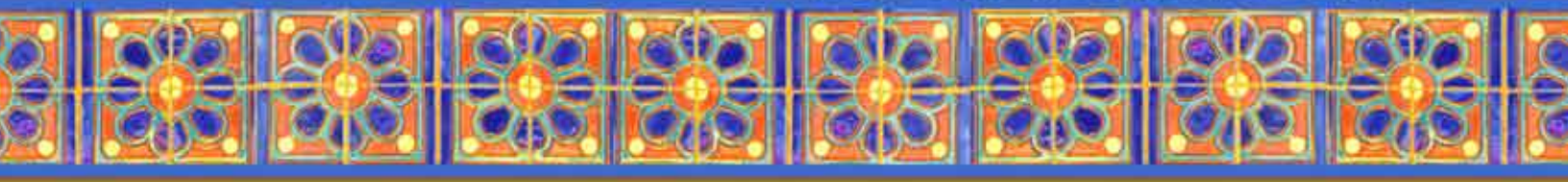




Familia Diaz

Café, Cantina Est. 1936

75th Anniversary



Tostadas Clasicas

Served with your choice of beans or rice.

TOSTADA COMPUESTA

A crisp corn tortilla topped with traditional refried beans, our classic chile verde and chile colorado piled high with shredded lettuce, red onions and sliced tomatoes - 7.95

CHICKEN TOSTADA

A stone ground corn tortilla layered with shredded chicken, refried beans, lettuce, sour cream and guacamole - 7.95

TACO SALAD

Served in an oversized tortilla shell filled with your choice of seasoned beef or chicken atop crisp lettuce, fresh tomatoes, avocado and shredded cheddar cheese - 7.95

Junior Taco Salad - 6.95

SONORA TOSTADA

A large tostada layered with Grandma Pepa's refried beans, shredded lettuce, jack cheese and guacamole - 6.95

BEEF & GUACAMOLE TOSTADA

A large corn tortilla covered with our refried beans then topped with your choice of seasoned ground or traditional shredded beef, lettuce, fresh guacamole and cheese - 7.95

CARNITAS TOSTADA

A stone ground corn tortilla layered with seasoned and simmered carnitas and refried beans, topped with lettuce, cheese and pico de gallo - 7.95

Tacos Tradicionales

LOBSTER TACOS

A Puerto Nuevo delicacy for many years

Shredded lobster meat prepared with our seafood marinade, butter and garlic.
Folded into corn tortillas and filled with fresh lettuce, pico de gallo and chopped avocado.
Served with frijoles de la olla and Mexican rice - 11.95

MAMA'S TACOS DORADO'S

A traditional Mexican household favorite
Seasoned shredded beef in a large corn tortilla,
folded then fried to a crispy finish. Topped with fresh lettuce,
jack cheese, guacamole and tomatoes - 3.95 first taco Additional Tacos - 3.00

GRILLED CHICKEN TACOS

Create your own

A boneless, skinless chicken breast gently sprinkled with our delicate blend of chile spices, then grilled and folded between warm tortillas. Served with a condiment tray full of sliced avocado, a blend of cheeses, pico de gallo, sliced cabbage and tomatillo salsa - 11.50

CARNITAS TACOS

Two freshly prepared soft tacos featuring our house specialty.
Served with beans, fresh pico de gallo, cheese and tomatillo salsa - 11.50

CARNE ASADA TACOS

Marinated choice top sirloin grilled with diced onion
and folded between corn tortillas. Served with a condiment tray full of sliced avocado,
a blend of cheeses, pico de gallo, sliced cabbage and tomatillo salsa - 11.95

SWORDFISH TACOS

Our seafood favorite

Individually sliced swordfish steaks basted and grilled with our own Baja California marinade.
Folded into two flour tortillas, stuffed with Mexican coleslaw and fresh pico de gallo.
Served with steamed vegetables and rice - 11.95

Las Quince Letras - Familia Diaz

"75TH ANNIVERSARY"

Time Line

- 1928** St. Francis Dam breaks flooding the Santa Clarita valley and burying buildings under six feet of water. Living in Tijuana, José and Josepha Diaz family escapes drowning due to large debris sidetracking the flood waters away from their house.
- 1929** Post-flood reconstruction begins. A building for a bakery is built on the corner of 10th Street and Telegraph Road, (Havard Boulevard). The Great Depression starts. The bakery closes a few years later.
- 1935** The post-prohibition era begins, Josepha Diaz wants to open a café for farm working families and José reluctantly agrees. During the day, José worked the orchards while Josepha took care of the family and the café.
- 1936** Purchasing the abandoned bakery building and an adjacent house for \$3000, the Diaz family relocates and moves into the bakery with one room for living quarters and another for a cantina. José decides to open a cantina called Las Quince Letras, "The Fifteen Letters," (it requires fifteen letters to spell out Las Quince Letras). Selling beer for 15¢ and wine for 10¢, storing them in ice and an ice box.
- 1942** With America involved in World War II, business started to boom with the importation of Mexican "Bracero" field workers. José decided to buy his first refrigerator and install his first business phone, a pay phone. Their first phone number was 823. Josepha also stayed busy feeding "borders" three meals a day.
- 1944** José purchased a molino (an automatic corn grinding machine) to make masa for tortillas and tamales. The molino is still in use to this day!
- 1952** José and Josepha's son Tony comes into the business and opens a café in the area of their original living quarters. Sales averaging \$5.00 to \$8.00 a day!
- 1956** José decides to retire from running the cantina and Tony expands the café into the original cantina area. They buy a twelve foot tortilla making machine that operates for fifteen years. On the weekends, before normal business hours, they start selling tortillas and menudo through the back door. Tortillas wrapped in cellophane and sealed with an iron sold for 10¢ and using at 24 oz. ladle, menudo sold for 50¢.
- 1968** An electrical fire breaks out in the restaurant on a Monday when it was closed. Months of kitchen reconstruction and rewiring the building using a circuit breaker system instead of fuse boxes followed.
- 1971** Major remodeling replacing booths and tables included Tony purchasing his first automatic dishwashing machine.
- 1977** A hard liquor license is purchased enabling Tony to sell margaritas for the first time. He decides to set up a service bar in a corner of the café. The original three compartment bar sink is still used to this day.
- 1980** Tony's children Dan and Sandi come into the business.
- 1984** A major expansion occurs enabling the seating capacity to grow from 60 to 150 guests, installing a small lounge and bringing bathrooms inside for the first time in 48 years! Almost 50 years after José and Josepha started, Tony decides to incorporate and change the restaurant name to "Familia Diaz" in honor of his family.
- 1990** Honored as Ventura County Historical Landmark #132!
- 2004** Honored as the Pacific Coast Times Tri-County Minority Owned Business of the Year!
- 2006** Celebrated our 70th anniversary. Same location since 1936, the original two foot thick brick walls used for the 1929 bakery ovens are now the insulators for our walk-in cooler. Over 50 years later, Tony's wife Celia was still in charge of manufacturing tamales using the same molino and estimated that sometime that year our 375,000 tamale was sold!
- 2007** Awarded the following prestigious honors:
- Chamber of Commerce Business of the Year
 - L.A. Times Best in Food Award

Enchiladas

Served with beans, rice and Mexican coleslaw.

CHEESE ENCHILADAS

Two homemade enchiladas filled with a blend of cheeses.
Topped with enchilada sauce and melted jack cheese - 9.95

SHRIMP ENCHILADA

A large flour tortilla generously filled with shrimp and our special tomato herb blend.
Topped with ranchera sauce, sliced avocado, fresh tomatoes and sour cream - 10.95

ENCHILADA RANCHERA

A large corn tortilla stuffed with a blend of cheeses and fire roasted green chiles.
Topped with our signature ranchera sauce and sour cream - 9.95

CHICKEN ENCHILADA

A large corn tortilla stuffed with seasoned chicken, smothered with our chile colorado sauce
and topped with melted cheese and sour cream - 9.95

BEEF ENCHILADA

A large hand rolled corn tortilla filled with shredded beef,
topped with our homemade chile California sauce and melted cheese - 9.95

CRAB ENCHILADA

A king size flour tortilla stuffed with a blend of crabmeat, smothered with our original salsa verde
then topped with tomatoes, avocado and sour cream - 10.95

Combinaciones

Served with rice and beans.

Ultimate Three Item Combinations

Your choice - 11.95

Add a Bowl of Albondigas Soup or Dinner Salad - 2.50

ALL MEAT GRANDE

Beef Taco, Beef Enchilada and Colorado Burrito

CHICKEN COMBINATION

Chicken Taco, Chile Relleno and Chicken Enchilada

MEATLESS COMBO

Bean Tostada, Chile Relleno and Cheese Enchilada

GUACAMOLE TOPPER

Bean Tostada, Beef Taco and Chile Verde Burrito
all topped with guacamole.

Tempting Two Item Combinations

Your choice - 9.95

Add a Bowl of Albondigas Soup or Dinner Salad - 2.50

1. Beef Taco & Tamale

 2. Chile Relleno & Taco

3. Shredded Beef Taco & Chicken Flauta

4. Beef & Chicken Tacos

5. Two Chile Rellenos

6. Two Homemade Tamales

7. Tamale & Chile Colorado Burrito

 8. Enchilada Ranchera & Chile Relleno

9. Tostada & Chile Relleno

10. Chicken Taco & Chicken Enchilada

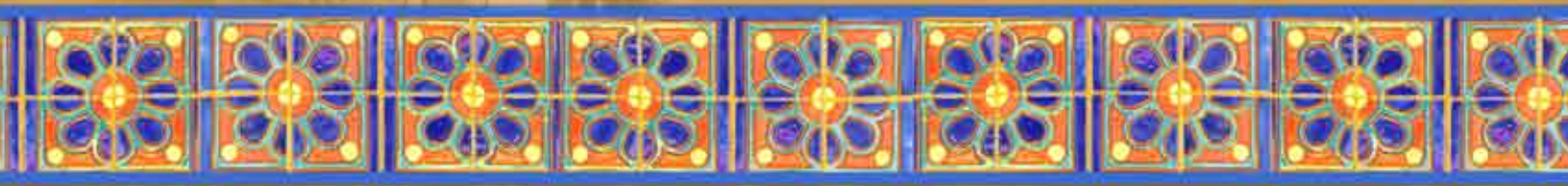
11. Chile Relleno Burrito
& Cheese Enchilada

 12. Cheese Enchilada & Beef Taco

13. Chile Relleno & Tamale

14. Cheese Enchilada & Tamale

15. Beef Taco & Tostada





Familia Favorites

CARNITAS

A family secret blend of seasoning makes this a house speciality. Choice chunks of lean pork seasoned and slowly simmered until moist and tender. Served with beans, rice, chopped tomatoes, onions, cilantro and warm tortillas - 11.95

CHILE VERDE

Tender pork sautéed with onions and spices then simmered with mild Anaheim chiles and tomatoes. Served with Mexican style beans, rice and warm tortillas - 11.95

ESPECIAL DE LA CASA

A favorite from the days of "Las Quince Letras." Scrambled eggs, cheese and red California chili sauce layered atop two cheese enchiladas. Crowned with chile colorado and served with beans and rice - 10.95

RELLENOS AHOGADOS

Two freshly made chile rellenos served in a deep dish then smothered with our famous chile verde - 9.95

HUEVOS RANCHEROS

Two ranchero style fried eggs nestled on a corn tortilla, topped with Tony's famous chile verde and melted cheese - 8.95 Meatless - 7.95

STEAK RANCHERO

Select strips of sirloin steak simmered with onions, bell peppers and tomatoes. Served with rice, beans and warm tortillas - 11.95

CHILE COLORADO

Simmered chunks of choice beef slowly cooked in our own red California chile sauce. Served with rice, beans and tortillas - 11.95

FAJITAS

Served on a sizzling skillet with a mixture of grilled onions and an assortment of bell peppers. Served with a variety of condiments and your choice of warm tortillas.

Succulent Shrimp - 12.95

Sirloin Steak or Marinated Chicken - 11.95

Assorted Vegetables - 9.95

CARNE ASADA



A tender Certified Angus prime choice steak prepared to order. Served with a cheese enchilada, beans, rice, guacamole and your choice of tortillas - 14.95

Seafood del Mar

Served with your choice of two of the following: Mexican coleslaw, rice, beans or seasoned vegetables.

MOJARRA FRITA

A whole ocean perch braised to a crispy finish. Served so complete he'll be looking back at you - 11.95

CAMARONES A LA PLANCHA

Butterflied shrimp, unshelled and delicately pan grilled to a golden brown - 11.95

CAMARONES COSTA AZUL

Shrimp hand wrapped in bacon then fried to perfection - 11.95

SIETE MARES

This popular soup includes a generous variety of seafood including clams, shrimp, crab and red snapper - 12.95

Burritos

All Meat Burritos - 2.00 extra

A. BEEF OR CHICKEN FLAUTA

A crispy burrito stuffed with your choice of shredded beef or chicken topped with guacamole and sour cream. Served on a bed of rice - 7.95

B. CHILE VERDE BURRITO TOPPER

Tony's famous chile verde fills and tops this burrito stuffed with refried beans. Served with a side of rice - 7.95

C. CHILE VERDE BURRITO

Our popular chile verde and beans fill this burrito. Served with a side of beans and rice - 7.95

D. CHILE COLORADO BURRITO

A flour tortilla with beef simmered in our colorado sauce. Served with rice and beans - 7.95

E. CARNITAS BURRITO

Our signature carnitas and refried beans fill this burrito. Served with pico de gallo, sour cream and guacamole - 7.95

F. TACO BURRITO

A burrito for the taco lover

A large flour tortilla filled with your choice of ground beef or seasoned chicken, cheese, lettuce and beans. Topped with pico de gallo - 8.95

G. BAJA BURRITO

One of our most popular burritos

A giant tortilla filled with your choice of chicken, chile verde or chile colorado and beans covered with our mild chile sauce and melted cheese - 8.95

H. CHIMICHANGA

A large, crisp burrito filled with your choice of ground beef or chicken and beans, topped with guacamole or sour cream. Served with rice - 7.95

I. ACAPULCO LITE BURRITO

One of our healthiest burritos filled with chicken, rice and cabbage, topped with fresh pico de gallo. Served with steamed vegetables - 7.95

J. VEGGIE FAJITA BURRITO

Fresh vegetables are sautéed in our fajita seasoning then wrapped in an extra large flour tortilla. Served with a side of Mexican rice and frijoles de la olla - 7.95

K. CARNE ASADA BURRITO

Marinated top sirloin steak grilled with onions and refried beans fill this burrito. Served with rice and Mexican coleslaw - 8.95

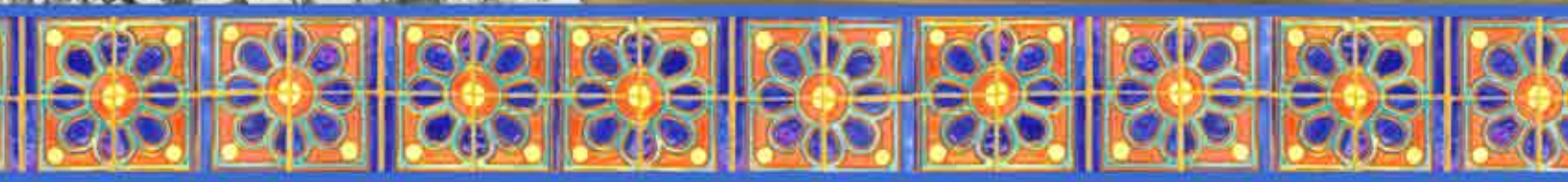
Saturday & Sunday Specials

GALLINA EN MOLE

A plump 10 oz. chicken breast served in a richly seasoned red chile sauce atop a bed of rice. Served with beans, rice and your choice of warm tortillas - 9.95

MENUDO

Homemade tripe soup, a traditional favorite - Large 7.95 Medium 6.95



Appetizers

FAMILIA SAMPLER

One of our most popular appetizers. Includes Mini Nachos, Hot and Spicy Chicken Drumettes, Chicken Taquitos, Beef Taquitos and our ever popular Pork Ribs - 9.95 Half Sampler - 6.95

MACHO NACHOS

For the machismo in all of you, a tribute to the Diaz brothers. An overly generous serving of fresh corn chips, topped with melted jack cheese, fresh guacamole, sour cream, onion rings, marinated jalapeños and our special refried beans - 7.95

Half Macho Nacho - 6.50

Add seasoned beef or chicken.

Full Order - 2.00 Half Order - 1.00

MEXICAN PIZZA

A large flour tortilla layered with seasoned ground beef, olives, mushrooms, diced bell peppers, tomatoes, melted cheese and Grandma Pepa's refried beans - 7.95

QUESADILLA ESPECIAL

A large flour tortilla, filled with a blend of melted cheeses, onions and peppers. Served with guacamole and sour cream - 6.95

Add shredded chicken or beef - 2.00

Add grilled chicken - 3.00

COCTEL DE CAMARON

Chilled black tiger shrimp served in our chef's own special cocktail sauce. Crowned with chopped avocado and pico de gallo - 7.95

Margaritas

Blended with Sauza Gold tequila, house special margarita mix and triple sec. Served blended or on the rocks. Available in a 12 oz., 16 oz., 42 oz. glass or by the pitcher

Margarita Flavors: Strawberry,

Strawberry Banana, Peach, Melon or Mango

MAZATLAN MAGGIE

Hand shaken with Hornitos, fresh lime, margarita mix and triple sec.

Served on the rocks with a salted rim.

MAZATLAN SUNSET

Best of both worlds,

a hand shaken Hornitos margarita mixed with cranberry juice, fresh lime, margarita mix and triple sec. Served on the rocks with a salted rim.

A LA CADILLAC

Hand shaken with Jose Cuervo Gold, margarita mix, triple sec and splash of Gran Gala liqueur.

Served on the rocks with a salted rim.

MARGATINI 1800

Margarita made martini style, handshaken with 1800 Select Silver tequila, Cointreau, margarita mix and fresh squeezed lime.

Served in a chilled salted martini glass.

Ask your server about our Thursday 75¢ Margarita Special!

Los Poquitas

Smaller meals for smaller appetites.

ENCHILADAS

One chicken, shredded beef, cheese or enchilada ranchera served with your choice of two side items: beans, rice, steamed vegetables or Mexican coleslaw - 6.95

TACOS

One chicken, shredded beef or ground beef taco, served with your choice of two side items: beans, rice, steamed vegetables, or Mexican coleslaw - 6.95

TOSTADAS

One small chicken, shredded beef, ground beef, carnitas or sonora tostada served with your choice of two side items: beans, rice, steamed vegetables, or Mexican coleslaw - 6.95

Signature Los Poquitas

Served with smaller portions of beans, rice and warm flour or corn tortillas.

SMALLER CHILE VERDE

Tender pork sautéed with onions and spices then simmered with mild Anaheim chiles and tomatoes - 9.95

SMALLER CARNITAS

Choice chunks of lean pork seasoned and slowly simmered until moist and tender - 9.95

SMALLER HUEVOS RANCHEROS

One ranchero egg nestled on a corn tortilla topped with chile verde and cheese - 7.95

SMALLER ESPECIAL DE LA CASA

Scrambled egg, cheese and chile colorado layered atop a cheese enchilada - 9.95

Seniors & Ninos

For our guests 60 years and over, and children 12 years and under.

For guests between 12 and 60, add 1.00.

Served with beans and rice or wedge cut fries.
Your choice - 6.50

1. GROUND BEEF TACO
2. CHEESE ENCHILADA
3. GROUND BEEF, CHICKEN OR BEAN BURRITO
4. HAMBURGER
5. CHEESE QUESADILLA
6. BEEF OR CHICKEN TAQUITOS

