

DINNER MENU

COLD

CEVICHE DEL DIA

m.p.

AHI TUNA TIRADITO

Watermelon, lime, basil

9.95

GUACAMOLE

Plain, roasted garlic or spicy tomato 5.95

1/2 order 3.50

SLICED CHORIZO AND MANCHEGO CHEESE BOARD

8.95

HOT

ANTICUCHOS

3 Peruvian spice grilled skewers

Chicken or beef 7.95

Seafood 9.45

PUPUSAS

Slow roasted pork or queso blanco

7.45

EMPANADAS

w/chimichurri sauce

Spinach, roasted garlic, goat cheese or sirloin, potato, olive

7.95

ROCK SHRIMP TAQUITOS

Grilled pineapple, jalapeño, lime aioli

7.95

QUESO FUNDIDO

House made chips

5.95

add chorizo 1.95

TEQUILA BUTTER MUSSELS

with tomato serrano

8.95

QUESADILLAS

6.95

add chicken, pork, chorizo or mushrooms 1.45 each

SOUP AND SALAD

TIJUANA CAESAR

w/anchovies 6.95

MEXICAN CHOPPED SALAD

Chicken, avocado, goat cheese, tomato, Cilantro-basil vinaigrette

7.95

CUBAN SALAD

Jicama, mango, cucumber, pineapple-rum vinaigrette

6.95

SOUP DEL DIA

m.p.

(add one Anticucho skewer to any salad for 2.95)

SIDES

HOT AND SMOKY PLANTAIN CHIPS

3.95

ELOTE LOCO - GRILLED CORN, CHILI-LIME BUTTER

4.95

MEXI - MAC N CHEESE

5.95

SPICY CUCUMBERS

4.95

HOLY FRIJOLES

Black beans

2.95

FRIED SWEET PLANTAINS

5.45

SPICY ROASTED ALMONDS

4.95

FRIES WITH CHIPOTLE MAYONAISE

4.55

YUCA FRIES

with habañoero ginger ketchup

5.75

TACOS AND BURRITOS

(3 small corn tortillas tacos or 1 huge burrito)
or make it a Drunken Burrito for 1.95

BAJA FISH

Tecate beer battered, cilantro, chipotle crema

11.95

GRILLED CHICKEN

Roasted jalapeño-cilantro salsa, mango-cabbage slaw

10.95

BRAISED PORK

Tomatillo-poblano salsa, queso cotija

10.95

GRILLED BEEF

Orange tomatillo salsa, grilled spring onion

11.95

SEARED SALMON

Avocado, grapefruit-habañoero salsa

12.95

AHI TUNA AND CHORIZO

w/roasted garlic guacamole

12.95

GRILLED PORTABELLA MUSHROOM

Poblano crema, queso fresco

10.95

TACO SOLO

Chicken, pork or beef 3.95

Fish/Seafood 4.45

MAINS

PRESSED CUBAN SANDWICH

with fries

10.95

BEEF AND CHORIZO HAMBURGUESA

Avocado, jack, fries

10.95

CHIPOLTLE BBQ BRAISED PORK TORTA SANDWICH

Pickled red onions, Manchego cheese, fries

10.95

SPICY ROASTED VEGETABLE ENCHILADAS

12.95

LATIN QUARTER CHICKEN

Chipotle herb roasted, plantains, dirty rice

13.75

ANCHO-CHILI SEARED SALMON WITH AVOCADO

17.95

LATIN QUARTER STEAK FRITES

with tequila butter

19.95

ROCKFISH AND SHRIMP VERACRUZANA

Tomato sofrito, capers, dirty rice, fried basil

22.95

(substitute yuca fries with any sandwich for .95)

NINOS

MAC N CHEESE

5.95

CHEESE QUESADILLA

3.95

add chicken 1.45

HAMBURGER AND FRIES

4.95

CHICKEN NUGGETS

4.95

DESSERTS

VANILLA FLAN

5.95

CHURROS WITH HAZELNUT CHOCOLATE

6.45

SPICY CRIOLLO CHOCOLATE MOUSSE

w/caramelized hazelnuts 6.95

CHOCOLATE BANANA TRES LECHES BREAD PUDDING

w/dulce de leche ice cream 6.45

Happy Hour M-F 3-7 pm
2.00 Mini Margaritas and Mini Mojitos

LUNCH MENU

APPETIZERS

CEVICHE DEL DIA
m.p.

GUACAMOLE AND CHIPS
Plain, roasted garlic or spicy tomato 3.95
1/2 order 1.95

ANTICUCHOS
2 Peruvian spice grilled skewers
Chicken or beef 5.95
Seafood 6.45

PUPUSAS
Slow roasted pork or queso blanco
6.45

EMPANADAS
With chimichurri sauce
spinach, roasted garlic, goat cheese, or sirloin, potato, olive
5.95

ROCK SHRIMP TAQUITOS
Grilled pineapple, jalapeño, lime aioli
5.95

QUESO FUNDIDO
House made chips
3.95
add chorizo 1.00

GRILLED CHORIZO WITH MANCHEGO AND LIME
5.95

QUESADILLAS
6.45
add chicken, pork, chorizo or mushrooms 1.45 each

SOUP AND SALAD

TIJUANA CAESAR
w/anchovies 5.95

MEXICAN CHOPPED SALAD
Chicken, avocado, tomato, goat cheese
Cilantro-basil vinaigrette
7.45

CUBAN SALAD
Jicama, mango, cucumber, pineapple-rum vinaigrette
6.95

SOUP DEL DIA
mp

(add one Anticucho skewer to any salad for 2.45)

TACOS AND BURRITOS

(2 small corn tortilla tacos or 1 huge burrito)
make it a Drunken Burrito for 1.50

BAJA FISH
Tecate beer battered, cilantro, chipotle crema
7.45

GRILLED CHICKEN
Roasted jalapeño-cilantro salsa, mango-cabbage slaw
6.95

BRAISED PORK
Tomatillo-poblano salsa, queso cotija
6.45

GRILLED BEEF
Orange tomatillo salsa, grilled spring onion
8.25

SEARED SALMON
Avocado, grapefruit-habañero salsa
9.45

AHI TUNA AND CHORIZO
w/roasted garlic guacamole
9.95

GRILLED PORTABELLA MUSHROOM
Poblano crema, queso fresco
7.45

TACO SOLO
Chicken, pork or beef 3.95
Fish/Seafood 4.45

MAINS

PRESSED CUBAN SANDWICH
fries
7.95

BEEF AND CHORIZO HAMBURGUESA
Avocado, jack, fries
7.95

CHIPOTLE BBQ BRAISED PORK TORTA SANDWICH
Pickled red onions, Manchego cheese, fries
7.95

ROASTED VEGETABLE ENCHILADA
6.95

LATIN QUARTER CHICKEN
Chipotle herb roasted, plantains, dirty rice
8.95

(Substitute yuca fries w/any sandwich for .95)

SIDES

HOT AND SMOKY PLANTAIN CHIPS
3.95

MEXI-MAC N CHEESE
5.95

SPICY CUCUMBERS
4.95

DIRTY RED RICE
3.95

FRIED SWEET PLANTAINS
5.45

ELOTE LOCO - GRILLED CORN, CHILE LIME-BUTTER
4.25

YUCA FRIES
with habañoero ginger ketchup
4.25

DESSERTS

VANILLA FLAN
5.95

CHURROS WITH HAZELNUT CHOCOLATE
6.45

SPICY CRIOLLO CHOCOLATE MOUSSE
w/caramelized hazelnuts
6.95

CHOCOLATE BANANA TRES LECHES BREAD PUDDING
w/dulche de leche ice cream
4.95

NINOS

MAC N CHEESE
5.95

CHEESE QUESADILLA
3.95
add chicken 1.45

HAMBURGER AND FRIES
4.95

CHICKEN NUGGETS
4.95

Happy Hour M-F 3-7 pm
2.00 Mini Margaritas and Mini Mojitos