

SONORA CAFE

LUNCH MENU

APPETIZERS

PRINCE EDWARD ISLAND MUSSELS <i>Bruce's Favorite) baked in sea salt</i>	12.50
TRIO OF QUESADILLAS <i>leek-goat cheese, brie and lobster with chipotle-tomatillo salsa</i>	8.75
CHILE RELLENO <i>mozzarella, fontina and Jack cheeses with roasted chile salsa</i>	6.95
CEVICHE DEL MAR <i>scallops, shrimp and calamari marinated with fresh lime and orange juice</i>	9.50
POTATO-CRUST DUNGENESS CRAB CAKES <i>cilantro jalapeño aioli & walnut vinaigrette</i>	10.00
ENDIVE, PEAR AND STILTON CHEESE SALAD <i>roasted pecans and honey pear vinaigrette</i>	7.75
CAESAR SALAD 6.75 ADD CHICKEN 13.75 <i>anchovies and homemade herbed croutons</i>	
ZESTY TORTILLA SOUP CUP 4.00 BOWL 5.75 <i>fresh roasted tomatoes, grilled chicken and traditional garnishes</i>	
SEARED SCALLOPS <i>baby spinach, corn-bell pepper relish & lime vinaigrette</i>	9.75
TEQUILA CURED SALMON <i>mixed greens, capers, onions with cilantro-dill mayonnaise</i>	10.50

ENTRÉE SALADS

VEGETABLE TOSTADA <i>Garden vegetables, black beans, goat cheese & citrus dressing</i>	12.75	ADD CHICKEN 16.75
LAURA'S SEAFOOD SALAD <i>lobster, Dungeness crab meat, gulf prawns and scallops with a citrus vinaigrette</i>	18.75	
CHILE-CHARRED AHI TUNA SALAD <i>baby lettuce, julienne vegetables, fresh mango and papaya, fried wonton & ginger-soy dressing</i>	18.00	

Chef de Cuisine
Jose L. Dominguez

ENTRÉES

- BLUE CORN CHICKEN ENCHILADAS** 14.25
*smoked poblano-tomatillo sauce, avocado relish
 and cabbage salad*
- CRAB, SPINACH AND WILD MUSHROOM ENCHILADAS** 17.25
vanilla- corn lobster sauce
- POBLANO CHILE-CHEESE BURGER** 14.25
*caramelized onions, apple-smoked bacon, mixed greens and tomato
 with Sonora's chile fries*
- PLATO DE CARNITAS** 14.75
*tender braised pork served with black beans avocado relish
 and flour or corn tortillas*
- JORGE'S SPECIAL MEATLOAF** 14.25
*wrapped in applewood-smoked bacon, port wine sauce,
 crispy onions, and garlic mashed potatoes*
- GRILLED BLACK ANGUS RIB EYE STEAK** 18.50
barbeque butter and french fries
- SANTA FE COMBINATION PLATE** 13.75
*(select two) duck tamale, cheese enchilada, chile relleno
 or vegetarian enchilada*
- BARBEQUED DUCK TACOS** 15.25
*roasted corn, mushrooms, plantains and
 sun-dried tomato relish*
- SIZZLING FAJITAS**
- STEAK** 14.75 **CHICKEN** 13.75
- GULF SHRIMP** 17.25
served with traditional garnishes & choice of corn or flour tortillas
- WILD MUSHROOM, SPINACH & GOAT CHEESE ENCHILADA** 12.75
roasted corn, black bean cake & roasted tomato sauce
- GRILLED CHICKEN & AVOCADO SANDWICH** 14.75
*applewood smoked bacon, tomato, caramelized onions
 & side Caesar salad*
- BBQ SHRIMP BLT** 17.75
applewood smoked bacon, lettuce, tomato & chile fries

180 S. LA BREA AVENUE
 Los Angeles
 CA 90036
 (323) 857-1800
 Fax: (323) 857-1601
 www.sonoracafe.com

BAR APPETIZERS

PRINCE EDWARD ISLAND MUSSELS
baked in sea salt 12.50

FRESH OYSTERS ON THE HALF SHELL
with chile mignonette
1 DOZEN 15.50 1/2 DOZEN 9.50

FIRECRACKER POPCORN SHRIMP
dusted in chile-flavored semolina
with spicy cilantro mayonnaise 9.50

FELIX'S SOFT TACOS
chicken, beef, pork carnitas 9.00
vegetarian 8.00
(Choice of one kind only)

QUESADILLA GRANDE
smoked mozzarella and cheddar cheese 8.00
with chicken or top sirloin 9.50

SONORA NACHOS
black beans, cheese and relleno sauce 8.50

CEVICHE TOSTADA
shrimp, scallop and calamari
marinated in lime and orange juice 8.50

FRIED CALAMARI SALAD
mixed greens, wontons & smoked chipotle aioli 10.50

CHOPPED VEGETABLE SALAD
pine nuts, Stilton cheese & balsamic vinaigrette 8.50

FIESTA TIME BAR ONLY

Monday through Friday

4:00 PM to 7:00 PM

Bar appetizers \$3.00 off

Fiesta Margarita \$6.00

Draft beer \$2.75

Fiesta Menu Dine in Only

DINNER MENU

APPETIZERS

POTATO CRUST DUNGENESS CRAB CAKES	13.00
<i>Served with cilantro jalapeño aioli and tomatillo-pecan dressing</i>	
PRINCE EDWARD ISLAND MUSSELS	12.50
<i>Bruce's Favorite) baked in sea salt</i>	
CHEESE, SHRIMP & LOBSTER CHILE RELLENO	
<i>Huitlacoche sauce, guacamole and pico de gallo</i>	14.50
JALAPEÑO CILANTRO SCOTTISH SMOKED SALMON	
<i>Served with traditional garnishes and herbed crostini</i>	13.00
TRIO OF QUESADILLAS WITH MANGO CREME FRAICH	
<i>Leek-goat cheese, lobster & brie</i>	9.50
CEVICHE DEL MAR	11.00
<i>Scallops, shrimp and calamari marinated with fresh lime and orange juice</i>	
SHRIMP COCKTAIL "SUPREMO"	13.50
<i>(Mr. Friedman's favorite) with habanero cocktail and mustard sauce</i>	
1/2 dz BLUE POINT OYSTERS	9.50
<i>Freshly shucked on the half shell with mignonette sauce</i>	

SOUPS AND SALADS

TORTILLA SOUP	7.00
<i>Garnished with grilled chicken, avocado, tortilla strips, jalapeño and feta cheese</i>	
CHOPPED VEGETABLE SALAD	8.50
<i>Toasted pine nuts, Cabrales cheese and balsamic vinaigrette</i>	
FRESH GARDEN SALAD	7.50
<i>Salinas greens, pumpkin seeds, Stilton cheese & raspberry vinaigrette</i>	
ENDIVE, PEAR & STILTON CHEESE SALAD	8.50
<i>Caramelized pecans and a honey pear vinaigrette</i>	
CAESAR SALAD	8.00
<i>Topped with anchovies and a homemade herbed crostini</i>	
WATERCRESS AND ARUGULA SALAD	7.50
<i>Stilton cheese, jicama & mango with pecan tomatillo-cilantro vinaigrette</i>	
CRISPY HEARTS OF ROMAINE SALAD	7.50
<i>Tomato, avocado, jicama, tortilla strips with lime vinaigrette</i>	
SHRIMP AL MOJO SALAD	13.50
<i>Mixed greens, cucumber, jicama, mango with lime & olive oil</i>	

Chef de Cuisine
Jose L. Dominguez

180 S. LA BREA AVENUE
Los Angeles
CA 90036
(323) 857-1800
Fax: (323) 857-1601

ENTRÉES

TEXAS BARBECUE PORK CHOP	27.50
<i>(our signature) with a sweet potato tamale and mango-papaya salsa</i>	
ROASTED LONG ISLAND DUCK	25.50
<i>exotic greens with honey-mustard dressing, braised cabbage and a pomegranate-tequila sauce</i>	
WOOD-GRILLED RACK OF LAMB "KELLY"	29.50
<i>wild mushroom chilaquiles and a rosemary-chipotle au jus</i>	
AGED PRIME FILET MIGNON	32.50
<i>Stilton cheese mashed potatoes, green beans & ancho-tomatillo chile sauce</i>	
SONORA CAFE VEGETARIAN PLATTER	17.50
<i>spinach, mushroom and cheese enchilada, vegetables, black bean cake and maple baked plantain</i>	
CHICKEN ENCHILADAS	19.50
<i>smoked poblano-tomatillo sauce, avocado relish, fine cabbage slaw and queso fresco</i>	
GRILLED BLACK ANGUS COWBOY STEAK	34.50
<i>red chile onion rings and chipotle garlic butter</i>	
GRILLED SOUTH TEXAS ANTELOPE	29.50
<i>coconut-chipotle sweet potato purée and dried cranberry & Port wine sauce</i>	
SEARED AHI TUNA	27.50
<i>wasabi mashed potatoes, watercress, and daikon root salad & lime-ginger-pepper vinaigrette</i>	
GRILLED JUMBO GULF SHRIMP	26.00
<i>with Mama Rosa's goat cheese and black bean quesadilla & red chile mole</i>	
WOOD GRILLED 21 DAY AGED PRIME NEW YORK STEAK	31.50
<i>port wine and aged balsamic sauce, with Cippolini onions and garlic mashed potatoes</i>	
LAURA'S FAVORITE SEAFOOD SALAD	24.00
<i>lobster, dungeness crab meat, gulf prawns and scallops tossed in a citrus vinaigrette</i>	
SAUTEED CHICKEN BREAST	21.50
<i>with mole, cilantro rice, plantains, and Mole Poblano sauce</i>	
PAN-SEARED CHILEAN BASS	26.50
<i>puree of yucca, sautéed baby spinach & citrus-bell pepper vinaigrette</i>	
GRILLED HAWAIIAN SWORDFISH	24.50
<i>avocado relish, cucumber & ginger aioli, daikon sprouts, sesame seeds & wontons</i>	

DINNER SIDE DISHES 5.75

BLACK BEAN CAKES
GARLIC MASHED POTATOES
SOUTHWEST CHILE ONION RINGS
SEASONAL STEAMED VEGETABLES

DESSERTS

Lunch & Dinner 7.00

FLOURLESS CHOCOLATE CAKE
raspberry sauce

LEMON CHIFFON MOUSSE
vanilla bean-Champagne sauce

CHERRY-CHOCOLATE CREAM PIE
cherry glaze

FLAN de CREMA
fresh berries & crème fraiche

MANGO CHEESECAKE
Chantilly crème & mango sauce

KEY LIME TART
Champagne-vanilla sauce & raspberries

BRIOCHE BREAD PUDDING
caramel sauce and Chantilly crème

TRIO OF CRÈME BRÛLÉE
vanilla, coffee & chocolate
not available for to go

SOUTHWEST SUNDAE
cajeta sauce, glazed bananas, hot fudge
& chopped toffee
not available for to go

TRIO OF SORBETS or ICE CREAMS
not available for to go

FRESH BERRIES IN SEASON