



MENU

DRINKS 16 OZ

HOUSE WINE BY THE GLASS

MIMOSA

\$14

WINE BY THE GLASS

\$13

House White Wine

House Red Wine

House Sparkling Wine

TOP MOST SUGGESTED COCKTAILS

\$14

PACIFIC DUNES MARGARITA

Destilador Tequila, Lime Juice, Orange Liquor, Carrot Juice, Habanero Chili

BETTER THAN EXPECTED MARGARITA

Destilador Tequila, Lime Juice, Orange Liquor, Pineapple, Agave Syrup, Jalapeño Pepper, Cucumber

SHARK-ARITA

Destilador Tequila, Lime Juice, Basil Leaves, Cucumber, Angostura Bitter

MIXOLOGY

THICKLED PINK

\$17

Tequila Reposado, St. Germain, Aperol, Lime Juice, Grapefruit

ANNANA

Sacalágrimas Mezcal, Controy Orange Liquor, Pineapple Purée, Lime Juice

TAMARIND MEZCALITA

Sacalágrimas Mezcal, Controy Orange Liquor, Ancho Reyes Chili Liquor, Lime Juice, Tamarind

BLACKBERRY SMASH

Blended Scotch Whisky, Blackberry, Simple Syrup, Fresh Mint, Club Soda

ELDER FLOWER BLUSH

Potter's Gin, Strawberry Purée, Mint St. Germain, Prosecco

HIBISCUS MEZCALITA

Sacalágrimas Mezcal, Controy, Simple Syrup, Hibiscus

MESCALTINI FRESH

Sacalágrimas Mezcal, Peach Liquor, Grapefruit, Simple Syrup, Strawberry

BAJA KIR ROYAL

\$19

Dry Prosecco, Cassis Liquor

TO START

GUACAMOLE



\$16

Pico de Gallo, Serrano Chili, Coriander, Tortilla Chips

SHRIMP CEVICHE 150 g



\$19

Black Sauce, Lime Juice, Tomato Juice, Cucumber, Avocado, Coriander

FISH CEVICHE 150 g



\$20

Creamy Aguachile Sauce, Lime & Orange Juice, Red Onion

SEAFOOD MOLCAJETE 250 g



\$30

Octopus, Shrimp, Chocolate Clam, Red Onion, Tomato, Chirimico

SHRIMP AGUACHILE 150 g



\$17

Red Onion, Oregano, Tomato Cherry, Avocado, Coriander, Tortilla Chips

SALSA BORRACHA OYSTER 3 pz



\$18

Dark Beer Sauce, Cucumber, Red Onion, Avocado, Coriander, Tortilla Chips

SALADS

RED FRUITS SALAD



\$15

Mixed Lettuce, Goat Cheese, Sesame, Berries, Crouton, Vanilla Vinaigrette

CAESAR SALAD



\$14

Croutons, Parmesan Cheese & Cherry Tomato

WEDGE SALAD



\$14

Blue Cheese Dressing, Cherry Tomato, Fried Bacon, Boiled Egg



Fish



Dairy



Crustaceans



Eggs



Molluscs



Gluten Free



Vegan



Walnut



Soybean



Sesame

Prices are in US Dollars and include taxes.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please let your server know if you have any dietary restrictions.



MENU

CHEF’S SPECIAL

SEAFOOD SOUP 200 g   	\$26
Shrimp, Octopus, Fish, Clam, Tomato, Avocado	
GARLIC SHRIMP 200 g  	\$26
Butter, Olive Oil, Mexican Rice, Mixed Vegetables	
FISH STEAK 200 g 	\$25
Mexican Rice, Mixed Salad, Radish, Avocado	
AJILLO OCTOPUS 200 g  	\$36
Garlic, Guajillo Chili, Butter, Mashed Potatoes	
CHICKEN ALAMBRE 150 g 	\$14
Mix Of Bell Pepper, Red Onion, Mozzarella Cheese, Ranchera Sauce	
BEEF STEAK ALAMBRE 150 g 	\$22
Mix Of Bell Peppers, Red Onion, Mozzarella Cheese, Ranchera Sauce	
* SHRIMP ALAMBRE 150 g  	\$22
Mixed of Bell Peppers, Red Onion, Mozzarella Cheese, Ranchera Sauce	
MOLCAJETE AQUA 250 g   	\$36
Skirt Steak, Chicken Breast, Shrimp, Octopus, Grilled Cheese, Cambray Onion, Avocado, Ranchera Sauce	
SKIRT STEAK AQUA 200 g	\$22
Guacamole, Pico de Gallo, Mexican Rice	
CHICKEN BREAST AQUA 200 g	\$15
Guacamole, Pico de Gallo, Mexican Rice	

FOR LUNCH

OLD SCHOOL BURGER 180 g 	\$25
Lettuce, Tomato, Red Onion, Cheddar Cheese, Bacon, Mayonnaise	
NACHOS 	\$15
Cheddar Sauce, Refried Beans, Guacamole, Pico de Gallo, Jalapeño Chili	
CHICKEN NACHOS 150 g 	\$20
Refried Beans, Cheese Sauce, Guacamole, Jalapeño Chili, Pico de Gallo, Chicken Breast	
BEEF NACHOS 150 g 	\$23
Refried Beans, Cheese Sauce, Guacamole, Jalapeño Chili, Pico de Gallo, Flank Steak	
SHRIMP NACHOS 150 g  	\$23
Refried Beans, Cheese Sauce, Guacamole, Jalapeño Chili, Pico de Gallo, Shrimp	
CLUB SANDWICH 100 g 	\$23
Turkey Ham, Chicken Breast, Bacon, Yellow Cheese, French Fries	
BBQ OR BUFFALO  	\$25
CHICKEN WINGS 454 g	
Bbq or Bufalo Sauce, Crudites, Ranch Dressing	
COMBO AQUA  	\$40
Chicken Wings 450 g, Bbq Sauce, Onion Rings, Cheese Fingers 150 g, Ranch Dressing	
COMBO SATAY 250 g  	\$35
Octopus, Chicken Breast, Skirt Steak, Shrimp, Fried Rice, Teriyaki Sauce	

TACOS & QUESADILLAS

QUESADILLA 	\$13	BAJA FISH TACOS 150 g   	\$19
Pico de Gallo, Mozzarella Cheese, Flour Tortilla		Flour Tortilla, Tartar Sauce, Coleslaw, Tempura, Green Sauce, Pico de Gallo	
CHICKEN QUESADILLA 150 g 	\$15	GRILLED CHICKEN TACOS 150 g	\$17
Green Sauce, Pico de Gallo, Mozzarella Cheese, Flour Tortilla		Flour Tortillas, Refried Beans, Pico de Gallo, Green Sauce	
FLANK STEAK QUESADILLA 150 g 	\$18	GRILLED FLANK STEAK TACOS 150 g	\$19
Green Sauce, Mozzarella Cheese, Pico de Gallo, Flour Tortilla		Flour Tortillas, Refried Beans, Pico de Gallo, Green Sauce	
SHRIMP QUESADILLA 150 g  	\$21	GOBERNADOR TACOS 150 g  	\$20
Green Sauce, Pico de Gallo, Mozzarella Cheese, Flour Tortilla		Flour Tortilla, Mozarella Cheese, Shrimp, Pico de Gallo	
BAJA SHRIMP TACOS 150 g 	\$19		
Flour Tortilla, Tartara, Coleslaw, Tempura, Green Sauce			



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