

De Colores

Mexican Restaurant & Bar

14725 S HARLAN RD. LATHROP, CA.
209. 323.4624



APPETIZERS



DE COLORES COMBO

TWO MINI CHIMICHANGA, TWO FLAUTAS, CHEESE QUESADILLA, FOUR BUFFALO CHICKEN WINGS, HOUSE NACHOS TOPPED WITH SOUR CREAM, GUACAMOLE, PICO DE GALLO, AND A SIDE OF RANCH. 32

GUACAMOLE DIP

AVOCADOS BLENDED WITH FRESH LIME JUICE, CILANTRO, CRISP ONIONS, AND SECRET SPICES. 10

MOMIAS

PRAWNS STUFFED WITH CHEESE AND JALAPENO SLICE AND WRAPPED IN BACON, THEN DEEP-FRIED UNTIL GOLDEN. SERVED ON A BED OF LETTUCE, SLICED TOMATOES, CUCUMBER, AND AVOCADO. SERVED WITH HOUSE DIPPING SAUCE. 17



GUADALAJARA STREET TACOS

FOUR TACOS TOPPED WITH YOUR CHOICE OF MEAT, WHOLE PINTO BEANS, CILANTRO, ONIONS, AND FRESH SALSA VERDE ON THE SIDE. 15
STEAK | GRILLED CHICKEN | PASTOR | CARNITAS | LENGUA

NACHOS DE COLORES

CRISPY TORTILLA CHIPS BLANKETED IN MELTED JACK CHEESE, ENCHILADA SAUCE, AND REFRIED BEANS, TOPPED WITH GUACAMOLE, PICO DE GALLO, SOUR CREAM, AND JALAPEÑO SLICES.
BEEF | CHICKEN | CARNITAS | ASADA
GRILLED CHICKEN | PASTOR 18
NO MEAT 15

BUFFALO WINGS

12 CHICKEN WINGS TOSSED IN YOUR CHOICE OF BUFFALO SAUCE, BBQ SAUCE, OR GARLIC PARMESAN. SERVED WITH CARROTS, CELERY STICKS AND RANCH DIP. 13

CHICHARRONES BOTANA

CUBES OF FRIED PORK RINDS SERVED WITH SLICES OF TOMATO, ONION, JALAPEÑO, AND LEMON WEDGES. 15
ADD AVOCADO 3

QUESADILLA

A LARGE FLOUR TORTILLA STUFFED WITH JACK CHEESE, A SIDE OF LETTUCE, TOMATO, GUACAMOLE, AND SOUR CREAM WITH YOUR CHOICE OF MEAT: SHREDDED CHICKEN OR BEEF, CARNITAS, CARNE ASADA, PASTOR, OR GRILLED VEGGIES. 13

SALADS

SALAD BOWL

A DEEP-FRIED FLOUR TORTILLA BOWL FILLED WITH REFRIED BEANS, RICE, SALAD MIX, RED ONION, DICED TOMATO, CORN, CILANTRO, BLACK BEANS, AND JACK CHEESE. SHRIMP 18 | STEAK 17
GRILLED CHICKEN 16 | GRILLED VEGGIES 14
ADD AVOCADO 3

LETTUCE TACOS

THREE CRISPY LETTUCE SHELLS FILLED WITH YOUR CHOICE OF PROTEIN, WHOLE PINTO BEANS, CRISP ONIONS, CILANTRO, AND TOPPED WITH JACK CHEESE
ASADA | PASTOR | GRILLED CHICKEN 14
GRILLED VEGGIES 13
ADD AVOCADO. 3

FAJITA SALAD

A FLAT, CRISPY FLOUR TORTILLA SHELL, GREEN SALAD MIX, TOPPED WITH YOUR CHOICE OF FAJITAS, JACK CHEESE, AVOCADO, AND TOMATO SLICES.
SHRIMP 19 | GRILLED VEGGIES 14
CHICKEN OR STEAK 17

LA LOCA SALAD

GREEN SALAD MIX, CORN, DICED ONIONS, CILANTRO, RICE, TOMATOES, BLACK BEANS, JACK CHEESE, AND YOUR CHOICE OF MEAT. TOPPED WITH CRISPY TORTILLA STRIPS.
ASADA | GRILLED CHICKEN | GRILLED VEGGIES 15
SHRIMP 17 | NO MEAT 13

HOUSE GREEN SALAD

MIXED GREEN LETTUCE SERVED WITH SLICED TOMATOES, RED ONIONS, AND CHEDDAR CHEESE. 5





BOTANAS MARISQUERAS

BOTANA MARISQUERA

CAMARON CON CABEZA (HEAD ON SHRIMP), PULPO, ALMEJONES, FILETE DE PESCADO Y PATAS DE CANGREJO. SARANDIADO CON MANTEQUILLA DE AJO. ACOMPAÑADO CON PEPINO Y JALAPENOS. 46

AMERICAN SHRIMP COCKTAIL

PEELED AND DEVEINED SHRIMP READY TO DIP IN OUR HOMEMADE COCKTAIL SAUCE. 14

CAMARONES CUCARACHA
CAMARONES CON CABEZA (HEAD ON SHRIMP) SARTENADOS CON CEBOLLA, AJO, Y CHILE DE ABRBOL. ACOMPAÑADOS CON PEPINO, JITOMATE Y LIMON. 28



AGUACHILE "DON GIL" \$28



OYSTERS

1/2 DOZEN- MARKET PRICE
FULL DOZEN- MARKET PRICE.

SIDE ORDERS

SIDE OF RICE 5
SIDE OF BEANS 5
SOUP CREAM 2
GUACAMOLE SIDE 3.5
EXTRA DRESSING 1
CHEESE 2
CORN TORTILLAS (4) 2
FLOUR TORTILLAS (4) 2

SPICY SASA 1
GREEN SALSA 1
PICO DE GALLO 2
ENCHILADA MOLE SIDE 1
PICKLED JALAPENOS 2
JALAPENO TOREADOS 3
AVOCADO SLICES 3
ONE EGG 2



SPECIALTY PLATTERS

SERVED WITH RICE, REFRIED BEANS, AND CORN OR FLOUR TORTILLAS. MOST COME WITH THE CHOICE OF A SOUP OR HOUSE GREEN SALAD. ALL ITEMS MADE FRESH TO ORDER.



CHICKEN PLATTERS

POLLO ASADO

TENDER GRILLED CHICKEN BREAST, SERVED WITH OUR GREEN SALSA. 20

MEXICAN CHICKEN DELIGHT

TENDER STRIPS OF CHICKEN SAUTEED WITH BELL PEPPERS, ZUCCHINI, AND ONIONS, SMOTHERED IN A SWEET AND SAVORY HOUSE SAUCE AND TOPPED WITH MELTED JACK CHEESE. 20

MOLE MEXICANO

CHICKEN BREAST IN A RICH, FROM-SCRATCH MOLE SAUCE BLENDING THE UNIQUE FLAVORS OF BITTERSWEET CHOCOLATE, SUN-RIPENED CHILES, AND TRADITIONAL SPICES. 20

POLLO RANCHERO

TENDER STRIPS OF CHICKEN BREAST STIR-FRIED WITH BELL PEPPERS, ONIONS, AND TOMATOES THAT ARE SIMMERED IN OUR SIGNATURE TOMATO-BASED RANCHERO SAUCE. 20

CHICKEN FAJITA

TENDER STRIPS OF CHICKEN MARINATED IN GARLIC AND SPICES, STIR-FRIED WITH BELL PEPPERS, MUSHROOMS, AND ONIONS. 24



PORK PLATTERS

CHICHARRONES EN SALSA

PORK RINDS, BELL PEPPERS, TOMATOES, AND ONIONS WITH OUR SIGNATURE HOUSE SAUCE. 20

CHILE VERDE

TENDER PORK SIMMERED IN A ZESTY TOMATILLO GREEN SALSA. 20

CARNITAS PLATTER

CUTS OF PORK SLOWLY SIMMERED AND INFUSED WITH DELIGHTFUL FLAVORS. 20



BEEF PLATTERS

STEAK FAJITAS

GARLIC-INFUSED MARINATED STEAK STIR-FRIED WITH BELL PEPPERS, MUSHROOMS, AND ONIONS. SEASONED WITH OUR SPECIAL BLEND OF SPICES. 27

CARNE ASADA

TENDER, THINLY SLICED STEAK, GRILLED TO YOUR LIKING, TOPPED WITH FRESH GUACAMOLE AND GRILLED ONIONS. 26

STEAK RANCHERO

STRIPS OF FLAVORFUL STEAK WITH IN OUR HOUSE SALSA, BELL PEPPERS, TOMATOES, AND ONIONS. 23

CHILE COLORADO

BEEF SLOWLY SIMMERED IN A RICH, RED SAUCE WITH SPICES. 23



MOLCAJETES AND TRIOS

TRES AMIGOS

A FANTASTIC TRIO OF CARNE ASADA, POLLO ASADO, AND GRILLED SHRIMP, SERVED WITH RICE, REFRIED BEANS, AND GUACAMOLE. CORN OR FLOUR TORTILLAS. 26

MOLCAJETE CIELO MAR Y TIERRA

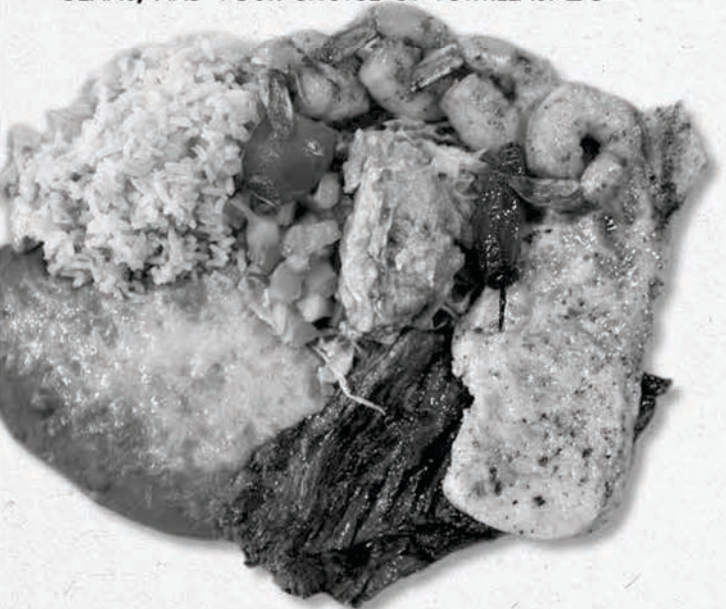
CARNE ASADA, POLLO ASADO, CAMARONES A LA PARILLA, CHORIZO, CHULETA AHUMADAS, GREEN ONIONS, QUESO PANELA, BABY POTATOS, IN OUR CREAMY GREEN SAUCE. 44

MOLCAJETE DE MAR

PULPO, PATAS DE CANGREJO, CAMARONES, FILETE DE PESCADO, NOPAL, FRITANGA DE MARISCOS, Y ALMEJONES. EN UNA CREMA DE CHIPOTLE Y AJO. ACOMPAÑADO CON PAN TOSTADO DE AJO. 53

FAJITA TRIO

A SIZZLING TRIO OF SHRIMP, STEAK, AND CHICKEN STIR-FRIED WITH BELL PEPPERS, MUSHROOMS, AND ONIONS. WITH RICE, BEANS, AND YOUR CHOICE OF TORTILLAS. 28



CALDOS ~ SOUP

EL PATIO ORIGINAL CHICKEN SOUP

TENDER SHREDDED CHICKEN AND FLUFFY RICE SIMMERED WITH VEGETABLES IN A SAVORY CHICKEN BROTH. CUP 6 | BOWL 8

CALDO DE RES

RICH BEEF SOUP WITH VEGETABLES IN A SAVORY BROTH. SERVED WITH RICE, TORTILLAS, FRESH GARNISHES. 22

CARNE EN SU JUGO

FLANK STEAK SIMMERED IN TOMATILLO-CILANTRO SAUCE. TOPPED WITH WHOLE BEANS. SERVED WITH CILANTRO, ONION, RADISHES AND TORTILLAS. 20

MENUDO

A TRADITIONAL MEXICAN SOUP WITH TENDER TRIPE IN A RICH, SPICY RED BROTH. SERVED WITH LIME, ONIONS, AND WARM TORTILLAS. ADD PATA OR HOMINY. 20

POSOLE

TRADITIONAL PORK AND HOMINY SOUP TOPPED WITH FRESH CABBAGE, ONION, RADISHES AND LIME. SERVED WITH TOSTADAS. 20



CALDO DE POLLO

CHICKEN SOUP WITH CHICKEN LEG, CHICKEN BREAST AND MIXED VEGETABLES IN A RICH BROTH. 20



SEAFOOD PLATTERS

*MOST ARE SERVED WITH RICE, REFRIED BEANS, AND FLOUR OR CORN TORTILLAS.
CHOICE OF SOUP OR GREEN HOUSE SALAD.*

SHRIMP FAJITAS

STIR-FRIED SHRIMP WITH BELL PEPPERS, ZUCCHINI, AND MUSHROOMS ON A SIZZLING PLATE WITH ONIONS AND AUTHENTIC SPICES. SERVED WITH A SIDE OF SOUR CREAM AND GUACAMOLE. 28

CAMARONES RANCHEROS

STIR-FRIED SHRIMP IN A SAVORY SALSA BELL PEPPERS, TOMATOES, AND ONIONS. 24

CAMARONES A LA PARRILA

SHRIMP DELICATELY BUTTERFLIED BY HAND, THEN BATHED IN A GARLIC BUTTER SAUCE. 26

FISH TACO PLATTER

THREE LIGHTLY BREADED FRESH FISH DEEP FRIED AND TUCKED INTO WARM TORTILLAS AND TOPPED WITH CABBAGE, CREAMY SAUCE, AND PICO DE GALLO. 22
A LA CARTE 6 EACH



CAMARONES A LA DIABLA

SHRIMP SIMMERED IN A DEVILISHLY DELICIOUS SPICY SAUCE. 24

CAMARONES EMPANIZADOS

GOLDEN-CRISPY BREADED SHRIMP SERVED WITH OUR SIGNATURE HOUSE DIPPING SAUCE. 24



CEVICHE SHRIMP

TWO TOSTADA SHELLS STACKED WITH SHRIMP CEVICHE FEATURING TOMATOES, ONIONS, CILANTRO, AND CUCUMBERS, ALL CROWNED WITH CREAMY AVOCADO. 19
SERVED A LA CARTE

MOJARRA FRITA

A WHOLE FRESH TILAPIA IS DEEP-FRIED UNTIL CRISPY AND GOLDEN BROWN. 22

SHRIMP TACO PLATTER

THREE SHRIMP TACOS WITH SHREDDED CABBAGE, CREAMY SAUCE, AVOCADO SLICES, AND FRESH PICO DE GALLO. 24
A LA CARTE 7 EACH

FILETE DE PESCADO A LA PLANCHA

FRESH WHITE FISH FILLET GRILLED TO PERFECTION WITH OUR SPECIAL BLEND OF ZESTY SPICES, THEN TOPPED WITH OUR SIGNATURE GARLIC BUTTER. 22



COCKTELES DE MARISCO

SERVED WITH CHOPPED ONIONS, CUCUMBERS, TOMATOES, AND CILANTRO, TOPPED WITH AVOCADO SLICES IN SALSA CLAMATO.



CAMARON / SHRIMP 19 | PULPO / OCTOPUS 20
CAMPECHANA-CLAMS, SHRIMP, AND OCTOPUS 23

CALDOS DE MARISCO

CALDO DE CAMARON

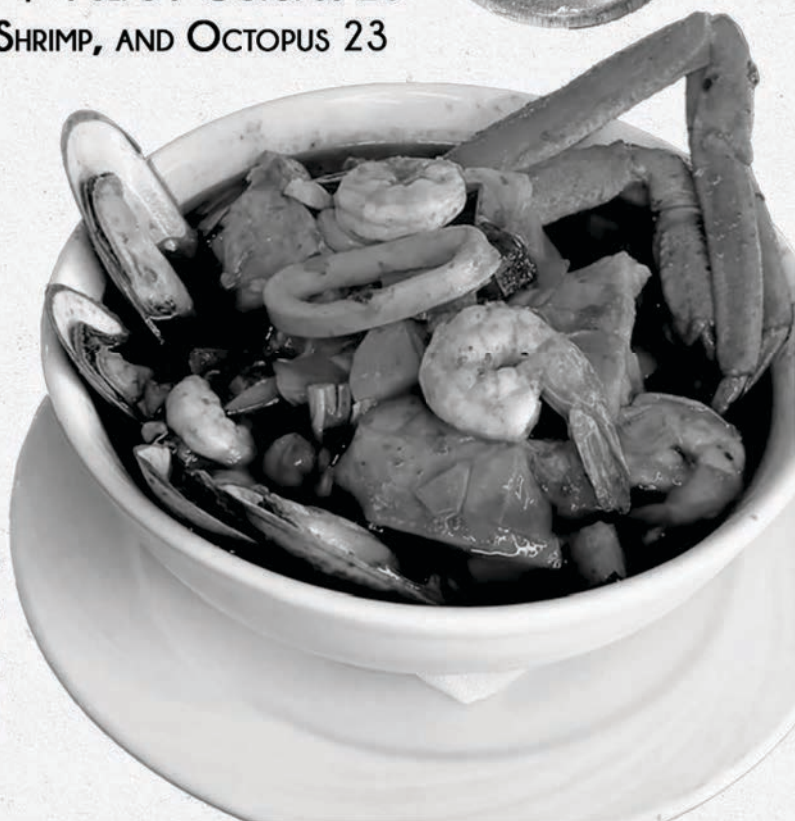
SHRIMP SIMMERING IN A FLAVORFUL BROTH WITH FRESH VEGETABLES AND SECRET SPICES. 24

CALDO DE PESCADO

TENDER WHITE FISH IN BROTH WITH GARDEN-FRESH VEGETABLES. 22

CALDO DE 7 MARES

A DELIGHTFUL ASSORTMENT OF FRESH SEAFOOD, INFUSED WITH OUR SPECIAL HOUSE SEASONINGS AND FRESH VEGETABLES. 32





COMBINATION PLATES

ALL COMBINATION PLATES ARE SERVED WITH RICE, AND REFRIED BEANS. ADD SOUP OR SALAD 3

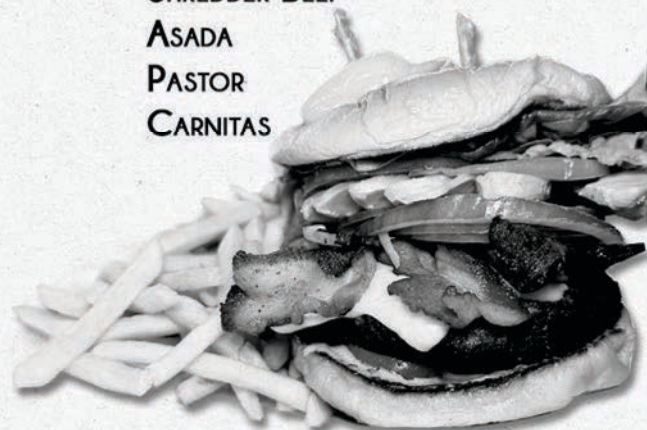
ONE ITEM 14 TWO ITEMS 17

CHOICE OF ITEMS:

TOSTADA
SOPE
STREET TACOS
FLAUTAS (CHICKEN OR BEEF)
CHILE RELLENO
MINI CHIMICHANGA
BURRITO
TACO (CRISPY OR SOFT)
ENCHILADA

CHOICE OF MEAT:

CHICKEN (SHREDDED OR GRILLED)
VEGGIES (GRILLED)
SHREDDER BEEF
ASADA
PASTOR
CARNITAS



BURGERS

GRILLED BREAD TOPPED WITH MAYO, CHEESE, TOMATO, PICKLES, LETTUCE, ONION. SERVED WITH FRENCH FRIES OR SIDE SALAD. ADD AVOCADO 3

HAMBURGER 10

CHEESEBURGER 12



LA DIABLA BURGER

1/2 LB. CHARBROILED PATTY WITH AMERICAN CHEESE, JALAPEÑOS, BACON, AVOCADO, LETTUCE, TOMATOES, ONIONS AND A CHIPOTLE MAYO SPREAD. 19

LA MADRE BURGER

1/2 LB. CHARBROILED PATTY, WITH AMERICAN CHEESE, BACON, AVOCADO, LETTUCE, TOMATOES, PICKLES, AND MAYO. 19

TORTAS

GRILLED BREAD TOPPED WITH MAYO, CHEESE, TOMATO, LETTUCE, ONION, AND JALAPEÑOS. SERVED WITH FRENCH FRIES OR SIDE SALAD.

ADD AVOCADO 3

CARNITAS TORTA 18

CARNE ASADA TORTA 18

GRILLED CHICKEN TORTA 18

MILANESA DE POLLO 18

MILANESA DE RES 18

MAKE ANY BURRITO OR CHIMICHANGA WET WITH CHEESE 3



BURRITOS

ALL SUPER BURRITOS ARE FILLED WITH, RICE, REFRIED BEANS, SOUR CREAM, GUACAMOLE, JACK CHEESE, PICO DE GALLO, LETTUCE, AND YOUR CHOICE OF MEAT.

CHILE COLORADO SUPER BURRITO. 19

CARNE ASADA SUPER BURRITO. 19

GRILLED CHICKEN SUPER BURRITO. 18

CARNITAS SUPER BURRITO. 18

PASTOR SUPER BURRITO. 18

CHILE VERDE SUPER BURRITO. 18

SHREDDED BEEF SUPER BURRITO. 18

SHREDDED CHICKEN SUPER BURRITO. 18

BEAN AND CHEESE BURRITO. 11

GRILLED VEGGIE BURRITO. 15

SHRIMP SUPER BURRITO

STIR-FRIED SHRIMP IN OUR ROASTED GARLIC BUTTER WITH CABBAGE, PICO DE GALLO, RICE, ONIONS AND CILANTRO, IN OUR CREAMY HOUSE SALSA WRAPPED IN A FLOUR TORTILLA. 21

FISH BURRITO

LIGHTLY BREADED FRIED FISH WITH PICO DE GALLO, RICE, AND OUR CREAMY HOUSE SALSA WRAPPED IN A LARGE FLOUR TORTILLA. 20

CHIMICHANGA

CHIMICHANGAS ARE FILLED WITH RICE, REFRIED BEANS, JACK CHEESE, AND YOUR CHOICE OF MEAT. TOPPED WITH SOUR CREAM AND GUACAMOLE.



DESSERTS

CHURROS

¡CHURROS DULCES! CRISPY MINI CINNAMON-SUGAR CHURROS SERVED WITH VANILLA ICE CREAM, WHIPPED CREAM AND DRIZZLED WITH CARAMEL SAUCE AND CHOCOLATE SYRUP. 9

CHOCOLATE CAKE

CHOCOLATE CAKE PAIRED WITH ICE CREAM AND WARM CHOCOLATE SYRUP. 9

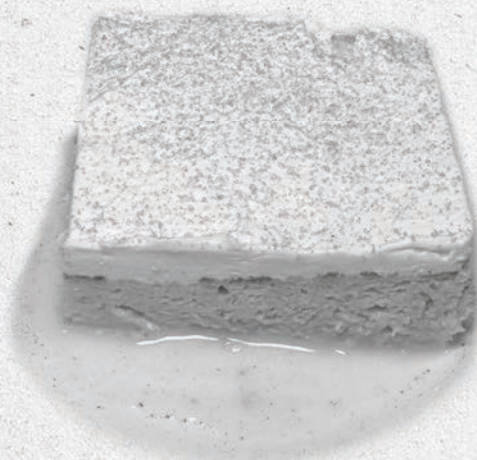
DEEP FRIED ICE CREAM

RIBBONS OF DEEP-FRIED FLOUR TORTILLAS GENEROUSLY COATED IN CINNAMON SUGAR ARE SERVED WITH VANILLA ICE CREAM, DRIZZLED WITH CARAMEL AND CHOCOLATE SAUCES AND WHIPPED CREAM, AND FINISHED WITH A DUSTING OF POWDERED SUGAR FOR A SWEET AND SALTY CINNAMON DREAM. 12



FLAN

SMOOTH, SILKY FLAN IN FLAVORS OF VANILLA, CARAMEL AND CINNAMON. TOPPED WITH BILLOWY WHIPPED CREAM AND DECADENT CHOCOLATE SAUCE. THIS SWEET CUSTARD DESSERT IS THE ULTIMATE ENDING TO A MEXICAN FEAST. 7



ARLENE'S HOMEMADE TRES LECHES CAKE

SOFT SPONGE CAKE INFUSED WITH THREE SWEET MILKS, TOPPED WITH HOME MADE WHIPPED CREAM AND CINNAMON. 8



BROWNIE À LA MODE

A WARM, FUDGY CHOCOLATE BROWNIE TOPPED WITH A GENEROUS SCOOP OF VANILLA ICE CREAM. 9

DRINKS

SOFT DRINKS 4

PEPSI | DIET PEPSI
PEPSI ZERO
STARRY | DR. PEPPER
LEMONADE
ORANGE CRUSH | ICE TEA

HOT TEA 3 | COFFEE 4

(ONLY COFFEE FREE REFILLS)

HORCHATA 6 | JAMAICA 6

HOT CHOCOLATE 4 | CHOCOLATE MILK 4

MILK 4 | ORANGE JUICE 5

PINEAPPLE JUICE 5 | CRANBERRY JUICE 5

(NO REFILLS)

JARRITOS 5

SANGRIA JARRITOS
STRAWBERRY JARRITOS
MANDARIN JARRITOS
TAMARINDO
MEXICAN COKE

MAKE YOUR SPECIAL EVENT MEMORABLE

ASK ABOUT OUR BANQUET ROOM!

LET US CATER YOUR NEXT EVENT

NO EVENT IS TOO BIG OR SMALL!

ASK MANAGEMENT FOR DETAILS

WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE. NOT RESPONSIBLE FOR LOST OR STOLEN PROPERTY. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SELFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. CUSTOMERS MUST HAVE VALID GOVERNMENT-ISSUED I.D. FOR PURCHASES OF ALCOHOLIC BEVERAGES. MUST BE 21 AND OVER TO PURCHASE ALCOHOL. GRATUITY IS AUTOMATICALLY ADDED TO PARTIES OF 8 OR MORE. CHECKS WILL NOT BE SPLIT MORE THAN 5 WAYS. DE COLORES MEXICAN RESTAURANT & BAR APPRECIATES YOUR BUSINESS.

MENU DESIGN: 209.996.1175