



A EMPEZAR

CHEESE CRISP

A 14" flour tortilla toasted til crispy and topped with a melty blend of cheddar and jack cheeses. **6**

CARNITAS CHEESE CRISP

Flour tortilla topped with crispy pork carnitas, jack and cheddar cheese, grilled jalapeños, and cotija cheese. **9**

This will change your life!

MEXICAN STREET CORN **GF**

Slow-roasted kernel corn with a creamy blend of cotija cheese, chili powder and fresh cilantro. **6**

FRIJOLES DE AMOR

A must-have house specialty! Isabel's creamy refried beans in a hot cast-iron skillet topped with red enchilada sauce, jalapeño cream cheese, bubbly melted cheese and green onions. **6**

HOUSE MADE PICO DE AVOCADO **GF**

Hand-smashed avocados with onion, lime, tomato and cilantro, dusted with Cotija cheese. **7**

MINI CHIMI TRIO

A green chili beef, borracho bean, and refried bean chimi topped with jalapeño cream cheese, cheddar and monterey jack. **7**

NACHOS

Crispy corn tortilla chips topped with refried beans, melted cheese, jalapeños and tomatoes. **7**

Topped with chorizo, pollo asado or carne asada. **+3**

BAJA SHRIMP COCTEL **GF**

Shrimp in a zesty Mexican salsa. Everyone at the table will want a spoon for this starter. Served with crackers. **8**

TRES SALSAS **GF**

Your choice of three of the following: chunky veggie, tomatillo, mango or habanero. **4**

TAPITAS

3 EACH

ISABEL'S RICE

HOMEMADE FLOUR

ISABEL'S REFRIED BEANS

TORTILLAS (3)

BLACK BEANS **GF**

ADD SOUR CREAM (2) **GF**

BORRACHO BEANS (SPICY)

ADD GUACAMOLE (2) **GF**

COMBINACIONES

PICK TWO COMBO

Includes Isabel's rice and choice of refried beans, borracho beans or black beans with choice of 2 of the following. **14**

TACOS

Crispy shredded beef or crispy shredded chicken.

+1 for soft (flour or corn tortillas)

carne asada, carnitas, shrimp or pollo asado

ENCHILADAS

Cheese + Onion

+1 (each) Chicken, beef or shrimp

TAMALES

Green corn or chicken tomatillo topped with green sauce and cheese.

Red chili beef topped with red sauce.

BEAN TOSTADA

Refried beans, cheese, lettuce, tomato

ENSALADAS & SOPAS

ASADO SALAD

Chopped romaine mixed with corn, black beans, cucumber, tomato and sliced avocado topped with crispy tortilla strips and Cotija cheese served with citrus vinaigrette. Choice of pollo asado or carne asada. **12**

Add Grilled Shrimp +1

HACIENDA SALAD

Fresh chopped romaine tossed with onion, tomato and cucumber served with housemade jalapeño ranch dressing, a sprinkle of Cotija cheese and crispy tortilla strips. **9**

Add Carne Asada or Pollo Asado +3

Add Grilled Shrimp +4

POWER BOWL

Choice of protein, black beans, pico de avocado, rice, cheddar cheese, tomato and corn. **12**

Sub Shrimp +2

POSOLE Served with a homemade tortilla. **9**

DE LA CASA

All specialties "De La Casa" are served with a homemade flour tortilla, Isabel's rice and choice of Isabel's refried beans, borracho beans or black beans. (Extra Tortilla +1)

FAMOUS CARNITAS

Tender pork slowly braised in citrus and spices and broiled for a crispy finish.

Served with fresh salsa on the side. **15**

FAJITAS **GF**

Marinated steak, chicken, or shrimp grilled in a medley of bell peppers and onions. Served with sour cream and guacamole. **16** Shrimp +2

THREE AMIGOS TACOS **16**

1 Shrimp - jalapeño mayo, cabbage, avocado, mango salsa

1 Carnitas - onion, cilantro, fresh salsa

1 Carne Asada - onion, cilantro, pico de avocado

POBLANO CHILE RELLENO

A whole roasted poblano chile stuffed with melted Monterey jack cheese, topped with red sauce and drizzled with sour cream. **14**

EL PRESIDENTE

Carne asada, poblano chile relleno, cheese enchilada, rice, beans and a homemade flour tortilla. **26**

POLLO ASADO ESPECIAL

A grilled chicken breast topped with green chilies, onions, jalapeno cream cheese, and melted cheese. **15** Sub carne asada +3

PESCADO DE LA PARRILLA **GF**

Fresh Mahi Mahi marinated in lime juice and cilantro butter then grilled and served with a fresh mango salsa on the side. **17**

CARNE ASADA

Marinated steak grilled to perfection served with charred green onions, sour cream and guacamole. **19**

CHILE VERDE

Tender beef slow-cooked with green chiles and spices. **14**

BURRO COMBO

Includes Isabel's rice and choice of refried beans, borracho beans or black beans and your choice of burro: green chili, pollo asado, carne asada, veggie, carnitas or chorizo and egg. **14** Enchilada style + 2 Deep fried + 1

VEGAN TAMALES PLATE

A vegan quinoa, corn, and green chili tamale served in the husk with black beans and a side salad **15**

TORTAS

11 EACH

Freshly-baked bolillo bread toasted and piled high with your choice of meat, romaine lettuce, sliced tomato, onion and avocado with creamy jalapeño mayo served with steak fries.

GRILLED CHICKEN

CARNITAS

CARNE ASADA

CHORIZO AND EGG

AVOCADO AND CUCUMBER

MACHACA BEEF

FOR TO-GO ORDERS, CALL (480) 290-7060

(480) 290-7060 1490 E. WILLIAMS FIELD RD. SUITE 101 ISABELSAMOR.COM
GILBERT, AZ 85295

NW corner of Williams Field and Val Vista

WE ARE PROUD TO SERVE PRODUCTS FROM LOCAL PARTNER: BERGIE'S COFFEE

*Consumption of raw or undercooked meat, seafood & eggs may increase your risk of food-borne illness.

AGAVES SIGNATURE COCKTAILS

HOUSE MARGARITA GF	8
Tequila blanco, agave nectar, lime (rocks or frozen). Traditional or Strawberry.	
PREMIUM MARGARITA GF	12
Avion Silver tequila, agave nectar, lime, grand marnier float. Served on the rocks.	
FRESCA MARGARITA GF	9
Milagro silver tequila, fresh lime juice, agave, splash of soda water.	
BERRY SAGE MARGARITA GF	9
Tequila blanco, sage syrup, lime. Blackberry or strawberry	
PRICKLY PEAR MARGARITA GF	9
Tequila blanco, agave nectar, lime, prickly pear syrup on the rocks.	
MANGO MARGARITA GF	9
Monte alban silver tequila, lime juice, mango, rimmed with tajín.	
PALOMA GF	9
Tequila blanco, grapefruit, Mexican grapefruit soda, grapefruit bitters.	

OTROS SIGNATURE COCKTAILS

CORONARITA	11
A frozen house margarita served with a Coronita.	
MEXICALI MULE GF	9
Tito's Vodka, cucumber, cilantro, jalapeño, lime, ginger beer, served in a copper mug	
DANDY DONKEY GF	9
Tito's Vodka, fresh lime juice, cherry ginger beer served in copper mug.	
HOUSEMADE RED OR WHITE SANGRIA GF	8
House recipe with seasonal fruit and wine.	
MODELO MICHELADA	6
Modelo Especial, fresh lime, house michelada mix.	

WINE

CANELLA PROSECCO SUPERIORE Sparkling Italy GF	7 25
CA'DEL SARTO Pinot Grigio Italy GF	6 21
AZ STRONGHOLD DALA Chardonnay Cochise, AZ GF	11 32
HOUSE CHARDONNAY GF	7 25
LA VIEILLE FERME Rose' France GF	8 30
HOUSE CABERNET GF	7 25
BODEGAS LOZANO ROJO MOJO Tempranillo Spain GF	9 32
ANGELINE Pinot Noir Napa, CA GF	9 32
AZ STRONGHOLD DALA Cab Sauv Cochise, AZ GF	11 38

TEQUILA FLIGHTS

MARGARITA FLIGHT 15
House + Prickly Pear + Mango + Strawberry 4oz EACH
AÑEJO FLIGHT 15
Cazadores Añejo + Casa Noble Añejo + Partida Añejo
SILVER FLIGHT 15
Patron Silver + Don Julio Blanco + Milagro SBR Silver
FORTELEZA FLIGHT 16
Forteleza Blanco + Forteleza

BOTTLED BEER

DOS XX LAGER	5
CORONA	5
CORONA LIGHT	5
PACIFICO LAGER	5
NEGRA MODELO	6
BUD LIGHT	4
MICHELOB ULTRA	4
COORS LIGHT	4
FOUR PEAKS KILTIFTER	6
FOUR PEAKS PEACH ALE	6
FOUR PEAKS HOP KNOT IPA	6
WHITE CLAW - MANGO OR BLACK CHERRY	5

DRAFT BEER

MODELO ESPECIAL	5
DOS XX AMBER	5
DOS XX LAGER	5

BEBIDAS

COCA-COLA FOUNTAIN DRINKS GF	3
ICED TEA OR LEMONADE GF	3
MEXICAN BOTTLED COCA-COLA & JARRITOS GF	3
PERRIER GF	3
HORCHATA GF	4
FRENCH PRESS MEXICAN COFFEE	4
HOT TEA	3

POSTRES DESSERTS

Add a scoop of ice cream to any dessert	2
HOMEMADE FLAN GF	6
SOPAPILLAS with cinnamon sugar and honey	6
CHURROS CON CHOCOLATE OR CREMA	6

- Happy Hour Everyday -

2:00 PM - 6:00 PM

\$2 Street Tacos, \$3 Draft Pints & Bottled Beers, \$5 House Margaritas and \$6 Signature Cocktails (Excludes Coronita & Premium Margarita)

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