

Aperitivos Del Mar

Ceviche de Pulpo	\$22	Ceviche de Pescado	\$22
Ceviche de Ahi	\$22	Ceviche de Camaron	\$22
Trio de Ceviche - <i>Your choice of Camaron, Pulpo, Pescado or Ahi</i>			\$55
Tostadas de Ceviche de Pulpo - <i>Three small tostadas</i>			\$24
Tostadas de Ceviche de Camaron - <i>Three small tostadas</i>			\$24

Antojitos

Sabor a Provincia - <i>Two Empanadas, two small seafood Quesadillas, two Taquitos, two Sopes</i>	\$38
Totopos de la Casa - <i>Melted cheese, refritos, guacamole and sour cream, with choice of chicken, shredded beef or chorizo</i>	\$18
Totopos de Mariscos - <i>Melted cheese, black beans, shrimp & Dungeness crab, topped with green onions</i>	\$25
Taquitos - <i>Chicken or beef</i>	\$15
Queso Fundido - <i>Melted cheese with sautéed onion, mushroom, topped with chorizo and chipotle chile. Served with choice of tortillas</i>	\$15
Guacamole	\$10

Ensaladas

House Salad - <i>Fresh mix of greens served with our house Ranch dressing topped with cheese and garnished with tomato</i>	\$10				
Ensalada Cosme - <i>Fresh mix of greens served with our honey-mustard vinaigrette dressing topped with Bleu cheese crumbles, onions and bacon crumbles and garnished with tomato</i>	\$12				
Ensalada de Asada - <i>Fresh mix of greens, with red onion, avocado, cucumber, tomato, roasted corn, Bleu cheese crumbles and grilled Angus Prime Skirt Steak drizzled with honey-mustard vinaigrette</i>	\$24				
Javier's Chopped Salad - <i>Fresh mix of greens with avocado, red onion, tomato, cucumber, sweet corn, chopped and tossed with champagne vinaigrette and cheese</i>					
Grilled Chicken	\$22	Shrimp	\$24	Angus Prime Skirt Steak	\$24

Guisados de la Casa

Mole Poblano - <i>Bone-in Airline chicken breast</i>	\$24				
Chile Verde - <i>Tender pork sautéed with onion, braised in a spicy tomatillo sauce</i>	\$24				
Pollo a la Chipotle - <i>Bone-in Airline chicken breast braised in a creamy chipotle sauce with mushroom and onion</i>	\$24				
Steak Picado - <i>Angus Prime Skirt Steak sautéed with tomato, onion, pasilla chile and flavored with garlic and cilantro</i>	\$26				
Carnitas - <i>Pork carnitas prepared Michoacan style</i>	\$24				
Fajitas de Carne - <i>(Angus Prime Skirt Steak)</i>	\$26				
Fajitas de Pollo - <i>(Natural chicken)</i>	\$24				
Relleno de Picadillo - <i>Two pasilla chiles lightly battered, stuffed with ground beef, potato, serranos, and cheese</i>	\$20				
Quesadilla					
Grilled Chicken	\$22	Angus Prime Skirt Steak	\$24	Carnitas	\$22



Especiales Del Mar

JAVIER'S uses only sustainable seafood

Enchiladas de Camarones - <i>Two shrimp enchiladas</i>	\$24
Enchiladas de Cangrejo - <i>Two Dungeness crab enchiladas</i>	\$28
Enchiladas de Mariscos - <i>Two shrimp and Dungeness crab enchiladas</i>	\$28
Trio de Enchiladas Del Mar - <i>Shrimp, crab and lobster</i>	\$38
Quesadilla de Mariscos - <i>Dungeness Crab and shrimp</i>	\$25
Enchiladas Pueblo - <i>Two Maine lobster enchiladas</i>	\$30
Cabo Azul - <i>Maine lobster enchilada in a creamy pasilla sauce, a grilled chile relleno stuffed with cheese, shrimp and Dungeness crab, topped with relleno sauce, and an Ensenada style shrimp taco on a flour tortilla</i>	\$36
Camarones al Mojo de Ajo - <i>Wild Mexican white prawns sauteed in garlic butter and wine sauce</i>	\$38
Camarones con Rajas - <i>Wild Mexican white prawns sauteed in wine, garlic butter, poblano chiles and onion</i>	\$38
Camarones Rancheros - <i>Wild Mexican white prawns sauteed in garlic butter with poblano chiles, onion, tomato and flavored with cilantro</i>	\$38
Callitos Mazatlan - <i>Fresh, wild scallops, pan seared and topped with a creamy chipotle sauce</i>	\$36
Pescado del Dia - <i>Filet of seasonal fish with vegetables in a light creamy sauce</i>	Market Price
Pescado a la Veracruzana - <i>Filet of seasonal fish in Veracruz sauce, cooked with onion, tomato, chopped chile, cilantro and garlic, flavored with green olives, capers and Mexican oregano</i>	Market Price
Salmon al Sarten-Seasonal - <i>Pan seared salmon filet with white rice and fresh green beans sautéed with tomato, onion, serrano chile, cilantro and garlic, topped with fresh queso ranchero</i>	Market Price

- WE SERVE ONLY THE FINEST -

In order to provide our customers with the very finest meals, we select only the best and freshest ingredients available. Our chicken is fresh natural chicken, our steaks are the highest grade of #1 Prime Center Cut Angus beef, corn-fed in Omaha, Nebraska and aged to perfection, then hand selected for JAVIER'S by protein specialist Raul Sanchez of Newport Meat Company. Our fish is fresh in season. We serve only #1 White Wild Mexican Prawns, fresh chemical-free U-10 Scallops, fresh Dungeness Crab 100% leg meat and Maine Lobster, sustainable seafood. Since all our food is prepared fresh to your order, some selections may take up to 30-40 minutes. We appreciate your patience.

Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shell stock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

Cortes From The Grill

All of our steaks are the highest grade of #1 Prime Angus beef, corn-fed in Omaha, Nebraska, center cut and aged to perfection, then hand selected for JAVIER'S by protein specialist Raul Sanchez of Newport Meat Company.

Carne Asada - 12 oz New York #1 Prime Center Cut	\$50
Filete Arriero - 12 oz New York #1 Prime Center Cut, topped with queso fundido and chipotle chile	\$50
Filete Antiguo - 8 oz Filet Mignon #1 Prime Center Cut, topped with chipotle cream sauce, sauteed onion and mushroom	\$48
Carne y Camarones - 8 oz Filet mignon #1 Prime Center Cut, with two wild Mexican white prawns	\$64
Mar y Tierra - (Steak & Lobster) 8 oz Filet mignon #1 Prime Center Cut, with a Maine lobster tail	\$68
Carne Tampiqueña - 6 oz New York steak #1 Prime Center Cut, with a mole chicken enchilada, taquito, and refritos	\$35
Arrachera - 9 oz Angus Prime Skirt Steak with papas fritas, refritos and chile con rajas	\$35
Pollo Asado - Butterflied breast of chicken, with frijoles de la olla, and a grilled poblano chile	\$25
La Tablita - (para dos personas) Prepare your own tacos with choice of two of the following - Angus Prime Skirt Steak, carnitas or grilled chicken. Served on a wooden platter with arroz, refritos, salsa quemada, guacamole, salsa fresca, jalapeño, grilled Mexican green onions and your choice of warm tortillas	\$55

Combinaciones Mexicanas

All combination dinners served with arroz and refritos

Enchilada & Taco - Choice of chicken, beef or cheese enchilada topped with sour cream and your choice of beef or chicken crispy taco	\$21
Enchilada, Chile Relleno & Taco - Chile relleno with choice of chicken, beef or cheese enchilada and choice of beef or chicken crispy taco	\$24
Enchiladas Poblanas - Two chicken enchiladas covered with mole poblano sauce	\$24
Enchiladas Suizas - Two chicken enchiladas covered with tomatillo sauce	\$24
Spinach Enchiladas - Two enchiladas stuffed with sauteed spinach, corn, tomato and onion covered in pasilla cream sauce	\$22
Enchiladas de Vegetales - Two enchiladas stuffed with sautéed zucchini, corn, pasilla chiles and onion, covered with pasilla cream sauce	\$22
Tacos de Camaron - Two Ensenada style shrimp tacos in a flour tortilla	\$24
Crispy Taco Lunch - Two tacos with choice of beef or chicken	\$22
Soft Taco Lunch - Two tacos served with roasted tomatillo sauce, cilantro, guacamole and onion	
Grilled Chicken \$22	Angus Prime Skirt Steak \$24
	Carnitas \$22

Sides

Papas Fritas \$8	Pure de Papas \$8	Vegetales \$10
Arroz \$4	Frijoles \$4	Chiles Treados \$8

¡Salud!

Please no personal checks. We reserve the right to refuse service to anyone. We are not responsible for lost or stolen articles. Minimum per person \$10.00. Extra charge for substitutions. For safety reasons, please no strollers.