

# TAQUERIA

ORDER FROM OUR QUICK-SERVICE COUNTER.  
EVERYDAY. ALL DAY.



AT YOUR REQUEST, MANY ITEMS CAN BE MADE  
GF GLUTEN FREE   V VEGAN   DF DAIRY FREE

## TACOS

**FISH** tempura-fried fish, housemade crema, slaw, handmade tortilla **4** (AVAILABLE GF)

**SHRIMP** tempura-fried shrimp, housemade crema, slaw, handmade tortilla **4** (AVAILABLE GF)

**SCALLOP** tempura-fried scallop, housemade crema, slaw, handmade tortilla **4** (AVAILABLE GF)

**CHICKEN** braised chicken, onion, cilantro, scallion, tomato, housemade crema, handmade tortilla **4** (AVAILABLE GF DF)

**STEAK** grilled steak, onion, cilantro, scallion, tomato, handmade tortilla **4** (AVAILABLE GF)

**TOFU** tempura-fried tofu, housemade crema, slaw, handmade tortilla **4** (AVAILABLE GF V DF)

## TOSTADAS

**SHRIMP** tempura-fried shrimp, cashew cream, avocado, scallion, red onion, cucumber, cilantro **5** (AVAILABLE GF)

**SCALLOP** tempura-fried scallop, cashew cream, avocado, scallion, red onion, cucumber, cilantro **5** (AVAILABLE GF)

**MIXTO** tempura-fried shrimp & scallop, cashew cream, avocado, scallion, red onion, cucumber, cilantro **5** (AVAILABLE GF)

**CAULIFLOWER** cashew cream, avocado, scallion, red onion, cucumber, cilantro **5**  
(AVAILABLE GF V)

# TAQUERIA

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## COCTELES

**SHRIMP** poached shrimp, tomato, cucumber, cilantro, scallion, red onion, avocado, tomato & seafood broth, saladitas **6** (AVAILABLE GF)

**SCALLOP** poached scallop, tomato, cucumber, cilantro, scallion, red onion, avocado, tomato & seafood broth, saladitas **6** (AVAILABLE GF)

**MIXTO** poached shrimp & scallop, tomato, cucumber, cilantro, scallion, red onion, avocado, tomato & seafood broth, saladitas **6** (AVAILABLE GF)

**TOFU** tomato, cucumber, cilantro, scallion, red onion, avocado, broth, saladitas **6** (AVAILABLE GF V)

## ON THE SIDE

**GUACAMOLE** fresh, handmade tortilla chips **10** (GF)

## DRINKS

**AGUAS FRESCAS** chipotle hibiscus, watermelon, tamarindo **5**

**FRESH COCONUT WATER** **4**

**SODA** **4**

**(310) 917-2244**

PLEASE CALL TO PLACE AN ORDER OR  
ORDER ONLINE AT [PUNTACBARAS.COM](http://PUNTACBARAS.COM)

**DINE IN / PICKUP / DELIVERY**

## CHIPS & GUAC

**GUACAMOLE** house special & homemade chips **10**

**SALSA SUSAN** cashew cream, molcajete, arbol, tomatillo, prickly pear, pineapple pico salsas **9**

**COSTRAS** *tacos made of crisp melted chihuahua and gouda cheeses with your choice of flour tortilla or lettuce cup wrap*

**RIBEYE 8**  
**SHRIMP 8**

**BACON 7**  
**SQUASH 6**

## SHARES

**HOUSE CORNBREAD** whipped roasted serrano butter **10**

**CITRUS, BEET & AVOCADO** queso fresco, cilantro, fennel **12**

**SEÑOR ROCKEFELLER** baked oysters, creamed hoja santa **14**

**CRISPY PORK BELLY** watermelon, star anise, pickled rind, cilantro vinaigrette **12**

**SOPES** turkey meatball, zucchini, cumin, crema, tomatillo salsa **15**

**CHORIZO FUNDIDO** guajes, poblano **12**

**BEET & UNI TARTARE** avocado, capers, serrano, tortilla chips **10**

**WHOLE PRAWNS** shrimp-head oil, mayo, charred scallion **15**

## TACOS

**LOBSTER TACO** avocado, crema, slaw, lime vinaigrette **9**

**ALBACORE AL PASTOR TACO** avocado, pineapple peppercorn salsa **8**

**SQUASH TACO** tempura squash, pomegranate, pepitas, lime, serrano, queso fresco **6**

**PICADILLO TACO** hard shell, chorizo, ground chuck, spices, arbol salsa **7 sub soy-rizo 2**

**ROASTED CHICKEN TACO** burnt jalapeño powder, avocado, charred green onion, crema **7**



# Punta Cabras

**RAW BAR** *oysters are served with lemon, mignonette, arbol, & pineapple pico; shellfish are served with lemon, shrimp head-oil mayo, arbol, prickly pear, & tomatillo*

<b>OYSTERS</b>	<i>per 1</i>	<i>per 6</i>	<i>per 12</i>
KUMAMOTO	<b>3</b>	<b>18</b>	<b>32</b>
KUSSHI	<b>3</b>	<b>18</b>	<b>32</b>
BEAUSOLEIL	<b>3</b>	<b>18</b>	<b>32</b>
NAKED COWBOY	<b>3</b>	<b>18</b>	<b>32</b>

<b>SHELLFISH</b>	<i>per 1</i>	<i>per 6</i>	<i>per 12</i>
JUMBO SHRIMP	<b>3</b>	<b>18</b>	<b>32</b>
LITTLENECK CLAM	<b>25<sup>o</sup></b>	<b>13<sup>5o</sup></b>	<b>26</b>
DAY BOAT SCALLOP	<b>15</b>		
MAINE LOBSTER		<i>half</i> <b>22</b>	<i>whole</i> <b>44</b>

**SEAFOOD TOWER** twelve oysters, six clams, ten shrimp, one lobster, crab salad, one ceviche of the day *whole* **75** *half* **45**

## CEVICHE

**COCTELE** lobster, scallop, shrimp, sea urchin **15**

**CRAB TOSTADA** kewpie mayo, avocado, mandarin **16**

**LIVE SCALLOP** sea salt, chile powder, citrus **15**

**TUNA TOSTADA** apple, avocado, olives **12**

**SEA BREAM CEVICHE** mandarin, fennel, bee pollen **13**

*All of our meat and seafood are sustainable, hormone-free and/or free-range. We strive to use produce from local farmers. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



## SALADS *add chicken, shrimp, fish, or soy-rizo +3*

**PUNTA CABRAS SALAD** dates, avocado, queso fresco, house cornbread croutons, buttermilk dressing **13**

**GRAIN SALAD** quinoa, queso fresco, pickled radish, tomato, cucumber, lemon-tarragon dressing **12**

**CRAB LUIS SALAD** avocado, crab, kewpie mayo, egg, serrano, cucumber, iceberg, luis dressing **16**

**ROASTED CHICKEN SALAD** dried apricot, currants, shredded cabbage, chipotle-hibiscus dressing **14**

**CAESAR SALAD** house cornbread croutons, pumpkin seeds, queso fresco, pumpkin seed dressing **13**

## PLATES

**STUFFED BAKED CRAB** cilantro, roasted chili, mayo, cotija **39**

**ROASTED HALF CHICKEN** rotisserie cooked, achiote, rosemary, citrus **26**

**FLANK STEAK** tecate-citrus marinade **28**

**SEA BREAM** green curry, avocado, cherry tomato **29**

**GRILLED SPENCER STEAK 2 PEOPLE** 18 oz snake river farms, PC A-1 sauce **57**

**PIG'S HEAD** cilantro pesto, pickles, salsas, tortillas **65**

**BURGER** bacon, onion-garlic jam, gouda, fries **16**

## SIDES

**DIRTY FRIES** chorizo-cream, charred scallion, 1000 island **9**

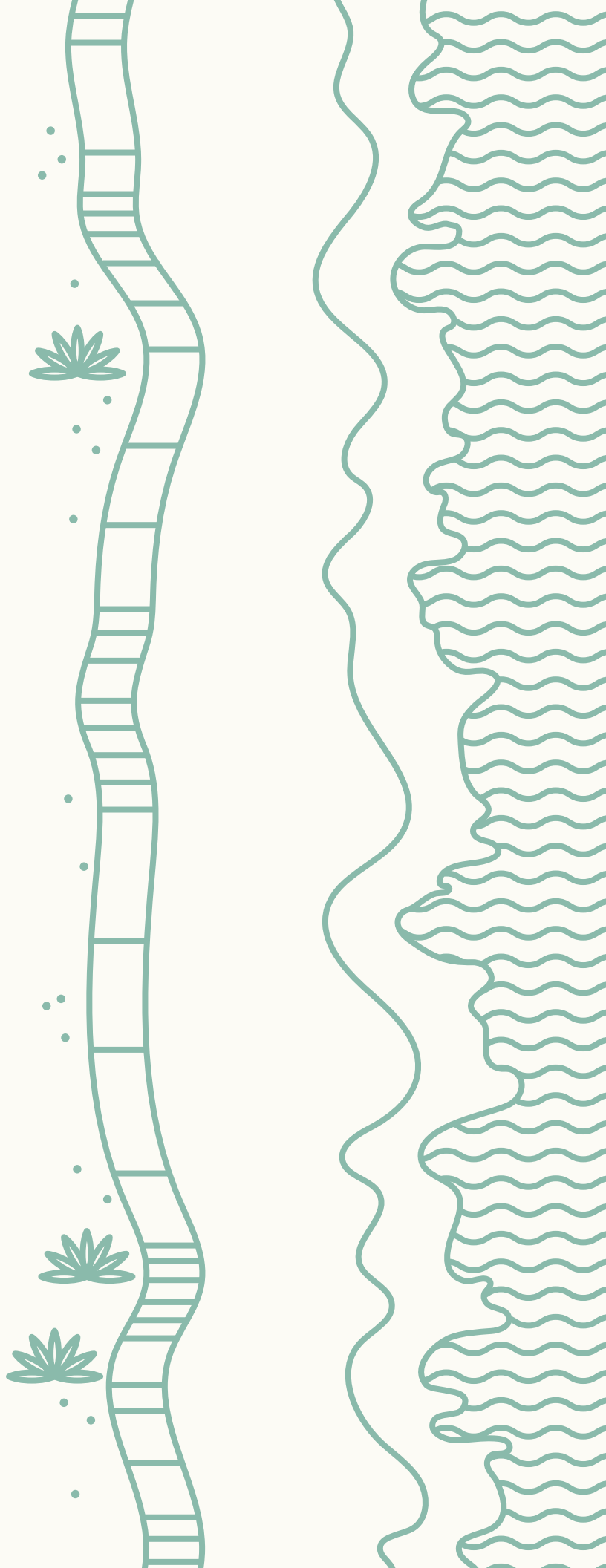
**CREAMED HOJA SANTA** spinach, hoja santa, cream **9**

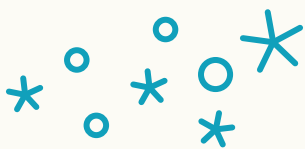
**SMASHED FINGERLING POTATO** weiser farms spuds, creme fraiche, bacon, serrano **7**

**BAJA SLAW** cabbage, fennel, radish, onion **6**

**COCONUT RICE** jasmine rice, coconut milk **7**

**FRIES** **6**





# Punta Cabras

## MEXICAN BEER *on draft*

AGUA MALA sirena pilsner 8

AGUA MALA mako pale ale 8

INSURGENTE tiniebla belgian wit 8

WENDLANDT harry polanco red ale 8

BORDER PSYCHO la perversa ipa2 8

MODELO ESPECIAL lager 6

### *bottles & cans*

INSURGENTE juan cordero pale ale 7

INSURGENTE la luluposa IPA 8

CERVEZA FAUNA mala vida belgian blonde 12

ALLENDE agave lager 9

CORONITA EXTRA 7 oz split 4

bucket of five 7 oz splits 20

## WINE *from valle de guadalupe*

ESPUMA DE PIEDRA sparkling blanc de blanc 18

ESPUMA DE PIEDRA sparkling rosado 18

ST MISION mision 13

KUIIY sauv blanc & chardonnay 15

ST CABERNET cab sauv 11

MEZCLA DE TINTOS cms, nebbiolo 13

ACRATA granacha rosé 11

### TASTE DRIVE

Enjoy our Mexican spirits collection via  
¾ oz, 1 ½ oz pours or 4 oz bottle service. Ask to  
see our full spirits list to explore your options!

## DRAFT COCKTAILS

**QUICK HUMPS** tequila, mezcal, sex wax, lime **11**

**WHEN DOVES CRY** reposado tequila, mezcal, pampleau, grapefruit, lime, prince's tears **11**

## FROZEN COCKTAILS

**#SENDNUBES** agave spirit blend, V!VA MX rum blend, strawberry, piloncillo **11**

**DON'T HASSLE ME, I'M LOCAL** charred pineapple, coconut, soursop, MX rum, Avion 44 float **13**

## HOUSE COCKTAILS

**WORLD'S FINEST COCKTAIL** mezcal, london dry gin, drunken cherry, apricot, orange, apple, lemon **14**

**MURDEROUS MARY** mezcal, baja yuzu ponzu, lemon, tomato juice, fennel salt **11**  
*add shrimp +3*

**BASIC B!TCH** damn good vodka, ancho reyes verde, aperol, agave wine, bubbles **11**

**AROMATHERAPY** mezcal, mx corn whiskey, piloncillo, palo santo, lamb, nuts, fruit & spices **17**

**NO SHRUBS AKA 20 FINGERS** bossca! damiana, passionfruit, lemon, citrus tonic, sexy leaf **18**

## AGUAS FRESCAS

chipotle hibiscus  
watermelon | tamarindo **5**  
*add house tequila +5 add house mezcal +7*

