



# EL CAZADOR

Mexican Grill & Cantina

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

## Lunch

Open - 2pm

**Breakfast Quesadilla** 18.99  
Two soft flour tortillas with melted cheese, scrambled egg, bacon, tomato, and white onion. Served with guacamole and sour cream

**Huevos con Chorizo** 17.99  
Two eggs scrambled with Mexican pork chorizo. Served with beans, potatoes, and tortillas

**One Item Combo** 9.99  
*Choice: Taco, Enchilada, Chimichanga, Burrito, Chile Relleno, or Tamale*  
*Choice: Ground Beef, Shredded Chicken, Shredded Beef, Chile Verde, Bean, Cheese, IMPOSSIBLE +2.99*  
Served w/ rice and beans

**Mexican Taco Combo** 10.99  
*choice: carne asada / chicken tinga / pork carnitas / IMPOSSIBLE +2.99*  
(2) Soft corn tortilla tacos: choice of meat and toppings, served w/ rice and beans

**Birria Taquitos** 10.99  
(2) Corn tortilla taquitos stuffed with shredded birria beef and cheese, fried to perfection, topped with sour cream, avocado sauce, cilantro & onion. Side consomé, rice and beans.

**Huevos Rancheros** 17.99  
Two eggs sunny side up over corn tortilla, salsa ranchera and queso fresco. Served with beans and potatoes

**Chilaquiles con Huevos** 17.99  
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

**Macho Junior** 10.99  
*Choice: Ground Beef / Shredded Chicken / Shredded Beef / IMPOSSIBLE +2.99*  
Soft flour tortilla stuffed with rice, beans, choice of meat topped with red burrito sauce, cheese, tomato, green onion, sour cream and guacamole

**Fiesta Taco Salad** 11.99  
Crisp flour tortilla bowl stuffed with romaine lettuce, choice of chicken, steak, or shrimp. Topped with tomatoes, corn, red onion, shredded cheese, avocado slices. Side of house vinaigrette.

**Soup** Cup 8.99 / Bowl 11.99

Chicken Tortilla  
Pozole Rojo  
Pork Chile Verde  
Cinnamon Black Bean



## Appetizers

### Chips & Salsa Complimentary First Round

Unlimited Chips & Salsa 6.99  
Additional Chip or Salsa 1.50 each

### White Queso Dip 11.99

Smooth, mildly spicy white queso with green onion, served with tortilla chips

### Nachos Cazador 18.99

Choice: *Ground Beef* / *Shredded Chicken* / **IMPOSSIBLE** +2.99  
Tortilla chips, refried beans, topped with melted cheese, tomato, green onion, jalapeños, sour cream, guacamole

### Guacamole Fresco 18.99

Guacamole made fresh at your table, served with chips

### Chicken Wings 17.99

Served with celery and ranch or bleu cheese choose any of our house made flavors:

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

### Carne Asada Fries 17.99

French fries, chopped carne asada, melted cheese, sour cream, guacamole, cilantro, pico de gallo

### Quesadillas 16.99

Choice: *Shredded* or *Ground Beef*, *Shredded Chicken*  
Soft flour tortilla, melted cheese, sour cream, guacamole

### Taquitos 16.99

Choice: *Shredded Beef*, *Shredded Chicken*  
Corn tortilla fried until golden, served with sour cream, and guacamole Flautas (flour tortilla) 16.99

### Shrimp Ceviche 14.99

Medley of shrimp, tomato, onion, cucumber in a citrus cilantro marinade, salsa huichol negra, served with avocado and tortilla chips

### Jalapeno Poppers 13.99

Crispy fried cream cheese stuffed jalapeno poppers served with raspberry-chile dipping sauce

## Beverages

### Iced Tea

regular / sweet

### Lemonade

regular / strawberry / mango

### Fruit Juice

cranberry / orange / pineapple / grapefruit

### Milkshakes

vanilla / chocolate / strawberry

### Pina Colada / Daiquiri

original / strawberry / mango

### Virgin Margarita

lime / strawberry / mango

### Horchata

### Whidbey Coffee

### Hot Cocoa

### Hot Tea

black / green / herbal (caffeine-free)



## American

Served with french fries

### Cheeseburger 17.29

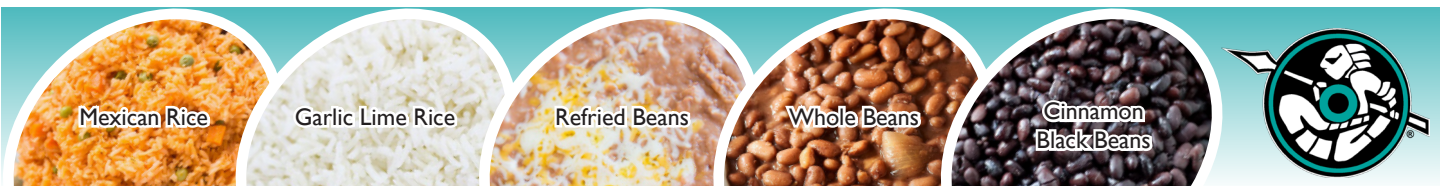
choice of melted cheese (regular or vegan), lettuce, tomato, choice patty

- Certified Angus Beef 1/3lb.
- Chicken Fillet
- **IMPOSSIBLE** +2.99

### Chicken Fingers 17.29

Golden crisp chicken breast tenders, served with choice ketchup or bbq

### Fish & Chips 17.29



## Combos

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



**One Item** 13.99 / **Two Item** 16.99 / **Three Item** 19.99

Choice: Ground Beef, Shredded Chicken, Shredded Beef, Pork Chile Verde, Bean, Cheese, IMPOSSIBLE +2.99

*Make it Deluxe! Add Sour Cream and Guacamole 3.79*

### Crunchy or Soft Taco

Lettuce, cheese, tomato

### Enchilada

Corn tortilla, sauce, melted cheese

### Pork Tamale

Corn masa, shredded pork, topped with sauce and melted cheese

### Cheese Chile Relleno

Poblano fried in egg batter, sauce, melted cheese

### Wet Burrito

Flour tortilla, red sauce, melted cheese

### Chimichanga

Fried flour tortilla with meat, refried beans and cheese inside, served with guacamole, and sour cream on side

## Soup and Salad

**Soup** Cup 8.99 / Bowl 11.99

Chicken Tortilla  
Pozole Rojo  
Pork Chile Verde  
Cinnamon Black Bean



### Deluxe Taco Salad

15.99

Choice: Ground Beef / Shredded Chicken / Shredded Beef / IMPOSSIBLE +2.99

Crisp flour tortilla bowl, filled with lettuce tomato, green onion, cheese, sour cream and guacamole

**Deluxe Tostada** 15.99

### Fajita Taco Salad

22.99

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

### Fiesta Avocado Salad

21.99

Choice: Chicken Breast / Steak / Shrimp

Green lettuce, cheese, tortilla crisps, sliced avocado, tomato, corn, red onion, served with house vinaigrette

## Specialty Tacos

Four soft corn tortilla tacos, sauce, lime, radish

Add Rice & Beans Plate 4.99

### Quesabirria Tacos

17.99

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

### Carne Asada Tacos

16.99

Chopped steak, diced onion, cilantro

### Tacos Rancheros

17.99

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

### Tacos Al Pastor

16.99

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

### Chicken Tinga Tacos

16.99

Shredded chipotle chicken, white onion, cilantro, queso fresco

### Pork Carnita Tacos

16.99

Pulled pork carnitas, pico de gallo, queso fresco

### Fish Tacos (3)

17.99

Fried beer battered cod, white sauce, cabbage, pico de gallo, cheese





## Enchiladas

Three soft corn tortilla enchiladas  
Add Rice & Beans Plate 4.99

### Enchiladas Rancheras 18.49

Choice: ground beef / shredded chicken / shredded beef **IMPOSSIBLE** +2.99

Topped with red ranchera sauce, melted cheese, lettuce, tomato, green onion, sour cream, guacamole, queso fresco

### Enchilada Trio 18.99

Choice: ground beef / shredded chicken / shredded beef / **IMPOSSIBLE** +2.99

One meat choice, each with a different sauce: traditional, verde, crema; topped with melted cheese and sour cream

### Enchiladas Verdes 17.99

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

### Molé Enchiladas\* 18.49

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

\*allergen info: peanuts

### Carne Asada Enchiladas 18.99

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

## Rolled Burritos

13" flour tortilla, hand style  
Add Rice & Beans Plate 4.99

### Cheesy Bean Burrito 15.99

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

### Queso Burrito 17.99

Choice: Ground Beef / Shredded Chicken / Shredded Beef / **IMPOSSIBLE** +2.99

Mexican rice, whole beans, lettuce, tomato, cheese, white queso, sour cream, and guacamole

### Signature Grill Burrito 17.99

Choice: chicken breast / skirt steak / pork al pastor / shrimp / veggies

Mexican rice, whole beans, cheese, sour cream, guacamole, and chipotle mayo

### San Diego Burrito 17.99

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

## Wet Burritos

Topped with sauce and melted cheese  
Add Rice & Beans Plate 4.99

### Macho Burrito 18.99

Choice: Ground Beef / Shredded Chicken / Shredded Beef / **IMPOSSIBLE** +2.99

Mexican rice, refried beans, topped with burrito sauce, melted cheese, tomato, green onion, sour cream, and guacamole

**Macho Junior** 16.99

### Burrito Verde 21.99

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

### Fajita Burrito 24.99

Choice: 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 23.99

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

### Molé Burrito\* 21.99

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

\*allergen: contains finely ground peanut

### California Burrito 22.99

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



Enchilada Trio



Macho Burrito



## Grill Favorites

### Traditional Fajitas 27.99

Choice: *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 29.99

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 25.99

Choice: *Chicken / Steak or Shrimp +2.00 / Veggies*

Between two flour tortillas with melted cheese, grilled onion, bell peppers, and mushroom and served with sour cream, guacamole, pico de gallo

### Carne Asada 27.99

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

**Pollo Asado** 26.99

**+3 Garlic Shrimp** sauteed in garlic sauce 4.00

**+2 Deep Fried Jalapeños** queso fresco, lime 4.00



## Carnes & Seafood

Served with rice, beans, and tortillas

### Arroz con Carne\* 24.99

Choice: *Chicken breast / Steak or Shrimp +2.00*

Sautéed 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*

### Bacon Wrapped Shrimp 25.99

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

### Mojo de Ajo Shrimp 24.99

Shrimp sautéed with mushrooms in a roasted garlic butter, served with sour cream and guacamole



Flaming Fajita



Carne Asada

### Pork Chile Verde 24.99

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

### Chicken en Molé\* 24.99

Chicken breast in delicious, dark semi-sweet molé sauce, topped with sesame seeds, served with sour cream and pickled red onion

\*allergen: contains finely ground peanut

### Carne a la Crema 24.99

Choice: *Chicken Breast / Steak or Shrimp +2.00*

Bell peppers, onion, mushroom sautéed in creamy sauce





### Celebrating 44 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 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  
44 Años of Tradición!

