# FRESH INGREDIENTS & PREMIUM TEQUILA

**BOLD.MODERN.FRESH.**

## – STARTERS –

**CALAMARI** - 14
house spiced, flash-fried, fresh arugula tossed in champagne vinaigrette, honey chipotle sauce

**QUESO DIP** - 8 GF V
smoky queso, pico de gallo, fresh cilantro

ADD DICED JALAPEÑOS - 1
ADD MEXICAN HOUSE CHORIZO - 1

**FIRE-GRILLED WINGS** - 13
a pound of seasoned bone-in chicken, cilantro, spicy ranch

SOUTHWEST BBQ, JAMAICAN JERK, HOUSE SPICED, APRICOT HABANERO OR HONEY-CHIPOTLE

**CABO ROLLS** - 14
crispy wonton, bbq chicken, poblano peppers, cheese, corn succotash, avocado, cilantro, spicy ranch

**NACHOS** - 12 V
seasoned tortilla chips, queso, black bean purée, corn succotash, queso fresco, lettuce, pico de gallo, baja crema, cilantro

ADD CARNITAS *or* CHICKEN TINGA - 5
ADD STEAK* *or* SHORTRIBS - 6

**BAJA TRIO** - 14 V
traditional guacamole, queso dip, choice of housemade salsa with seasoned chips

*new recipe!*
**ROASTED BRUSSELS SPROUTS** - 9 V
brussels sprouts, spiced pumpkin seeds, pickled habanero onions, ancho agave glaze

**CEVICHE** -17 *new item!*
roasted shrimp, fresh scallops, pickled vegetables, cucumber tomato aguachile, diced avocado, house spiced chips

ASK YOUR SERVER ABOUT OUR TEQUILA FLIGHTS!

## – FRESH GUACAMOLE –

ALL GLUTEN-FREE GF

**TRADITIONAL** - 6
pico de gallo, green onions, lime, cilantro

**SPICY SERRANO** - 7
serrano chiles, queso fresco, pico de gallo

**STREET CORN** - 7 *new item!*
grilled corn, serrano, queso fresco, chili mayo, house spice, cilantro

**FIRE-ROASTED TOMATO & GOAT CHEESE** - 7
goat cheese, fire-roasted tomatoes, garlic

**PINEAPPLE-JALAPEÑO** - 7
grilled pineapple, fresh jalapeños, onions

**TOMATILLO** - 7
grilled tomatillos, onions, garlic

## – HOUSEMADE SALSA –

ALL GLUTEN-FREE GF

**HOUSE** - 2
tomatoes, onions, cilantro

**PICO DE GALLO** - 2
roma tomatoes, onions, jalapeños, lime

**ORANGE-HABANERO** - 2
habanero peppers, oranges, mangos

**SALSA VERDE** - 2
grilled tomatillos, onions, cilantro

**CABO HOT SAUCE** - 2
tomatoes, chipotle, garlic

**PINEAPPLE-JALAPEÑO** - 2
pineapple, jalapeños, cilantro, onions, spices

**CARIBBEAN** - 2
mangoes, pineapple, peppers, cilantro, onion

**BLACK BEAN-JICAMA PICO** - 2
jicama, black beans, roma tomatoes, lime

16oz SALSA - $8 *or* 32oz SALSA - $15

## – SOUP AND SALAD –

**CHICKEN & POBLANO CHOWDER** - 8/10
pulled chicken, corn, bacon, cream, onions, tortilla strips, cilantro

**SUMMER GAZPACHO** - 6/8
tomatoes, cucumber, garlic, onion, jalapeno, baja crema, cilantro

**AVOCADO-TOMATO SALAD** - 13 V
mixed greens, fresh avocados, cherry tomatoes, roasted corn, red onion, queso fresco, tortilla strips, lime-cilantro vinaigrette

ADD SKIRT STEAK* - 9
ADD SALMON FILET - 9

**CARAMELIZED MANGO SALAD** - 13 GF V
mixed greens, sweet & spicy mangos, marinated cranberries, spiced pumpkin seeds, red onions, champagne vinaigrette

ADD SHRIMP - 9
ADD GRILLED CHICKEN - 5

**SOUTHWEST CHICKEN SALAD** - 16
mixed greens, grilled chicken, roasted corn, black beans, pico de gallo, cheese, tortilla strips, cilantro-parm vinaigrette, thai peanut

**SUMMER SALMON SALAD** - 21 *new item!*
marinated salmon, spinach, strawberries, goat cheese, blueberries, pepitas, red onions, champagne vinaigrette

TACO KITS & MARGARITA PREMIXES TO-GO!

FULL MENU TAKEOUT, GIFT CARDS, AND CATERING AVAILABLE

EXTRA SAUCE, DRESSING OR SOUR CREAM – $.50

V VEGETARIAN  SIGNATURE  SPICY  GF GLUTEN FREE

20% GRATUITY TO PARTIES OF SIX (6) OR MORE – OUTSIDE FOOD/CAKE FEE $15

ITEMS WITH AN ASTERISK (*) MAY BE COOKED TO ORDER. CONSUMING RAW OR UNCOOKED MEATS AND ITEMS COOKED TO ORDER INCLUDING POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. **ALLERGIES OR SENSITIVITIES?** PLEASE ALERT THE MANAGER ON DUTY WHEN PLACING YOUR ORDER.

# – DAILY LUNCH –

TUES *thru* FRI 11PM–4PM

## CHICKEN BURRITO - 12
chicken tinga, queso rice, poblano peppers, grilled onions, pico, avocado crema, queso fresco, grilled flour tortilla
**WITH BLACK BEANS**

## GRILLED STEAK BURRITO* - 14
marinated steak, baja rice, mixed cheeses, queso fresco, caramelized onions, chipotle cream, cilantro, grilled flour tortilla **WITH BLACK BEANS**

## CHICKEN CLUB WRAP - 12
grilled chicken, roasted corn, guacamole, applewood bacon, roma tomatoes, romaine, jack cheese, spicy ranch, spinach tortilla wrap **WITH SEASONED FRIES**

## MAHI WRAP - 14
blackened mahi, napa-romaine mix, pickled habanero onions, honey chipotle sauce, caribbean salsa, avocado, green onions, grilled flour tortilla **WITH SEASONED FRIES**

## BLACK BEAN BURGER - 12 V
homemade black bean patty, jack cheese, habanero onions, pico, napa mix, guacamole, chipotle mayo, brioche bun
**WITH SEASONED FRIES**

## CARNITAS GRILLED CHEESE - 12
crispy carnitas, jack cheese, salsa verde, yellow onions, cilantro, grilled texas toast **WITH SEASONED FRIES**

## CABO BURGER* - 16
chile-spiced brisket burger, braised shortribs, jack cheese, arugula, chipotle tomato jam, brioche bun, sweet potato fries, honey-chipotle sauce
**ADD APPLEWOOD SMOKED BACON** - 1

## FIRE-ROASTED CHILE RELLENO - 14 V *new recipe!*
roasted vegetables, black bean and rice filling, jack cheese, lime cream, ancho mole sauce, queso fresco, pico, cilantro
**ADD CHICKEN TINGA** - 5 *or* **SAUTÉED SHRIMP** - 9

## QUESADILLA GRANDE - 13 V
loaded flour tortilla, grilled onions, roasted red peppers, jack-cheddar cheese, black bean purée, sautéed mushrooms, pico de gallo, sour cream, cilantro
**ADD CHICKEN TINGA** - 5 *or* **SAUTÉED SHRIMP** - 9

## SHRIMP & GRITS - 20 GF
stone mill corn grits, jumbo shrimp, smoked gouda, red bell sofrito, applewood bacon, cremini mushrooms, sautéed onions, chipotle cream, green onions

## SURF & TURF BURRITO* - 18
grilled shrimp, marinated steak, baja rice, grilled onions, cheese, chipotle cream sauce, pico de gallo, queso fresco, baja crema, cilantro – *served with black beans*
**ADD GUACAMOLE** - 1.50

# – CALIFORNIA STREET TACOS –

## BBQ MAHI - 16
3 grilled flour tortillas, blackened mahi-mahi, cabo slaw, house bbq, pico de gallo, guacamole, lime cream sauce, cilantro

## CLASSIC FISH - 15
3 grilled flour tortillas, beer-battered cod, salsa verde, pico, napa mix, cabo tartar sauce

## KOREAN PORK BELLY - 14
3 grilled flour tortillas, marinated pork belly, korean bbq sauce, sriracha mayo, lime-cilantro slaw, cucumber relish, pickled habanero onions, cilantro

## CHICKEN TINGA - 14 GF
3 corn tortillas, chicken tinga, black bean purée, napa mix, black-bean jicama pico, queso fresco, baja crema, cilantro

## CARNITAS - 14 GF
3 corn tortillas, braised & crispy pork, salsa verde, pineapple jalapeño salsa, diced yellow onions, napa mix, lime cream sauce, cilantro

## BRAISED SHORT RIB - 17
3 grilled flour tortillas, marinated short ribs, house bbq, sriracha mayo, napa mix, guacamole, pickled habanero red onions, queso fresco, cilantro

## BANGKOK SHRIMP - 16
3 grilled flour tortillas, crispy-fried shrimp, honey chipotle sauce, caribbean salsa, napa mix, crispy rice sticks, sriracha, lime cream sauce, green onions

## CARNE ASADA* - 17 GF
3 corn tortillas, marinated steak, grilled onions, baja crema, roasted garlic, queso fresco, red bell sofrito, pico de gallo, cilantro

## SALMON TACOS - 17 GF
3 corn tortillas, blackened salmon, house guacamole, pico, queso fresco, pickled habanero onions, cilantro

## – SIDES –

SANTA FE CORN - 5
SIDE SALAD - 5
BAJA RICE - 3
QUESO RICE - 4
HOUSE-SEASONED FRIES - 4
SWEET POTATO FRIES - 4
PAPAS BRAVAS W/ ROMESCO SAUCE - 5
SPICY SPINACH - 5
CUCUMBER SALAD - 4
BLACK BEANS - 3
SMOKED GOUDA GRITS - 4
FRIED PLANTAINS - 5

EXTRA SAUCE, DRESSING OR SOUR CREAM $.50

## – DESSERTS –

**TRES LECHES CAKE - 9**
toasted coconut, cinnamon ice cream, tequila apples

**SUGAR CHURROS - 7**
whipped cream, caramel dipping sauce

**CHOCOLATE LAVA CAKE - 9**
blackberry swirl ice cream, whipped cream

**KEY LIME PARFAIT - 9**
fresh key lime curd, graham cracker crunch, chantilly cream