

LUNCH & DINNER

tortillas made fresh daily

Starters & Shared

SIGNATURE GUACAMOLE AND SALSA

avocado, cilantro, onions, serrano chile, radish, cotija, just-made chips, salsa **V**

ROASTED PASILLA PEPPERS WITH CHEESE

rajas con queso, served with tortilla chips **V**

NACHOS

just-made chips tossed in our adobo sauce, beans, cotija cheese, crema, pico de gallo, guacamole
chicken tinga • short rib • vegetarian **V**

POKE TUNA TACOS

four crispy wonton tacos with ahi tuna, radish, wasabi cream

PORK BELLY QUESADILLA

braised pork, jack cheese, pickled onions, guacamole, tres-chiles salsa

TUNA TARTARE

ahi tuna, fresh avocado, radish, pickled ginger, crispy plantains

MUSSELS

your choice of white wine-garlic broth or chipotle spicy tomato sauce, garlic cheese bread

Ceviche

AHI TUNA CEVICHE

atún nikkei, soy citrus, cucumber, avocado, chile, onions, sesame seeds, smoked chile aioli

CALIFORNIA CEVICHE

local white sea bass, tomatillo-serrano sauce, jicama, pineapple, onions, avocado, pickled cabbage **GF**

PERUANO CEVICHE

red snapper, ginger-lime sauce, aji-amarillo peppers, red onion, sweet potato, cucumber, fresno chile **GF**

CEVICHE SAMPLER

ceviche californiana, ceviche peruano, and ceviche atún nikkei, served with tortilla or plantain chips

Soups & Salads

CHICKEN TORTILLA SOUP

pasilla-ancho infused chicken broth, chicken, avocado, jack cheese, kale, and house-made tortilla strips • cup or bowl

ALBONDIGAS SOUP

traditional angus beef meatballs, zucchini, squash, celery, onions, carrots, corn, rich broth • cup or bowl **GF**

VEGETARIAN SOUP OF THE DAY

 cup or bowl **V, GF**

CASA SALAD **V**

CAESAR SALAD **V**

CHICKEN CAESAR SALAD

SHRIMP AVOCADO SALAD

shrimp, arugula, grapefruit and orange segments, roma tomatoes, balsamic vinaigrette

SPINACH SALMON SALAD

salmon, baby spinach, blackberries, feta cheese, caramelized walnuts, apple cider vinaigrette **GF**

KALE SALAD

rainbow kale, green apple, candied walnuts, goat cheese, apple cider vinaigrette **V, GF**

ROASTED BEET SALAD

baby arugula, layered red and golden beets, feta cheese, candied walnuts, tomatoes, pear, balsamic vinaigrette **V, GF**

SOUTHWESTERN CHICKEN SALAD

chicken, mixed greens, tomatoes, roasted corn, black beans, avocado, tortilla strips, served with chipotle barbecue ranch dressing
Without chicken **V**

V = vegetarian **GF** = gluten free

POWERED BY
MenuClub.com[®]

Sandwiches & Burgers

served with your choice of hand-cut fries or side caesar salad

GRINGO BACON CHEESEBURGER

1/4 lb angus beef patty, bacon, lettuce, tomato, red onion, chipotle mayo, brioche bun, fries

GARDEN BURGER

veggie patty with lettuce, tomato, onion, roasted peppers, chile de arbol chimichurri, served on a brioche bun ✓

SHORT RIBS SANDWICH

braised in negra modelo with onions, cilantro, salsa, chipotle barbecue sauce, guacamole, coleslaw, brioche bun

SEARED AHI TUNA SANDWICH

seared ahi tuna, avocado, lettuce, sriracha mayo, wasabi cream, brioche bun

Flatbreads

PORK BELLY FLATBREAD

72-hour braised pork, jack cheese, avocado, cabbage, pickled onion salsa, guacamole, tres-chiles salsa

CHICKEN FLATBREAD

spicy shredded chicken, avocado, chipotle crema

AL PASTOR FLATBREAD

spit roasted pork with grilled pineapple salsa

VEGGIE FLATBREAD

butternut squash, swiss chard, kale, poblano rajias, onions, jack cheese ✓

SHORT RIB FLATBREAD

short ribs braised in negra modelo with onions, cilantro, avocado, tres-chiles salsa

SPINACH AND MUSHROOM FLATBREAD

spinach, mushrooms, tomatoes, jack cheese ✓

✓ = vegetarian GF = gluten free

Fajitas Platters

our famous fajitas include a side of rice & beans, with your choice of warm corn, flour, or cauliflower tortillas. combo fajitas available upon request all served with sautéed bell peppers, caramelized onions, crema, guacamole

CHICKEN FAJITAS

SHRIMP FAJITAS

SALMON FAJITAS

FILET MIGNON FAJITAS

Burritos & Quesadillas

served in a warm flour tortilla with a side of our house-made salsa add salsa tomatillo or guajillo adobo for burrito mojado (wet)

AL PASTOR BURRITO

spit roasted pork, beans, rice, red onion, jack cheese, grilled pineapple salsa, crema

SHORT RIB BURRITO

short ribs braised in negra modelo, beans, rice, red onion, jack cheese, tres-chiles salsa, crema

CHICKEN BURRITO

spicy shredded chicken, beans, rice, red onion, jack cheese, crema

VEGGIE BURRITO

butternut squash, swiss chard, rainbow kale, poblano rajias, onions, jack cheese, beans, rice, crema ✓

SANTA BARBARA QUESADILLA

butternut squash, swiss chard, kale, poblano rajias, onions, jack cheese ✓

AL PASTOR QUESADILLA

spit roasted pork with grilled pineapple salsa

CHICKEN QUESADILLA

spicy shredded tinga chicken, chipotle crema

SHORT RIB QUESADILLA

short ribs braised in negra modelo with onions, cilantro, tres-chiles salsa

Tacos

side of rice & beans. cauliflower tortillas or lettuce cups available upon request

CHICKEN TACOS

spicy shredded or grilled chicken, shaved cabbage, crema fresca, chipotle sauce *GF*

BAJA TACOS

negra modelo battered or grilled local white fish, shaved cabbage, crema fresca, sriracha aioli, pico de gallo

FILET MIGNON TACOS

filet mignon street tacos, onions, cilantro, tres-chiles salsa *GF*

BRAISED SHORT RIB TACOS

negra modelo braised short ribs (costilla), onions, cilantro, tres-chiles salsa

BRAISED LAMB TACOS

braised lamb, onions, cilantro, feta cheese, fresh tomatillo salsa *GF*

AL PASTOR TACOS

spit roasted pork, shaved cabbage, grilled pineapple salsa *GF*

PORK BELLY TACOS

braised tender pork, shaved cabbage, pickled onion salsa, and tres-chiles salsa *GF*

CHEF'S CARNE TACOS

served with one of each: chicken taco, spit roasted pork taco, and braised short rib taco *GF*

SUCCOTASH TACOS

sautéed corn, zucchini, rajas, onions and tomatoes, tomatillo sauce, queso fresco *V, GF*



Entrees

BLACK ANGUS FILET

8 oz center-cut filet, herb mashed potatoes, wild mushroom-carrot ragout, guajillo red wine reduction

ANGUS BEEF RIB EYE

16 oz grilled perfection, brussels sprouts, oven roasted potatoes, chimichurri, tequila peppercorn sauce *GF*

CHIPOTLE BARBECUE RIBS

1/2 rack of baby back pork ribs, chipotle barbecue sauce, guacamole, coleslaw, fries

ROASTED CHICKEN

1/2 roasted chicken marinated with achiote paste, served with roast potatoes and brussels sprouts *GF*

SHRIMP AND CRAB ENCHILADAS

dungeness crab, rock shrimp, monterey jack, creamy poblano rice, poblano-tomatillo cream sauce *GF*

FARMER'S MARKET ENCHILADAS

farmer's market vegetables, monterey jack cheese, roasted poblano rajias, rice, adobo sauce, crema *V, GF*

BAJA FISH AND CHIPS

negra modelo battered local white fish, hand-cut fries, spicy chipotle tartar sauce

CATCH OF THE DAY

SESAME CRUSTED SALMON

salmon, chipotle mashed potato cakes, asparagus, wasabi cream

BRAISED SHORT RIBS

boneless braised short ribs, potato puree, sautéed chayote squash, organic baby carrots, spinach

LAMB SHANK

lamb shank braised in a red wine reduction, herb mashed potatoes, sautéed vegetables

CAULIFLOWER STEAK

marinated and grilled cauliflower steak, butternut squash, roasted brussels sprouts served over sunflower seed risotto *V, GF*

POWERED BY

MenuClub[®].com