



• MIXOLOGY •

<b>Thickled Pink</b> Tequila Reposado, St. Germain, Aperol, Lime Juice, Grapefruit	\$17
<b>Annana</b> Sacalágrimas Mezcal, Controy Orange Liquor, Pineapple Purée, Lime Juice	\$17
<b>Tamarind mezcalita</b> Sacalágrimas Mezcal, Controy Orange Liquor, Ancho Reyes Chili Liquor, Lime Juice, Tamarind	\$17
<b>Blackberry Smash</b> Blended Scotch Whisky, Blackberry, Simple Syrup, Fresh Mint, Club Soda	\$17
<b>Elder Flower Blush</b> Potter's Gin, Strawberry Purée, Mint St. Germain, Prosecco	\$17
<b>Hibiscus mezcalita</b> Sacalágrimas Mezcal, Controy, Simple Syrup, Hibiscus	\$17
<b>Mescaltini Fresh</b> Sacalágrimas Mezcal, Peach Liquor, Grapefruit, Simple Syrup, Strawberry	\$17
<b>Baja Kir Royal</b> Dry Prosecco, Cassis Liquor	\$19

• GUACAMOLE & SALADS •

<b>GUACAMOLE</b>  Pico de Gallo, Tlayuda, Corn Chips, Serrano Chili	\$16
<b>TOMATO SALAD</b>  Corn Tortilla, Habanero Sauce, Macha Sauce	\$14
<b>CAESAR SALAD</b>    Sesame Seeds, Olive Oil, Chili Powder	\$14
<b>BONELESS SALAD</b> 150 g   Carrots, Cucumber, Crispy Tortilla Avocado, Celery, Ranch Dressing	\$15
<b>FISH CEVICHE</b> 150 g  Tomate, Red Onion, Avocado, Lime Juice, Black Sauces	\$18

• DRINKS 16 OZ •

<b>HOUSE WINE BY THE GLASS</b>	
<b>Mimosa</b>	\$14
<b>Wine by the glass</b>	\$13
House White Wine	
House Red Wine	
House Sparkling Wine	
<b>TOP MOST SUGGESTED COCKTAILS</b>	\$14
<b>MARGARITA PACIFIC DUNES</b> Destilador Tequila, Lime Juice, Orange Liquor, Carrot Juice, Habanero Chili	
<b>MARGARITA BETTER THAN EXPECTED</b> Destilador Tequila, Lime Juice, Orange Liquor, Pineapple, Agave Syrup Jalapeño Pepper, Cucumber	
<b>SHARK-ARITA</b> Destilador Tequila, Lime Juice, Basil Leaves, Cucumber, Angostura Bitter	

• CHEF'S SPECIAL •

<b>COCONUT SHRIMP</b> 180 g  Mango Sauce with Habanero	\$24
<b>BEEF FAJITA</b> 150 g Refried Beans, Guacamole	\$22
<b>CHICKEN FAJITA</b> 150 g Refried Beans, Guacamole	\$19
<b>SHRIMP FAJITAS</b> 150 g  Refried Beans, Guacamole	\$22
<b>BBQ BACK RIBS</b> 350 g   Potato Wedges, Ranch Dressing	\$25
<b>BBQ WINGS</b> 454 g   Crudites, Ranch Dressing	\$22
<b>CHEESE SANDWICH</b>  Cheddar, Mozzarella Cheese	\$15
<b>BRISKET SANDWICH</b> 240 g Smoked Brisket, Roasted Onion, Mushroom, Avocado, Potatoes	\$25
<b>BONELESS SANDWICH</b> 150 g   Sweet Coleslaw, Jalapeño Dressing, Onion Rings	\$19
<b>PULLED PORK SANDWICH</b> 200 g Guacamole, Red Onion, Grated Carrot, Potatoes	\$19



Fish



Dairy



Crustaceans



Eggs



Molluscs



Gluten Free



Vegan

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.



• BURGER •

**GOUDA CHEESE BURGER** 180 g   **\$25**

Pretzel Bread, Tomato, Lettuce

• PIZZAS •

**\*SHRIMP WITH GARLIC SAUCE AND MUSHROOMS** 150 g   **\$23**

Mushrooms Mixed, Mozzarella Cheese, Pomodoro Sauce

**MARGARITA PIZZA**  **\$18**

Mozarella Cheese, Basil, Tomato

**PEPPERONI PIZZA**  **\$18**

Mozarella Cheese, Pomodoro Sauce

**RANCHERA PIZZA** 150 g  **\$23**

Skirt Steak, Roasted Onion, Avocado, Mixed Lettuces

• TACOS •

**FLANK STEAK TACO** 150 g  **\$18**

Marinated Skirt Steak, Pico de Gallo, Refried Beans

**PASTOR TACO** 150 g **\$18**

Pork Meat, Pico de Gallo, Refried Beans, Guacamole

**\*SHRIMP TACO** 150 g  **\$18**

Shrimp, Pico de Gallo, Refried Beans, Guacamole

**CHICKEN TACO** 150 g  **\$16**

Chicken Breast, Pico de Gallo, Refried Beans, Guacamole


**\*FISH TACO** 150 g  **\$19**

Poblano Tartare, Cabbage Salad, Tempura

• NACHOS •

**CLASSICS**  **\$15**

Sauce Cheese, Guacamole, Pico de Gallo, Refried Beans

**CHICKEN NACHOS** 150 g  **\$20**

Breast Chicken, Refried Beans, Sauce Cheese, Guacamole, Pico de Gallo, Jalapeño Chili

**SKIRT STEAK NACHOS** 150 g  **\$23**

Sauce Cheese, Guacamole, Pico de Gallo, Refried Beans, Jalapeño Chili, Flank Steak

**SHRIMP NACHOS** 150 g   **\$23**

Sauce Cheese, Guacamole, Pico de Gallo, Refried Beans, Jalapeño Chili, Shrimp

• ADDITIONAL FEATURES •

**CHICKEN** 150 g **\$ 9**

**MEAT** 150 g **\$11**

**SHRIMP** 150 g  **\$11**



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Dairy



Crustaceans



Eggs



Molluscs



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