

La Casa Restaurant



CREATE YOUR OWN COMBO

Any combination of the below, served with Mexican rice, side salad and your choice of beans

Any 1 item 12.95 Any 2 items 16.95 Any 3 items 18.95

TACO DORADO: A crispy fried taco stuffed with chicken or beef, lettuce, salsa, Mexican cheese and sour cream.

SOFT TACO: A soft corn tortilla filled with your choice of chicken, carne Asada, Carnitas or pastor served with onions, cilantro and topped with our homemade sauce.

ENCHILADA: A cheese, chicken or beef enchilada covered in a mild red chili sauce.

SOPE: Chicken or beef served with lettuce, queso fresco and sour cream.

CHILE RELLENO: Fire roasted chili, peeled and stuffed with Mexican cheese, fried in egg batter and topped with ranchera sauce.

BURRITOS

If you don't want your burrito made with a tortilla, try it in a bowl!

SUPREMO - \$13.95 • Bowl \$13.75

Your choice of chicken or steak, wrapped in a flour tortilla with rice and your choice of beans. Topped with half mild chili sauce and half mild verde sauce and melted cheese. Served with guacamole and sour cream on the side.

DAVE'S BURRITO - \$12.50 • Bowl \$12.30

A La Casa Classic! Ground chuck (beef) and lettuce, wrapped together with cheese and your choice of beans. Topped with our mild chili sauce, and served with sour cream on the side.

FAJITA BURRITO - \$14.95 • Bowl \$14.75

Everything you get with our fajitas wrapped together in a flour tortilla. Your choice of chicken or steak, mixed with sautéed onions and bell peppers, rice, salsa fresca and your choice of beans. Topped with ranchera sauce and melted cheese. Served with sour cream and guacamole on the side.

JUAN'S BURRITO - \$12.50 • Bowl \$12.30

A longtime favorite returns! Shredded roast chicken, rice and beans wrapped in a flour tortilla and topped with verde sauce, melted cheese and sour cream.

BURGER AND SANDWICH

MEXICAN CHEESEBURGER - \$13.95

Ground chuck, grilled to your desire temperature. Topped with Jack cheese, guacamole and served with lettuce, tomato, grilled onions, and seasoned fries.

AVOCADO CHICKEN SANDWICH - \$12.95

Grilled chicken breast served on a sour roll with Jack cheese, light mayonnaise, lettuce, tomato and sliced avocado.
Served with seasoned fries or salad.

BEBIDAS

Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, Ginger Ale, Ice Tea, Lemonade, Shirley Temple, Roy Rogers, Arnold Palmer, Coffee, Hot Tea
\$3.00 Each (Free Refills)

OTHER NON-ALCOHOLIC BEVERAGES - \$3.95 Each

Raspberry Ice Tea, Peach Ice Tea, Strawberry Lemonade, Apple Juice, Orange Juice, Cranberry Juice, Pineapple Juice, Tomato Juice, Milk, Chocolate Milk and Crystal Geyser Sparkling Water



NOT JUST A TREND A TRADITION SINCE 1967 About Us...

Since 1967 La Casa Restaurant has been an institution on the Plaza of Sonoma, situated across East Spain St. from the Sonoma Mission, it attracts the interest of town's people as well as the large population of visitors.

La Casa Restaurant was begun by Al Gordon 50 years ago. Since then, there have been seven owners each bringing to the establishment their own tastes and vision. But it is as if La Casa has a heart of its own. In past 50 years it has survived as a monument unlike the course of most restaurants which are more like a flame, quick to ignite and quick to burn out.

In October 2015, The Sherpa Brothers (Mingma, Passang, Gyalzen and Pemba Sherpa) acquired ownership. In 50 years we are the 7th owners and are proud to continue its traditions.

Thank you for being our guest and enjoying a unique Sonoma experience.

Muchas gracias y saludos



Courtyard Seating
(Private Parties Only)
(200 Max. Cap.)



Private Party Room
(24 Max. Cap.)

Full Liquor License & Catering

CONTACT:
(707) 996-3406

lacasadesonoma@gmail.com

Main Dining



Full Bar



Sports Bar



Bar Patio



Deck Seating (24 Max. Cap.)



Mission View Room (30 Max. Cap.)



Sun - Thu 11:30 AM - 09:00 PM

Fri & Sat 11:30 AM - 09:30 PM

Happy Hour (M-F)

4:00 PM - 06:00 PM

121 East Spain Street

Sonoma, CA 95476

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ANTOJITOS

GUACAMOLE - \$8.95

Fresh smashed avocados, onions, tomato garlic, cilantro & lime.
Made fresh daily. Tell your server how spicy you like it!

BEAN & CHEESE FUNDIDO - \$8.95

Refried beans, jack cheese, sour cream, chipotle, and ranchera sauce,
topped with salsa fresca. Mixed into a tasty chip dip.

NACHOS - \$8.95

Add Steak \$5, Chicken \$4, Prawns (5pcs)\$7

Our homemade tortilla chips topped with beans, melted cheese, salsa
fresca, sour cream, guacamole, and jalapeños.

CHIMICHANGUITAS - \$9.95

Shredded beef or chicken wrapped in a flaky flour tortilla pastry lightly
fried. Served with guacamole and sour cream.

QUESADILLA - \$8.95

Add Steak \$5, Chicken \$4, Prawns(5pcs)\$7, Veggies \$3

A large flour tortilla filled with jack cheese.
Garnished with guacamole, sour cream, and salsa fresca.

SOPE\$ - \$11.95

Two thick corn tortilla bowls filled with shredded beef or chicken, beans,
lettuce, queso fresco, jalapeños, salsa fresca, and sour cream.

POPPERS - 6 for \$6.95 or 12 for \$11.95

Lightly fried jalapeño peppers stuffed with cream cheese. Served with
homemade garlic ranch dressing.

TRADITIONAL STYLE SOFT TACOS

Any 2 for \$8.95 or 4 for \$15.95

CARNE ASADA: Juicy steak

CHICKEN: Grilled chicken

CARNITAS: Pork roast shredded

PASTOR: Grilled pork

All tacos are topped with onions, cilantro, and our homemade sauce

THE SAMPLER - \$23.95

Great for sharing! Includes cheese quesadillas, jalapeño poppers, beef
chimichanguitas, chicken sope, beef taquitos, and chicken flautas.
Served with homemade garlic ranch and ranchera dipping sauces.

SOPAS Y ENSALADAS

LA CASA TORTILLA SOUP - Cup \$6.50 Bowl \$9.95

A favorite among customers and employees alike!!

Fresh roasted chicken in light broth with vegetables, cheese, salsa fresca,
cilantro, avocado slices, and tortilla strips.

SEAFOOD SOUP - \$15.95

Our special homemade fresh soup with the fish of the day, scallops, tiger
prawns and vegetables in tomato base. Served with avocado slices,
salsa fresca and cilantro.

TACO SALAD

A crispy flour tortilla bowl filled with your choice of grilled chicken, steak,
shredded beef or sautéed seasonal vegetables. Mixed with rice, beans,
lettuce, salsa fresca, cheese, sour cream, guacamole, and tomato vinaigrette.

Vegetarian - \$10.50 Meat - \$12.95

Sub tiger prawns (5pcs) for \$7 Salmon \$10

SONOMA GARLIC RANCH SALAD

Romaine, garlic ranch, fresh cheese, crispy tortilla strips, radish, grilled
corn, clack olives, cucumber

Add steak for \$5, chicken for \$4, prawns (5pcs) for \$7, Salmon \$10

ENSALADA DE LA CASA - \$9.95

Add steak for \$5, chicken for \$4, prawns (5pcs) for \$7, Salmon \$10

Lettuce, chopped tomatoes, grilled corn, sliced radish, queso fresco, avocado
slices, bell peppers, salsa fresca, and tortilla strips. Dressed in our Chef's
own avocado dressing.

LA CASA SEAFOOD SALAD - \$17.95

Prawns, scallops, fish of the day, black beans, lettuce, salsa fresca,
avocado, queso fresco, tortilla strips, grilled corn and avocado dressing.

GRILLED CHICKEN SALAD \$11.95

Chicken breast placed on a bed of lettuce. Layered with whole
beans, rice, cilantro, tomato, cucumber, carrots, and queso fresco.
Dressed in our house tomato vinaigrette.

CAESAR SALAD - \$8.50

Add chicken or carne asada for \$4, grilled tiger prawns(5pcs) for \$7, Salmon \$10

This incredible salad was first created by Caesar Cardini of Tijuana Mexico
in 1924. Made with romaine lettuce, homemade caesar dressing, tortilla
strips, salsa fresca, and queso fresco.

PLATILLOS TRADICIONALES MEXICANOS

All entrees are served with Mexican rice, Tomato vinaigrette salad
and your choice of beans.

ENCHILADAS SUZAS - \$16.95

Two chicken enchiladas in soft corn tortillas. Topped with verde tomatillo
sauce, cheese and sour cream.

MEXICAN FLAG ENCHILADAS - \$18.95

A trio of enchiladas!

The first Red: Cheese enchilada topped with mild red chili sauce.

Second White: beef enchilada topped with sour cream.

Third Green: a chicken enchilada topped with Verde sauce.

ENCHILADAS RANCHERAS - \$16.95

Two enchiladas of your choice: Cheese, beef chicken or a mix of two.

Topped with our homemade ranchera sauce and served with a side of
sour cream and Guacamole.

HUEVOS RANCHEROS - \$12.95

Three eggs made to order, served over corn tortilla and topped with
ranchera sauce, cheese and fresh Pico de Gallo.

CHEPE'S POLLO ENCEBOLLADO - \$17.50

Tender pieces of chicken breast sautéed in fresh salsa verde with garlic,
onions, white wine, lime juice and cilantro. Topped with cheese and served
with black beans and rice.

CARNITAS - \$18.50

Jalisco style-slowly simmered pork roast, shredded served with fresh
homemade salsa, salsa fresca, jalapeños and your choice of beans and tortillas

CHILE VERDE (Verde tomatillo sauce) - \$18.50

CHILE COLORADO (Mild red sauce) - \$18.50

Slow roasted pork, cubed and juicy. Served with onions, cilantro and
your choice of tortillas.

CARNE ASADA PANCHO VILLA - \$19.50

8 oz. of tender juicy steak. Served with sliced tomatoes, onions, roasted
peppers and avocado. Served with tomato sauce on side.

DEL MAR

TACOS DE PESCADO - \$16.50

"Two fish tacos made with catch of the day".

The first: Sautéed and spiced served on soft corn tortilla, topped with
lettuce and salsa fresca.

Second: Grilled filet served on a flour tortilla with avocado and pasilla
sauce. Try one of each or both the same!

Add rice and beans for \$3.00

MARISCOS A LA DIABLA - \$19.95

Fresh fish, prawns and scallops marinated and sautéed with onions, bell
peppers and spicy sauce. Served with rice and your choice of beans. May
be served mild upon request. Accompanied by your choice of tortillas.

PRAWN CHILE RELLENO AND SPINACH - \$18.95

TO die for!

Chile relleno with cheese. Topped with sautéed prawns, spinach and salsa
Verde. Garnished with queso fresco. Served with black beans and rice.

TACOS DE CAMARON - \$16.95

Two fresh sautéed prawn tacos on a soft corn tortilla with lettuce
avocado-pasilla sauce. Topped with salsa fresca.

Add rice and beans for \$3.00

ENCHILADAS DE CAMARON - \$19.50 Two enchiladas per order
Sautéed shrimp rolled on corn tortillas and topped with a verde tomatillo
sauce and salsa fresca. Served with a side of rice, lettuce, sautéed seasonal
vegetables and queso fresco garnish with sour cream, guacamole and
salsa fresca.

CAMARONES AL MOJO DE AJO - \$19.95

Fresh Prawns sautéed with roasted garlic, and sliced tomatoes. Laid on
Mexican rice, with sautéed seasonal vegetables, and salad. Accompanied
by your choice of tortillas.

PLATILLOS VEGETARIANOS Y SALUDABLES

ENCHILADAS DE VEGETABLES - \$13.95

Two fresh tortillas filled with sautéed seasonal Vegetables, guacamole.
Topped with Verde sauce and salsa Fresca. Served with rice, and
black beans.

VEGETARIAN BURRITO - \$12.95

Fresh seasonal vegetables cooked in a white wine sauce and wrapped up
with rice and your choice of beans. Topped with our mild verde sauce.
And garnished with guacamole, lettuce and sour cream.

PORTOBELLO RELLENO - \$13.95

A large ripe haas avocado split and filled with portobello mushroom –
then topped with a green chile, cheese, and pico de gallo. Served over
black beans.

AVOCADO RELLENO

Whole avocado cut in half. Topped with black beans, queso fresco and
green chili. Served with salsa Fresca and chili pasilla sauce.

Your choice of:

Mahi-Mahi Fish	\$17.95
Shredded Chicken	\$15.95
Shredded Beef	\$15.95
Sautéed Veggies	\$13.95

FAJITAS A LA PARILLA

All fajitas are served sizzling hot with grilled onions and bell peppers.

Fajitas are accompanied by a side plate consisting of sour cream,
guacamole, salsa Fresca, rice and choice of beans and tortillas.

GRILLED STEAK: Tender, lean marinated steak. \$ 18.95

GRILLED CHICKEN: Juicy grilled chicken breast. \$ 17.95

TIGER PRAWNS: Sautéed giant tiger prawns. \$ 19.95

COMBINATION: Have it all! Chicken, steak & prawns. \$ 21.50