



Mexican Restaurant & Tequila Bar

A 3% charge is added to all checks to help fund programs such as health insurance, 401(k) and other fringe benefits provided to our employees. We thank you for supporting a healthier & happier restaurant staff. THIS CHARGE IS NOT MANDATORY AND IF YOU WOULD LIKE IT REMOVED, PLEASE LET US KNOW.

*The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially the elderly, children under four, pregnant women and those with compromised immune systems. Please notify us of any dietary restrictions or allergies. We regularly prepare and serve seafood and dairy products in our kitchen.

Botanas

Appetizers

Guacamole | L \$12.99 | S \$6.99

Hass Avocado, cilantro, onion, tomato, lime, jalapeño

Traditional Queso Fundido | \$11.99

Chorizo, pico de gallo, Chihuahua cheese, corn or flour tortillas

White Queso Dip | L \$9.99 | S \$5.99

White queso with a blend of Mexican peppers and seasoning

Fiesta Nachos | \$11.99

Refried beans, Chihuahua cheese, tomato, jalapeño, guacamole, sour cream, pico de gallo

Quesadilla | \$13.99

Chihuahua cheese, sour cream, guacamole

Casa Bonita Quesadilla | \$19.99

Skirt steak, Chihuahua cheese, onion, tomato, cilantro, jalapeño, guacamole, sour cream

Ensaladas

Salads

Taco Salad | \$14.99

Crispy tortilla bowl with lettuce topped with refried beans, mexican rice, chihuahua cheese, red onions, red & green peppers, tomatoes, cucumbers and a choice of ground beef or shredded chicken. Side of sour cream and guacamole

Mexican Chopped Salad | \$14.99

Romaine, marinated grilled chicken breast, red & green peppers, avocado, red onions, black beans, roasted corn, Chihuahua cheese, crispy tortilla strips, choice of dressing (Mexican balsamic vinaigrette, jalapeño ranch)

Add-ons

Veggies | \$3.99

Chicken Tinga | \$4.99

Grilled Chicken | \$4.99

Ground Beef | \$5.99

Steak | \$11.99

Carnitas | \$9.99

Barbacoa | \$11.99

Shrimp | \$8.99

Vegan Protein | \$8.99

Side of Chihuahua Cheese | \$2.50

Side of Sour Cream | \$1.25

Habanero Salsa | \$1.50

Tacos

Choice of 3 corn or flour tortillas

Skirt Steak | \$17.99

Marinated and grilled skirt steak, onion, cilantro, Mexican rice and refried beans

Al Pastor | \$16.99

Marinated pork, cilantro, onion, pineapple, Mexican rice and refried beans

Fresh Mahi Mahi | \$16.99

Grilled mahi mahi with verde sauce or fried mahi mahi with chipotle mayo, shredded cabbage, pico de gallo, served with Mexican rice and refried beans

Picadillo | \$15.99

Ground beef, lettuce, tomato, cheese, Mexican rice and refried beans

Chicken Tinga | \$15.99

Chicken braised with tomato and chipotle, onion, cilantro, Mexican rice and refried beans
**Choice of plain grilled chicken*

Carnitas | \$16.99

Pork slowly roasted golden brown, cilantro, onion, Mexican rice and refried beans

Barbacoa | \$17.99

Beef slowly braised with chilies, cilantro, onion, Mexican rice and refried beans

Salmon Tacos | \$17.99

3 grilled tacos topped with grilled pineapple, radish, guacamole, cilantro, and chipotle sauce. Served with a side Mexican rice and refried beans

Guarnición

Side dishes

Mexican Rice | \$2.50

Refried Beans | \$2.50

Mexican Rice & Refried Beans | \$3.50

Coconut Rice | \$3.50

Black Beans | \$2.50

French Fries | \$4.99

Esquites (Mexican Street Corn) | \$4.99

Grilled Jalapeño & Onion | \$2.50

Grilled Vegetables | \$4.99

Fajitas Parrilla Mexicana

Mexican grill

Choice of corn or flour tortilla

Chicken | \$17.99

Bell pepper, onion, sour cream, guacamole, rice & beans

Skirt Steak | \$24.99

Bell pepper, onion, sour cream, guacamole, rice & beans

Shrimp | \$22.99

Bell pepper, onion, sour cream, guacamole, rice & beans

Combos

Bell pepper, onion, sour cream, guacamole, rice & beans

Prime Skirt Steak & Chicken | \$20.99

Prime Skirt Steak & Shrimp | \$24.99

Shrimp & Chicken | \$22.99

Vegetarian | \$17.99

Bell pepper, onion, mushroom, carrot, broccoli, guacamole, sour cream, coconut rice & black beans

Antojitos Mexicanos

Mexican favorites

Chef Yoanna's Tamales | \$17.99

Our tamales are made fresh, ask your server for the daily special! Limited availability

Steak Relleno | \$31.99

A Casa Bonita favorite! Grilled skirt steak stuffed with shrimp, green and red bell peppers, grilled onions, melted Chihuahua cheese

Camarones a la Mexicana | \$18.99

Sautéed shrimp in ranchero sauce, jalapeños, onions, and tomatoes. Served with Mexican rice, refried beans and avocado. Choice of corn or flour tortillas

Grilled Molcajete Bowl | \$33.99

Skirt steak, shrimp, chicken, pineapple, jalapeño, nopales, green onion, queso fresco, Mexican rice

Carne a la Tampiquena | \$31.99

Marinated skirt steak, roasted peppers, onions, potatoes, cheese enchilada with mole, avocado, rice & beans

Carne Asada | \$30.99

Marinated skirt steak, roasted peppers, potatoes, avocado, rice & beans

Chile Rellenos | \$17.99

2 large poblano peppers, stuffed with Chihuahua cheese, ranchero sauce, rice & beans

Camarones Casa Bonita | \$23.99

Sautéed shrimp with garlic butter jalapeño sauce, served with rice or side salad

Chimichanga | \$13.99

Deep fried flour tortilla, Chihuahua cheese, chicken tinga, guacamole, sour cream, rice & beans

Enchiladas y Burritos

Casa Bonita Enchiladas | \$14.99

2 corn tortillas with your choice of cheese or chicken tinga, choice of ranchero, mole or verde sauce. Topped with choice of melted Chihuahua cheese or queso fresco & sour cream, rice & beans

Trio Enchiladas | \$16.99

3 corn tortillas, Chihuahua cheese, ground beef, chicken tinga three sauces: ranchero, mole, verde, rice & beans

Casa Bonita Burrito | \$16.99

Large flour tortilla, marinated skirt steak, Chihuahua cheese, beans, sour cream, lettuce and tomato, rice & beans. Choice of side: Mexican Rice & refried beans or french fries

Steak Fajita Burrito | \$17.99

Skirt steak, chihuahua cheese, Mexican rice, guacamole, fajita vegetables wrapped in a flour tortilla. Choice of side: Mexican Rice & refried beans or french fries

Chipotle Al Pastor Burrito | \$16.99

Marinated chicken Al Pastor, refried beans, Chihuahua cheese, grilled onions, guacamole. Wrapped in a flour tortilla and topped with chipotle sauce, cheese, red onions, and cilantro. Served on a hot skillet with choice of side: Mexican Rice & refried beans or french fries

Shrimp Queso Burrito | \$14.99

Sautéed shrimp, chihuahua cheese, avocado, diced tomatoes and lettuce. wrapped in a flour tortilla and topped with white queso dip sauce and green onions. Served with a side of french fries

*Smothered in ranchero & Chihuahua cheese (Rojo Style) | +\$1.00

Alambres con Queso | \$16.99

Diced grilled chicken, bell peppers and onions, topped with Chihuahua cheese, guacamole, coconut rice & black beans

Flautas | \$14.99

4 deep fried corn tortillas, chicken tinga, guacamole, pico de gallo, sour cream, rice & beans

*Smothered with house guacamole sauce | +\$2.50

Pollo Mole | \$17.99

Grilled chicken breast strips, mole sauce, sesame seeds, rice & beans

Pollo en Rajas | \$17.99

Sautéed chicken breast strips, jalapeño, onion, creamy chipotle sauce, rice & beans

Carnitas Platter | \$18.99

Pork slowly roasted to golden brown, black beans, salsa verde, guacamole, onions, cilantro and radishes. Choice of corn or flour tortillas

Barbacoa Platter | \$18.99

Beef braised in with chilies and spices, pickled onions, cilantro, mexican rice and refried beans. Choice of corn or flour tortillas

Half Quesadilla | \$9.99

Chihuahua cheese, sour cream, guacamole, rice and beans

*Add Chicken Tinga +\$2.50 | Vegetable Mix +\$1.99 | Skirt Steak +\$5.99

Tequila

Blanco | Reposado | Añejo

1800	8	9	10
818	9	10	11
Avion	10	11	12
Cabo Wabo	10	11	13
Casamigos	10	11	13
Casa Noble	9	10	11
Cazadores	9	10	11
Chinaco	9	11	12
Codigo 1530	10	11	
Corralejo	9	11	12
Don Julio	9	10	11
El Tesoro	9	10	11
Flecha Azul	10	11	
Ghost Tequila	9		
Gran Centenario	8	8	9
Herradura	9	11	13
Jimador	8	9	10
Jose Cuervo Tradicional	8	9	
Maestro Dobel	9	10	11
Mi Campo	8	9	
Milagro	8	10	11
Milagro Select	9	13	15
Nosotros	11	13	15
Patron	9	10	11
Siete Leguas	11	11	12
Tres Agaves	9	10	11
Tres Generaciones	9	10	11

Mezcal

400 Conejos	8	Vida Chichicapa	14
Del Maguey Crema	10	Vida Clasico	9
La Luna Cupreata	9	Vida Puebla	9
La Luna Mezcal	9		
Dos Hombres Espadin	10		

Premium Tequila

1 oz. pour

Azunia 2yr Black Private Reserve	16
Casa Dragones Joven	40
Chinaco Negro	23
Clase Azul Añejo	60
Clase Azul Platinum	16
Clase Azul Reposado	30
Codigo 1530 Anejo	17
Codigo 1530 Extra Anejo	31
Don Julio 1942	25
El Tesoro Paradiso	22
Gran Centenario Añejo	23
Gran Centenario Cristalino Añejo	15
Gran Patron Piedra	48
Herradura Suprema	50
Herradura Ultra Anejo	16
Maestro Dobel 50	22
Patron Gran Bordeaux	51
Siete Leguas D'Antano	37

Premium Mezcal

1 oz. pour

Casamigos	
Espadin	14
La Luna	
Chino	16
Ensamble	22
Tequilana	11
Real Minero	
Barril	14
Espadin	13
Espadin-Barril	13
Rey Campero	
Arroqueno	13
Jabali	13
Mexicano	12
Tepextate	13

Margaritas

Classic | \$12.95 | Pitcher \$45.95

(Lime, Strawberry, Mango, Raspberry, Peach, Passion Fruit, Guava) Gran Centenario Blanco Tequila, Mathilde Orange Liqueur, fresh lime
*Sub La Luna Mezcal (+\$2.00)

Perfect | \$13.95 | Pitcher \$52.95

Featured Tequila, Mathilde Orange Liqueur, agave, fresh lime

Skinny | \$12.95 | Pitcher \$45.95

Gran Centenario Blanco Tequila, Mathilde Orange Liqueur, Sugar-Free simple syrup, fresh lime
*Sub Herradura or Casamigos (+\$2.00)

Spicy Mango Habanero | \$13.95 | Pitcher \$52.95

House infused habanero, Gran Centenario Tequila, Mathilde Orange Liqueur, agave, fresh lime

Jalapeño Cilantro | \$13.95 | Pitcher \$52.95

Flecha Azul Blanco Tequila, fresh cilantro and jalapeño, Ancho Reyes Liqueur, fresh lime

Cadillac | \$13.95 | Pitcher \$52.95

Featured Tequila, Grand Marnier, simple syrup, fresh lime

Cucumber Serrano | \$13.95 | Pitcher \$52.95

Nosotros Tequila, Serrano pepper, fresh cucumber, cilantro, pineapple liqueur, lime juice, Tajin rim

Rosé Rita | \$13.95 | Pitcher \$52.95

Hampton Water Rosé, Nosotros Tequila, lemon juice, lime juice, simple syrup

Tamarindo | \$12.95 | Pitcher \$45.95

Tres Generaciones Tequila Plata, tamarindo, lime, Tajin rim

Peaches & Smoke | \$13.95 | Pitcher \$52.95

Dos Hombres Mezcal, Mathilde, peach, lime juice

La Piña | \$13.95 | Pitcher \$52.95

Flecha Azul Blanco Tequila, pineapple juice, fresh lemon juice, agave nectar, cinnamon



Cocktails

Paloma | \$11.95

Gran Centenario Blanco Tequila, Grapefruit soda, fresh lime
*Sub Herradura or Casamigos (+\$2.00)

Rosé Paloma | \$12.95

Hampton Water Rosé, fresh grapefruit juice, grapefruit soda

Spicy Mexican Mule | \$12.95

Ghost Tequila, ginger beer, fresh lime juice

Mojito | \$12.95

Casa Bonita Reserve Dobel Diamante Tequila, Mathilde Orange Liqueur, agave, fresh lime

Pina Colada | \$12.95

Shipwreck Coconut Rum, Myers Jamaican rum floater | Traditional or Strawberry

Frozen Daiquiri | \$12.95

Casa Bonita Silver Rum, Strawberry, Mango or Passion Fruit

Mezcal Old Fashioned | \$12.95

La Luna Mezcal, Herradura Reposado, agave

Mezcal Raspberry Smash | \$12.95

La Luna Mezcal, Raspberry, Lime, agave

Mexican Candy Shot | \$8.00

Ghost Tequila, watermelon liqueur, lime juice

818 Espresso Martini | \$12.95

818 Blanco Tequila, espresso liqueur, Kahlua

Draft Beer

Make any beer a Michelada or Chelada

Dos Equis Lager | **\$6.25**

Dos Equis Amber | **\$6.25**

Corona | **\$6.50**

Corona Premier | **\$6.50**

Blue Moon | **\$6.50**

Revolution Anti-Hero | **\$6.50**

Miller Lite | **\$4.25**

Modelo | **\$6.50**

Modelo Negra | **\$6.50**

Pacifico | **\$6.25**

Leinies Summer Shandy | **\$6.25**

Double Clutch Brewery Helles Lager | **\$6.95**

Make it a Michelada | \$2.50 or Chelada | \$1.00

**Ask about seasonal IPAs, Porters, and Stouts*

Wine

Red

Vandalay Brands

Riversarsi Cabernet Sauvignon | **11 / 42**

Meiomi Pinot Noir | **12 / 46**

Brassfield Eruption Red Blend | **11 / 42**

White

Vandalay Brands

Sopravvento Pinot Grigio | **11 / 42**

Sonoma Cutrer Chardonnay | **14 / 49**

Wairau River Sauv Blanc | **11 / 42**

Rosé

Hampton Water Rosé | **12 / 46**

Sangria

Red, White, Peach | **10 / 38**

Bottled Beer

Bohemia | **\$5.25**

Bud Light | **\$4.25**

Coors Light | **\$4.25**

Corona | **\$5.50**

Corona Light | **\$5.50**

Corona (NA) | **\$5.25**

Corona Premier | **\$5.25**

Dos Equis Amber | **\$5.25**

Dos Equis Lager | **\$5.25**

Heineken | **\$5.25**

Miller Lite | **\$4.25**

Modelo | **\$5.50**

Modelo Negra | **\$5.50**

Modelo Oro | **\$5.50**

Pacifico | **\$5.25**

Stella (NA) | **\$5.25**

St. Pauli (NA) | **\$5.25**

Refrescos (N/A)

Mexican Coca Cola | **\$3.50**

Horchata | **\$3.50**

Jarritos Soda | **\$3.50**

Fruit punch, Grapefruit, Mandarin, Lime,
Tamarind, Strawberry, Pineapple, Mango

Soft Drinks | **\$3.50**

Pepsi, Diet Pepsi, Sierra Mist, Lemonade,
Dr. Pepper, Mountain Dew, Iced Tea

Coffee & Hot Tea | **\$3.50**

Bottled Water | **\$3.50**

Topo Chico | **\$3.50**

Milk or Apple Juice | **\$3.00**

Fiesta Menu

Parties of 8 or more | Served Family Style | **\$36.50 per person**

Botanas: choose 2

\$1.50 per person for meat

Mexican Chopped Salad

Fiesta Nacho Quesadilla

Guacamole

Mains: choose 4

Enchiladas

Ground beef, Chicken Tinga, or Cheese

Camarones Casa Bonita

Flautas

Pollo

Choice of Mole or Rajas

Carne Asada

Tacos

Choice of Skirt Steak, Chicken, or Al Pastor

Fajitas

Choice of Chicken & Steak, Shrimp & Steak,
or Shrimp & Chicken

Sides: choose 2

Mexican Rice

Refried Beans

Coconut Rice

Grilled Veggies

Dessert: choose 2

\$6 per person

Flan

Tres Leches Cake

Churros



HAPPY HOUR

Monday–Thursday, 2–5 P.M.

\$5 Mixed Drinks

Casa Bonita Rum
Casa Bonita Vodka
Casa Bonita Mule
Daiquiri
Ghost Watermelon Margarita
Blue Bonita

\$4 All Draft Pints

\$3 Seltzers

50% off all Bottles of Wine

\$6 Appetizers

Fiesta Cheese Nachos
Combo Platter
Flautas
Cheese Quesadillas
Queso Dip
Mini Burrito
Tinga or Picadillo