

# STARTERS

## CHIPS & SALSA 🌶️ ●

house tortilla crisps paired with artisan salsa, mashed pinto beans and MHB Solis IPA beer cheese fondue 4.85

## MACHO NACHO

house tortilla chips topped with mike hess solis ipa cheese fondu, beans, jalapeño rings, crema fresca, and pico de gallo 8.85  
*add carne asada +2.50, pollo asado +2.25, carnitas +2.25, or spicy shrimp +4*

## CHIPS & GUACAMOLE ●

fresh guacamole topped with onion, tomato, cilantro and cotija cheese 6.25

## MEXY FRIES

fries topped with mike hess solis ipa cheese fondu, beans, jalapeño rings, crema fresca, and pico de gallo 8.85  
*add carne asada +2, pollo asado+2, carnitas +2, or shrimp +4*

## QUESADILLA CHILANGAS

two homemade corn tortillas with grilled asadero cheese 4.00

## PORK BELLY CUBES

slow cooked pork belly bites seasoned with garlic, onions, salt and pepper served with our signature coleslaw and chipotle barbecue sauce 12.25

## HOLY-VICHE

mahi mahi cooked in a lime marinade with pico de gallo, mango cubes, yams, corn, avocado, and cucumber cubes, spiced with chiltepin chiles, served with crisp house tortilla chips 9.25

## SPANISH EMPANADA ■

traditional dough pocket filled with smoked ahi tuna prepared with garlic, onions, almonds, olives, parsley & potato topped with cabbage, pico de gallo finished with a lime aioli and avocado slice 5.50

## SHRIMP IN A GLASS

caribbean style shrimp cocktail with mango and cucumber cubes, pico de gallo in a semi spicy citrus, tomato and jalapeño marinade 10.35

## SEAPORT TUNA TOWER

ahi tuna poke cubes, cucumber and avocado marinated with black truffle extract and chili arbol oil drizzled with cilantro aioli served with our house made corn chips 9.50

# TACOS

## TRADITIONAL

### CARNE ASADA 🌶️

homemade corn tortilla, grilled angus-steak, pinto beans, guacamole, onion, cilantro, tomato, and house green salsa 4.45

### OSSOBUCCO TACO

slow cooked beef shank with mushrooms and garlic topped with fresh onion & cilantro finished with our house green salsa over a crispy corn tortilla with asadero cheese 4.50

### POLLO ASADO

homemade flour tortilla, grilled chicken breast, guacamole, onion, tomato, and cilantro 3.79

### CARNITAS

homemade corn tortilla, slow-cooked pork carnitas, guacamole, onion, crunchy chicharron, and cilantro 3.79

### QUESI BIRRIA TAPATIA

homemade au jus infused crunchy flour tortilla, slow-cooked tender pulled beef, melted asadero cheese, onion, and cilantro 4.75

### HAWAIIAN CHORIZO

homemade corn tortilla, grilled pork chorizo, caramelized pineapple, and melted asadero cheese 4.50

### KIDS QUESITACOS

homemade flour tortilla, grilled asadero cheese, and choice of protein: grilled steak, chicken, or pulled pork 3.85

## SEAFOOD

### MIKE HESS FISH TACO

homemade flour tortilla topped with battered basa, cabbage, pico de gallo finished with house chipotle and lime aioli 3.75

### CAMARON ENCHILADO 🌶️

grilled shrimp, chile de árbol and pico de gallo over melted asadero cheese finished with our house lime and chipotle aioli on a homemade flour tortilla 4.50

### DREAMY SCALLOP TACO

pepper cream flambéed scallops topped with mexican squash, green onions, bacon & cotija cheese on a flour tortilla 5.85

### SURF & TURF

homemade corn tortilla, grilled angus-steak and shrimp, melted asadero cheese, cabbage, onion, tomato, cilantro, sliced avocado, and lime aioli 5.50

### CRISPY SHRIMP TACO

shrimp, bacon and cheese within a crispy corn tortilla topped with pico de gallo, cabbage and avocado drizzled w/ jalapeno salsa and crema fresca over melted asadero cheese on a flour tortilla 4.50

## VEGETARIAN

### PORTOBELLO PLAYERO ●

homemade corn tortilla, grilled baby portobello mushroom, corn, black beans, pasilla chilies, arugula, onion, tomato, melted asadero and cotija cheeses, cilantro, and serrano chili aioli 4.25  
*(vegan option available upon request)*

### PORTSIDE ZUCCHINI

golden fried zucchini topped with caramelized onions, cherry tomatoes, olives, capers, black beans and corn finished with micro greens and a lime aioli drizzle over melted asadero cheese on a corn tortilla 3.50  
*(vegan option available upon request)*

### AVOCADO CITY ●

homemade corn tortilla, tempura avocado, coleslaw, tomato, onion, arugula, micro greens, and creamy blue cheese vinaigrette 4.00  
*(vegan option available upon request)*

# SPECIALTY

### MHB STEEL BEACH FISH & CHIPS

house brewed fresh herb tempura battered white fish, over crispy truffle fries sprinkled with cotija cheese and green onion 13.95

### BAY VIEW BRISQUET BURGER

slow cooked smoked brisket on a buttered brioche bun served with our house chipotle barbeque sauce, dill pickle and our signature coleslaw 11.50

### CALI CARNE ASADA BURRO

grilled angus-steak, mozzarella and cheddar cheeses, fries, guacamole, pico de gallo, and jalapeño rings 10.75

# SIDES

### FRIJOLES DE LA OLLA ●

slow-cooked pinto beans with melted asadero cheese, tomato, onion, cilantro, cotija cheese, and grilled serrano chile finish 4.75

### FRIJOLES CHARRO

slow-cooked pinto beans with melted asadero cheese, chistorra, pork chorizo, bacon, tomato, onion, cilantro, cotija cheese, and grilled serrano chile finish 5.79

### ELOTE ASADO

traditional street corn on the cob covered in a lime aioli, cotija cheese & tajin 4.45

# SWEETS

### CHURROS RELLENOS CON CANELA

traditional crisped pastry filled with caramel, rolled in sugar and cinnamon 4.75



CHECK  
OUT  
WHAT'S  
ON TAP!

