

APERITIVOS

FRESH GUACAMOLE \$8 • \$12

Hand-smashed avocado with lime, cilantro, tomato, onion, arbol chili and jalapeño. Served with warm tortilla chips.

CHORIZO QUESO \$12

Creamy queso blended with smoky chorizo and roasted green chiles, onion, tomato, and jalapeño. Served with warm tortilla chips.

CARNE ASADA FRIES \$18

Crispy fries topped with spicy marinated char-grilled steak, melted cheese, pico de gallo, sour cream, Tapatio crema, avocado crema, and green onions.

ULTIMATE NACHOS \$17

Tortilla chips layered with refried beans, cheese, pico de gallo, olives, jalapeño, sour cream, and guacamole.

ADD PROTEIN: Grilled Shrimp +\$5 • Birria +\$5 • Carne Asada +\$6 • Carnitas +\$3 • Shredded Chicken +\$3 • Vegetables +\$2

SHRIMP COCKTAIL (5) \$16

Chilled spice-rubbed shrimp and sweet crab in a classic citrus-chile cocktail sauce with fresh vegetables and lime.

CHICKEN EMPANADAS (2) \$12

Crispy pastry filled with chipotle chicken and melted cheese. Served with chipotle crema and pico de gallo.

CARNITAS TAQUITOS (4) \$14

Crispy rolled tortillas filled with slow-cooked pork. Served with guacamole, melted cheese, and chipotle crema. Served on flour or corn tortillas.

QUESADILLA \$14

Flour tortilla filled with Oaxaca-style cheese. Served with pico de gallo, guacamole, and Tapatio crema.

SOPAS Y ENSALADAS

POZOLE \$11

Traditional pork and hominy soup in a rich red chile broth with radish, cabbage, avocado and lime.

BAJA CAESAR \$13

Crisp romaine, green chile-lime dressing, cotija cheese, candied pepitas, roasted red peppers, and tortilla crunch.

TACO SALAD \$14

Crisp tortilla bowl with chopped romaine, refried beans, cheese, pico de gallo, avocado crema, and sour cream.

AVOCADO, WATERCRESS & PECAN SALAD \$15

Peppery greens, ripe avocado, toasted pecans, tomato, green onion, and chili-lime vinaigrette.

ADD TO ANY SALAD: Grilled Shrimp +\$5 • Grilled Chicken +\$4

ESPECIALES DE LA CASA

BIRRIA ENCHILADAS (3) \$17

Slow-braised beef, rich with chiles and spices along with onion, cheese, cilantro, wrapped in corn tortillas. Choice of one side.

CARNE ASADA BURRITO \$22

Spicy marinated char-grilled steak, melted cheese, spanish rice, refried beans, pico de gallo and guacamole in a flour tortilla. Choice of one side.

CHICKEN MOLE POBLANO \$17

Grilled chicken with housemade mole, sesame served with spanish rice. Choice of one side.

ENCHILADAS BANDERA \$20

Braised chicken with verde sauce, carnitas with queso sauce, birria with red chili sauce wrapped in corn tortillas with melted cheese. Choice of one side.

CHICKEN ENCHILADAS (3) \$16

Braised chicken, melted cheese, red chili sauce in corn tortillas. Choice of one side.

SURF & TURF BURRITO \$23

Spicy marinated char-grilled steak, tequila-lime marinated shrimp, crab, scallop, jalapeño, cheese, avocado, smothered in spicy ranchero sauce in a flour tortilla. Choice of one side.

GRILLED VEGETABLE BURRITO \$17

Fire-charred vegetables, black beans, tomato, avocado, cheese, and cilantro rice. Choice of one side.

CARNITAS CHIMICHANGA \$19

Deep-fried burrito filled with slow cooked pork, spanish rice, refried beans, pico de gallo, avocado crema, and cotija cheese. Choice of one side.

SEAFOOD CHIMICHANGA \$23

Deep-fried burrito with tequila-lime marinated shrimp, crab, pico de gallo, cheese, and cilantro rice. Choice of one side.

THE FOLLOWING MAJOR FOOD ALLERGENS ARE USED AS INGREDIENTS: MILK, EGG, FISH, CRUSTACEAN SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SOY, AND SESAME. PLEASE NOTIFY STAFF FOR MORE INFORMATION ABOUT THESE INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



FROM THE GRILL

FAJITAS

Served with spanish rice, refried beans, sour cream, pico de gallo, guacamole, and warm tortillas.

Choose from:

GRILLED SHRIMP \$28

CARNE ASADA \$29

GRILLED CHICKEN \$27

VEGETABLES \$26

COMBO \$29

MARGARITA GRILLED SHRIMP SKEWERS \$19

Tequila-lime marinated shrimp over cilantro rice with avocado and lime. Choice of one side.

CARNE ASADA PLATE \$27

Spicy marinated char-grilled steak, tomato, radish, lime, cilantro, and avocado. Served with warm tortillas. Choice of one side.

TAMPIQUENA \$29

Spicy marinated char-grilled steak and tequila-lime marinated shrimp with avocado, pico de gallo, lime, cheese, fajita vegetables, and spicy ranchero sauce. Choice of one side.

TACOS

2 PER ORDER

CARNITAS \$12

Slow cooked pork, lettuce, pico de gallo, and cheese. Choice of tortilla.

CHICKEN \$10

Grilled chicken, lettuce, pico de gallo, and cheese. Choice of tortilla.

BAJA FISH \$14

Battered and fried tilapia, cabbage, pico de gallo, and Tapatio mayo. Choice of tortilla.

SHRIMP \$14

Marinated and blackened shrimp, cabbage, pico de gallo, and Sriracha mayo. Choice of tortilla.

CARNE ASADA \$12

Spicy marinated char-grilled steak, lettuce, pico de gallo, and cheese. Choice of tortilla.

BIRRIA \$12

Slow-braised beef, rich with chiles and spices along with onion, cheese, cilantro, and consomé. Served in a soft flour tortilla.

FLIGHT \$35

One of each of our signature tacos, served flight-style. Choice of tortilla.

SIDES \$8

SPANISH RICE

CILANTRO RICE

REFRIED BEANS

BLACK BEANS

CHARRO BEANS

CRISPY YUCA FRITA

PICO DE GALLO

ELOTE

GUACAMOLE

FRENCH FRIES

KIDS MENU \$5

CHEESY QUESADILLA

Warm flour tortilla loaded with melted cheese. Add chicken or beef +\$3

LIL' BURRITO

Soft flour tortilla stuffed with rice, beans and your choice of chicken or beef.

NACHO FIESTA

Crispy tortilla chips topped with melted cheese and refried beans. Add chicken or beef +\$3

SINGLE TACO

Choice of seasoned beef or chicken and cheese.

CHEESE ENCHILADA ROLL-UPS

Two small enchiladas with mild red sauce and melted cheese.

CHEESY CHICKEN TENDERS & FRIES

Crispy breaded chicken and crunchy fries, served with queso dipping sauce.

DESSERTS

CHURROS (2) \$10

Warm cinnamon-sugar churros with dark chocolate and passion fruit sauces.

MANGO TRES LECHES \$10

Light vanilla sponge cake soaked in sweet cream, with mango and dulce de leche.

CHOCOFLAN \$10

Chocolate cake layered with caramel flan.

MEXICAN CHOCOLATE CRINKLE COOKIES (5) \$8

Fudgy cookies with deep cocoa flavor and powdered sugar crackle.

SPICED CHOCOLATE ICE CREAM \$8

Authentic Mexican dark chocolate ice cream with a hint of cinnamon and chile.