

SALSAS & GUACAMOLE

HOUSEMADE SALSAS *fresh tomato, roasted tomatillo, fire roasted tomato-habanero with tortilla chips . 3 each*

GUACAMOLE MADE TO ORDER *with fresh tomatoes and tortilla chips . 8*

SALSA AND GUACAMOLE SAMPLER *three housemade salsas, guacamole and tortilla chips . 9*

CEVICHE & CRUDOS

***CEVICHE DEL DIA** *ask your server for today's preparation . market price*

***SCALLOP AND PRAWN CEVICHE** *cucumber, red onion, cilantro, serrano chile and avocado . 12*

***AHI TUNA CRUDO** *avocado, orange, tamarind and sesame seeds with plantain chips . 13*

***CEVICHE AND CRUDO SAMPLER** *scallop and prawn, halibut, and tuna crudo served with tortilla and plantain chips . 14*

ANTOJITOS

CHILAQUILES *ask your server for today's preparation . 9 half / 13 full*

SHORT RIB QUESADILLA *jack and oaxaca cheeses, tomatillo salsa, crema and pickled green beans . 11*

TAQUITOS OF SHREDDED CHICKEN *guacamole, crema, escabeche slaw and fire roasted tomato-habanero salsa . 8*

CALAMARI *lightly battered, slivered garlic, sliced chiles and orange chipotle aioli . 9*

BORDER SLIDERS *served with plantain chips . 5 each*

grilled wagyu beef *chorizo bacon, jack cheese, escabeche slaw, guacamole and charred pineapple mustard*

chipotle bbq pork *escabeche slaw and crema*

TOSTADITAS

housemade crispy round tortillas

BLACK BEAN AND AVOCADO *cojita cheese and fresh tomato salsa . 8*

SMOKY PORK *cojita cheese, black beans, fresh tomato salsa and guacamole . 10*

QUESO FUNDIDO

jack, oaxaca and manchego cheeses with tortilla chips

TRES QUESO *onion-poblano rajas . 8*

HOUSEMADE CHORIZO *roasted poblano rajas . 10*

SAUTÉED SHRIMP *onion-poblano rajas . 11*

ENSALADAS & SOPAS

add grilled chicken or *grilled skirt steak . 4

add shrimp . 5 or chilled dungeness crab . 6

BARRIO CHOPPED *romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, queso cotija and pumpkin seeds with buttermilk-cilantro dressing . 8 half / 11 full*

LOCAL ORGANIC TOMATO SALAD *arugula, avocado, cucumber, jicama and fresno vinaigrette . 9 half / 12 full*

DUNGENESS CRAB *arugula, dry-cured chorizo, grape tomatoes and sweet corn vinaigrette . 10 half / 13 full*

TORTILLA SOUP *chicken, black beans, tomato, guajillo chile broth and shredded tortillas . 6*

POZOLE *traditional stew of shredded pork, guajillo chiles and hominy with garnishes . 7*

TACOS & ENCHILADAS

TRIOS

three tacos served with choice of frijoles charros or drunken beans

PORK LOIN AL PASTOR *caramelized pineapple, shaved red onion and cilantro . 13*

SHREDDED CHICKEN EN ADOBO *escabeche slaw, toasted sesame seeds, queso cotija and ancho syrup . 13*

ROASTED BEETS *arugula, toasted pumpkin seeds, cotija cheese and chipotle vinaigrette . 12*

WILD KING SALMON *pineapple-cucumber salsa, crema and cilantro . 15*

***GRILLED SKIRT STEAK** *oaxaca cheese, radish, onion-poblano rajas, cilantro and tomato-habanero salsa . 14*

SUMMER SQUASH *roasted zucchini, drunken beans, red pepper rajas, corn and crema . 13*

TECATE BATTERED TRUE COD *crisp cabbage, fresh tomato salsa and habanero aioli . 15*

CAZUELAS

build your own tacos served with warm corn tortillas

SMOKY PORK SHOULDER *escabeche slaw, guacamole, frijoles charros and fresh tomato salsa . 15*

CHORIZO AND EGG *manchego cheese, fried potatoes, guacamole, fresh tomato salsa and house hot sauce . 14*

SAUTÉED SHRIMP *escabeche slaw, guacamole, crema, tomato-habanero salsa and frijoles charros . 16*

ENCHILADAS

CHICKEN EN ADOBO *jack and oaxaca cheeses, black bean-roasted garlic sauce and red chile rajas . 14*

LOBSTER *queso oaxaca, red chile rajas and roasted tomato crema . 20*

SHREDDED SMOKY PORK *caramelized onion-poblano rajas, golden raisins, almonds, jack cheese and guajillo-tomato sauce . 14*

TRES QUESO *jack, oaxaca and manchego cheeses, seasonal vegetables and tomatillo sauce . 13*

PLATOS ESPECIALES

BRAISED SHORT RIBS *sautéed zucchini, poblano chiles and caramelized onions served with tortillas . 17*

CARNE ASADA *chile rubbed grilled skirt steak, grilled onions, rice and frijoles charros served with tortillas . 18*

CHICKEN EN MOLE NEGRO *pan-roasted free-range breast, rice and chile rajas served with tortillas . 17*

WILD KING SALMON *roasted fingerling potatoes, black bean-corn salsa and tomatillo butter sauce . 23*

CHIPOTLE BBQ RIBS *corn bread and honey butter, seasonal vegetables and creamy escabeche slaw . 18*

DUNGENESS CRAB CHILE RELLENO *potato-pea puree, dry-cured chorizo and corn crema . 18*

SIDES . 3.5 each

YUCCA FRIES *chipotle ketchup*

FINGERLING POTATOES *chipotle glazed*

CORNBREAD *honey butter*

ESCABECHE SLAW *pickled vegetables*

DRUNKEN BEANS *tecate beer*

FRIJOLE CHARROS *bacon, onion and chorizo*