

NEW MENU



## STARTERS

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

## CHEF SPECIALS

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

## DESSERT

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

## TACOS

(Two per order)

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

## KIDS

<b>Cheese Quesadilla</b>	7
<b>Kids Pasta</b>	9
Tomato sauce	
<b>Crispy Chicken Nuggets</b>	11

## SIDES

<b>Frijoles Charros</b>	6
<b>Black Beans</b>	5
<b>Roasted Cauliflower</b>	7
<b>Mexican Rice</b>	5
<b>Papas Ala Diabla</b>	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!

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## 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 mezcal, orgeat, pineapple, fresh lime, ipa
- Pain Reliever** 14  
Bacardi, malibu, orange, pineapple, coconut, nutmeg, myers
- Mexican Old Fashioned** 14  
Lost explorer espadin mezcal, casmigros 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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