

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, Jalapeño, 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, Chilies 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 - Tomatoes, Chilli Guajillo, 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 Problema! - \$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 - Romaine Lettuce, Cherry Tomatoes, Cucumber, Radish, Grilled White Onion, Grilled Fresh Jalapeño, 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 Rice and 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 Tortillas Filled with Jack Cheese and Chicken. Sprinkled 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 Jalapeño, 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