



# Tortuga's<sup>TM</sup>

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## MEXICAN VILLAGE

One Cannot Think Well,  
Love Well, Sleep Well,  
If One Has Not Dined Well.

—Virginia Woolf



MEADOWCROFT  
WINES



*Thomas  
Henry*

# TORTUGA'S

## Wine List

### REDS

1/2 BOTTLE BOTTLE

MEADOWCROFT CABERNET SAUVIGNON NAPA VALLEY, NAPA COUNTY 2017	--	45.00
MEADOWCROFT CRU DE LA RUCHE MALBEC 2018	--	25.00
MEADOWCROFT CABERNET SAUVIGNON NELSON RANCH MENDOCINO 2019	--	25.00
MEADOWCROFT SYRAH LIVERMORE VALLEY CALIFORNIA 2018	--	25.00
THOMAS HENRY PINOT NOIR SONOMA COUNTY	15.00	25.00

### WHITES

1/2 BOTTLE BOTTLE

MEADOWCROFT PINOT GRIS NELSON RANCH MENDOCINO COUNTY 2021	--	25.00
MEADOWCROFT PINOT BLANC RIVINIO VINEYARD MENDOCINO 2020	--	25.00
MEADOWCROFT NAPA VALLEY CHARDONNAY 2019	15.00	--
THOMAS HENRY CHARDONAY SONOMA COUNTY 2018	15.00	25.00

### ROSÉ

1/2 BOTTLE BOTTLE

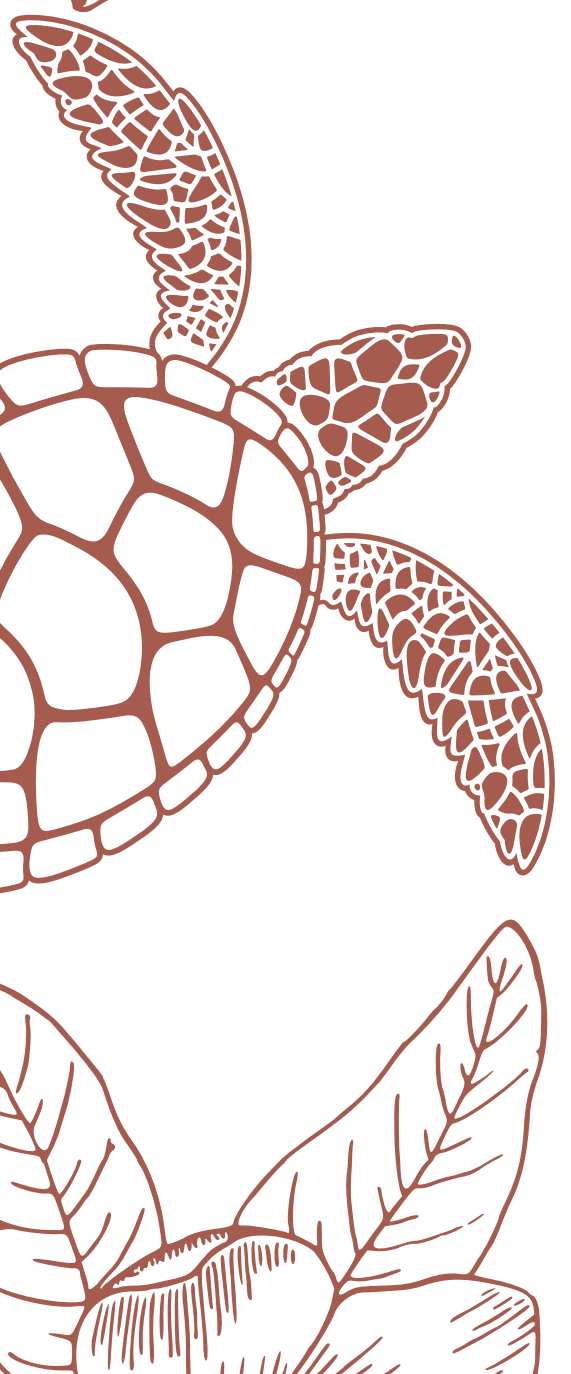
MEADOWCROFT ROSÉ SONOMA COUNTY 2020	--	25.00
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### ABOUT MEADOWCROFT WINES

Meadowcroft Wines are award winning, small production reserve wines from the Meadow Croft estate vineyard on Mt. Veeder & select single vineyard bottling from Napa, Sonoma, & appellations in California.

### ABOUT THOMAS HENRY WINES

Tom Meadowcroft makes his own wines and knows that a Meadowcroft is a fertile meadow and a croft is cultivated area nurtured over time. The Thomas Henry wines are Wines for everyday enjoyment and entertaining. They are a serious value for any wine enthusiast.



## MEADOWCROFT WINES



### REDS

#### MEADOWCROFT CABERNET SAUVIGNON NAPA VALLEY, NAPA COUNTY 2017



Dark, ripe berries with a hint of olive and dried fig, this structured and concentrated cabernet sauvignon shows classic Napa Valley style.

#### MEADOWCROFT CABERNET SAUVIGNON CALIFORNIA 2019



Ripe blueberry with a hint of crushed rocks and toasted oak grace the nose of this elegant Cabernet Sauvignon.

#### MEADOWCROFT CRU DE LA RUCHE MALBEC 2018



Saturated with dark fruit aromas and flavors of brambly blackberry and blueberry, accented by herbaceous secondary notes of leather and tobacco.

#### MEADOWCROFT SYRAH LIVERMORE VALLEY CALIFORNIA 2018



Sugared plum and toasted chestnut aromas lead into dark, racy, berry flavors & bittersweet chocolate on the finish.

#### THOMAS HENRY PINOT NOIR SONOMA COUNTY 2018



Wild strawberry notes with a touch of Asian spice. Soft tannins melt away to reveal elegant dark cherry and earthy notes.

### WHITES

#### THOMAS HENRY CHARDONAY SONOMA COUNTY 2018



Green apple and pear are complemented by tropical fruits with a hint of lemon custard. Richly textured and concentrated with balanced acidity that drives a lingering finish.

#### MEADOWCROFT PINOT BLANC RIVINIO VINEYARD MENDOCINO 2020



Complex layers of ripe pear and stone fruits lead into tropical pineapple flavors on a crisp and clean palate with bright acid on the finish. Crafted in a traditional Bordeaux style this wine comes together harmoniously.

#### MEADOWCROFT NAPA VALLEY CHARDONNAY 2019



A lovely mix of honeysuckle and juicy ripe peach perfumes the nose. The off dry palate offers nectarine and peach flavors with a creamy, smooth finish. This elegant wine also shows hints of citrus blossoms.

#### MEADOWCROFT PINOT GRIS NELSON RANCH MENDOCINO COUNTY 2021



We love Pinot Gris from Mendocino because of the spirited aromatics that are characteristic of grapes grown in that appellation. This wine opens with aromatics of granny smith apple, stone fruit, limes, and lemon tart.

### ROSÉ

#### MEADOWCROFT ROSÉ OF PINOT NOIR SONOMA COAST 2020



This very special wine showcases lively aromatics of strawberries and cream, freshly baked brioche, tea leaves, and roses. The mouth-feel is delicate, with a finish that features suggestions of limestone, vanilla wafer, and ruby red grapefruit.

## Entremesas

<b>NACHOS</b>	Refried beans and melted cheese	\$ 16
<b>GUACAMOLE NACHOS</b>	Guacamole and melted cheese	\$ 19
<b>NACHOS RAYO</b>	Half guacamole half refried beans with melted cheese	\$ 18
<b>NACHOS SUPREME</b>	Refried beans, ground beef, tons of melted cheese topped with jalapenos and sour cream	\$ 19
<b>NACHOS DEMAR</b>	Seafood nachos	\$ 17
<b>CALAMARES</b>	Sautéed squid in a spicy ink sauce	\$ 10
<b>CHILI CUP</b>	Refried beans, ground beef, topped with lettuce and red sauce	\$ 10
<b>TORTUGA'S WINGS</b>	Super spicy chicken wings served with sour cream and guacamole	\$ 17
<b>POPPERS</b>	Red jalapenos stuffed with cream cheese	\$ 11
<b>GUACAMOLE DIP</b>	The best guacamole north of the border	\$ 15

## Sopas & Ensaladas

<b>CHICKEN SOUP</b>	\$ 9
<b>BEAN SOUP</b>	\$ 9
<b>CHILLED AVOCADO SOUP</b>	\$ 10
<b>SLICED AVOCADO SALAD</b>	\$ 12
<b>NOPALITOS</b>	Pickled cactus salad \$ 9
<b>LETTUCE &amp; TOMATO</b>	\$ 6
<b>GRILLED SHRIMP &amp; GUACAMOLE SALAD</b>	\$ 20
<b>GRILLED CHICKEN CAESAR SALAD</b>	\$ 18
<b>TACO SALAD</b>	Chicken or beef \$ 17

## Quesadillas

MEXICAN PIZZA WITH YOUR CHOICE OF TOPPING

<b>CHORIZO</b>	Mexican sausage with beans	\$ 18
<b>POLLO</b>	Shredded chicken with beans	\$ 18
<b>DE MAR</b>	Delicious seafood	\$ 18
<b>RAJAS</b>	Peppers & onions	\$ 15
<b>VERDE</b>	Spicy green sauce & tomatoes	\$ 15
<b>SAUTEED VEGETABLES</b>		\$ 16
<b>QUESO</b>	Cheese	\$ 9

THE FIRST BOWL OF CHIPS & SALSA IS ON US, SECONDS ARE \$ 4  
20% SERVICE CHARGE ON GROUPS OF 5 OR MORE. SHARING CHARGE \$ 5



# Especialidades de Casa



## CHIPOTLE SHRIMP

\$ 29

Sautéed shrimp marinated in our special chipotle sauce (a smokey jalapeno cream sauce) and served over rice with a side of sautéed vegetables

## ENCHILADAS OAXACA

\$ 21

Marinated pork tenderloin, broiled, and wrapped in tortillas, then baked in a fresh vegetable sauce with cheese — Served with rice & beans (black or pinto)

## CHILES RELLEÑOS POBLANOS

\$ 25

Two fresh poblano peppers, roasted and then stuffed; one with sweet pork and the other with melted cheese — Each is then dipped in egg batter and baked in a mild sauce and covered with cheese — Served with rice & beans (black or pinto)

## ENCHILADAS DE MAR

\$ 22

Shrimp and crab sautéed in salsa verde and cream, wrapped in tortillas, lightly covered with cheese and baked — Served with rice & beans (black or pinto)

## POLLO MOLE

\$ 25

Boneless chicken marinated in spicy chili and then grilled, bathed in mole sauce (a blend of mexican chocolate, nut meats, peppers & spices), and served with sautéed onions — Served with rice & beans (black or pinto)

## PESCADO ACAPULCO

\$ 25

Fresh catfish marinated in lime and cilantro and then broiled and served with lettuce & tomato, rice, and sautéed veggies

## CREAMY CHIPOTLE POLLO

\$ 25

Grilled chicken marinated in our special chipotle sauce (a smokey jalapeno cream sauce), served over rice with a side of sautéed veggies & tortillas



## Chicken from the Grill

<b>CHILI POLLO*</b>	Boneless chicken breast marinated in a very spicy red chili sauce	\$ 25
<b>POLLO LIMON*</b>	Boneless chicken breast marinated in lime juice, cumin and oregano	\$ 25
<b>POLLO VERDE*</b>	Boneless chicken grilled and bathed in salsa verde, tomatillos, jalapenos, green peppers, onions and cilantro	\$ 25
<b>CHIPOTLE POLLO*</b>	Boneless breast of chicken marinated in chipotle - a smokey red jalapeno sauce - Simply delicious!	\$ 25

\*ABOVE SERVED WITH SOUR CREAM, GUACAMOLE,  
WARM FLOUR TORTILLAS AND RICE & BEANS (BLACK OR PINTO)

<b>ARROZ CON POLLO</b>	Grilled chicken on a bed of rice served with lettuce and tomato	\$ 22
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## Steaks

<b>TAMPIQUEÑA</b>	Grilled skirt steak smothered with ranchero sauce, guacamole & sour cream	\$ 30
<b>BISTEK A LA MEXICANA</b>	Steak sautéed with peppers, tomatoes and onions, served with corn tortillas	\$ 26
<b>ENCHILADAS JALISCO</b>	Sautéed steak wrapped in white corn tortillas and baked with ranchero sauce and cheese, topped with sour cream.	\$ 23
<b>CHALUPAS</b>	Sautéed steak served on crisp corn tortillas garnished with lettuce, sour cream and guacamole	\$ 25
<b>CARNE ASADA</b>	Grilled skirt steak in a chipotle marinade, served with tortillas, sour cream and guacamole	\$ 30

ALL THE ABOVE SERVED WITH RICE & BEANS (BLACK OR PINTO)

## Chimichangas

Your choice of fillings rolled in flour tortillas, quickly deep fried to a golden hue and served with sour cream, guacamole and a sauce for dipping — Served with rice & beans (Black or Pinto)

<b>SHREDDED BEEF</b>	\$ 21
<b>CHICKEN</b>	\$ 21
<b>SEAFOOD</b>	\$ 22
<b>VEGETARIAN</b>	\$ 20



# Fajitas

We start with only the finest skirt steak, chicken tenders, fresh shrimp, and vegetables. Then we flavor them in our own special marinades. They are then grilled or sautéed to perfection with peppers & onions, accompanied with guacamole, sour cream, lettuce, warm flour tortillas, rice & beans (black or pinto).

**STEAK \$30 CHICKEN \$25 SHRIMP \$30 VEGETARIAN \$24 SHRIMP & STEAK \$30**

## Platos Tradicionales

**FISH TACOS\*** \$ 25

Three blue corn tortillas (soft or hard shells) filled with seasoned baked fish — Topped with lettuce, onions, tomato, fresh green sauce and a hint of cilantro

**ENCHILADAS SUPREMAS\*** \$ 20

Chicken wrapped in flour tortillas baked with a cream sauce and cheese

**FLAUTAS DE HARINA\*** \$ 21

Three stuffed flaky fried tortillas, one filled with cheese, one with chicken and the other with ground beef — Served with a mild sauce for dipping

**BURRITOS\*** \$ 21

Three flour tortillas filled with beef & bean smothered in a mild red sauce and topped with guacamole

**CALIFORNIA BURRITO** \$ 20

A huge burrito stuffed with sour cream, guacamole, lettuce, rice, refried beans, with your choice of chicken or beef — Topped with red sauce and cheese

**ARROZ CON CALAMARES** \$ 20

Calamares sautéed with rice in a spicy ink sauce — Served with lettuce & tomato

\* SERVED WITH RICE & BEANS (BLACK OR PINTO)

# Vegetaria Mexicana

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## FLAUTAS\*

\$ 21

Flute shaped corn meal tortillas filled with cheese

## CHEESE ENCHILADAS\*

\$ 21

Soft corn tortillas filled with cheese covered in red sauce  
and then more cheese

## TACO PLATE\*

\$ 21

One guacamole taco, one cheese taco and one refried bean taco

## TOSTADA PLATE\*

\$ 21

Three crispy fried tortillas; one guacamole, one refried beans  
and one cheese, covered with lots of lettuce and a mild red sauce

## BURRITOS\*

\$ 21

One bean, one guacamole and one cheese burrito all smothered  
in red sauce and topped with guacamole

## SOFT TACOS SALSA VERDE\*

\$ 21

Guacamole, refried beans & melted cheese filling with a green sauce  
and topped with sour cream

## SUPREMAS VEGETARIAN\*

\$ 20

Refried beans & guacamole wrapped in flour tortillas baked  
with a cream sauce & cheese

## VILLAGE VEGGIE SAMPLER\*

\$ 21

A spicy sautéed vegetable flauta, a guacamole enchilada  
and a bean burrito

## SANTE FE BURRITO

\$ 20

A huge flour tortilla stuffed with sautéed veggies, refried beans, rice,  
lettuce, sour cream & guacamole — Topped with tomatillo sauce and melted cheese

\* SERVED WITH RICE & BEANS (BLACK OR PINTO)

# Platos Combinados

SERVED WITH RICE & BEANS (BLACK OR PINTO)

## #1 - BEEF TACO & CHICKEN ENCHILADA

\$ 18

Crispy beef taco with cheese, lettuce, and sauce along with a soft corn tortilla with chicken covered with sauce and baked with cheese

## #2 - CHICKEN ENCHILADA PLATTER

\$ 21

Three soft corn tortilla with chicken covered with your choice of sauce...  
Mild Red, Spicy Green, or Mole (chocolate nut) and baked with cheese.

## #3 - CHILE RELLEÑO POBLANOS & SHREDDED BEEF BURRITO

\$ 22

A spicy green pepper stuffed with cheese and your choice of chicken or beef, dipped in egg batter and baked in sauce and melted cheese along with a beef burrito.

## #4 - BEEF TACO, CHEESE ENCHILADA, & CHICKEN BURRITO

\$ 21

Crispy beef taco topped with cheese and lettuce & a baked corn tortilla filled with cheese, & a soft flour tortilla with chicken topped with sauce and guacamole.

## #5 - "TRIPLE T": BEEF TACO, CHORIZO TOSTADA, & CHICKEN TAMALES

\$ 21

Crispy beef taco topped with cheese and lettuce & a crispy flat tortilla topped with chorizo, lettuce, and sauce & a corn meal tamale filled with chicken and steamed.

## #6 - TACO PLATE

\$ 21

Three tacos (soft or hard) filed with chicken, beef, or vegetables. Topped with cheese, lettuce, and sauce.

## Sides

GUACAMOLE	\$ 7	FRENCH FRIES	\$ 6
SOUR CREAM	\$ 2	SALSA	\$ 3
HOT SAUCE	\$ 2	CHIPS & SALSA (SMALL)	\$ 4
RICE	\$ 3	(LARGE)	\$ 5
BEANS	\$ 4	EXTRA CHIPS	\$ 2
RICE & BEANS	\$ 4	CREAM CHIPOTLE SAUCE	\$ 4
JALAPENOS	\$ 2	SIDE OF SAUCE	\$ 2
(FRESH/PICKLED)		(RED/GREEN/MOLE)	



# Lunch Menu

Only available during lunch hours

## Appetizers

<b>GUACAMOLE</b>	\$ 14
<b>NACHOS</b>	\$ 15
Crisp tortilla chips covered with beans & cheese	
<b>GUACAMOLE NACHOS</b>	\$ 18
<b>QUESADILLAS</b>	
<b>POLLO</b> Chicken & bean	\$ 16
<b>CHORIZO</b> Spicy sausage & beans	\$ 16
<b>DE MAR</b> Seafood	\$ 16
<b>VERDE</b> Green sauce & tomatoes	\$ 14
<b>RAJAS</b> Sweet peppers, jalapenos & onions	\$ 14

## Ensaladas

<b>SLICED AVOCADO</b>	\$ 11
<b>CAESAR SALAD</b>	\$ 11
Made with our delicious homemade dressing and topped with red onions	
<b>CHICKEN CAESAR SALAD</b>	\$ 18
Choice of grilled chili or lime chicken and topped with red onions	
<b>TACO SALAD</b>	\$ 16
Chicken or beef	

## Combinaciones

**Meat stuffing: Beef, Chicken or Chorizo**  
**Vegetarian stuffing: Cheese, Avocado or Refried beans**

<b>Choose Any One</b>	\$ 14
<b>Choose Any Two</b>	\$ 18
<b>Choose Any Three</b>	\$ 20

### TACO

Crispy tortillas with choice of stuffing, garnished with lettuce & sauce

### ENCHILADAS

Soft corn tortillas with your choice of stuffing, served with sauce, topped with melted cheese

### TOSTADAS

Crispy flat tortilla with your choice of stuffing, topped with lettuce & sauce

### BURRITOS

Flour tortilla with your choice of stuffing smothered in sauce & cheese, topped with guacamole

### TAMALES

Corn meal filled with beef or chicken and then steamed, topped with red sauce

COMBOS SERVED WITH RICE & BEANS (BLACK OR PINTO)

## Huevos (Eggs)

<b>HUEVOS CON SALSA VERDE</b>	\$ 15
<b>HUEVOS CON NOPALITOS</b>	\$ 15
<b>HUEVOS CON CHORIZO</b>	\$ 15
<b>HUEVOS RANCHEROS</b>	\$ 15

SERVED WITH RICE & BEANS (BLACK OR PINTO),  
SOUP CREAM AND GUACAMOLE

## Chile Relleno

A spicy green pepper stuffed with cheese, chicken or beef, dipped in egg batter and lightly fried, covered in red sauce & melted cheese, served with rice & beans

<b>Just Cheese</b>	\$ 17
<b>Chicken or Beef</b>	\$ 19

## From the Grill

<b>CHIPOTLE CHICKEN SANDWICH</b>	\$ 17
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A fresh chicken breast marinated in our famous chipotle sauce and then grilled to perfection – Served in a large flour tortilla with chipotle mayo, lettuce, onions & tomato

<b>STEAK SANDWICH</b>	\$ 18
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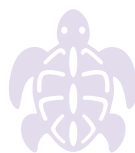
A tender skirt steak seasoned with cajun spices, grilled to your liking and served in a large flour tortilla with lettuce, onion & tomato

ALL SANDWICHES SERVED WITH SEASONED FRIES

## California Burrito

A large flour tortilla with your choice of meat, then we add sour cream, guacamole, lettuce, rice, beans & cheese, all rolled together to make one satisfying lunch	\$ 19
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20% SERVICE CHARGE ON GROUPS OF 5 OR MORE  
THE FIRST BOWL OF CHIPS & SALSA IS ON US,  
SECONDS ARE \$ 3  
SHARING CHARGE: \$ 4



**Let's connect!**

- TortugasMV.com
- Facebook.com/TortugasMV



**Tortuga's**  
MEXICAN VILLAGE

**Ask about our available wines**

## Jarritos

*(Mexican Sodas)*

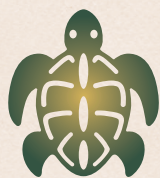
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Grapefruit	Orange
Fruit Punch	Mango
Apple	Strawberry
Lime	Pineapple
Tamarind	Sangria

## Other Beverages:

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Coke, Diet Coke, Sprite, Root Beer, Ginger Ale, Sweet Tea, Club Soda,  
Lemonade, Fresh Brewed Iced Tea, Apple Juice, Horchata  
Bottled Waters: San Pellegrino, Bottled Spring Water  
Coffee and Hot Tea



**Tortuga's**  
MEXICAN VILLAGE

# Postres

*(Desserts)*

## Tres Leches Cake

White milky cake with fruit topping

## Dulce de Leche

Sweet milky candy

## Mango Mousse Pie

Light and refreshing

## Cheesecake

## Flan

Smooth caramel custard

## Chocolate Mousse Pie

## Bunelo

Sweet flour tortilla with vanilla ice cream. Drizzled with honey and cinnamon

## Vanilla Ice Cream

