

THE CABO MENU

\$52 per person. served family-style.
Additional items available a la carte.

AT THE TABLE:

CHIPS & GUACAMOLE

warm chips, ranchera salsa, pico de gallo

STARTERS

Please choose 2 starters to share:

CAESAR SALAD

eggless, baby gem, avocado, tortilla strips, cotija and parmesan

CALAMARI FRITO

lightly fried, cilantro, pickled fresnos, chipotle aioli

CHOPPED SALAD

iceberg, black beans, grilled corn, tomato, avocado, queso fresco, hard-boiled egg, bacon

CORN SOUP (V)

pepita brittle, crispy sage tortilla frita con queso

TAQUITOS

mary's chicken, chihuahua cheese, portobello, bbq sauce, chipotle aioli, guacamole

NACHOS

chihuahua cheese, black beans, guacamole, pico de gallo, fresh jalapeños

SALSA FLIGHT (V)

homemade tortilla chips, choice of 3 salsas

TACOS

Please choose 2 from the below:

BAJA FISH

red snapper, grilled or battered and lightly fried, herb slaw, chipotle crema

COCHINITA

cochinita-style pork a la plancha, pickled onion, radish, cilantro

GRILLED STEAK

skirt steak, cipolini, tomatillo salsa, cilantro

ORGANIC CHICKEN

grilled mary's chicken, crispy chihuahua cheese, guajillo, avocado, shredded iceberg

SHRIMP

fried velvet shrimp, habañero chile salsa, pickled onion, guacamole

VEGAN MUSHROOM

homemade teriyaki, cabbage, guacamole

SIDES

Please choose 2 sides to share:

BRUSSELS SPROUTS (V)

pickled chili morita oil, lime

ELOTE

off the cob, crema, seasoning

FRIJOLES CON TODOS

black beans, spanish rice, pico, avocado, queso fresco

YUCCA FRIES

chipotle aioli, tomatillo

DESSERT

Optional shared desserts:

CHURROS

served with dulce de leche and raspberry sauce
\$6 per person

SEASONAL TRES LECHES CAKE

topped with fresh whipped cream
\$6 per person

*Beverages and desserts can be ordered a la carte.
Outside dessert fee: \$4/person. Corkage fee: \$35/bottle - maximum of 2 bottles.*

BAJA BRUNCH MENU

\$40 per person, served family-style.

Additional items available a la carte.

AT THE TABLE:

CHIPS & GUACAMOLE

warm chips, ranchera salsa, pico de gallo

STARTERS

Please choose 2 starters to share:

THE 9-GRAIN PANCAKES

anson mills grains, maple syrup, cinnamon butter

CAESAR SALAD

eggless, baby gem, avocado, tortilla strips, cotija and parmesan

CHOPPED SALAD

iceberg, black beans, grilled corn, tomato, avocado, queso fresco, hard-boiled egg (Vegan upon request)

CLASSIC CHILAQUILES

salsa verde, pickled onions, cotija cheese, sunny side up egg

ENCHILADAS DE POLLO

salsa roja, guajillo, oaxacan cheese, fried egg

TAQUITOS

mary's chicken, chihuahua cheese, portobello, bbq sauce, chipotle aioli, guacamole

TACOS

Please choose 2 from the below:

BAJA FISH

red snapper, grilled or battered and lightly fried, herb slaw, chipotle crema

BREAKFAST TACOS

scrambled eggs, fingerling potatoes, chihuahua cheese, sauteed onion, beef or mushroom chorizo, chipotle aioli

COCHINITA

cochinita-style pork a la plancha, pickled onion, radish, cilantro

GRILLED STEAK

skirt steak, cippolini, tomatillo salsa, cilantro

ORGANIC CHICKEN

grilled mary's chicken, crispy chihuahua cheese, guajillo, avocado, shredded iceberg

SHRIMP

fried velvet shrimp, habañero chile salsa, pickled onion, guacamole

VEGAN MUSHROOM

homemade teriyaki, cabbage, guacamole

SIDES

Please choose 2 sides to share:

BACON

3 strips per serving, served crispy

FINGERLING POTATO

choice of salsa macha or chipotle aioli

FARMER'S MARKET FRUIT

sliced, served fresh

SIDE EGGS

scrambled, over easy, medium, sunny side up

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BAJA BRUNCH MENU

AT THE TABLE:

CHIPS & GUACAMOLE

warm chips, ranchera salsa, pico de gallo

STARTERS

CLASSIC CHILAQUILES

salsa verde, pickled onions,
cotija cheese, sunny side up egg

CHOPPED SALAD

iceberg, black beans, grilled corn,
tomato, avocado, queso fresco, hard-
boiled egg (Vegan upon request)

TACOS

Please choose 2 from the below:

BAJA FISH

red snapper, grilled or battered
and lightly fried, herb slaw,
chipotle crema

BREAKFAST TACOS

scrambled eggs, fingerling
potatoes, chihuahua cheese, sauteed
onion, beef or mushroom chorizo,
chipotle aioli

COCHINITA

cochinita-style pork a la plancha,
pickled onion, radish, cilantro

GRILLED STEAK

skirt steak, cippolini, tomatillo
salsa, cilantro

ORGANIC CHICKEN

grilled mary's chicken, crispy
chihuahua cheese, guajillo,
avocado, shredded iceberg

SHRIMP

fried velvet shrimp, habaero chile
salsa, pickled onion, guacamole

VEGAN MUSHROOM

homemade teriyaki, cabbage, guacamole

SIDES

BACON

3 strips per serving, served
crispy

FINGERLING POTATO

choice of salsa macha or
chipotle aioli

Beverages and desserts can be ordered a la carte.

Outside dessert fee: \$4/person. Corkage fee: \$35/bottle - maximum of 2 bottles.