

Margaritas

CASA VEGA MARGARITA
Rafael Vega's Classic
Award-Winning Recipe - 10.25

CADILLAC MARGARITA
1800 Reposado, Cointreau
Grand Marnier, Fresh Lime Juice Agave
- 14.50

CUCUMBER MARGARITA
Patron Silver, Fresh Lime Juice Cucumber
Agave Nectar, Club Soda - 13.95

SKINNY MARGARITA
Partida Reposado, Fresh Lime Juice
Club Soda, Agave - 13.95

SPICY MARGARITA
Avion Silver, Cointreau, Fresh Lime Juice
Agave, Jalapeño Elixir
Chile Spice Rim - 13.95

THE BOSS MARGARITA
Patron Silver Tequila, Patron Citronage
Grand Marnier, Sweet & Sour - 14.50

GUAVA MARGARITA
Casa Noble Crystal, Guava Nectar
Fresh Lime Juice, Agave, Mint leaves
- 13.95

BLOOD ORANGE MARGARITA
Tres Generaciones Plata, Blood Orange
Agave Nectar, Fresh Lime Juice - 13.95

CLASSIC BLENDED MARGARITAS
Strawberry
Mango
Chile Mango
Peach
Toasted Coconut
- 10.95

PINEAPPLE BASIL MARGARITA
Patron Silver, Pineapple Juice, Basil
Fresh Lime Juice, Agave Nectar - 13.95

STRAWBERRY JALAPEÑO MARGARITA
Tres Generaciones Plata, Strawberry
Puree Jalapeño, Lime Juice, Cointreau
- 13.95

THE TARANTINO
Casamigos Anejo, Fresh Lemon Juice
Fresh Lime Juice, Fresh Orange Juice
Lemon Stevia, Agave, Sparkling Water -
14.50

Primas

GRAN JEFA
Made with Clase Azul Reposado - 36

PLATINO
Made with Patron Gran Platinum - 33

THE DON
Made with Don Julio 1942 - 26

LOS DRAGONES
Made with
Casa Dragones Blanco - 34

LA FAMILIA
Made with
Cuervo Reserva De La Familia - 29

HEFE
Made with
Avion Reserva 44 - 25

Mezcal

Casamigos Mezcal Joven, Oaxaca - 12
Del Maguey Azul, San Luis Del Rio - 27
El Silencio Joven, Oaxaca - 16
El Silencio, Oaxaca - 12

MEZCAL MARGARITA
Casamigos Mezcal Joven Cointreau
Fresh Lime Juice Agave
Chile Salt Rim - 13.95

MEZCAL PALOMA
El Silencio, Fresh Lime Juice
Fresh Grapefruit Juice
Agave Chile Salt Rim - 13.95

FAMOUS CASA VEGA MEXICAN COFFEE
1800 Reposado, Kahlua, Coffee
Homemade Whip Cream - 13.50

Tequila

1800 Reposado 12
1800 Silver 12
Avion Blanco 12
Avion Reserva 44 24
Casa Dragones Blancos 33
Casamigos Anejo 14
Casamigos Blanco 12
Casamigos Reposado 13
Casa Noble Anejo 14
Casa Noble Crystal 12
Casa Noble Reposado 13
Cazadores Blanco 12
Cazadores Reposado 12
Clase Azul Anejo 62
Clase Azul Plata 17
Clase Azul Resposado 17
Conmemorativo 10
Corralejo 99000 Horas 14
Corralejo Reposado 12
Corralejo Silver 11
Cuervo Especial Gold 10
Cuervo Reserva De La Familia 28
Cuervo Tradicional 11
Don Julio 1942 25
Don Julio Anejo 14
Don Julio Blanco 13
Don Julio Reposado 12
El Tesoro Anejo 14
El Tesoro Blanco 12
El Tesoro Reposado 13
Herradura Reposado 12
Hornitos Black Barrel 11
Hornitos Reposado 11
La Gritona Reposado 12
Partida Reposado 12
Patron Anejo 14
Patron Extra Anejo 16
Patron Gran Platinum 31
Patron Reposado 13
Patron Silver 12
Patron Roca Anejo 17
Patron Roca Silver 15
Tres Generaciones Anejo 12
Tres Generaciones Plata 12
Tres Generaciones Reposado 12

Cocktails

PALOMA
El Tesoro Blanco, Fresh Grapefruit
Fresh Lime Juice, Agave Nectar
Sparkling Soda
Grapefruit Salt Rim - 13.95
GINGER MINT PALOMA
Casamigos Reposado, Ginger Elixir
Ginger Beer, Mint, Fresh Grapefruit Juice
Agave, Grapefruit Salt Rim
- 13.95

SPICY PALOMA
Avion Blanco, Fresh Grapefruit Juice
Fresh Lime Juice, Jalapeno Elixir
Agave, Chile Salt Rim - 13.95

JALISCO OLD FASHIONED
Hornitos Black Barrel
Angostura bitters, Sugar
- 14.50

MEXICAN MULE
Don Julio Blanco, Ginger Brew
Agave Nectar, Fresh Lime Juice
- 13.95

SIESTA
La Gritona Reposado, Fresh Lime Juice
Fresh Grapefruit Juice, Agave
Campari - 13.95

OLD FASHIONED
Makers Mark, Angostura Bitters
Sugar - 14.50

HENDRICK'S CUCUMBER COCKTAIL
Hendrick's Gin, Cucumber, Mint
Cilantro, Sparkling Soda - 13.95

LAVENDER MULE
Tito's Vodka, Ginger Brew
Lavender Elixir
Fresh Lemon Juice - 13.95

MOSCOW MULE
Tito's Vodka, Ginger Brew
Agave Nectar, Fresh Lime Juice
- 13.95

MOJITO
Cruzan Rum, Fresh Mint
Fresh Lime Juice, Agave Nectar - 13.95

BLOODY MARY
Absolut Peppar Vodka, Bloody Mary
Blend Olives, Fresh Lime Juice, Celery
Rimmed in Salt - 13.95

Cerveza

Becks (Non-Alcoholic) 6
Bohemia, Mexico 7
Bud Lite, USA 6
Carta Blanca, Mexico 7
Corona Light, Mexico 7
Corona, Mexico 7
Dos XX Amber, Mexico 7
Dos XX Lager, Mexico 7
Estrella Jalisco, Mexico 7
Heineken, Holland 7
Miller Lite, USA 6
Modelo Especial, Mexico 7
Montejo, Mexico 7
Negra Modelo, Mexico 7
Pacifico, Mexico 7
Tecate, Mexico 7
Victoria, Mexico 7

MICHELADA DE LA VEGA
Modelo Especial,
Pressed Cucumber Juice
Spice Blend, Chile Salt Rim 10

Vino y Bedidas

WHITE WINE
FRANCIS COPPOLA DIRECTOR'S
Chardonnay, Sonoma Coast 10/35

WENTE
Chardonnay, Livermore Valley, 10/35

ESTANCIA
Pinot Grigio, California 8/29

FERRARI CARANO
Fume Blanc, Anderson Valley, 9/33

JOEL GOTT
Sauvignon Blanc, California 8/29

RED WINE

JOEL GOTT
Cabernet, California 10/35

HESS
Cabernet, North Coast 12/45

TRAPICHE BROQUEL
Malbec, Argentina 10/35

WILD HORSE
Pinot Noir, Paso Robles 11/38

ROSÉ

FINNELLA SNOWDROP
Rosé, Healdsburg 13/44

WHISPERING ANGEL
Rosé, Provence 13/44

Corkage Fee 30

SANGRIA

Red with Seasonal Fruit 9
White with Seasonal Fruit 9

BUBBLES

SOFIA BLANC DE BLANCS
Sparkling Wine, Monterey County n/a/35

VEUVE CLICQUOT
Champagne, France n/a /100

AGUA FRESCA
for regular, non-alcoholic 4
Hibiscus Tea, Mint, Agave 4

Spiked with...

Casamigos Mezcal 14

Real McCoy Rum 14

Ketel One 14

GRAPEFRUIT ROSÉ SANGRIA
Finnella Rosé, Ketel One Botanicals
Grapefruit Rose Vodka
Fresh Grapefruit Juice, Agave
- 13.95

PEPINO VODKA SODA
Ketel One Botanicals Cucumber Mint
Vodka Fresh Lime Juice, Topo Chico
Mineral Water
- 12.95

Happy Hour Menu

2:30PM-6PM Monday- Friday

\$4 DOMESTIC BEER

\$5 IMPORTED BEER

\$6 CASA VEGA MARGARITA
Our famous award-winning recipe

20% OFF ALL ALCOHOL

\$5 BITES
CHEESE QUESADILLA
MINI NACHOS
TAQUITOS DE JUAN

Cannot be combined with any
other offers or discounts.

Casa Vega

Casa Vega graciously reminds our guests with food and beverage allergies that we cannot guarantee you will not be exposed through cross contamination. Please understand we are not responsible for any injury, loss or damage claimed by any customer that regardless of circumstances, consumes our food & beverage.

Sales Tax will be added to all items on this menu. Minimum services \$5.00/person on food only. We are not responsible for any lost or stolen items! Sorry we do not accept checks of any kind.

Apertivos

TABLE-SIDE GUACAMOLE ^{GF}

Avocado, Jalapeño, Lime, Salt, Onions
Tomato, Cilantro
Prepared Table-Side - 13.95

GUACAMOLE FRESCO

Fresh Avocado, Fresh Lime Juice, Tomato
Cilantro, Flour Tortilla Chips - 11.50

QUESO FUNDIDO

Melted Asadero, Jack and Cotija Cheese
Sour Cream, Chipotle Peppers
Tortillas - 11.50
Add Beef Chorizo 2.50

CHILE CON QUESO

Melted Cheddar and Jack Cheese
Ortega Chiles, Flour Chips - 12.50

FLOUR QUESADILLA

Monterey Jack Cheese, Flour Tortilla
Guacamole, Sour Cream - 12.50
Add Chicken 3.00
Add Shrimp or Steak 4.00

CLASSIC VEGA COMBO

Mini Chimis, Flour Quesadillas
Chicken Flautas, Beef Taquitos
Red Avocado Salsa
Guacamole, Sour Cream - 15.50

MEXICAN SHRIMP COCKTAIL

Diced Shrimp, Avocado, Tomato, Onion
Cilantro, Cocktail Sauce - 13.50

ESQUITES ^{GF}

Corn Kernels, Cotija Cheese, Crema
Cilantro, Chile Spices, Fresh Lime - 9.25

NACHOS GRANDISIMO

Beef Chorizo, Monterey Jack Cheese
Spanish Sauce, Guacamole
Sour Cream, Tortilla Chips - 13.50

TAQUITOS CON GUACAMOLE ^{GF}

Shredded Beef, Corn Tortilla
Guacamole, Sour Cream - 12.25

TAQUITOS DE JUAN

Shredded Chicken, Flour Tortilla
Creamy Red Salsa, Guacamole
Sour Cream - 13.50

MEXICAN PIZZA

Ground Beef, Refried Beans
Monterey Jack Cheese
Parmesan Cheese, Black Olives
Pico de Gallo, Flour Tortilla - 13.50

SUPREME VEGA COMBO

Beef and Chicken Taquitos
Black Bean Taquitos, Mini Chimis
Flour Quesadillas, Monterey Jack Cheese
Red Avocado Salsa, Guacamole
Sour Cream, Pico de Gallo, Crema - 16.50

Ensaladas y Tostadas

CHOPPED TACO SALAD

Grilled Chicken Breast or Ground Beef
Avocado, Monterey Jack Cheese
Black Beans, Tomato, Red Onion
Lettuce Blend - 14.50

FAJITA SALAD

Marinated Chicken or Steak, Tomatoes
Bell Peppers, Red Onions
Lettuce Blend - 14.50

MEXICAN CHICKEN CAESAR

Grilled Marinated Chicken Breast
Asiago, Romaine, Croutons
CV Cilantro Caesar Dressing - 14.50

KALE & JICAMA SALAD

Grilled Chicken Breast, Cotija Cheese
Chopped Kale, Black Beans, Jicama
Cilantro, Olive Oil, Fresh Lime
Roasted Pepitas
Champagne Dressing - 14.50

LA CONCHA TOSTADA

Shredded Chicken or Chile Verde
Monterey Jack, Refried Beans
Lettuce Blend, Tomatoes, Guacamole
Sour Cream, Served in a large Flour Shell
- 16.50

AVOCADO SALAD

Avocado, Cotija Cheese, Sliced Egg, Beets
Carrots, Tomatoes, Lettuce Blend - 12.75
Add Chicken 3.50 Add Shrimp 4.50

TOSTADA GRANDE

Shredded Chicken, Refried Beans
Lettuce Blend, Guacamole, Sour Cream
Corn Tostada - 14.50

MIXED GREENS SALAD

Lettuce Blend, Beets, Carrots, Tomatoes
- 6.00

TOSTADA CHIQUITA ^{GF}

Beef Chorizo, Refried Beans, Lettuce
Tomatoes, Beets, Parmesan Cheese
Casa Vega Vinaigrette, Corn Tostada
- 10.25

Sopa

ALBONDIGAS

Homemade Beef Meatballs, Carrots,
Potatoes Celery, Green Onion
- Cup 5.50 / Bowl 8.95

CHILE CON QUESO

Jack & Cheddar Cheese, Carrots,
Potatoes, Celery, Mild Green Ortega Chile
- Cup 5.50 / Bowl 8.95

TORTILLA

Chicken, Avocado, Cotija Cheese, Carrots
Potatoes, Celery, Tortilla Strips
- Cup 5.50 / Bowl 8.25

*All Soups contain Chicken Broth

Combinaciones

SERVED WITH Rice & Beans
add \$5 for Tostada Chiquita or Soup

Uno #1 House Combinaciones

Choice of two items below - 19.95

Cheese Enchilada	Chicken Taco ^{GF}
Chicken Enchilada	Beef Taco ^{GF}
Beef Enchilada	Chile Relleno ^{GF}

Dos #2 House Combinaciones

Choice of three items below - 22.95

Grilled Chile ^{GF}	Vegetable Tamal
Relleno	Chicken Tamal
Sweet Corn Tamal	Beef Tamal

Especiales de la Casa

SERVED WITH Rice & Beans
add \$5 for Tostada Chiquita or Soup

TRES TACOS CHICOS ^{GF}

Choice of: Carne Asada, Al Pastor
Grilled Chicken, Avocado Salsa, Cilantro
Onions, Corn Tortillas - 16.95

POLLO ASADO ^{GF}

½ All Natural Grilled Chicken
Tomatillo Salsa, Guacamole, Pico de Gallo
Tortillas - 20.95

POLLO EN MOLE

½ All Natural Chicken, Red Onions
Sesame Seeds, Red Mole Sauce
Tortillas - 20.95
* Made with Peanut Butter

CHICKEN FLAUTAS RANCHERAS

Shredded Chicken, Flour Tortilla
Chile con Queso Guacamole, Sour Cream
- 18.95

FAJITAS ^{GF}

Marinated Chicken Breast or Steak
Tomatoes, Bell Pepper, Onions, Tortillas
Guacamole, Sour Cream - 21.95
Shrimp - 26.95

PICADO SPECIAL ^{GF}

Diced Chicken Breast or Steak, Tomatoes
Bell Peppers, Onions, Tortillas, Guacamole
Sour Cream - 21.95

SOPES CON CARNE ^{GF}

Steak, Parmesan Cheese, Refried Beans
Lettuce, Tomatoes, Salsa Roja
Pico de Gallo, Cornmeal Cakes - 20.95

CARNITAS DE PUERCO ^{GF}

Seasoned Braised Pork, Salsa Verde
Guacamole, Pico De Gallo - 19.95

CASA VEGA MOLCAJETE

Sliced Flank Steak, Chicken Breast
Tiger Shrimp, Grilled Chile Relleno
Green Onion, Guacamole
BBQ Enchilada Sauce, Sour Cream
Tortillas - 23.95

TAQUITOS RANCHEROS ^{GF}

Shredded Beef, Corn Tortillas
Guacamole, Sour Cream - 18.95

CARNE CHILE COLORADO

Beef, Onion, Cilantro
Red Chile Sauce, Tortillas
Chile Verde Pork also available - 21.95

CARNE ASADA CON ENCHILADA

Flank Steak, Cheese Enchilada
Grilled Anaheim Chile, Guacamole
Sour Cream - 24.95

SONORA TACOS

Seasoned Ground Beef
Monterey Jack Cheese, Lettuce, Tomatoes
Guacamole, Sour Cream, Flour Shells - 13.95

THE VEGA RIB EYE STEAK

Grilled All-Natural Rib Eye, Guacamole
Sour Cream, Tortillas, Guacamole
Sour Cream - 22.50

Especiales del Mar

SERVED WITH Rice & Beans
add \$5 for Tostada Chiquita or Soup

CRAB & SHRIMP TOSTADAS ^{GF}

Crab, Shrimp, Avocado, Lettuce
Pico de Gallo, Chipotle Mayo
Corn Tostadas - 22.50

CRAB & SHRIMP ENCHILADAS

Crab, Shrimp, Monterey Jack Cheese
Salsa Verde, Corn Tortillas, Guacamole
Sour Cream - 22.50

LOBSTER ENCHILADAS ^{GF}

Lemon Garlic Lobster
Monterey Jack Cheese, Salsa Verde
Corn Tortillas, Guacamole
Sour Cream - 24.95

TACOS DE PESCADO

Beer-Battered Halibut, Cabbage
Creamy Guacamole Sauce, Pico de Gallo
Corn Tortillas - 19.50

Burritos

ADD 1/2 Order of Refried Beans & Spanish Rice
for \$5.95 - Oven Style Add 3.00

SPECIAL "OVEN STYLE" BURRITO

Chicken or Beef,
topped with Enchilada Sauce
Melted Monterey Jack Cheese
Refried Beans, Guacamole, Sour Cream
- 14.50

BURRITO EMPANADA

Deep Fried Burrito Carnitas, Chile Verde
Shredded Chicken or Beef
Monterey Jack Cheese, Spanish Salsa
Refried Beans, Guacamole, Sour Cream
- 16.75

BURRITO CHILE COLORADO

Beef, Red Chile Sauce, Refried Beans
Guacamole, Sour Cream - 16.75

BEAN BURRITO

Refried Beans, Monterey Jack Cheese
Salsa Roja, Guacamole, Sour Cream - 12.50

BURRITO RANCHERO

Chicken, Refried Beans, Chile Con Queso
Guacamole, Sour Cream - 16.75

CARNITAS BURRITO

Carnitas, Monterey Jack Cheese,
Refried Beans, Guacamole, Sour Cream
- 15.50

CHILE VERDE BURRITO

Slow-Simmered Pork in Tomatillo Salsa
Monterey Jack Cheese, Beans, Tomatillo
Salsa Flour Tortilla, Guacamole
Sour Cream - 17.25

CARNE ASADA BURRITO

Marinated Steak, Refried Beans
Guacamole, Sour Cream, Pico De Gallo
- 17.75

Vegetarian

Many of our regular dishes can be made
vegetarian by requesting soy beef or vegetarian
spanish sauce. We also offer the option to
request no cheese or dairy products on any
menu item when ordering.

VEGETARIAN MEXICAN PIZZA

Soy Beef, Monterey Jack Cheese, Parmesan
Black Beans, Black Olives, Pico de Gallo
Crispy Flour Tortilla - 13.50

BLACK BEAN TAQUITO PLATE ^{GF}

Black Beans, Cotija Cheese
Shredded Lettuce, Avocado Salsa, Crema
Pico de Gallo Corn Tortilla - 13.25

VEGETARIAN BURRITO

Monterey Jack Cheese, Black Beans
Vegetarian Spanish Rice, Bell Pepper
Mushrooms, Tomato, Red Onion
Vegetarian Spanish Sauce, Guacamole
Sour Cream - 13.50

Platos Vegetarianos

SERVED WITH Rice & Beans
add \$5 for Tostada Chiquita or Soup

ENCHILADAS RANCHERAS

Monterey Jack Cheese, Chile Con Queso
Corn Tortillas, Guacamole, Sour Cream
- 19.95

ENCHILADAS DE ESPINACA ^{GF}

Sauteed Spinach, Monterey Jack Cheese
Salsa Verde, Corn Tortillas, Guacamole
Sour Cream - 17.95

Platos Huevos

PLATOS INCLUDE Spanish Rice & Refried Beans

HUEVOS RANCHEROS FRESCOS ^{GF}

Sunny Side Up Eggs, Sliced Avocado
Black Beans, Pico de Gallo
Corn Tostada - 15.50

HUEVOS RANCHEROS ^{GF}

Sunny Side Up Eggs, Salsa Ranchera
Guacamole, Sour Cream
Corn Tortilla - 13.50

MACHACA CON HUEVO ^{GF}

Scrambled Eggs, Shredded Beef
Spices, Tortillas - 13.50

CHILAQUILLES ^{GF}

Scrambled Eggs, Avocado
Pico De Gallo
Strips of Corn Tortillas
Sour Cream - 13.50

BREAKFAST BURRITO

Scrambled Eggs, Refried Beans
Spanish Rice Guacamole, Sour Cream
Chile Con Queso - 12.50

A La Carte

Carne con Chile Colorado	12.95
Beef or Chicken Taco	6.95
Crab & Shrimp Enchilada	9.95
Sweet Corn, Beef, Chicken, Vegetarian Tamal	8.95
Enchilada Ranchera	7.95
Spanish Rice	3.95
Cheese, Spinach, Chicken or Beef Enchilada	6.95
Black Beans or Refried Beans	3.95
Grilled & regular Chile Relleno	6.95
Halibut, Shrimp, Carne Asada & Carnitas Taco	7.50
Chile Verde	11.95
Grilled Chicken Breast	6.95
Carne Asada	14.50
Tortillas with butter	1.95
Lobster Enchilada	17.95

CV Bowl ^{GF}

Grilled Chicken or Carne Asada
Monterey Jack Cheese, Black Beans
Spanish Rice, Romaine Lettuce
Tomatillo Salsa, Guacamole,
Sour Cream - 14.50

From the Grill

CASA VEGA HAMBURGER

All-Beef Patty, Avocado, Lettuce,
Tomato, Onion, Hawaiian Bun - 12.75
Add Cheese 1.50

GRILLED POBLANO SANDWICH

Marinated Grilled Chicken Breast
Pepper Jack Cheese, Poblano &
Anaheim Chile, Garlic Aioli,
Hawaiian Bun - 12.75

Postres

FLAN ^{GF}

Classic Mexican Caramel Egg Custard
- 7.50

CHURROS DE RAFAEL

Vanilla Cream Filling, Cinnamon
Sugar - 4.95

FRIED ICE CREAM

Vanilla Ice Cream Rolled in Honey,
Corn Flakes, Sugar Cinnamon,
Lightly Fried - 7.25

MANGO SORBET ^{GF}

Served in a Mango Shell - 7.25

CHURROS FOR A CROWD

Double Order Churros de Rafael
Chocolate Dipping Sauce - 8.50

^{GF} - gluten free