

## MIXOLOGY

<b>THICKLED PINK</b> Tequila Reposado, St. Germain, Aperol, Lime Juice, Grapefruit	\$17
<b>ANNANA</b> Sacalágrimas Mezcal, Controy Orange Liqueur, Pineapple Purée, Lime Juice	\$17
<b>TAMARIND MEZCALITA</b> Sacalágrimas Mezcal, Controy Orange Liqueur, Ancho Reyes Chili Liqueur, Lime Juice, Tamarind	\$17
<b>BLACKBERRY SMASH</b> Blended Scotch Whisky, Blackberry, Simple Syrup, Fresh Mint, Club Soda	\$17
<b>ELDER FLOWER BLUSH</b> Tanqueray Gin, Strawberry Purée, Mint St. Germain, Prosecco	\$17
<b>HIBISCUS MEZCALITA</b> Sacalágrimas Mezcal, Controy, Simple Syrup, Hibiscus	\$17
<b>MESCALTINI FRESH</b> Sacalágrimas Mezcal, Peach Liqueur, Grapefruit, Simple Syrup, Strawberry	\$17
<b>BAJA KIR ROYAL</b> Dry Prosecco, Cassis Liqueur	\$19

## GUACAMOLE & SALADS

<b>GUACAMOLE</b>  Pico De Gallo, Corn Chips, Serrano Chili	\$16
<b>TOMATO SALAD</b>  Mixed tomatoes, balsamic vinaigrette, goat cheese, mixed lettuces	\$14
<b>CAESAR SALAD</b>   Tomatoe, Olive Oil, Croutones	\$14
<b>BONELESS SALAD 150 g</b>   Carrots, Cucumber, Crispy Tortilla Avocado, Celery, Ranch Dressing,	\$15
<b>FISH CEVICHE 150 g</b>  Tomatoe, Red Onion, Avocado, Lime Juice, Black Sauces, clamato	\$18

## DRINKS 16 OZ

<b>HOUSE WINE BY THE GLASS</b>	
<b>MIMOSA</b>	\$14
<b>WINE BY THE GLASS</b>	\$13
House White Wine	
House Red Wine	
House Rosé Wine	
House Sparkling Wine	
<b>TOP MOST SUGGESTED COCKTAILS</b>	
<b>PACIFIC DUNES MARGARITA</b>	\$14
Destilador Tequila, Lime Juice, Orange Liqueur, Carrot Juice, Habanero Chili	
<b>BETTER THAN EXPECTED MARGARITA</b>	\$14
Destilador Tequila, Lime Juice, Orange Liqueur, Pineapple, Simple Syrup Jalapeño Pepper, Cucumber	
<b>SHARK-ARITA</b>	\$14
Destilador Tequila, Lime Juice, Basil Leaves, cucumber, Angostura Bitter	

## CHES'F SPECIAL

<b>COCONUT SHRIMP 180 g</b>  Mango Sauce with Habanero	\$24
<b>BEEF FAJITA 150 g</b> Refried Beans, Guacamole	\$22
<b>CHICKEN FAJITA 150 g</b> Refried Beans, Guacamole	\$19
<b>SHRIMP FAJITAS 150 g</b>  Refried Beans, Guacamole	\$22
<b>BBQ BACK RIBS 350 g</b>   Potato Wedges, Ranch Dressing	\$25
<b>BBQ OR BUFFALO WINGS 454 g</b>   Crudites, Ranch Dressing	\$22
<b>CHEESE SANDWICH</b>  Cheddar Cheese and French Potatoes	\$15
<b>BRISKET SANDWICH 240 g</b> Smoked Brisket, Roasted Onion, Mushroom, Avocado, Potatoes	\$25
<b>CHICKEN BONELESS SANDWICH 150 g</b>   Sweet coleslaw Jalapeño buffalo sauce, Onion rings, lettuce	\$19
<b>PULLED PORK SANDWICH 200 g</b> Guacamole, Pickled Onion, Grated Carrot, Potatoes	\$19



Fish

Dairy

Crustaceans

Eggs

Molluscs

Gluten Free

Vegan

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.

## BURGER

**GOUDA CHEESE BURGER 180 g**  

Pretzel Bread, Tomato, Lettuce, Onion

\$25

## PIZZAS

**\*SHRIMP WITH GARLIC SAUCE AND MUSHROOMS 150 g**  

Mushrooms Mixed, Mozzarella Cheese, Pomodoro Sauce Onion

\$23

**MARGARITA PIZZA** 

Mozarella Cheese, Basil, Tomato

\$18

**PEPPERONI PIZZA** 

Mozarella Cheese, Pomodoro Sauce

\$18

**RANCHERA PIZZA 150 g** 

Flank Steak, Roasted Onion, Avocado, Mixed Lettuces

\$23

## NACHOS

**CLASSICS** 

Cheese Sauce, Guacamole, Pico de Gallo, Refried Beans

\$15

**CHICKEN NACHOS 150 g** 

Grilled Chicken, Refried Beans, Cheese Sauce, Guacamole, Pico de Gallo, Jalapeño Chili

\$20

**FLANK STEAK NACHOS 150 g** 

Cheese Sauce, Guacamole, Pico de Gallo, Refried Beans, Jalapeño Chili, Flank Steak

\$23

**SHRIMP NACHOS 150 g**  

Cheese Sauce, Guacamole, Pico de Gallo, Refried Beans, Jalapeño Chili, Shrimp

\$23

## TACOS

**FLANK STEAK TACO 150 g** 

Marinated Flank Steak, Pico de Gallo, Guacamole, Flour Tortilla or Corn Tortilla

\$18

**PASTOR TACO 150 g**

Pork Meat, Pico de Gallo, Guacamole Sauce, Pineapple, Cilantro, Onion, Flour Tortilla or Corn Tortilla


\$18

**\*BAJA SHRIMP TACO 150 g** 

Shrimp Tempura, Pico de Gallo, Refried Beans, Guacamole Sauce, Flour Tortilla chipotle dressing

\$18

**CHICKEN TACO 150 g** 

Grilled Chicken, Pico de Gallo, Refried Beans, Guacamole, Flour Tortilla or Corn Tortilla, Avocado Sauce, Pickled Onion 

\$16

**\*FISH TACO 150 g**

Poblano Tartare, Cabbage Salad, Fish Tempura, Flour Tortilla or Corn Tortilla, Pico de Gallo, Avocado Sauce

\$19

**GRILLED SHRIMP TACO 150 g**

Pico de Gallo, Pickled onion, Avocado Sauce, Mexican Sauce, Cabbage Salad

\$18

## ADDITIONAL FEATURES

**CHICKEN 150 g**

\$ 9

**MEAT 150 g**

\$11

**SHRIMP 150 g** 

\$11



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