sautéed with fresh garlic and mushrooms with our own hot and spicy sauce. Served with rice and melted Monterey Jack cheese and garnished with greens. 18.50

CAMARONES A LA DIABLA

Large black tiger prawns sautéed with fresh garlic and mushrooms with our own hot and spicy sauce. Served with rice and melted Monterey Jack cheese and garnished with greens. 18.50

ARROZ CON CAMARONES

Large prawns sautéed with green peppers, onion, and mushrooms. Served on a bed of rice with melted cheese. 18.50

TACOS DE CAMARON O PESCADO

A house specialty. With cod or jumbo shrimp. 15.75

MEXICAN FAVORITES

All entrées served with Mexican rice, your choice of refried or de la Olla (cholesterol-free) beans and corn or flour tortillas.

TACOS DE CARNE ASADA

Just like mama used to cook at home! Flame broiled tender skirt steak, with salsa Mexicana, cilantro, and sprinkled with Parmesan cheese, sliced and folded into three soft corn tortillas. 18.50

ENCHILADAS SUIZA

Two chicken enchiladas covered with a green tomatillo sauce and melted Monterey Jack cheese served with rice, beans, and sour cream. 13.00

TAQUITOS RANCHEROS

Four crispy corn tortillas filled with chicken or picadillo (add .50), cut in half and served with lettuce, tomatoes, sour cream, and guacamole. 13.75

MAR Y TIERRA (Muy Grande)

6 oz of marinated chicken breast, 6 oz flame-broiled skirt steak, and four grilled black tiger prawns. Served with guacamole, rice, and de la Olla (cholesterol-free) beans. 21.00

SOPITOS

Three fresh homemade corn dough shells filled with beans and your choice of chicken, beef, or shredded beef, lettuce, tomatoes, guacamole, sour cream, and Parmesan cheese. 19.75

TACOS AL CARBON DE POLLO

Flame-broiled chicken breast sliced and folded into three soft corn tortillas served with salsa Mexicana and Parmesan cheese, served with rice and beans. 17.00

TACOS PLACEROS

Make your own! Choose from charbroiled chicken breast or steak. Served with de la Olla (cholesterol-free) beans and traditional garnishes. 18.50

Our food is prepared daily with no MSG. Some sauces contain peanut butter.

COMBINACIONES (MAKE YOUR OWN)

Served with your choice of refried or de la Olla (cholesterol-free) beans and Mexican rice. Choose cheese, chicken or beef. Any item with picadillo (shredded beef) add .60 | Deluxe 4.50

Chimichangas include sour cream and guacamole.

CHICO

One Item

1. Enchilada | Taco | Tamale. 10.25
2. Chimichangas | Chalupa | Burrito | Tostada | Chili Relleño. 11.50

MEDIANO

Two Items

3. Choose Two: Enchilada | Taco | Tostada | Tamale. 13.00
4. Choose Two: Chimichanga | Chalupa | Burrito | Chili Relleño | Taco | Tamale | Tostada. 14.00

GRANDE

Three Items

5. Choose Three: Enchilada | Taco | Tostada | Tamale. 15.25
6. Choose Three: Chimichanga | Chalupa | Burrito | Chili Relleño | Enchilada | Taco | Tamale | Tostada. 16.50

LOS EXTRAS

ENCHILADA BAR

Two enchiladas with rice and beans.

Choose Two Fillings

Cheese | Chicken | Beef | Spinach | Shredded Beef (add .60). 13.00
Seafood. 14.00

Choose Two Sauces

Ranchera (red), verde (green), or mole sauce

Mexican Rice. 3.75

Refried or de la Olla beans. 3.75

Sour Cream or Guacamole. 4.60

4 Flour or 4 Corn Tortillas. 2.25

French Fries. 3.50

4 oz Guacamole. 5.00

POLLOS (CHICKEN)

All entrées served with Mexican rice, your choice of refried or de la Olla (cholesterol-free) beans, and corn or flour tortillas.

ARROZ CON POLLO

Our signature item. Tender sliced chicken breast cooked with fresh mushrooms, onions, and bell peppers. Served on a bed of rice with melted Monterey Jack cheese and garnished with lettuce and tomatoes. Served with your choice of warm tortillas. 16.25

POLLO ASADO

Flame-broiled butterflied breast of marinated chicken. Garnished with sour cream. 16.25

POLLO POBLANO

Original from Puebla, Mexico. Strips of chicken breast in a cream poblano sauce and served with rice, beans, and warm tortillas. 16.25

CARNITAS DE POLLO

Strips of chicken breast sautéed with bell peppers, tomatoes, and onions. Garnished with guacamole. 16.00

POLLO EN MOLE

Mama Marie's recipe! Strips of chicken breast sautéed in our authentic Mexican mole sauce. 16.25

POLLO A LA CREMA

Strips of chicken breast sautéed with onions and bell peppers. Topped with a delicious, creamy chipotle sauce. Muy, muy buenisimo! 16.25

CINCO DE MAYO

Cinco de Mayo is a huge event here at Casa de Oro! Come celebrate with us!

CARNES (BEEF)

All entrées served with Mexican rice, your choice of refried or de la Olla (cholesterol-free) beans, and corn or flour tortillas.

CARNE ASADA

Fillet of skirt steak butterflied and flame-broiled to your liking, with whole green onions, guacamole, and jalapeño pepper. 19.00

CARNITAS DE RES

Delicious beef strips sautéed with bell peppers and onions in a mild sauce. Served with guacamole. 16.75

CHILE COLORADO

Beef simmered in a mild red chili sauce until very tender. Served with your choice of tortillas. 15.75

CHILI VERDE

Pork stew meat cooked in a fresh tomatillo sauce. 15.75

CARNITAS DE PUERCO

Roasted chunks of pork loin in a special red sauce. Served with pico de gallo and guacamole. 16.00

(Served Fridays and Saturdays only)

CARNE AL LA TAMPIQUENA

Delicious grilled asada steak served with a chicken enchilada in a mole sauce. 18.60

COMIDAS AMERICANAS

All-American favorites are charbroiled and served with your choice of French Fries or rice and beans.

Cheeseburger. 7.50

Hamburger. 6.75

Grilled Cheese. 6.50

Grilled Ham & Cheese. 6.95

Bacon Cheeseburger. 8.00

DRINKS

Soft Drinks, Coffee, Tea, Juices, Iced Tea, and Milk. 2.50

Flavored Lemonade. 4.00

BOTTLED BEER

Cerveza Mexicano

Dos Equis, Negra Modelo, Pacifico, and more.

Please ask your server!

Domestic

Bud, Bud Light, Coors Light, MGD, Miller Lite, Michelob Ultra, Miller Chill, Kokanee

Draft

Dos Equis
Domestic Draft
Bud Light
Non-Alcoholic
O'Doul's

HOUSE WINES

Burgundy, Chablis, Chardonnay, Merlot, Cabernet or Rosé
Glass. 6.00 | Half Carafe. 9.50 | Carafe. 16.50

Woodbridge Chardonnay, Cabernet, or Merlot. 7.75

Kendall Jackson Merlot, Chardonnay, or Cabernet. 9.50

SANGRIA (RED OR WHITE)
Glass. 7.75 | Half Carafe. 13.00 | Carafe. 21.00

HAPPY HOUR
MONDAY – FRIDAY
4PM – 7 PM

CASA DE ORO WORLD-FAMOUS MARGARITAS

Served with traditional lime or other exciting fruit flavors, chosen for freshness and blended with the finest tequilas and our own secret ingredients. Try it, you'll like it!

Strawberry | Melon | Orange | Blackberry | Raspberry | Kiwi | Banana | Peach |
Huckleberry | Pineapple | Mango | Watermelon | Coconut | Pomegranate | Colada

Lime 7.75
Flavored 8.25
Jumbo Margarita (for two) 17.50
Jumbo Flavored 18.25
No-Alcohol Piña Colada, Margaritas, and Daiquiris with flavor 5.00

TOP SHELF MARGARITAS

BLUE MOOM MARGARITA
A delightfully different margarita. Sauza Hornitos tequila, sweet and sour, Triple Sec, and Blue Curacao. Hand-shaken and served on the rocks. 10.75

CADDILAC MARGARITA

Served on the rocks. José Cuervo tequila with Triple Sec, and sweet and sour, with a float of Grand Marnier. 10.75

ULTIMATE MARGARITAS

YOUR CHOICE

Sauza | Patrón | Don Julio | Herradura | Cazadores | El Jimadore | Corzo Milagro | Puerta Vallarta | 1800 Reposado | Cabo Wabo | Corralejo | Aha Toro | Amigo | Taratula | Tres Gen | Cuervo | Don Eduardo

Served with Triple Sec and sweet and sour with a float of Grand Marnier and Cointreau on the rocks. 11.75

POSTRES (DESSERTS)

DEEP-FRIED MEXICAN ICE CREAM

Chocolate or vanilla in a crispy coating, topped with whipped cream and strawberries. 6.25

FLAN

A light egg custard glazed with a hint of caramel. 6.25

MEXICAN CHEESECAKE. 8.00

CHURROS

Traditional pastry made with flour, light butter, and a pinch of lemon for a simple, healthful treat. 6.75

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