



Acapulco
Mexican Restaurant

510 S Paw Paw St Lawrence, MI 49064 269-674-3159 acapulcomi.com

We would like our customers to know that our food is homemade from fresh products with no preservatives. We cook for you the recipes of our grandmothers and their grandmothers before them with all our love. Our food represents our culture and our family traditions from our ancestry. Our delicious Mexican platters are authentic. The food made here originates from Guanajuato, Mexico; a state located between Mexico City and the city of Guadalajara. Due to its geographical location, there is a variety of food in culmination of their ingredients. They come from the Metizo, Creole, and Spanish cultures. This combination brings ingenuity to the realization of our delicious platters. Relax and enjoy our authentic Mexican meal and music as if you actually were in Mexico.

Serving Breakfast, Lunch, and Dinner Sun-Thur 10-9, Fri & Sat 9-10

You and your guest are cordially invited to enjoy up to \$12.00 off any dinner entrée when a second dinner entrée of equal or greater value is purchased Sunday through Thursday

up to \$8.00 off any dinner entrée when a second dinner entrée of equal or greater value is purchased Friday or Saturday.

Valid for Dinner after 5:00 pm 7 Days a Week

Offer expires December 31, 2019



Use Dinner Card Punch #26

BREAKFAST

HUEVOS CON CHORIZO
Three eggs cooked with Mexican sausage served with rice and beans
HUEVOS A LA MEXICANA\$6.49
Three eggs cooked with grilled jalapenos, tomatoes, and onions, served with
rice and beans
HUEVOS RANCHEROS
Three eggs covered with ranchero sauce and served with rice and beans
CHILAQUILES ACAPULCO
Deep fried diced tortillas mixed with eggs, onions, and topped with mild
sauce and melted cheese served with rice and beans
ACAPULCO SPECIAL\$7.99
Two eggs, grilled steak, and chorizo, served with guacamole, rice and beans
HUEVOS CONJAMON
Three eggs and Ham served with rice and beans
VERY MEXICAN

TACOS Flour \$	51.99
TACO DINNER Com \$6.75 Flour \$	7.50
TACO CAMPECHANO\$	
Steak and chroizo taco topped with lettuce, tomatoes, and cilantro	
QUESADILLA\$	1.85
QUESADILLA DINNER\$	8.49
Three quesadillas, choice of meat, served with rice and beans and side s	alad
TOSTADA\$. Choice of steak, chicken, chorizo, ground beef, or veggie	2.49
TORTA	6.25
GORDITA\$	5.99
Homemade pita, stuffed with your choice of steak, chicken, chorizo, or uy queso or make it veggie!	rajas
BURRITO NATURAL sm \$6.99 lrg \$ Flour tortilla filled with beans, rice, meat (chicken, steak, or ground beef)	7.99
lettuce, tomatoes, onion,cilantro, avocado, sour cream, and cheese	
WET BURRITOsm \$6.99lrg \$	7.99
Flour tortilla filled with beans, rice, meat (chicken, steak, or ground beet), lettuce, tomatoes, and sour cream, topped with mild sauce & cheese	•
NAKED BURRITO	7.49
BURRITO TORIADO\$	7 99
FIGULIOTHIA IIIIEG WILL PHILEG SIEAK COOKEG HEI FICATIOH AIIII O SAUCE	
CHIMICHANGA\$ Deep fried burrito topped with sauce and cheese, served with lettuce,	7.99
tomatoe, and sour cream	
PLATILLO DE LA CASA\$10 Burrito, served with fried potatoes, guacamole, rice, and beans	0.50
Burrito, served with fried potatoes, guacamole, rice, and beans	
BURRITO GUADALAJARA STYLE\$ Burrito filled with grilled steak or chicken fajitas, served with rice, beans,	9.99
and side salad	
QUESADILLA SINCRONIZADA\$	9.99
Big flour tortilla, filled cheese, grilled tomatoes, onions, jalapeńos, your c of meat, served with guacamole, sour cream and side salad	
NACHOS\$	6.99
Chips topped with beans, meat, lettuce, cheese, tomatoes, & sour cream	
COMBINATION PLATTERS \$ Your choice of meat, served with rice and beans	os.49
1: Taco, Tostada, and Quesadilla	

- 2: Flauta, Enchilada, and Quesadilla
- 3: Taco, Quesadilla, and Flauta

APPETIZERS

GUACAMOLE W/ CHIPSSm \$3.00 Lrg	g\$4.50
G.P. (GUACAMOLE CON PAPAS)	\$6.75
Guacamole with fried potatoes and sour cream	
CHORIQUESO Chorizo, bean, and cheese dip served with chips	. \$4.00
TACO SALAD	\$6.49
Crispy fried flour tortilla with your choice of steak, chicken, or ground topped with beans, lettuce, tomatoes, cheese, and sour cream	l beet and
topped with beans, lettuce, tomatoes, cheese, and sour cream	



PLATTERS /PLATILLOS

TEATTERS / TEATTERS
CARNE ASADA A LA TAMPIQUENA
LOS 3 AMIGOS FAJITAS\$10.99 Shrimp, steak, and chicken grilled with tomatoes, onions, and green peppers, served with rice, beans, and side salad
BISTEC RANCHERO
Steak cooked with chopped tomatoes, onions, and jalaperios, served with rice, beans, and salad
BISTEC CON RAJAS Y QUESO
LOMO DE RES EN CHILE DE ARBOL
ENCHILADAS POBLANAS (Red)\$9.49
ENCHILADAS SUIZAS (Green)\$9.49
ENCHILADAS ACAPULCO (Red/Green)
ENCHILADAS MEXICANAS
FLAUTAS DE POLLO
CHILES RELLENOS\$10.49 Two poblano peppers filled with cheese and onion covered with special sauce and served with rice, beans, and salad
MILANEZA DE RES

SEAFOOD/ MARISCOS

COCKTAIL DE CAMARON Med\$8.49 Lg\$1 Shrimp cocktail natural style	1.49
CAMPECHANA	1.99
CAMARONES A LA DIABLA	
CAMARONES EMPANIZADOS	1.99
FILETE DE PESCADO	
FILETE DE PESCADO CON NOPALITOS	
HUACHINANGO A LA VERACRUZANA	
MOJARRA FRITA	

WEEKEND SPECIALS/ SOLO EN FIN DE SEMANA

MENUDO	\$7.99
Delicious tripe soup	
CALDO DE CAMARON	\$9.99
Tasty shrimp soup cooked with fresh vegetables	
CALDO DE SIETE MARES \$	10.99
Scrumptious sea soup, includes shrimp, octopus, clams, lob	ster,
cuttlefish, squid, and mussels, cooked with fresh vegetables	

DESSERTS

FRIED ICE-CREAM \$5.49 BANANA SPLIT \$5.49



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JUNIOR PLATTERS \$6.99 with drink \$7.99

Medium size of all your favorite food Monday thru Friday 11:00 am – 2:30 pm

- Jr. 1. BISTEC RANCHERO
- Jr. 2. BISTEC A LA MEXICANA
- Jr. 3. LOMO DE RES EN CHILE DE ARBOL
- Jr. 4. FAJITAS MONTERREY STYLE
- Jr. 5. BISTEC CON RAJAS
- Jr. 6. ENCHILADAS (any style)
- Jr. 7. FLAUTAS DE POLLO
- Jr. 8. QUESADILLA SINCRONIZADA
- Jr. 9. COMBO W/ RICE AND BEANS (MIX OR MATCH ANY TWO) Taco, Quesadilla, Enchilada, or Flauta
- Jr. 10. CARNE ASADA TAMPIQUENA Chicken or Skirt Steak
- Jr. 11. FILETE CON NOPALITOS
 (Tilapia Fillete with cactus leaves)
- Jr. 12. CHIMICHANGA
- Jr. 13. NACOS
- Jr. 14. SM BURRITO
- Jr. 15. LARGE BURRITO \$7.49 WITH DRINK \$8.49
- Jr. 16. HAMBURGER WITH FRIES & DRINK \$6.49

