

gourmet mexican cuisine Las Vegas, NV





3715 S. Decatur Blvd. Las Vegas, NV 89103
702.257.6810
www.bonitomichoacan.com

BOTANITAS

(APPETIZERS)

FIRST ROUND OF HOMEMADE CHIPS, BEAN DIP AND SALSA IT IS COMPLEMENTARY. ADDITIONAL ORDERS ARE \$3.50

.....\$12.00

	FRESH GUACAMOLE DIP\$12.00 We prepare our fresh guacamole right at your table. Using fresh avocados, jalapeños, tomatoes, onions, cilantro & fresh lime juice to your choice.
	CEVICHE DE CAMARON\$15.95 Fresh shrimp diced with tomatoes, onions, cilantro mixed together with lime juice and spices. Served with tostadas.
*	CEVICHE DE PESCADO\$14.95 Fresh diced fish with tomatoes, onions, cilantro mixed together with lime juice and spices. Served with tostadas.
	QUESADILLA DE HARINA
	QUESADILLA DE MAIZ
	BOTANA "PAPA CHENCHO"
	TAQUITOS DORADOS\$10.00 Corn tortillas filled with beef or chicken, deep fried. Served with guacamole and sour cream. Flour\$12.00
	GORDITOS DE CAMARON\$13.99 Rolled flour tortilla filled with shrimp, tomatoes, onions and touch of jalapeños, deep fried and covered with Monterrey jack cheese.

COCKTEL DE CAMARON / SHRIMP COCKTAIL



CAMPECHANA

Served with guacamole.

A Michoacán style cocktail with a mix of seafood. Oyster, octopus and shrimp.

SM \$13.00 MD \$15.50 LG \$20.00 TIMO'S SIZE \$26.99



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*	OSTIONES EN SU CONCHA NATURAL	
	Fresh oysters on the shell Dozen	\$17.00
	Half dozen	\$9.50
	With ceviche(6) Add \$4.00(12) Ad	d \$8.00
	CHEESE CRISP PLAIN	\$8.00
	NACHOS	10.00

Crisp tortilla chips covered with Spanish sauce, beans, melted cheese, alapeños, guacamole and sour cream. jalapeños, guacamole and sour cream.
With carne asada or pollo asado\$12.99

TOREADOS CON QUESO\$10.00 Fried fresh jalapeños covered with melted Monterrey jack cheese iMucho picoso!

* TOSTADA DE CEVICHE......\$8.99 Made with fish or shrimp.

CHEESE CRISP COMPLETO\$10.00
With guacamole, sour cream and "pico de gallo."

With mushrooms......Add \$2.00 With chorizo Add \$4.00 With shrimp Add \$5.00

CAMARONES AGUACHILES ESTILO TURICATO......\$21.00 Raw shrimp cooked onto the order on fresh lime and lemon juice with fresh special condiments. Served with sliced avocados, cucumbers, and sliced onions.

MEXICAN PIZZA.....\$10.00 Choice of beef or chicken. Served with guacamole, sour cream and beans.



Your health is very important to us.
We use real pure sea salt on everything. Canola oil is used to fry.
Olive oil on our pans. No lard is used on our beans or anything else.
Our handmade tortillas are made with vegetable shortening.

SOPAS

(SOUP)

CALDO DE RES	\$16.00
SOPA TARASCA	\$12.00
CALDO DE CAMARON. Large fresh Gulf shrimp soup made with fresh vegetables. Served with tortillas.	\$22.00

SOPA MARINERA \$24.00 Seven seafood soup, made with scallops, octopus, green mussels, fish crab legs, clams and shrimp ¡Quita- Cruda!

SOPA DE ALBONDIGAS Large Bowl \$14.00 Cup \$6.00

Med Bowl \$9.00

MENUDO	\$15.00
We make menudo Saturday and Sunday only ¡Para la cruda!	,
CALDO DE POLLO	\$14.00

Mexican chicken stew

CALDO DE PESCADO......\$20.00 Fresh pieces of fish fillet soup made with fresh vegetables and spices served with tortillas.

ENSALADAS

(SALADS)

DINNER SALAD	\$7.00
Fresh lettuce with chopped tomatoes, cucumber, shredded	
cheese served with your choice of dressing	

TIMO'S MANGO SALAD.....\$15.00 Mango, jicama, spinach and artichokes.

Dressed with a light raspberry vinaigrette.

ENSALADA SUPREMA CON POLLO \$15.00

With grilled chicken, fresh lettuce, sliced tomatoes, avocados, and boiled eggs, served with your choice of dressing.

AVOCADO SALAD\$13.00

Fresh lettuce with fresh avocado slices, tomatoes, shredded cheese and your choice of dressing.

ENSALADA MARINERA\$15.95

Two avocado shells, filled with avocado, diced shrimp, tomatoes, onions, little jalapeños, and lime juice. Served on a bed of lettuce and a side of crackers.

SALMON A LA PARRILLA SALAD.....\$21.00

A grilled salmon fillet salad with lettuce, tomato, red onion, cucumber and avocado, dressed with our sarandeado dressing.

BONITO'S CAESAR SALAD

Romaine lettuce, tomatoes, red onions, cotija cheese and	
crispy tortilla strips	\$16.00
With marinated chicken	
With large Mexican shrimp	\$21.00
That is go moradan or map	

* BONITOS' STEAK SALAD...... \$21.00

8oz New York steak with avocado, mixed greens, cucumber, tomatoes, red onions, dressed with our cilantro vinaigrette.

TACOS

Tres (3) tacos, acompañados con sopa de fideo, arroz y frijoles Three (3) tacos served with "sopa de fideo", rice and beans

TACOS DE CARNE ASADA.....\$16.50

New York Steak in small chunks mixed with pico de gallo.

TACOS DE POLLO A LA PARRILLA\$14.00

Chunks of grilled chicken mixed with pico de gallo.

TACOS DE LENGUA\$18.00

Chunks of beef tongue, served with cilantro and onions on the side.

TACOS DE CHORIZO......\$16.00

Mexican sausage, served with cilantro and onions on the side.

TACOS DE PESCADO\$14.00

Deep fried or soft tacos on corn tortilla, served with coleslaw, pico de gallo and a special sauce. My mom's special recipe!

TACOS DE CAMARON \$17.00

Deep fried or soft tacos on corn tortilla, served with coleslaw, pico de gallo and a special sauce. My mom's special recipe!

SOPES\$16.50

Three (3) hand-made tortilla gorditas, lightly deep fried. Topped with cotija cheese, your choice of chorizo, carne asada or pollo asado.

FLAUTAS MAMA "CHELO"......\$14.00

Four rolled corn tortillas filled with chicken or beef, deep fried. Served with guacamole, sour cream and salsa verde.

RAUL'S RECOMMENDED

*SALMON & NY STEAK.....

Lemon pepper or sarandeado salmon fillet combined with a NY steak topped with mild green chile strips. Served with Mexican rice and salad.

COMBINACION "DON CHICO"

(MAR Y TIERRA).....\$42.00 Surf & turf. A combination of any of our shrimp and NY steak dishes

ENCHILADAS MICHOACANAS.....\$15.00

A very traditional dish in Michoacan, three grilled tortillas in a special enchilada sauce. Filled with cotija cheese and onions served with lettuce and vegetables.

Add a piece of chicken....\$3.50 Add a piece of steak.....\$6.50



*LOBSTER & RIBEYE.....\$54.00

Ribeye topped with mild green chile strips, your choice of replacing the steak for another lobster tail. Served with Mexican rice and salad.

FAJITAS MIXTAS

Mixed fajitas with steak, chicken, pork and shrimp. With guacamole and sour cream. Rice and beans. Served sizzling. For one......\$24.00

TORTAS MEXICANAS ESTILO MICHOACAN...\$15.00

Mexican sandwiches served with lettuce, onions, tomatoes, avocado, mayonnaise and vegetables on a fresh baked telera bread. Your choice of chicken, carne asada, lengua, milanesa, pork or ham.

TIMO'S GRANDOTE BURRO\$15.00

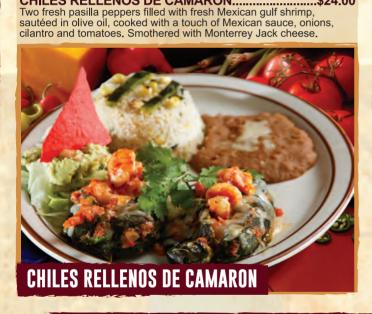
Carne asada, pollo asado and shrimp burrito stuffed with sour cream, guacamole, rice, beans and lettuce smothered with green salsa



CAMARONES Y PESCADO

(SEAFOOD)

All dishes are served with "sopa de fideo", rice, beans and home made tortillas			
CAMARONES BORRACHOS	CAMARONES AL COGNAC \$24.00 Shrimp cooked to a taste sautéed in cognac sauce, made with mushrooms, onions, secret spices, a little sour cream and cognac.		
CAMARONES DIONISIA	CAMARONES PUREPECHAS \$22.00 Fresh Mexican gulf shrimp pan-fried with olive oil, dried pasilla chiles, mushrooms, fresh garlic and a touch of white wine.		
CAMARONES RANCHEROS \$22.00 Large fresh Mexican gulf shrimp sautéed in olive oil, white wine cooked with a touch of Mexican sauce, onions, tomatoes, cilantro and a touch of Jalapeños.	FILETE RELLENO \$24.00 Fish fillet stuffed with shrimp and octopus, deep fried and smothered with our delicious sarandeado sauce and a special recipe.		
CAMARONES SARANDEADOS "TIA ESTHER"\$22.00 Large fresh Mexican Gulf shrimp, basted in sarandeado sauce with a rich selection of dried chiles, and secret spices blended with a touch of mayonnaise.	PESCADO A LA VALLARTA\$21.00 Fish fillet roughy pan-fried in olive oil, white wine, peppers, onions, garlic, tomatoes, cilantro and green olives.		
CAMARONES AL MOJO DE AJO\$22.00 Large fresh Mexican gulf shrimp sautéed in olive oil with garlic, and white wine.	PESCADO AL AJILLO		
CAMARONES ZIRAHUEN	PESCADO CON ACEITUNAS "SAN JUAN NUEVO"		
CAMARONES A LA DIABLA	almonds, green and black olives and my chef's condiments. PESCADO ESTILO "PLAYA AZUL"		
ENCHILADAS DE CAMARON \$22.00 Deluxe seafood enchiladas, filled with fresh Mexican gulf shrimp simmered in our delicious red enchilada sauce.	and secret condiments. Topped with melted Monterrey Jack cheese. PESCADO ENVUELTO\$21.00		
CAMARONES ABUELITO TIMO\$24.00 Large fresh Mexican gulf shrimp filled with cheese and bell peppers.	Fish fillet wrapped in aluminum foil, cooked with spinach, mushrooms, white wine and special condiments.		
Wrapped in bacon and deep fried. Served with a side of a special sarandeado sauce.	CAMARONES EMPANIZADOS\$22.00 Breaded shrimp seasoned Mexican style.		
FAJITAS DE CAMARON \$22.00 Large fresh Mexican gulf shrimp stir fried with green chiles, onions, tomatoes, cilantro and spices. With guacamole and sour cream. Served sizzling. For two	HUACHINANGO \$22.00 Fresh whole red snapper. Served with rice, fresh fries and fresh salad. Sarandeado or garlic (mojo de ajo) \$24.00		
CHILES RELLENOS DE CAMARON\$24.00	Annual Control of the Parking Control of the		



MOJARRA FRITA...\$19.00 Fresh whole tilapia fish fried. Served with rice, French fries and a salad. Sarandeado or garlic (mojo de ajo)...\$21.00 **MOJARRA FRITA**

HEALTHY CHOICES

*Todos los platillos se sirven con ensalada (lechuga, rebanadas de tomate, pepinos y aguacate).

*All dishes are served with our Bonito's salad (lettuce, spinach, tomatoes, cucumber and avocado dressed with cilantro vinagrette).

*Except tacos baja kilos doesn't come with salad

Vegetarian / vegetariano

FAJITAS VEGETALES	\$14.00
BURRITO DE VEGETALES	.\$10.00
ENCHILADAS DE VEGETALES	.\$14.00 sauce.
TACOS BAJA KILOS	

Low Carbs / De dieta

	POLLO A LA PARRILLA CON VEGETALES \$18.95 Grilled chicken served with vegetables cooked in olive oil.
	TACOS BAJA KILOS\$16.00
	Choice of grilled chicken or steak. Served on a lettuce shell not on a tortilla.
*	POLLO O CARNE CON NOPALES
	Cactus with grilled chicken or grilled steak, onions, cilantro, tomatoes and jalapeños.

With chicken.....\$18.00
With steak.....\$26.00 **SALMON A LA PARRILLA\$20.00** Grilled salmon with lemon pepper seasoning or sarandeado sauce.

Served with salad and vegetables. FILETE DE TILAPIA\$19.00

Fresh tilapia fillet pan-fried in olive oil, garlic sauce and secret spices. PESCADO ENVUELTO\$21.00

Fish fillet wrapped in aluminum foil, cooked with spinach, mushrooms white wine and special condiments.

POLLO (CHICKEN)

All dishes are served with "sopa de fideo", rice, beans and home made tortillas

POLLO MICHOACÁN.....\$18.00
A special family recipe. Chicken breast cut into pieces in a tomato sauce

with a touch of vinegar and spices with carrots, olives, and jalapeño.

POLLO EN ESTOFADO "DOCTOR FRANCISCO".. \$18.00

This recipe is in memory of my grandpa. He was a very good doctor in México and this was one of his favorite dishes. Grilled chicken breast cooked with olive oil, red wine, fresh vegetables and prunes

Fresh chicken breast, cooked with chipotle sauce, fresh tomatoes, onions, peppers, green olives, garlic and dried red chiles ¡Mucho picoso!

POLLO CON RAJAS Y CREMA...... \$19.00

Grilled chicken breast, sautéed in a little olive oil, onions and fresh roasted pasilla pepper strips in a cream sauce.

POLLO AL TOMATE, ESTILO "ZIRAHUEN" \$18.00

Zirahuen is a name of a town and a beautiful lake in Michoacan. Chicken breast cooked with olive oil, sauteed with sliced tomatoes, onions, a bit of sour cream, paprika and secret condiments ¡Mucho sabroso!

POLLO AL COGNAC......\$19.00

Grilled chicken breast sautéed in olive oil, garlic, mushrooms, a bit of sour cream, onions, my mom's secret spices and a touch of cognac.

POLLO AL MOJO DE AJO...... \$18.00 Grilled chicken breast sautéed in olive oil with garlic, and white wine

POLLO CON ACEITUNAS "SAN JUAN NUEVO"... \$18.00 Entrale a San Juan bailando!. Grilled chicken breast, topped with olives, made with olive oil, dry wine, sliced almonds, green and black olives and our Chef's secret condiments.

OLLO CORRETEADO.......\$18.00

Grilled chicken breast, garlic topped with "pico de gallo" and melted

Monterrey Jack cheese

POLLO A LA PARRILLA Grilled chicken with a touch of lime juice, salt and black pepper.

Served with guacamole and lemon wedges.

POLLO SARANDEADO "TIA ESTHER".....\$18.00

Grilled chicken breast basted with sarandeado sauce, a selection of dried chiles, secret spices, blended with a touch of mayonnaise.

FAJITAS DE POLLO.....

Chicken breast stir fried with green chiles, onions, cilantro and sliced tomatoes. With guacamole and sour cream. Served sizzling.

POLLO ESTILO "AMADOR CASTILLO" \$18.00 * STEAK AL COGNAC...... \$28.00

Grilled chicken breast marinated overnight in a sauce made with achiote, fresh garlic, onions, dried red chiles, vinegar and secret spices. Served with guacamole.

Our most elaborated recipe. A very traditional and festive dish made with a variety of chiles and spices. It's between hot and mild with a touch of chocolate.



CARNE

All dishes are served with "sopa de fideo", rice, beans and home made tortillas

You can upgrade any of our steak entrees with a bone in 16oz rib eye steak. Market price.



* STEAK CILANTRO......\$26.00

New York steak cooked to taste with a blend of slice onions, cilantro and spices. Covered with our delicious green tomatillo sauce. Very tender!

* CARNE ASADA \$26.00

Thin New York steak grilled with a touch of lemon juice and spices. Topped with pan-fried, pico de gallo, green onions and grilled jalapeños. Served with guacamole.

* STEAK RANCHERO.....\$26.00

New York steak cooked to taste in our ranchero and "verde" sauce. Covered with melted cheese.

* CARNE A LA TAMPIQUEÑA......\$28.00

New York steak cooked to taste. Covered with sautéed green chiles strips. Served with a cheese enchilada and guacamole.

* STEAK PICADO\$26.00

New York steak in small chunks, sautéed with onions, cilantro, jalapeños, tomatoes and mixed with Spanish and verde sauce.

* STEAK A LA COCA-COLA, "MAMA CHELO" ... \$26.00 New York steak cooked to taste in Coca-Cola sauce. This is one of my mom's secret recipes, made with dried pasilla chiles, fresh garlic, black pepper, cloves, secret spices and Coca-Cola!

New York steak cooked to taste, sautéed in cognac, mixed with mushroom, onion, secret spices, a little sour cream and a touch of cognac.

MOLE POBLANO\$20.00 * STEAK NINFA......\$26.00

New York steak cooked to taste, sautéed in olive oil, fresh vegetables, garlic and special seasoning. Ninfa is the name of my grandma and my sister.

STEAK CON ACEITUNAS "SAN JUAN NUEVO" .. \$26.00

New York steak cooked to taste, made with olive oil, white wine, sliced almonds, green and black olives and secret spices.

FAJITAS DE RES......\$23.00

Tender beef Strips mixed with tomato, onions, peppers, cilantro and spices. With guacamole and sour cream. Served sizzling.

CHILE COLORADO ESTILO "BAPACUARO" ... \$26.00

We prepare this dish to order. New York steak in small chunks sautéed in red sauce, made with guajillo and the arbol dried chiles, fresh tomatoes and my wife's secret spices. Served with raw onions.

MILANESA CON PAPAS\$26.00

New York steak cut thin, breaded and pan-fried. Served with French fries and guacamole.

COMBINACIONES

(COMBINATIONS)

Todas las combinaciones son servidas con sopa de fideo, arroz y frijoles refritos
All combinations are served with "sopa de fideo", rice and refried beans

and refried beans	
MORELIA \$1 Chile relleno, chicken enchilada and beef taco.	7.00
2. TURICATO	7.00
3. URUAPAN \$1 Green pork and bean burrito, beef enchilada and chicken taco.	
4. SANTA CLARA	7.00
5. LA HUACANA\$1 Green pork and guacamole burrito, cheese enchilada and chicken ta	co.
6. HUETAMO\$1 Chicken enchilada, chicken taco and chicken tostada	7.00
7. APATZINGAN (2 ENCHILADAS)\$1	4.00
Chicken or beef enchilada with cheese(2). add mole sauce add grilled beefadd grilled chicken	\$1.99
8. LA PIEDAD\$1	5.00
Choice of (2) burritos Beef and beans, all beef, green chile pork and beans, all pork, pork a guacamole, chicken and beans, all chicken.	
9. JANITZIO\$1 Cheese enchilada and beef taco.	
10. ZACAPU \$1 Tamal and beef enchilada.	5.00
11. LOS REYES\$1 Chile relleno and beef taco.	4.00
12. TACAMBARO\$1 Beef and bean burrito and beef taco.	4.00
13. ZAMORA \$1 Green chile pork and guacamole burrito and chicken enchilada.	
14. ZITACUARO	ur \$1.99
15. TANGANCICUARO	eese.
16. TEPEQUE Hard shell tacos, beef, chicken or chorizo. order of two (2)	614.00 616.00

LENGUA

17. TINGUINDIN\$15.00

.....\$18.00

Chile relleno, green chile pork and bean burrito.

Two (2) chiles rellenos, served with tortillas.

18. SAHUAYO.....Chile relleno and cheese enchilada.

19. PARICUTIN

LENGUA ESTILO "MICHOACAN" \$24.00	0
Fresh beef tongue cooked in a fresh tomato sauce, onion, garlic.	

carrots, olives, hojas de laurel and peppers.

chiles, chile verde, olive oil and special condiments.

MARRANITO

(PORK)

Servidos con "sopa de fideo", arroz, frijoles y tortillas Served with "sopa de fideo", rice, beans <mark>and corn tortilla</mark>s

CARNITAS A LA COCA-COLA "MAMA CHELO".......\$19.00 Carnitas in Coca-Cola sauce. Made with dried pasilla chiles, fresh garlic, black pepper, cloves and my mom's secret spices and Coca-Cola!

CHILE VERDE \$19.00

Lean pork in chunks, simmered in our delicious green tomatillo sauce, made with cilantro, onions, green chiles, garlic and secret spices.



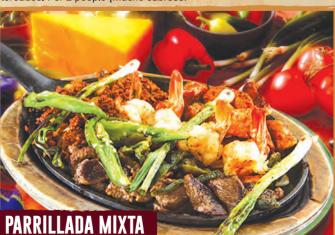
PARRILLADAS

TIERRA CALIENTE \$46.00

A combination of our costumers' favorite dishes, Pollo sarandeado, carnitas y carne asada. Served with chiles toreados filled with chorizo and topped with Monterrey jack cheese. For 2 people. ¡Mucho sabroso!

PLAYA LA LLORONA \$55.00
A combination of seafood with shrimp, four different ways a fish fillet, calamari strips and rice with octopus. For 2 people ¡Mucho sabroso!

guacamole pico de gallo, queso fundido, green onions and chiles toreados. For 2 people ¡Mucho sabroso!



ME

For kids 10 and under, served with rice, beans, sopa de fideo and Raulito's soft drink.

JARED MATEO\$8.50 (Breaded shrimp served with french fries)	TIMITO\$7.00 (Burrito with beans, chicken or beef)
VALERIA\$7.00 Quesadilla (flour tortilla stuffed with cheese, beef or chicken)	AVA\$7.00 (Hamburger or cheeseburger served with fries)
ANA PAULINA\$7.00 (Enchilada with cheese, beef or chicken)	EMMA\$7.00 (Chicken tenders served with fries)
ISAAC\$7.00	



ESAYUNOS (BREAKFAST)

Servidos con arroz, frijoles y tortillas Served with rice, beans and tortillas

HUEVOS CON CHORIZO\$13.9	9
Scrambled eggs with ground Mexican sausage and a little pico de gallo.	

* CHILAQUILES\$11	.50
Fried corn tortilla chips, smothered with green or red sauce, topped with	
Cotija cheese with a touch of onions and sour cream.	
With carne asada\$20	0.00
With pollo asado\$18	3.00

*CHILAQUILES MONTADOS (WITH TWO EGGS) ..\$15.00 Your choice, scrambled or fried eggs

HUEVOS A LA MEXICANA\$13.00
Scrambled eggs with chopped tomatoes, onions, cilantro and a touch of jalapeños.

HUEVOS CON MACHACA.....\$13.99 Scrambled eggs with pulled pork or shreded beef, pan-fried with tomatoes, onions and cilantro.

HUEVOS CON NOPALITOS.....\$13.99 Scrambled eggs mixed with Mexican cactus and a little pico de gallo.

HUEVOS CON JAMON\$13.99 Scramled eggs mixed with "pico de gallo" and ham.

* HUEVOS RANCHEROS\$13.99 Two fried eggs over a corn tortilla, topped with our green chile sauce and Mexican Sauce.



BEVERAGES

AGUAS FRESCAS - ONE REFILL

HORCHATA, JAMAICA, TAMARINDO,
MELON, PIÑA, LEMONADE3.95

SOFT DRINKS- TWO REFILL3.95

Pepsi, Diet Pepsi, Pepsi zero, Starry (lemon lime soda), Crush (orange soda), Dr. Pepper, Brisk ice tea, Squirt

















COFFE AND TEAS - FREE REFILL

FRESH BREWED ICE TEA	.3.95
HOT TEA	.3.95
VEGAS BORN COFFEE	.3.95
FRESHLY ROASTED GUATEMALAN COFFEE	.3.95
CAFE DE OLLA (CINNAMON AND	
BROWN SUGAR)	.3.95
MEDIUM ROAST REG COFFEE	.3.95
DECAF	.3.95

NO REFILLS

THE RESERVE TO THE PROPERTY OF	
MEXICAN SODA POP, COCA-COLA	
IN A BOTTLE, OR JARRITOS	3.50
MILK	3.50
CLAMATO	3.50
STRAWBERRY LEMONADE	3.50
JUICES	3.50
Orange, cranberry, apple and pineapple	

LUNCH SPECIALS

SERVED 10:00 AM TO 3:00 PM MONDAY - FRIDAY MOST ORDERS SERVED WITH RICE AND BEANS. CUP OF FIDEO SOUP AND A SOFT DRINK INCLUDED* LUNCH SPECIALS NOT AVAILABRE ON HOLIDAYS

1. Green Chile Burrito\$13.95 (Pork and beans burrito) served with rice and beans.	9. Pollo Amador
2. Chimichanga	10. Chuletas de Puerco\$14.95 (Two pork chops grilled Mexican style)
3. Burrito\$13.95 (Chicken, beef, beans, ground beef) Served with rice and beans.	11. Two Soft Tacos\$14.95 (carne asada, pollo asado, pastor, lengua or chorizo)
4. Taco Salad \$13.95 (Chicken, beef or beans) In a large flour shell with lettuce, tomatoes, guacamole & sour cream. Not included rice and beans	12. Two Sopes \$14.95 (Pollo, beef, or chorizo)
5. Timo's Special	13. One cheese enchilada and bean tostada\$14.95
A) Cheese enchilada and beef taco \$14.95 B) Two hard tacos beef or chicken \$14.95 C) Chile relleno and enchilada cheese \$15.95 D) Two enchiladas cheese \$14.95	14. Cheese quesadilla\$14.95 (Flour tortilla stuffed with cheese folded)
E) Chile relleno and beef taco\$15.95	15. Carnitas\$14.95
6. Chile Colorado\$15.95 (Diced beef with red sauce)	Pork marinated with fresh oranges and spices. Slowly cooked in its own juices until tender.
7. Chile Verde	16. Huevos con chorizo ó machaca\$14.95 Scrambled eggs with pulled pork or shreded beef,
8. Chicken\$14.95	pan-fried with tomatoes, onions and cilantro.
A) Pollo Michoacan (Diced chicken with special sauce) B) Pollo Ranchero C) Pollo Sarandeado (Grilled chicken with breast basted with sarandeado sauce) D) Pollo Cilantro	*FREE REFILL: Coffe - Ice tea *2 REFILLS: Coke, Sprite, Dr. Pepper, Lemonade, Diet Coke, Orange Soda, Rasberry Tea *1 REFILL: Horchata, Jamaica, Tamarindo, Piña
Property of the Salahan Control of the Control of t	X-REFILL PAY FULL PRICE

CHEF'S FAVORITES

17. Tacos de pescado ó camaron\$16.95 Two soft tacos fish or shrimp with special sauce, with coleslaw	25. Camarones a la diabla\$16.95 Shrimp sautéed in red sauce
18. Pescado Vallarta\$15.99 Fresh fish fillet cooked in olive oil, wine, bell peppers, tomatoes, onions, cilantro and lemon juice	Shrimp in a fresh roasted pasilla pepper cream sauce
	27. Camarones Zirahuen\$16.95 Shrimp sautéed in butter with tomatoes, onions and sour cream
19. Fajitas(chicken or beef) vegetables\$15.95 Stir fried with green chiles, onions, cilantro and sliced tomatoes. Served with guacamole and sour cream Shrimp\$17.95	28. Steak picado
20. Camarones Rancheros\$16.95 Large fresh Mexican gulf shrimp sautéed in olive oil, white wine cooked with a touch of Mexican sauce, onions,	*29. Carne asada\$18.95 Thin New York steak broiled with a touch of lemon juice and spices
tomatoes, cilantro and a touch of Jalapeños. 21. Camarones Sarandeados	*30. Steak Ranchero\$18.95 New York steak cooked to taste in our ranchero and green sauce
Large fresh Mexican gulf shrimp basted with sarandeado sauce with a rich selection of dried chiles and secret spices blended with a touch of mayonnaise.	31. Pollo al mojo de ajo\$15.95 Chicken chunks sautéed in white wine and garlic sauce
22. Camarones al ajillo\$16.99 Shrimp in garlic sauce	32. Albondigas soup\$15.95 A traditional Mexican meatball soup
23. Camarones a la plancha\$16.9 Grilled shrimp in garlic sauce with tomatoes, onions,	33. Pollo a la parrilla con vegetales\$15.95 Grilled chicken breast with vegetables
cilantro, bell peppers and green sauce	34. Pollo rajas con crema
24. Camarones empanizados\$16.9 Breaded shrimp	chiles strips

HEALTHY CHOICES

Timo's Mango Salad \$14.99 Mango, jicama, spinach and artichokes. Dressed with a light raspberry vinagrette.	Salmón a la Parrilla	
Vegetable Enchiladas	San Juan Nuevo	



gourmet mexican cuisine Las Vegas, NV



Drinks / Bebidas Menu











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Margaritas

At Bonito's bar we focus on quality. We always use a 100% blue agave in our margaritas and are made with premium products.

Our flavored margaritas are made with real fruits.



Margarita 13



Flavored Margaritas

- *Jalapeño Cilantro
- *Prickly Pear / Tuna
- *Cucumber Lime / Pepino Limón
- *Tamarind / Tamarindo
- *Guava / Guayaba
- *Strawberry / Fresa
- *Peach / Durazno
- *Mango

15



Made with Tequila 100% Agave, triple sec, sweet and sour, jalapeño pepper and cilantro. Tajin on the rim.



Made with Tequila 100% Agave, triple sec, sweet and sour, pickly pear and garnished with tajin on the rim.



Made with Tequila 100% Agave, triple sec, sweet and sour and cucumber, tajin on the rim.



Made with Tequila 100% Agave, triple sec, sweet and sour and tamarindo, tajin on the rim.



Signature Margaritas

Some margaritas could be made on the rocks

Bargas' Cadillac	16
Top shell Tequila, Grand Marnier, fresh lime and sweet and sour	
Margachela	15
"The famous Coronarita" Large Frozen margarita with a 7 oz coronita inside.	
La Sangrona	16
Made with tequila 100% agave and topped with splash of red wine sangria.	
Chamopaleta	16
Made with top shell tequila, with a touch of chamoy, with a chamoy popsicle	
Mangoneada	16
Made with tequila 100% agave with chamoy, mango & tajin on the rim.	
El Arrimón	16
Top shell Tequila, Cointreau, fresh lime juice, sweet and sour with a splash of cranberry juice	
Jesús Cadillac	18
Top shell Tequila, Triple sec, Grand Marnier, fresh lime and sweet and sour	
Viva La Borrachera	18
Top shell Tequila, Grand Marnier, Cointreau, fresh	

lime juice and sweet and sour



Top shell Tequila, Grand Marnier, fresh lime and sweet and sour



"The famous Coronarita" Large Frozen margarita with a 7 oz coronita inside.



Made with Tequila 100% Agave and topped with splash of red wine sangria.



Made with top shell tequila, with a touch of chamoy, with a chamoy popsicle



Signature Cocktails

Top shell Tequila, fresh lime and squirt.	13
Puro Michoacán Top shell Tequila, squirt, fresh lime juice and a splash of cranberry juice.	12
El Chupacabras Top shell Tequila, pineapple and cranberry juice	12
El Vampiro Michoacano Tequila 100% agave, sangrita, squirt, fresh Lime and splash of soo	14 da
El Chamuco Panteonero Top shell Tequila, orange, pineapple and cranberry juice	12
El Charro Negro Top shell Tequila, cola soda and fresh lime juice	12
El Monarca Volador Brandy, cola soda and fresh lime juice	12
El Garañón Cruzan White rum, orange and pineapple juice	12



Tequila 100% Agave, fresh lime and squirt.



Tequila 100% Agave, Sangrita, squirt, fresh Lime and splash of soda



Tequila 100% Agave, Pineapple and Cranberry Juice



Tequila 100% Agave, fresh grapefruit, orange & lime juice, Splash of squirt soda, little salt & tajin.

For 2 Persons



Signature Cocktails Mexican Candy Martini

A fun Martini with creative Mexican flare. Tequila 100% agave or mezcal, chamoy, tamarind pulp, lime and tajin on the rim. Garnished with cucumber, lime and tamarind Mexican candy stick

12

16

Piña Colada

Bacardi superior or mezcal, coconut, pineapple juice, colada mix and topped with whipped cream

Prickly Pear Moscow Mule

Our creative Mexican twist to a popular drink. Tequila 100% agave or mezcal, lime, ginger beer, mint and tajin on the rim.

Beso Fropical

Tequila or mezcal 100% agave, freshly squeezed lime, pineapple juice and fresh pineapple garnish with tajin on the rim

Tequila or mezcal 100% agave, freshly squeezed lime, agave nectar, shaken with fresh rosemary served on the rocks, lava salt on the rim

Caruela

Fresh grapefruit, orange and lime juice, Top shell Tequila, splash of grapefruit soda, little salt and tajin.

This is for two people served in a Mexican Clay Bowl.



Tequila or mezcal 100% agave freshly squeezed lime, pineapple juice and fresh pineapple garnish with tajin on the rim



Tequila or mezcal 100% agave, freshly squeezed lime, agave nectar, shaken with fresh rosemary served on the rocks, lava salt on the rim



Bacardi superior or mezcal, coconut, pineapple juice, colada mix and topped with whipped cream



Our creative Mexican twist to a popular drink. Tequila 100% agave or mezcal, lime, ginger beer, mint and tajin on the rim. Garnished with lime and mint



Martinis & More

Salta p trás Tequila 100% Agave, Triple sec, fresh lime juice	14
El Chiflón Absolut Vodka, Midori, Myer's Dark Rum, orange and pineapple juice	14
Viva Furicato Absolut Vodka, fresh lemon juice, sugar and sweet and sour	14
Viva El Revolcón Absolut Vodka, Bombay Sapphire, orange and pineapple juice and Myer's Dark Rum float.	14
Viva El Cachuflais Tequila 100% Agave, Absolut Vodka, fresh lime juice and squirt	13
Viva La Concholata	13

Absolut Vodka, Midori, Chambord and pineapple juice



After Dinner Orinks

Viva El Café Michacano Tequila 100% agave, Bailey's, Grand Marnier and coffee, topped with whipped cream and cinnamon.

Viva El Calientito Tequila 100% agave, Tía María and coffee, topped with whipped cream and cinnamon,

11. 10	
Viva La Gorra	10
Bailey's Liquor 43, Absolut Vodka and coffee, topped with	

Perro Negro 10

Tequila 100% agave and Rum Crusant served flamed or with coffee, topped with whipped cream and cinnamon.

whipped cream and cinnamon.



Vino/Wine List	
House Wine (by Glass) Sutter Home	8
· Chardonnay · Merlot · Cabernet Sauvigno	n
· White Zinfandel · Pino Noir · Pino Grigie	7
• Moscato	
Sparkling Wine (by Bottle)	7
Freixenet Brut	
Vino blanco / White Wine (Bottle	2)
Chateau St. Michelle Riesling	24
Clos Du Bois Pinot Grigio	28
Robert Mondavi Chardonnay Napa	30
Vino Rojo / Red Wine (Bottle)	
Greyson Merlot	20
Ferrazas Cabernet Sauvignon	27
Estancia Pinot noir	30



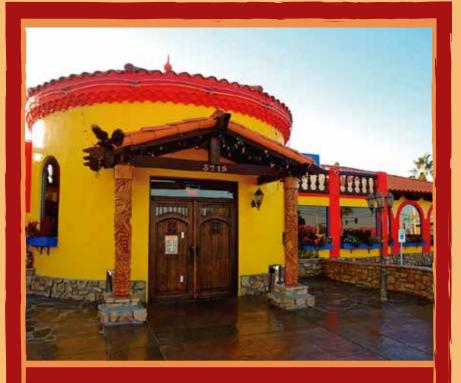
Cerveras / Beers

Domestic Beer 4.50 Preparada +2

- *Budweiser
- *Bud Light
- *Michelob Ultra
- *Coors
- *Coors Light
- *Miller
- *Miller Light
- O' DOULS (Non Alcohol)

Imported Beer 5.50 Preparada +2

- *Corona * Corona Light
- *Modelo
- *Negra Modelo
- *Tecate * Tecate Light
- *Bohemia
- *Pacifico
- *Victoria
- *Sol
- *Indio
- *Carta Blanca
- *Heineken *Heineken Light
- *Blue Moon
- *Stella





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Bonito Michoacan

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Dessert Menu / Postres











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Flan Fio Raul

\$6.50

Mexican Custard with its own caramel, with whipped cream and cherry.



La Banana Felix

\$8.50

Fried banana rolled in flour tortilla, served with fried ice cream, topped with chocolate, whipped cream and cherry.



Sopapillas \$6.00
Fried Bread covered with sugar and cinnamon, served with honey and butter.



Cheesecake Burrito

\$6,00

Fried flour tortillas with cheesecake rolled on cinnamon and sugar, served with whipped cream, caramel and garnished with cherry.



Fried Ice Cream

\$6.50

Vanilla Ice Cream covered with corn flakes, nuts and then deep fried, topped with chocolate syrup, whipped cream and garnished with cherry.



Fried Ice Cream Flameado \$9.50
Vanilla Ice Cream covered with corn flakes, nuts and then

Vanilla Ice Cream covered with corn flakes, nuts and then deep fried, served with fried banana, topped with caramel and Rum, lighted ad served flaming.



Chocoflan

\$7.50

Impossible Cake, a delight combination of Mexican Vanilla custard and chocolate cake, oven made and served with its own caramel, garnished with caramel, chocolate syrup, whipped cream and cherry on top.



Churros

\$4.50

Fried dough sticks, a traditional mexican desert, covered with sugar and cinnamon, served with whipped cream and garnished with cherry.





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HAPPY HOUR Memory Memory

We always use quality imported Sauza 100% blue agave Reposado Tequila!

Monday - Friday 2-5PM

You can't combine this happy hour with any other special or offers.

Happy hour food is valid only at bar.

House Margarita Flavored Cadillac	\$5.50
Large House Margarita Flavored Cadillac	\$9.50
Coronorita	\$9.00
Paloma - Tequila Freshly squeezed lime, and squirt on the rocks on the rim	
Vampiro - Tequila Freshly squeezed lime, viuda de Sanchez and s the rocks with tajin on the rim	
Cazuela Large drink for two people made with tequila, of juices, squirt soda and tajin. garnished with free of grapefruit, orange and lime	sh slices
Homemade Sangria	\$ 5.50
Draft beer Pacifico, modelo especial,negra modelo, and co	\$2.50
Domestic Beer	
Preparada or Michelada Imported Beer	
Preparada or Michelada	
Well Drinks	
House Wine	
	· 4 1.55



