



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	\$17
Sacalágrimas Mezcal, Controy Orange Liquor, Pineapple Purée, Lime Juice	
TAMARIND MEZCALITA	\$17
Sacalágrimas Mezcal, Controy Orange Liquor, Ancho Reyes Chili Liquor, Lime Juice, Tamarind	
BLACKBERRY SMASH	\$17
Blended Scotch Whisky, Blackberry, Simple Syrup, Fresh Mint, Club Soda	
ELDER FLOWER BLUSH	\$17
Potter’s Gin, Strawberry Purée, Mint St. Germain, Prosecco	
HIBISCUS MEZCALITA	\$17
Sacalágrimas Mezcal, Controy, Simple Syrup, Hibiscus	
MESCALTINI FRESH	\$17
Sacalágrimas Mezcal, Peach Liquor, Grapefruit, Simple Syrup, Strawberry	
BAJA KIR ROYAL	\$19
Dry Prosecco, Cassis Liquor	

Apetizzers

GUACAMOLE 	\$16
Pico de Gallo, Tlayuda, Corn Chips, Serrano Chili	
WINGS 454 g  	\$22
Buffalo or BBQ Sauce, Crudites, Ranch Dressing	
NACHOS 	\$15
Sauce Cheese, Refried Beans, Guacamole, Pico de Gallo, Jalapeño Chili	
CHICKEN NACHOS 150 g 	\$20
Chicken Breast, Refried Beans, Guacamole Sauce, Pico de Gallo, Jalapeño Chili	

Salads

CAESAR SALAD   	\$14
Parmesan Cheese, Cherry Tomatoe, Chili Crouton	
GORZONZOLA & PEAR SALAD  	\$14
Blue Cheese, Condied Nuts	
TROPICAL SALAD 	\$12
Mixed Lettuce, Pinapple, Pear, Strawberry, Kiwi	



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

Seafood Specialities

- *SHRIMP COCKTAIL 150 g

Avocado, Pico de Gallo, Corn Chips, Red Onion, Cucumber

\$17

*BAJA SHRIMP CEVICHE 150 g

Leche de Tigre, Corn Chips, Red Onion, Cilantro, Avocado

\$19

*FISH BAJA CEVICHE 150 g

Leche de Tigre, Corn Chips, Red Onion, Cilantro, Avocado

\$20

Burger & Sandwich

*CHORIZO BURGER 180 g

Argentinian Chorizo, Tartar Sauce, Guacamole, Oaxaca Cheese Red Onion, Mayonnaise

\$19

*OLD SCHOOL BURGER 180 g

Lettuce, Tomate, Red Onion, Cheddar Cheese, Bacon, Mayonnaise

\$25

CLUB SANDWICH 100 g

Turkey Ham, Chicken Breast, Bacon, Cheddar Cheese

\$23

CUBANO SANDWICH 100 g

Mozzarella Cheese, Camitas, Turkey Ham, Mustard-Habanero Mayonnaise

\$23

CAESAR CHICKEN WRAP 150 g

Grilled Chicken, Caesar Salad, Italian Lettuce

\$15

Tacos y Quesadillas

QUESADILLA

Guacamole Sauce, Pico de Gallo, Mozzarella Cheese

\$13

CHICKEN QUESADILLA 150 g

Guacamole Sauce, Pico de Gallo, Mozzarella Cheese, Chicken Breast

\$15

FLANK STEAK QUESADILLA 150 g

Avocado Sauce, Mozzarella Cheese

\$18

SHRIMP QUESADILLA 150 g

Avocado Sauce, Pico de Gallo, Mozzarella Cheese

\$21

GRILLED CHICKEN TACOS 150 g

Flour Tortillas, Refried Beans, Mexican-Style Rice, Pickled Onion, Pico de Gallo

\$17

GRILLED FLANK STEAK TACOS 150 g

Flour Tortillas, Refried Beans, Mexican-Style Rice, Pickled Onion, Pico de Gallo

\$19

GRILLED SHRIMP TACOS 150 g

Flour Tortilla, Refried Beans, Mexican-Style Rice, Pickled Onion, Pico de Gallo

\$19

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