



culichi
town

— MEXICAN STYLE FOOD —

by
MISAEI GUERRERO

DRINKS

NO ALCOHOL

Hibiscus	3
Horchata	3
Lemonade	3
Strawberry Lemonade	4
Jazmin Tea	4
Coca Cola	3
Sprite	3
Diet Coke	3
Fanta	4
Raspberry Ice Tea	4

FRAPPÉS

Chocolate	7
Gansito	7
Oreo	7
Pingüino	7
Mazapán	7
Paleta Payaso	7
Ferrero	7
Caramelo	7

SPECIALTIES

Azulito	7
Mangomoy	7
Fresa Colada	7
Piña Colada	7
Por Dios (cucumber, strawberry, lime, chia)	7

ALCOHOL

HOUSE MARTINIS

Chocolate	12
Mazapán	12
Lychee	12
Mango	12
Cucumber	12

BEERS

Domestic
Imported



MARGARITAS

Strawberry	14
Lemon with chia	14
Mango	14
Pineapple	14
Tamarind	14
Cucumber with Jalapeños	14

MICHELADAS

Michelada Culichi	10
Michelada VIP	15
Michelada Mango	10
Michelada Tamarind	10
Michelada 0% Alcohol	10

LA TABLITA SHOTS (3)

Baby Oyster*	15
Niña Fresa	15
Baby Piña	15
Baby Mango	15

SIGNATURE COCKTAIL

- CULICHI SANGRÍA** 12
Traditional spanish red or white wine, seasonal organic fruit, spiced brandy, St. Germain glass 10 pitcher (serves 4) 36.
- SUMMER KISS** 14
Sky Vodka, pineapple fusion, agave nectar, cucumbers, lemon, fresh sour.
- PRETTY GIRL** 14
Sky Vodka, strawberries, basil, lemon, sparkling wine.
- RASPBERRY GIMLET** 14
Sky Vodka, lime, raspberries.
- BLACKBERRY COLLINS** 14
Sky Vodka, blackberries, fresh sour, splash of soda.
- CULICHI MARGARITA** 14
Tequila Patrón Silver, agave nectar, orange juice, Cointreau Noir, fresh sour, jalapeño.
- TEQUILA SPA** 14
Tequila Patrón Silver, red grapes, cucumber, lemon, lime.
- CUCUMBER COOLER** 14
Hendrick's gin, St. Germain, cucumbers, strawberries, grapefruit juice, splash of sparkling wine.
- TENNESSEE DERBY** 14
Jack Daniel's whiskey, fresh grapefruit juice and honey.
- BUCHANASO** 14
Buchanan's 12 whiskey, lemon, honey, ginger, soda, orange twist.
- DIRTY SANCHEZ** 14
Silencioso Mezcal, watermelon, lime, habanero simple.
- CLASSIC MOJITO** 14
Or choice of blueberries or raspberries
Bacardí rum, mint leaves, lime, splash of soda.
- PALOMA NEGRA** 14
Tequila Patrón Silver, ruby red Squirt, Chambord and rim salt.

SIGNATURE COCKTAIL

LA PICHONA

Don Julio Tequila 70, lime juice, cranberry juice, splash of sparkling water.

14

COCO MOJITO

Coco Real syrup, min leaves, lime, Bacardi white rum shaken and served on the rocks.

13

COFFE CHATA

RumChata, Kahlúa liquor, coffee concentrate, creamer and beer.

13

CAZUELITA

Tequila, a pinch of salt, lime, orange juice, grapefruit juice, Squirt and fresh orange and grapefruit slices.

20

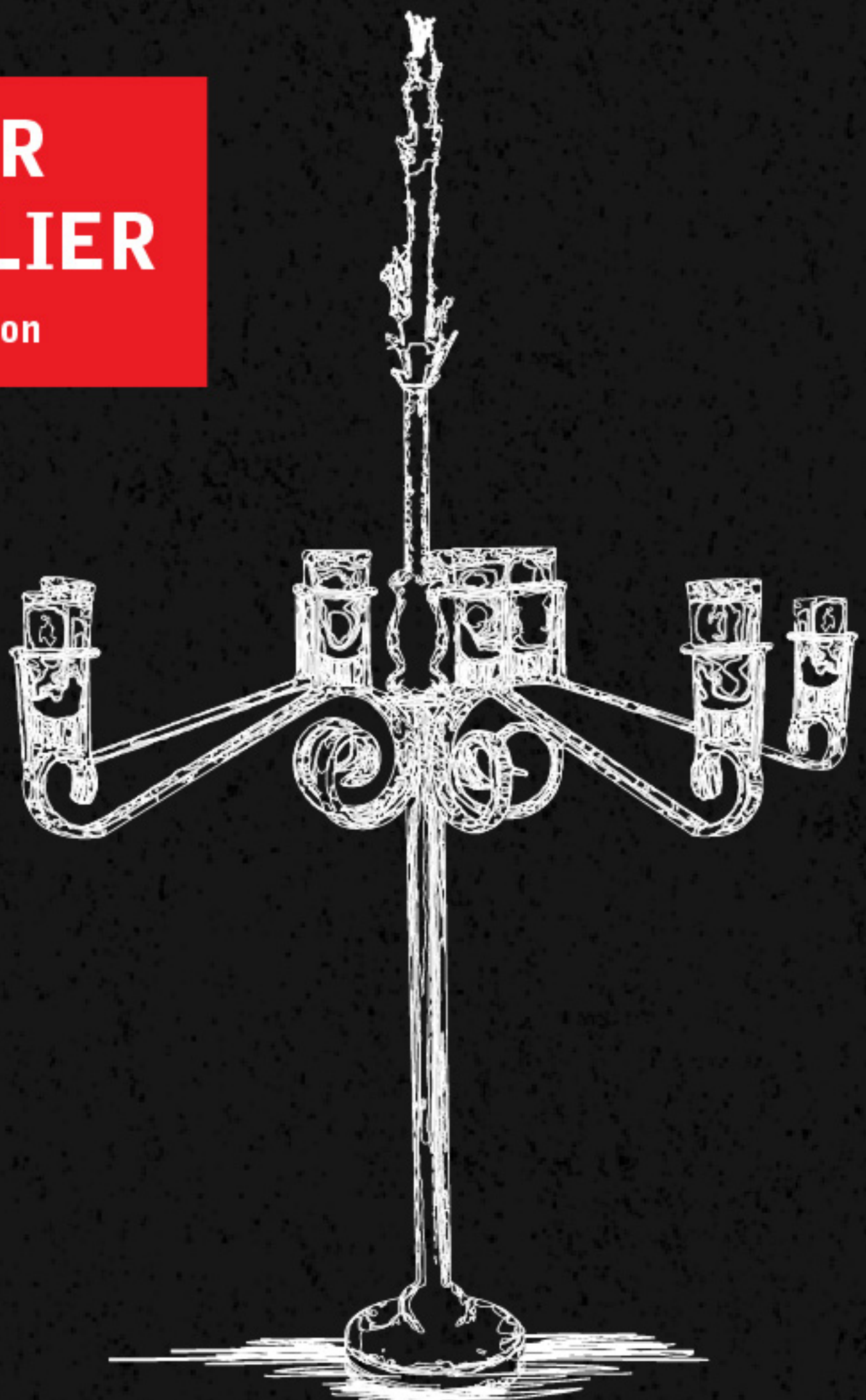
CANTARITO

Tequila, a pinch of salt, lime, orange juice, grapefruit juice, Squirt and fresh Orange and Grapefruit slices.

14

ASK FOR YOUR SHOTS CHANDELIER

*Price based on liquor selection



ENTREES



PRAWNS

Cooked Prawns in a spicy mild salsa. Served with cucumbers. 30



SCALLOPS PLATTER*

Scallops cooked in lime juice, cucumber, onion and black sauce. 39



CULIACÁN PLATTER*

Cooked shrimp, octopus, scallops, cucumber, tomato, onion and black sauce. 32



SPECIAL PLATTER*

Cooked shrimp, shrimp cooked in lime juice, octopus, scallops, cucumber, onion, avocado and black sauce. 32



SCALLOPS WITH AGUACHILE*

Shrimp cooked in lime juice, scallops, cucumber, onion and black sauce. 32



SHRIMP & OCTOPUS PLATTER

Cooked shrimp, octopus, cucumber, onion, avocado and black sauce. 27



SHRIMP PLATTER

Cooked shrimp, cucumber, onion, avocado and black sauce. 23

APPETIZERS



AGUACHILE TRÍO*
Shrimp cooked in lime juice in three different spicy signature sauces (black sauce, green sauce and chiltepin sauce) onion and cucumber. 22



CEVICHE TRÍO*
Shrimp cooked in lime juice in three different ceviche styles (altata style, black sauce ceviche and hulk). 18



SHRIMP EMPANADAS
6 Pieces. 18



HOT CHILLIS

3 yellow hot peppers stuffed with mozzarella cheese, Philadelphia, crab mix, a side of rice and eel sauce. 9



GUACAMOLE

Avocado, jalapeño pepper, onion, tomato and cilantro. 9.5



ROCK SHRIMP

Tempura fried shrimp in a sweet and sour sauce. Served over salad and topped with green onions and sesame seed. 16



ROCK CHICKEN

Tempura fried chicken in a sweet and sour sauce. Served over salad and topped with green onions and sesame seed. 15



SHRIMPS

12 Pieces 15.95
24 Pieces 27.95

DEVIL'S SHRIMPS 🌶️

ANGRY SHRIMPS 🌶️🌶️

SPICY SHRIMPS 🌶️🌶️🌶️



TUNA SASHIMI*
22



**ZARANDEADOS
SHRIMPS**
Cooked shrimp in a spicy
mild salsa. Served on salad.
22

IT'S TACO TIME

FISH

Corn tortilla with battered fish, cabbage, pico de gallo and chipotle dressing. 4

SHRIMP

Corn tortilla with battered shrimp, cabbage, pico de gallo and chipotle dressing. 4

GOBERNADOR

Corn tortilla, Mexican style shrimp and mozzarella cheese. 4

MARLIN

Mexican style marlin served on a lighty grilled tortilla and mozzarella cheese. 4

OCTOPUS

Corn tortilla, Mexican style octopus and mozzarella cheese. 4

FISH ZARANDEADO

Mexican style marlin served on a lighty grilled tortilla and mozzarella cheese. 4

NEW ITEMS



STEAK

Corn tortilla, burnt cheese layer, steak, avocado and chipotle dressing. 5



GARLIC SAUCE SHRIMP

Three garlic sauce shrimp tacos, mozzarella cheese. Served on a corn tortilla. 15



DEVIL SHRIMP

Three devil shrimp tacos, mozzarella cheese. Served on a corn tortilla. 15



BLUE COAST SHRIMP

Shrimp stuffed with cheese and wrapped in bacon. Served on a corn tortilla and drizzled with chipotle dressing and avocado slice. 5



PROTEIN

Zarandeado fish taco in a lettuce wrap, cabbage, pico de gallo and chipotle dressing. 4

BREADED FRIED ROLLS



GUERRERO ROLL

IN: Beef, chicken, bacon, Philadelphia, avocado, mozzarella cheese and breaded piece by piece.

OUT: Drizzled with cilantro and chipotle dressing. 16



VEGAS ROLL

IN: Beef, chicken, Philadelphia and avocado.

OUT: Mozzarella cheese and chopped bacon. Served on cilantro dressing, sriracha and eel sauce. 15.5



GUAMUCHILITO ROLL

IN: Shrimp, imitation crab, Philadelphia and avocado.

OUT: Topped with crab mix and avocado. Drizzled with eel sauce. 16

KANIKAMA ROLL

IN: Tempura shrimp, crab mix, avocado and Philadelphia, rolled in seaweed.

OUT: Topped with kanikama spicy mix and signature sauce; tempura. 16





TEMPURA ROLL

IN: Shrimp, imitation crab, Philadelphia and avocado, rolled in seaweed.

OUT: Topped with crab mix, breaded shrimp chunks. Drizzled with eel sauce; in tempura. 16



CULIACANCITO ROLL

IN: Imitation crab, Philadelphia, avocado.

OUT: Topped with spicy crab mix. Drizzled with eel sauce. 15



NORTEÑO ROLL

IN: Shrimp, imitation crab, Philadelphia, avocado and jalapeño pepper.

OUT: Topped with spicy crab mix. Drizzled with eel sauce. 15

IN: Inside / **OUT:** Outside

ALIANZA ROLL

IN: Breaded shrimp, Philadelphia, avocado. **OUT:** Topped with spicy crab mix, drizzled with eel sauce, chipotle dressing and green onions. 15





QUESITO ROLL

IN: Shrimp, beef, Philadelphia and avocado.

OUT: Covered with mozzarella cheese, chopped bacon and jalapeño pepper.

16



TRES QUESOS ROLL

IN: Shrimp, beef, Philadelphia and avocado.

OUT: Philadelphia and mozzarella cheese. 16



FIVE CHEESE ROLL

IN: Shrimp, chicken, Philadelphia and avocado.

OUT: Philadelphia, mozzarella cheese and American cheese. 15



MAR Y TIERRA ROLL

IN: Shrimp, beef, Philadelphia and avocado. 14

IN: Inside / **OUT:** Outside



CIELO, MARY TIERRA

IN: Shrimp, beef, chicken, Philadelphia and avocado.

15



CORDON BLEU ROLL

IN: Chicken, bacon, Philadelphia and avocado.

OUT: Philadelphia and mozzarella cheese. 15



CHON ROLL

IN: Shrimp, beef, Philadelphia and avocado.

OUT: Philadelphia, mozzarella cheese and imitation crab. 15

NATURAL ROLL



CULICHITOWN ROLL

IN: Crab mix, Philadelphia and avocado.

OUT: Shrimp, Philadelphia, topped with spicy crab mix and breaded imitation crab chunks. Drizzled with eel sauce. 16



LUPILLO ROLL

IN: Shrimp, imitation crab, Philadelphia and avocado.

OUT: Philadelphia, avocado, crab mix and breaded shrimp chunks. Drizzled with sriracha and eel sauce. 16



BELL ROLL

IN: Crab mix, Philadelphia and avocado.

OUT: Philadelphia, topped with tempura shrimp. Drizzled with chipotle dressing and eel sauce. 14



GUERRA ROLL

IN: Breaded shrimp, Philadelphia and avocado.

OUT: Philadelphia, avocado, shrimp and crab mix. Drizzled with eel sauce. 15



SPICY ROLL

IN: Breaded imitation crab, Philadelphia and avocado.

OUT: Topped with spicy crab mix and jalapeño pepper. Drizzled with sriracha and eel sauce. 14



CALIFORNIA ROLL

IN: Crab mix, Philadelphia and avocado. 13

SPICY TUNA ROLL

IN: Philadelphia, avocado, imitation crab. **OUT:** Spicy tuna, jalapeño slices, chipotle dressing, sriracha. Served on a eel sauce and sesame seed bed. 15.5



STEAK ROLL*

IN: Philadelphia, avocado and green onion in tempura. **OUT:** Covered with steak, chipotle dressing and eel sauce. 18

IN: Inside / **OUT:** Outside

COLD BAR



NAVOLATO TOSTADA*

Shrimp cooked in lime juice, octopus, scallops, cucumber, onion, cilantro and black sauce. 20



CULICHI TOSTADA*

Shrimp cooked in lime juice, scallops, cucumber, onion, cilantro and black sauce. 18



MICHOACANA TOSTADA*

Shrimp cooked in lime juice, octopus, cucumber, onion, cilantro, avocado and black sauce. 17



ALTATA TOSTADA

Cooked shrimp, mango, cucumber and black sauce. 17



VIP TOSTADA

Cooked shrimp, octopus, cucumber, onion, tomato, cilantro, avocado and black sauce. 17



HOT CHEETOS™ TOSTADA*

Hot Cheetos™, shrimp cooked in lime juice, cucumber, onion, tomato, cilantro, chamoy and black sauce. 15.5



FONTANA TOSTADA*

Cooked shrimp, shrimp cooked in lime juice, cucumber, onion, tomato, cilantro and black sauce. 15



COOKED SHRIMP TOSTADA

Cooked shrimp, cucumber, onion, tomato, cilantro and black sauce. 15



MAZATLECA TOSTADA

Cooked shrimp, cucumber, onion, tomato, carrot, cilantro, avocado and black sauce. Served with two flour tostadas. 15



SINALOENSE TOSTADA*

Shrimp cooked in lime juice, cucumber, onion, tomato, carrot, cilantro, avocado and black sauce. Served with two flour tostadas. 15



HULK TOSTADA*

Shrimp cooked in lime juice, cucumber, onion, cilantro and green sauce. 14



SHRIMP COOKED IN LIME JUICE TOSTADA*

Shrimp cooked in lime juice, cucumber, tomato, onion, cilantro and black sauce. 14



TOSTITOSTADA

Cooked shrimp, cucumber, onion, tomato, cilantro, chamoy and black sauce. Served with Tostitos™. 17



SIERRA FISH CEVICHE SERVED ON A TOSTADA*

Fish cooked in lime juice, jalapeño pepper, carrot, onion, avocado, in mayonnaise. 10

THE TOWER*

Shrimp ceviche, imitation crab, shrimp cooked in lime juice, cooked shrimp, octopus, scallops and black sauce. 32





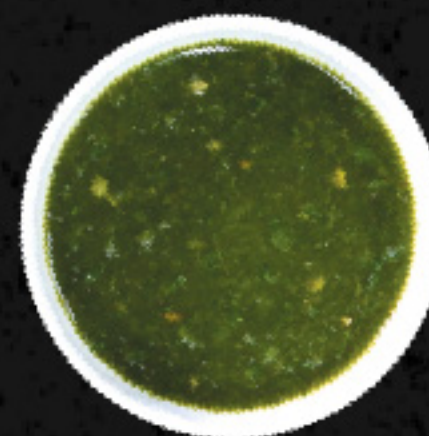
CHILTEPIN SAUCE



MANGO SAUCE



BLACK SAUCE



GREEN SAUCE

AGUACHILE

***PLATTER 25**

***TOSTADA 15**



CAMPECHANA*
Cooked shrimp,
octopus, scallops
and shrimp cooked
in lime juice. 24



**SHRIMP
AND OCTOPUS
COCKTAIL**
20



**SHRIMP
COCKTAIL**
18



MOLCAJETE*

Cooked shrimp, shrimp cooked in lime juice, octopus, scallops, onion, cucumber and black sauce. 30

***MOLCAJETE CULICHITOWN**

20



AGUACHILE PISCUY*

Fish cooked in lime juice with chiltepin peppers.

20

THE GRILL

All plates served with rice, beans and salad.



ZARANDEADO SALMON SALAD 18



BLUE COAST SHRIMP 19



SHRIMP MIX 18



DEVIL SHRIMP 18



RANCHEROS SHRIMP 18



CULICHI SHRIMP 18



BREADED SHRIMP 18



FISH CRACKLINGS 15



ZARANDEADO FISH FILLET 16



FRIED FISH 15



GRILLED FISH FILLET 14



GRILLED STEAK 19



**STEAK AND ZARANDEADO
SHRIMPS 20**



MIXED FAJITAS 19
CHICKEN 16

STEAK 18
SHRIMP 19



MILANESA DE POLLO 15



BOILING SHRIMP LB.

PASO 1

ELIGE EL NÚMERO DE LIBRAS

Precio según mercado

PASO 2

AGREGA

•SALCHICHA 3

•ELOTE 1

PASO 3

ELIGE SALSA

•MILD 🌶️

•MEDIUM 🌶️🌶️

•HOT 🌶️🌶️🌶️

VEGAN MENU



SOY TOSTADA WITH BLACK SAUCE

Soy, cucumber, tomato, onion, cilantro and black sauce. 10



SOY TOSTADA WITH GREEN SAUCE

Soy, mango, carrot, onion, cilantro and green sauce. 10



MINI AVOCADOS TOSTADAS

Avocado, tomato, onions, cilantro. 10



VEGGI ROLL

Philadelphia, cucumber, avocado, carrot, mango pieces and our house sauce. 10

CHEF'S FAVORITES



CANELO BURGER

Breaded chicken breast, bacon, lettuce, tomato, buffalo sauce, ranch dressing and served with fries.

12



CALIFORNIA BURGER

Beef patty, American cheese, tomato, avocado, grilled jalapeño pepper, grilled onions and served with fries.

12



DIABLA

BUFFALO

SIGNATURE SAUCE

LEMON PEPPER

CULICHI WINGS

With fries

6 pieces. 9

12 pieces. 16



KID'S MENU



1.

CHOOSE YOUR MEAL

- CHICKEN NUGGETS
- CHEESE BURGER
- QUESADILLA
- FISH TENDERS

SERVED WITH FRIES

2.

CHOOSE YOUR DRINK

- FLAVORED WATERS
- APPLE JUICE
- ORANGE JUICE
- CHOCOLATE MILK

3.

ENJOY YOUR FRUIT

\$6



Culichitown

— MEXICAN STYLE FOOD —

OUR HISTORY

The story of Culichitown Restaurants begins with Misael Guerrero, creator, and founder of the brand Culichitown. He came to this country, like many immigrants do, in search of a better life. With a humble beginning and the support of his family, he starts selling tamales in the parking lots of shopping centers throughout the Inland Empire.

These actions made him known among his now friends as a natural-born entrepreneur. He stood out so much that it was impossible not to be seen by the local authorities; he was forced to close and could not continue selling his famous tamales. This small obstacle led him to pursue his real passion, the Culinary Arts. With an initial investment of 200 dollars, Misael envisions a new dream. In his garage, he begins to sell sushi and seafood in the style of his native land of Culiacan, Sinaloa, Mexico.

His great culinary dream surpassed the expectations and quickly became a local favorite, so much that he could not keep up with the large number of customers who enjoyed his Sinaloa style food. One day, this led him to seek the opportunity to open his business in a shopping center in the city of Rialto, California. Here, a small restaurant takes its name and begins the famous brand name of CULICHITOWN, and the company is born. As his mother once told him at the grand opening of the Rialto location, "You will be successful and have five restaurants." Today those famous words of Doña Lorena still resonate throughout the company.

Today, Culichitown has more than 15 restaurants and is present in 6 states across the U.S. If we were to ask Misael for advice on how to achieve this vast empire, you would always hear him say, "If you are afraid to do it, do it with fear." That legacy is still real today and lives in the hearts of his family and everyone that is part of this great company.



MISAEEL
GUERRERO

FOLLOW ME



MISAEELCULICHITOWN



MISAEEL.CHEF



VISIT OUR OTHER LOCATIONS:

- Bell
- Bakersfield
- Elk Grove
- Fresno
- Hesperia
- Moreno Valley
- Montclair
- Modesto
- Pico Rivera
- Rialto
- Sacramento
- Santa Ana
- Sylmar
- Vista
- Chicago
- Las Vegas
- Houston
- Phoenix



COMING SOON

San Diego • Dallas

ENJOY
**LIVE
BANDA**



IN ALL OUR RESTAURANTS



**JOIN
OUR TEAM**

WWW.CULICHITOWN.COM

*Prices, descriptions and details are subject to change without prior notice. If you are allergic to one type of seafood or fish, you may be allergic to other types of seafood. Our meals are made to order. Eating raw or undercooked meats, poultry, shellfish, or eggs can have harmful bacteria and can increase the risk of foodborne illness or death, especially if you have certain medical conditions. Some seasonings, sauces, and seafood dishes may contain different types of seafood or other ingredients. Because our kitchen uses shared cooking and prep locations, we cannot guarantee that any menu item is completely allergen free.

*You may only split the bill with a maximum of 3 customers. Gratuity will be added automatically to all groups of 8 people or more. In order to accommodate and service all our customers, a maximum stay of 2 hours is allowed in the restaurant. We reserve the right to refuse service to anyone. Prices may change without notice. The pictures of the products are illustrative. ID is required to purchase alcohol.

FOLLOW US

