



TO START

THE OYSTER 🍷	\$19	BURRATA	\$14
<i>Rockefeller-Style: Spinach, Bacon, Cheese Or Raw: Smoked Ponzu, Cocktail Sauce</i>		<i>Mixed Tomatoes, Basil-Pistachio Pesto, Focaccia Bread</i>	
ICEBERG	\$16	ORGANIC GREENS	\$12
<i>Red Onion, Cherry Tomato, Bacon, Blue Cheese</i>		<i>Organic Lettuce Mix, White Grapes, Cucumber, Green Beans, Fava Beans, Caramelized Seeds, Honey-Mustard Vinaigrette</i>	
FROM MAZATLAN 🍷	\$17	FROM THE HARBOR 🐟	\$12
<i>Gorgonzola Cheese-Stuffed Shrimp, Bacon Crust</i>		<i>Tuna Tiradito Topped with a Fine Herb & Mango Sauce</i>	
IN A POT 🍷	\$15	SOMETHING RUSTIC	\$15
<i>Mussels cooked in White Wine, Lemon, Versatile 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 CHOWDER 🍷🐟	\$13
<i>A French Classic with White Wine, a Hint of Cognac, and Mozzarella Cheese</i>		<i>Clams from the Sea of Cortez, Cured Pork Fatback from the Heartland, Potato, Sour Cream</i>	

TO KEEP THE NIGHT GOING

BURGER	\$22	SLOW-COOKED	\$29
<i>Grilled Pretzel Bun, Angus Beef Patty, Chipotle Mayo Dressing, Cheddar Cheese, Roasted Onion, Lettuce; served with Potato Wedges, Garlic Confit</i>		<i>48-Hour slow-cooked Brisket, Morita Chili-Oaxacan Chocolate Sauce, Mashed Potato, Chalot, Chives</i>	
RISOTTO	\$20	FROM THE SEA	\$29
<i>Mixed Mushrooms, Parmesan Cheese, Mascarpone Cheese</i>		<i>Catch of The Day served with Cilantro Sauce, Sautéed Mushrooms, Cauliflower Purée.</i>	
PASTA	\$18	ON THE ROCKS	\$29
<i>Conchiglioni stuffed with Spinach, Chard, and Ricotta Cheese; served in Pomodoro Sauce</i>		<i>Grilled Octopus served with Cauliflower Purée, Baby Carrots, Asparagus</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 (7.8 oz)	\$35	FLAP STEAK (7.1 oz)	\$30
FLANK STEAK (7.1 oz)	\$30	HALF CHICKEN	\$20
U15 SHRIMP (7 pcs)	\$25	RIB EYE (14.1 oz)	\$59
NEW YORK STRIP (12 oz)	\$55	SALMON	\$30

AGED CUTS

NEW YORK STRIP (10.6 oz)	\$59	RIB EYE (12.3 oz)	\$79
KC STRIP STEAK* (21.2 oz)	\$99	PORTERHOUSE STEAK* (24.7 oz)	\$99
COWBOY STEAK* (19.8 oz)	\$120	*Not included with Culinary Experience	

MEAT TEMPERATURE

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
Cool red center	Warm red center	Pink center	Slightly pink center	No pink center



SIDE DISHES

GARLIC MASHED POTATOES	\$6	GRILLED VEGETABLES  	\$6
BAKED POTATO	\$6	SAUTÉED MUSHROOMS IN WHITE WINE  	\$6
MAC & CHEESE	\$6	ASPARAGUS (Seasonal)  	\$6
FRENCH FRIES	\$6		

SAUCES

· BÉARNAISE HOT · CABERNET DEMI
· PEPPERCORN · CHMICHURRI



Fish



Seafood



Crustaceans



Gluten Free



Vegan

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