

Bonito



*Michoacán*

gourmet mexican cuisine

Las Vegas, NV



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[www.bonitomichoacan.com](http://www.bonitomichoacan.com)

# BOTANITAS

## (APPETIZERS)

FIRST ROUND OF HOMEMADE CHIPS, BEAN DIP AND SALSA IT IS COMPLEMENTARY. ADDITIONAL ORDERS ARE \$3.50

### FRESH GUACAMOLE DIP.....\$12.00

We prepare our fresh guacamole right at your table. Using fresh avocados, jalapeños, tomatoes, onions, cilantro & fresh lime juice to your choice.

### CEVICHE DE CAMARON.....\$15.95

Fresh shrimp diced with tomatoes, onions, cilantro mixed together with lime juice and spices. Served with tostadas.

### \* CEVICHE DE PESCADO.....\$14.95

Fresh diced fish with tomatoes, onions, cilantro mixed together with lime juice and spices. Served with tostadas.

### QUESADILLA DE HARINA .....\$9.00

Flour tortilla filled with Monterrey jack cheese with shrimp.....\$13.99 with carne asada or pollo asado.....\$12.99

### QUESADILLA DE MAIZ .....\$9.00

Corn tortilla filled with Monterrey jack cheese and chile strips, served with "pico de gallo" and "chiles toreados" with shrimp.....\$13.99 Carne asada o pollo asado.....\$12.99

### BOTANA "PAPA CHENCHO" .....\$14.00

A combination of beef taquitos, nachos, corn and flour quesadilla, sopitos (2 beef, 2 chicken). Served with guacamole and sour cream.

### TAQUITOS DORADOS.....\$11.00

Corn tortillas filled with beef or chicken, deep fried. Served with guacamole and sour cream. Flour.....\$13.00

### GORDITOS DE CAMARON.....\$13.99

Rollled flour tortilla filled with shrimp, tomatoes, onions and touch of jalapeños, deep fried and covered with Monterrey jack cheese. Served with guacamole.

### SOPITOS.....\$12.00

Six small handmade tortillas gorditas, lightly deep fried, topped with beef, chicken or chorizo, lettuce, beans, onions, cilantro, cotija cheese, tomatoes and a touch of guacamole and sour cream. With grilled chicken, steak and chorizo.....Add \$2.00

### \* COCKTEL DE CAMARON / SHRIMP COCKTAIL

Mexican style shrimp  
SM \$11.00 MD \$13.50 LG \$18.00



**COCKTEL DE CAMARON**

### \* CAMPECHANA.....\$22.00

A Michoacán style cocktail with a mix of seafood. Oyster, octopus and shrimp.

## OSTIONES EN SU CONCHA NATURAL



### \* OSTIONES EN SU CONCHA NATURAL

Fresh oysters on the shell  
Dozen .....\$17.00  
Half dozen .....\$9.50  
With ceviche ..... (6) Add \$4.00 ..... (12) Add \$8.00

### CHEESE CRISP PLAIN .....\$8.00

Deep fried flour tortilla with Monterrey jack and cheddar cheese.

### NACHOS .....\$10.00

Crisp tortilla chips covered with Spanish sauce, beans, melted cheese, jalapeños, guacamole and sour cream.

With carne asada or pollo asado.....\$12.99

### NOPALITOS.....\$11.00

Mexican cactus grilled with onion, tomatoes, cilantro and jalapeño.

Served with tortillas.

### TOREADOS CON QUESO .....\$10.00

Fried fresh jalapeños covered with melted Monterrey jack cheese

*¡Mucho picoso!*  
with chorizo.....Add \$2.00

### \* TOSTADA DE CEVICHE.....\$8.99

Made with fish or shrimp.

### CHEESE CRISP COMPLETO .....\$10.00

With guacamole, sour cream and "pico de gallo."

### QUESO FUNDIDO .....\$10.00

A blend of melted Monterrey jack cheese. Served with tortillas

With green chile strips .....Add \$2.00

With mushrooms.....Add \$2.00

With chorizo.....Add \$4.00

With shrimp.....Add \$5.00

### \* CAMARONES AHOGADOS.....\$22.00

Raw shrimp cooked to the order on fresh lime and lemon juice. Served with sliced avocados, cucumbers, sliced onions, and crushed red pepper.

### \* CAMARONES AGUACHILES ESTILO TURICATO.....\$22.00

Raw shrimp cooked onto the order on fresh lime and lemon juice with fresh special condiments. Served with sliced avocados, cucumbers, and sliced onions.

### MEXICAN PIZZA.....\$10.00

Choice of beef or chicken. Served with guacamole, sour cream and beans.

### Your health is very important to us.

We use real pure sea salt on everything. Canola oil is used to fry. Olive oil on our pans. No lard is used on our beans or anything else. Our handmade tortillas are made with vegetable shortening.

# SOPAS

## (SOUP)

### CALDO DE RES .....\$17.00

Mexican beef soup.

### CALDO DE CAMARON.....\$23.00

Large fresh Gulf shrimp soup made with fresh vegetables. Served with tortillas.

### SOPA MARINERA.....\$25.00

Seven seafood soup, made with scallops, octopus, green mussels, fish crab legs, clams and shrimp ¡Quita- Cruda!

### SOPA DE ALBONDIGAS.....\$15.00

Beef meatball soup with potatoes and carrots.

### MENUDO.....\$16.00

We make menudo Saturday and Sunday only ¡Para la cruda!

### CALDO DE POLLO .....\$15.00

Mexican chicken soup

### SOPA DE TORTILLA CON POLLO.....\$15.00

Chicken tortilla soup, made with shredded chicken on its own broth with vegetables, topped with sour cream, avocado and crispy tortilla strips

### BIRRIA DE CHIVO.....\$18.00

A very traditional Mexican festival dish, made with fresh goat meat cooked with several selections of dried chiles, spices and a touch of beer. Served with onions and cilantro.

### CALDO DE PESCADO.....\$22.00

Fresh pieces of fish fillet soup made with fresh vegetables and spices served with tortillas.

\* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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## ENSALADAS (SALADS)

### DINNER SALAD.....\$7.00

Fresh lettuce with chopped tomatoes, cucumber, shredded cheese, served with your choice of dressing.

### TIMO'S MANGO SALAD.....\$15.00

Mango, jicama, spinach and artichokes.  
Dressed with a light raspberry vinaigrette.

### ENSALADA SUPREMA CON POLLO.....\$15.00

With grilled chicken, fresh lettuce, sliced tomatoes, avocados, and boiled eggs, served with your choice of dressing.

### AVOCADO SALAD.....\$13.00

Fresh lettuce with fresh avocado slices, tomatoes, shredded cheese and your choice of dressing.

### ENSALADA MARINERA.....\$15.95

Two avocado shells, filled with avocado, diced shrimp, tomatoes, onions, little jalapeños, and lime juice. Served on a bed of lettuce and a side of crackers.

### SALMON A LA PARRILLA SALAD.....\$21.00

A grilled salmon fillet salad with lettuce, tomato, red onion, cucumber and avocado, dressed with our sarandeado dressing.

### BONITO'S CAESAR SALAD.....\$16.00

Romaine lettuce, tomatoes, red onions, cotija cheese and Crispy tortillas strips

With marinated chicken.....\$18.00

With large Mexican shrimp.....\$21.00

### \* BONITOS' STEAK SALAD.....\$21.00

8oz New York steak with avocado, mixed greens, cucumber, tomatoes, red onions, dressed with our cilantro vinaigrette.

## TACOS

*Tres (3) tacos, acompañados con sopa de fideo, arroz y frijoles*

*Three (3) tacos served with "sopa de fideo", rice and beans*

### TACOS PASTOR.....\$17.95

### TACOS DE CARNE ASADA.....\$17.95

New York Steak in small chunks mixed with pico de gallo.

### TACOS DE POLLO A LA PARRILLA.....\$14.95

Chunks of grilled chicken mixed with pico de gallo.

### TACOS DE LENGUA.....\$19.00

Chunks of beef tongue, served with cilantro and onions on the side.

### TACOS DE CHORIZO.....\$17.95

Mexican sausage, served with cilantro and onions on the side.

### TACOS DE PESCADO.....\$16.95

### TACOS DE CAMARON.....\$17.95

Fried beer battered fish or shrimp on soft corn tortillas served with coleslaw, pico de gallo and a special sauce.

### TACOS DORADOS DE CAMARON.....\$18.95

Sautéed large golf shrimp with tomatoes, onions and cilantro on hard shell corn tortillas. We add our zarandeada tomato sauce. Served with lettuce inside. My mom's special recipe!

### SOPES.....\$17.95

Three (3) hand-made tortilla gorditas, lightly deep fried. Topped with onion, cilantro and cotija cheese, your choice of chorizo, carne asada or pollo asado.

### FLAUTAS MAMA "CHELO".....\$15.00

Four rolled corn tortillas filled with chicken or beef, deep fried. Served with guacamole, sour cream and salsa verde.

## RAUL'S RECOMMENDED

### \* SALMON & NY STEAK.....\$42.95

Lemon pepper or sarandeado salmon fillet combined with a NY steak topped with mild green chile strips. Served with Mexican rice and salad.

### \* COMBINACION "DON CHICO" (MAR Y TIERRA).....\$45.00

Surf & turf. A combination of any of our shrimp and NY steak dishes

### ALAMBRES.....\$26.00

Grilled chicken, steak, chorizo, bacon with bell peppers and onion topped with melted Monterrey jack cheese. Served sizzling.

### ENCHILADAS MICHOACANAS.....\$16.00

A very traditional dish in Michoacan, three grilled tortillas in a special enchilada sauce. Filled with cotija cheese and onions served with lettuce and vegetables.

Add a piece of chicken.....\$3.50

Add a piece of steak.....\$6.50



**ENCHILADAS MICHOACANAS**



**LOBSTER & RIBEYE**

### \* LOBSTER & RIBEYE.....\$59.95

Ribeye topped with mild green chile strips, your choice of replacing the steak for another lobster tail. Served with Mexican rice and salad.

### FAJITAS MIXTAS

Mixed fajitas with steak, chicken, pork and shrimp.

With guacamole and sour cream. Rice and beans. Served sizzling.

For one.....\$26.00

For two.....\$47.00

### TORTAS MEXICANAS ESTILO MICHOACAN...\$16.00

Mexican sandwiches served with lettuce, onions, tomatoes, avocado, mayonnaise and vegetables on a fresh baked telera bread. Your choice of chicken, carne asada, lengua, milanesa, pork or ham.

### TIMO'S GRANDOTE BURRO

Burrito stuffed with sour cream, guacamole, rice, beans and lettuce smothered with green salsa

Shrimp.....\$19.00

Carne asada.....\$18.00

Carnitas (pork).....\$18.00

Chicken.....\$15.00

\* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## CAMARONES Y PESCADO (SEAFOOD)

*All dishes are served with "sopa de fideo", rice, beans and home made tortillas*

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|--|---|
| <p><b>CAMARONES BORRACHOS</b> ..... \$23.00<br/>Large fresh Mexican gulf shrimp sautéed in olive oil, fresh lemon juice, garlic, spices and tequila, sprinkled with crushed red pepper.</p> <p><b>CAMARONES DIONISIA</b> ..... \$23.00<br/>Combination of roasted green chiles blended with a touch of sour cream sautéed large fresh Mexican Gulf shrimp, smothered with Monterrey Jack cheese, baked in the oven.</p> <p><b>CAMARONES RANCHEROS</b> ..... \$23.00<br/>Large fresh Mexican gulf shrimp sautéed in olive oil, white wine cooked with a touch of Mexican sauce, onions, tomatoes, cilantro and a touch of Jalapeños.</p> <p><b>CAMARONES SARANDEADOS "TIA ESTHER"</b> ..... \$23.00<br/>Large fresh Mexican Gulf shrimp, basted in sarandeado sauce with a rich selection of dried chiles, and secret spices blended with a touch of mayonnaise.</p> <p><b>CAMARONES AL MOJO DE AJO</b> ..... \$23.00<br/>Large fresh Mexican gulf shrimp sautéed in olive oil with garlic, and white wine.</p> <p><b>CAMARONES ZIRAHUEN</b> ..... \$23.00<br/>(Zirahuen is a town with a beautiful lake in Michoacán) Large fresh Mexican Gulf shrimp sautéed in olive oil with tomatoes, onions, a bit of sour cream, paprika and secret condiments. ¡Delicioso!</p> <p><b>CAMARONES A LA DIABLA</b> ..... \$23.00<br/>Large fresh Mexican Gulf shrimp, sautéed in red sauce made with a rich combination of dried chiles, tomato sauce and a bit of ketchup. ¡Caliente!</p> <p><b>ENCHILADAS DE CAMARON</b> ..... \$23.00<br/>Deluxe seafood enchiladas, filled with fresh Mexican gulf shrimp simmered in our delicious red enchilada sauce.</p> <p><b>CAMARONES ABUELITO TIMO</b> ..... \$25.00<br/>Large fresh Mexican gulf shrimp filled with cheese and bell peppers. Wrapped in bacon and deep fried. Served with a side of a special sarandeado sauce.</p> <p><b>FAJITAS DE CAMARON</b> ..... \$23.00<br/>Large fresh Mexican gulf shrimp stir fried with green chiles, onions, tomatoes, cilantro and spices. With guacamole and sour cream. Served sizzling. For two ..... \$43.00</p> <p><b>CHILES RELLENOS DE CAMARON</b> ..... \$25.00<br/>Two fresh pasilla peppers filled with fresh Mexican gulf shrimp, sautéed in olive oil, cooked with a touch of Mexican sauce, onions, cilantro and tomatoes. Smothered with Monterrey Jack cheese.</p> | <p><b>CAMARONES AL COGNAC</b> ..... \$25.00<br/>Shrimp cooked to a taste sautéed in cognac sauce, made with mushrooms, onions, secret spices, a little sour cream and cognac.</p> <p><b>CAMARONES PUREPECHAS</b> ..... \$23.00<br/>Fresh Mexican gulf shrimp pan-fried with olive oil, dried pasilla chiles, mushrooms, fresh garlic and a touch of white wine.</p> <p><b>FILETE RELLENO</b> ..... \$25.00<br/>Fish fillet stuffed with shrimp and octopus, deep fried and smothered with our delicious sarandeado sauce and a special recipe.</p> <p><b>PESCADO A LA VALLARTA</b> ..... \$22.00<br/>Fish fillet roughly pan-fried in olive oil, white wine, peppers, onions, garlic, tomatoes, cilantro and green olives.</p> <p><b>PESCADO AL AJILLO</b> ..... \$22.00<br/>Fish fillet pan-fried with garlic, olive oil lemon juice, white wine and secret spices.</p> <p><b>PESCADO CON ACEITUNAS "SAN JUAN NUEVO"</b> ..... \$22.00<br/>Fish fillet pan-fried with olive oil, dry white wine, sliced almonds, green and black olives and my chef's condiments.</p> <p><b>PESCADO ESTILO "PLAYA AZUL"</b> ..... \$22.00<br/>Fish fillet sautéed in our delicious Spanish sauce, a touch of pico de gallo and secret condiments. Topped with melted Monterrey Jack cheese.</p> <p><b>PESCADO ENVUELTO</b> ..... \$22.00<br/>Fish fillet wrapped in aluminum foil, cooked with spinach, mushrooms, white wine and special condiments.</p> <p><b>CAMARONES EMPANIZADOS</b> ..... \$23.00<br/>Breaded shrimp seasoned Mexican style.</p> <p><b>HUACHINANGO</b> ..... \$23.00<br/>Fresh whole red snapper. Served with rice, fresh fries and fresh salad. Sarandeado or garlic (mojo de ajo) ..... \$24.00</p> <p><b>MOJARRA FRITA</b> ..... \$20.00<br/>Fresh whole tilapia fish fried. Served with rice, French fries and a salad. Sarandeado or garlic (mojo de ajo) ..... \$21.00</p> |
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**CHILES RELLENOS DE CAMARON**



**MOJARRA FRITA**

### HEALTHY CHOICES

*\*Todos los platillos se sirven con ensalada (lechuga, rebanadas de tomate, pepinos y aguacate).*

*\*All dishes are served with our Bonito's salad (lettuce, spinach, tomatoes, cucumber and avocado dressed with cilantro vinaigrette).*

*\*Except tacos baja kilos doesn't come with salad*

#### Vegetarian / vegetariano

- FAJITAS VEGETALES** ..... \$15.00  
Vegetable fajitas.
- BURRITO DE VEGETALES** ..... \$11.00  
Made with vegetables.
- ENCHILADAS DE VEGETALES** ..... \$15.00  
Corn tortilla filled with vegetables your choice of green or red sauce.
- TACOS BAJA KILOS** ..... \$15.00  
Mixed grilled vegetables. Served on a lettuce shell not on a tortilla.

#### Low Carbs / De dieta

- POLLO A LA PARRILLA CON VEGETALES** ..... \$19.95  
Grilled chicken served with vegetables cooked in olive oil.
- TACOS BAJA KILOS** ..... \$17.00  
Choice of grilled chicken or steak. Served on a lettuce shell not on a tortilla.
- \* POLLO O CARNE CON NOPALES**  
Cactus with grilled chicken or grilled steak, onions, cilantro, tomatoes and jalapeños.  
With chicken ..... \$19.00  
With steak ..... \$27.00
- SALMON A LA PARRILLA** ..... \$24.00  
Grilled salmon with lemon pepper seasoning or sarandeado sauce. Served with salad and vegetables.
- FILETE DE TILAPIA** ..... \$20.00  
Fresh tilapia fillet pan-fried in olive oil, garlic sauce and secret spices.
- PESCADO ENVUELTO** ..... \$22.00  
Fish fillet wrapped in aluminum foil, cooked with spinach, mushrooms white wine and special condiments.

\* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

FIRST ROUND OF HOMEMADE CHIPS, BEAN DIP AND SALSA IT IS COMPLEMENTARY. ADDITIONAL ORDERS ARE \$3.50

## POLLO (CHICKEN)

All dishes are served with "sopa de fideo", rice, beans and home made tortillas

**POLLO MICHOACÁN.....\$19.00**

A special family recipe. Chicken breast cut into pieces in a tomato sauce with a touch of vinegar and spices with carrots, olives, and jalapeño.

**POLLO EN ESTOFADO " DOCTOR FRANCISCO".. \$19.00**

This recipe is in memory of my grandpa. He was a very good doctor in México and this was one of his favorite dishes. Grilled chicken breast cooked with olive oil, red wine, fresh vegetables and prunes

**POLLO AL CHIPOTLE  
"PARANGARICUTIRIMICUARO" ..... \$19.00**

Fresh chicken breast, cooked with chipotle sauce, fresh tomatoes, onions, peppers, green olives, garlic and dried red chiles  
¡Mucho picosol!

**POLLO CON RAJAS Y CREMA..... \$20.00**

Grilled chicken breast, sautéed in a little olive oil, onions and fresh roasted pasilla pepper strips in a cream sauce.

**POLLO AL TOMATE, ESTILO "ZIRAHUEN" .... \$19.00**

Zirahuen is a name of a town and a beautiful lake in Michoacan. Chicken breast cooked with olive oil, sauteed with sliced tomatoes, onions, a bit of sour cream, paprika and secret condiments ¡Mucho sabroso!

**POLLO AL COGNAC..... \$20.00**

Grilled chicken breast sautéed in olive oil, garlic, mushrooms, a bit of sour cream, onions, my mom's secret spices and a touch of cognac.

**POLLO AL MOJO DE AJO..... \$19.00**

Grilled chicken breast sautéed in olive oil with garlic, and white wine.

**POLLO CON ACEITUNAS "SAN JUAN NUEVO"... \$19.00**

Entrale a San Juan bailando!. Grilled chicken breast, topped with olives, made with olive oil, dry wine, sliced almonds, green and black olives and our Chef's secret condiments.

**POLLO CORRETEADO..... \$19.00**

Grilled chicken breast, garlic topped with "pico de gallo" and melted Monterrey Jack cheese.

**POLLO A LA PARRILLA ..... \$19.00**

Grilled chicken with a touch of lime juice, salt and black pepper. Served with guacamole and lemon wedges.

**POLLO SARANDEADO "TIA ESTHER" .....\$19.00**

Grilled chicken breast basted with sarandeado sauce, a selection of dried chiles, secret spices, blended with a touch of mayonnaise.

**FAJITAS DE POLLO..... \$19.00**

Chicken breast stir fried with green chiles, onions, cilantro and sliced tomatoes. With guacamole and sour cream. Served sizzling.  
For two.....\$37.00

**POLLO ESTILO "AMADOR CASTILLO" ..... \$19.00**

Grilled chicken breast marinated overnight in a sauce made with achiote, fresh garlic, onions, dried red chiles, vinegar and secret spices. Served with guacamole.

**MOLE POBLANO ..... \$21.00**

Our most elaborated recipe. A very traditional and festive dish made with a variety of chiles and spices. It's between hot and mild with a touch of chocolate.



**MOLE POBLANO**

## CARNE (STEAK)

All dishes are served with "sopa de fideo", rice, beans and home made tortillas

You can upgrade any of our steak entrees with a bone in 16oz rib eye steak. Market price.



**STEAK CILANTRO**

**\* STEAK CILANTRO..... \$28.00**

New York steak cooked to taste with a blend of slice onions, cilantro and spices. Covered with our delicious green tomatillo sauce. Very tender!

**\* CARNE ASADA ..... \$28.00**

Thin New York steak grilled with a touch of lemon juice and spices. Topped with pan-fried, pico de gallo, green onions and grilled jalapeños. Served with guacamole.

**\* STEAK RANCHERO..... \$28.00**

New York steak cooked to taste in our ranchero and "verde" sauce. Covered with melted cheese.

**\* CARNE A LA TAMPIQUEÑA ..... \$30.00**

New York steak cooked to taste. Covered with sautéed green chiles strips. Served with a cheese enchilada and guacamole.

**\* STEAK PICADO ..... \$28.00**

New York steak in small chunks, sautéed with onions, cilantro, jalapeños, tomatoes and mixed with Spanish and verde sauce.

**\* STEAK A LA COCA-COLA, "MAMA CHELO" ... \$28.00**

New York steak cooked to taste in Coca-Cola sauce. This is one of my mom's secret recipes, made with dried pasilla chiles, fresh garlic, black pepper, cloves, secret spices and Coca-Cola!

**\* STEAK AL COGNAC..... \$30.00**

New York steak cooked to taste, sautéed in cognac, mixed with mushroom, onion, secret spices, a little sour cream and a touch of cognac.

**\* STEAK NINFA..... \$28.00**

New York steak cooked to taste, sautéed in olive oil, fresh vegetables, garlic and special seasoning. Ninfa is the name of my grandma and my sister.

**\* STEAK CON ACEITUNAS "SAN JUAN NUEVO" .. \$28.00**

New York steak cooked to taste, made with olive oil, white wine, sliced almonds, green and black olives and secret spices.

**\* FAJITAS DE RES..... \$25.00**

Tender beef Strips mixed with tomato, onions, peppers, cilantro and spices. With guacamole and sour cream. Served sizzling.  
For two.....\$46.00

**\* CHILE COLORADO ESTILO "BAPACUARO" ... \$28.00**

We prepare this dish to order. New York steak in small chunks sautéed in red sauce, made with guajillo and the arbol dried chiles, fresh tomatoes and my wife's secret spices. Served with raw onions.

**\* MILANESA CON PAPAS ..... \$28.00**

New York steak cut thin, breaded and pan-fried. Served with French fries and guacamole.

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## COMBINACIONES (COMBINATIONS)

*Todas las combinaciones son servidas con sopa de fideo, arroz y frijoles refritos*  
All combinations are served with "sopa de fideo", rice and refried beans

1. **MORELIA** ..... \$18.00  
Chile relleno, chicken enchilada and beef taco.
2. **TURICATO** ..... \$18.00  
Beef and bean burrito, tamal and beef taco.
3. **URUAPAN**..... \$18.00  
Green pork and bean burrito, beef enchilada and chicken taco.
4. **SANTA CLARA** ..... \$18.00  
Cheese enchilada, beans with guacamole tostada and beef taco.
5. **LA HUACANA**..... \$18.00  
Green pork and guacamole burrito, cheese enchilada and chicken taco.
6. **HUETAMO**..... \$18.00  
Chicken enchilada, chicken taco and chicken tostada
7. **APATZINGAN (2 ENCHILADAS)**.....\$15.00  
Chicken or beef enchilada with cheese(2).  
add mole sauce ..... \$2.99  
add grilled beef ..... \$3.99  
add grilled chicken ..... \$3.99
8. **LA PIEDAD** .....\$16.00  
Choice of (2) burritos  
Beef and beans, all beef, green chile pork and beans, all pork, pork and guacamole, chicken and beans, all chicken.
9. **JANITZIO** .....\$16.00  
Cheese enchilada and beef taco.
10. **ZACAPU** .....\$16.00  
Tamal and beef enchilada.
11. **LOS REYES** .....\$15.00  
Chile relleno and beef taco.
12. **TACAMBARO** .....\$15.00  
Beef and bean burrito and beef taco.
13. **ZAMORA**.....\$15.00  
Green chile pork and guacamole burrito and chicken enchilada.
14. **ZITACUARO**.....\$15.00  
Two (2) enchiladas with our green tomatillo sauce served with sour cream and onions on top.  
add grilled chicken..... \$2.99  
and steak..... \$3.99
15. **TANGANCICUARO**..... \$18.00  
Entomatadas, folded corn tortillas (3) filled with beef, chicken or cheese. Simmered in our delicious Spanish sauce, topped with Monterrey Jack cheese and sour cream.
16. **TEPEQUE**  
Hard shell tacos, beef, chicken or chorizo.  
order of two (2)..... \$15.00  
Order of three (3) ..... \$17.00
17. **TINGUINDIN** ..... \$16.00  
Chile relleno, green chile pork and bean burrito.
18. **SAHUAYO**..... \$17.00  
Chile relleno and cheese enchilada.
19. **PARICUTIN** ..... \$19.00  
Two (2) chiles rellenos, served with tortillas.

## LENGUA

- LENGUA ESTILO "MICHUACAN"** ..... \$26.00  
Fresh beef tongue cooked in a fresh tomato sauce, onion, garlic, carrots, olives, hojas de laurel and peppers.
- LENGUA EN CHIPOTLE** ..... \$26.00  
Fresh beef tongue sautéed in our special sauce, made with chipotle chiles, chile verde, olive oil and special condiments.
- LENGUA AL TOMATILLO** ..... \$26.00  
Fresh beef tongue in our special green tomatillo sauce.

## MARRANITO (PORK)

*Servidos con "sopa de fideo", arroz, frijoles y tortillas*  
Served with "sopa de fideo", rice, beans and corn tortillas

- LOMO ESTILO "AMADOR CASTILLO"** ..... \$19.00  
Pork chops marinated overnight in a sauce made with achiote, fresh garlic, onions, dried red chiles, vinegar and secret spices. Served with guacamole.
- FAJITAS DE MARRANITO** ..... \$19.00  
Marinated carnitas, stir fried with bell peppers, onions, cilantro, tomato and spices. With guacamole and sour cream. Served sizzling.  
For two.....\$38.00
- CARNITAS A LA COCA-COLA "MAMA CHELO"** .....\$19.00  
Carnitas in Coca-Cola sauce. Made with dried pasilla chiles, fresh garlic, black pepper, cloves and my mom's secret spices and Coca-Cola!
- COCHINITA REVOLCADA** ..... \$19.00  
Carnitas in small pieces sautéed in three delicious salsas.
- CHILE VERDE** ..... \$19.00  
Lean pork in chunks, simmered in our delicious green tomatillo sauce, made with cilantro, onions, green chiles, garlic and secret spices.
- CARNITAS MICHUACAN**..... \$19.00  
Pork marinated with fresh oranges and spices. Slowly cooked in its own juices until tender. The state of Michoacan is known for the best carnitas in all of Mexico. Served with Pico de Gallo (chiles en vinagre).



**CARNITAS MICHUACAN**

## PARRILLADAS

- TIERRA CALIENTE** ..... \$48.95  
A combination of our costumers' favorite dishes, Pollo sarandeado, carnitas y carne asada. Served with chiles toreados filled with chorizo and topped with Monterrey jack cheese. For 2 people. ¡Mucho sabroso!
- PLAYA LA LLORONA**.....\$58.00  
A combination of seafood with shrimp, four different ways a fish fillet, calamari strips and rice with octopus. For 2 people ¡Mucho sabroso!
- PARRILLADA MIXTA**..... \$49.95  
A special combination of New York steak, shrimp, chicken breast and chorizo, made in our special sauce. Made to order. Served with guacamole pico de gallo, queso fundido, green onions and chiles toreados. For 2 people ¡Mucho sabroso!



**PARRILLADA MIXTA**

\* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# KID'S MENU

For kids 10 and under, served with rice, beans, sopa de fideo and Raulito's soft drink.  
Kids menu includes a soft drink and a refill. No refills on milk and juices. Refills are only \$1.00

**JARED MATEO** .....\$8.50  
(Breaded shrimp served with french fries)

**VALERIA**.....\$7.00  
Quesadilla (flour tortilla stuffed with cheese, beef or chicken)

**ANA PAULINA**.....\$7.00  
(Enchilada with cheese, beef or chicken)

**ISAAC**.....\$7.00  
(Beef or chicken taco)

**KIDS DESSERT**  
**LUNA**.....\$2.50  
Scoop of vanilla ice cream and churros  
(This offer is only valid with purchase of a kid meal)

**TIMITO**.....\$7.00  
(Burrito with beans, chicken or beef)

**AVA** .....\$7.00  
(Hamburger or cheeseburger served with fries)

**EMMA**.....\$7.00  
(Chicken tenders served with fries)

**AYLANI** .....\$7.00  
(Taquitos Dorados) Rolled corn tortilla filled with your choice of shredded chicken or beef. Served with sour cream and guacamole, guacamole is made with onions, tomato, cilantro and lime juice.

## DESAYUNOS (BREAKFAST)

*Servidos con arroz, frijoles y tortillas*  
*Served with rice, beans and tortillas*

**HUEVOS CON CHORIZO**.....\$14.99  
Scrambled eggs with ground Mexican sausage and a little pico de gallo.

\* **CHILAQUILES** .....\$13.00  
Fried corn tortilla chips, smothered with non spicy, mild, or spicy green or red sauce, topped with cotija cheese with a touch of onions and sour cream.  
With carne asada ..... \$22.00  
With pollo asado ..... \$19.00

\* **CHILAQUILES MONTADOS (WITH TWO EGGS)** ..\$16.00  
Fried corn tortillas, smothered with non spicy, mild or spicy green or red sauce. Your choice, scrambled or fried eggs.

**HUEVOS A LA MEXICANA** .....\$14.00  
Scrambled eggs with chopped tomatoes, onions, cilantro and a touch of jalapeños.

**HUEVOS AHOGADOS**.....\$14.99  
Poached eggs in a non-spicy, mild, or spicy ranchero style sauce

**HUEVOS CON MACHACA**.....\$14.99  
Scrambled eggs with pulled pork or shredded beef, pan-fried with tomatoes, onions and cilantro.

**HUEVOS CON NOPALITOS**.....\$14.99  
Scrambled eggs mixed with Mexican cactus and a little pico de gallo.

**HUEVOS CON JAMON** .....\$14.99  
Scramled eggs mixed with "pico de gallo" and ham.

**BREAKFAST BURRITO**.....\$15.00  
Scrambled eggs with potatoe, comes with sour cream and guacamole inside, guacamole is made with onions, tomatoes and cilantro  
Chorizo.....\$16.00  
Bacon.....\$17.00

\* **HUEVOS RANCHEROS** .....\$14.99  
Two fried eggs over a corn tortilla, topped with our green chile sauce, Mexican sauce, diced roasted pasilla peppers and onions.



**HUEVOS RANCHEROS**



## BEVERAGES

**AGUAS FRESCAS - ONE REFILL**  
**HORCHATA, JAMAICA, TAMARINDO, MELON, PIÑA, LEMONADE** .....3.95

**SOFT DRINKS - ONE REFILL**.....3.95  
Pepsi, Diet Pepsi, Pepsi zero, Starry (lemon lime soda), Crush (orange soda), Dr. Pepper, Brisk ice tea, Squirt



**COFFE AND TEAS - FREE REFILL**  
**FRESH BREWED ICE TEA** .....3.95  
**HOT TEA**.....3.95  
**BORN COFFEE** .....3.95  
**FRESHLY ROASTED COFFEE**.....3.95  
**CAFE DE OLLA (CINNAMON AND BROWN SUGAR)** .....3.95  
**MEDIUM ROAST REG COFFEE** .....3.95  
**DECAF** .....3.95

**NO REFILLS**  
**MEXICAN SODA POP, COCA-COLA IN A BOTTLE, OR JARRITOS**.....3.50  
**MILK**.....3.50  
**CLAMATO** .....3.50  
**STRAWBERRY LEMONADE**.....5.00  
**JUICES** .....3.50  
Orange, cranberry, apple and pineapple

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# LUNCH SPECIALS

SERVED 10:00 AM TO 3:00 PM MONDAY - FRIDAY  
 MOST ORDERS SERVED WITH RICE, BEANS AND CORN OR FLOUR TORTILLAS  
 CUP OF FIDEO SOUP AND A SOFT DRINK IS INCLUDED WITH ONE REFILL.  
 COFFEE AND ICE TEA FREE REFILLS. SOFT DRINKS AFTER YOUR TWO INCLUDED  
 DRINKS ARE ONLY \$2.00 WITH PURCHASE OF LUNCH SPECIAL.

- |  |  |
|--|--|
| <b>1. Green Chile Burrito</b> .....\$13.95<br>(Pork and beans burrito) served with rice and beans.   | <b>9. Pollo Amador</b> ..... \$14.95<br>(Marinated chicken breast)   |
| <b>2. Chimichanga</b> .....\$13.95<br>(chicken, beef or beans) served with rice and beans.   | <b>10. Chuletas de Puerco</b> ..... \$14.95<br>(Two pork chops grilled Mexican style)  |
| <b>3. Burrito</b> .....\$13.95<br>(Chicken, beef, beans, ground beef) Served with rice and beans.  | <b>11. Two Soft Tacos</b> ..... \$14.95<br>(carne asada, pollo asado, pastor, lengua or chorizo)   |
| <b>4. Taco Salad</b> .....\$13.95<br>(Chicken, beef or beans) In a large flour shell with lettuce, tomatoes, guacamole & sour cream. Not included rice and beans | <b>12. Two Sopes</b> ..... \$14.95<br>(Pollo, beef, or chorizo)  |
| <b>5. Timo's Special</b>   | <b>13. One cheese enchilada and bean tostada</b> .... \$14.95  |
| A) Cheese enchilada and beef taco .....\$14.95   | <b>14. Cheese quesadilla</b> ..... \$14.95<br>(Flour tortilla stuffed with cheese folded)  |
| B) Two hard tacos beef or chicken.....\$14.95  | <b>15. Carnitas</b> .....\$14.95<br>Pork marinated with fresh oranges and spices. Slowly cooked in its own juices until tender.                          |
| C) Chile relleno and enchilada cheese .....\$15.95   | <b>16. Huevos con chorizo ó machaca</b> ..... \$14.95<br>Scrambled eggs with pulled pork or shredded beef, pan-fried with tomatoes, onions and cilantro. |
| D) Two enchiladas cheese.....\$14.95   |  |
| E) Chile relleno and beef taco .....\$15.95  |  |
| <b>6. Chile Colorado</b> .....\$15.95<br>(Diced beef with red sauce)   |  |
| <b>7. Chile Verde</b> .....\$14.95<br>(Diced pork with green sauce)  |  |
| <b>8. Chicken</b> .....\$14.95   |  |
| A) Pollo Michoacan (Diced chicken with special sauce)  |  |
| B) Pollo Ranchero  |  |
| C) Pollo Sarandeado (Grilled chicken with breast basted with sarandeado sauce)   |  |
| D) Pollo Cilantro  |  |

## CHEF'S FAVORITES

- |  |  |
|--|--|
| <b>17. Tacos de pescado ó camaron</b> .....\$16.95<br>Two soft tacos fish or shrimp with special sauce, with coleslaw  | <b>25. Camarones a la diablo</b> .....\$16.95<br>Shrimp sautéed in red sauce   |
| <b>18. Pescado Vallarta</b> .....\$15.95<br>Fresh fish fillet cooked in olive oil, wine, bell peppers, tomatoes, onions, cilantro and lemon juice  | <b>26. Camarones rajas y crema</b> .....\$16.95<br>Shrimp in a fresh roasted pasilla pepper cream sauce                                    |
| <b>19. Fajitas(chicken or beef) vegetables</b> .....\$15.95<br>Stir fried with green chiles, onions, cilantro and sliced tomatoes.<br>Served with guacamole and sour cream                                 | <b>27. Camarones Zirahuen</b> .....\$16.95<br>Shrimp sautéed in butter with tomatoes, onions and sour cream                                |
| Shrimp.....\$17.95   | <b>28. Steak picado</b> .....\$18.95<br>New York steak in small chunks, sautéed with onions, cilantro, jalapeños, tomatoes and green sauce |
| <b>20. Camarones Rancheros</b> .....\$16.95<br>Large fresh Mexican gulf shrimp sautéed in olive oil, white wine cooked with a touch of Mexican sauce, onions, tomatoes, cilantro and a touch of Jalapeños. | <b>* 29. Carne asada</b> .....\$18.95<br>Thin New York steak broiled with a touch of lemon juice and spices                                |
| <b>21. Camarones Sarandeados</b> .....\$16.95<br>Large fresh Mexican gulf shrimp basted with sarandeado sauce with a rich selection of dried chiles and secret spices blended with a touch of mayonnaise.  | <b>* 30. Steak Ranchero</b> .....\$18.95<br>New York steak cooked to taste in our ranchero and green sauce                                 |
| <b>22. Camarones al ajillo</b> .....\$16.95<br>Shrimp in garlic sauce  | <b>31. Pollo al mojo de ajo</b> .....\$15.95<br>Chicken chunks sautéed in white wine and garlic sauce                                      |
| <b>23. Camarones a la plancha</b> .....\$16.95<br>Grilled shrimp in garlic sauce with tomatoes, onions, cilantro, bell peppers and green sauce   | <b>32. Albóndigas soup</b> .....\$15.95<br>Beef meatball soup with potatoes and carrots.   |
| <b>24. Camarones empanizados</b> .....\$16.95<br>Breaded shrimp  | <b>33. Pollo a la parrilla con vegetales</b> .....\$15.95<br>Grilled chicken breast with vegetables  |
|  | <b>34. Pollo rajas con crema</b> .....\$15.95<br>Chicken chunks sautéed with a cream sauce and green chiles strips                         |

## HEALTHY CHOICES

- |   |   |
|---|---|
| <b>Timo's Mango Salad</b> .....\$14.99<br>Mango, jicama, spinach and artichokes. Dressed with a light raspberry vinaigrette.                        | <b>Salmón a la Parrilla</b> .....\$21.95<br>Grilled salmon fillet with lemon pepper seasoning, served with our house salad dressed with our cilantro vinaigrette. |
| <b>Vegetable Enchiladas</b> .....\$14.99<br>Corn enchiladas filled with vegetables served with a house salad dressed with our cilantro vinaigrette. | <b>San Juan Nuevo</b> .....\$15.95<br>Baja fish fillet with green olives a little garlic, a touch of white wine sliced almonds cooked with olive oil.             |

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# Bonito



# Michoacán

gourmet mexican cuisine  
Las Vegas, NV



## Drinks / Bebidas Menu



[www.bonitomichoacan.com](http://www.bonitomichoacan.com)

## Margaritas

At Bonito's bar we focus on quality. We always use a 100% blue agave in our margaritas and are made with premium products.

Our flavored margaritas are made with real fruits.



## Margarita 13



## Flavored Margaritas

15

- \*Jalapeño Cilantro
- \*Prickly Pear / Tuna
- \*Cucumber Lime / Pepino Limón
- \*Tamarind / Tamarindo
- \*Guava / Guayaba
- \*Strawberry / Fresa
- \*Peach / Durazno
- \*Mango



## *Jalapeño Cilantro*

Made with Tequila 100% Agave, triple sec, sweet and sour, jalapeño pepper and cilantro. Tajin on the rim.



## *Pickly Pear*

Made with Tequila 100% Agave, triple sec, sweet and sour, pickly pear and garnished with tajin on the rim.



## *Cucumber Lime*

Made with Tequila 100% Agave, triple sec, sweet and sour and cucumber, tajin on the rim.



## *Tamarindo*

Made with Tequila 100% Agave, triple sec, sweet and sour and tamarindo, tajin on the rim.



## Margarita Mangoneada

### Signature Margaritas

Some margaritas could be made on the rocks

- |   |    |
|---|----|
| <i>Barajas' Cadillac</i>  | 16 |
| Top shell Tequila, Grand Marnier, fresh lime and sweet and sour                                 |    |
| <i>Margachela</i>   | 15 |
| "The famous Coronarita" Large Frozen margarita with a 7 oz coronita inside.                     |    |
| <i>La Sangrona</i>  | 16 |
| Made with tequila 100% agave and topped with splash of red wine sangria.                        |    |
| <i>Chamopaleta</i>  | 16 |
| Made with top shell tequila, with a touch of chamoy, with a chamoy popsicle                     |    |
| <i>Mangoneada</i>   | 16 |
| Made with tequila 100% agave with chamoy, mango & tajin on the rim.                             |    |
| <i>El Arrimón</i>   | 16 |
| Top shell Tequila, Cointreau, fresh lime juice, sweet and sour with a splash of cranberry juice |    |
| <i>Jesús Cadillac</i>   | 18 |
| Top shell Tequila, Triple sec, Grand Marnier, fresh lime and sweet and sour                     |    |
| <i>Viva La Borrachera</i>   | 18 |
| Top shell Tequila, Grand Marnier, Cointreau, fresh lime juice and sweet and sour                |    |



Top shell Tequila, Grand Marnier, fresh lime and sweet and sour



"The famous Coronarita" Large Frozen margarita with a 7 oz coronita inside.



Made with Tequila 100% Agave and topped with splash of red wine sangria.



Made with top shell tequila, with a touch of chamoy, with a chamoy popsicle



## Signature Cocktails

### *La Paloma*

Top shell Tequila, fresh lime and squirt.

13

### *Puro Michoacán*

Top shell Tequila, squirt, fresh lime juice and a splash of cranberry juice.

12

### *El Chupacabras*

Top shell Tequila, pineapple and cranberry juice

12

### *El Vampiro Michoacano*

Tequila 100% agave, sangrita, squirt, fresh Lime and splash of soda

14

### *El Chamuco Panteonero*

Top shell Tequila, orange, pineapple and cranberry juice

12

### *El Charro Negro*

Top shell Tequila, cola soda and fresh lime juice

12

### *El Monarca Volador*

Brandy, cola soda and fresh lime juice

12

### *El Garañón*

Cruzan White rum, orange and pineapple juice

12





*La Paloma*

Tequila 100% Agave, fresh lime and squirt.



*El Vampiro Michoacano*

Tequila 100% Agave, Sangrita, squirt, fresh Lime and splash of soda



## *Chupacabras*

Tequila 100% Agave, Pineapple and Cranberry Juice



## *La Cazuela*

**For 2 Persons**

Tequila 100% Agave, fresh grapefruit, orange & lime juice,  
Splash of squirt soda, little salt & tajin.

**For 2 Persons**



*Mexican Candy Martini*

## *Signature Cocktails*

### *Mexican Candy Martini* **12**

A fun Martini with creative Mexican flare. Tequila 100% agave or mezcal, chamoy, tamarind pulp, lime and tajin on the rim. Garnished with cucumber, lime and tamarind Mexican candy stick

### *Piña Colada* **12**

Bacardi superior or mezcal, coconut, pineapple juice, colada mix and topped with whipped cream

### *Prickly Pear Moscow Mule* **12**

Our creative Mexican twist to a popular drink. Tequila 100% agave or mezcal, lime, ginger beer, mint and tajin on the rim. Garnished with lime and mint

### *Beso Tropical* **16**

Tequila or mezcal 100% agave, freshly squeezed lime, pineapple juice and fresh pineapple garnish with tajin on the rim

### *La Romerita* **16**

Tequila or mezcal 100% agave, freshly squeezed lime, agave nectar, shaken with fresh rosemary served on the rocks, lava salt on the rim

### *La Cazuela* **26**

Fresh grapefruit, orange and lime juice, Top shell Tequila, splash of grapefruit soda, little salt and tajin.

**This is for two people served in a Mexican Clay Bowl.**



*Beso Tropical*

Tequila or mezcal 100% agave freshly squeezed lime, pineapple juice and fresh pineapple garnish with tajin on the rim



*La Romerita*

Tequila or mezcal 100% agave, freshly squeezed lime, agave nectar, shaken with fresh rosemary served on the rocks, lava salt on the rim



*Piña Colada*

Bacardi superior or mezcal, coconut, pineapple juice, colada mix and topped with whipped cream



*Prickly Pear Moscow Mule*

Our creative Mexican twist to a popular drink. Tequila 100% agave or mezcal , lime, ginger beer, mint and tajin on the rim. Garnished with lime and mint



## Martinis & More

### *Salta p'trás*

Tequila 100% Agave, Triple sec, fresh lime juice

14

### *El Chiflón*

Absolut Vodka, Midori, Myer's Dark Rum, orange and pineapple juice

14

### *Viva Juricato*

Absolut Vodka, fresh lemon juice, sugar and sweet and sour

14

### *Viva El Revolcón*

Absolut Vodka, Bombay Sapphire, orange and pineapple juice and Myer's Dark Rum float.

14

### *Viva El Cachuflais*

Tequila 100% Agave, Absolut Vodka, fresh lime juice and squirt

13

### *Viva La Corcholata*

Absolut Vodka, Midori, Chambord and pineapple juice

13



## After Dinner Drinks

### Viva El Café Michoacano

10

Tequila 100% agave , Bailey's, Grand Marnier and coffee, topped with whipped cream and cinnamon.

### Viva El Calientito

10

Tequila 100% agave, Tía María and coffee, topped with whipped cream and cinnamon.

### Viva La Gorra

10

Bailey's Liquor 43, Absolut Vodka and coffee, topped with whipped cream and cinnamon.

### Perro Negro

10

Tequila 100% agave and Rum Crusant served flamed or with coffee, topped with whipped cream and cinnamon.



## *Vino / Wine List*

### *House Wine (by Glass)*

Sutter Home

8

- Chardonnay • Merlot • Cabernet Sauvignon
- White Zinfandel • Pinot Noir • Pinot Grigio
- Moscato

### *Sparkling Wine (by Bottle)*

Freixenet Brut

7

### *Vino blanco / White Wine (Bottle)*

Chateau St. Michelle Riesling

24

Clos Du Bois Pinot Grigio

28

Robert Mondavi Chardonnay Napa

30

### *Vino Rojo / Red Wine (Bottle)*

Greyson Merlot

20

Terrazas Cabernet Sauvignon

27

Estancia Pinot noir

30





## *Cervezas / Beers*

*Domestic Beer*

**4.50**

*Preparada*

**+2**

- \*Budweiser
- \*Bud Light
- \*Michelob Ultra
- \*Coors
- \*Coors Light
- \*Miller
- \*Miller Light
- O' DOULS (Non Alcohol)

*Imported Beer*

**5.50**

*Preparada*

**+2**

- \*Corona \* Corona Light
- \*Modelo
- \*Negra Modelo
- \*Tecate \* Tecate Light
- \*Bohemia
- \*Pacifico
- \*Victoria
- \*Sol
- \*Indio
- \*Carta Blanca
- \*Heineken \*Heineken Light
- \*Blue Moon
- \*Stella



*Bonito*   
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**Las Vegas, NV 89103**  
**702.257.6810**

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*Dessert Menu / Postres*



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### *Flan Tio Raul*

**\$6.50**

Mexican Custard with its own caramel, with whipped cream and cherry.



### *La Banana Feliz*

**\$8.50**

Fried banana rolled in flour tortilla, served with fried ice cream, topped with chocolate, whipped cream and cherry.



### *Sopapillas*

**\$6.00**

Fried Bread covered with sugar and cinnamon, served with honey and butter.



### *Cheesecake Burrito*

**\$6.00**

Fried flour tortillas with cheesecake rolled on cinnamon and sugar, served with whipped cream, caramel and garnished with cherry.



### *Fried Ice Cream*

**\$6.50**

Vanilla Ice Cream covered with corn flakes, nuts and then deep fried, topped with chocolate syrup, whipped cream and garnished with cherry.



### *Fried Ice Cream Flameado*

**\$9.50**

Vanilla Ice Cream covered with corn flakes, nuts and then deep fried, served with fried banana, topped with caramel and Rum, lighted and served flaming.



## *Chocoflan*

**\$7.50**

Impossible Cake, a delight combination of Mexican Vanilla custard and chocolate cake, oven made and served with its own caramel, garnished with caramel, chocolate syrup, whipped cream and cherry on top.



## *Churros*

**\$4.50**

Fried dough sticks, a traditional mexican desert, covered with sugar and cinnamon, served with whipped cream and garnished with cherry.



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# HAPPY HOUR

## Drinks Menu

We always use quality imported Sauza 100% blue agave Reposado Tequila!

### Monday - Friday 2-5PM

You can't combine this happy hour with any other special or offers.  
Happy hour food is valid only at bar.

<b>House Margarita</b> .....	<b>\$4.50</b>
<b>Flavored</b> .....	<b>\$5.50</b>
<b>Cadillac</b> .....	<b>\$6.50</b>
<b>Large House Margarita</b> .....	<b>\$8.50</b>
<b>Flavored</b> .....	<b>\$9.50</b>
<b>Cadillac</b> .....	<b>\$10.50</b>
<b>Coronorita</b> .....	<b>\$9.00</b>
A frozen margarita with a corona inside	
<b>Paloma - Tequila</b>	
Freshly squeezed lime, and squirt on the rocks with Salt on the rim .....	
	<b>\$5.00</b>
<b>Vampiro - Tequila</b>	
Freshly squeezed lime, viuda de Sanchez and squirt on the rocks with tajin on the rim .....	
	<b>\$5.99</b>
<b>Cazuela</b>	
Large drink for two people made with tequila, citrus juices, squirt soda and tajin. garnished with fresh slices of grapefruit, orange and lime .....	
	<b>\$16.00</b>
<b>Homemade Sangria</b> .....	<b>\$ 5.50</b>
<b>Draft beer</b>	
Pacifico, modelo especial, negra modelo, and corona premier.....	
	<b>\$2.50</b>
<b>Domestic Beer</b> .....	<b>\$2.50</b>
<b>Preparada or Michelada</b> .....	<b>\$3.50</b>
<b>Imported Beer</b> .....	<b>\$3.50</b>
<b>Preparada or Michelada</b> .....	<b>\$4.50</b>
<b>Well Drinks</b> .....	<b>\$4.50</b>
<b>House Wine</b> .....	<b>\$4.50</b>

