



Dinner

Crestline, Alabama 205-879-2225

STARTERS

Chile Con Queso \$7

Our original or fresh spinach queso made with chiles, tomatoes and seasonings. Add Beef or Chorizo \$1

Guacamole \$8

California Style freshly made with tomatoes, onions, chiles and limes

Pico de Gallo \$5

Fresh tomatoes, onions chiles, cilantro and lime

Ceviche* \$10

A classic lime marinated white fish and shrimp ceviche with tomatoes, chiles, onions and cilantro

Street Corn \$6

Roasted corn on the cob with spicy aioli, queso fresco, Chimayo and cilantro

Blue Corn Nachos \$13

Grilled chicken breast, Monterrey Jack and cheddar cheese, black beans, jalapeños, lettuce, tomatoes, guacamole and sour cream

Nachos \$13

Seasoned ground beef or grilled chicken with Monterrey Jack or cheddar cheese, pinto beans, jalapeños, lettuce, tomatoes, guacamole, sour cream

SOUPS & SALADS

Guacamole Salad \$11

A traditional salad with shredded lettuce, cucumber and pico de gallo

Village Salad

Fresh mixed greens with tomatoes, cucumber, avocado, red onions & queso fresco with your choice of dressing

Southwest Tamarind BBQ Chicken \$15

Mango Chicken \$15

Sautéed Shrimp & pico* \$16

Grilled Steak and Blue Cheese* \$16

Camila Salad* \$16

Fresh spinach, avocado, strawberries, queso fresco with your choice of bacon wrapped jumbo shrimp skewers or Chimayo grilled salmon

Fresh Soups

Tortilla Soup \$8

Seasoned broth with chicken, fresh lime, avocado, pico de gallo and crispy tortilla strips

Black Bean Soup \$7

Hearty Vegetarian soup made to order with pico de gallo and sour cream

Veracruz Soup* \$10

From scratch mild fish and shrimp soup with chiles and lime and celery

Taco Salad \$14

Seasoned beef or grilled fajita chicken with shredded lettuce, tomatoes, green onions, Jack and cheddar cheeses, guacamole and sour cream.

Served in a tortilla bowl with your choice of dressing

QUESADILLAS

Specialty Quesadillas

An overstuffed large tortilla with Monterey Jack cheese and cilantro cream

\$13 Texas BBQ

Tamarind BBQ pork or chicken on a tomato tortilla

\$13 Arizona

Grilled chicken, fresh spinach, sundried tomatoes, pico de gallo on a jalapeno tortilla

\$15 Steak and Blue*

Grilled steak, caramelized onions, blue cheese on a flour tortilla

\$15 Shrimp*

Sauteed shrimp and pico de gallo on a tomato tortilla

\$12 California

Fresh spinach and pico, goat cheese and black beans, on a spinach tortilla

\$13 Cuban

Roasted pork, ham, pineapple relish, cheddar and Jack cheese on a whole wheat tortilla

La Paz Favorites

On a flour tortilla with Jack cheese & cilantro cream

\$10 Jack Cheese & Jalapeño

Stuffed with plenty of cheese & peppers

\$12 Veggie

Calabacitas & spinach

\$13 Chicken Breast

Lime marinated grilled chicken breast

\$13 Buffalo N.Y.

Chicken breast simmered in our special buffalo wing sauce. Add blue cheese \$0.50

\$15 Sirloin Steak*

Marinated and grilled sirloin steak

Try Catering & To Go!



*Consuming raw or undercooked meats, poultry, seafood, Shellfish or eggs may increase your risk of foodborne illness.

TACOS

Baja Fish Tacos* \$14

Two grilled or DosXX battered fish fillet tacos on flour tortillas, with zesty lime slaw, avocado salsa, chipotle tartar and mango salsa. Includes Mexican rice and black beans. Add a third taco \$2

Tacos Arrancheras* \$14

Two marinated grilled steak, chicken or shredded pork with bacon, onions, mild chiles and melted jack cheese folded into soft flour tortillas. Includes Mexican rice and black beans. Add a third taco \$2

Taco Basket \$11

Three crispy corn or soft flour tortilla with seasoned beef or grilled chicken tacos with lettuce, tomato and cheese

Tacos Supremos \$13

Two large crispy or soft tacos filled with seasoned beef or char-grilled chicken. Topped with lettuce, tomatoes, cheese, guac & sour cream. Served with Mexican rice and pinto beans

Street Tacos

Three “taqueria style” tacos on fresh corn tortillas with onions, cilantro, zesty lime cabbage and roasted chipotle sauce

Carnitas	\$13
Tacos de pollo	\$13
Carne Asada	\$15
3 Way Combo	\$15
Chicken Tinga	\$13

Chicken Tinga Tostada \$13

Tostada style with slow cooked shredded chicken in tomato and chipotle sauce, crispy corn tortillas, lettuce, avocado, queso fresco and rice

Fajitas

Our Signature fajitas include grilled onions, bell peppers, squash, zucchini, and red potatoes on a sizzling skillet with zesty lime slaw, guacamole, sour cream, pico de gallo, Mexican rice and Pinto beans served on the side. *

- Grilled Chicken Breast \$16
- Grilled Sirloin Steak* \$19
- Sautéed Shrimp & Pico de gallo* \$19
- Steak, Chicken, & Bacon wrapped Shrimp* \$20

Special Selections

Chiles Rellenos \$13

Two roasted New Mexican style Anaheim chiles stuffed with Monterey Jack cheese, beer batter fried and garnished with roasted tomato salsa. Served with Mexican rice and beans

Tropicana \$15

A tamarind chicken breast or a fish fillet seved with mango salsa and sliced avocado on a bed of coconut rice and black beans

Shrimp Poblano* \$16

A roasted poblano chile stuffed with grilled shrimp, pico de gallo, Jack cheese topped with red and green chile sauce. Served with calabacitas and coconut rice

Simple Grilled Fish* \$14

A grilled white fish fillet with grilled zucchini, squash, roasted red peppers and onions

TRADITIONAL ENTREES

All entrees served with mexican rice and black beans

Gordo \$15

A flour tortilla stuffed with seasoned beef or grilled chicken with guacamole, sour cream, pinto beans and smothered in our original chile con queso. Sub Steak for \$2

Burrito Asado

Our traditional rolled burrito with bell peppers, onions, cheese and topped with roasted chile sauce. With your choice of:

- Grilled Vegetables & Spinach \$13
- Grilled Chicken \$14
- Sirloin Steak* \$15

Zapnin

Chimichanga style crispy overstuffed fried burrito with cheese, lettuce, tomato, guacamole, sour cream and roasted chile sauce. Sub queso for \$1.50

- Grilled Chicken \$14
- Seasoned Beef \$14
- Sirloin Steak* \$15
- Sautéed Spinach & Calabacitas \$13

Santa Fe Enchilada* \$14

Blue corn tortilla, grilled chicken, onions, bell peppers and Jack cheese smothered in green chile sauce, with sour cream and sliced avocado. Add a fried egg for an interesting twist. Sub shrimp for \$2

Chicken & Spinach Suiza \$14

Grilled chicken, ricotta and Jack cheese with spinach in a flour tortilla and our fire roasted poblano chile cream sauce

Shrimp Enchilada* \$16

Sautéed shrimp and pico folded into a blue corn tortilla and our fire roasted poblano chile cream sauce

Tamales

Handmade in the husk with green chiles and cheese. Topped with your choice of:

- Chile con queso & pico de gallo \$12
- Grilled chicken & spinach with green chile sauce \$14
- Slow roasted pork & red chile sauce \$14
- Shrimp with green chile cream sauce* \$15
- Chicken Tinga \$13

Create-a-Combo

Includes Mexican Rice & Pinto Beans

Two: \$13 Three: \$15

Enchilada- Beef, Chicken, Pork or Spinach

Burrito- Beef, Chicken, Pork or Bean

Taco- Crispy or soft, Beef, Chicken, or Pork

Chimichanga- Beef, Chicken, or Pork

Tostada- Beef or Chicken

Tamale- Green chile and cheese

Chile Relleno- New Mexico chile stuffed with cheese.

Discover Catering with a Twist of Lime!

La Paz Catering will bring the party to you!
Any special event can be handled with ease
by our experienced catering staff.
www.eatatlapaz.com



TO GO!

Don't forget about our La Paz take out!
Ready in minutes!
Ask about our family fajita and taco dinners for 4-6!

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