



Since 1983

Margaritas

TAKE IT TO THE NEXT LEVEL Upgrade your house Margarita:

• Silver \$2 • Reposado \$3 • Añejo \$4

House Margarita

The one that started it all. Our classic margarita is served with 100% blue agave Tequila, Triple Sec, and sweet & sour. For \$0.50 more your choice of flavor: Mango, strawberry, tamarindo, peach, hibiscus, cucumber, blueberry, pomegranate, pineapple, coconut, chamoy, jalapeño. \$15



Cucumber Jalapeño Margarita

A refreshing margarita with just a hint of heat. Made with Jalapeño infused Casamigos tequila, house made cucumber puree, triple sec and sweet & sour. \$15



Diablo Margarita

Will you give in to this delicious forbidden margarita? Made with 100% blue agave Tequila, tamarindo, mango chamoy, Triple Sec, and sweet & sour. \$15



Cadillac Margarita

Our classic...but better. Our House Margarita with a shot of orange liqueur on the side. For \$0.50 more your choice of flavor: Mango, strawberry, tamarindo, peach, hibiscus, cucumber, blueberry, pomegranate, pineapple, coconut, chamoy, jalapeño. \$17



Tropical Margarita

Aloha! Lets bring the tropics to you! Tropical margarita made with house tequila, fresh pineapple, Midori melon liqueur and sour mix. \$16



Mangoneada Margarita

Inspired by the quintessential "mango con chile" treat made famous by the beloved street vendors of Mexico. This blended margarita is made with 100% blue agave Tequila, mango syrup, chamoy, Triple Sec, sweet & sour and a chili rim. \$16



A Mi Manera

Create your own margarita! With over 10 different flavors the possibilities are endless. Choose two flavors: Mango, strawberry, tamarindo, peach, hibiscus, cucumber, blueberry, pomegranate, pineapple, coconut, chamoy, jalapeño. \$16



Flights

No Substitutions or Modifications



Mexican Candy Flight

\$18

Let your taste buds relive your childhood!
Try our flight of three candy shots:

- Mexican (Watermelon)
- Hawaiian (Piña)
- Tamarindo (Tamarind)

Michelada Flight

\$20

Try our michelada mix
in 3 different flavors!
Mango, Tamarindo
and Fresh Cucumber.



Mimosa Flight

\$15

• Peach • Strawberry • Mango



Margarita Flight

\$20

A margarita flight consisting of our 3 most popular margaritas
• Lime Margarita • Mango Chamoy Margarita • Tamarindo Margarita



La Bandera

This drink is composed of three
shots each one with a different
flavor, Lime juice, our delicious
michelada mix & our House
tequila. \$12



Specialty Cocktails

La-Passiflora

A mojito inspired cocktail. La Passiflora is made with Buchanans 12, muddled mint, and pureed passion fruit \$18

Mixcoatl

SERPENT OF THE SKY

Be ready to explore the different flavors Mixcoatl has to offer. Taking all your senses for a ride through the clouds. Illegal joven and Don Q pineapple rum will have you coming back for more \$18

Rose-Petal

Rose petal resembles a lollipop in both color and flavor. Strawberry with a hint of peach, spiked with vodka for a candy like experience. \$17

Pal-Patron

The perfect fusion for tequila and mezcal lovers with tropical flavors and a hint of acidity from the maracuya to create the right combination \$18

El Azteca

A cocktail that blends old flavors with new. Illegal Mezcal and monkey shoulder scotch is mellowed with Herradura Agave nectar and fresh citrus juice \$18

Watermelon Margarita

The perfect summer cocktail you can enjoy year round! Fresh watermelon and Herradura silver make this drink refreshing, delicious and great for any occasion!. \$18

Mezcalita de Piña

A perfect balance between sweet & smoky! Try our mezcalita de piña today! \$18

Cantarito

A Cantarito is one of the most authentic ways to enjoy your tequila. Herradura Silver, citrus and Squirt will send you back to the streets of Jalisco. \$17

Jalisco Mule

A recipe that's been around the world and back. A traditional mule made with 100% agave tequila. \$17



Soft Drinks

FOUNTAIN DRINKS

- Pepsi • Diet Pepsi • Dr. Pepper
- Starry • Pink Lemonade
- Brisk Raspberry Ice Tea
- Brisk Unsweetened Ice Tea
- Manzanita Sol

MEXICAN DRINKS

- Jarritos (Mandarina or Tamarindo)
- Agua Mineral • Sangria • Coke Bottle

Ask Your Waiter
For Agua del Dia

A la Carta

- 2oz Sour Cream
- 2oz Guacamole
- Side of Potato Salad
- Side of Chiles Treados
- Side of Cebollitas (3)
- Side Salad
- Side of Pico de Gallo
- Side of Chorizo
- Side of Queso Fresco (4 strips)
- Side of Vegetables
- Side of Nopal
- Side of Curtido Habanero
- Side of Frijoles
- Side of Arroz
- Side of ½ Avocado
- Side of Rajas
- Side of French Fries
- A la carte Enchilada (2)
- Guarnicion (Rice, beans, guacamole)
- Side of Seasoned Fries
- Side of Full Avocado
- A la carte Enchilada de Mole (2)
- A la carte Chile Relleno
- A la carte Enchilada de Camaron (2)
- A la carte Camarones (6)

TEQUILAS

- Silver • Reposado
- Añejo

- Patrón
- Don Julio
- Tres Generaciones
- Herradura
- 1800
- Gran Centenario
- Cazadores
- Casamigos
- Ocho
- 7 Leguas
- Lalo (*Silver Only*)

Reservas

- Jose Cuervo De La Familia
- Don Julio 1942
- Don Julio 70
- Herradura Ultra
- Clase Azul
 - Silver • Reposado • Añejo

MEZCAL

- Casamigos
- El Silencio
- Vida



50ML \$25
Great for Birthdays

Draft

- Blue Moon
- Guinness
- Pacifico
- Coors-Light
- Mango Cart
- 805
- Bud-Light
- Miller Lite
- Kona Big Wave
- Voo Doo Ranger
- Stella
- Michelob Ultra
- Lagunitas
- Corona Premier
- Modelo Especial
- Modelo Negra
- Dos XX Lager
- Estrella Jalisco

Ask your server about the rotational beers

Bottle

- Modelo Especial
- Corona Extra
- Corona Familiar

Soft Bar

(Non-Alcoholic Beverages)


\$10

- Cucumber Cooler
- Pineapple Cooler
- Strawberry Cooler



Fiesta Starters

Queso Fundido
Sub meat \$3




Jack and Oaxacan cheese with diced chorizo and diced jalapeño \$15

Street Corn



\$14

Guacamole



M.P.

Tacos Gobernador
Add steak \$3




3 Shrimp quesadillas styled tacos with red onions & chile poblano \$20

Tacos de Birria



\$20

Fiesta Platter



A combination of cheese quesadilla, taquitos, nachos and mojo fries \$22

Chicken Chimichanga




\$18

Taquitos with Guacamole




Shredded beef taquitos topped with sour cream and guacamole with a side of beans \$17

Consome Presidencial




Consome with shrimp and fish garnished with habanero and avocado \$16

Ostiones Presidenciales



Oysters topped with fish ceviche minced habanero (6) 16 (12) 31

Aguachile Verde o Negro



Spicy raw shrimp that is marinated in aguachile sauce and served with a small portion of fish ceviche \$24

PICTURES ARE FOR PROMO ONLY

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This item may be served raw or under cooked at your request.

• Substitutions may vary • Pricing is subject to change without notice
• Parties of 6 or more are subject to an automatic service charge

House Specialties



Don Alejo Platter

(Serves 4) Grilled steak, chicken, carnitas, quesadillas, taquitos, strips of queso fresco and chorizo. Served with a side of rice and beans. \$80



Fajitas Pescador

\$26



Molcajete de Mariscos

Fish fillet, two bacon wrapped shrimp and two grilled shrimps, octopus, & abalone dipped in our molcajete sauce sizzling in a volcano rock. Accompanied with rice and beans. \$50



Fajitas 4 Mares

Grilled sizzling shrimp, fish, octopus, abalone with sautéed vegetables. Accompanied with an order of rice, and beans. \$29



Molcajete

Grilled steak & chicken and carnitas, 2 costa azul shrimp & 2 grilled shrimp, cactus and strips of queso fresco dipped in our molcajete sauce sizzling in a volcano rock. Accompanied with rice & beans. \$45



Fajitas de Pollo o Asada

\$23



Fajitas de Camaron

\$24

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Pollo Y Carnes

Carne o Pollo Tampiqueño



Grilled "ranchera" steak served with a mole enchilada and spanish style rajas. \$24
Grilled chicken served with a red enchilada and spanish style rajas. \$24

Mar y Tierra



Top sirloin and 4 shrimps. Choose from: breaded, a la diablo, al mojo de ajo o a la plancha. \$25

Carne Sonora



\$24

Carnitas



\$20

Steak & Chicken



\$21

Carne en su Jugo



Bacon and steak combination in Guadalajara style. \$21

Pollo en Mole



\$21

Pollo con Rajas



Chicken breast served with spanish style rajas \$24

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Del Mar

Salmon Plate

Grilled salmon fillet \$26

Salmon Pescador

Grilled salmon fillet with four large shrimp \$30

Mar y Mar



Tender fish fillet & four large shrimp. Choose from: breaded, a la diablo, al mojo de ajo o a la plancha. . \$24

Camarones Pescador



Three wrapped in bacon, Three breaded & Three in garlic sauce. \$25

Caldo 7 Mares



An exquisite soup including seven different kinds of fresh seafood: crab, shrimp, fish, a type of abalone, clams, calamari and octopus. \$29

Caldo 4 Mares



Combination of four different kinds of seafood, Shrimp, abalone, octopus & fish. \$24

Tatemados



\$23

Mojarra



Fried fish. Choose one of the following: Fried, Garlic or Habanero. \$23

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Campechana Cocktail



Shrimp & Octopus cocktail \$21

Vuelve a la Vida Cocktail



Shrimp, Octopus, Abulón
& Oyster cocktail \$22

Shrimp Cocktail



Shrimp cocktail \$21

Tostada Diabla



\$22

Tostada de Ceviche



\$17

Tostada de Camaron



\$18

Tostada Mixta



\$20

Trio Pescador

Try all three tostadas.
Mixta, fish, shrimp tostada \$23



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Salads

Caesar milanesa salad



\$17

Chipotle Mexican salad



\$17

Combinations

\$20.00

Escoja 2 opciones y forme la combinación de su agrado.
Select 2 items & make your own combination.

- Taco: • *Asada* • *Chicken* • *Carnitas*
- Chile relleno
- Enchilada: • *Cheese* • *Chicken*
- Enchilada mole: • *Cheese* • *Chicken*
- Sope: • *Asada* • *Chicken* • *Carnitas*
- (2) Taquitos
- Fish Tacos • *Grilled* • *Breaded*
- Grilled Shrimp Tacos



Homemade Cafe de Olla

Try something
Calientito

- Latte Coffee
- Cortado
- Vanilla Cappucino
- Espresso
- Cappucino
- Cafe con leche
- Mokalita
- Hot Chocolate

No Refill



Desserts



Churro Cheesecake



3 Leches Gansito



Triple Chocolate Cake



Flan

Familia Ortiz

Knowing the origins of El Pescador

El Pescador is a dream come true thanks to the support of our customers, the solid union of our family, and the principles that our parents, Carlos and Isidra Ortiz, granted us.

Everything began in 1983 when Manuel Ortiz, the eldest brother of our family, had a dream of being an owner of his own restaurant. This dream became a reality in the city of Bell Gardens, CA.

Manuel knew he could count on the support of his ten brothers and his father. Later, each one of the brothers would share the same dream and a new path would lead to each one's destiny.

They focus on always maintaining the union, the virtue, and the advice of Don Carlos along with carrying in their blood the good sense of entrepreneurship from Doña Isidra Ortiz.

We are the Ortiz Family: Carlos Sr., Isidra, Manuel, Raul, Jesus, Carlos, Abel, Gustavo, Vicente, Horacio, Victor, Alejandro and Eliazer.

We thank God and each one of you for believing in our family and our restaurant, El Pescador.

