



1100 Metropolitan Ave. | Suite 130 | Charlotte, NC 28204

To-Go/Reservations

704.332.6322

www.LaPazCharlotte.com





Arizona Nachos



Spinach Chile Con Queso Dip

Starters

✔ **Chilé Con Queso Dip** Cheese melted to perfection, mixed with the freshest peppers and spices.
Plain \$7
Spinach \$9
Chorizo \$9
Avocado \$9

La Poppers Crispy fried jalapeños stuffed with cream cheese and served with house made orange jalapeño jelly. **\$7**

Blue Crab Flautas Seasoned crab with aged Jack cheese, cilantro and green onions wrapped in a crispy corn tortilla. **\$9**

Carne Asada Skewers Marinated steak skewers with a chipotle glaze. **\$8**

✔ **Table Side Guacamole** Made fresh at your table with avocados, tomatoes, jalapeños, cilantro, red onions, fresh lime and sea salt. **\$9**

Chicken or Beef Nachos Made with white corn tortillas, refried beans, jalapeños, lettuce, tomato, sour cream, chilé con queso and guacamole. **\$9**

Arizona Nachos White corn tortilla chips with spinach, black beans, pico de gallo and chicken, smothered in chilé con queso. **\$9**

BBQ Pork Nachos Slow roasted BBQ pork nachos with our famous chilé con queso. **\$9**



Grilled Steak and Spinach Salad



Grilled Honey Glazed Salmon Salad

Soups & Salads

Tortilla Soup Char-grilled chicken, lime, avocado and crispy tortilla strips.
Cup \$3 Bowl \$5

✔ **Garden Salad** Spring mix with tomatoes, red onion, carrots, cucumber, shredded cheese and tortilla strips. **\$6**

Taco Salad Shredded lettuce, carrots, tomatoes, aged Jack cheese, guacamole and sour cream served in a crispy tortilla salad bowl.

Spicy Beef \$11
Grilled Chicken \$12
Salmon \$12

✔ **Black Bean Soup** Slow simmered with cheddar and jack cheese garnished with sour cream.
Cup \$3 Bowl \$5

Char-Grilled Chicken Salad Spring mix topped with mango salsa, avocado, tomatoes, carrots, cucumbers and queso fresco. **\$12**

Grilled Honey Glazed Salmon Spring mix topped with sliced avocados, red onions, carrots, cucumber, toasted almonds and queso fresco. **\$12**

Grilled Steak and Spinach Salad Spring spinach salad with crumbled blue cheese, bacon, char grilled tomatoes and avocado. **\$12**

Soup and Salad Combo Garden salad and a cup of your choice: Black Bean or Tortilla soup. **\$9**

Dressings: Honey Mustard, Sun Dried Tomato Vinaigrette, Ranch, Chipotle Ranch

Sandwiches

All Sandwiches served with a choice of one side.

✔ **Black Bean Veggie Burger** Made in-house and topped with lettuce, avocado, pico de gallo, aged Jack cheese and Chipotle Ranch. **\$8**

Southwestern Chicken Served on a toasted bun with grilled onions, peppers, avocado and Monterey Jack cheese. Served with Chipotle Ranch. **\$9**

La Paz Cheese Burger Topped with lettuce, tomato, onion and cheese. Served on a toasted bun. **\$9**

Buffalo Chicken Wrap Crispy or grilled chicken tossed in buffalo sauce, shredded lettuce, caramel bleu and jicama slaw. **\$10**

Grilled Salmon Wrap Baby spinach, pico de gallo, avocado and queso fresco. **\$10**

Spicy Pork Sandwich Slow-roasted pork served on a toasted bun with jalapeño slaw and our tamarind BBQ sauce. **\$8**



Steak and Shrimp Fajita Combo

Sizzling Fajitas

Our Signature Fajitas Include Grilled Onions, Peppers, Summer Squash, Tomatoes and Red Potatoes, with a Side Plate of Ginger-Lime Cabbage, Guacamole, Sour Cream, Cheese, Pico de Gallo, Mexican Rice and Refried Beans.

Portobello Mushroom & Spinach \$12

Char-Grilled Chicken Breast \$12

Char-Grilled Sirloin Steak \$14

Spicy Sautéed Shrimp \$14

Two Way Combo \$16

Three Way Combo \$17



Steak & Shrimp Vera Cruz

La Paz Classics

Chilé Rellenos Two roasted Anaheim chiles stuffed with aged Jack cheese, crispy and topped with red chilé sauce. Served with Mexican rice and black beans. **\$11**

Tamarind-Citrus Chicken

Marinated and char-grilled chicken breast, served with fresh mango salsa and sliced avocados. Served with coconut rice and black beans with queso fresco. **\$12**

Carne Asada De Tampico Char-grilled steak, onions and mushrooms, served with a chicken enchilada, guacamole, black beans and Mexican rice. **\$15**

Steak & Shrimp Vera Cruz Char-grilled steak and sautéed tender shrimp, melted Jack cheese and roasted tomato salsa. Served with coconut rice and black beans. **\$16**

Acapulco Shrimp

Loads of Tamarind butter sautéed shrimp, cooked with onions and poblano peppers, served over a bed of coconut rice with black beans and topped with avocados and mango salsa. **\$14**

Vegitariano Sautéed spinach, refried beans and aged Jack cheese baked between two blue corn tortillas, covered with red chilé sauce and garnished with sour cream and guacamole. **\$11**

Service gratuity for parties of 6 or more

🍃 Notates vegetarian dishes

Menu items are subject to change.

Make your reservations at www.LaPazCharlotte.com



Classic Mexican Burrito

Primo Burritos

Extra Large Tortilla Served with Mexican Rice and Choice of Refried or Black Beans.

Gordo Burrito Stuffed with refried beans, guacamole and sour cream, covered in chilé con queso. Your choice of chicken or spicy ground beef. **\$13**

Classic Mexican Burrito With grilled peppers, onions, cheese and chilé sauce. **Chicken \$11 Steak \$13**

Traditional Chimichanga Deep fried, served with cheese, lettuce, tomato, guacamole and sour cream. **Chicken \$12 Steak \$13**

✔ **Veggie Burrito** With sliced portobello mushrooms, spinach, calabacitas, aged Jack cheese and red chilé sauce. **\$11**



Chicken and Spinach Tamale

Handcrafted Tamales

Our Tamales are Handmade in the Husk. Served with Mexican Rice and choice of refried or black beans.

✔ **Con Queso** Green chilé and cheese tamales smothered with chilé con queso and pico de gallo. **\$9**

Chicken and Spinach Tamales with chicken, spinach and Monterey Jack cheese. Topped with red and green chilé sauce and garnished with sour cream. **\$12**

Slow Braised Pork Aged Jack and cheddar cheese, raisins and almonds. Topped with red and green chilé sauce and garnished with sour cream. **\$11**

✔ **Portabello, Spinach & Goat Cheese** Goat cheese, red chilé sauce and chilé con queso. **\$11**

Side Orders

Side Salad \$3

Coconut Rice \$2

Black Beans \$2

Refried Beans \$2

Mexican Rice \$2

Seasoned French Fries \$2

Chilé Con Queso \$3

Guacamole \$3

Calabacitas \$2

Jalepeño Slaw \$2

WE CATER!

No party too big or small. Offered in an array of options to fit your Fiesta perfectly.

Call 704.332.6322 or email catering@lapazcharlotte.com for details.

Love Our Salsa? Take some home!
\$5 small \$8 medium \$10 large

Quesadillas

Served with Cilantro Cream Dip

Classic Cheese With aged jack cheese and roasted jalapeño. **Half \$5 Full \$8**

California Fresh baby spinach and black beans with aged jack cheese and pico de gallo. **Half \$6 Full \$9**

Char-Grilled Chicken With aged jack cheese. **Half \$7 Full \$10**

New Mexican Slow roasted pulled pork or char-grilled chicken breast, basted with tamarind BBQ sauce. **Half \$7 Full \$10**

Arizona Char-grilled chicken with sun dried tomato pico, fresh spinach, queso fresco and aged jack cheese. **Half \$8 Full \$11**

Char-Grilled Steak With aged jack cheese. **Half \$8 Full \$11**

Grilled Buffalo Chicken With crumbled bleu and aged jack cheese. **Half \$7 Full \$10**

Mexican Gulf Shrimp With avacado, aged jack cheese and pico de gallo. **Half \$8 Full \$13**

Steak & Bleu Cheese Grilled steak with caramelized onions and bleu cheese crumbles. **Half \$9 Full \$13**



Three-Way Combo

Tacos Ricos

Served with choice of two sides.

Tacos Supreme Choice of three flour or crispy corn tortillas with lettuce, sour cream, guacamole, pico de gallo and Jack cheese.

Spicy Ground Beef \$10

Char-Grilled Chicken \$10

Char-Grilled Steak \$12

Three-Way Combo One of each. **\$14**

Street Tacos This authentic Mexican fare includes three "taqueria-style" tacos served in fresh corn tortillas and topped with diced onions, cilantro, lime, jalapeño slaw, our special tomato avocado chipotle salsa.

Barbecue Pork \$10

Char-Grilled Chicken \$10

Char-Grilled Steak \$12

Three-Way Combo One of each. **\$14**

Baja Fish Tacos Flour tortillas filled with ginger-lime cabbage, cilantro and sliced avocado. Your choice of cod or gulf shrimp either sauteed or fried. Served with mango salsa and a chipotle tartar sauce. **\$11**



Mexican Flag Trio

Fiesta Enchiladas

Served with Mexican Rice and Black Beans

Spinach & Goat Cheese

Enchiladas Verde Baby spinach and goat cheese wrapped in corn tortillas with creamy salsa verde. **\$11**

Grilled Steak & Cheese Enchiladas

With red chilé sauce wrapped in corn tortillas. **\$13**

Chicken & Jack Cheese Wrapped in a blue corn tortilla with green chilé sauce. **\$12**

Mexican Flag Trio One Spinach & Goat Cheese with creamy salsa verde, one Grilled Steak & Cheese with red chilé sauce and one Chicken & Jack Cheese with green chilé sauce. **\$11**

Chicken and Spinach Suizas

Chicken and spinach enchiladas in flour tortillas, topped with a cream style fire-roasted green chilé sauce. **\$13**

Margaritas

La Paz's Original Margarita

La Paz's very own secret recipe! One of our delicious margaritas is sure to quench your thirst!! Try it on the rocks or frozen!! Original Lime, Sweet Strawberry, Tangy Mango, or Refreshing Raspberry! **\$6**

La Perfecta Our original margarita with a Grand Marnier floater!! Served frozen or on the rocks. **\$9**

La Pazarita An old favorite margarita! Hornitos Reposado tequila, triple sec, lime juice, sour mix, and a dash of orange juice. **\$9**

Cucumberita A fresh twist on a classic favorite. Cuervo 1800 Silver tequila, fresh muddled cucumber, lime juice, and a splash of sour mix. **\$10**

Carolina Blue Margarita Sauza Blue tequila, triple sec, lime juice, sour mix, blue curacao, and a splash of orange juice. Just as blue as the Carolina sky! **\$10**

Kryptonite Margarita Corazon Blanco, triple sec, Midori melon liquor, topped with pineapple juice. **\$9**

Pineapple Jalapenorita Jalapeño Juke infused with brown sugar, Hornitos Plata tequila, triple sec and pineapple juice. The fruit + spice combo will blow your mind! **\$9**

Skinny Senorita For all of you watching your calories, or if you just want a margarita with a little fizz. Skinny Girl margarita with La Paz signature mix. **\$9**

Frozen Swirl Our delicious original margarita served frozen with a swirl of Sangria. **\$8**



Laurita Margarita

This one is for the woman that makes it all happen. 1800 Silver, Triple Sec and OJ. **\$9**

Pomegranate Margarita

Herradura Reposado tequila, pomegranate liqueur, triple sec, sour mix, and a splash of orange juice. Pucker up! **\$13**

Mexican Trash Can This one of kind margarita will assure you have a great night. It's a frozen treat with a Corona twist that we are sure you've never seen before. **\$8**

Papa Patron Grande The largest margarita of them all, featuring the herbaceous flavor of Patron Silver. **\$18**



Mojitos

Mexican Mojito Bacardi rum, simple syrup, lime juice, fresh muddled cilantro, topped with soda water. A twist on a classic! To get the perfect flavor combination it is served in a pint glass. **\$8**

Cruz'itrus Cruzan Citrus Rum, freshly muddled mint and lime, sugar, and soda make this a light afternoon delight. **\$8**

Irish Cuban Jameson Irish Whiskey, and the usual mojito ingredients combine for an exceptionally unique drink. **\$8**

Cherry Pop Cruzan Black Cherry, Cruzan aged light rum, with muddled cherries, mint and lime. **\$8**

Grape Refresh Bacardi Artic Grape, Limes Mint & Cranberry Juice, topped with club soda. **\$8**

Extended drink menu available upon request.