

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	

**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	

**CHEF SPECIALS**

<b>Ribeye Steak (Dry Aged   14 oz)</b>	48
Salsa molcajete, tortillas, guacamole, charro beans	
<b>Mary's Roasted Half-Chicken</b>	32
Date mole, cambray potatoes, toasted sesame seeds (see server for prep time)	
<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	

**SOUP & SALAD**

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

**KIDS**

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

**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	

**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
<b>Esquites</b>	6

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