

EL CAPATAZ

BOTANAS & DRINKS

BOTANAS



PRIME RIB COCKTAIL

Chicharon style prime rib chunks mixed with beer stewed roasted vegetables. Topped with crispy shallots, avocado, and cilantro. Includes 4 corn tortillas. Contains poblano chiles; spiciness may vary depending on nature.

14

QUESO BORRACHO

Partly toasted melted cheese with tequila chimichurri & baguette slices.

12

EL CAPATAZ WINGS

1 dozen JUMBO wet wings. Choose from Spicy Lime • Tamarindo, Orange & Bacon • Al Búfalo

13

FRIES "BIEN CARGADAS"

Skin on fries, diced chicken breast, melted cheese, diced tomato, pepper-bacon, green onions, jalapeno, and cilantro. Served with spicy cilantro-ranch and crema mexicana.

14

TAQUITOS MAR DE CORTEZ

4 corn tortillas stuffed with chopped panko crusted codfish served with mild chipotle dressing, cabbage, cilantro, pickled onion and radishes.

12

LA CABRA BRAVA

Baked goat cheese on warm, smoky, herbed tomato sauce, served with toasted baguette slices.

11

SALPICON PIBIL

Marinated shredded chicken "pibil" style, roasted corn, green onion, potatoes, and roasted red peppers. Served cold with blue corn tostada chips

12

EL PERUCHO* **NEW!**

Peruvian inspired ceviche with raw tuna, roasted corn, sweet potato, chulpe corn, serrano chile, aji amarillo marinade.

16

CEVICHE EL CAPATAZ* (1-2 person portion size)

Beer poached shrimp, mandarin, & fresh cucumber marinated in citrus juices. Served with pasilla chile vinaigrette and habanero splash.

12

CRISPY SHRIMP ALBONDIGAS

8 tender-crisp breaded bite-sized shrimp albondigas. Served with house remoulade sauce.

12

MEJILLONES CON CREMITA DE PIQUILLO

1 Lb fresh steamed mussels topped with a slightly spicy piquillo pepper & garlic cream.

18

CAMARON CAPATAZ

8 large roasted shrimp marinated in garlic, warm queso bits, habanero, lemon, mediteranean spiced extra virgin olive oil.

17

SOPAS Y ENSALADAS

EL CAPATAZ POZOLE VERDE

Shredded chicken breast, green cabbage, thin radish slices, served with tostadas and crema mexicana.

10

POBLANO CHICKEN SALAD

Chopped chicken breast, roasted corn, diced poblano, queso fresco served on half romaine heart, poblano dressing, asiago cheese croutons.

12

CRISPY CALAMARI SALAD

Tender baby spinach leaves topped with crispy calamari, tomato, green onion, roasted jalapeno and cilantro. Tossed with mild sweet and sour tamarindo and chile vinaigrette.

14

TUNA SABANA SALAD*

Thin tuna loin seared on one side, served with tangy cilantro pesto pasta, queso fresco, & tomato.

11

EL CAPATAZ SALAD

Chopped romaine, roasted marinated artichokes, chopped sun-dried tomatoes, croutons, queso panella, cilantro-lime caesar dressing.

5/8

add diced marinated chicken - 5 add 4 garlic marinated shrimp - 7

SIDE SALAD choice of creamy poblano, cilantro-lime caesar, cilantro ranch, spicy cilantro ranch

4

*CONSUMING RAW, OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, AND SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

FOOD ALLERGENS MAY INCLUDE DAIRY, EGG, GLUTEN, AND SHELLFISH. PLEASE ADVISE YOUR SERVER.

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Most of our dishes vary in spiciness. Ask your server for options.

PRINCIPALES

EL CAPATAZ BURGER* 11

1/2 lb ground Angus beef, house mayonnaise, chorizo melted swiss cheese, sauteed mushrooms and marinated onions. Served with Mexa Fries.

PERUVIAN ROASTED CHICKEN 15

Half chicken roasted with traditional Peruvian spice marinade served with creamy yogurt-mint salsa verde, Peruvian herbed fries and white beans.

NOPALITO SALMON* 16

Pan roasted salmon, sliced warm nopalito salad, pasilla citrus vinaigrette.

COCONUT BLACKENED SALMON* **NEW!** seasonal 17

spice blackened salmon, moist coconut, plantain & lime leaf rice, mango-avocado pico garnish.

PASTA CALAMARI MARBELLA 14

Fresh calamari tossed with pearl pasta, fresh spinach, house marinara, chili flakes, and fresh lemon. Vegetarian option available.

GRILLED CHICKEN AND CHEESE SANDWICH 9

Pibil marinated roasted chicken and melted muenster cheese on griddled Texas Toast. Accompanied with jalapeno-red onion dipping jam. Served with Mexa Fries.

EL CAPATAZ FISH AND CHIPS 13

Panko breaded codfish, served British style with malt vinegar Mexa Fries and mild chipotle house remoulade sauce.

CORVINA VALENCIANA 16

Baked Gulf Drumfish on warm lemon-olive oil garbanzo puree, accompanied with sauteed peas and artichokes and extra virgin olive oil.

3 HOUR PRIME RIB 13 oz \$23/23oz \$38

Dry spice marinated and slow roasted, served with fresh horseradish sour cream and garlic scented parsley fries.

ENTREMÉS

Mexa-Fries, Parsley Fries, Veggie Bowl, Jalapenos Jorge(6) 4

Dos Equis Mac and Cheese 6

POSTRES Y CAFES

SOPAIPILLAS CAPATAZ **NEW!** 7

Light, crispy puffs, cinnamon sugar, piloncillo-honey syrup. Served with vanilla bean ice cream

CHEESECAKE JARRITA 7

Buttery graham cracker base, creamy cheese cake, slightly sweet sour cream. Topped with fresh berries and honey. Seasonal versions may be available please ask your waiter for details!

CHOCO CHELA 7

Delicious and unique bittersweet blend of our Guinness stout beer and milk chocolate ice cream. 21 + only. Non-alcoholic version available.

BROWNIE BITES 7

Warm, melting bite-sized brownies served with a light dulce de leche sauce and drizzled with crema Mexicana.

AHOGADO 6

Espresso, Kahlua, and vanilla ice cream topped with cinnamon. Virgin version available.

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