

STARTERS


**House Guacamole \$11** - Made with Fresh Avocados, Red Onions, Cilantro and Lime Juice Served with Homemade Tortilla Chips.


**B.C.S. Nachos \$12** -Tortilla Chips, Norteño Beans, Cheese, Guacamole, Salsa Rojo & Jalapeños.  
*Add chicken, steak, carnitas or shrimp \$7*

**Chicken Albondigas Soup \$10** - Homemade Chicken Meatballs, Garden Vegetables and Fresh Cilantro. *(Meatballs Contain Gluten)*

**NEW**  
**Shrimp Ceviche \$17** - Shrimp Marinated with Lime, Lemon and Orange Juice. Served with Diced Tomatoes, Cucumber, Jalopeño, Fresh Cilantro Salt and Pepper and Served Over the Crisp Tostada.

**Grilled Quesadilla \$11** - Jack Cheese, Flour Tortilla, Side Salsa, Side Crema, Served with Cilantro Rice.  
*Add chicken, steak, carnitas or shrimp \$7*

**Street Corn Esquites \$8** - Grilled Corn *(Off the Cobb)*, Cotija Cheese, Chile Mayo. 

**Queso Fundido \$11** - Jack Cheese,Oaxaca Cheese, Mild Chorizo Served With Choice of Flour or Corn Tortillas. 



SALSA BAR

*All the Salsas Are Homemade, Using Variety of Fresh Vegetables, Chillies and Herbs from Different Regions of Mexico.*

SALSA FLIGHT \$5 (Choose 3)

 **Casa Salsa** - Blended Tomatoes, Red Onions, Jalapeños, fresh Cilantro, Salt and Pepper.

 **Pico De Gallo** - Diced Tomatoes, with Red Onions, Fresh Cilantro, Serrano Peppers, Salt and Pepper.

**Salsa Rojo** - Tomatos, Chilli Gàgillo, Tomatillos, Arbol Chillis,Onions, Garlic, Cumin, Pasilla Chillis, Oregano, Salt and Pepper.

**Salsa Verde** - Tomatillos, Onions, Garlic, Jalapeño Pepper, Cilantro, Salt and Pepper.

 **El Jefe** - Habaneros, Garlic and Mayo (dairy free).

 **Salsa Ajo** - Roasted Garlic With Roasted Arbol Chilli’s, Salt, Pepper, Oil.

TACOS

*Three Taco Entrée Served with Cilantro Rice and Norteño Beans.*  
**Mix + Match Tacos, No Problem! - \$ 1 per Taco Upcharge Except Lobster Tacos!**  
**NO MIX AND MATCH For Lobster**

**Pescado \$24** - Grilled or Tempura Fried Mahi-Mahi, Green and Red Cabbage, Chile Mayo, Cilantro Pesto, Pickled Red Onion *(Single \$7)*.

**Salmon \$24** - Grilled Salmon, Green and Red Cabbage, Cilantro Pesto & Chile Mayo, Pickled Red Onion *(Single \$7)*.

**Shrimp \$24** - Grilled Shrimp, Shredded Green and Red Cabbage, Chile Mayo, Cilantro Pesto, Pickled Red Onion *(Single \$7)*.

**Chicken A La Parilla \$22** - Grilled and Marinated Chicken Breast, Green and Red Cabbage, Fresh Cilantro, Salsa Verde *(Single \$7)*.

**Mushroom Barbacoa \$21** - Grilled Maitake Mushrooms, Pickled Red Onion, Cotija, Cilantro Pesto *(Single \$7)*.


**Carne Asada \$23** - Grilled Skirt Steak, Jack Cheese, Avocado, Pickled Red Onion, Salsa Roja *(Single \$7)*.

**Carnitas \$23** - Crispy Pork, Salsa Roja, Pickled Red Onion, Salsa Roja *(Single \$7)*.


**Lobster \$28** - Lobster, Shredded Green and Red Cabbage, Cilantro Pesto and Jack Cheese *(Single \$9)*.

**Short Rib \$25** - Short Rib Tacos Served with Fresh Chopped White Onions, Fresh Cilantro and Spicy Salsa Roja *(Single \$8)*.

SALADS + BOWLS

**Los Cabos \$16** - Romane Lettuce, Cherry Tomatoes, Cucumber, Radish, Grilled White Onion, Grilled Fresh Jalopeño, Avocado and Cilantro.  
Tossed with Homemade Red Wine Vinegar Dressing. 

**La Paz Chopped \$13** - Romaine, Corn, Avocado, Jack Cheese, Tomatoes and Green Beans, Vinaigrette Dressing.

**Baja Rice Bowl \$12** - Rice, Norteño Beans, Corn, Guacamole, Cheese and Salsa Roja. 

**Veggie Bowl \$14** - Seasonal Vegetables Served Over Cilantro Rice, Served With Fresh Sliced Avocado. 

*ADD PROTEINS: chicken, steak, salmon, impossible ground beef, mahi-mahi, carnitas or shrimp \$7*



FAJITAS BAJA SUR



Comes with Tomatoes, Onions, Mushrooms, Zucchini, Bell Peppers, Garlic, Salt, Pepper.


Served With Cilantro Rice, Beans and Your Choice of Warm Flour, Corn or Handmade Corn Tortillas + Side of Guacamole.


**Chicken \$24**  
**Steak \$25**


**Combo \$26**  
**Shrimp \$25**


ENTRÉES

*Our Entrées Are Served with Side of our Cilantro Riceand Norteño Beans.*  
*With Exception of Prima Burrito. Order Your Meal with Handmade Organic Corn Tortillas, to Make Meal Gluten Free.*

**Enchiladas Pollo \$24** - Three Handmade Corn Torillas Filled with Jack Cheese and Chicken. Sprinked with Cotija Cheese and Drizzled Over with Crema. Your Choice of Roja or Verde Salsa. 

**Enchiladas Camarones \$28** - Three Handmade Corn Tortillas, Filled with Jack Cheese and Shrimp. Topped with Avocado, Crema and Salsa Roja or Verde. 

**Carne Asada \$30** - Angus Skirt Steak Grilled Onions, Grilled Jalopeño, Served with Side Guacamole, Pico de Gallo and Tortillas. 

**Baja Carnitas \$26** - Crispy Pork, Served With Pickled Red Onions, Cilantro Rice and Norteño Beans, Salsa Roja and Tortillas. 

**Pescado Veracruz \$30** - Mahi Mahi filet sauteed with bell peppers, onions. olives, chopped tomatoes and oregano.

**Prima Burrito \$14** - Filled With Rice, Norteño Beans, Lettuce, Guacamole and Jack Cheese. Served With Side of Salsa of Your Choice.

*Make it Wet \$2*  
*ADD PROTEINS: (Chicken, Steak, Mahi-Mahi, Carnitas, Salmon , Shrimp - \$7)*

SIDES

**Mixed Seasonal Vegetables \$6**  
**Norteño Beans \$5**  
**Cilantro Rice \$5**  
*(cooked with white corn and butter and chicken broth)*

**Handmade Organic Corn Tortillas \$3.50** 

LOS NIÑOS

*Specials for ages 12 and under*  
**Quesadilla \$10** - Jack cheese, Rice and Beans.  
*Add chicken, steak or shrimp \$3*

**Grilled Taco \$10** - Choice of Chicken or Shrimp. Rice and Beans.  
*Make it with steak +\$3*