

APPETIZERS

Caesar Salad anchovy, parmesan, croutons	13
Chopped Salad <i>GF V</i> kale, chickpeas, ricotta salata, cilantro-tomatillo dressing, cherry tomato, crispy tortilla	14
Tortilla Soup <i>GF</i> chicken, avocado, crunchy tortillas, crema fresca, queso fresco	10
Cucarachas fried shrimp, hot sauce & butter, lime	19
Oysters* <i>GF</i> raw oysters topped with coal roasted garlic aioli, tomatillo – chile relish	21
Queso Fundido sautéed mushrooms, roasted poblano, queso mixto, flour tortilla, salsa huevona	16
Pork Taquitos crispy tacos filled with carnitas & black beans, roasted tomato sauce, mexican crema, queso fresco, cabbage slaw.....	13

SALSA & GUACAMOLE

Chips & Salsa <i>GF V</i>	10
salsa verde & roja with fresh tortilla chips	
Classic Guacamole <i>GF VG</i>	16
jalapeño, lime, red onions, cilantro, tomato	
Crab Guacamole <i>GF</i>	23
lump crab, green chile, roasted tomatillo	
Spicy Guacamole <i>GF V</i>	18
serrano, pickled jalapeno, lime, queso fresco	

NACHOS

Classic <i>GF V</i>	16
queso mixto & oaxaca cheeses, salsa fresca, crema, avocado salsa, pickled serrano	
Chorizo <i>GF</i>	18
queso mixto & oaxacan cheeses, onion, crema, avocado salsa, pickled serrano	
Shrimp <i>GF</i>	21
queso mixto & oaxaca cheeses, onion, avocado salsa, pickled serrano	
Octopus <i>P</i>	25
mixto & oaxaca cheeses, onion, pickled serrano, salsa macha	

MARISCOS

Shrimp Coctel*	15
classic baja style, orange soda, cucumber, avocado	
Tuna & Shrimp Ceviche*	19
avocado, tomato, red onion, green chiles	
Aguachile Verde*	21
shrimp, scallop, crab, melon, onion, and avocado	
Vegan Aguachile <i>VG P</i>	15
compressed oyster mushrooms, crispy quinoa, hearts of palm, avocado, orange habanero sauce, toasted peanut chile oil	
Tuna Tostada* <i>P</i>	17
yellowfin tuna, chipotle aioli, avocado, salsa macha	
Chorizo & Calamari Tostada	14
house-made chorizo, calamari a la plancha, tomatillo relish, mussels, oyster sauce, mayo	
Mariscos Tostada*	19
shrimp, scallops, crab, octopus, salsa fresca, avocado, chiltepin, lime juice	

HOUSE SPECIALS

Pescado Zarandeado	41
grilled whole seabass, dashi-achiote marinade, shishito, avocado, fresh radish, flour tortillas	
Veggies al Carbon <i>GF VG</i>	19
grilled tri-color cauliflower, blistered peppers, pearl onion, baby corn, charcoal-braised yucca, morita tahini	
Baja Duck Confit	27
“peking” style crispy skinned duck confit, hoisin, fresh garnishes & flour tortillas for making tacos	
Snapper Chicharrón	39
fried snapper bites, salsa verde italiano, morita mayo, lime, pickled red onion & fresno chiles	
Carne Asada	29
black garlic pasilla marinade, charred jalapenos & spring onions, charro beans	
Lobster Puerto Nuevo <i>P</i>	42
pan fried whole lobster, macha butter, refritos, white rice with peas & carrots, buttered corn, flour tortillas	

TACOS & ENCHILADAS

Pollo Asado <i>GF</i> chili & citrus marinated grilled chicken, crema, seared cheese, salsa verde	13
Steak <i>GF</i> grilled skirt steak, salsa taquera, cherry tomato pico de gallo	17
Carnitas <i>GF</i> confit pork, salsa verde, guacamole, pickled onions	15
Baja Fish negra modelo beer batter, cabbage, pico de gallo, cremayo	14
Al Pastor <i>GF</i> spit-fired marinated pork, avocado & chile pulla salsas, pineapple	14
Arabes middle eastern spiced grilled pork, white sauce, hot sauce, cucumber pico, flour tortilla	14
Birria braised beef, queso mixto, consommé, cilantro & onion	17
Dirty Veggie <i>GF V</i> mushrooms, epazote, kale, crispy quinoa, parmesan, queso oaxaca, blue corn tortilla	13
Shrimp shrimp, chile de arbol butter, melted cheese, lime, flour tortillas	16
Enchilada Suiza <i>GF</i> shredded chicken, green chile-tomatillo cream sauce, chihuahua cheese, black beans, white rice with peas & carrots	16
Short Rib Enchilada <i>GF</i> tomato-guajillo sauce, chihuahua cheese, pickled red onion, cilantro, refritos, white rice with peas & carrots ..	19
Veggie Enchilada <i>GF V</i> black bean sofrito sauce, roasted squash & mushrooms, queso oaxaca, crispy plantains, red rice	15

SIDES

Rice <i>GF</i> butter, chicken bouillon, peas, carrots, corn 5	Refritos <i>GF</i> pinto beans, onion, garlic, avocado leaf, manteca, fire-roasted chile de arbol 5	Grilled Esquites <i>GF V</i> grilled sweet corn, epazote, mayo, queso fresco, tajin, chile de arbol, lime 10	Tortillas flour, blue corn, or yellow corn 2	Black Beans <i>GF VG</i> sofrito, morita peppers 4
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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. 013025

Margaritas

tequila, fresh lime, agave

Classic
12 GLASS
44 PITCHER

Strawberry
13 GLASS
48 PITCHER

Prickly Pear
13 GLASS
48 PITCHER

The Mango One

FROZEN. tequila, triple sec, chili salt, kinda spicy
14 GLASS / 52 PITCHER

Cocktails

It's All Guavy Baby 14
casco viejo blanco, campari, guava, strawberry, lime, strawberry salt

Prickly Hickly 14
banhez mezcal, prickly pear, tiki-chili hibiscus, lime

Our Daily Veg 15
amarás mezcal verde, ancho reyes verde, green juice, lemon, veggies

Vodka Ranch Water 14
tito's, mineragua sparkling water, lime juice, it's just a vodka soda... we won't tell

Cockfight 16
wild turkey bourbon, tamarind, demarera, lime, mezcal rinse

Glitter Bombed 15
gold-glittered vodka, ginger liqueur, pineapple, west indies spice, buzz button electric dust

Piña Vibes 14
bacardi spiced rum, coconut, & an umbrella

My-My Chamoy-Moy 12
sour rosé ale, sweet & tangy chamoy, lime salt, peach ring

El Emenohh! 10
a michelada...do it!

The Espresso One 15
corazon blanco, copa de oro, café

Not Your Grandma's Hot Chocolate 14
corazon blanco, vanilla, canella, cloves, whole milk, whipped cream

Beers

Draft

Kona Big Wave 7
4.4% Kailua-Kona, Hawaii- Blonde Ale

Neshaminy Creek Brewing El Emeno 7
4.5% Local ~ Mexican Style Lager

Evil Genius Stacy's Mom 8
7.5 % Our Neighbors! ~ Citra IPA

Modelo Negra 7
5.4 % Mexico ~ Munich Dunkel Style Lager

Wyndridge Cider Co. Pineapple - Mango 7
6% Local ~ Cider

Bottles & Cans

Tecate Original 5
12oz (4.5%) Mexico ~ Pale Lager

Corona Extra 7
12oz (4.6%) Mexico ~ Pale Lager

Charro 8
12oz (4.5%) Mexico ~ Pilsner

Neshaminy Creek Brewing El Emeno 7
12oz (4.5%) Local ~ Mexican Style Lager

Crooked Stave Sour Rose 9
12oz (4%) Colorado ~ Sour Ale

Surfside Green Tea 10
12oz (4.5%) Local ~ Stateside Vodka with Green Tea

Stateside Vodka Soda 10
12oz (4.5%) Local ~ Watermelon Stateside Vodka with Sparkling Water

Athletic Brewing Company Cerveza Atletica 7
12oz Connecticut ~ Non-Alcoholic Mexican Style Lager

Sodas

Mexican Coke 5

United Sodas of America Young Mango, Strawberry Basil 5

Mineragua 5

Jarritos Lime, Grapefruit, Pineapple, Mandarin 4

Spirits

Tequila

Jalisco-Los Altos
Corazón Blanco 12
Corazón Reposado 14
Corazón Añejo 15
Casco Viejo Blanco 12
Casamigos Blanco 20
Casamigos Reposado 21
Casamigos Añejo 22
Cazadores Blanco 14
Cazadores Reposado 15
Cazadores Añejo 19
Clase Azul Reposado 40
Clase Azul Añejo 60
Clase Azul Gold 105
Don Julio 1942 38
El Tesoro Blanco 19
El Tesoro Reposado 22
El Tesoro Añejo 25
El Tesoro Paradiso, Extra Añejo 25
El Tesoro Reposado Starr Barrel 22
Espolon Blanco 15
Espolon Reposado 16
Espolon Añejo 18
Gran Patron Burdeos, Añejo 98
Gran Patron Piedra, Extra Añejo 78
Lalo Blanco 20
Milagro Barrel Select Blanco 21
Milagro Barrel Select Reposado 21
Milagro Barrel Select Añejo 22
Ocho Plata 20
Ocho Reposado 20
Olmeca Altos Blanco 14
Olmeca Altos Reposado 14
Olmeca Altos Añejo 15

Jalisco-El Valle
Casa Noble Blanco 21
Casa Noble Reposado 22
Casa Noble Añejo 22
Herradura Suprema, Extra Añejo 72
Hornitos Blanco 12
Siembra Valles Blanco 22
Tequila 123 Blanco 22
Tequila 123 Reposado 23
Tequila 123 Añejo 24

Guanajuato
Corralejo Blanco 14
Corralejo Reposado 15
Corralejo Añejo 16

Vodka

Bluebird Citrus 15
Crystal Head Agave Vodka 20
Ketel One 13
Stateside 13
Tito's 13

Gin

Beefeater 13
Bluecoat 14
Ford's 13
Gracias a Dios 21
Gracias a Dios Oaxaca Recipe 17
Hendrick's 15

Cognac

D'usse VSOP 20
Remy Martin XO 32

Rum

Bacardi Superior 12
Banks 7 yr 16
Bluebird Sugarcane 15
Camazotz Oaxacan Rum 15
Charanda Uruapan 12
Ron Zacapa 23 yr 18

Mezcal

Espadin
Del Que Toma el Cardenal 17
Erstwhile 21
Fidencio Clásico 20
Illegal Joven 16
Montelobos 17
Vago Elote 20
Verde Amarás 15
Real Minerero 24

Tobala
Del Que Toma el Cardenal 22
Fosforo 25

Cenzio
Apaluz 13
Derrumbes Durango 22

Other Single Maguey
Erstwhile - Madre Cuishe 25
El Jolgorio - Mexicano 25
Derrumbes San Luis Potosí - Salmiana 16
Noble Coyote - Coyote 24

Ensamble
Agua Magica 22
Alipus 35
Banhez 15
Derrumbes Oaxaca 21
Fosforo Tobalá Penca 27
Vago 24
Viejo Indecente 21

Pechuga
Del Maguey 32
Gracias a Dios 24
Montelobos 25

Tepestate
Fidencio 25
Erstwhile 24

Raicilla

La Venenosa 'Etnica' Maguey Masparillo 35
La Venenosa 'Sierra Occidental de Jalisco' 38
La Venenosa 'Tabernas' 17

Sotol

La Higuera Cedrosanum 20
La Higuera Leiophyllum 19
La Higuera Wheeleri 15

Bourbon

Basil Hayden 17
Bluebird Four Grain 19
Maker's Mark 15
Maker's Mark Starr Private Select 2023 20
Wild Turkey 12

Rye

Old Overholt Bonded 13
Dad's Hat 15
Russell's 6yr 16
Rittenhouse 14

Whiskey

Paddy's Irish Whiskey 12
Sierra Norte Single Barrel Black Corn 20
Sierra Norte Single Barrel Yellow Corn 19
Sierra Norte Single Barrel Purple Corn 21

Scotch

Monkey Shoulder 16
Balvenie 12 22
Laphroaig 10yr 21
Arberg 26

Wines

Sparkling

Brut Cava 13
Mas Y Mas Seleccion Spain

Rosé

Pinot Noir~ Rosé – Prisma 28
Casablanca Valley, Chile 2020 – 250ml can, 1 ¾ glasses

Pinot Noir 15
Sparkling Rosé – Val de Mer Chablis, France NV

Monastrell 15
Rosé – Zillamina Valencia, Spain 2022

White

Sauvignon Blanc 14
Adaras Lluvia Almansa, Spain 2023

Albarino 15
Abadia De San Campio D.O. Rias Baixas, Spain 2021

Red

Malbec 14
Altos Las Hormigas Mendoza, Argentina 2020

Pinot Noir 14
Comtesse Marion Languedoc-Roussillon, France 2020

Pipeño 25
Viña Maitia Maule Valley, Chile 2021 – 250ml can, 1 ¾ glasses

Non-Alcoholic

Our Morning Veg green juice, lemon, pickled carrot 6

Chili-Hibiscus Tea Cooler tiki-chili hibiscus tea, lemon, sparkling water . 6

Virgin Margarita 6
add any fresh fruit juice or puree to your margarita +1

St. Agrestis Phony Mezcal Negroni 11
100ml Brooklyn ~ Non-Alcoholic Cocktail