

HECTOR'S

SERVING GREAT FOOD SINCE 1997

Hector's original location, near 84th and Center, opened in September 1997—this site closed in April 2016.

Hector's is not a chain restaurant—we are locally owned and operated.

HECTOR'S PREPARES MANY DISHES DAILY FROM SCRATCH, INCLUDING OUR BEANS, RICE, SALSA, CHIPS, AND GUACAMOLE, WITH FRESH INGREDIENTS.

BAJA STYLE CUISINE...

is based on the culinary style found in Baja California. Baja cooking is comprised of fresh ingredients, grilled fish and meat, and very little seasoning (primarily only garlic, salt, and pepper). Baja Style Cuisine includes no cumin.

Hector's was the first restaurant to use the term "Baja Style" in 1997, before the term became trendy. Many restaurants now loosely use this term, and some even have copied the names of our dishes, but none match the quality of our ingredients and preparation.

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.

Lobster served Baja Style, prepared on the grill, is unique to Hector's Restaurant. One would have to travel to Puerto Nuevo, Baja California, to find this on the menu.

MEXICAN HOLIDAYS

CINCO DE MAYO is the 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 in 1810 for independence from Spain.

18% gratuity will be added to parties of 6 or more

20% gratuity will be added if separate checks are requested

PLEASE NOTE: THE PRICES LISTED REFLECT THE CREDIT CARD AMOUNT. OUR CUSTOMERS WILL RECEIVE A 4% DISCOUNT WHEN PAYING WITH CASH.

APPETIZERS

The first basket of chips is complimentary; additional baskets are 3.90

BEAN DIP Refried beans topped with cheese, onion, Hector's special red sauce, served in a tortilla shell, and served with chips, 7.25

QUESO FUNDIDO Chihuahua cheese, melted and garnished with a roasted jalapeño; served with soft flour or corn tortillas, 10.35

Topped with chorizo instead of jalapeño, 10.90
(Note: 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, 9.75

GUACAMOLE Hector's specialty made daily with all fresh ingredients, served with a basket of chips, 10.95

ONION RINGS Fried onion rings served with your choice of ranch or blue cheese dipping sauce, 6.20

STUFFED JALAPEÑOS Six jalapeños stuffed with cream cheese, breaded, fried, and served with ranch dipping sauce, 7.80

APPETIZER SAMPLER* One cheese quesadilla, three chicken taquito bites, three shredded beef taquito bites, queso fundido with chorizo, and flour tortillas. Includes bean dip, guacamole, and salsa picada served in tortilla shells, and served with chips, 22.85

QUESADILLA* Made with 10" flour tortillas stuffed with Jack and cheddar cheese or Chihuahua cheese as noted. Choose from 10 delicious quesadillas and choose either a 4-piece or 8-piece. The 8-piece is served with a side of sour cream:

Cheese 8.30, 11.65

Shredded beef or Ground beef 10.20, 14.60

Shredded chicken 10.20, 14.60

Fajita veggies, 10.20, 14.60

Carne asada, 10.90, 15.55

Carnitas 10.20, 14.30

Shrimp 11.35, 16.25

*Black Bean 11.35, 16.25 (includes side of salsa picada)

*Chorizo 11.85, 17.05

*Made with Chihuahua Cheese

NACHOS Corn tortilla chips topped with two kinds of cheese, jalapeños, sour cream, and guacamole, 11.55

NACHOS SUPREME* Nachos with tomato, black olives, and your choice of meat topping: ground beef, shredded beef, or shredded chicken, 16.35

CEVICHE* Hector's delicacy made to order, served with tortilla chips. Choose from fish, shrimp, or a combination.

Fish 11.20 Shrimp 14.95 Combination 13.60



MEXI-BOWLS

CHICKEN OR BEEF* Rice and black beans topped with grilled carne asada or grilled chicken, sour cream, cheese, and guacamole, 14.00

FAJITA* Rice and black beans topped with fajita vegetables, sour cream, cheese, guacamole, and choice of grilled carne asada or grilled chicken, 16.05

VEGGIE Rice and black beans topped with sautéed veggies that include bell pepper, tomato, onion, zucchini, mushroom, and broccoli, and topped with cheese, 13.10

BAJA* Rice topped with sautéed shrimp, fajita vegetables, sour cream, and cheese, 14.20



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SOUP

ALBONDIGAS* A traditional Mexican soup made with meatballs and vegetables. Bowl is served with tortillas.
Bowl 7.85 Cup 4.85

TORTILLA SOUP* Traditional tomato-based soup topped with queso fresco, avocado, and garnished with tortilla strips.
Bowl 6.90 Cup 3.80
Add grilled chicken Bowl 10.00 Cup 5.50

BLACK BEAN SOUP Hearty black bean soup garnished with sour cream, Cotija cheese, and tortilla strips. Bowl also is served with your choice of tortillas.
Bowl 7.40 Cup 3.90

SAN DIEGO STYLE CHICKEN SOUP* Delicious soup made with chunks of chicken breast, celery, carrots, and potatoes. Bowl also comes with sliced chipotle pepper, sliced avocado, and tortilla strips on the side.
Bowl 10.20 Cup 5.60

SALAD

Dressings: Vinegar & Oil, Sweet French, Ranch, Mexi-Ranch, Blue Cheese, Lo-Cal Italian, 1000 Island, Jalapeño-Cilantro Vinaigrette

TACO SALAD* Iceberg lettuce, tomato, black olives, and cheese served in a large flour tortilla shell, topped with sour cream, guacamole, and your choice of topping:
Ground beef, Shredded beef, Shredded chicken, Carnitas, or Fajita vegetables, 14.90
Carne asada, Grilled chicken, or Sautéed shrimp, 17.50

ICEBERG SALAD Shredded iceberg lettuce topped with tomato, onion, black olives, and cheese, 5.25

HOUSE SALAD Romaine lettuce with carrots, cabbage, and green onion, tomato, sliced avocado, and croutons, 7.80



TACO SALAD

ENCHILADAS

Single includes one enchilada and beans or rice; Dinner is two enchiladas with beans and rice

TRADITIONAL* Corn tortillas with red sauce, cheese, and filling of your choice. Choose from seven fillings:
Shredded chicken, Ground beef, Shredded beef or Carnitas
Cheese, Cheese and onion, or Cheese and potato

ENCHILADA VERDE* Shredded chicken enchilada in a corn tortilla with Jack cheese, topped with green sauce, green onion, and garnished black olives, and sour cream

SEAFOOD* Flour tortillas stuffed with shrimp, crabmeat, and scallops, topped with cheese and creamy white sauce

GUADALAJARA* Shredded chicken in a flour tortilla, garnished with mild green and white sauces, Monterrey Jack, and Cotija cheese

ALA MONTERREY* Made with flour tortillas, Omaha Steaks filet tenderloin sautéed with mushrooms, topped with red sauce, Jack cheese, and garnished with sour cream and cilantro

GRILLED CHICKEN CHIPOTLE* Grilled chicken in a flour tortilla, topped with creamy chipotle sauce and cheese

SPINACH & MUSHROOM Sautéed mushrooms and spinach in a flour tortilla with Jack cheese and topped with a delicious white sauce and cheese

WHITE CHICKEN ENCHILADA* Shredded chicken in a flour tortilla, topped with creamy white sauce, cheese, and green onions

	<u>Ala Carte</u>	<u>Single</u>	<u>Dinner</u>
TRADITIONAL*	4.80	6.80	13.60 (Combo #16)
	4.00	6.00	12.00 (Combo #16)
ENCHILADA VERDE*	6.85	8.85	17.70
SEAFOOD*	7.70	9.70	19.35
GUADALAJARA*	7.40	9.40	18.80
ALA MONTERREY*	12.60	14.60	29.20
GRILLED CHICKEN CHIPOTLE*	7.75	9.75	19.50 (Combo #15)
SPINACH & MUSHROOM	5.65	7.65	15.30
WHITE CHICKEN ENCHILADA*	7.40	9.40	18.80 (Combo #14)



TRADITIONAL ENCHILADA



ENCHILADA VERDE

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TACOS

Any of our tacos can be made with crisp lettuce leaves instead of tortillas

VEGGIE TACOS Two tacos made with shredded lettuce, green onion, cheese, tomato, avocado, and black olives, served in soft flour tortillas with Hector's special yogurt-mayonnaise sauce, 7.40 One veggie taco, 3.85

BEEF OR CHICKEN TACO* The traditional taco made with lettuce, tomato, and cheese, and your choice of ground beef, shredded beef, or shredded chicken in a soft or hard corn or flour tortilla, 4.90

GRILLED CHICKEN TACO* A traditional taco made with grilled chicken breast, lettuce, tomato, and cheese in a soft flour tortilla, 5.55 Add creamy chipotle sauce, 5.80

SHRIMP TACO* Sautéed shrimp topped with cabbage and our special sauce and served in a flour tortilla, 6.35

LOBSTER TACO* Baja style lobster with cabbage and special sauce and served in a flour tortilla, 12.65

PESCADO (FISH) TACO* Originated in San Felipe, now San Diego's favorite taco! Mild, white fish filet, battered and fried, served in a double layer of soft corn tortillas, with cabbage, our own special sauce, and lime, 5.95

BLACKENED SALMON TACO* Blackened salmon in a double layer of corn tortillas with cabbage, salsa picada, and chipotle sauce, 8.65

CARNE ADOVADA TACO* Pork seasoned with chilies the old fashioned Mexican way, served in a double layer of soft corn tortillas with onion and cilantro, 5.95

CARNITAS TACO* Succulent pork chunks in a double layer of soft corn tortillas with guacamole and salsa picada, 5.50

CARNE ASADA TACO* Thinly sliced sirloin steak, grilled to perfection, served in a double layer of soft corn tortillas and topped with guacamole and salsa picada, 5.95

BURRITOS

Made with 10" flour tortillas

VEGGIE BURRITO Shredded lettuce, cabbage, cheese, green onion, tomato, sliced avocado, black olives, and Hector's special yogurt-mayonnaise sauce, 7.85

BEAN & CHEESE BURRITO Simply our fresh beans and two cheeses, 6.20 Add shredded or ground beef, 10.15

BEEF BURRITO* Shredded or ground beef, cheese, lettuce, and tomato, 11.40

RANCHERO BURRITO* Shredded beef, beans, and cheese, topped with ranchero sauce and cheese, 12.50

CHICKEN BURRITO* Shredded white chicken meat, cheese, lettuce, and tomato, 11.00

GRILLED CHICKEN BURRITO* Grilled chicken breast, cheese, lettuce, tomato, and sliced avocado, 13.30

CARNE ASADA BURRITO* Grilled carne asada with guacamole and salsa picada, 13.30

CHILE VERDE BURRITO* Tender chunks of pork simmered with tomatillos, chilies, spices, served in a flour tortilla with beans, and topped with Hector's homemade chile verde sauce and cheese, 12.35

CHIMICHANGA* Flour tortilla filled with cheese and shredded beef, ground beef, shredded chicken, or black beans, deep-fried, and topped with salsa and sour cream. Beef or Chicken 12.30 Black bean 10.45

CHORIZO BURRITO* Mexican sausage made from pork and seasonings, scrambled with egg or sautéed with potatoes, served with beans inside a flour tortilla, 14.00

OMAHA BURRITO* Ground beef, beans, lettuce, cheese, and tomato, and topped with chile con queso, 14.60

FAJITA BURRITO* Strips of sirloin or chicken breast grilled then sautéed with onion, tomato, and bell pepper, served in a tortilla with shredded cheese and guacamole, 15.85

FAVORITES

STEERBURGER* 8 ounces of ground beef with a slice of American cheese, served on a bun with mayonnaise, lettuce, tomato, and onion, served with pickles and french fries, 11.35 Onion rings instead of fries, add 2.00 Add any of these condiments, for 1.00 for each:
Avocado Jalapenos Jack Cheese

TAMALE* Homemade pork tamale topped with our special red sauce, 5.30

TAQUITOS* Three rolled corn tortillas filled with shredded beef, ground beef, or shredded chicken, deep-fried, served on a bed of lettuce, and topped with guacamole and cheese.
Chicken, Shredded beef or Ground beef, 8.70
Combination of meats, 9.70

CHILE RELLENO Anaheim chile stuffed with Jack cheese, breaded, deep-fried, & topped with Ranchero sauce, 6.45

QUESADILLA FRITAS* Two 6" flour tortillas, stuffed with two kinds of cheese, fried, and served with beans and rice, 8.55 Add ground beef or shredded chicken, 11.85 Add grilled chicken, 13.00

TOSTADA* A crispy corn tortilla topped with *beans, lettuce, Cotija cheese, tomato, and radish slices. Order a regular tostada or add the topping of your choice:
Regular 5.05 Ground beef or Shredded chicken 6.70
Carnitas 6.55 Shredded beef or Grilled chicken 7.25
Guacamole 7.25
Ceviche: Fish 6.90 Shrimp 9.60 Combo 8.30
(*Note: no beans on guacamole or ceviche tostadas)

**WE HAVE TWO KINDS OF TABLE SALSA:
RED (MILD) OR GREEN (SPICY)
VISIT OUR SALSA BAR FOR MORE
OPTIONS, MADE FRESH DAILY!**

**Salsa bar is complimentary for dine-in patrons but can be purchased to go – please ask for pricing*



DINNERS*

Dinner entrées are prepared to order and may require up to 25 minutes preparation time

FAJITAS* Your choice of meat, seafood, or veggies, sautéed with onion, red and green bell pepper, and fresh tomato. Served with beans, rice, guacamole, sour cream, cheese, lettuce, and tortillas.



BEEF AND SHRIMP

For Two

Regular Fajitas (<i>beef, chicken, or pork</i>)	21.25	41.50
Adovada Fajitas (<i>beef, chicken, or pork</i>),	22.30	43.60
Vegetarian Fajitas,	15.30	29.60
Shrimp Fajitas,	25.20	49.40
Regular Combo Fajitas,	22.85	44.70
<i>Choose two: chicken, beef, or pork</i>		
Shrimp Combo Fajitas,	25.50	50.00
<i>Shrimp with chicken, beef, or pork</i>		
Ultimate Fajitas,	29.70	58.40
<i>Lobster, shrimp, and scallops</i>		

CARNE ASADA* Top sirloin steak sliced Mexican style and grilled. Served with beans, guacamole, cilantro, onion, a cheese and onion enchilada, and tortillas, 20.90

CARNITAS* Succulent pork chunks, cooked to perfection, served with beans, guacamole, cilantro, fresh onion, and tortillas, 15.25 Carnitas for two, 29.50

POLLO A LA PARRILLA* Seasoned, grilled chicken breast topped with sautéed jalapeño, tomato, and onion; served with beans, rice, and tortillas, 16.40 **Spicy!**

RASPBERRY CHICKEN CHIPOTLE* Chicken breast lightly seasoned, grilled, pan-glazed with our special raspberry chipotle sauce; served with rice and a dinner salad, 16.60

CHILAQUILES* Fresh corn tortillas chips, topped with onion, queso fresco cheese, and red sauce, simmered until perfect, garnished with Cotija cheese; served with rice and beans, 11.35

Add shredded chicken breast, 14.45

Topped with two eggs, add 1.00

FLAUTAS* Two flour tortillas filled with shredded beef or shredded chicken, and cheese, fried to a golden brown, topped with sour cream and salsa, and served with beans and rice.

Ground Beef or Chicken 13.50

CHILE RELLENOS Two Anaheim chilies stuffed with Jack cheese, breaded, deep-fried, topped with ranchero sauce, and served with beans and rice, 15.40

CHILE VERDE* Pork slow-cooked with tomatillos, onion, and seasoning; served with beans, rice, and tortillas, 15.35

STACKED ENCHILADA* Three stacked layers of fresh corn tortillas, red enchilada sauce, jack cheese, and choice of ground beef or shredded chicken, baked until warm and garnished with lettuce, tomato, and Cotija cheese and served with beans and rice, 16.70

TEQUILA LIME SHRIMP* Jumbo shrimp grilled, then sautéed in a delicious blend of lime, butter, chipotle, jalapeño, cilantro, and scallions, flamed with tequila and served with rice and a dinner salad, 26.20

STEAK RANCHERO* Tender Omaha Steaks filet tips simmered in our rich red sauce with tomato, onion, and bell pepper, and served with beans and tortillas, 26.60

MIXED GRILL* Chicken breast, shrimp, and sirloin steak, all grilled and served with rice and a dinner salad, 22.70

MANGO SALMON* Salmon filet grilled and topped with mango sauce, served with sautéed, mixed vegetables and a baked potato, 23.90

FILET MIGNON* 6 oz. or 10 oz. of tender filet from Omaha Steaks, grilled and served with a dinner salad and baked potato or fries, 38.00 or 51.00

Sub onion rings as a side, add 2.00

BAJA STYLE LOBSTER* Choose from two sizes of lobster tail prepared on the grill and served with beans, rice, and tortillas, Market Price. (Availability of sizes varies.)



CARNE ASADA



TEQUILA LIME SHRIMP

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COMBINATIONS*

Unless indicated or requested otherwise:

- * Combinations are served with beans and rice
- * Enchiladas are made with CORN TORTILLAS
- * Choose from shredded chicken, shredded beef, or ground beef

Substitute a side salad for rice and beans, add \$1.00

NO OTHER SUBSTITUTIONS PLEASE



1. One Taco and One Enchilada, 13.30
2. One Taco and One Chile Relleno, 14.25
3. One Taco and One Tamale, 13.30
4. Two Enchiladas and One Tostada, 18.95
5. Huevos Ala Mexicana (two eggs scrambled with onion, tomato, jalapeños, served with rice, beans, & tortillas), 10.55
6. Huevos Rancheros (two eggs on softly fried corn tortillas, topped with sautéed tomato and onion, served with rice and beans), 11.15
7. Two Tacos: Ground Beef, Shredded Beef, or Shredded Chicken, 12.75 Grilled Chicken, 14.35
8. Two Burritos, 12.75
9. Three Taquitos (rolled tacos) topped with shredded cheese and guacamole, 12.80
10. One Taco, One Burrito, and One Enchilada, 17.40
11. Two Specialty Tacos (Carnitas, Carne Asada, Pescado, or Shrimp), 15.50
12. El Burrito Grande (made with a 10" flour tortilla)
Ranchero, Carne Asada, or Omaha, 14.75 Chile Verde, 14.60 Grilled Chicken or Carnitas, 14.75
13. One Taco, One Tostada, and One Enchilada, 18.10
14. White Chicken Enchilada (flour tortilla), 18.80
15. Two Grilled Chicken Chipotle Enchiladas (flour tortilla) with Creamy Chipotle Sauce, 19.50
16. Two Enchiladas: Ground Beef, Shredded Beef, or Shredded Chicken, 13.60 Cheese or Cheese and Potato, 12.00
17. The Works Burrito (10" flour tortilla with ground beef, rice, beans, lettuce, tomato, sour cream), 12.40
18. One Taco and One Burrito, 12.70
19. One Enchilada Verde and One Seafood Enchilada (flour tortilla), 16.45
20. One Chimichanga: Shredded Beef, Ground Beef, or Shredded Chicken, 15.55 Grilled Chicken, 16.95

SIDES

- | | |
|---------------------------|----------------------------|
| Flour Tortilla Chips 4.20 | French Fries 2.25 |
| Onion Rings 4.15 | Flour or Corn Tortilla .55 |
| Refried Beans 3.10 | Sour Cream 1.55 |
| Mexican Rice 3.10 | Guacamole (2 oz.) 2.55 |

GET IT TO GO!

- 12oz. Table Salsa (Red or Green) 5.15
 Corn Chips 4.70 Flour Chips 5.00
 12oz. Hector's Fire & other Specialty Salsas, 6.50
 Chips & Table Salsa 9.60 Flour Tortillas (12) 5.20

BEVERAGES

FREE REFILLS ON SOFT DRINKS,
LEMONADE, TEA & COFFEE

SODA AND REGULAR DRINKS 3.15

- | | | |
|------------|-----------------|-----------|
| Pepsi | Diet Pepsi | Starry |
| Dr. Pepper | Diet Dr. Pepper | Root Beer |
| Lemonade | Mountain Dew | Iced Tea |

- Milk
 Coffee
 Hot Tea
 Hot Chocolate*
 *Seasonal

JUICE 3.15

- Orange
 Tomato
 Cranberry

DESSERTS



FRIED ICE CREAM 5.20
 Vanilla ice cream ball rolled in corn flakes and cinnamon sugar, fried, and served with sweet pastry chips. Whipped cream and one topping are complimentary; additional toppings are \$1 each.



SOPAPILLAS, 5.20
 Mexican puff pastry, fried and garnished with sugar and cinnamon. Whipped cream and honey served on the side.



BUÑUELOS 5.20
 Fried, sweet pastry chips made from flour tortillas, dusted with cinnamon and sugar.



CHURROS 5.20
 Mexican pastry, fried and garnished with sugar, cinnamon, chocolate, and whipped cream.

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