

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

SAUTÉED CALAMARI *capers, fire-roasted tomatoes, dry-cured chorizo, extra virgin olive oil* . 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* . 7

SMOKY PORK *cojita cheese, black beans, fresh tomato salsa and guacamole* . 9

QUESO FUNDIDO

jack, oaxaca and manchego cheeses with tortilla chips

TRES QUESO *onion-poblano rajas* . 8

HOUSEMADE CHORIZO *roasted poblano rajas* . 10

SAUTÉED SHRIMP *red chile 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, cojita cheese, toasted pumpkin seeds, crema and chipotle vinaigrette* . 12

WILD KING SALMON *pineapple-cucumber salsa, crisp cabbage, 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 *almonds, golden raisins, 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 *roasted 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 ROJO *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

***GRILLED RIBEYE STEAK** *charred teardrop tomatoes and chipotle roasted fingerling potatoes* . 20

CHIPOTLE BBQ RIBS *corn bread and honey butter, seasonal vegetables and creamy escabeche slaw* . 19

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*