



# MENU

• DRINKS 16 OZ •

## HOUSE WINE BY THE GLASS

USD

### Mimosa

\$14

### Wine by the glass

\$13

House white wine

House red wine

House Rosé wine

House sparkling wine

## TOP MOST SUGGESTED COCKTAILS

\$14

### Rancho San Lucas margarita

Destilador tequila, lime juice, orange liquor, carrot juice & habanero chili

### Better Than Expected margarita

Premium silver tequila, lime juice, orange liquor, pineapple & agave syrup  
jalapeño pepper & cucumber

### Shark-Arita

Destilador tequila, lime juice, basil leaves, cucumber & angostura bitter

## MIXOLOGY

\$17

### Thickled Pink

Tequila reposado, St. Germain, aperol, lime juice & grapefruit

### Annana

Sacalágrimas mezcal, controy orange liquor, pineapple purée  
& lime juice

### Tamarind mezcalita

Sacalágrimas mezcal, controy orange liquor, ancho reyes chili liquor,  
lime juice & tamarind

### Blackberry Smash

Blended Scotch whisky, blackberry, simple syrup, fresh mint  
& club soda

### Elder Flower Blush

Potter ´s gin, strawberry purée, mint St. Germain & prosecco

### Hibiscus mezcalita

Sacalágrimas mezcal, controy, simple syrup & hibiscus

### Mescaltini Fresh

Sacalágrimas mezcal, peach liquor, grapefruit, simple syrup  
& strawberry

### Baja Kir Royal

\$19

Dry prosecco & cassis liquor

Prices are in US dollars, 16% tax included

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Please let your server know if you have any dietary restrictions



# MENU

## • GUACAMOLE & SALADS •

### Guacamole

USD  
\$16

Pico de gallo, tlayuda, corn chips, serrano chili

### Tomato salad

\$14

Corn tortilla, habanero sauce, macha sauce

### Caesar salad

\$14

Sesame seeds, olive oil & chili powder

### Boneless salad

\$15

Carrots, cucumber, crispy tortilla avocado, celery and ranch dressing

### Fish ceviche

\$18

Tomate, red onion, avocado, lime juice and black sauces

## CHEF'S SPECIAL

### Coconut shrimp

\$24

Mango sauce with habanero

### Beef fajita

\$22

Refried beans and guacamole

### Chicken fajita

\$19

Refried beans and guacamole

### Shrimp fajitas

\$22

Refried beans and guacamole

### Bbq back ribs

\$25

Potato wedges and ranch dressing

### Bbq wings

\$22

Crudites and ranch dressing

### Cheese sandwich

\$15

Cheddar and mozzarella cheese

### Brisket sandwich

\$25

Smoked brisket, roasted onion, mushroom, avocado, potatoes

### Boneless sandwich

\$19

Sweet coleslaw, jalapeño dressing and onion rings

### Pulled pork sandwich

\$19

Guacamole, red onion, grated carrot and potatoes

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## • BURGER •

### **Gouda cheese burger**

Pretzel bread, tomato and lettuce

USD  
\$25

## • PIZZAS •

### **\*Shrimp with garlic sauce and mushrooms**

Mushrooms mixed, mozzarella cheese and pomodoro sauce

USD  
\$23

### **Margarita pizza**

Mozarella cheese, basil and tomato

\$18

### **Pepperoni pizza**

Mozarella cheese and pomodoro sauce

\$18

### **Ranchera pizza**

Skirt steak, roasted onion, avocado and mixed lettuces

\$23

## • TACOS •

### **Skirt steak Taco**

Marinated skirt steak, pico de gallo and refried beans

USD  
\$18

### **Pastor taco**

Pork meat, pico de gallo, refried beans and guacamole

\$18

### **\*shrimp taco**

Shrimp, pico de gallo, refried beans and guacamole

\$18

### **Chicken taco**

Chicken breast, pico de gallo, refried beans and guacamole

\$16

### **\*fish taco**

Poblano tartare, cabbage salad, tempura

\$19

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# MENU

## • NACHOS •

### Classics

Mozarella cheese, guacamole and pico de gallo

USD  
\$15

### Chicken nachos

Breast chicken, mozzarella cheese, guacamole and pico de gallo

\$20

### Skirt steak nachos

Mozarella cheese, guacamole and pico de gallo

\$23

### Shrimp nachos

Mozarella cheese, guacamole and pico de gallo

\$23

## • ADDITIONAL FEATURES •

### Chicken

.33 lb

USD  
\$9

### Meat

.33 lb

\$11

### Shrimp

.33 lb

\$11

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