El Pescador



Since 1983

Margaritas

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. $16



Chamoy Margarita

Will you give in to this delicious forbidden margarita? Made with 100% blue agave Tequila, tamarindo, mango chamoy, Triple Sec, and sweet & sour. $16



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. $18



Tropical Margarita

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



Coconut Margarita

A smooth, frozen blend of tequila, creamy coconut, and fresh lime—this blended coconut margarita is icy, refreshing, and perfectly sweet with a tropical finish. $16



Prickly Pear Margarita

A vibrant twist on a classic—this prickly pear margarita blends smooth tequila with the subtly sweet, melon-like flavor of prickly pear and fresh lime, creating a refreshing, lightly tangy cocktail with a beautiful blush finish. $16



Maracuya Margarita

A refreshing tropical twist on a classic—this margarita blends smooth tequila with tangy maracuyá (passion fruit), fresh lime juice, and a hint of sweetness for a bright, citrusy finish. $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

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





Margarita Flight

$20

A margarita flight consisting of our 3 most popular margaritas

- **Lime Margarita**
- **Mango Chamoy Margarita**
- **Tamarindo Margarita**

Mexican Specialties

Charro Negro



Cantarito



Paloma



Jalisco Mule

Specialty Cocktails



Martini Selection
Choose from: Rose Petal, Lychee, Lemon Drop, Pear, Peach, Strawberry, Prickly Pear, and Espresso Martini. $17



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

El Pepis
A light and refreshing drink. Imagine a cucumber lemonade with a kick of Hendrick's Gin. Perfect for starting the party. $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



Jamaica Ahumada
A smoky mezcal cocktail balanced with fresh lime, orange liqueur, hibiscus, and pineapple —bright, tropical, and lightly floral with a refreshing citrus finish. $17



La Fresca
A refreshing tequila cocktail made with muddled cucumber and pomegranate, topped with sprite for a crisp, lightly sparkling finish. Bright, citrusy, and garden-fresh. $18



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

Berry Tipsy
A nicely balanced blackberry and gin cocktail for those warm summer nights. Citrus notes and fresh rosemary to add to the natural botanical flavors. $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



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. Ilegal joven and Don Q pineapple rum will have you coming back for more $18

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

Appetizers

Queso Fundido
Sub meat $3



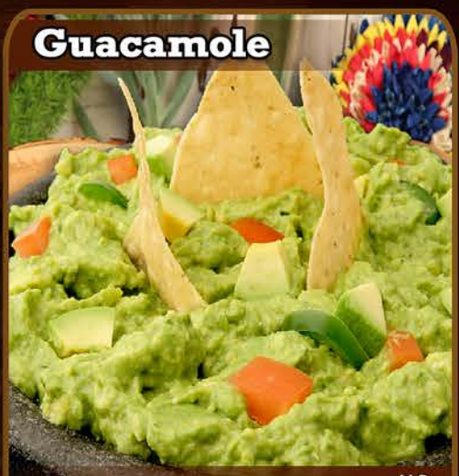
jack and Oaxacan cheese with diced chorizo and diced jalapeño $15

Street Corn



$12

Guacamole



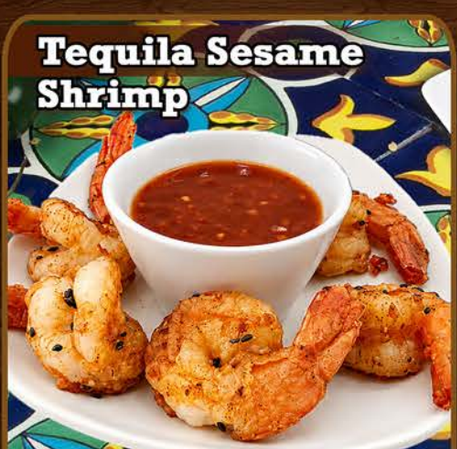
M.P.

Tatemados



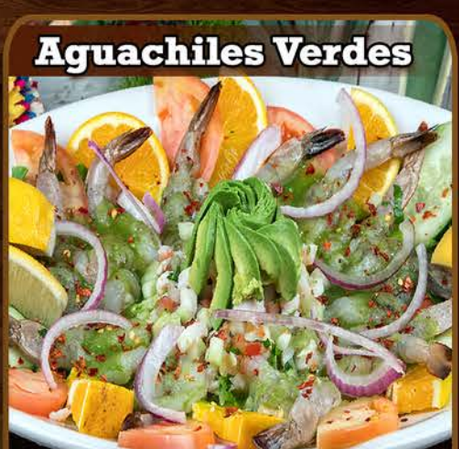
$23

Tequila Sesame Shrimp



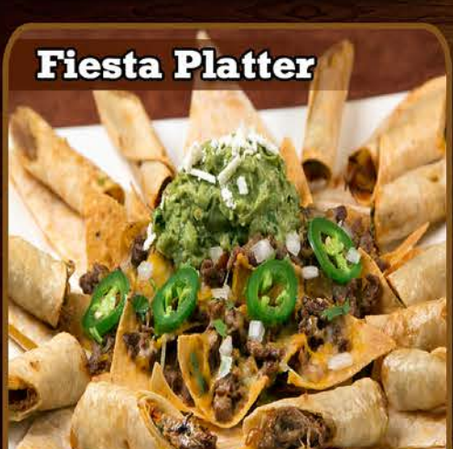
Comes with 6 shrimp. $18

Aguachiles Verdes



Small $19 Full Plate $25

Fiesta Platter



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

Chicken Chimichanga



$18

Taquitos (Beef or Chicken)



Small $15 Full Plate $20.

Consome Presidencial



Consome with shrimp and fish garnished with habanero and avocado $17

Ostiones Presidenciales



Oysters topped with fish ceviche minced habanero (6) $30 (12) $50

PICTURES ARE FOR PROMO ONLY

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- Parties of 6 or more are subject to an automatic service charge

House Specialties



Don Alejo Platter

Serves 6

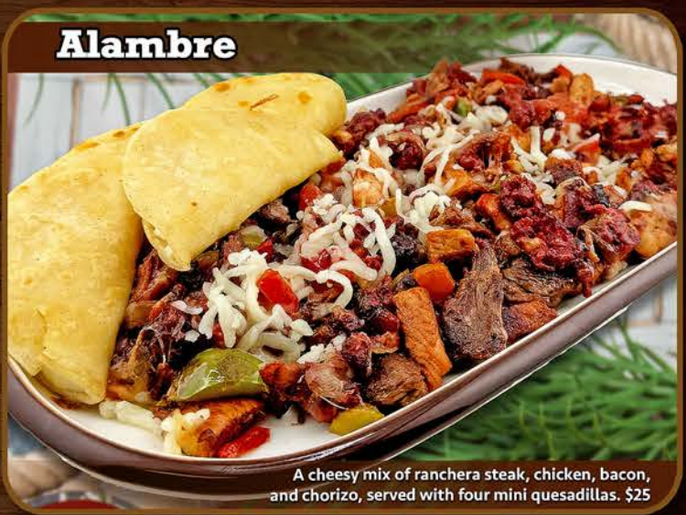
Grilled steak, chicken, carnitas, quesadillas, taquitos, strips of queso fresco and chorizo. Served with 6 side plates of rice, beans, & guacamole. $120

Molcajete



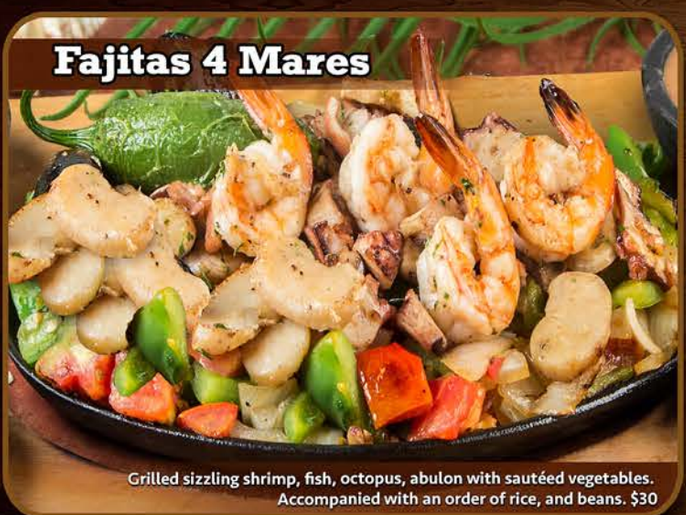
Grilled steak & chicken and carnitas, 2 costa azul shrimp & 2 grilled shrimp, cactus and strips of queso fresco dipped in our molcajete sauce sizzling in a volcano rock. Accompanied with rice & beans. $48

Alambre



A cheesy mix of ranchera steak, chicken, bacon, and chorizo, served with four mini quesadillas. $25

Fajitas 4 Mares



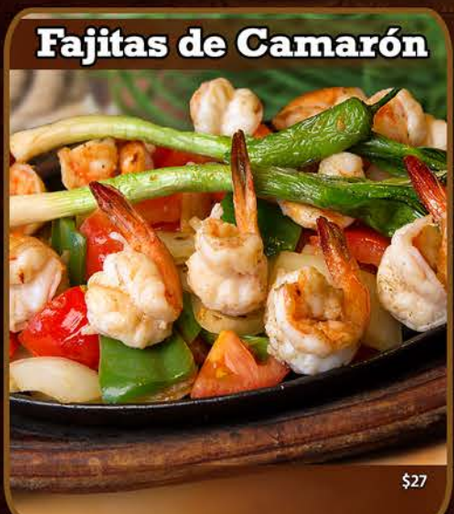
Grilled sizzling shrimp, fish, octopus, abulon with sautéed vegetables. Accompanied with an order of rice, and beans. $30

Fajitas Pescador



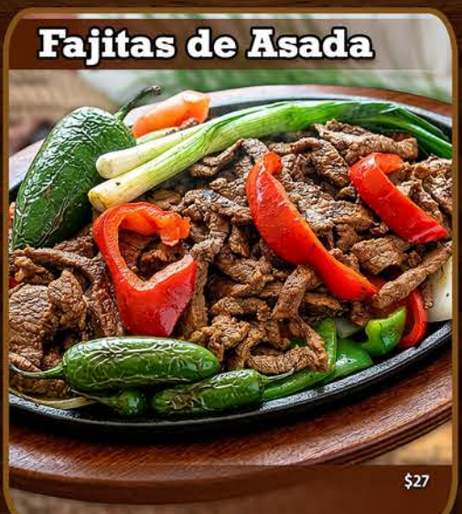
$28

Fajitas de Camarón



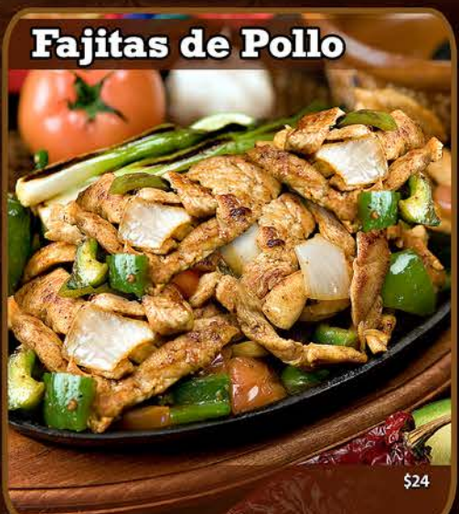
$27

Fajitas de Asada



$27

Fajitas de Pollo



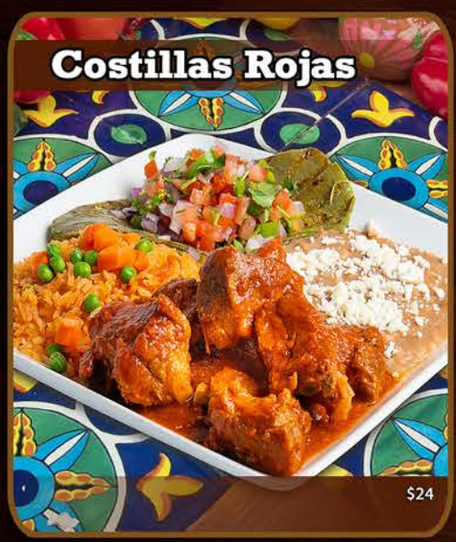
$24

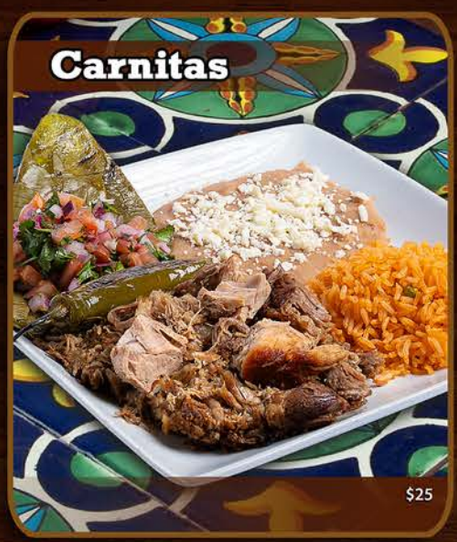
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Carnes



















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Pollo



Pollo Tampiqueño

Grilled chicken served with a red enchilada and spanish style rajas. $24



Pollo con Rajas

Chicken breast served with spanish style rajas $24



Pollo en Mole

$22



Milanesa de Pollo Plate

$21



Caesar Milanesa Salad

$18



Pollo en Salsa de Cilantro

$22

Combinations

$20.00

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

- Taco: • *Asada* • *Chicken* • *Carnitas*
- Enchilada: • *Cheese* • *Chicken*
- Enchilada Mole: • *Cheese* • *Chicken*
- (2) Taquitos
- Fish Tacos • *Grilled* • *Breaded*
- Grilled Shrimp Tacos *(+$1 additional charge)*
- Chile Relleno *(+$1 additional charge)*

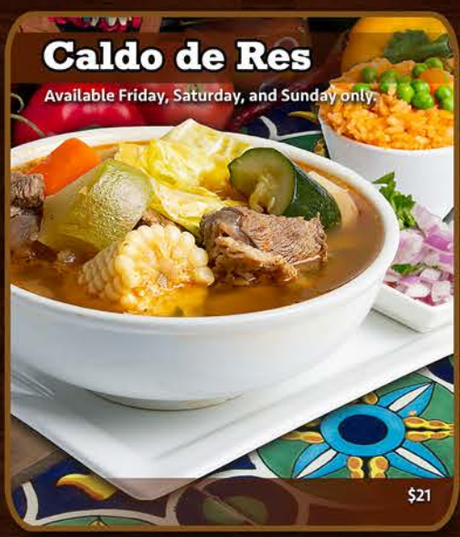
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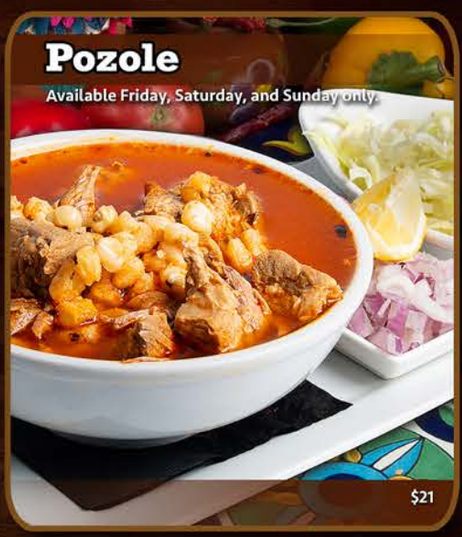
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Caldos



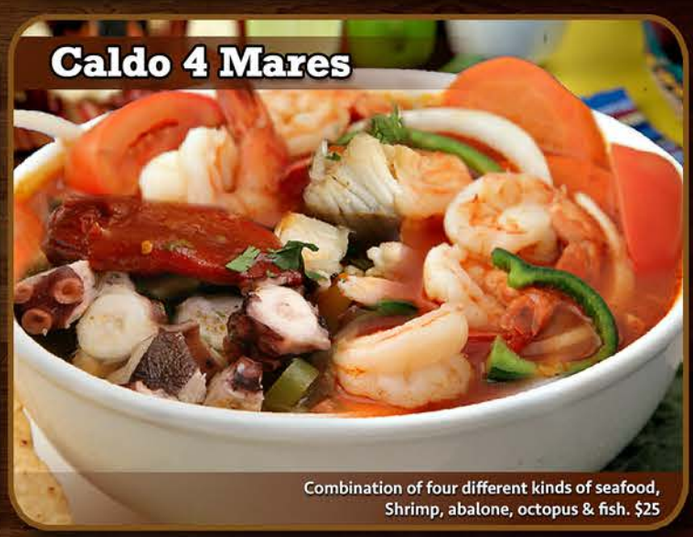












A La Carta

- 2 oz Sour Cream
- 2 oz Guacamole
- Side of Potato Salad
- Side of Chiles Toreados
- Side of Cebollitas (3)
- Side Salad
- Side of Pico de Gallo
- Side of Chorizo
- Side of Queso Fresco
- 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
- Side of Enchiladas (2)
- Guarnicion (Rice, beans, guacamole)
- Side of Seasoned Fries
- Side of Full Avocado
- Side of Enchiladas de Mole (2)
- Side of Chile Relleno
- Side of Enchiladas de Camaron (2)
- Side of Camarones (6)

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Del Mar



Salmon Plate

Grilled salmon fillet $30

Salmon Pescador

Grilled salmon fillet with four large shrimp $34

Mar y Mar



Tender fish fillet & four large shrimp. Choose from: breaded, a la diabla, al mojo de ajo o a la plancha. $25

Camarones Pescador



Three wrapped in bacon, Three breaded & Three in garlic sauce. $28

Tacos Gobernador



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

Tostaditas de Pulpo



$19

Empapelado



A traditional Mexican dish steamed in foil to seal in its rich, authentic sabores: fish, shrimp, octupos, abalone, veggies and crema de hongo. $30

Mojarra

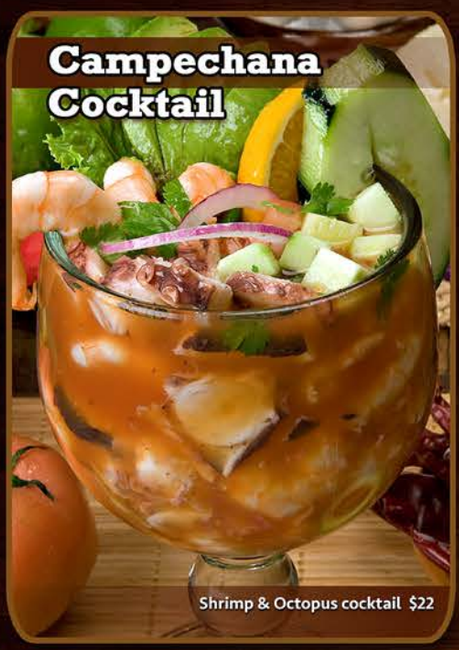


Fried fish. Choose one of the following: Fried, Garlic or Habanero. $23

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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.

