

NEW MENU



STARTERS

Guacamole	7
Hass avocados, lime, cilantro, red onion, serrano, cotija cheese Add pork chicharron, grilled pineapple +2 Add chapulines +2	
Grilled Elotes	7
Ancho cream, cotija cheese	
Queso Fundido	17
Oaxican cheese, chorizo, salsa macha, corn tortilla	
Roasted Bone Marrow (2 pc)	22
Sopes, raw vegetable salad, prickly pear vinaigrette	
Calamari	18
Blue corn meal, ancho chili-date aioli, grilled lemon	
Ahi Tuna	11
Chicharron tostada, avocado cream, cucumber, mango, citrus-soy, sesame seeds	
Aguachile Negro	19
Poached shrimp, cucumber, red onions, serrano, tortilla ashes marinade	
Ceviche	17
Mahi mahi, tomatoes, red onion, cilantro, lime, serrano	
Ribeye Nachos (Dry Aged)	16
Crispy handmade tortilla chips topped with tender dry-aged ribeye, melted cheese and flavorful toppings for the ultimate elevated nacho experience	

CHEF SPECIALS

Ribeye Steak (Dry Aged 14 oz)	48
Salsa molcajete, tortillas, guacamole, charro beans	
Lamb Shank	35
6-hour slow roasted in pibil sauce, refried black beans, wild green salad	
Barbacoa Short Ribs	38
8-hour slow roasted in barbacoa sauce, roasted, pickled and pureed cauliflower, wild green salad	
Salmon	27
Baked with banana leaf, veracruzana sauce, refried black beans, fried capers	

DESSERT

Caramel Flan	8
Egg custard with sweet caramel glaze, fresh blueberries, strawberries, topped with whipped cream	
Chocolate Cake	9
Flourless cake with macerated berries	
Churros	7
Caramel drizzled fried dough tossed in cinnamon sugar	

TACOS

(Two per order)

Carne Asada (Dry Aged Ribeye)	11
Grilled dry-aged rib-eye steak, shredded cabbage, roasted salsa, cotija cheese, flour tortilla	
Cochinita Pibil	10
Slow braised mayan style pork, pickled onion, corn tortilla, black bean puree, salsa verde	
Baja Fish	10
Beer battered, pickled cabbage, pico de gallo, lobster cream, lemon crema, corn tortilla	
Baja Shrimp	12
Beer battered, pickled cabbage, pico de gallo, lobster cream, lemon crema, corn tortilla	
Adobada	10
Marinated pork, grilled pineapple, cilantro, salsa verde, black bean puree, corn tortilla	
Portobello Mushrooms	9
Date mole, seasoned vegetables, yellow corn hand-made tortilla	
Gobernador	12
Grilled smoked tuna quesadilla, lemon crema, avocado, salsa macha, pickled cabbage and onions	
Chicken Taco	10
Pico, corn tortilla, pickled onion, salsa roja	
Avocado Taco	9
Corn tortilla, beer battered, pickled onion, pickled cabbage, lemon crema	
Taco Plate (3 tacos)	21
3 tacos, rice, beans. Choices: carne asada, cochinita Pibil, baja fish, baja shrimp, adobada, chicken	

KIDS

Cheese Quesadilla	7
Kids Pasta	9
Tomato sauce	
Crispy Chicken Nuggets	11

SIDES

Frijoles Charros	6
Black Beans	5
Roasted Cauliflower	7
Mexican Rice	5
Papas Ala Diabla	7

CARLSBAD

2525 El Camino Real Ste 200
Carlsbad, CA 92008
657-324-2113

SACRAMENTO

2960 Del Paso Rd
Sacramento, CA 95834
916-713-2140

FREMONT

43968 Pacific Commons Blvd.
Fremont, CA 94538
510-338-3463

Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or dietary restrictions prior to ordering. Prices and availability are subject to change without notice.

Thank you for dining with us!

NEW MENU



MEXICAN FLATBREAD PIZZAS

- Mexican Chorizo Pizza** 22
Red salsa, pico de gallo, cilantro, chorizo, crema, mozzarella cheese, pickled jalapeño
- Mexican Hawaiian Pizza** 22
Adobada, pineapple, red salsa, mozzarella cheese, bell peppers

BOWLS

- Mas Fuego Bowl** 19
Crispy flour tortilla, rice, beans, cabbage, pico de gallo, guacamole, crema (choice of chicken, adobada, cochinita pibil, carne asada)
- Ahi Tuna Bowl** 21
Rice, cucumber, mango, ahi tuna, green onion, tortilla strips, citrus soy sauce, cabbage, sesame seeds, avocado

HOUSE SPECIAL COCKTAILS

- Margarita Classico** 12
Astral blanco, fresh lime, agave, triple sec
- Margarita Pitchers** 39
Classico, tommy's, hibiscus, jalepenos
- Hibiscus Margarita** 15
Volcan reposado, hibiscus, jamaica agua fresca, fresh lime
- Mezcal Margarita** 14
Lost explorer mezcal, combier, fresh lime
- Jalapeño Margarita** 14
Tanteo jalepeno, combier, fresh lime, agave
- Tom's Skinny Margarita** 15
Don julio blanco, fresh lime, agave
- Lost At Sea** 16
Lost explorer espadin mescal, orgeat, pineapple, fresh lime, ipa
- Pain Reliever** 14
Bacardi, malibu, orange, pineapple, coconut, nutmeg, myers
- Mexican Old Fashioned** 14
Lost explorer espadin mezcal, casmigos reposado
- Espresso Martini** 14
Ketel 1, kaluha, coffee (espresso latte martini Available upon request)
- Bee's Knees** 14
Bar hill gin, honey, fresh lemon
- Classic Mojito** 15
Bacardi, fresh lime, simple syrup

HOUSE ENTREES

- Torta with Fries** 17
Lettuce, tomatoes, mayo, pickled jalapeño, avocado, cucumber (choice of carne asada, cochinita pibil, adobada)
- Quesadilla** 16
Pico de gallo, guacamole, crema, pickled cabbage (Add on meat: carne asada, chicken, adobada, cochinita pibil, chorizo)
- Enchilada** 21
Chicken, avocado, crema, cabbage, cotija cheese, red onion. Served with rice and beans.
- Dry Aged Ribeye Fajitas** 27
Flour tortillas, bell pepper mix, guacamole, pico de gallo, sour cream, side of house-made salsa

SOUP & SALAD

- Caesar Salad** 11
Baby gem lettuce, brioche croutons, cotija cheese, smoked oyster dressing
- Chicken Tortilla Soup** Cup 5 Bowl 8
Avocado cream, tortilla strips

BEER SELECTION

- House Draft Beer** 6.50
Blonde, mexican larger
- Draft Beer** 8
Boat shoes hazy, aurora hoppyallis, space dust, stone delicious, sierra celebration, sculpin lagunitas, stone buenaveza, red trolley, 805, michelob ultra, pacifico, modelo, modelo negra, dos equis xx, blue Moon, coors light, kona longboard
- Bottled Beer** 7
Corona premier, corona extra, fat tire, heineken, mango cart, budweiser, modelo, heineken 00, corona 00
- Cubeta** 32
Bucket of 5 mix n match bottled beers
- House Michelada** 11
Gordi bueno michelada mix with our house mexican lager

HOUSE AGUA FRESCAS

- Horchata** 5
- Jamaica** 5
- Lemonade** 5
- Tamarindo** 5

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