



ENSALADAS + SOPAS

BLACK BEAN SOUP

black beans, corn, poblano chile, cotija cheese, jalapeño crema

TORTILLA SOUP

tomato, corn, pinto beans, chicken, avocado, crispy tortilla, crema, cilantro-lime oil

MEXICAN GREENS

baby greens, charred peppers, charred tomatoes, nopalitos, jicama, watermelon radish, spiced pepitas, cotija cheese, avocado-lime vinaigrette

BAJA CAESAR

romaine, herb crouton, plantain, cotija-parmesan, ancho caesar dressing

AGUACATE TOMATE

heirloom tomato, red onion, avocado, tomato-chili oil, oaxaca cheese, crispy shallots, coriander vinaigrette

ANTOJITOS

TABLESIDE GUACAMOLE

signature recipe, warm tortilla chips

CAMARONES

shrimp, tomato, onion, chile, cucumber, avocado, plantain

FLAUTAS

barbacoa beef, queso fresco, jalapeño crema, guacamole, green tomatillo & roasted salsa

OCTOPUS

epazote potato escabeche, heirloom baby tomatoes, pickled onion, roasted pepper romesco, pasilla chili glaze

ACHIOTE QUESADILLA

achiote chicken, asadero cheese, poblano, cilantro, crema, pico de gallo, flour tortilla

BAJA FISH TACOS

grilled snapper, cilantro garlic aioli, mexican cabbage slaw, avocado, pickled onion

ROCK SHRIMP DIP

tamal en casuela, campeche cheese sauce, crispy plantain

*AHI TOSTADA

achiote Ponzu, avocado mousse, mango, jalapeño crema, cotija cheese, pickled watermelon radish, scallion

CEVICHE TRIO

shrimp, avocado, aguachile, crab, serrano, coconut, snapper, prickly pear, mandarin

QUESO FUNDIDO

warm tortillas

*add chorizo

PLATOS ESPECIALES

CARNITAS

adobo marinated pork, pickled onions, cilantro-lime rice, street corn, tomato avocado salad, salsa macha

BLACK BEAN ENCHILADA

black beans, corn, confit tomatoes & mushrooms, salsa roja, pickled red onion, cotija, red rice

*CARNE ASADA

ancho hanger, red rice, charro beans, chayote salad, grilled green onion, salsa macha

*CHICKEN MOLE

airline chicken breast, red mole, chicharron, vegetable. escabeche, cilantro-lime rice, jalapeño crema

BURRITO MOJADO VERDE

Choice of: Barbacoa (braised beef) or Pollo Rostizado (roasted chicken)

oaxaca cheese sauce, tomatillo salsa, pico de gallo, black bean refrito, red rice

GRILLED SPINY LOBSTER TAIL

achiote chorizo butter, charred cucumber salsa, cilantro-lime rice, toasted lime

SIDES

MEXICAN RED RICE

stewed tomato, cilantro, red chile

CHARRO BEANS

pinto beans, chili, tomato, spices

CILANTRO-LIME RICE

cilantro, lime

SNAPPER VERACRUZ

gulf snapper, tomato, sweet pepper, olives, capers, cilantro, red rice

YUCATAN SHRIMP

gulf shrimp, yucatan mojo, cilantro-lime rice, crispy onion

CRAB CHILE RELLENOS

citrus crab salad, asadero cheese, guajillo salsa, jalapeño crema, red rice

*CHULETA AL PASTOR

12 oz. bone-in center cut pork chop, tamal en casuela, grilled pineapple salsa, charred onions, chipotle butter

MOLCAJETE DEL MAR

FOR 2 OR MORE PEOPLE

gulf prawns, snow crab legs, octopus, avocado, salsa verde, street corn, nopal, cilantro-lime rice, crispy onions, house-made tortillas, toasted lime

*CARNE ASADA TACOS

steak, black bean refrito, onion, pickled red cabbage, queso fresco, charred green onion, salsa macha, red rice, charro beans

TOMATO AVOCADO SALAD

coriander, lime, garlic

STREET CORN

cotija, lime crema, cilantro

BLACK BEAN REFRITO

cotija, pork, cilantro

COMIDA