



NUTRITIONAL VALUES

NORCAL BURRITO

	CALLS (KCAL)	FAT (G)	SATFAT (G)	TRANS FAT (G)	CHOL (MG)	SOD (MG)
TORTILLA	400	12	2.5	0	55	680
STEAK*	225	9	3.75	0	1.5	480
MONTEREY JACK CHEESE	300	24	15	0	3	540
FRENCH FRIES	653	31	4	0	88	600
GUACAMOLE	150	13	2	0	7	190
SOUR CREAM	110	9	7	0	2	35
SECRET SAUCE	240	24	3	0	1	345
TOTAL	2078	122	37.25	0	157.5	2870
*SUB CHICKEN	270	10.5	4.5	0	0	556

SOCAL BURRITO

TORTILLA	400	12	2.5	0	55	680
STEAK*	225	9	3.75	0	1.5	480
MONTEREY JACK CHEESE	300	24	15	0	3	540
FRENCH FRIES	653	31	4	0	88	600
GUACAMOLE	150	13	2	0	7	190
SOUR CREAM	110	9	7	0	2	35
SECRET SAUCE	240	24	3	0	1	345
CHEETOS FLAMIN' HOT CHIPS	160	11	1	0	13	250
TOTAL	2238	133	38.25	0	170.5	3120
*SUB CHICKEN	270	10.5	4.5	0	0	556

NORCAL ASADA FRIES

STEAK*	225	9	3.75	0	1.5	480
MONTEREY JACK CHEESE	300	24	15	0	3	540
FRENCH FRIES	653	31	4	0	88	600
GUACAMOLE	150	13	2	0	7	190
SOUR CREAM	110	9	7	0	2	35
SECRET SAUCE	240	24	3	0	1	345
TOTAL	2331	141	38.75	0	190.5	2790
*SUB CHICKEN	270	10.5	4.5	0	0	556

SOCAL ASADA FRIES

STEAK*	225	9	3.75	0	1.5	480
MONTEREY JACK CHEESE	300	24	15	0	3	540
FRENCH FRIES	653	31	4	0	88	600
GUACAMOLE	150	13	2	0	7	190
SOUR CREAM	110	9	7	0	2	35
GRILLED ONIONS, JALAPEÑOS	35	0	0	0	7	170
SECRET SAUCE	240	24	3	0	1	345
TOTAL	2366	141	38.75	0	197.5	2960
*SUB CHICKEN	270	10.5	4.5	0	0	556

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NUTRITIONAL VALUES

NORCAL ASADA NACHOS

	CALLS (KCAL)	FAT (G)	SATFAT (G)	TRANS FAT (G)	CHOL (MG)	SOD (MG)
STEAK*	225	9	3.75	0	1.5	480
MONTEREY JACK CHEESE	300	24	15	0	3	540
TORTILLA CHIPS	580	30	3	0	95	630
GUACAMOLE	150	13	2	0	7	190
SOUR CREAM	110	9	7	0	2	35
GRILLED ONIONS, CILANTRO	20	0	0	0	5	120
TOMATOES	5	0	0	0	1	3
SECRET SAUCE	240	24	3	0	1	345
TOTAL	1630	109	33.75	0	115.5	2343
*SUB CHICKEN	270	10.5	4.5	0	0	556

SOCAL ASADA NACHOS

STEAK*	225	9	3.75	0	1.5	480
MONTEREY JACK CHEESE	300	24	15	0	3	540
TORTILLA CHIPS	580	30	3	0	95	630
GUACAMOLE	150	13	2	0	7	190
SOUR CREAM	110	9	7	0	2	600
GRILLED ONIONS, JALEPEÑOS, CILANTRO	35	0	0	0	7	170
TOMATOES	5	0	0	0	1	3
SECRET SAUCE	240	24	3	0	1	345
TOTAL	1645	109	33.75	0	117.5	2958
*SUB CHICKEN	270	10.5	4.5	0	0	556

CBR BURRITO

TORTILLA	400	12	2.5	0	55	680
CHICKEN	270	10.5	4.5	0	0	556
MONTEREY JACK CHEESE	300	24	15	0	3	540
FRENCH FRIES	653	31	4	0	88	600
GUACAMOLE	150	13	2	0	7	190
BACON	180	15	6	0	0	560
RANCH	270	25	4	0	4	540
SECRET SAUCE	240	24	3	0	1	345
TOTAL	2463	154.5	41	0	158	4011

CBR FRIES

CHICKEN	270	10.5	4.5	0	0	556
MONTEREY JACK CHEESE	300	24	15	0	3	540
FRENCH FRIES	1306	62	8	0	176	1200
GUACAMOLE	150	13	2	0	7	190
BACON	180	15	6	0	0	560
RANCH	270	25	4	0	4	540
SECRET SAUCE	240	24	3	0	1	345
TOTAL	2716	173.5	42.5	0	191	3931

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NUTRITIONAL VALUES

CALI CRUNCH

	CALS (KCAL)	FAT (G)	SATFAT (G)	TRANS FAT (G)	CHOL (MG)	SOD (MG)
TORTILLA	400	12	2.5	0	55	680
STEAK*	225	9	3.75	0	1.5	480
MONTEREY JACK CHEESE	300	24	15	0	3	540
TOSTADA	300	12	5	0	44	420
LETTUCE	14	0	0	0	2	0
GUACAMOLE	150	13	2	0	7	190
RANCH	270	25	4	0	4	540
SECRET SAUCE	240	24	3	0	1	345
TOTAL	1899	119	35.25	0	117.5	3195
*SUB CHICKEN	270	10.5	4.5	0	0	556

FLAMIN' CALI CRUNCH

TORTILLA	400	12	2.5	0	55	680
STEAK*	225	9	3.75	0	1.5	480
MONTEREY JACK CHEESE	300	24	15	0	3	540
TOSTADA	300	12	5	0	44	420
LETTUCE	14	0	0	0	2	0
CHEETOS FLAMIN HOT CHIPS	160	11	1	0	13	250
GUACAMOLE	150	13	2	0	7	190
RANCH	270	25	4	0	4	540
SECRET SAUCE	240	24	3	0	1	345
TOTAL	2059	130	36.25	0	130.5	3445
*SUB CHICKEN	270	10.5	4.5	0	0	556

HELLADILLA

TORTILLA	400	12	2.5	0	55	680
STEAK*	225	9	3.75	0	1.5	480
MONTEREY JACK CHEESE	500	40	25	0	5	900
FRENCH FRIES	653	31	4	0	88	600
TOTAL	1778	92	35.25	0	149.5	2660
SUB CHICKEN*	270	10.5	4.5	0	0	556
SIDE GUACAMOLE**	150	13	2	0	7	190
SIDE SOUR CREAM**	110	9	7	0	2	35
SIDE RANCH**	240	24	3	0	1	345
SIDE QUESO**	170	12	8	0	5	840

OMG COOKIES

SIDE CHOCOLATE	492	32	5	0	48	405
	160	1	0	0	36	40

FRIED CHEESECAKE

SIDE CHOCOLATE	620	39	19	0	53	420
	160	1	0	0	36	40

COOKIE DOUGH

SIDE CHOCOLATE	885	43	14	0	117	396
	160	1	0	0	36	40

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