

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

NACHOS

queso mixto & oaxaca cheeses, black beans, salsa fresca, crema, avocado salsa, pickled serrano, pickled onions **16**

Shrimp <i>GF</i>	+5
Chorizo <i>GF</i>	+3
Birria	+5
Chicken <i>GF</i>	+3
Octopus <i>P</i> with salsa macha	+9

SALSA & GUACAMOLE

Chips & Salsa <i>GF VG</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 jalapeño, lime, queso fresco	

MARISCOS

Shrimp Coctel*	15
classic baja style, 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 jalapeños & spring onions, charro beans, flour tortillas	
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	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	Refritos <i>GF</i> pinto beans, onion, garlic, avocado leaf, manteca, fire-roasted chile de arbol 5	Black Beans <i>GF VG</i> sofrito, morita peppers 4
---	--	---	---	--

*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. 050825

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	

Beers

Draft

Two Locals Nubian	7
5.7% Local ~ Brown 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	
Neshaminy Creek Brewing El Emeno	7
12oz (4.5%) Local ~ Mexican Style Lager	
Crooked Stave Sour Rosé	9
12oz (4%) Colorado ~ Sour Ale	
Surfside Green Tea	10
12oz (4.5%) Local ~ Stateside Vodka with Green Tea	
Stateside Vodka Soda Orange	10
12oz (4.5%) Local ~ Stateside Vodka with Sparkling Water	
Best Day Brewing Electro Lime	7
12oz California ~ 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	
Casamigos Blanco	20
Casamigos Reposado	21
Casamigos Añejo	22
Cazadores Blanco	14
Cazadores Reposado	15
Cazadores Añejo	19
Casco Viejo Blanco	12
Clase Azul Reposado	40
Clase Azul Añejo	105
Clase Azul Gold	60
Corazón Blanco	12
Don Julio 1942	38
El Tesoro Blanco	19
El Tesoro Reposado	22
El Tesoro Añejo	25
El Tesoro Paradiso, Extra Anejo	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
Olmecca Altos Blanco	14
Olmecca Altos Reposado	14
Olmecca Altos Añejo	15

Jalisco-El Valle	
Casa Noble Blanco	21
Casa Noble Reposado	22
Casa Noble Añejo	22
Herradura Suprema, Extra Añejo	72
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

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	
Catedral de mi Padre	14
Del Que Toma el Cardenal	17
Erstwhile	21
Fidencio Clásico	20
Ilegal Joven	16
Montelobos	17
Real Minero	24
Vago Elote	20
Verde Amarás	15

Tobala	
Del Que Toma el Cardenal	22
Fosforo	25

Cenzio	
Derrumbes Durango	22

Other Single Maguey	
El Jolgorio - <i>Mexicano</i>	25
Erstwhile - <i>Madre Cuishe</i>	25
Noble Coyote - <i>Coyote</i>	24

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

Pechuga	
Del Maguey	32
Gracias a Dios	24
Montelobos	25

Tepextate	
Erstwhile	24
Fidencio	25

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

Dad's Hat	15
Old Overholt Bonded	13
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

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

Wines

Sparkling

Brut Cava	13
<i>Chic</i>	
<i>Catalonia, Spain</i>	

Rosé	
Pinot Noir.....	15
Sparkling Rosé – Val de Mer	
<i>Chablis, France NV</i>	

Monastrell	15
Rosé – Zillamina	
<i>Valencia, Spain 2022</i>	

White

Sauvignon Blanc	14
Adaras Lluvia	
<i>Almansa, Spain 2023</i>	

Albarino	15
Abadia De San Campio	
<i>D.O. Rias Baixas, Spain 2021</i>	

Red

Malbec	14
Altos Las Hormigas	
<i>Mendoza, Argentina 2020</i>	

Pinot Noir	14
Comtesse Marion	
<i>Languedoc-Roussillon, France 2020</i>	

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	