



ENTRÉE

THE OYSTER 🍷	\$19	BURRATA	\$14
<i>Rockefeller-Style: Spinach, Bacon, Cheese Raw: Smoked Ponzu, Cocktail Sauce</i>		<i>Mixed Tomatoes, Basil-Pistachio Pesto, Tomato Water, Focaccia Bread</i>	
THE TACO	\$16	ORGANIC GREENS	\$12
<i>24-Hour Farm Suckling Pig Confit, Homemade Guajillo Tortilla, Xnipec Sauce, Charred Salsa, Avocado</i>		<i>Organic Lettuce Mix, White Grapes, Cucumber, Green Beans, Fava Beans, Honey-Mustard Vinaigrette with Candied Lemon Peel</i>	
FROM MAZATLAN 🍷	\$25	FROM THE HARBOR 🐟	\$12
<i>Blue Cheese-Stuffed Shrimp, Bacon Crust</i>		<i>Flambéed Yellowtail Tiradito, Coconut Tiger's Milk, Avocado, Capers</i>	
IN A POT 🍷	\$15	SOMETHING RUSTIC	\$15
<i>Mussels cooked in White Wine, Lemon, and Sour Cream</i>		<i>Melted Provolone Cheese with Caramelized Balsamic Onions, Fresh Oregano, Sourdough Toast</i>	
CAESAR	\$12		
<i>The Traditional Flavor from Tijuana, Baja California</i>			

SOUPS

ONION SOUP	\$9	CLAM & CRAB CHOWDER 🍷	\$13
<i>A French Classic with White Wine, a Hint of Cognac, and Gruyere Cheese</i>		<i>Clams and Crab from the Sea of Cortez, Cured Pork Fatback from the Heartland, Potato, Sour Cream</i>	

MAIN DISHES

STUFFED SHRIMP 🍷	\$30	PINK RISOTTO 🍷	\$28
<i>Wrapped in Bacon</i>		<i>Beet Sauce with Shrimp, Mussels, White Wine</i>	
GRILLED CHICKEN BREAST	\$15	BRISKET	\$15
<i>Seasonal Vegetables, Meyer Lemon Sauce</i>		<i>Slow-cooked, served with Mashed Potatoes, Chives, Red Wine Sauce</i>	
SALMON 🐟	\$32	CREATE YOUR OWN PASTA	\$15
<i>Soy Butter, Glazed Carrots</i>		<i>Your choice of Pasta: Penne, Fettuccine, or Spaghetti Your choice of Sauce: Bolognese, Alfredo, or White Sauce with Shrimp</i>	
FISH WITH CILANTRO SAUCE 🐟	\$29		
<i>Catch of the Day, Cauliflower, White Wine</i>			

Prices are in U.S. dollars, tax included.
Please be aware that consuming raw or undercooked meat, poultry, seafood (fish, shellfish), eggs, or unpasteurized milk may increase your risk of foodborne illness, and everything is served at the customer's discretion.
Please let your server know if you have any dietary restrictions.

FROM THE GRILL

BEEF FILLET (220 g / 7.8 oz)	\$35	LOBSTER TAIL (350 g / 12.3 oz)	\$100
NEW YORK STRIP (400 g / 14.1 oz)	\$50	RIB EYE WITH CABRILLA FISH	\$40
RIB EYE (400 g / 14.1 oz)	\$59	FLAP STEAK WITH OCTOPUS	\$34
FLAP STEAK (200 g / 7.1 oz)	\$30	BEEF FILLET WITH SHRIMP	\$39
FLANK STEAK (200 g / 7.1 oz)	\$30	SHRIMP (180 g / 6.3 oz)	\$39

AGED CUTS

NEW YORK STRIP (400 g / 14.1 oz)	\$55	COWBOY STEAK (560 g / 19.8 oz) <i>(For sharing)</i>	\$120
RIB EYE (400 g / 14.1 oz)	\$79	PORTERHOUSE STEAK (700 g / 24.7 oz) <i>(For sharing)</i>	\$99
KC STRIP STEAK (600 g / 21.2 oz)	\$99		

MEAT TEMPERATURE

RARE <i>Cool red center</i>	MEDIUM RARE <i>Warm red center</i>	MEDIUM <i>Pink center</i>	MEDIUM WELL <i>Slightly pink center</i>	WELL DONE <i>No pink center</i>
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We Proudly Serve



Platinum Angus

FROM THE BROILER

ARGENTINIAN MIXED GRILL \$99 <i>Flap Steak, Chorizo, Aged Rib Eye, Shrimp</i>	GRILLED SURF & TURF \$110 <i>Aged New York Strip, Flap Steak, Shrimp</i>
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SIDE DISHES

GARLIC MASHED POTATOES \$9	MUSHROOMS \$9
BAKED POTATO \$9	GRILLED VEGETABLES \$9
FRENCH FRIES \$9	CREAMED SPINACH \$9
BROCCOLI \$9	ASPARAGUS (Seasonal) \$9

SAUCES

· BÉARNAISE HOT · CABERNET DEMI
· PEPPERCORN · CHMICHURRI



Fish



Seafood



Crustaceans



Gluten Free



Vegan

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