

STARTERS

CHIPS & SALSA

charred tomato salsa, tomatillo salsa \$5

CHIPS & GUACAMOLE

tortilla chips, house made guacamole \$5

CHICKEN EMPANADAS

guacamole, salsa verde (2) \$8

JALAPENO POPPERS

chicken, bacon, cumin, habanero ranch (5) \$10

WINGS

8 each wings, carrot, celery & ranch. choose from - mango & habanero, buffalo, hui hui, teriyaki sauces, dry rub baha. \$14

PORK GREEN CHILI

comes with 2 flour tortillas. cup \$5, bowl \$8

QUESO BLANCO

topped with chorizo, pico de gallo and guacamole \$9

LOADED FRIES

queso blanco, barbacoa, carnitas or chicken tinga, guacamole, pico de gallo, lime crema, cilantro \$11

QUESADILLA

carnitas and pepper jack cheese, served with pico de gallo, sour cream and a deep fried jalapeño \$9

CEVICHE*

market fish, jalapeño, cucumber, tomato, lime \$14

MEXICAN STREET CORN

lime crema, cotija cheese, tajin \$8

ADD SHRIMP \$7, CHICKEN \$5, SKIRT STEAK* \$9, GROUND BEEF \$5, CHORIZO \$5

PINEAPPLE & CHICKEN

spring mix, strawberries, red onion, house-made shredded chicken salad on a fresh pineapple with a red wine vinaigrette \$15

MEXICAN WEDGE

tomatoes, pickled onions, cotija cheese, chicharron, chipotle dressing \$10

SALAD BOWL

crisp 12" flour tortilla, spanish rice, black beans, iceberg, cheddar jack, sour cream, pico, guacamole, salsa \$10



DESSERTS

BANANA PUDDING

vanilla wafers \$6

CHURROS

raspberry sauce, chocolate sauce \$7

TRES LECHES

cinnamon sugar, chantilly \$7

KEY LIME PIE

chantilly, lime zest \$9

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

TACOS

AL PASTOR

slow-roasted pork trompo, pineapple, onion, cilantro \$4.50

CARNITAS

confit pork shoulder, pico de gallo, crispy shallots \$4

CARNE ASADA

spicy salsa, white onion, cilantro \$4.50

BARBACOA

slow-roasted beef, tomatillo salsa, cotija cheese \$4.50

CHICKEN TINGA

mango cabbage slaw, queso fresco \$4

BAJA FISH

beer battered or grilled, pico de gallo, cabbage, lime crema \$4

CRISPY AVOCADO

chipotle crema, pickled onions \$4

SHRIMP AL CARBON

salsa verde, pickled chiles, chicharron \$5

CAULIFLOWER

recado negro, cilantro, queso fresco \$4

PLATES

Choose from black beans or refried. All entrees come with a side plate : rice, beans, iceberg lettuce, pico, sour cream, cilantro & guacamole.

TACO PLATE

choose any two tacos \$14

ENCHILADAS

choose any three enchiladas with red or green sauce. chicken, beef or pork \$15

CHEESE ENCHILADAS

three cheese enchiladas with red or green sauce \$13

FAJITA PLATE

beef or chicken, 3 flour tortilla, bell peppers, onions \$16

FAJITA VEGGIE PLATE

mixed bell peppers & red onion, cilantro, 3 flour tortilla \$10

BURRITO

choose from carnitas, tinga or barbacoa, rice, beans, cheese, wrapped in a 12" flour tortilla \$13 smothered green chili \$3

MEXICAN BRAISED BEEF

charred green onion, bell pepper, jalapeno and carrots, barbacoa ajus \$17

ASADA 8oz SKIRT STEAK*

black beans and rice with elote, topped with pickled red onions \$26

MIGAS

house chips cooked in scrambled eggs with chorizo and pepper jack cheese, topped with sour cream, pico de gallo and cilantro, served with smashed baby potatoes \$9

KALUA PORK

rice and macaroni salad with grilled pineapple and huli huli sauce \$15

PAN SEARED PACIFIC COD

rice, black beans, 3 corn tortilla, pico de gallo \$13

SANDWICHES

CLASSIC BURGER

quarter pound beef patty, caramelized onion, white american cheese, pickle spear, fries. \$14

BAJA BURGER

quarter pound beef patty, sliced avocado, pickled jalapeno, pico, cheddar jack, chipotle aioli, pickle spear, fries. \$15 OR go big with an extra patty \$5

TERIYAKI CHICKEN

house marinated chicken, grilled pineapple, swiss cheese, iceberg lettuce, tomato, onion, toasted brioche bun \$14

CUBAN

crisp baguette, house made ham, roast pork, cheddar jack, honey mustard, pickle spear, fries \$13