

SHAREABLES

CHIPS & SALSA 🌶️🟡

house tortilla chips paired with artisan salsas 4.95

ENPANADA CHIPS 🌶️

golden fried corn masa pockets filled with pork chorizo and melted asadero cheese finished with a duo of aioli's and spicy aguamole green salsa sprinkled with onion and cilantro 6.95

MACHO NACHO

house tortilla chips topped with Mike Hess solis ipa cheese fondu, beans, jalapeno rings, crema fresca and Pico de Gallo 9.50
add carne asada +3, pollo asado +2.75, carnitas +2.75, 1or spicy shrimp +4.50

CHIPS & GUACAMOLE 🟡

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

TACOS

TRADITIONAL

CARNITAS 📌

Slow cooked pulled pork carnitas topped with guacamole, onion & cilantro finished with a crunchy chicharron (pork rind) on a corn tortilla 3.95

SD CARNE ASADA 🌶️🌶️

flame grilled prime steak topped with guacamole, onion, cilantro and beans finished with a spicy fresh salsa roja over a homemade corn tortilla 4.75

OSSOBUCCO TACO 🌶️🌶️

slow cooked beef shank with mushrooms and garlic topped with onions & cilantro finished with our semi spicy green salsa over melted asadero cheese on a crispy corn tortilla **(caution: may contain bone)** 4.75

POLLO ASADO 🌶️

grilled chicken breast topped with guacamole, onion, tomato and cilantro on a flour tortilla 3.95

QUESI BIRRIA TAPATIA 🌶️

homemade au jus infused crunchy flour tortilla with slow-cooked tender pulled beef, melted asadero cheese, onion, and cilantro 4.95

HAWAIIAN CHORIZO 📌

grilled pork chorizo topped with caramelized pineapple over melted asadero cheese on a corn tortilla 4.50

CHICALI 🌶️

Grilled steak, onions & poblano pepper over melted asadero cheese and mashed potatoes finished with crema fresca and cotija cheese sprinkle on a flour tortilla 4.50

KIDS QUESITACO 🌶️

homemade flour tortilla, grilled asadero cheese, and choice of protein: grilled steak, chicken, or pulled pork 3.75

SPECIALTY SIDES

MHB STEEL BEACH FISH & CHIPS

house brewed fresh herb tempura battered white fish, over crispy truffle fries sprinkled with cotija cheese and green onion 14.95

BAJA BURGER

grilled 6oz Angus Patty topped with bacon, mild cheddar cheese, guacamole lettuce, tomato, onion over a mayo spread on a brioche bun. Served with a side of fries 12.95

CALI CARNE ASADA BURRO

grilled angus-steak, mozzarella and cheddar cheeses, fries, guacamole, pico de gallo, and jalapeño rings 11.45

FRIJOLAS DE LA OLLA 🟡

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

(vegan option upon request)

FRIJOLAS CHARRO

slow-cooked pinto beans with melted asadero cheese, carnitas, chorizo, bacon, tomato, onion, cilantro, cotija cheese and a grilled green onion & serrano chili finish 5.79

ELOTE ASADO 🟡

traditional street corn on the cob covered in a lime aioli, cotija cheese & tain 4.75

SWEETS

CHURROS RELLENOS CON CANELA

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

MEXY FRIES

fries topped with Mike Hess solis ipa cheese fondu, beans, jalapeno rings, crema fresca, and pico de gallo 10.25
add carne asada +3, pollo asado +2.50, carnitas +2.50, or shrimp +4.50

QUESADILLA CHILANGAS 🟡📌

two homemade corn tortillas with grilled asadero cheese 4.50

HOLY-VICHE

mahi-mahi cooked in a lime marinade with Pico de Gallo, mango, yams, corn, avocado and cucumber cubes, spiced with chiltepin chiles, served with crispy house tortilla chips 10.95

SHRIMP-VICHE

diced cooked shrimp tossed with pico de gallo and cured with a lime-tomato marinade finished with fresh avocado, served with crispy house tortilla chips 12.95

SEAPORT TUNA TOWER 🌶️

ahi tuna poke cubes, cucumber and avocado finished with a cilantro aioli and our spicy charred habanero salsa served with corn tortilla chips 12.25

SEAFOOD

MIKE HESS FISH TACO 🌶️

battered Basa topped with cabbage & Pico de Gallo finished with chipotle and lime aioli on a flour tortilla 3.95

SPICY SHRIMP TACO 🌶️🌶️

grilled shrimp marinated with chili de árbol topped with pico de gallo over melted asadero cheese finished with our house lime and chipotle aioli on a flour tortilla 4.75

DREAMY SCALLOP TACO 🌶️

pepper cream flambéed scallops topped with Mexican squash, green onions, bacon & cotija cheese on a flour tortilla 5.95

SURF & TURF 📌

grilled steak and shrimp over melted asadero cheese topped with cabbage, onion tomato, cilantro, sliced avocado and lime aioli on a corn tortilla 5.50

CRISPY SHRIMP TACO 🌶️🌶️

shrimp, bacon and cheese within a crispy rolled corn tortilla topped with Pico de Gallo, cabbage and avocado drizzled with spicy jalapeno salsa and crema fresca over melted asadero cheese on a flour tortilla 4.75

VEGETARIAN

PORTOBELLO PLAYERO 🟡📌

grilled baby portobello mushroom over melted asadero cheese topped with onion, tomato, black beans, corn and a cotija cheese sprinkle finished with cilantro and serrano chill aioli 4.50
(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. 3.95
(vegan option available upon request)

AVOCADO CITY 🟡📌

tempura avocado topped with coleslaw tomato, onion, arugula, micro greens and creamy blue cheese vinaigrette 3.95
(vegan option available upon request)



CHECK OUT WHAT'S ON TAP!



BREAKFAST

AVAILABLE SAT-SUN | 8:30AM - 11:30AM

CHILAQUILES VERDES

golden fried corn tortillas topped with house green salsa onion, tomato, cilantro, crema fresca, and ranch-style cheese

- plain 9.75
- with 2 over easy eggs 12.50
- with 2 over easy eggs + choice of grilled chicken, carnitas, or carne asada 14.50

QUIERO BENEDICTUS

poached eggs, signature hollandaise, serrano ham, chili piquin on a buttered ciabatta bread 12.95

QUIERO BREAKFAST BURRITO

scrambled eggs, truffle French fries, bacon, sausage, avocado, and chipotle aioli 9.95

SUNSHINE TACO

sunny side up egg over refried chorizo beans finished with Pico de Gallo, avocado and house red salsa 3.75

QUIERO TOAST

avocado, goat cheese, onion, tomato and parsley finished with a lime olive oil drizzle over a buttered sourdough bread 9.95

FRENCH TOAST

classic French toast with strawberries, blueberries and banana. finished with a powdered sugar sprinkle and maple honey glaze 12.50

**KIDS MENU AVAILABLE UPON REQUEST
ASK ABOUT OUR FEATURE OF THE MONTH**

■ CONTAINS NUTS ● VEGETARIAN ● VEGAN OPTION
🌶️ SPICY 📌 CORN TORTILLA 🌾 FLOUR TORTILLA

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.