

SUNDAY-THURSDAY
4:30PM-10:00PM



FRIDAY-SATURDAY
4:30PM-10:30PM

CEVICHEs & RAW

Chilled Oysters® <i>hot sauce and lime</i>	3.99 ea
Shrimp C6ctel <i>poached shrimp with avocado, serrano chile in tomato broth</i>	18.99
Hamachi Ceviche <i>leche de tigre, tomato and avocado</i>	19.99
Salmon Ceviche Verde <i>cucumber, avocado and serrano chile</i>	17.99
Pineapple Aguachile <i>smoked goat cheese, cashews, orange and morita chile</i>	14.99
Seafood Platter <i>6ea oysters, shrimp c6ctel, and hamachi ceviche with fried saltines</i>	59.99

HEIRLOOM WHITE CORN TORTILLA CHIPS

fried fresh with roasted tomatillo salsa and guajillo salsa roja - 5.99

Guacamole de la Casa - 15.99
avocado, roasted tomatillo and serrano chile

Queso Fundido
jack cheese, caramelized onion and poblano rajas with

Oaxacan Chorizo - 15.99

Charred Corn - 13.99

Mojo Shrimp - 17.99

SMALL PLATES & SALAD

Baja Caesar Salad® <i>avocado, pepitas, crisp tortillas and cotija cheese</i>	14.99
<i>add smoked salmon</i>	14.99
<i>add skirt steak</i>	12.99
<i>add chicken</i>	9.99
Charred Shishito Peppers® <i>jalapeño crema and lime</i>	14.99
Grilled Sweet Corn® <i>chipotle aioli, cotija cheese and cilantro</i>	13.99
Roasted Oysters® <i>smoked chili and preserved lemon butter</i>	17.99
Chorizo Tlayuda <i>black beans, chihuahua cheese, poblano rajas, salsa roja and pickled red onion</i>	19.99
Braised Beef Taquitos <i>oaxacan cheese, crema and salsa molcajete</i>	16.99
Wood Oven Empanadas <i>mushroom chorizo, potato and habanero crema</i>	15.99

CLASSIC TACOS

served on a handmade heirloom corn tortilla - 5.99ea

- Shrimp®** - green garlic mojo, herb mayo and cabbage slaw
- Baja Fish** - beer battered walleye, avocado salsa and cabbage
- Chicken Tinga®** - pickled red onions, aÑejo cheese, cilantro
- Barbacoa®** - wood oven braised beef short rib, red chili, radish and aÑejo cheese
- Al Pastor®** - charcoal roasted pork, grilled pineapple, salsa roja and queso fresco

SIGNATURE TACO PLATTERS

served, to share, with handmade heirloom corn tortillas

Whole Grilled Sea Bass®
red adobo, green mojo with salsa roja and herb salad
- MP -

Wood Oven Roasted Salmon
chamoy glaze, pico de gallo and lime
- 36.99 -

Roasted Garlic Marinated Mushrooms
poblanos rajas, oaxacan black beans and salsa verde
- 16.99 -

Chicken al Carbon
grilled pineapple, oaxacan black beans and avocado salsa
- 24.99 -

Half Duck in Mole Negro
white onion and sesame
- 56.99 -

Wood Oven Roasted Pork Carnitas
avocado salsa, pork chicharron and oaxacan black beans
- 29.99 -

Lamb Neck Birria
salsa verde cruda and roasted chili broth
- 42.99 -

Wagyu Skirt Steak
red chili marinade, poblano rajas and oaxacan black beans
- 38.99 -

SIDES

Habanero Salsa®	2.99
Oaxacan Style Black Beans®	6.99
Mexican Rice®	5.99
Roasted Plantains with Crema & Queso Fresco®	10.99

Ⓞ Gluten Free Options Available

*Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness. Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed. As a way to offset rising costs associated with the restaurant, we have added a 3.25% surcharge to all checks. You may request to have this taken off your check.

COCKTAILS

Baja Smash 14 ⁹⁹ <i>basic vodka, mint, lime, gingerbeer</i>	Mezcal Espresso Martini 15 ⁹⁹ <i>mr. black cold brew liqueur, mezcal, ancho reyes, coffee bitters</i>
Paloma 14 ⁹⁹ <i>wahaka mezcal, corazón blanco, jarritos grapefruit, fresh lime, agave</i>	Oaxacan Old Fashioned 14 ⁹⁹ <i>casa noble reposado, wahaka mezcal, agave, bitters</i>
Mezcal Daisy 14 ⁹⁹ <i>wahaka mezcal, corazón blanco, aperol, lime, lemon</i>	Bourbon Old Fashioned 14 ⁹⁹ <i>four roses bourbon, demerara, bitters</i>

MARGARITAS

House 14 ⁹⁹ • 56 ⁰⁰ PITCHER <i>corazón tequila, orange liqueur, agave, lime, salt rim</i>
Mezcal 14 ⁹⁹ • 56 ⁰⁰ PITCHER <i>espolón reposado tequila, wahaka mezcal, lime, grapefruit, agave</i>
Spicy Mango 14 ⁹⁹ • 56 ⁰⁰ PITCHER <i>corazón tequila, spicy bitters, mango, lime, tajín rim</i>
Smoked Watermelon 15 ⁹⁹ • 64 ⁰⁰ PITCHER <i>wahaka mezcal, lime, grapefruit, agave</i>
Skinny 14 ⁹⁹ • 56 ⁰⁰ PITCHER <i>espolón reposado tequila, orange liqueur, fresh lime</i>
Pink Cadillac 24 ⁹⁹ <i>komos rosa reposado, aperol, agave, lime, pink salt rim</i>
Cadillac 32 ⁹⁹ <i>clase azul plata, grand marnier louis alexander, agave, lime, salt rim</i>

SANGRIA

14⁹⁹ SINGLE • 56⁰⁰ PITCHER

White Sangria

white wine, combier peche de vigne, honey, st. germain



Red Sangria

red wine, orange liqueur, apple brandy, lemon

MICHELADAS

Classic 10 ⁹⁹ <i>mexico calling lager, cruz michelada mix, lime</i>
Veracruz Roja 12 ⁹⁹ <i>mexico calling lager, chipotle, olive, adobo, clamato, lime</i>
Machina Verde 13 ⁹⁹ <i>mexico calling lager, ancho reyes, cucumber, cilantro, serrano, lime</i>
Agent Piña 13 ⁹⁹ <i>mexico calling lager, wahaka mezcal, pineapple, mango, habanero, lime</i>
Chelada 8 ⁹⁹ <i>mexico calling lager, lime, salt rim</i>

AGUA FRESCA & SPIRIT FREE

Mango 8 ⁹⁹ <i>sweet mango, lime</i>
Habanero Piña 8 ⁹⁹ <i>mango, pineapple, lime</i>
Spicy Cucumber Lime 8 ⁹⁹ <i>cilantro, cucumber, lime</i>
Ritual Margarita 14 ⁹⁹ <i>ritual tequila alternative, agave, lime</i>
St. Agrestis Phony Negroni 14 ⁹⁹ <i>spirit free negroni</i>

WINE

BUBBLES

2018, Rosell Mir, "El Serralet," Reserva, Brut Nature , Penedès, Spain.....	13 • 52
2018, Raventos I Blanc, Rosado Reserva, De Nit, Sparkling Rosé , Penedès, Spain.....	18 • 74

WHITE & ROSÉ

Table White.....	7
2021, Zemmer, Pinot Grigio , Alto Adige, Italy.....	15 • 60
2021, Matthew Fritz, Sauvignon Blanc , North Coast, California.....	12 • 48
2021, Talley Vineyards, Bishop's Peak, Chardonnay , San Luis Obispo County, California.....	13 • 52
2018, Cavas Valmar, Chenin Blanc , Valle de Guadalupe, B.C., Mexico.....	15 • 60
2018, Casa Magoni, Manaz, Vino Blanco , (Viognier, Fiano), Valle de Guadalupe, B.C.Mexico.....	18 • 72
2020, Aborigen, "Acrata Tacha", Grenache Rose , Valle de Guadalupe, B.C., Mexico.....	12 • 48

RED

Table Red.....	7
2019, Au Bon Climat, Pinot Noir , Santa Barbara, California.....	16 • 68
2016, Casa Magoni, Sangiovese/Cabernet , Valle de Guadalupe, B.C., Mexico.....	18 • 72
2016, L.A. Cetto, 'Private Reserve' Cabernet Sauvignon Valle de Guadalupe, B.C., Mexico.....	15 • 60
2020, Familia Zuccardi, Malbec , Mendoza, Argentina.....	12 • 48

SCAN QR TO VIEW
MEZCAL & SPIRITS

