

FOR THE TABLE

LOLA GUACAMOLE	10
fried lentils / spicy chickpeas / prepared tableside	
CRISPY CHIPS + TRES SALSAS	9
salsa mexicana / creamy habanero / puerto nuevo	
CRISPY CAULIFLOWER	8
cauliflower purée / xnipec sauce / pickled onion / currants / dill / pickled fresno	
MEXICAN TRUFFLE QUESO FUNDIDO	11
sweet corn / huitlacoche / epazote / mexican cheeses	

SOUPS + SALADS

chicken +6 / shrimp +8 / verlasso salmon +12 / avocado + 2

SPICY TORTILLA SOUP	8
shrimp-tomato broth / cilantro / mexican crema	
ROASTED CORN SOUP	8
charred corn / panela cheese / chile oil	
CLASSIC CAESAR SALAD	9
whole leaf romaine / garlic / parmesan cheese / croutons	
KALE & CORN SALAD**	11
ponzu salsa verde / toasted cashews / cherry tomatoes / corn aioli / avocado	
MIXED GREENS	6
altius farms greens / oregano vinaigrette / pickled chayote / colorado peaches / currants	

Not all ingredients are listed. While we cannot maintain a gluten free kitchen, we strive to accommodate dietary & allergy restrictions to the best of our ability. Please ask your server about modifications. *These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.

**These items contain nuts.

SMALL PLATES

GREEN MACHINE TOSTADA*	10
shrimp / raw salsa verde / avocado / watercress	
VEGETABLE TOSTADA	7
black lentil & ceviche barley / charred scallion / lime-sesame vinaigrette / avocado	
STUFFED CHILE GUEROS	13
blue crab + shrimp / ensenada beer battered / cilantro-soy / ginger	
CHARRED OCTOPUS**	16
pipian / salsa semilla / chipotle aioli / smoked potato salad	
SALMON TIRADITO*	12
peach and yuzu leche de tigre / avocado mousse / sesame tostada	
YELLOWFIN TUNA AGUACHILE*	14
green apple / jalapeño shiso juice / red onion / sea beans	
SHRIMP CEVICHE NEGRO*	13
black ash salsa / burnt cucumber / cherry tomato / red onion	
SURF AND TURF TOSTADA*	12
ahi tuna / charred jalapeño crema / dried beef machaca / pickled onion / avocado	
OYSTERS (1/2 DZ)	
GRILLED	24
serrano ponzu / butter / chives / dried beef machaca	
KUMIAI RAW*	20
freshly shucked / yuzu habanero	
FRIED	24
masa fried / carrot aguachile	

CHEF / PARTNER JAVIER PLASCENCIA EXECUTIVE CHEF SHEILA LUCERO

CHEF DE CUISINE JERRED ASHTON

MAIN DISHES

GRILLED CHICKEN ASADO TACOS**	15
creamy cabbage / cotija cheese / pico de gallo / 4 bean salad	
ENSENADA BEER BATTERED PACIFIC COD TACOS**	15
napa cabbage / mexican crema / pico de gallo / 4 bean salad	
TIJUANERO TACOS**	16
shrimp / octopus / carne asada / monterey jack cheese / pinto beans / 4 bean salad	
LOBSTER ENCHILADAS	27
creamy tomatillo salsa / oyster mushrooms / arroz verde	
PAN SEARED SALMON*	25
chayote + root vegetable slaw / green curry chile atole / baby corn	
WHOLE FISH ZARANDEADO	28
guajillo adobo / arroz verde / charros beans	
ROASTED SPATCHCOCK CHICKEN	23
manzanilla olive mole / smoked fingerling potato / crispy kale	
BRAISED SHORT RIB	26
charro beans / charred jalapeño / pickled cippolini / chili rojo / warm tortilla	
SIDES	
CRUNCHY KALE	5
4 BEAN SALAD	4
ARROZ VERDE & CHARROS BEANS	5
SMOKED FINGERLING POTATO HASH	6
CHEESE ENCHILADA WITH CHILE ROJO	6

A taste of Baja, Mexico: sustainably fished, globally inspired, authentically prepared.