SHAREABLES

PEEL AND EAT! SPICY CRISPY SHRIMP
Crispy fried jumbo shrimp in a garlic butter spicy chili de arbol marinade sprinkled with fresh parsley 13.75

MACHO NACHOS
House tortilla chips topped with cheese fondu, beans, jalapeño rings, crema fresca and pico de gallo 11.50 *add carne asada +4, pollo asado +3.50, carnitas +3.25, or spicy shrimp +4.95*

CHIPS & GUACAMOLE
Fresh guacamole topped with onion, tomato, cilantro and cotija cheese 7.50

HOLY-VICHE*
Mahi-mahi cooked in a lime marinade with pico de gallo, mango, corn, avocado and cucumber cubes, served with crispy house tortilla chips 13.95

MEXY FRIES
Fries topped with cheese fondu, beans, jalapeño rings, crema fresca, and pico de gallo 11.75 *add carne asada +4, pollo asado +3.5, carnitas +3.25, or shrimp +4.95*

CHIPS & SALSA
House tortilla chips paired with artisan salsas 4.95

QUESADILLA CHILANGAS
Two homemade corn tortillas with grilled asadero cheese 5.50

TACOS

TRADITIONAL

CHICALI
Grilled steak, onions & poblano pepper over melted asadero cheese and mashed potatoes finished with crema fresca and cotija cheese sprinkled on a flour tortilla 5.25

CARNE ASADA
Flame grilled prime steak topped with guacamole, onion, tomato, cilantro and beans finished with a fresh red salsa over a homemade corn tortilla 4.95

CARNITAS
Homemade corn tortilla, slow-cooked pork carnitas, guacamole, onion, crunchy chicharron, and cilantro 4.25

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) 4.95

POLLO ASADO
Grilled chicken breast topped with guacamole, onion, tomato and cilantro on a flour tortilla 4.25

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 4.95

KIDS BEEFY QUESADILLA
Homemade flour tortilla, grilled asadero cheese, and choice of protein: grilled steak, chicken, or pulled pork 3.95

SEAFOOD

MIKE HESS FISH TACO
Battered Basa topped with cabbage & pico de gallo finished with chipotle and lime aioli on a flour tortilla 4.50

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 5.25

CRISPY SHRIMP TACO
Shrimp, bacon and cheese within a crispy rolled corn tortilla topped with pico de gallo, cabbage and avocado slice with spicy jalapeno salsa and crema fresca over melted asadero cheese on a flour tortilla 4.95

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 5.95

VEGETARIAN

PORTOBELLO PLAYERO
Grilled baby portobello mushroom over melted asadero cheese topped with arugula, onion, tomato, cilantro, black beans, corn and a cotija cheese sprinkled finished with cilantro and serrano chilli aioli 4.95 (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. 4.50 (vegan option available upon request)

BIG PAPA
Massive rolled taco packed with golden mashed potatoes, topped with lettuce, pico de gallo, crema fresca, and cotija cheese. Served with tomatillo salsa 5.75

AVOCADO CITY
Tempura avocado topped with coleslaw, tomato, onion, arugula, micro greens and creamy blue cheese vinaigrette 4.50 (vegan option available upon request)

CHECK WHAT'S ON TAP!

SPECIALTY

BAJA PROTEIN BOWL
Choice of meat over white rice & black beans layered with lettuce and pico de gallo finished with grilled corn, cotija & mozzarella cheese 11.95 *add Chicken +3.50, Carne Asada +4, Pork Carnitas +3.25, Spicy shrimp +4.95*

FISH & CHIPS
House brewed fresh herb tempura battered white fish, over crispy truffle fries sprinkledd with cotija cheese and green onion 17.50

BAJA BURGER
grilled 6oz Angus Patty topped with bacon, mild cheddar cheese, guacamole, lettuce, tomato, onion & jalapeños over a mayo spread on a brioche bun. Served with a side of fries 14.95

***CREAMY MAHI TOSTADA**
Raw mahi-mahi cut in small pieces marinated with lime juice in a creamy garlic avocado aioli crowned with seaweed and sesame seeds over a crunchy corn tostada 7.50

SIDES

ESQUITES/MEXICAN CORN IN A CUP
Grilled corn bits served with melted cheddar cheese, mayo, cotija cheese, tajin sprinkledd and lime 7.75

ELOTE ASADO
Traditional street corn on the cob covered in a lime aioli, cotija cheese & tajin 4.75

FRIJOLES 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)

FRIJOLES CHARROS
Slow-cooked pinto beans with melted asadero cheese, carnitas, chorizo, bacon, tomato, onion, cilantro, cotija cheese and a grilled green onion & serrano chili finish 6.25

SWEETS

CHURROS RELLENOS CON CANELA
Traditional crisped pastry filled with caramel, rolled in sugar and cinnamon 5.50

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 11.95
> + 2 over easy eggs 14.50
> + 2 over easy eggs & choice of grilled chicken, carnitas, or carne asada 18.50

QUIERO BENEDICTUS
Poached eggs, signature hollandaise, serrano ham, chili piquin on buttered English muffins bread 14.50

QUIERO TOAST
Avocado, goat cheese, onion, tomato and parsley finished with a lime olive oil drizzle over a buttered sourdough bread 11.50

QUIERO BREAKFAST BURRITO
Scrambled eggs, truffle French fries, bacon, sausage, avocado, and chipotle aioli 12.50

FRENCH TOAST
Classic French toast with strawberries, blueberries and banana. finished with a powdered sugar sprinkled and maple honey glaze 13.50

SUNSHINE TACO
Sunny side up egg over refried chorizo beans finished with Pico de Gallo, avocado and house red salsa 4.25

MIKE HESS FISH TACO
Battered Basa topped with cabbage pico de gallo finished with chipotle and lime aioli on a flour tortilla 4.50

HAWAIIAN CHORIZO TACO
Grilled pork chorizo topped with caramelized pineapple over melted asadero cheese on a corn tortilla 4.95

QUIERO
BECAUSE WE GIVE A HOOT

Vegan Option · Spicy · Corn Tortilla · Flour Tortilla

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