

La Cena

Entrees are served with your choice of whole pinto, black or refried beans and rice.

Carnitas Rio Grande

A traditional dish of fried pork seasoned with citrus flavors and spices, prepared crispy in the style of the state of Chihuahua. \$15.99

Tamales

Our house made masa tamales stuffed with choice of seasoned pork, chicken, cheese and chili (or vegetarian tamales) topped with a red mild sauce and cheese. \$14.99

Chicken Beef or Carnitas Chimichanga

Shredded meat with pico de gallo rolled in a flour tortilla, then fried, topped with Chipotle sauce, guacamole & sour cream \$14.99

Chicken Mole Poblano

Spice mole sauce, a blend of chiles, Mexican chocolate, nuts, toasted bread and tortillas, served over grilled chicken breast strips, garnished with sesame seeds and marinated onions in lime juice \$16.99

Carne Asada

Top sirloin steak strips grilled with onions, tomatos. Served with guacamole \$15.99

Steak Chalupa

Top Sirloin steak hand rubbed with garlic and spices, placed on a masa chalupa and served with green tomatillo sauce, sour cream and guacamole. \$15.99

Milanesa

Top Sirloin pounded thin and tender, then breaded and cooked quickly over a hot flame. Topped with avocado & tomato slices \$15.99

Chicken Chipotle

Marinated chicken breast grilled with citrus flavors, topped with Chipotle cream sauce & avocado. Served over fettuccine pasta. \$15.99

Mix Fajitas

Marinated strips of Top Sirloin steak or tender chicken breast grilled with assorted bell peppers and onions. Served with sour cream and guacamole \$15.99 to add shrimp extra \$4

Chile Colorado

Tender chunks of pork simmered in a red guajillo sauce. \$14.99

Enchiladas

Two corn tortillas stuffed with your choice of Chicken, Beef, Cheese, or Carnitas. Topped with choice of *Roja, Verde, or Mole* sauce and cheese. \$14.99

NEW! Burrito Bowl

Choice of Carnitas, Steak, Chicken or Vegetables with beans, rice, cheese, lettuce, tomato, guacamole & sour cream \$14.99

Flautas

Three tightly rolled corn tortillas (taquitos) filled with shredded beef or chicken then deep fried. Topped with sour cream and guacamole. \$13.99

Chile Verde

Tender chunks of pork simmered in a green sauce. \$14.99

Tacos al Pastor

Soft corn tortillas stuffed with tender pieces of pork marinated in Adobo sauce. Topped with onions and cilantro. \$13.99

Crispy Tacos

Crispy corn tortillas stuffed with shredded Beef or Chicken, lettuce, tomatoes, cheese \$13.99

Quesadilla

Flour tortilla stuffed with cheese and your choice of Carnitas, Chicken, Rock Shrimp, or Steak (with cilantro, onions, tomatoes) topped with sour cream & guacamole. \$14.99

NEW! Super Wet Burrito

Flour tortilla stuffed with your choice of carnitas, pastor, asada, beef or chicken. \$14.99

Grilled Chicken Breast

Marinated chicken breast grilled with citrus flavors. \$14.99



Combinaciones

Marcie's Combination

One cheese enchilada with two chicken flautas with choice of roja verde or mole sauce. \$15.99

Combinaciones Tu Combos

Choose any two items, from combos items or make your own combination. \$15.99 Any 3 items for \$19.99

**Tamal, Chile Relleno, burrito
Crispy taco, enchilada, flautas,
or Carnitas**

NEW! Jalapeño Quesadilla

Flour tortilla stuffed with cheese and jalapeños topped with sour cream and guacamole. \$14.99

We do special events
and catering!

Three Sisters is open at 11:00 daily!

Sopas y Ensaladas

Sopa de Albondigas

Hearty meatball soup with vegetables. Small \$8.50.
Large \$10.50

Side Dinner Green Salad
\$4.50

Sopa de Tortilla

Chicken, tortilla strips, avocado and sour cream in a hearty chicken broth.
Small \$8.50. Large \$10.50

Navajo Chicken Salad

Crisp Romaine lettuce, tomatoes, and avocados topped with grilled chicken breast,
Your choice of our house creamy Cilantro, Ranch, or Raspberry Vinaigrette dressing \$13.99

Del Pueblo Salad

A delightful mix of crisp Romaine lettuce, black beans, fresh corn kernels, avocado,
bell peppers, and onion \$11.99 Add grilled chicken breast or carnitas for \$3.00, shrimp \$4

Caesar Salad

Crisp Romaine lettuce tossed with our house Caesar salad dressing, croutons,
tomatoes, and avocado. \$10.99 Add grilled chicken breast \$3.00

Ensalada de Ceviche

Tender chunks of raw Tilapia fish cooked in lime juice, onions, cilantro and avocado served
on a bed of romaine lettuce and red cabbage. \$13.99

The following entrees are served with your choice of whole pinto, black beans, or fried beans and rice.

Mariiscos

Camarones Three Sisters

Prawns sautéed with onions and bell peppers,
covered with a very spicy roasted chile de arbol sauce.
\$16.99

Camarones a la Rancho Viejo

Prawns sautéed with onions and bell peppers, covered with
our special blend of Chipotle and Red Guajillo sauce. \$16.99

Camarones Al Mojo de Ajo

Prawns, olive oil and garlic combine to create this classic
Mexican Riviera dish served on a bed of shredded lettuce
and cilantro. \$16.99

Camarones Al Chipotle

Sautéed prawns topped with Chipotle cream sauce served
over fettuccine pasta. Topped with cheese & avocado. \$16.99

Fajitas De Camarón

Prawns, ribbons of red and green bell peppers, and onions
tossed on the grill. Served with sour cream, guacamole and
choice of tortillas. \$16.99

Tacos de Pescado

Grilled seasoned Tilapia folded on two warmed corn
tortillas topped with onions and cilantro. \$15.99

NEW! Crab Enchiladas

Real crab enchiladas topped with chipotle sauce \$15.99



Vegetariano

Tacos de Papa

Two crispy tacos filled with mash potatoes, topped
with lettuce tomatoes & cheese. one \$9.99 two \$12.99

Chile Relleno

Two Chilaca peppers stuffed with cheese and
fried in a batter until golden brown, topped with
Ranchera sauce and cheese. \$14.99

Veggie Fajitas

Sautéed onions, mushrooms, spinach, zucchini,
squash and ribbons of bell peppers with sour
cream and guacamole. \$14.99

Vegetarian Tamales

Two house made tamales stuffed with corn,
squash, zucchini, and green beans topped with
creamy Chipotle sauce. \$14.99

Cheese and Chile Tamales

Two house made vegetarian cheese and chile
tamales topped with Ranchera sauce. \$14.99

Childs plates 12 & under only
KID'S

Plate includes Rice and Beans
Choice of Cheese Quesadilla, Bean & cheese burrito,
Chicken or Beef taco \$8.50
Child Chicken, Rice, beans plate \$9.50

Margaritas & Cocteles

NEW! Jalapeno Margarita

Silver tequila fresh jalapenos, agave nectar lime juice served over the rocks \$9/pitcher \$38

Three Sisters Original

Our perfect combination of Jimador Silver tequila, triple sec sweet & sour. Served on the rocks. \$8.50/35

Top Shelf Margarita

Made on the rocks with Azufia Organic Tequila and topped with orange liqueur. \$12/45

Margarita Del Patron

Made on the rocks with Patron Silver Tequila Cointreau Liqueur, and sweet and sour. \$12/45

NEW! Fresh Feeling Margarita

Made with 4 copas Organic Reposado Tequila, Fresh lime juice, simple syrup, mint leaves. \$12/45

NEW! Azunia Organic Skinny Margarita

Azunia organic tequila fresh lime juice, agave Nectar served over the rocks. \$12/45

Citrus Cooler

A mix of orange vodka, triple sec sweet and sour, and splash of cranberry juice. \$7/28

Cervezas

Draft Beers \$5 Imported Bottled Beer \$4.50

XX Amber	Corona
Tecate	Corona Light
Pacifico	Bohemia
Negra Modelo	Victoria
Modelo Special	Heineken
Sierra Nevada del Sol	XX Lager

Non-Alcoholic Beer \$4 O'Douls Buckler

Domestic Bottled Beer \$4 Budweiser, Bud Light, Coors Light

Michelada Choice of beer, clamato lime juice, hot sauce, and tajin \$6/ \$20

Wine

Century Cellars BV

Cabernet Sauvignon \$7/25

Merlot \$7/25

Chardonnay \$7/25

Pinot Grigio \$7/25

Desserts

Banana Chimichanga \$8.50

Vanilla flan \$4.50

Churros with Ice Cream \$6.99

Ice Cream \$4.99

Appetizer Guacamole \$7.50

Tropical Margarita

Choice of strawberry, peach, raspberry, mango, blueberry, pineapple, melon flavors, made with Frida Kahlo Silver Tequila. Served blended. \$9/36

NEW! Frida Kahlo Margarita

A mix of Frida Kahlo Silver Tequila, Agave Nectar, and lime juice. \$10/38

NEW! Street Taco Margarita

Chopped Jalapenos, cilantro, sweet & sour Frida Kahlo tequila \$11/\$42

NEW! Mangoniada Margarita

Mix of Mango, tamarindo, tajin, lime juice, and Azufia Organic tequila \$12/45

Midori Margarita

Midori melon liqueur, silver tequila, sweet sour \$9/36

5100 Folsom Iced Tea

Rum, Vodka, Gin, Tequila, sweet and sour, and a splash of coke \$9/36

Wine Sangria

A refreshing blend of Red Wine & a splash of citrus flavors \$7/25

Mojito

A cool combo of Bacardi Limor, Mango or Guava Rum, mint leaves & lemon lime soda \$8/34

Soft Drinks

Fountain Sodas \$3.50

Coke, Diet Coke, Sprite, Root Beer, Orange Can Sodas (No refills) \$2 Pepsi, Diet Pepsi \$3.50

Coffee, Hot Tea, Lemonade, Iced Tea \$3.50

Jarritos Mexican Sodas \$3.50

Fruit punch, Strawberry, Lime, Mandarin Tamarindo Mexican coke bottle \$4

Agua Frescas (No refills) \$4

Horchata, Jamaica (hibiscus)

Mexican Hot Chocolate \$5

Juices \$4 (No refills)

Orange, Apple, Pineapple, Cranberry

