



EL CAZADOR

Mexican Grill & Cantina

DAILY HAPPY HOUR 2-4PM & 8PM-CLOSE

JOIN US MONTHLY FOR  **ON PAY-PER-VIEW**



Celebrating 42 Años! This Is Our Story

In the late 1970's my father, the late Aurelio Rodriguez, Sr. (of Guadalajara) and my mother, Hilda (of Zacatecas) had recently married and were filled with aspirations bigger than Mexico. My parents immigrated to the United States in 1979, and settled in Washington state with the goal of working and saving to open a restaurant. My father loved to take long scenic drives where he could dream up ideas and explore his new Pacific Northwest home. One day while exploring, he happened upon Whidbey Island and fell in love with the Island's beauty. He soon relocated to Whidbey and opened his first restaurant, El Cazador Mexican Grill & Cantina in Oak Harbor in 1982.

I was born in Coupeville a few years later, in 1985.

The name "El Cazador" (The Hunter) was inspired by my father's love of hunting in Winthrop.

After growing up in the restaurant and working in El Cazador throughout my youth, I naturally developed a passion for the restaurant business just like my father. I graduated from Oak Harbor High School in 2003 and began managing El Cazador in 2007.

I was joined by my wife and OHHS highschool sweetheart Natasha in 2008, who serves as my co-owner/manager and Creative Director. We are very proud to have preserved the restaurant through many economic hurdles, such as remaining open and operational during the recent pandemic. We are still proud to be a local family-owned and operated business, with a focus on community involvement through contributions to local charities, sports team sponsorships, and patriotic support of our United States Navy.

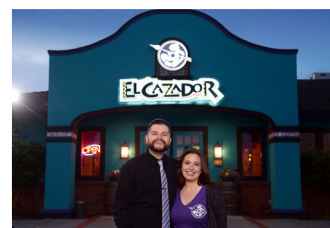
We have continued to represent our culture and passions by holding free Live Mariachi and sports viewing events throughout the year. And we truly pride ourselves on the quality of our food, cocktails, and tequila. As well as our integrity as a long-standing local employer. At El Cazador we will continue to employ many wonderful local people, as our entire crew loves to live and work in the Whidbey Island community. We humbly thank you for dining with us over these last four decades, and we look forward to continuing to serve you for many more years to come!




Jose G. Rodriguez


Natasha Rodriguez

*2nd Generation Owner-Operators of El Cazador Mexican Grill & Cantina
42 Años of Tradición!*





Nachos Cazador



Appetizers



Chips & Salsa Complimentary First Round
Additional Round 3.00
Additional Chip or Salsa 1.00 each

Nachos Cazador 14.99
choice: ground beef / shredded chicken / jackfruit / IMPOSSIBLE +2.99
tortilla chips, refried beans, topped with melted cheese, tomato, green onion, jalapeños, sour cream, guacamole

White Queso Dip 9.99
smooth, mildly spicy white queso with green onion, served with tortilla chips

Guacamole Fresco 14.99
Guacamole made fresh at your table, served with chips

Chicken Wings
Boneless 13.99 Traditional 15.99
served with celery and ranch or bleu cheese choose any of our house made flavors

- Lime Pepper
- Honey Chipotle
- Spicy Tapatio
- Mango Habanero
- Sweet Savory Molé
- BBQ

Carne Asada Fries 15.99
french fries, chopped carne asada, melted cheese, sour cream, guacamole, cilantro, pico de gallo

Quesadillas 15.99
choice: ground beef / shredded chicken / jackfruit
soft flour tortilla, melted cheese, sour cream, guacamole

Taquitos 14.99
choice: shredded beef / shredded chicken / jackfruit
corn tortilla fried until golden, served with sour cream, and guacamole Flautas (flour tortilla) 14.99

Shrimp Ceviche 13.99
medley of shrimp, tomato, and onion in a citrus-cilantro marinade, served with avocado, tortilla chips

Jalapeno Poppers 12.99
crispy fried cream cheese stuffed jalapeno poppers served with raspberry-chile dipping sauce

Beverages

Iced Tea
regular / sweet / raspberry

Lemonade
regular / strawberry / mango

Fruit Juice
cranberry / apple / orange / pineapple / grapefruit

Milkshakes
vanilla / chocolate / strawberry

Pina Colada / Daiquiri
original / strawberry / mango

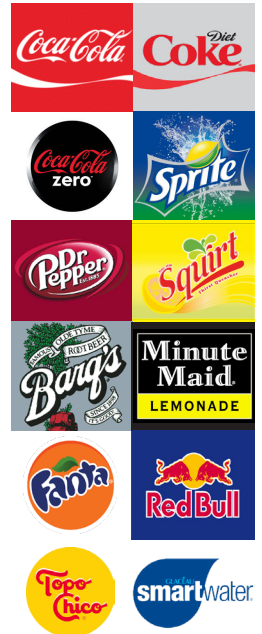
Virgin Margarita
lime / strawberry / mango

Horchata
orginal / strawberry

Whidbey Coffee

Hot Cocoa

Hot Tea
black / green / herbal (caffeine-free)



American

Served with french fries

Cheeseburger 15.99
choice of melted cheese (regular or vegan), lettuce, tomato, choice patty
• **Certified Angus Beef**
• **Chicken Fillet**
• **IMPOSSIBLE** plant based +2.99

Chicken Fingers 15.99
golden crisp chicken breast tenders, served with choice ketchup or bbq

Fish & Chips 16.99
golden crisp beer battered cod fillet, coleslaw, chipotle mayo and lemon

Dessert

Churros 8.99
rolled in cinna-sugar, topped with chocolate, caramel, and whipped cream

Fried Ice Cream 8.99
vanilla ice cream rolled in corn flakes, and coconut topped with chocolate, strawberry, caramel, and whipped cream

Sopapillas 8.99 Half / Full 10.99
golden fried puffy flour pastries (soft or crispy) coated in cinna-sugar, topped with honey, strawberry, and whipped cream

House Made Flan 8.99
deliciously creamy traditional caramel custard made from scratch, topped with caramel, whipped cream, and cinnamon



Combos

Choice: Mexican or Garlic Lime Rice
Choice: Lard-Free Refried, Whole Pinto, or Cinnamon Black Beans



One Item |2.99 / **Two Item** |4.99 / **Three Item** |6.99

ground beef / shredded chicken / shredded beef / pork chile verde
jackfruit / bean / cheese / IMPOSSIBLE +2.99

- Taco
- Enchilada
- Burrito
- Pork Tamale
- Cheese Chile Relleno
- Chimichanga

Make it Deluxe!
Sour Cream and Guacamole
2.99

Senior Mondays: 50% off combinations with I.D. and purchase of a beverage

Soup and Salad

Soup Cup 8.99 / Bowl 10.99

Chicken Tortilla
Pozole Rojo
Pork Chile Verde
Cinnamon Black Bean



Fiesta Avocado Salad 18.99

choice: marinated chicken breast / skirt steak / shrimp
green lettuce, cheese, tortilla crisps, sliced avocado, tomato, corn, red onion, served with house vinaigrette

Deluxe Taco Salad 14.99

choice: ground beef / shredded chicken / shredded beef / jackfruit / IMPOSSIBLE +2.99
crisp flour tortilla bowl, filled with lettuce tomato, green onion, cheese, sour cream and guacamole

Fajita Taco Salad 19.99

choice: chicken breast / sirloin steak / shrimp / veggies
crisp tortilla bowl, green lettuce, grilled onion, bell peppers, mushroom, green onion, tomato, cheese, sour cream, guacamole, served with house vinaigrette

Deluxe Tostada 14.99

choice: ground beef / shredded chicken / shredded beef / jackfruit / IMPOSSIBLE +2.99
fried flat corn tortilla base, refried beans, lettuce, tomato, cheese, green onion, sour cream and guacamole

Grilled Caesar Salad 17.99

choice: chicken breast / sirloin steak / shrimp
green lettuce, tortilla crisps, cotija cheese, slice of lemon, served with caesar dressing

Specialty Tacos

Four soft corn tortilla tacos with taco sauce, lime, radish

Quesabirria Tacos 16.99

Shredded beef, melty cheese, white onion, cilantro, side consome

Carne Asada Tacos 15.99

chopped steak, diced onion, cilantro

Tacos Rancheros 16.99

our classic fork style taco with chopped grilled skirt steak, onion, cilantro, queso fresco

Tacos Al Pastor 15.99

charbroiled pineapple-achiote marinated pork al pastor, pineapple, diced onion, cilantro

Chicken Tinga Tacos 15.99

shredded chipotle chicken, white onion, cilantro, queso fresco

Pork Carnita Tacos 15.99

pulled pork carnitas, pico de gallo, queso fresco

Jackfruit Tacos 15.99

grilled jackfruit, corn, pickled red onion, queso fresco

NEW! Fish Tacos (3) 15.99

Fried beer battered cod, white sauce, cabbage, pico de gallo, cheese
Shrimp Tacos (3)... 15.99



Quesabirria Tacos

Delivery, Curbside, To-Go!
order at elcaz.com
or with the El Cazador App
to earn points and rewards!





Enchiladas

three soft corn tortilla enchiladas



Enchiladas Rancheras 15.99

choice: ground beef / shredded chicken / shredded beef / jackfruit / IMPOSSIBLE +2.99
topped with red ranchera sauce, melted cheese, lettuce, tomato, green onion, sour cream, guacamole, queso fresco

Tinga Enchiladas 15.99

stuffed with chipotle shredded chicken, topped with ranchera sauce, melted cheese, white onion, cilantro, crema, queso fresco

Enchiladas Verdes 15.99

filled with pork chile verde, topped with verde sauce, melted cheese, crema and queso fresco

Molé Enchiladas* 15.99

stuffed with shredded chicken, topped with traditional dark molé sauce, melted cheese, sour cream, green onion, queso fresco

*allergen info: peanuts

Enchilada Suizas 15.99

stuffed with shredded chicken, grilled bell pepper, onion, mushroom, topped with salsa verde, melted cheese, sour cream

Carne Asada Enchiladas 15.99

chopped steak, topped with red ranchera sauce, melted cheese, white onion, cilantro, and sour cream

Seafood Enchiladas 15.99

medley of baby shrimp, snow crab, carrot, onion, and celery, topped w/ light herb sauce, cheese, sour cream, guacamole

Enchilada Trio 15.99

choice: ground beef / shredded chicken / shredded beef / jackfruit / IMPOSSIBLE +2.99
one meat choice, each with a different sauce: traditional, verde, crema; topped with melted cheese and sour cream

Spinach Enchiladas 15.99

stuffed with grilled spinach, corn and onion, topped with melted cheese, cream sauce, and guacamole



Rolled Burritos

13" flour tortilla, hand style



NEW! Fish Burrito 15.99

fried beer battered cod fillet, Mexican rice, refried beans, cabbage, white sauce, pico de gallo, and cheese

Signature Grill Burrito 15.99

choice: chicken breast / skirt steak / pork al pastor / shrimp / veggies
Mexican rice, whole beans, cheese, sour cream, guacamole, and chipotle mayo

Queso Burrito 15.99

choice: ground beef / shredded chicken / shredded beef / jackfruit / IMPOSSIBLE +2.99
Mexican rice, whole beans, lettuce, tomato, cheese, white queso, sour cream, and guacamole

San Diego Burrito 15.99

carne asada steak, french fries, Mexican rice, pico de gallo, cheese, sour cream, and guacamole

Cheesy Bean Burrito 10.99

steamed flour tortilla, refried beans, white onion, red sauce, double cheese. Served with sour cream on the side

Wet Burritos

topped with sauce and melted cheese



Macho Burrito 16.99

choice: ground beef / shredded chicken / shredded beef / jackfruit / IMPOSSIBLE +2.99
Mexican rice, refried beans, topped with burrito sauce, melted cheese, tomato, green onion, sour cream, and guacamole

Macho Junior 15.99

Burrito Verde 17.99

pork chile verde, Mexican rice, refried beans, topped with salsa verde, melted cheese, crema, white onion, cilantro, avocado, queso fresco

Fajita Burrito 20.99

choice: sirloin steak / chicken breast / shrimp / veggies
bell peppers, onions, mushroom, topped with ranchera sauce, melted cheese, lettuce, tomato, green onion, sour cream, and guacamole

Carne Asada Burrito 19.99

carne asada, Mexican rice, refried beans, topped with ranchera sauce, melted cheese, white onion, cilantro, sour cream, and guacamole

Molé Burrito* 17.99

chicken breast, Mexican rice, refried beans, topped with molé sauce, melted cheese, crema, queso fresco, and green onion

*allergen: contains finely ground peanut

Seafood Burrito 17.99

medley of baby shrimp, snow crab, celery, carrot, topped with light herb salsa, melted cheese, guacamole, and sour cream

California Wet Burrito 19.99

carne asada steak, Mexican rice, refried beans, pico de gallo, topped with verde sauce, melted cheese, white onion, cilantro, sour cream, and guacamole

Veggie Burrito 16.99

grilled bell peppers, onions, mushroom, carrot, broccoli, topped with burrito sauce and melted cheese



Grill Favorites

Traditional Fajitas 24.99

choice: sirloin steak / chicken breast / shrimp / veggies
grilled bell peppers, onion, mushroom served in red or green salsa over a sizzling skillet. Served with rice, beans, sour cream, guacamole, side of lettuce, tomato, cheese, tortillas

Flaming Fajitas 26.99

marinated chicken breast, skirt steak, and shrimp, bell peppers, onion, mushroom on a sizzling skillet and set to flame at your table! Served with rice, beans, sour cream, guacamole, lettuce, tomato, cheese, tortillas

Fajita Quesadilla 22.99

choice: sirloin steak / chicken breast / shrimp / veggies
between two flour tortillas with melted cheese, grilled onion, bell peppers, and mushroom and served with sour cream, guacamole, pico de gallo

Spinach Quesadilla 15.99

melted cheese, grilled spinach, corn, tomato, and onion, between flour tortillas, served with sour cream and guacamole

Carne Asada 24.99

hand butchered grilled fillet of skirt steak, served with rice, beans, guacamole, pico de gallo, tortillas, grilled green onion

Pollo (Chicken) Asado 22.99

Molcajete 39.99

Hot lava rock bowl, carne asada steak, marinated chicken, (4) bacon wrapped prawns, red tomatillo salsa, bell peppers, onions, mushrooms, cactus, mexican cheese, grilled onion, lime. Served with Mexican rice and refried beans, tortillas, guacamole, sour cream

Garlic Shrimp (3) sauteed in garlic sauce 4.00

Deep Fried Jalapeños (2) queso fresco, lime 4.00



Flaming Fajita



Carne Asada



Carnes & Seafood

Served with rice, beans and tortillas

Steak Tapatio 24.99

charbroiled skirt steak topped with melted cheese, tomato and green onion, served with guacamole

Steak Cazador 24.99

Carne asada steak sauteed with white onion and tomato in red salsa ranchera, served with sour cream and guacamole

Arroz con Carne* 22.99

choice: sirloin steak / chicken breast / shrimp
sauteed tomato, green onion, mushroom over bed of rice, topped with melted cheese and light herb sauce, served with sour cream and tortillas **not served with beans*

Mojo de Ajo Shrimp 22.99

shrimp sauteed with mushrooms in a roasted garlic butter, served with sour cream and guacamole

Bacon Wrapped Shrimp 22.99

shrimp wrapped in bacon and deep fried, over bell peppers, onion, mushroom, served with guacamole and sour cream

Diabla Shrimp 22.99

shrimp sauteed in spicy tomato chile salsa with onion and mushroom, served with sour cream and guacamole

Pork Carnitas 22.99

pulled pork served with sour cream, guacamole, pico de gallo

Pork Chile Verde 21.99

cubed pork sirloin in salsa verde, topped with white onion and cilantro, served with sour cream and guacamole

Carne a la Crema 22.99

choice: sirloin steak / chicken breast / shrimp
bell peppers, onion, mushroom sauteed in creamy sauce

Pollo Loco 22.99

chicken breast fillet topped with verde sauce, grilled white onion, mushroom, melted cheese, sour cream and guacamole

Chicken en Molé* 22.99

chicken breast in delicious, dark semi-sweet molé sauce, served with sour cream **allergen: contains finely ground peanut*

Seafood Chimichanga 22.99

flour tortilla rolled and fried with refried beans, cheese, medley of baby shrimp, snow crab, carrot, onion, and celery, topped with light herb sauce, melted cheese, guacamole and sour cream



Daily Brunch Menu

Every Day Open-3pm

Churro Waffles 13.99
Belgian waffles dusted in cinnamon-sugar, topped with whipped cream, served with syrup and butter

Pork Carnitas & Waffles 14.99
Belgian waffles topped with our House Made Pork Carnitas, served with syrup

Breakfast Burrito 15.99
Flour tortilla, scrambled egg, bacon, sausage, potatoes, red sauce, avocado, cheese, sour cream

Impossible Breakfast Burrito 15.99
Impossible protein, black beans, potatoes, red sauce, avocado, vegan cheese

Breakfast Quesadilla 15.99
Two soft flour tortillas with melted cheese, scrambled egg, bacon, tomato, and white onion. Served with guacamole and sour cream

Huevos con Chorizo 15.99
Two eggs scrambled with Mexican pork chorizo. Served with beans, potatoes, and tortillas

Huevos Rancheros 15.99
Two eggs sunny side up over corn tortilla, salsa ranchera and queso fresco. Served with beans and potatoes

Chilaquiles con Huevos 15.99
Crispy corn tortilla pieces sauteed in red sauce, topped with two sunny side up eggs, queso fresco and sour cream. Served with beans and potatoes

Fajita Omelette 18.99
Omelette stuffed with chicken and steak, grilled peppers, onion, mushroom, topped with red sauce, melted cheese, avocado slices. Served with beans and potatoes



Adult Brunch Beverages

Brunch Mimosa Flight

Opera Prima Brut Cava and choice of three juices: Orange, Grapefruit, Cranberry, Pineapple...11

Green Screwdriver

Smirnoff vodka, orange juice, lime juice, blue curacao...8

Bloody Maria

Tequila blanco, house made tomato sangrita, salt rim...8

**Also available Bloody Mary*

Smokey Maria

Mezcal, house made tomato sangrita, salt rim...8

Vampiro

Tequila blanco, house made tomato sangrita, Squirt, Tajin rim...8

Modelo Michelada

Choice of cerveza Model Especial or Negra Modelo, house made tomato sangrita, Tajin rim...9

**Also available made with [Corona Alcohol-Free](#)*

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