

# Starters

Guacamole Molcajete (Made to Order).....	\$12
House Cut Chips & House Salsa (First Round on Us) .....	\$3
<b>Chile Con Queso (Tex-Mex Fondue)</b> Served with Warm White Corn Tortillas or House Cut Chips .....	\$8
<b>Chicken Flautas (House Taquitos)</b> Avocado-Tomatillo Salsa & Mexican Crema .....	\$9
<b>Mexican Street Corn (Delicious)</b> Corn on the Cob with Butter, Cheese & Spices .....	\$3

# Ceviche

<b>Shrimp &amp; Bay Scallop</b> With Avocado, Tomato, Onion, Pineapple, Mint, Cilantro & Lime Juice .....	\$12
--	------

# Soup & Salad

<b>House Salad</b> Mixed Lettuces with Radish, Queso Fresco, Crisp Thin Tortilla Strips, Salsa Fresca & Lime Vinaigrette .....	\$6
<b>Caesar Tijuana (Did you know that Caesar Salad was invented in Mexico?)</b> Romaine Hearts, Poblano Caesar Dressing, Hand Torn Croutons, Parmesan & topped with a Fried Egg .....	\$10
<i>Add Citrus Marinated Grilled Chicken.....</i>	\$3
<b>Creamy Lobster &amp; Rock Shrimp Cocktail</b> Heirloom Tomatoes & Lime Vinaigrette.....	\$12
<b>Baja Mariscada Soup</b> Shrimp & Fresh Fish in Spicy Broth with Warm Tortillas.....	\$10
<b>Caldo de Pollo with Lime (House Chicken Tortilla Soup)</b> Served with Warm Tortillas .....	\$7

# Nachos

*Your choice - \$12*

## Classic

Black Beans, Queso Quesadilla, Salsa Fresca  
& Mexican Crema

*Choice of Chicken or Braised Beef Short Rib*

## Surfer's Choice

Crab, Shrimp, Avocado, Monterrey Jack  
& Mango-Jalapeno Salsa

# Tacos

*Your choice - \$5*

## Baja Fish

Baja Fried Local Fish with Cabbage Slaw,  
Mango Salsa & Chipotle Buttermilk

## Grilled Local Fish

Cabbage Slaw, Mango Salsa &  
Chipotle Buttermilk

## Carne Asada

Marinated Skirt Steak, Smoky Chipotle Sauce,  
Pico de Gallo & Cabbage Slaw

## Vegetarian Black Bean

Roasted Tomatoes, Poblanos, Mushrooms,  
Tomatillo Salsa & Cotija Cheese

## Pork Carnitas

Grilled Pineapple Salsa with Cilantro  
& Grilled Red Onion

## Grilled Chicken

Cabbage Slaw, Cilantro Pesto. Grilled Red  
Onion & Sour Cream

## Shrimp Diablo

Achiote Spiced Shrimp, Mango Salsa, Cabbage Slaw & Chipotle Buttermilk

*Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness.*

*For parties of 6 or more, a 20% gratuity will be added to your check.*

**Executive Chef: Name to come**

# Enchiladas

*Half Order (One Enchilada) – \$10 Full Order (Two Enchiladas) – \$18*

## Enchiladas of Roasted Wild Mushrooms

Mexican Cheese, Tomatillo-Crema Sauce, Black Beans, Green Chile Rice

## Chicken Enchilada with Red Chile Mole

Toasted Pumpkin Seeds, Mexican Crema, Cotija Cheese, Rich Refried Beans & Green Chile Rice

## Beef Enchilada with Red Chile Gravy

Mexican Crema, Cotija Cheese, Rich Refried Beans & Green Chile Rice

# Tamales

*White Corn Masa Steamed in Banana Leaves*

*Your Choice – \$6 each*

## Salpicon of Shrimp with Salsa Verde

## Red Chile Braised Chicken with Cotija Cheese

## Pork Carnitas with Grilled Pineapple-Tomatillo Salsa

# Quesadillas

*Your Choice – \$12 each*

## Grilled Chicken

With Queso Quesadilla, Mexican Crema  
& Salsa Rojo

## Pork Carnitas

With Queso Quesadilla & Grilled  
Pineapple-Tomatillo Salsa

## Grilled Shrimp

With Roasted Tomatoes, Queso Quesadilla  
& Mango Salsa

## Roasted Wild Mushrooms & Poblanos

With Queso Quesadilla & Chipotle Crema

# Burritos

*Your Choice – \$10 each*

## Roasted Wild Mushrooms

Mexican Cheese, Grilled Red Onion  
Tomatillo-Crema Sauce, Black Beans,  
Green Chile Rice (Vegetarian)

## Pork Carnitas with Grilled Pineapple-Tomatillo Salsa

Mexican Crema, Cotija Cheese, Black Beans  
& Green Chile Rice

## Chicken with Red Chile Mole

Toasted Pumpkin Seeds, Mexican Crema,  
Cotija Cheese, Rich Refried Beans  
& Green Chile Rice

## The Loco Combo

Beef, Pork & Chicken combined, Mexican  
Crema, Cotija Cheese, Rich Refried Beans  
& Green Chile Rice

# Fajitas

*Your Choice of Sizzling Platter – \$18*

## Marinated Grilled Chicken Breast

Served with Poblano-Onion Rajas,  
Guacamole, Pico de Gallo, Refried Beans,  
Green Chile Rice & Warm Tortillas

## Shrimp Diablo & Mahi

Served with Poblano-Onion Rajas,  
Guacamole, Pico de Gallo, Refried Beans,  
Green Chile Rice & Warm Tortillas

## Marinated Grilled Beef Skirt

Served with Poblano-Onion Rajas,  
Guacamole, Pico de Gallo, Refried Beans,  
Green Chile Rice & Warm Tortillas

## Vegetarian

Roasted Tomato, Grilled Portobello,  
Mexican Street Corn, Poblano-Onion  
Rajas, Guacamole, Green Chile Rice,  
Pico de Gallo & Warm Tortilla

# Desserts

*Your Choice – \$6*

## Vanilla Bean Flan

Custard with Strawberry 'Mojito' Salsa

## Cinnamon Sugar Doughnuts

Served with a Warm Mexican Chocolate Dipping Sauce

## Tres Leches

Rum Spiced Sponge cake Meringue

## **Pacífico Tequila**

### **House**

---

Sauza Blanco – \$6

Sauza Gold – \$6

### **Blanco**

---

Avion Blanco – \$13

Cabo Wabo Blanco – \$12

Dos Manos Blanco – \$10

Don Julio Blanco – \$13

Herradura Blanco – \$12

Jose Cuervo Platino – \$14

Milagro Blanco – \$10

El Jimador Blanco – \$9

Hornitos Plata – \$9

Patron Platinum – \$22

Patron Silver – \$13

Sauza Tres Generations – \$11

### **Reposado**

---

Avion Reposado – \$14

Cabo Wabo Reposado – \$14

Dos Manos Reposado – \$11

Don Julio Reposado – \$16.50

Patron Reposado – \$14

Hornitos Reposado – \$9

Herradura Reposado – \$13

Milagro Reposado – \$10

Sauza Tres Generations – \$13

### **Anejo**

---

Avion Anejo – \$14

Dos Manos Anejo – \$11.50

Don Julio Anejo – \$18

Herradura Anejo – \$14

Hornitos Anejo – \$10

Patron Anejo – \$15

Milagro Anejo – \$11

Sauza Tres Generations Anejo – \$13

Stallion Anejo – \$18

Tonala Anejo – \$14

### **Extra Anejo**

---

Don Julio 1942 – \$26

Jose Cuervo Reserva de la Familia – \$27

Milagro Select Barrel – \$18

# Tequila Cocktails

## Frozen Margaritas

---

Glass	½ Pitcher	Pitcher
\$9	\$17	\$32

Prickly Pear • Strawberry

## Margaritas on the Rocks

---

Glass	½ Pitcher	Pitcher
\$9	\$17	\$32

Passion Fruit • Mango  
Pomegranate • Prickly Pear

## CoronaRita

---

Glass \$11

Choice of Frozen Margarita with  
a Mini Bottle of Corona

## The Lincoln

---

Glass	½ Pitcher	Pitcher
\$17	\$30	\$56

*(why drive a Cadillac  
when you can drive a Lincoln)*

Milagro Blanco Tequila, Fresh Pressed  
Lime, Agave Nectar, Orange Curacao  
& a Float of Grand Marnier

## House Creations

---

Glass	½ Pitcher	Pitcher
\$9	\$17	\$32

### Tequila Maria

*Like a Bloody Mary, only better*

El Jimador Blanco Tequila, Fresh Pressed  
Lime & Homemade Sangrita Rojo

### Pacifico Spice

Muddled Jalapeno Pepper, Tequila,  
Cointreau, Fresh Lime Juice & Fresh  
Orange Juice

### Endless Summer

Jalapeno Infused Corralejo Blanco  
Tequila, Homemade Grapefruit Soda  
& Fresh Pressed Lime

### Shoot the Curl

Hornitos Reposado Muddled  
Fresh Pineapple, Lime & Agave  
Nectar Served Up in a Martini Glass  
with a Sugar Rim

### Red Ice

Clamato Juice, Pacifico Clara, Spices  
& Seasonings, Fresh Lime Juice over Ice  
with a Salt Rim

### El Flamo Blanco

Sauza Blanco Tequila, Cointreau, White  
Grapefruit Juice, Splash Club Soda  
with a Salt Rim

### Mexicali Martini

Cuervo Gold Tequila, Blue Curacao,  
Fresh Squeezed Lime Juice, Orange Juice,  
Salt & Lime Rim

### Mango Spice

House Infused Mango Vodka,  
Mango Nectar, Muddled Jalapeno,  
Agave Nectar, Fresh Lime Juice,  
Dash Blood Orange Bitters, Served Up  
with Jalapeno Garnish

## Sangria

---

Glass	½ Pitcher	Pitcher
\$8	\$15	\$28

Sangria Roja • Sangria Blanco  
*(served with seasonal fruit)*

## Wines

---

Glass	Carafe
\$7	\$26

### Rojos

---

House Cabernet  
House Pinot Noir  
House Malbec

### Blancos

---

House Pinot Grigio  
House Chardonnay  
House Sauvignon Blanc

### Sparkling

---

Split	Bottle
\$8	\$38

Freixenet, Sant Sadurni d'Anoia, Spain

## Mojitos

### The Lemongrass Mojito – \$10

House Lemongrass Infused Rum,  
Muddled Fresh Mint, Fresh Lime,  
Sugar & Soda Water

### St. Croix Mojito – \$11

Cruzan Aged Light Rum, Passion Fruit,  
Muddled Fresh Mint, Lime Juice,  
Sugar & Splash Soda Water

### Strawberry Mojito – \$11

Cruzan Aged Light Rum, Muddled Fresh  
Mint, Strawberry Purée, Lime Juice,  
Sugar, Splash Soda Water

## Pacifico Beer

### Draft Beer – \$6

Pacifico • Modelo • Negro Modelo  
Dos Equis Lager • Miller Lite (20 oz)  
Heineken • Blue Moon

### Cans – \$5

Bucket of Five Canned Beers – \$23

Corona • Corona Light  
Modelo Especial • Tecate