



# LOS LOBOS



## PARA LA MESA / TO SHARE

<b>GUACAMOLE FRESCO EN MOLCAJETE</b>	Prepared Table Side / Jalapeño / Tomato / Onion / Cilantro	\$15
<b>QUESO FUNDIDO</b>	Cheese Fondue Baked in a Skillet with Mexican Chorizo Sausage / Corn Tortillas	\$12
<b>TOTOPOS</b>	Crispy Corn Nachos / Refried Beans / Guacamole / Crema Mexicana / Monterrey Jack Cheese	\$12

## ANTOJITOS / APPETIZERS

<b>SOPA DE TORTILLA</b>	\$8
Queso Fresco / Avocado	
<b>QUESADILLA DE TRES QUESOS</b>	\$11
Melted Chihuahua, Oaxaca and Cotija Cheese Pico de Gallo / Guacamole / Crema Mexicana Additions / Fire Roasted Shrimp \$5 Grilled, Mesquite Smoked Chicken Breast \$3	
<b>EMPANADAS DE CARNE</b>	\$12
Beef Turnovers / Pico de Gallo / Guacamole	
<b>AGUACHILE DE CAMARONES</b>	\$14
Mexican Style Shrimp Ceviche / Lime Cucumber / Onion / Garlic / Radish Serrano Pepper / Cilantro	

## ENSALADAS / SALADS

<b>BETABEL</b>	\$12
Roasted Beets / Jicama / Tomato / Cucumber Watercress / Pumpkin Seed / Honey Lime Dressing	
<b>NOPALES</b>	\$12
Cactus / Onion / Tomato / Avocado / Jalapeño Cotija Cheese / Herb Vinaigrette Additions / Fire Roasted Shrimp \$5 Grilled, Mesquite Smoked Chicken Breast \$3	

## LOS TACOS

3 CORN TORTILLAS WITH AUTHENTIC FILLINGS SERVED WITH GUACAMOLE / SALSA	
<b>DE PESCADO</b>	\$19
Grilled Mahi-Mahi / Cabbage / Pico de Gallo Chipotle Cream	
<b>AL PASTOR</b>	\$18
Choice of Anatto Marinated Pork or Chicken Grilled Pineapple	
<b>RAJAS &amp; CREMA</b>	\$15
Grilled Poblano Peppers / Toasted Corn Crema Mexicana / Queso Fresco	

## ENCHILADAS

2 ENCHILADAS WITH MEXICAN RICE & REFRIED BEANS	
<b>DE MOLE</b>	\$18
Chicken Tinga / Traditional Mole Poblano Sauce	
<b>VERDES</b>	\$18
Slow Roasted Shredded Pork / Onion / Cilantro Cotija Cheese / Tomatillo Sauce	

## ESPECIALIDADES DE LA COCINA / HOUSE SPECIALTIES

SERVED WITH MEXICAN RICE & REFRIED BEANS

<b>CARNE ASADA*</b>	Grilled Flank Steak Marinated in Guajillo Chiles & Tequila / Corn Tortillas	\$32
<b>COCHINITA PIBIL</b>	Slow Braised Pork in Bitter Orange Juice with Anatto Seeds / Served Shredded on Banana Leaf / Corn Tortillas	\$27
<b>ALAMBRE DE CAMARONES</b>	Spicy Grilled Shrimp Skewer / Tomatillo Sauce	\$33
<b>POBLANO RELLENO</b>	Stuffed Poblano Pepper / Queso Fresco / Mild Caldillo Sauce	\$19
<b>HUACHINANGO A LA VERACRUZANA</b>	Veracruz-Style Snapper / Tomato / Onion / Bell Peppers / Olives / Capers / Raisins	\$33
<b>BURRITO ROJO</b>	Refried Beans / Red Rice / Queso Fresco / Cilantro / Choice of: Chipotle Seasoned Ground Beef Chicken Tinga / Shredded Pork with Salsa Verde	\$25

## ACOMPAÑAMIENTOS / SIDES

<b>ELOTES</b>	Mexican Street Corn	\$7
<b>CHILES TOSTADOS</b>	Blistered Jalapeños	
<b>FRIJOLES REFritos</b>	Refried Pinto Beans	

<b>PLATANOS</b>	Sweet Plantains
<b>ARROZ MEXICANO</b>	Mexican Rice
<b>ARROZ BLANCO</b>	White Rice

Your check may reflect an additional tax in certain ports or itineraries. A 20% gratuity, beverage and specialty service charge will be added to your check.

If you have any type of food allergy, please advise your server before ordering. \*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.



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## POSTRES / DESSERTS

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\$11

### BUÑUELOS DE LA ABUELA

Fried Beignets / Brown Sugar Syrup / Cinnamon / Guava

### TRES LECHES CAKE

Coconut Cream

### CHOCOFLAN

Caramel Sauce

### TORTA DE CHOCOLATE

Chocolate Cake / Pecan / Cocoa Glaze

### HELADOS

Housemade Ice Cream: Vanilla / Ibarra Chocolate / Coconut-Avocado

Choice of Toppings: Piloncillo Syrup / Canela Sprinkles / Dulce de Leche Sauce

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## CÓCTELES DESPUÉS DE LA CENA / AFTER DINNER DRINKS

### MEXICAN COFFEE

Tequila / Kahlúa / Piping Hot Coffee / Sugar / Heavy Cream

\$10

### HIDALGO BRANDY RESERVA 12 YEARS OLD

Jerez, Spain

\$12

### DRAMBUIE

\$15

### RAMOS PINTO COLLECTORS RESERVA PORT

\$15

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## TEQUILA & MEZCAL

### TEQUILA

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#### AVIÓN SILVER

\$22

Featured prominently on HBO's "Entourage," Avión may not come with the models, movie stars and mansions that populate pack leader Vinny Chase's life; however, sometimes a smooth, top-shelf spirit is company enough. Such is the case with this crisp and clean silver tequila. Crafted from brick-oven-roasted blue agave and rigorously refined through Avión's ultra-slow filtration process, the resulting spirit offers a complex, well-balanced flavor profile that can be enjoyed neat or with a mixer.

Alcohol: 40%



#### LOS CORRALES SILVER

\$9

100% agave. Shows bright crystalline color. Flavor is sweet and smooth with notes of cooked agave and spices.

Alcohol: 40%



#### 1600 REPOSADO

\$11

This brand is named for what is considered to be the first official year of tequila production in Mexico. The Reposado is comprised of 100% Blue Weber agave aged 8 - 12 years before harvest. It's aged 6 months in a combination of American and French oak.

Alcohol: 40%



#### JAJA BLANCO

\$15

Distilled for a smooth experience, Blanco offers subtle notes of black pepper and citrus fruit while capturing the essence and sweetness of its only ingredient — Pure Agave Azul.

Alcohol: 40%



#### PATRÓN SILVER

\$15

Produced by using half tahona-crushed agave and half modern roller-mill crushed agave. The agaves are slow-roasted in an oven before fermentation in wooden vats. Fruit & citrus aromas. Smooth & sweet taste with a light pepper finish.

Alcohol: 40%



### PATRÓN AÑEJO

Aromas of oak wood, vanilla and raisins. Flavors of oak wood with notes of vanilla, raisin & honey. Finishes with caramel and smoky notes.

Alcohol: 40%

\$25

### CAZADORES AÑEJO

Aromas of vanilla, raisins honey. Finishes with caramel notes.

Alcohol: 40%

\$20

## MEZCAL

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### Gracias a Dios ESPADIN

slight smokiness and spiced from the beginning, followed by a fruity flavor and a mild astringency with a dry and spiced finish

\$19

20% Discount with Premium Beverage Package

40% Discount with Premium Plus Beverage Package