

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 roja & jalapeños.
(Add chicken, steak, carnitas or shrimp \$7)

Chicken Albondigas Soup \$12

Homemade chicken meatballs, vegetables, side of cilantro rice.

Shrimp Ceviche \$18

Mexican shrimp marinated in lime and orange juice, topped with diced tomato, red onion, jalapeños and served with a tostada chip.

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) \$15

Sushi grade yellowfin tuna, avocado, shredded cabbage, lime 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 \$25

Steak \$26

Shrimp \$26

Chicken+Steak+Shrimp Combo \$27

TACOS

Three tacos, cilantro rice, norteno beans, flour or corn tortillas. Mix + match (excluding lobster). \$1 upcharge where necessary.

Pescado \$26

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

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 a la Parilla \$25

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

Mushroom Barbacoa \$24

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

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).

Lobster \$31

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

Short Rib \$26

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

Chicken Tinga \$26

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

SALADS + BOWLS + TORTAS

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

Grouper Sandwich \$18

Gulf grouper filet (blackened or grilled), citrus slaw, avocado and chipotle crema in a buttery brioche bun.

Torta Sandwich \$17

Traditional Mexican bread with steak asada, shredded lettuce, avocado, tomato and lime crema aioli, with grilled chicken, steak asada or carnitas.

Caesar Wrap \$19

Warm flour tortilla, romaine lettuce, cotija cheese, crispy tortilla strips, creamy avocado-caesar dressing, with grilled chicken, shrimp or steak asada.

Los Cabos \$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 \$32

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.

Pescado Veracruz \$31

Mexican Tilapia filet sautéed with bell peppers, onions, olives and tomatoes, rice and tortillas.

SIDES

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

Sour Cream \$2 Any Salsa \$2 Norteño Beans \$5

Cilantro Rice \$5

LOS NIÑOS

Quesadilla \$11

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

Grilled Taco \$11

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