

## MENU

### DRINKS 16 OZ

#### HOUSE WINE BY THE GLASS

##### MIMOSA

\$14

##### WINE BY THE GLASS

\$13

House White Wine

House Red Wine

House Rosé Wine

House Sparkling Wine

#### TOP MOST SUGGESTED COCKTAILS

\$14

##### PACIFIC DUNES MARGARITA

Destilador Tequila, Lime Juice, Orange Liqueur, Carrot Juice, Habanero Chili

##### BETTER THAN EXPECTED MARGARITA

Destilador Tequila, Lime Juice, Orange Liqueur, Pineapple, Agave Syrup, Jalapeño Pepper, Cucumber

##### SHARK-ARITA

Destilador Tequila, Lime Juice, Basil Leaves, Cucumber, Angostura Bitter

### MIXOLOGY

#### THICKLED PINK

\$17

Tequila Reposado, St. Germain, Aperol, Lime Juice, Grapefruit

#### ANNANA

Sacalágrimas Mezcal, Controy Orange Liqueur, Pineapple Purée, Lime Juice

#### TAMARIND MEZCALITA

Sacalágrimas Mezcal, Controy Orange Liqueur, Ancho Reyes Chili Liqueur, Lime Juice, Tamarind

#### BLACKBERRY SMASH

Blended Scotch Whisky, Blackberry, Simple Syrup, Fresh Mint, Club Soda

#### ELDER FLOWER BLUSH

Tanqueray Gin, Strawberry Purée, Mint St. Germain, Prosecco

#### HIBISCUS MEZCALITA

Sacalágrimas Mezcal, Controy, Simple Syrup, Hibiscus

#### MESCALTINI FRESH

Sacalágrimas Mezcal, Peach Liqueur, Grapefruit, Simple Syrup, Strawberry

\$19

#### BAJA KIR ROYAL

Dry Prosecco, Cassis Liqueur

### TO START

#### GUACAMOLE



\$16

Pico de Gallo, Serrano Chili, Coriander, Tortilla Chips

#### SHRIMP CEVICHE 150 g



\$19

Black Sauce, Lime Juice, Tomato Juice, Cucumber, Avocado, Coriander

#### FISH CEVICHE 150 g



\$20

Creamy Aguachile Sauce, Lime & Orange Juice, Red Onion

#### SEAFOOD MOLCAJETE 250 g



\$30

Octopus, Shrimp, Chocolate Clam, Red Onion, Tomato, Chirimico

#### SHRIMP AGUACHILE 150 g



\$17

Red Onion, Oregano, Tomato Cherry, Avocado, Coriander, Tortilla Chips

#### SALSA BORRACHA OYSTER 3 pz



\$18

Dark Beer Sauce, Cucumber, Red Onion, Avocado, Coriander, Tortilla Chips

### SALADS

#### RED FRUITS SALAD



\$15

Mixed Lettuce, Goat Cheese, Sesame, Berries, Crouton, Vanilla Vinaigrette

#### CAESAR SALAD



\$14

Croutons, Parmesan Cheese & Cherry Tomato

#### WEDGE SALAD



\$14

Blue Cheese Dressing, Cherry Tomato, Fried Bacon, Boiled Egg



Fish



Dairy



Crustaceans



Eggs



Molluscs



Gluten Free



Vegan



Walnut



Soybean



Sesame

Prices are in US Dollars and include taxes.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please let your server know if you have any dietary restrictions.

## MENU

### CHEF'S SPECIAL

- SEAFOOD SOUP** 200 g  \$26  
Shrimp, Octopus, Fish, Clam, Tomato, Avocado
- GARLIC SHRIMP** 200 g  \$26  
Butter, Olive Oil, Mexican Rice, Mixed Vegetables
- FISH STEAK** 200 g  \$25  
Mexican Rice, Mixed Salad, Radish, Avocado
- AJILLO OCTOPUS** 200 g  \$36  
Garlic, Guajillo Chili, Butter, Mashed Potatoes
- CHICKEN ALAMBRE** 150 g  \$14  
Mix Of Bell Pepper, Red Onion, Mozzarella Cheese, Ranchera Sauce
- BEEF STEAK ALAMBRE** 150 g  \$22  
Mix Of Bell Peppers, Red Onion, Mozzarella Cheese, Ranchera Sauce
- \* **SHRIMP ALAMBRE** 150 g  \$22  
Mixed of Bell Peppers, Red Onion, Mozzarella Cheese, Ranchera Sauce
- MOLCAJETE AQUA** 250 g  \$36  
Flank Steak, Chicken Breast, Shrimp, Octopus, Grilled Cheese, Cambray Onion, Avocado, Ranchera Sauce
- FLANK STEAK AQUA** 200 g  \$22  
Guacamole, Pico de Gallo, Mexican Rice
- CHICKEN BREAST AQUA** 200 g  \$15  
Guacamole, Pico de Gallo, Mexican Rice

### FOR LUNCH

- OLD SCHOOL BURGER** 180 g  \$25  
Lettuce, Tomato, Red Onion, American Cheese, Bacon, Mayonnaise
- NACHOS**  \$15  
Cheese Sauce, Refried Beans, Guacamole, Pico de Gallo, jalapeño chili
- CHICKEN NACHOS** 150 g  \$20  
Refried Beans, Cheese Sauce, Guacamole, Jalapeño Chili, Pico de Gallo, Chicken Breast
- BEEF NACHOS** 150 g  \$23  
Refried Beans, Cheese Sauce, Guacamole, Jalapeño Chili, Pico de Gallo, Flank Steak
- SHRIMP NACHOS** 150 g  \$23  
Refried Beans, Cheese Sauce, Guacamole, Jalapeño Chili, Pico de Gallo, Shrimp
- CLUB SANDWICH** 100 g  \$23  
Turkey Ham, Chicken Breast, Bacon, American Cheese, French Fries
- BBQ OR BUFFALO CHICKEN WINGS** \$25  
BBQ or Bufalo Sauce, Crudites, Ranch Dressing
- COMBO AQUA**  \$40  
Chicken Wings 1 Lb, Bbq Sauce, Onion Rings, Cheese Fingers 150 Gr, Ranch Dressing
- COMBO SATAY** 250 g  \$35  
Octopus, Chicken Breast, Flank Steak, Shrimp, Fried Rice, Teriyaki Sauce

### TACOS & QUESADILLAS

- QUESADILLA**  \$13  
Pico de Gallo, Mozzarella Cheese, Flour Tortilla
- CHICKEN QUESADILLA** 150 g  \$15  
Green Sauce, Pico de Gallo, Mozzarella Cheese, Flour Tortilla
- FLANK STEAK QUESADILLA** 150 g  \$18  
Green Sauce, Mozzarella Cheese, Pico de Gallo, Flour Tortilla
- SHRIMP QUESADILLA** 150 g  \$21  
Green Sauce, Pico de Gallo, Mozzarella Cheese, Flour Tortilla
- BAJA SHRIMP TACOS** 150 g  \$19  
Flour Tortilla, Tartara, Coleslaw, Tempura, Green Sauce
- BAJA FISH TACOS** 150 g  \$19  
Flour Tortilla, Tartar Sauce, Coleslaw, Tempura, Green Sauce, Pico de Gallo
- GRILLED CHICKEN TACOS** 150 g Flour \$17  
Tortillas, Refried Beans, Pico de Gallo, Green Sauce
- GRILLED FLANK STEAK TACOS** 150 g \$19  
Flour Tortillas, Refried Beans, Pico de Gallo, Green Sauce
- GOBERNADOR TACOS** 150 g  \$20  
Flour Tortilla, Mozzarella Cheese, Shrimp, Pico de Gallo



Fish



Dairy



Crustaceans



Eggs



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