

APPETIZERS

Hector's chips and salsa are made fresh daily!

Bean Dip -- Refried beans topped with cheese, onions, and Hector's special sauce and served in a tortilla shell, 4.90

Queso Fundido -- Chihuahua cheese, melted, garnished with bell pepper strips & served with soft flour or corn tortillas, 5.50
Queso Fundido topped with Chorizo, 6.15
** Not recommended with tortilla chips **

Chile con Queso Dip -- Delicious melted cheese sauce with a touch of Hector's secret spices, served with corn tortilla chips, 4.90

Coconut Shrimp -- Delicious shrimp served with mango and strawberry dipping sauces. Choose five or eight shrimp.
Five Shrimp, 9.90 Eight Shrimp, 14.35

Now! **Papa Nachos** -- French fries topped with Hector's Chile con Queso, 7.15 Add ground beef, 8.70

Appetizer Sampler -- One cheese quesadilla, three chicken taquito bites, three shredded beef taquito bites, Queso Fundido with chorizo, guacamole, and flour tortillas. Includes bean dip and salsa picada served in a corn tortilla shell, 13.90

Seafood Sampler -- Three shrimp chipotle, fried calamari, three blackened fish finger-fillets, and ceviche, along with lemon, lime, and avocado slices, 15.40

Calamari Strips -- Calamari breaded & fried to a golden brown, served with lemon and cocktail sauce, 9.70

Now! **Onion Rings** -- A half-pound of fried onion rings served with your choice of ranch or blue cheese for dipping, 3.05

Black Bean Quesadilla -- Quesadilla made with fresh whole black beans, Chihuahua cheese, sour cream & pico de gallo, 8.75

SOUPS

Albondigas -- A traditional Mexican soup made with meatballs, rice, and vegetables. Served with crackers or tortillas, 5.10

Black Bean Soup -- Hearty black bean soup garnished with sour cream and cotija cheese and served with your choice of tortilla, 5.10

Caldo de Res (Seasonal) -- A large bowl of soup made with potatoes, onion, carrot, celery, zucchini, and chunks of beef short ribs, and served with cilantro, avocado, tortillas, and a bowl of rice, 9.20

Tortilla Soup -- Traditional tortilla soup topped with cheese and avocado, 4.25 Add grilled chicken, 6.85

Frijoles con Chile (Seasonal) -- Three kinds of beans, ground beef, and special seasonings. Served with crackers, onions, and cheese, 4.10 Add a cheese quesadilla, 7.15

San Diego Style Chicken Soup -- Delicious soup made with shredded chicken breast, celery, carrots, and potatoes, garnished with avocado and tortilla strips, with sliced chipotle pepper served on the side, 6.75

Siete Mares (Seven Seas) Seafood Soup -- A bowl of tomato-based broth with crab, shrimp, fish, mussels, clams, and seasonings. Served with crackers, 13.15

Nachos -- Corn tortilla chips topped with two kinds of cheese and Jalapenos, served with sour cream and guacamole, 6.55

Nachos Supreme -- Corn tortilla chips topped with two kinds of cheese, tomatoes, black olives, jalapenos and your choice of shredded beef, ground beef, or chicken. Served with sour cream & guacamole, 8.50

Quesadilla -- One quesadilla made with two 12" flour tortillas stuffed with Jack & Cheddar cheese and served with sour cream. Choose from seven delicious quesadillas:

Cheese, 8.00 Beef or Chicken, 9.10 Carne Asada, 9.35
Shrimp, 10.75 Guacamole, 8.75 Carnitas, 10.20

Chorizo Quesadilla -- Hector's favorite quesadilla made with fresh chorizo and Chihuahua cheese, 10.25

Guacamole -- Hector's specialty made daily with all fresh ingredients, 7.35 Made fresh at your table, 9.55

Ceviche -- Hector's delicacy made to order. Choose from fish, shrimp, or combination. Served with tortilla chips.
Fish, 7.80 Shrimp, 9.80 Combination, 8.95

Stuffed Jalapenos -- Six Jalapenos stuffed with cream cheese and served with ranch dipping sauce, 4.90

Buffalo Wings -- Nine (9) wings served with celery, carrots, and ranch dressing, 6.50 Choose hot or extra hot!

SALADS

Taco Salad -- Lettuce, tomatoes, black olives, & cheese served in a large flour tortilla shell, topped with guacamole and sour cream, and served with salad dressing and your choice of topping:

Ground beef or chicken, 6.80 Shredded beef, 7.10
Grilled chicken or steak, 8.65 Carnitas, 8.95
Sautéed shrimp, 9.40 Fajitas vegetables, 7.60

Caesar Salad -- The House Specialty prepared per order with Romaine lettuce, freshly shredded Parmesan cheese, and our secret dressing, 5.70

* Salad topped with 1/2 grilled chicken breast, 7.90

* Salad topped with sautéed shrimp, 9.00

House Salad -- Mixed fresh greens and diced tomatoes. Served with your choice of salad dressing, 3.30

Iceberg Salad -- Shredded iceberg lettuce topped with tomatoes, onions, black olives, and cheese. Served with your choice of salad dressing, 2.45

Lettuce Wedge Salad -- A wedge of iceberg lettuce topped with tomatoes and bleu cheese crumbles. Served with your choice of salad dressing, 4.40

Now! **Strawberry Salad** -- Mixed greens, fresh strawberries, blue cheese, tomatoes, and walnuts. Served with a strawberry vinaigrette, 5.95

Now! **California Salad** -- Mixed greens, dried cranberries, grapes, tomatoes, pine nuts, and pecans. Served with a cranberry vinaigrette, 6.95

Salad Dressings -- Vinegar & Oil, Sweet French, Ranch, Mexican Ranch, Blue Cheese, Lo-Cal Italian, Thousand Island

~ GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 6 OR MORE ~

~~ GRATUITY WILL BE 20% IF SEPARATE CHECKS REQUESTED ~~

TACOS

Veggie Tacos -- Two tacos made with shredded lettuce, cabbage, green onions, cheese, tomatoes, and black olives, served in a soft flour tortilla and topped with Hector's special sauce, 4.90

Taquitos -- Three rolled tacos filled with shredded beef, ground beef, or chicken, deep fried, served on a bed of lettuce, and topped with guacamole & cheese, 6.55

Beef or Chicken Taco -- The traditional taco made with ground beef, shredded beef, or shredded chicken in a soft or crispy *corn tortilla, topped with lettuce, tomato and cheese, 3.05

Grilled Chicken Taco -- The traditional taco made with grilled chicken breast meat in a soft flour tortilla, topped with lettuce, tomato & cheese, 4.10

Shrimp Taco -- Grilled shrimp topped with cabbage and our special sauce and served in a flour tortilla, 4.35

Lobster Taco -- Baja style lobster with cabbage and special sauce and served in a flour tortilla, 9.75

Pescado (Fish) Taco -- Originated in San Felipe, now San Diego's favorite taco! A filet of mild, white fish, battered and fried, served on a double layer of soft *corn tortillas, topped with cabbage and our own special sauce and served with a lime wedge, 3.90

Carnitas Taco -- Succulent chunks of pork stuffed into a double layer of soft *corn tortillas with guacamole and salsa picada, 4.00

Carne Asada Taco -- Simply the finest marinated Top Sirloin Steak, sliced and grilled to perfection, stuffed into a double layer of soft *corn tortillas and topped with guacamole & salsa picada, 4.00

Carne Adovada Taco -- Pork seasoned with chilies the old-fashioned Mexican way and then grilled and stuffed into a double layer of soft *corn tortillas, and topped with onion and cilantro, 4.00

**Upon request, flour tortillas can be substituted*

BURRITOS

Veggie Burrito -- Shredded lettuce, cabbage, green onions, cheese, tomatoes, sliced avocado & black olives, topped with Hector's special sauce, 5.95

Bean & Cheese Burrito -- Simply our fresh beans and two cheeses, 4.25

Beef & Bean Burrito -- Shredded or ground beef and beans with cheese, 6.50

Beef Burrito -- Shredded or ground beef, cheese, lettuce, and tomatoes, 7.15

Ranchero Burrito -- Shredded beef, beans, & cheese, topped with ranchero sauce and more cheese, 8.20

Chicken Burrito -- Shredded white chicken meat, cheese, lettuce, and tomatoes, 7.15

Grilled Chicken Burrito -- Grilled chicken breast, cheese, lettuce, tomatoes, and sliced avocado, 8.65

Chile Verde Burrito -- Tender chunks of pork simmered with tomatillos, chilies, and spices, served in a tortilla with beans and topped with Chile Verde sauce & cheese, 8.65

Chimichanga -- Flour tortilla filled with cheese and shredded beef, ground beef or chicken, wrapped in a flour tortillas, deep-fried, served on a bed of lettuce and topped with salsa and sour cream, 7.40 Grilled Chicken, 8.45.

Chorizo Burrito -- Mexican sausage made from pork and seasonings, scrambled with egg, and served in a tortilla with beans, 8.20

Shrimp Burrito -- Shrimp sautéed with onions, bell pepper, and tomatoes, 9.85

Carnitas Burrito -- Succulent chunks of pork served with salsa picada and guacamole, 8.65

Carne Asada Burrito -- Grilled carne asada topped with guacamole and salsa picada, 8.65

Fajitas (Chicken or Beef) Burrito -- Strips of sirloin or chicken breast meat sautéed with onions, tomatoes, and bell pepper, served with shredded cheese, sour cream, and guacamole, 9.85

OTHER A LA CARTE ITEMS

Quesadilla -- A traditional quesadilla made with a 12" flour tortilla & two kinds of cheese. Choose one of seven delicious quesadillas:

Cheese 4.10

Beef or Chicken, 4.85

Carnitas, 5.35

Shrimp, 5.90

Chorizo, 6.45

Black Beans, 5.40

Tostada -- A crispy corn tortilla topped with a bed of beans, lettuce, cheese, & tomato. Order a regular tostada or dress up your tostada with a topping of your choice:

Regular, 3.10

Beef or Chicken, 3.75

Carnitas, 4.20

Guacamole, 4.10

Tamale -- Fresh, homemade beef tamale topped with special sauce, 3.90

Chile Relleno -- Anaheim Chile stuffed with Jack cheese, breaded, deep fried, and topped with special sauce, 4.10

ENCHILADAS

Traditional -- An enchilada made the authentic way with soft corn tortillas dipped in our special sauce. Choose from five fillings:

Beef or Chicken, 3.05

Cheese & Onion, 2.85

Potato & Cheese, 2.60

Grilled Chicken, 4.10

Enchilada Verde -- Chicken enchilada made with Jack cheese, topped with green salsa, green onions, black olives & sour cream, 3.65

Seafood Enchilada -- Flour tortilla stuffed with crabmeat, scallops, shrimp and topped with cheese and a creamy seafood sauce, 4.40

SANDWICHES

Steerburger

½ lb. of lean ground beef with a slice of melted American cheese, served on a bun with lettuce, tomato, onion, and fries, 7.60
Choose onion rings instead of fries, 8.35

Tortas

A traditional Mexican sandwich served on a warm Mexican roll with beans, mayonnaise, lettuce, tomato, and sliced avocados.
Carne Asada or Carnitas, 7.90
Shredded Chicken, 7.15
Chorizo and Egg, 8.65
Grilled Chicken, 8.00

COMBINATIONS

All combinations are served with beans and rice.

Unless otherwise indicated, choose from shredded chicken, shredded beef, or ground beef.

Tacos and Enchiladas are made with corn tortillas unless requested otherwise.

***** Sorry – No substitutions *****

1. **One Taco and One Enchilada, 7.65**
2. **One Taco and One Chile Relleno, 8.75**
3. **One Taco and One Tamale, 8.60**
4. **Two Enchiladas and One Tostada, 11.85**
5. **One Enchilada and One Tostada, 8.80**
6. **Two Grilled Chicken Tacos, 9.70**
7. **Two Tacos (Shredded Beef, Ground Beef, or Shredded Chicken), 7.75**
8. **Two Burritos (Shredded or Ground Beef or Shredded Chicken), 8.40**
9. **Three Taquitos (rolled tacos) with Guacamole, 8.10**
10. **One Taco, One Burrito, and One Enchilada, 11.30**
11. **Two Tacos (Carnitas, Carne Asada, Pescado, or Shrimp), 10.20**
12. **EL BURRITO GRANDE (Made with a 12" flour tortilla)**
Ranchero, Carne Asada, Carnitas, or Chile Verde, 10.25
Grilled Chicken, 10.25 Beef & Bean, 8.05
13. **One Taco, One Tostada, and One Enchilada, 11.30**
14. **One Lobster Taco and One Pescado Taco, 15.70**
- New!** 15. **Two Grilled Chicken Enchiladas with Creamy Chipotle Sauce, 10.20 ***
16. **Three Enchiladas (Shredded Beef, Ground Beef, or Shredded Chicken), 10.70**
17. **Two Enchiladas (Shredded Beef, Ground Beef, or Shredded Chicken), 8.50**
18. **One Taco and One Chile Relleno Burrito topped with Ranchero Sauce and Cheese, 9.20**
19. **One Taco and One Burrito (Shredded or Ground Beef or Shredded Chicken), 8.65**
20. **One Enchilada Verde and One Seafood Enchilada, 10.15**
- New!** 21. **One Chimichanga – Shredded Beef, Ground Beef or Shredded Chicken, 8.90 or Grilled Chicken, 10.00**

* Hectors West Only!!

#15 for Hectors East is One Grilled Chicken Taco and One Grilled Chicken Enchilada, 10.00

DINNER SPECIALS

**** Most of the Dinner Entrees are Prepared To Order & May Require Up To 20 Minutes Preparation Time. ****

FAJITAS

Your choice of meat (or vegetables only) sautéed with onions, bell peppers, and fresh tomatoes.
Served with beans, rice, guacamole, sour cream, cheese, and tortillas.

Regular Fajitas (Chicken, Beef or Pork), 12.30

Adovada Fajitas (Chicken, Beef or Pork), 13.35

Vegetarian Fajitas, 10.60

Shrimp Fajitas, 15.30

Regular Combo Fajitas (Choose two: Chicken, Beef or Pork), 13.65 for One, 26.20 for Two

Shrimp Combo Fajitas (Shrimp with Chicken, Beef, or Pork), 14.70 for One, 28.35 for Two

Regular Fajitas for Two, 23.45

Adovada Fajitas for Two, 25.70

Vegetarian Fajitas for Two, 20.20

Shrimp Fajitas for Two, 29.40

Carnitas

Succulent pork roast chunks cooked to perfection, served with beans, guacamole, cilantro, fresh onions, and tortillas, 11.45 Carnitas for Two, 21.85

Enchiladas Ala Monterrey

Two enchiladas made with filet tenderloin sautéed with mushrooms and garnished with red sauce, Jack cheese, sour cream, & cilantro. Served with beans & rice, 18.50

Enchilada Verde

Two chicken enchiladas made with Jack cheese, topped with green salsa, green onions, black olives and sour cream, and served with beans and rice, 8.90

Pollo a la Parrilla

Marinated grilled chicken breast topped with diced Jalapeno peppers, tomatoes, onions, and served with beans, rice, and tortillas, 11.85 *Spicy!!

Raspberry Chicken Chipotle

An 8-ounce chicken breast lightly seasoned, grilled, then glazed with our special raspberry chipotle sauce. Served with rice and a house salad, 11.85

Chilaquiles

Fresh corn chips, onion, queso and special salsa simmered until perfect. Served with rice & beans, 8.20

* Add shredded chicken breast meat, 10.25

* Topped with 2 eggs, add \$1.00

Flautas

Shredded beef or shredded chicken and cheese, wrapped in two flour tortillas, fried to a golden brown, topped with sour cream, salsa, & guacamole and served with beans and rice, 8.70

Chile Rellenos

Two Anaheim Chilies stuffed with Jack cheese, breaded, deep fried, topped with special sauce, and served with beans and rice, 9.80

Hector's Light Fare

An 8-ounce chicken breast lightly seasoned, grilled, and served with a house salad, 10.25

Chile Verde

Pork meat slow-cooked with tomatillos, onions, and seasoning. Served with beans, rice, and tortillas, 10.25

Seafood Enchilada

Two flour tortillas stuffed with shrimp, crabmeat, scallops topped with a creamy seafood sauce, and served with beans and rice, 10.25

Carne Asada

8 ounces of marinated Top Sirloin Steak sliced Mexican style and charbroiled to perfection. Served with beans, a cheese & onion enchilada, guacamole, and tortillas, 12.25

Steak Ranchero

Tender Omaha Steaks filet tips simmered in ranchero sauce and served with beans, rice, and tortillas, 18.50

Mixed Grill

4 ounces each of chicken breast, shrimp, and Omaha Steaks sirloin, all grilled and served with rice and a house salad, 16.25

Shrimp Platter

8 ounces of shrimp prepared your way and served with a salad and fries or rice, 15.95

Choose onion rings as a side, add \$.75

* Raspberry Chipotle * Ranchero * Garlic * Breaded *

Cabo Shrimp

Jalapeno-stuffed shrimp wrapped in bacon and served with your choice of two sides: baked potato, salad or grilled asparagus, 18.10

NEW! Totuaba

A 10-ounce filet of Totuaba prepared according to the method of your choice. Served with rice and salad, 17.40

* Veracruz * Blackened * Garlic & Butter * Grilled *

Tequila Lime Shrimp

Eight large shrimp grilled, then sautéed in a delicious blend of lime, butter, chipotle, jalapeno, cilantro, and scallions, and flamed with tequila for the finishing touch. Served with rice and salad, 19.05

SPECIALTY DINNERS

Exclusive to the Hector's West location!

New! Mango Salmon

An 8-oz salmon filet grilled and topped with a freshly made mango salsa. Served with mixed vegetables and a baked potato, 16.45

Chilean Sea Bass

8 oz. Sea Bass filet pan-seared and topped with a papaya lime serrano salsa. Served with fresh asparagus and rice, 19.55

Ultimate Fajitas

Hector's famous fajitas made with Shrimp, Diver Scallops, and Lobster. Served with beans, rice, guacamole, cheese, sour cream, and tortillas, 19.55

Baja Style Lobster

Choose from two sizes of Lobster Tail prepared on the grill and served with rice, beans, and tortillas, Market Price

Filet Mignon

6 oz. or 10 oz. of tender steak grilled and served with a salad and baked potato or fries, 21.50 or 30.90
* Choose onion rings as a side, add \$.75

Tierra y Mar (Surf & Turf)

6 oz. Filet Mignon and 4 oz. of Shrimp prepared per your request, served with a salad & baked potato or fries, 27.35
* Choose 5 oz. Baja Style Lobster Tail instead of shrimp, 37.05
* Choose onion rings as a side, add \$.75

BEVERAGES

REGULAR & SOFT DRINKS, 1.95

Bottled Water	Pepsi
Hot Chocolate	Diet Pepsi
Lemonade	Sierra Mist
Hot Tea	Root Beer
Milk	Orange
Iced Tea	Mountain Dew
Coffee	Dr. Pepper
	Diet Dr. Pepper

JUICE, 2.30

Tomato
Orange
Cranberry
Grapefruit
Pineapple

SIDE ORDERS

Sour Cream, 1.05
Guacamole, 2.05
French Fries, 1.50
Mexican Rice, 1.55
Refried Beans, 1.55
Flour Tortilla Chips, 2.05
Flour or Corn Tortilla, .35
12 oz. Salsa To Go, 3.05
Chips & Salsa To Go, 3.35
12 Flour Tortillas To Go, 3.60

**Free Refills on Iced Tea, Coffee, and Soft Drinks*

NOTES

- ★ *The **Pescado Taco**, served in its current state, was "discovered" in San Felipe, Mexico in the early 80's and brought north of the border to San Diego by Ralph Rubio.*
- ★ ***Baja Style Cuisine**, based on the culinary style found in Baja California, is comprised of fresh ingredients, grilled fish and meat, and very little seasoning (primarily only garlic, salt and pepper) used in cooking. Baja Style Cuisine includes no cumin or oregano.*
- ★ ***Hector's** original location, near 84th and Center, was started in September 1997.*
- ★ *Lobster served **Baja Style**, prepared on the grill, is unique to Hector's Restaurants. One would have to travel to Puerto Nuevo, Baja California, to find this on the menu.*
- ★ ***Cinco de Mayo** is a day that Mexican Citizens celebrate their victory over the French in the Battle of Puebla in 1862. The French were finally successful in their invasion of Mexico a year later and Napoleon established Maximilian as the ruler of Mexico. Maximilian ruled from 1864 to 1867. His rule ended as the United States provided political and military assistance to Mexico to expel France.*
- ★ ***Mexico's Independence Day** is celebrated on September 16, honoring the call by Miguel Hidalgo y Costilla for independence from Spain in 1810.*
- ★ *Most of the food at **Hector's**, including beans, rice, salsa, chips, and guacamole, is prepared fresh daily using only fresh ingredients.*