

## STARTERS

### House Guacamole \$13

Made fresh daily, served with tortilla chips.

### B.C.S. Nachos \$13

Tortilla chips, Monterey Jack cheese, pinto beans, guacamole, salsa rojo & jalapeños.  
(Add chicken, steak, carnitas or shrimp \$7)

### Taquitos \$12

Crispy, rolled up tortillas filled with shredded chicken.

### Chicken Albondigas Soup \$12

Homemade chicken meatballs, vegetables, side of cilantro rice.

### Fish or Shrimp Ceviche \$18

Lime and orange juice, topped with diced tomato, red onion, jalapeños and served with a tostada chip.

### Malibu Surf + Turf Burrito \$22

Steak asada, Mexican shrimp, rice, pinto beans, avocado, chipotle lime crema and green tomatillo salsa, rolled and sliced.

### Grilled Quesadilla \$13

Flour tortilla, Monterey Jack cheese, side of cilantro rice, salsa and sour cream.

(Add chicken, steak, carnitas or shrimp \$7)

### Corn Esquites \$12

Grilled corn (off the cobb), avocado, cotija cheese and chile mayo.

### Queso Fundido \$13

Oaxaca and asadero Monterey Jack cheese, chorizo, chives, with warm flour tortillas.

### Ahi Tuna Tacos (2) \$16

Yellowfin tuna, avocado, cilantro lime slaw, chipotle crema in crispy corn tortillas.

## FAJITAS BAJA SUR

Zucchini, onions, tomatoes, bell peppers and mushrooms, side of cilantro rice, pinto beans, guacamole and warm flour or corn tortillas.

### Chicken \$26

### Steak \$27

### Shrimp \$28

### Chicken+Steak+Shrimp Combo \$29

## TACOS

**Three tacos, cilantro rice, norteno beans, flour or corn tortillas. Mix + match (excluding lobster).**

**\$1 upcharge where necessary.**

**Handmade Corn Tortillas - Add \$3**

### Pescado \$26

Grilled or tempura fried Mahi Mahi, green and red cabbage, chili mayo, cilantro pesto, pickled red onion (single \$8).

### Lobster \$31

Lobster, shredded green and red cabbage, cilantro pesto and Monterey Jack cheese (single \$10).

### Salmon \$26

Grilled salmon, green and red cabbage, cilantro pesto & chili mayo, pickled red onion (single \$8).

### Shrimp \$26

Grilled shrimp, shredded green and red cabbage, chili mayo, cilantro pesto, pickled red onion (single \$8).

### Chicken Tinga \$26

Shredded, slow-cooked chicken, chipotle adobo, shredded lettuce, smashed avocado, lime crema and cotija cheese (single \$8)

### Chicken a la Parilla \$25

Marinated, grilled chicken breast, green and red cabbage, cilantro, salsa verde (single \$8).

### Short Rib \$26

Diced onions, cilantro and spicy salsa roja (single \$9).

### Carne Asada \$25

Grilled skirt steak, Monterey Jack cheese, avocado, salsa roja, pickled red onion (single \$8).

### Carnitas \$24

Crispy pork, salsa roja, pickled red onion. (single \$8).

### Mushroom Barbacoa \$24

Grilled maitake mushrooms, cotija, cilantro pesto, pickled red onion (single \$8).

## SALADS + BOWLS + TORTAS

(Add chicken, steak, shrimp or salmon to any bowl or salad \$7)

### Mahi Mahi Sandwich \$18

Mahi Mahi filet (blackened or grilled), cilantro lime slaw, avocado and chipotle crema in a buttery brioche bun.

### Torta Sandwich \$17

Mexican bread roll with shredded lettuce, avocado, tomato and lime crema aioli.  
your choice of grilled chicken, steak asada or carnitas.

### La Paz Salad \$14

Romaine lettuce, Monterey jack cheese, avocado, corn, cherry tomatoes tossed in a balsamic dressing.

### Los Cabos Salad \$13

Romaine lettuce, cherry tomatoes, cucumber, grilled corn, jalapeños and avocado tossed in a cilantro lime dressing.

### Baja Rice Bowl \$13

Rice, pinto beans, corn, guacamole, Monterey Jack cheese and salsa roja.

### Veggie Bowl \$15

Assorted grilled vegetables, avocado and pico de gallo over cilantro rice.

## ENTRÉES

*All entrées served with cilantro rice and pinto beans. (excluding burritos).*

### Prima Burrito \$14

Rice, pinto beans, lettuce, guacamole and Monterey Jack cheese, salsa of choice.

(Add chicken, steak, mahi-mahi, carnitas, salmon, shrimp \$7)

### Malibu Surf + Turf Burrito \$22

Steak asada, Mexican shrimp, rice, pinto beans, avocado, chipotle lime crema and green tomatillo salsa, rolled and sliced.

### Chicken Enchiladas \$26

Three corn tortillas filled with shredded chicken, sprinkled with cotija, Monterey Jack cheese and crema, salsa of choice.

### Shrimp Enchiladas \$29

Three handmade corn tortillas, filled with Monterey Jack cheese and shrimp, topped with avocado and crema, salsa of choice.

### Carne Asada \$34

Prime Angus skirt steak, grilled onions and jalapeños, with guacamole, pico de gallo and tortillas.

### Baja Carnitas \$27

Crispy pork, pickled red onions, salsa roja and tortillas.

### Mediterranean Branzino \$32

Sea Bass Filet, grilled and served with cilantro lime chimichurri and a side of rice & vegetables

## SIDES

**Guacamole \$6 Flour Tortilla \$4 Corn Tortilla \$4**

**Sour Cream \$2 Any Salsa \$2 Norteno Beans \$5**

**Cilantro Rice \$5**

**Handmade Corn Tortillas \$3**

## LOS NIÑOS

### Quesadilla \$11

Monterrey Jack cheese, rice and beans.  
(Add chicken, steak or shrimp \$3)

### Grilled Taco \$11

Chicken, shrimp or steak (+\$3), rice and beans.

First basket of chips and salsa is complimentary. \$3 each additional.  
Corkage Fee - \$20

Parties of 8 or more will include a 18% gratuity