



A EMPEZAR

CHEESE CRISP 6

A 14" flour tortilla toasted til crispy and topped with a melty blend of cheddar and jack cheeses.

Topped with meat of your choice or green chiles +3
"Poncho Style"- topped with green chili beef, tomato, jalapeño and green onion +5

MEXICAN STREET CORN GF 6

Slow-roasted kernel corn with a creamy blend of Cotija cheese, chili powder and fresh cilantro.

FRIJOLES DE AMOR 6

A must-have house specialty! Isabel's creamy refried beans in a hot cast-iron skillet topped with red enchilada sauce, jalapeño cream cheese, bubbly melted cheese and green onions.

HOUSE MADE PICO DE AVOCADO GF 7

Hand-smashed avocados with onion, lime, tomato and cilantro, dusted with Cotija cheese.

MINI CHIMI TRIO 7

A green chili beef, borracho bean, and refried bean chimichurri topped with jalapeño cream cheese, cheddar and monterey jack.

NACHOS 7

Crispy corn tortilla chips topped with refried beans, melted cheese, jalapeños and tomatoes.

Topped with chorizo, pollo asado or carne asada +3

CARNE ASADA PAPAS FRITAS 8

Crispy french fries topped with carne asada, melted cheese, tomato, green onion and sour cream

BAJA SHRIMP COCTEL GF 8

Shrimp in a zesty Mexican salsa. Everyone at the table will want a spoon for this starter. Served with crackers.

TRES SALSAS GF 4

Our classic fresh vegetable salsa, tomatillo-avocado green salsa and mango jalapeño salsa.

TORTAS II EACH

Freshly-baked bolillo bread toasted and piled high with your choice of meat, romaine lettuce, sliced tomato, onion and avocado with creamy jalapeño mayo served with steak fries.

GRILLED CHICKEN
CARNITAS
CARNE ASADA
CHORIZO AND EGG
AVOCADO AND CUCUMBER
MACHACA BEEF

SOPA DEL MOMENTO

SEE SERVER FOR OUR HOMEMADE SOUP OF THE DAY 9

Served with a homemade flour tortilla.

TAPITAS 3 EACH

ISABEL'S RICE
ISABEL'S REFRIED BEANS
BLACK BEANS GF
BORRACHO BEANS (SPICY)
HOMEMADE FLOUR
TORTILLAS (3)
ADD SOUR CREAM (2) GF
ADD GUACAMOLE (2) GF

ENSALADAS FRESCAS

ASADO SALAD 12

Chopped romaine mixed with corn, black beans, cucumber, tomato and sliced avocado topped with crispy tortilla strips and Cotija cheese served with citrus vinaigrette. Choice of pollo asado or carne asada.

Add Grilled Shrimp +1

HACIENDA SALAD 9

Fresh chopped romaine tossed with onion, tomato and cucumber served with housemade jalapeño ranch dressing, a sprinkle of Cotija cheese and crispy tortilla strips.

Add Carne Asada or Pollo Asado +3

Add Grilled Shrimp +4

DE LA CASA

All specialties "De La Casa" are served with a homemade flour tortilla, Isabel's rice and choice of Isabel's refried beans, borracho beans or black beans. (Extra Tortilla +1)

CARNITAS 15

Tender pork slowly braised in citrus and spices and broiled for a crispy finish. Served with fresh salsa on the side.

FAJITAS GF 16

Marinated steak, chicken, or shrimp grilled in a medley of bell peppers and onions. Served with sour cream and guacamole.

Shrimp +2

THREE AMIGOS TACOS 16

1 Shrimp - jalapeño mayo, cabbage, avocado, mango salsa

1 Carnitas - onion, cilantro, fresh salsa

1 Carne Asada - onion, cilantro, pico de avocado

POBLANO CHILE RELLENO 14

A whole roasted poblano chile stuffed with melted Monterey jack cheese, topped with red sauce and drizzled with sour cream.

POLLO ASADO ESPECIAL 15

A grilled chicken breast topped with green chilies, onions, jalapeno cream cheese, and melted cheese.

PESCADO DE LA PARRILLA GF 17

Fresh Mahi Mahi marinated in lime juice and cilantro butter then grilled and served with a fresh mango salsa on the side.

CARNE ASADA 17

Marinated steak grilled to perfection served with charred green onions, sour cream and guacamole.

CHILI VERDE 14

Tender beef slow-cooked with green chiles and spices.

BURRO COMBO 14

Includes Isabel's rice and choice of refried beans, borracho beans or black beans and your choice of burro: green chili, pollo asado, carne asada, veggie, carnitas or chorizo and egg.

Enchilada style +2

Deep fried +1

COMBINACIONES

PICK TWO COMBO 14

Includes Isabel's rice and choice of refried beans, borracho beans or black beans with choice of 2 of the following:

TACOS

Crispy shredded beef or crispy shredded chicken.

+1 for soft (flour or corn tortillas) carne asada, carnitas, shrimp or pollo asado

ENCHILADAS

Cheese + Onion

+1 Chicken or Beef (each) +1 Shrimp (each)

TAMALES

Green corn or chicken tomatillo topped with green sauce and cheese.

Red chili beef topped with red sauce.

BEAN TOSTADA

Refried beans, cheese, lettuce, tomato

FOR TO-GO ORDERS, CALL (480) 290-7060

(480) 290-7060 1490 E. WILLIAMS FIELD RD. SUITE 101 ISABELSAMOR.COM
GILBERT, AZ 85295

NW corner of Williams Field and Val Vista

WE ARE PROUD TO SERVE PRODUCTS FROM THESE LOCAL PARTNERS: SUPERSTITION FARMS & BERGIE'S COFFEE

*Consumption of raw or undercooked meat, seafood & eggs may increase your risk of food-borne illness.

AGAVES SIGNATURE COCKTAILS

HOUSE MARGARITA GF	8
Tequila blanco, agave nectar, lime (rocks or frozen). Traditional or Strawberry.	
FRESCA MARGARITA GF	9
Milagro silver tequila, fresh lime juice, agave, splash of soda water.	
BLACKBERRY SAGE MARGARITA GF	9
Tequila blanco, creme de muire, sage syrup, lime.	
PRICKLY PEAR MARGARITA GF	9
Tequila blanco, agave nectar, lime, prickly pear syrup on the rocks.	
MANGO MARGARITA GF	9
Monte alban silver tequila, lime juice, mango, rimmed with tajín.	
PALOMA GF	9
Tequila blanco, grapefruit, Mexican grapefruit soda, grapefruit bitters.	

OTROS SIGNATURE COCKTAILS

CORONARITA	11
A frozen house margarita served with a Coronita.	
MEXICALI MULE GF	9
Tito's Vodka, cucumber, cilantro, jalapeño, lime, ginger beer, served in a copper mug	
DANDY DONKEY GF	9
Tito's Vodka, fresh lime juice, cherry ginger beer served in copper mug.	
HOUSEMADE SANGRIA GF	8
House recipe with seasonal fruit and red wine.	
MODELO MICHELADA	6
Modelo Especial, fresh lime, house michelada mix.	

WINE

CANELLA PROSECCO SUPERIORE Sparkling Italy GF	7 28
CA'DEL SARTO Pinot Grigio Italy GF	6 22
AZ STRONGHOLD DALA Chardonnay Cochise, AZ GF	11 44
OXFORD LANDING ESTATES Chardonnay South Australia GF	7 27
OXFORD LANDING ESTATES Cabernet South Australia GF	7 27
BODEGAS LOZANO ROJO MOJO Tempranillo Spain GF	9 35
ANGELINE Pinot Noir Napa, CA GF	9 35
AZ STRONGHOLD DALA Cab Sauv Cochise, AZ GF	11 44

TEQUILA FLIGHTS

MEXICAN MOONSHINE 14 FLIGHT	
Silver + Repsado + Añejo	
AÑEJO FLIGHT 15	
Cazadores Añejo + Casa Noble Añejo + Partida Añejo	
SILVER FLIGHT 15	
Patron Silver + Don Julio Blanco + Milagro SBR Silver	
FORTELEZA FLIGHT 16	
Forteleza Blanco + Forteleza Reposado + Forteleza Añejo	

BOTTLED BEER

DOS XX LAGER	5
CORONA	5
CORONA LIGHT	5
PACIFICO LAGER	5
NEGRA MODELO	6
BUD LIGHT	4
MICHELOB ULTRA	4
COORS LIGHT	4
FOUR PEAKS KILTIFTER	6
FOUR PEAKS PEACH ALE	6
FOUR PEAKS HOP KNOT IPA	6

DRAFT BEER

MODELO ESPECIAL	5
DOS XX AMBER	5
DOS XX LAGER	5

BEBIDAS

COCA-COLA FOUNTAIN DRINKS GF	3
ICED TEA OR LEMONADE GF	3
MEXICAN BOTTLED COCA-COLA & JARRITOS GF	3
PERRIER GF	3
HORCHATA GF	4
FRENCH PRESS MEXICAN COFFEE	4

POSTRES DESSERTS

HOMEMADE FLAN GF	6
SOPAPILLAS with cinnamon sugar and honey	6
SUPERSTITION FARMS HOMEMADE ICE CREAM cinnamon	6
CHURROS CON CREMA	6

- Happy Hour Everyday -

2:00 PM – 6:00 PM

\$2 Street Tacos, \$3 Draft Pints & Bottled Beers, \$5 House Margaritas and \$6 Signature Cocktails (Excluding Coronarita)

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