

Bienvenidos Amigos!

Casa El Mirador is proud to be a part of The Dalles community. We strive for the best possible food and service using only the freshest and finest ingredients available. You have our commitment to quality, value and your complete satisfaction.

We thank you for dining with us!

¡Es un placer servirle, el gusto es nuestro!

Los Antojitos Mexicanos : Mexican Appetizers

Nachos El Mirador

Fresh corn chips topped with beans, melted Cheddar and Monterey Jack cheeses, green onions, jalapeño peppers, tomato, sour cream and guacamole. Sm. 7.99 Lg. 8.99
Add your choice of chicken, ground beef, or picadillo. Sm. 1.99 Lg. 2.99

Nachos Con Carne

Fresh corn chips topped with melted Cheddar and Monterey Jack cheeses and choice of either chicken, picadillo or ground beef. Sm. 8.99 Lg. 10.99

Chicken Chipotle Nachos

The ultimate nachos. Fresh corn chips topped with charbroiled chicken, melted Monterey Jack and Cheddar cheeses, roasted chipotle chile sauce and finely chopped green onion, tomatoes, sour cream and guacamole. Sm. 10.49 Lg. 12.49

Fiesta Sampler

A combination of spicy wings, nachos, flautitas, quesadillas, jalapeño poppers and cheese sticks. 13.99

NEW! Ceviche Nachos

Fresh corn chips topped with melted Cheddar and Monterey Jack cheeses and our fresh ceviche. Served with avocado slices and sour cream. 12.99

Quesadilla El Mirador

Flour tortilla filled with melted Cheddar and Monterey Jack cheeses, tomatoes, green onions, topped with sour cream and guacamole. Sm. 7.99 Lg. 8.99
Add the meat of your choice. Sm. 1.99 Lg. 2.99

Jalapeño Poppers

Jalapeño halves heaped with rich cream cheese, then submerged in a light potato breading. Fried until golden crisp. 8.99

Flautitas

Deep-fried flour tortilla filled with your choice of chicken or picadillo, served with lettuce, tomato, green onions, sour cream, guacamole and sprinkled with Parmesan cheese. 8.69

Fresh Guacamole & Chips

7.99

Diablo Wings (Mexican Chicken Wings)

Tender chicken wings marinated in special hot salsa, served with bleu cheese or ranch dressing. Also available in regular (no salsa) and BBQ. 8.99

Ceviche De Camaron (Shrimp Ceviche)

Baby shrimp served with the works: fresh cilantro, cucumber, tomato, onions, avocado and lime – simply the best! 12.99

Quesadilla Suprema

Flour tortillas stuffed with chargrilled chicken or steak, jack and Cheddar cheeses, onion, tomatoes, roasted mild peppers, served with guacamole and sour cream. Sm. 10.99 Lg. 12.99

Sopas : Soups

Chicken Tortilla Soup

Fresh chicken cooked in its own broth, served with avocado, tomato, onion, cilantro, topped with Cotija cheese. Bowl 7.49 Cup 4.89

Chile Colorado Soup

Delicious blend of top sirloin, red salsa and beans, topped with sour cream. Bowl 7.89 Cup 4.89

Soup and Dinner Salad

9.89

Las Ensaladas : Salads

Taco Salad

The traditional salad made with or without a crispy flour tortilla. Your choice of chicken, picadillo, or ground beef. Topped with fresh lettuce, tomato, carrots, green onions, cheese, guacamole and sour cream. 9.99

Fajita Salad

The traditional taco salad served on a crispy flour tortilla, topped with strips of steak or chicken cooked with green bell peppers, onions and mushrooms. Served with avocado slices and sour cream. 12.99

Tostada

Our traditional tostadas are made with a crispy flat corn tortilla shell, beans, and your choice of chicken, picadillo or ground beef filling. With lettuce, tomato, carrots, green onions, guacamole and sour cream and cheese. 9.69

Seafood Salad

Succulent fresh crab and baby shrimp on a bed of fresh lettuce, tomato, carrots, green onions and green bell peppers. Served with your choice of dressing. 13.99

Fiesta Taco Salad

Our delicious chicken served in a shell, topped with black beans, fresh lettuce, tomatoes, carrots, green onions, garnished with sour cream, cheese, guacamole and corn strips. 10.99

Mexican Caesar Salad

Our twist on an all-time favorite. Fresh Romaine lettuce tossed with a refreshing Caesar dressing, and served with charbroiled chicken, roasted peppers and crisp tortilla strips. 12.99

 Gluten Free †

 Spicy

Las Especialidades De La Casa : House Specialities

All served with rice and beans.

Carnitas De Res ^{gf}

Strips of top sirloin grilled with green bell peppers and onions served with a scoop of guacamole and tortillas. 14.49

Steak Mexican Style ^{gf}

Grilled top sirloin steak cut into thin strips, then sautéed in a mild Mexican salsa and onions. Served with tortillas. Avocado slices. 14.99

Carne Asada ^{gf}

Tender slices of grilled choice top sirloin steak (8oz) served with a scoop of guacamole and tortillas. 15.99

Tacos Al Carbon

Delicious choice steak cuts (8oz) stuffed in corn tortillas with onions, tomato, cilantro and a scoop of guacamole. Knife and fork tacos! 15.49

Chile Colorado

Chunks of tender top sirloin cooked in a tasty mild red chile and tomato salsa, served with tortillas. 14.49

Chile Verde

Chunks of tender pork cooked in zesty green mild chiles and tomatillo sauce, served with tortillas. 14.49

Carne A La Tampiqueña ^{gf}

Tender slices of choice steak (8oz) cut into strips then cooked in a medium hot salsa with strips of green bell peppers. Spicy but delicious. Served with tortillas. 15.99

Fajita Burrito

Grilled chicken or steak and all the fajita goodies, wrapped in a flour tortilla, covered with salsa and melted cheese. Served with rice and beans, guacamole and sour cream. 15.99

Carne Asada Y Camarones Guadalajara ^{gf}

Ah! Spicy! 21.95

NEW! El Mirador Combo ^{gf}

Pollo and camarones fajita style topped with bacon, Monterey Jack cheese and served on half pineapple. 17.99

Steak Adobado ^{gf}

Twelve ounces of grilled USDA choice T-bone steak, marinated in a variety of Mexican spices, served with rice, beans, pico de gallo and guacamole. 21.95

Burrito De La Casa

Choice top sirloin strips (8oz) grilled with green bell peppers and onions then put into a rolled flour tortilla topped with melted cheese, tomato, green onions, sour cream and guacamole. 15.49

Los Favoritos De Mexico : Mexican Favorites

All served with rice and beans.

NEW! Huevos Rancheros ^{gf}

Three eggs, over-easy served in one tortilla as a bed, topped with vegetable sauce, Monterey Jack cheese, served with tortillas of your choice. 12.69

NEW! Huevos Con Chorizo ^{gf}

Mexican sausage mix with scrambled eggs, dice tomatoes and green onions, served with tortillas. 13.49

NEW! Asado De Puerco

Chunks of pork sirloin on Achote Yucateco salsa (annatto seeds) topped with slices of red onions. Served with tortillas. 14.99

Mole Ranchero

Just like mom used to make at el rancho! Tender pieces of pork and cactus blended with spices and simmered to give it the best zest. Served with tortillas. Muy autentico! 14.99

Flautas

Deep-fried, rolled flour tortilla filled with picadillo or chicken and topped with lettuce, tomato, guacamole, sour cream and Parmesan cheese. 12.99

Enchiladas Norteñas*

Three corn tortillas, with your choice of meat or cheese filling, stacked and topped with two eggs over-easy, Mexican sauce and melted cheese. 13.49

Sopitos ^{gf}

Fresh, home made, flat masa corn shells, deep-fried until crispy, choice of chicken, ground beef or picadillo filling and beans, topped with lettuce, tomato, avocado, sour cream and Parmesan cheese. 10.99 for 1 13.99 for 2

Enchiladas Suizas

Two chicken enchiladas covered with green tomatillo salsa, Monterey Jack cheese, cabbage, sour cream, sprinkled with Parmesan cheese. 12.99

Enchiladas Rancheras

Two soft corn tortillas dipped in a delicious medium hot sauce, grilled and stuffed with your choice of cheese, chicken, picadillo or ground beef. Topped with lettuce, tomato, guacamole, sour cream and Parmesan cheese. 12.99

Taquitos ^{gf}

Three corn taquitos filled with picadillo, rolled and deep-fried. Served on lettuce with guacamole, sour cream, tomato, green onions and sprinkled with Parmesan cheese. 12.99

NEW! Chimichanga A La Crema

Chicken chimichanga covered with our delicious cream cheese sauce and topped with lettuce and tomato. Served with guacamole and sour cream. 13.49

Carnitas Zacatecanas ^{gf}

Traditional plate of the Mexican state Zacatecas. Made with tender pieces of pork, cooked in its own juice and a few spices for even more flavor. Served with tortillas. 14.95

Here's to your health!

We cook with only corn and canola oils – no cholesterol, low saturated fats. Please let your server know if you have any food allergies – not all ingredients are listed in the menu. Whenever possible, we are always happy to fulfill any special requests.

* Thoroughly cooking food of animal origin, such as meats, poultry, seafood, shellfish, and eggs, reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

† Please keep in mind that Gluten Free items are made in our kitchen that handles many other wheat products and may come into contact with wheat gluten/proteins. We are unable to guarantee that any menu item is completely gluten-free.

Los Platillos Con Pollo : Chicken Dishes

All served with rice and beans.

NEW! Pollo A La Diabla

Strips of boneless chicken breast sautéed in butter, onions, tomatoes, mushrooms and our spicy Salsa a la Diabla. 14.99

Pollo Azado

Fresh tender chicken breast, grilled with pineapple, green and red bell peppers, and onions. Mmm... Delicious. Served with rice, beans and tortillas. 14.99

Chicken Mexican Style

Boneless pieces of chicken breast grilled with green bell peppers and onions, then covered with muy sabrosa salsa Mexicana, served with tortillas, rice and beans. 14.99

Pollo Ranchero

Fresh chicken breast grilled, topped with our ranchero vegetable sauce, bell peppers, onions, mushrooms and Monterey Jack cheese. Served with rice and black beans. 14.99

Arroz Con Pollo

Boneless pieces of chicken breast strips cooked in a special butter, mushroom and tomato sauce, served over a bed of rice and topped with Monterey Jack cheese. Served with tortillas. Not served with beans. Muy sabroso! 14.99

Chicken En Mole

Tender strips of boneless chicken, sautéed in a sweet Mexican mole. (Contains peanuts.) 14.99

Pollo A La Crema

Tender pieces of chicken breast cut into strips, sautéed, then simmered in a cream cheese sauce with mushrooms. Different but uniquely delicious. Served with tortillas, rice and beans. 14.99

Los Mariscos : Seafood

Camarones Al Mojo De Ajo

Fresh prawns sautéed in a special sauce made with butter, garlic, green onions, mushrooms and tomatoes. With rice, beans and tortillas. 16.99

Shrimp and Crab Relleno

A chile relleno stuffed omelette style with real crab and baby shrimp, topped with a special sauce and melted Monterey Jack cheese. Served with rice, beans and tortillas. 16.99

Camarones Guadalajara

Succulent fresh prawns sautéed in a delicious garlic sauce, fresh mushrooms and crushed chiles, served with rice, beans and tortillas. 16.99

Panchita Del Mar

Seafood lover's treat! Real crab, prawns and baby shrimp, served in a foil pouch with a fine combination of fresh vegetables, spices and secret sauce. Served with rice, small salad and tortillas of your choice. 16.99

Camarones Rancheros

Delicious fresh prawns cooked with green bell peppers, onions, tomatoes, bacon bits and topped with Monterey Jack cheese. Served with rice, beans and tortillas. 16.99

Camarones A La Crema

Fresh prawns sautéed in a cream cheese sauce with mushrooms. Served with rice, beans and tortillas. 16.99

Arroz Con Camarones

Succulent fresh baby shrimp sautéed with mushrooms in a special sauce and served on a bed of rice with tortillas. Not served with beans. 14.99
Prawns may be substituted for 2.00

Camarones A La Diabla

Uh! Caliente pero muy bueno! Fresh prawns sautéed in a spicy hot sauce made with onions, mushrooms, tomatoes and butter. Served with rice, beans and tortillas. 16.99

Chimichanga Marina

Deep-fried flour tortilla filled with real crab, baby shrimp and melted Monterey Jack cheese. Topped with lettuce, tomato, guacamole and sour cream. Served with rice and beans. 15.99

Shrimp Cocktail

Baby shrimp cooked and served in its own broth. Avocado, tomato, cilantro, ketchup and onions – all the works! 14.99
Prawns substituted for 2.00

NEW! Mojarra Frita

A whole tilapia, fried and rubbed with our seafood spices, topped with slices of tomato, onion and avocado. Served with rice and beans. (Seasonal) 15.99

Fish Tacos

Grilled fillet of mahi mahi stuffed in three soft tortillas. Garnished with fresh chopped tomatoes, onions, cabbage, cilantro and spices. Served with rice and beans. 14.95

Seafood Enchilada

Soft corn tortilla filled with baby shrimp and real crab meat cooked with tomatoes and green onions, then topped with melted cheese and special sauce. Sm. 11.99 Lg. 13.99

Caldo De Camaron

Prawn soup with vegetables. Served with tortillas. 15.99

Campechana*

A tantalizing combination of baby shrimp, prawns and octopus in its own broth, with onions, tomatoes, cilantro and avocado. 16.99

Burrito El Mirador

Flour tortilla stuffed with real crab and baby shrimp, cooked in special salsa, garnished with sour cream and sliced avocado. With rice and beans. 16.99

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Las Enchiladas

All served with rice and beans.

Enchilada

Soft corn tortilla rolled and stuffed with your choice of chicken, picadillo (shredded beef) or ground beef, covered with our enchilada sauce and melted cheese. Sm. 9.89 Lg. 11.89

Enchilada A La Crema

Chicken enchilada covered with our delicious blend of cream cheese and sour cream, with a touch of spice. Sm. 10.49 Lg. 11.99

Enchiladas De Espinica

Two corn tortillas filled with sautéed spinach, mushrooms, tomatoes and onions. Topped with our green tomatillo sauce and jack cheese. Garnished with sour cream. 12.99 Add shrimp for 2.95

Enchiladas Coloradas

Two corn tortillas filled with zesty chunks of top sirloin in red sauce, smothered in melted cheese. 12.99

Los Burritos

All served with rice and beans.

Burrito

Soft flour tortilla, rolled and filled with your choice of chicken, picadillo (shredded beef) or ground beef. Topped with our unique mild burrito sauce and melted cheese. 11.69

El Macho Burrito

This is el grande burrito, filled with rice, beans, and choice of chicken, picadillo or ground beef. Topped with salsa, green onions, tomatoes, melted cheese, and garnished with guacamole and sour cream. 12.49

El Burrito Express

Muy macho también! Covered with guacamole and sour cream, this burrito is topped with lettuce, carrots, tomatoes, and green onions. 12.99

Burrito Verde

Filled with tender pork in a zesty green tomatillo sauce, and covered with melted cheese. 12.99

Enchiladas Verdes

Two corn tortillas filled with tender cuts of pork in green tomatillo sauce, covered in melted cheese. 12.99

Enchiladas A La Diabla

Two corn tortillas filled with chicken, covered with melted cheese and a spicy diablo sauce made with butter, sautéed mushrooms, onions and tomatoes. 13.49

Enchiladas En Mole

Two corn tortillas filled with tender shredded chicken topped with our delicious mole sauce and covered with jack cheese. 12.99

Enchiladas Mexicanas

One Enchilada Colorado, one Enchilada Verde and one Enchilada a la Crema — it's our Mexican flag colors and it's a great combination! 14.95

NEW! Burrito A La Crema

Flour tortilla filled with your choice of shredded chicken, picadillo of ground beef topped with our cream cheese sauce and Monterey Jack cheese. 12.49

Burrito Colorado

Filled with tasty cuts of top sirloin cooked in a red sauce, and smothered in melted cheese. 11.99

NEW! Burrito Chipotle

Grilled chicken with chopped onions and bell peppers inside a fried burrito. Topped with our chipotle crema sauce and melted Monterey Jack cheese. 13.99

Las Platos Vegetarianos

Vegetarian Dishes

Grilled Vegetables:

Mushrooms, carrots, zucchini, green and red bell peppers and onions.

Veggie Enchilada

Soft corn tortilla stuffed with vegetables and covered with enchilada sauce and melted cheese. Served with rice and beans. Sm. 9.49 Lg. 11.49

Veggie Burrito

Covered with a delicious mild sauce and melted cheese. Served with rice and beans. 11.49

Bean and Cheese Burrito

Served with rice on the side. 9.49

Veggies Chimichanga

Filled with grilled vegetables, cheese and beans and topped with lettuce, tomato, guacamole and sour cream. Served with rice and beans. 12.99

Bean Tostada

Crispy flat corn tortilla topped with lettuce, tomato, carrots, green onions, guacamole and sour cream. 9.49

Grilled Veggies Tostada

Crispy flat tortilla topped with whole ranchero beans or black beans and our selection of garden fresh grilled veggies. 9.99

Veggie Quesadilla

Stuffed with grilled vegetables, jack and Cheddar cheeses, and garnished with guacamole and sour cream. Sm. 8.99 Lg. 10.99

Veggie Mirador

Vegetables cooked in a special butter, mushroom and tomato sauce. Served over a bed of rice and topped with Monterey Jack cheese. Served with tortillas. 12.99

 Gluten Free †

 Spicy

Las Comidas

Combination Dinners

Served with beans and rice.

Enchiladas – your choice of cheese, ground beef, picadillo (shredded beef) or chicken.

Tacos 10.99

1. 3 Tacos 

Grande 13.69

2. 1 Taco, 2 Enchiladas
3. 1 Taco, 1 Enchilada, 1 Tamal
4. 1 Taco, 1 Enchilada, 1 Bean Tostada
5. 3 Enchiladas
6. 2 Chorizo or Beef Burritos
7. 2 Pork Burritos or Colorado
8. 1 Beef Burrito, 1 Chile Relleno
9. 1 Chalupa, 1 Chile Relleno
10. 1 Chalupa, 1 Enchilada
11. 1 Chile Relleno, 1 Tamal
12. 1 Chile Relleno, 1 Beef Tostada 
13. 1 Chile Relleno, 1 Enchilada
14. 2 Chile Rellenos with Tortillas and Guacamole 
15. 2 Chimichangas with Guacamole and Sour Cream
16. 1 Chimichanga with 1 Chile Relleno, or Enchilada, or Tamal
17. 1 Beef Burrito, 1 Enchilada
18. 1 Beef Burrito, 1 Taco

Chicas 11.69

19. Chalupa with Guacamole
20. Chimichanga with Guacamole and Sour Cream
21. 1 Enchilada, 1 Beef Taco
22. 1 Bean Tostada, 1 Enchilada
23. 1 Enchilada, 1 Tamal
24. 1 Chile Relleno with Guacamole 
25. 1 Tamal, 1 Beef Taco
26. 2 Small Enchiladas
27. Chile Relleno, 1 Beef Taco 
28. 2 Tamales

**Add Sour Cream
and Guacamole 1.95**

Las Fajitas

Served with rice, beans and warm tortillas. Our fabulous fajitas are served on a sizzling platter with grilled green and red bell peppers, onions, mushrooms, and spices of old Mexico to give a unique flavor. Served with a little salad topped with guacamole and sour cream. Originales or Verde (covered with cilantro and delicious tomatillo sauce).

- Steak  15.99
- Chicken  15.99
- Pork  15.99
- Prawns  16.99
- Veggie  14.99
- Mahi Mahi Fish
- Filet Fajitas  15.99
- Steak and Chicken
- Fajitas Combo  17.99

Steak and Prawns
Fajitas Combo  17.99

Tequila-Lime
Prawns Fajitas  16.99

Chicken Chipotle Fajita 
Topped with bacon and melted Monterey Jack cheese. 16.99

Las Comidas Americanas : American Dishes

- Hamburger and Fries 6.99
- Cheeseburger and Fries 7.99
- Chicken Strips and Fries 9.95
- Bacon Burger and Fries 8.99
With cheese add .75

South of the Border Burger
Served with cheese, bacon, lettuce, tomato, onions, jalapeños, guacamole, sour cream and french fries. 9.95

NEW! Avocado Burger
Served with avocado slices, pepper jack cheese, bacon, Romaine lettuce, red onions and fries. 10.95

NEW! Chicken Sandwich
Choose from grilled or breaded boneless chicken breast, pepperjack cheese, bacon, lettuce, tomato and sliced red onions and french fries. 10.95 Add avocado 1.99

A La Carta : Side Dishes

- Taco, Ground Beef  1.59
- Taco, Chicken or Picadillo  1.99
- Chalupa 5.99
- Tamal 3.99
- Chile Relleno  5.49
- Chimichanga 5.49
- Small Enchilada 3.99
- Rice and Beans  4.59
- Guacamole  3.99
- Sour Cream 1.29

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Las Bebidas : Beverages

Soft Drinks (refills)

Pepsi, Diet Pepsi, Mountain Dew, Dr Pepper, 7 Up Root Beer and Crush Orange. 2.89

Orange, Apple & Cranberry Juice 3.29

Lemonade 3.29

Flavored Lemonade

Peach, Mango, Strawberry or Raspberry. 3.49

Freshly Brewed Iced Tea 2.89

Flavored Iced Tea

Peach, Mango, Strawberry or Raspberry. 3.49

Milk 2.89

Coffee 2.49

Jarritos, assorted flavors 2.89

Arnold Palmer 2.89

Agua De Horchata 3.49

NEW! Smoothies from Island Oasis!

Choose your flavor or create a combo! Piña Colada, Strawberry, Banana, Mango, Raspberry, Ice Cream, Guava, and Passion Fruit. 4.79

Los Vinos : Wines

White / Blanco

glass bottle

Chardonnay Maryhill 6.75 24.00

White Riesling Maryhill 6.75 32.00

Pinot Gris Maryhill 6.75 28.00

Pinot Gris The Pines 7.50 28.00

Blush / Rosado

glass bottle

Rose of Sangiovese Maryhill 6.75 28.00

Red / Rojo

glass bottle

Merlot Maryhill 7.50 24.00

Cab Sauv Maryhill 7.50 32.00

Winemaker's Red Maryhill 7.50 29.00

Syrah Maryhill 7.75 32.00

Big Red The Pines 7.75 32.00

Sangria

A refreshing combination of red wine, brandy and fruit juices. Garnished with lemon, lime and orange. 7.50

Las Cervezas : Beers

Imported Beers

Corona, Corona Light, Dos Equis, Tecate, Negra Modelo, Modelo Especial, Bohemia, Dos Equis Lager, Pacifico, Victoria. 4.59

Domestic Beers

Bud, Bud Light, Bud Light Lime, Bud Light Platinum, Coors, Coors Light, Miller Lite, Michelob, Michelob Ultra, O'Douls (non-alcoholic). 3.99

Draft Beers – pint

Coors Light 3.99
Hefeweizen, Dos Equis, Black Butte 4.49

Michelada – pint

Made with domestic 5.29
Made with import 5.79

Margaveza

10.99

IPAs

Apocalypse 4.49
Lagunitas 4.49

Join us for a *Buffet or Brunch!*

Lunch Buffet

Monday – Friday
11 a.m. to 2 p.m.

Dinner Buffet

Friday & Saturday
Starts at 5 p.m.

Includes dessert table
and soft drink

Sunday Brunch

11 a.m. to 2 p.m.



We are Open 7 Days a Week

We reserve the right to refuse service to anyone. Not responsible for lost or stolen articles left on the premises. Please refrain from cellular phone use in the dining areas. A 18% gratuity will be added for large groups. To better serve you, we ask that groups of eight or more pay with one check. A .69 charge per container will be added to take out items. Prices subject to change.