

APPETIZERS

Caesar Salad	anchovy, parmesan, croutons	13
Chopped Salad	<i>GF</i> <i>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

NACHOS

queso mixto, black beans, salsa fresca, crema,
avocado salsa, pickled serrano, pickled onions *GF* 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

served with fresh tortilla chips

Chips & Salsa	<i>GF</i> <i>VG</i>	10
	salsa verde & roja	
Classic Guacamole	<i>GF</i> <i>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</i> <i>V</i>	18
	serrano, pickled jalapeño, lime, queso fresco	

MARISCOS

Tuna & Shrimp Ceviche*		19
	avocado, tomato, red onion, green chiles	
Aguachile Verde*		21
	shrimp, scallop, crab, melon, onion, avocado	
Hamachi Ceviche Tostada		16
	avocado, burnt chile de arbol, red onion, tomato, kewpie mayo	
Shrimp Tostada*		17
	shrimp ceviche topped with spicy crispy shrimp, habanero, sour orange, cucumber, charred onion	
Tuna Tostada*	<i>P</i>	17
	yellowfin tuna, chipotle aioli, avocado, salsa macha	
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, cucumber, flour tortillas	
Veggies al Carbon	<i>GF</i> <i>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, hoisin, fresh garnishes, flour tortillas	
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, refritos, 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	

ENCHILADAS

Chicken Suiza	<i>GF</i> green chile-tomatillo cream sauce, chihuahua cheese, black beans, white rice with peas & carrots	16
Short Rib	<i>GF</i> tomato-guajillo sauce, chihuahua cheese, pickled red onion, cilantro, refritos, white rice with peas & carrots	19
Veggie	<i>GF</i> <i>V</i> black bean sofrito sauce, roasted squash & mushrooms, queso mixto, crispy plantains, black beans, white rice with peas & carrots .	15

TACOS

Pollo Asado	<i>GF</i> chili & citrus marinated grilled chicken, crema, seared cheese, salsa verde	14
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</i> <i>V</i> mushrooms, epazote, kale, crispy quinoa, parmesan, queso mixto, blue corn tortilla	13
Shrimp	shrimp, chile de arbol butter, melted cheese, lime, flour tortillas	16

SIDES

Rice *GF* | *V*
butter, peas, carrots, corn
5

Grilled Esquites *GF* | *V*
grilled sweet corn, epazote, mayo, queso fresco, tajin, chile de arbol, lime
10

Tortillas
flour, blue corn, or yellow corn
2

Refritos *GF*
pinto beans, onion, garlic, avocado leaf, manteca, fire-roasted chile de arbol
5

Black Beans *GF* | *VG*
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. 081125

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
corazón blanco, copa de oro, café	

Beers

Draft

Sacred Vice Brewing Special Enough.....	7
3.6% Local ~ 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	

Lemonade.....	4
Iced Tea	6
Mineragua.....	5
Soda Coke, Diet Coke, Sprite, Ginger Ale, Tonic	4
Mexican Coke	5
United Sodas of America Young Mango, Strawberry Basil.....	5

Spirits

Tequila

Jalisco-Los Altos	20
Casamigos Blanco	21
Casamigos Reposado	22
Casamigos Añejo	14
Cazadores Blanco	15
Cazadores Reposado	19
Cazadores Añejo	12
Casco Viejo Blanco	40
Clase Azul Reposado	105
Clase Azul Añejo	60
Clase Azul Gold	12
Corazón Blanco	38
Don Julio 1942	19
El Tesoro Blanco	22
El Tesoro Reposado	25
El Tesoro Añejo	25
El Tesoro Paradiso, Extra Añejo	22
El Tesoro Reposado Starr Barrel	15
Espolón Blanco	16
Espolón Reposado	18
Espolón Añejo	98
Gran Patrón Burdeos, Añejo	78
Gran Patrón Piedra, Extra Añejo	20
Lalo Blanco	14
Mi Campo Blanco	15
Mi Campo Reposado	21
Milagro Barrel Select Blanco	21
Milagro Barrel Select Reposado	22
Milagro Barrel Select Añejo	20
Ocho Plata	20
Ocho Reposado	14
Olmeca Altos Blanco	14
Olmeca Altos Reposado	15
Olmeca Altos Añejo	23
Oro De Lidia, Añejo	21
Patrón Silver	22
Patrón Reposado	23
LMNO Select Barrel	
Patrón Añejo	21
Jalisco-El Valle	22
Casa Noble Blanco	22
Casa Noble Reposado	22
Casa Noble Añejo	72
Herradura Suprema, Extra Añejo	22
Siembra Valles Blanco	22
Tequila 123 Blanco	23
Tequila 123 Reposado	24
Tequila 123 Añejo	
Guanajuato	14
Corralejo Blanco	15
Corralejo Reposado	16
Corralejo Añejo	

Vodka

Bluebird Citrus	15
Crystal Head Agave	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 VSOP	21
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Rum

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

Mezcal

Espadín	14
Catedral de mi Padre	17
Del Que Toma el Cardenal	21
Erstwhile	20
Fidencio Clásico	16
Illegal Joven	17
Montelobos	24
Real Minero	20
Vago Elote	15
Verde Amarás	
Tobalá	
Del Que Toma el Cardenal	22
Fósforo	25
Cenzio	
Derrumbes Durango	22
Other Single Maguey	
Erstwhile - Madre Cuishe	25
Noble Coyote - Coyote	24
Ensamblés	
Agua Mágica	22
Alipús	35
Banhez	15
Fósforo 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
Chicken Cock Kentucky Straight	22
Maker’s Mark	15
Maker’s Mark Starr Private Select 2023	20
Wild Turkey	12

Rye

Chicken Cock Kentucky Straight	22
Dad’s Hat	15
Old Overholt Bonded	13
Russell’s 6yr	16

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
Monkey Shoulder	16

Wines

Sparkling

Brut Cava.....	13
Chic Catalonia, Spain	
Pinot Noir	15
Sparkling Rosé – Val de Mer Chablis, France NV	

White

Sauvignon Blanc.....	14
Adaras Lluvia Almansa, Spain 2023	
Albarino	15
Abadia De San Campio D.O. Rias Baixas, Spain 2021	
Loureiro	12
J Portugal Ramos Vinho Verde, Portugal 2022	

Rosé

Monastrell	15
Rosé – Zillamina Valencia, Spain 2022	
Listán Negro Rosado	16
Los Bermejos Canary Islands, Spain 2021	

Red

Malbec	14
Altos Las Hormigas Mendoza, Argentina 2020	
Pinot Noir	14
Comtesse Marion Languedoc-Roussillon, France 2020	
Red + White Grapes (Chilled)....	13
Bojo do Luar ‘Deu Bode’ Vinho Verde, Portugal 2020	

Beverages

Jarritos Lime, Grapefruit, Pineapple, Mandarin	4
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 purée to your margarita +1	
St. Agrestis Phony Mezcal Negroni	11
100ml Brooklyn ~ Non-Alcoholic Cocktail	