

TIJUANA PICNIC

Empezar (to start)

Guacamole

habañero, charred corn, cilantro, blue organic tortilla chips - 10/16
(Add Salsa Trio) 4

Chips and Salsa

salsa trio: puya, cumin tomatillo, papalo - 6

Tortilla Soup

pork dumplings, chipotle, guajillo chili, sofrito, queso asadero - 8

Whole Grilled Corn

cricket aioli, chipotle-coffee powder, cotija cheese - 5

Mixed Bean Salad

edamame, chocho beans, chili lime dressing - 11

Spinach & Beet salad

agave, red wine vinaigrette, pumpkin seeds - 11

Lobster Tostadas

dry chili aioli, squid ink tostada, salted cucumber - 15

Skewers (3pc minimum per type)

Swordfish 4 ea.

green yuzu kosho pesto

Chicken 3.25 ea.

chicken thighs, toban djan, soy sauce

Shortrib 4 ea.

bulgogi sauce, kimchi, scallions

Antojitos (Little Cravings)

Fluke Ceviche*

cured in passion fruit, heart of palm, jalapeño, cilantro - 14

Flat Ceviche*

sashimi style cured snapper, cilantro-jalapeño pesto - 16

Tuna Tartare "Tacos"*

hard shell tortilla, watermelon radish, jalapeños - 12

Crispy Duck Wings

Asian five spice cure, ginger, garlic - 12

Duck Empanadas

shredded duck, scallions, foie gras, cognac - 10

TACOS (2 pc minimum per type)

Mushroom & Goat Cheese 5 ea.

poblano chili, corn, shiitake mushrooms, goat cheese, candied nuts

Shrimp 6 ea.

mezcal marinade, red cabbage, crisp potatoes

Fish 7 ea.

pan-seared flounder, red pickled onion, rice puffs, watermelon radish, salsa macha

Chicken 5 ea.

galangal, guacamole, chicken chicharron

Steak 6 ea.

juki sauce, spicy aioli, pickled vegetable, shiso leaf

Entrées

Branzino 29

broiled whole, deboned, ancho and mulato chili marinated, epazote, and onion served with shishito peppers

Roasted Chicken 24

pan roasted 1/2 chicken, guajillo chili rub, served on a bed of miso chipotle pineapple

Pork Chop 24

coconut milk marinated, lemongrass, garlic, thai spiced chimichurri, grilled to order

Steak* 28

skirt steak marinated in negra modelo, served with refried beans, queso fresco, spring onions, and cactus

Sides

Ezquites - sautéed corn, jalapeño, onions, epazote and smoked aioli - 6

Grilled Eggplant - miso-chipotle glaze - 7

Escabeche - spicy pickled vegetables - 5

Black Beans - traditional black beans, Chinese sausage, cotija cheese - 5

Tijuana 6 Course Tasting 50 pp

We recommend enjoying our menu as a 6 course tasting. Includes guacamole for the table, menu favorites, choice of entrées, and dessert.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Executive Chef: Alex Lopez

Sassy Senorita 13

aged rum, blanco tequila, aperol,
house-made strawberry & red pepper mix
cane, fresh lime juice

Smokin' Maid 14/80

house infused jalapeño tequila, mezcal, agave, fresh lime juice,
fresh cucumber juice, mint

Mi Casa Margarita 14/80 (Pitcher)

mezcal, blanco tequila, triple sec, fresh lime juice, agave

Classic Margarita 13/78 (Pitcher)

blanco tequila, triple sec, fresh lime juice, agave

Spicy Margarita 13/78 (Pitcher)

house infused jalapeño tequila, triple sec, fresh lime juice, agave

Mi Hermano 14

reposado tequila, montenegro, dolin rouge, fernet branca, mole,
angostura bitters

Tijuana Mule 13

chili-tarragon infused vodka, house-made ginger syrup, ginger beer,
fresh lime juice, soda

Pancho Colada 13

aged rum, ancho reyes, lime, cream of coconut, fresh pineapple juice,
angostura bitters

Mayan Michelada 12

mezcal, modelo especial, cholula, maggi, agave, fresh lime juice

Tico's Sangria 45 (Pitcher)

red wine, blackberry brandy, agave
orange liqueur, sherry, seasonal fruit
add tequila 55

Vino

Whites

Natura Sauvignon Blanc, Emiliana 11/48
Pinot Grigio, Ca' Donini 11/50
Saiar Albarino, Benito Santos 13/58
Macon-Villages Chardonnay, Jacques Charlet 14/63
Verdejo Rueda, Balnea 12/54
Cotes de Provence Rose, Aime Roquesante 12/54

Reds

Merlot, Borgo M (2012) 12/54
Cabernet Sauvignon, Bonterra Vineyards (2013) 15/70
Pinot Noir, Sonoma Coast, Cline Cellars (2014) 13/58
Malbec, Recuerdo 13/58
Cotes du Rhone Rouge, Heritages (2013) 12/54
Rioja Garnacha, Campo Viejo 11/50

Champagne & Sparkling

Dom Perignon 2006 375
Moet & Chandon 150
Destello, Cava 10/50
JCB Cremant de Bourgogne Brut Rose 72
Alta Alella, Bruel 2012 Organic Cava 100
Les Empreintes Extra Brut 225

Cerveza

Tecate 6
Pacifico 7
Negra Modelo 7
Modelo Especial 7
Day Of the Dead Amber 8
Day of the Dead IPA 8
Day of the Dead Porter 8

Happy Hour

Monday - Thursday until 8pm
Saturday until 6pm
All day Sunday

Hours Of Operation

Sun-Wednesday 6pm/Midnight
Thurs-Sat 6pm/3am

Bottomless Brunch

Sat/Sun - Noon/4pm

www.tijuana-picnic.com

(Gratuity added to parties of 6 or more)

For reservations: Reservations@tijuana-picnic.com

For special event bookings: Events@tijuana-picnic.com