



MENU

ENGLISH

BREAKFAST

Breakfast served from 8:30am - 12:00pm

EGGS - HUEVOS

STEAK & EGGS	240
Two eggs, prepared how you like and grilled sirloin steak. Served with hash browns and refried beans.	
EGGS BENEDICT	210
Two eggs with Canadian ham on an English muffin smothered in hollandaise sauce. Served with hash browns and fresh fruit.	
HEALTHY EGG WHITE SCRAMBLE	150
Three egg whites scrambled with spinach, mushrooms, panella cheese, and onions. Topped with green salsa. Served with salad.	
TWO EGGS - ANY STYLE	160
Two eggs, prepared how you like, with your choice of ham, bacon, sausage, machaca, or chorizo. Served with refried beans and hash browns.	
EGGS & PANCAKES	180
Two eggs, two pancakes, and hash browns, served with your choice of bacon or link sausage.	

BIG BREAKFAST BURRITO	160
It's a big one! Flour tortilla stuffed with eggs, bacon, and sausage. Smothered with red salsa and cheese. Served with beans and guacamole.	
CHILAQUILES	100
Fried tortilla strips, monterrey jack cheese, smothered in your choice of red or green sauce, served with beans.	
with Two Eggs - 145	with Chicken - 165
CHILI RELLENO BREAKFAST PEPPER	200
Roasted poblano pepper, filled with eggs and cheese, topped with our signature ranchero sauce. Served with beans and guacamole.	
HUEVOS AL ALBAÑIL	140
Two scrambled eggs, dipped in your choice of red or green salsa. Served in a molcajete with a side of beans.	
TARASCO STYLE EGGS	180
Two fried eggs served on com tortillas with grilled chicken strips, covered in our creamy poblano pepper sauce.	
HUEVOS RANCHEROS	140
Traditional fried eggs on com tortillas, topped with ranchero sauce. Served with beans.	

PANCAKES & FRENCH TOAST

Served with
Bacon or Sausage, Seasonal Fruit, and Maple Syrup

CLASSIC PANCAKES	150
Three light, fluffy pancakes grilled to perfection.	

BANANA PANCAKES	175
Three banana pancakes, sprinkled with powdered sugar and sliced almonds.	
STUFFED FRENCH TOAST	185
French toast stuffed with delicious cream cheese and strawberries, topped with sliced almonds.	
CLASSIC FRENCH TOAST	160
Lightly sweetened and grilled to perfection. Sprinkled with cinnamon and brown sugar.	

OMELETTES

THE "CLUB" OMELETTE	190
Delicious blend of chicken breast, crisp bacon, cheese, and onion. Topped with Tarasco sauce and served with avocado and beans.	
DENVER OMELETTE	190
The classic - ham, onion, bell pepper and cheese. Served with hash browns and fruit.	

MEXICAN OMELETTE	200
Savory blend of pork sausage, Mexican sausage, and cheese. Served with salsa, guacamole, and beans.	
SPINACH AND MUSHROOM OMELETTE	180
Spinach, mushrooms, onion, monterrey jack cheese, topped with hollandaise sauce. Served with mixed salad.	
SHRIMP OMELETTE	260
Delightful blend of shrimp and cheese, smothered in savory Mexican salsa. Served with avocado and beans.	

BURRITOS & SANDWICHES

BREAKFAST SANDWICH	140
Scrambled or fried egg, hashbrowns, cheese, and choice of ham, bacon, or sausage. Served on a Mexican croissant.	
STEAK & EGG SANDWICH	190
Scrambled or fried egg, pan fried sirloin steak, hashbrowns and grilled onions served on a Mexican croissant.	

HAM, EGG, & CHEESE (3 BURRITOS)	140
Eggs, ham, cheese, bell pepper, & onion.	
BACON, EGG, & CHEESE (3 BURRITOS)	140
Eggs, bacon, cheese, bell pepper, & onion.	
SAUSAGE, EGG, & CHEESE (3 BURRITOS)	140
Eggs, sausage, cheese, pepper, & onion.	
CHORIZO, EGG, & CHEESE (3 BURRITOS)	140
Eggs, cheese, & chorizo (Mexican sausage)	
BEAN, BACON, & CHEESE (3 BURRITOS)	140
Refried beans, bacon, and cheese.	

BREAKFAST

Breakfast served from 8:30am - 12:00pm

FRUIT & YOGURT

- FRESH FRUIT PLATE** 90
A plate-full of sweet seasonal fruit.
- YOGURT & FRUIT BOWL** 100
A plate-full of sweet seasonal fruit.

SMOOTHIES

- HANGOVER CURE** 85
Banana, coconut cream, and pineapple juice. You'll be feeling better in no time. Faster acting with Rum ... add 60
- FRUIT SMOOTHIES** 85
Blended deliciousness made with fruit juice (no dairy).
STRAWBERRY ~ MANGO ~ BLUEBERRY

- “ELVIS PRESLEY” SMOOTHIE**100
Fresh banana and peanut butter, blended with 46 grams of whey protein and freshly squeezed orange juice.
- “GARTH BROOKS” SMOOTHIE** 100
Fresh banana and strawberry blended with 46 grams of whey protein and freshly squeezed orange juice.
- “SHAKIRA” SMOOTHIE** 100
Fresh watermelon, cantaloupe, and pineapple, blended with 46 grams of whey protein and cranberry juice.

JUICES & WATERS

- FRESH SQUEEZED ORANGE JUICE** 65
- CRANBERRY JUICE**45
- PINEAPPLE JUICE**45
- GRAPEFRUIT JUICE**45
- APPLE JUICE**45
- TOMATOE JUICE**45
- COCONUT WATER** 55

- HIBISCUS TEA (AGUA DE JAMAICA)**..... 50
Sweet, tart, and refreshing! Made from dried Hibiscus flower petals. Loaded in Vitamin C and more antioxidants than cranberry or pomegranate juice, It also acts as a natural body refrigerant to keep you cool on those hot days!
- GREEN JUICE** 85
This mix of juices from the green apple, celery, cucumber, pineapple, parsley, and lime is delicious, as well as healthy!
- TOPO CHICO MINERAL WATER** 55
- PELLEGRINO MINERAL WATER** 110
- NATURAL BOTTLED WATER** 35

COFFEE & TEA

Coffee: Regular or Decaf

- BREWED COFFEE** 50
- ICED COFFEE** 50
- HOT TEA** 45
- ICED TEA** 45

BREAKFAST COCKTAILS

See our cocktail menu page for more choices.

- BLOODY MARY / CAESAR** 120
Tomato juice (Mary), or Clamato (Caesar) vodka and our own special seasonings. Horseradish optional.
- BACON BLOODY MARY / CAESAR** 160
Tomato juice (Mary), or Clamato (Caesar) vodka and our own special seasonings, including horseradish, and we added a slice of Billionaire Bacon for you bacon lovers!

- MEXICAN COFFEE** 110
Hot coffee, tequila, Kahlua.
- IRISH COFFEE** 110
Hot coffee, Jameson whiskey
- SPANISH COFFEE** 110
Hot coffee, Presidente brandy
- MIMOSA**110
Champagne, orange Juice
- CARAJILLO**120
Fresh brewed coffee and Licor 43, served on ice.
- SCREWDRIVER**110
Vodka, orange juice.
- GREYHOUND**.....110
Vodka, grapefruit juice..

LUNCH AND DINNER

APPETIZERS

PEEL & EAT SHRIMP	590
1/2 Kilo Local Baja Shrimp, cooked to perfection. Served with our special recipe cocktail sauce for dipping.	
SHRIMP COCKTAIL	300
Fresh baja shrimp with chunks of avocado and cucumber served with our very own house recipe cocktail sauce.	
CURRICANES	260
Thinly sliced raw tuna, wrapped around surimi and avocado. Drizzled with cilantro, orange, and serrano soy sauces.	
CHICKEN WINGS	270
Deep fried wings tossed in your choice of spicy-hot or tangy barbecue sauce with with carrots, cucumber, and jicama sticks and Blue Cheese or Ranch dressing.	
BILLIONAIRE BACON	130
Sweet & Spicy! Slab bacon prepared with caramelized sugar, a touch of cayenne pepper, and cajun spice.	
QUESO FUNDIDO	200
Melted cheese in a hot molcajete. Served with tortillas. With CHORIZO (Mexican sausage) - 240	
CHICKEN WRAPS (3 per order)	140
Grilled or breaded chicken, lettuce, bell pepper, tomato, onion, and ranch dressing wrapped in a flour tortilla.	
DEEP FRIED VEGGIES	110
Fried panko breaded vegetables. Mix or match the veggies. Zucchini ~ Mushrooms ~ Onion rings	

GUACAMOLE / SALSA WHEEL	165
Our special recipe guacamole. Served a variety of salsas.	
CABO CANTINA NACHOS	180
Beans, cheese, our special nacho sauce, and tortilla chips. Topped with guacamole, sour cream and jalapeños (optional). w/ CHICKEN - 220 w/ STEAK - 260 w/ SHRIMP - 300	
TUNA TOSTADAS	220
Fresh raw tuna and avocado on crispy flour tortilla chips, drizzled with special sauce and toasted sesame seeds.	
SEAFOOD MEDLEY	260
Cooked octopus raw shrimp & tuna marinated in lime juice with sliced cucumber, tomato, onion, and avocado.	
TUNA TARTAR	280
Tuna, avocado, and onion. Marinated with sesame oil and a touch of basil. Served with crackers or tortilla chips.	
GRILLED OCTOPUS	260
Mediterranean stye, marinated with vinagrette and red wine, then grilled.	
FISH OR SHRIMP CEVICHE	280
Fish of the day marinated in tangy lime juice, with pico de gallo and cucumbers. Served with crackers or chips.	
CALAMARI STRIPS	180
Panko breaded strips. Served with Honey mustard or Ranch	
CHICKEN STRIPS	190
Panko breaded strips. Served with Honey mustard or Ranch.	
BASKET OF FRIES	90
French fries. Served with your choice of dipping sauce.	

SOUPS

Served with choice of bread, tortillas, chips, or crackers.

TORTILLA SOUP	120
TORTILLA SOUP - GRANDE	190
Tomato based soup with a touch of guajillo pepper, corn tortilla strips, avocado, cheese, and crema. Add CHICKEN - 80	
TRADITIONAL BEAN SOUP	120
Hearty traditional Mexican bean soup with bits of bacon.	

SEAFOOD SOUP	300
Delicious combination of octopus, fish, shrimp, and crab simmered in delicious spices.	
CHICKEN SOUP	160
Chicken breast, potatoes, carrots, zucchini, and cabbage.	
CREAMY POBLANO SOUP	120
Spicy Cream of Poblano pepper soup, served with croutons.	
CREAMY CHICKEN ~ POBLANO SOUP	160
A delicious combination of our chicken and poblano soup.	

SALADS

Make it a meal by adding:

CHICKEN - 80 ~ STEAK - 100 ~ SHRIMP - 120

GARDEN SALAD	140
Lettuce, tomato, onion, cucumber, jicama, bell pepper, carrots, and mushrooms. Served with your choice of Creamy Ranch, Vinagrette, or Thousand Island dressing.	
SPINACH SALAD	160
Baby spinach, strawberries, pecans, and dried cranberries, served with our homemade guayaba dressing.	

CAESAR SALAD	140
Romaine lettuce, home-made dressing with anchovies, Sprinkled with parmesan and croutons.	
COBB SALAD	260
Chicken, bacon, egg, tomato, onion, avocado, and feta cheese on a bed of lettuce, with croutons. Served with Creamy Ranch, Vinagrette or Blue Cheese dressing.	
GREEK SALAD	210
Bell peppers, tomato, red onion, cucumber, kalamata olives, feta cheese in Italian dressing. Topped with pepperoncini.	

PASTAS

SPAGHETTI WITH MEAT SAUCE	180
Freshly prepared pasta, covered with our home-made tomatoe based sauce. Served with toasted bread.	

FETTUCCINE ALFREDO	180
Freshly prepared pasta, covered with our delicious creamy home-made Alfredo sauce. Served with toasted bread. add VEGGIES - 40 add CHICKEN - 80 add SHRIMP - 120	

LUNCH AND DINNER

SPECIALTIES

CHIPOTLE CHICKEN 320
Grilled chicken breast, covered in chipotle cream sauce.
Served with mashed potatoes and steamed vegetables.

STUFFED CHICKEN BREAST 340
Tender breast, stuffed with asparagus, spinach, mushrooms, and cheese. Smothered in a creamy mushroom sauce.
Served with mashed potatoes and steamed vegetables.

CHICKEN QUESADILLAS 220
Delicious homemade flour tortilla filled with chicken and monterrey jack cheese. Served with rice and beans.
CHEESE - 180 STEAK - 260 SHRIMP - 280

CHICKEN ENCHILADAS 240
Smothered in red or green sauce, with lettuce, tomato, onion, cheese, and sour cream. Served with rice and beans.
CHEESE - 200 STEAK - 280 SHRIMP - 300

STEAK FAJITAS (ARRACHERA) 420
Grilled with traditional spices, green and red bell peppers and onions. Served with rice, beans, and tortillas.
CHICKEN FAJITAS - 290 SHRIMP FAJITAS - 440

PORK SHANK 390
Our signature recipe. Pork shank marinated in cabemet wine, spices, and fruits for 24 hours, then slow-cooked to perfection. Served with mashed or baked potato.

STUFFED BAKED POTATO 180
Baked potato, covered with mixed vegetables and cheese, topped with sour cream.
With: CHICKEN - 220 SIRLOIN - 260 SHRIMP - 280

PORK CARNITAS 260
Slow cooked pork camitas served in a com husk basket.
Served with rice, beans, a variety of salsas, and tortillas.

BIG BEEF BURRITO 280
Flour tortilla stuffed with steak, beans, pico de gallo, lettuce, guacamole, and cheese. CHICKEN - 240 SHRIMP - 300

SEAFOOD

SHRIMP PLATTER 420
Choose from Grilled, Garlic Butter, Breaded, Battered, or Coconut Crusted. Served with mashed potatoes or rice, and steamed vegetables.

IMPERIAL SHRIMP 460
Fresh shrimp, stuffed with monterrey jack cheese, then wrapped with bacon and grilled. Served with mango sauce, mashed potatoes and steamed vegetables.

VERACRUZ STYLE SHRIMP 420
Fresh shrimp, prepared with tomato, bell peppers, onion, olives, & capers, with a touch of laurel and oregano.
Served with mashed potatoes and steamed vegetables.

BAJA STYLE SHRIMP 420
Fresh shrimp, smothered in our own creamy white parmesan sauce with a hint of spicy chile del arbol.

SHRIMP A LA POBLAN 420
Fresh shrimp, smothered in creamy poblano sauce.
Served with mashed potatoes and steamed vegetables.

CATCH OF THE DAY 390
Served with mashed potatoes or rice and vegetables.
GRILLED: Simply Grilled ~ Blackened ~ Garlic Butter
FRIED: Breaded ~ Battered ~ Coconut Crusted
VERACRUZ: Prepared with tomato, bell peppers, onion, olives, & capers, with a touch of laurel and oregano.

SEARED TUNA STEAK 410
Served with mashed potatoes and steamed vegetables.
AHI STYLE: Coated in sesame seeds, then seared.
With our creamy mushroom sauce and cilantro sauce.
BLACKENED: Coated in black pepper, then seared.
Served with cabemet/olive oil sauce and oyster sauce.

CABO CANTINA STYLE FISH 390
Fillet of fresh catch of the day marinated in our house recipe chipotle and mustard dressing then grilled to perfection. Served with rice and vegetables.

FISH & CHIPS 390
Deep fried tempura battered fish fillet. Served with lemon, tartar sauce, malt vinegar, and french fries.

TACOS

TACO PLATTER (3 TACOS) 220
CHICKEN breast strips, grilled with bell pepper and onion.
Served with rice, beans, and a variety of salsas.
SIRLOIN STEAK - 260 FISH or SHRIMP - 280

BAJA STYLE FISH or SHRIMP TACOS 320
Battered and deep fried Fish or Shrimp wrapped in your choice of corn or flour tortillas. Served with cabbage, radish, special recipe crema, rice, beans, and a variety of salsas.

CRISPY TACO PLATE (3 TACOS) 240
Crunchy corn tortillas filled with Ground Beef, lettuce, tomato, cheese, and sour cream. Served with rice, beans, and salsa.

SANDWICHES

Sandwiches served with your choice of fries or salad.

CLUB SANDWICH 220
Ham, chicken breast, bacon and cheese, served on a fresh bun with lettuce, tomato, and onion.

BBQ PORK SANDWICH 220
Tender barbecued pork and juicy grilled pineapple, topped with grilled onions on a fresh bun.

BILLIONAIRE BLT WRAP 210
Our billionaire bacon, lettuce, tomato, avocado, and mayonaise wrapped in a jumbo-sized flour tortilla.

ALL BEEF HAMBURGER 240
1/3 lb. homemade beef patty served on a fresh bun with lettuce, tomato, onion and pickle.
Add CHEESE - 25 Add BACON - 30

CHICKEN BURGER 220
Grilled or breaded & fried chicken breast, served on a fresh bun with lettuce, tomato, onion, and pickle.
Add CHEESE - 25 Add BACON - 30

TUNA STEAK BURGER 340
Grilled tuna steak, served on a fresh burger bun with lettuce, tomato, onion. Served with french fries or salad.

LAND ~ SEA ~ DESSERT

SEASONAL SURF & TURF

* Surf & Turf offers are not eligible for special promotions or discounts.*

All Combos are served with your choice of bread or tortillas and two of the following sides:

Rice ~ Mashed Potatoes ~ Baked Potato ~ French Fries ~ Steamed Vegetables ~ Green Salad

ALL TURF, NO SURF - ONE POUND RIBEYE STEAK (16oz) 690
One pound ribeye steak, grilled to your preference.

RIBEYE STEAK (12oz), 1 LOBSTER TAIL, 2 COLOSSAL SHRIMP TAILS 990
Grilled ribeye . Grilled lobster tail. Colossal shrimp - grilled, breaded, battered, or garlic buttered.

RIBEYE STEAK(12oz), 4 COLOSSAL SHRIMP TAILS 990
Grilled ribeye. Colossal shrimp - choose from grilled, breaded, battered, or garlic buttered.

RIBEYE STEAK (12oz) , 2 LOBSTER TAILS 990
Grilled ribeye steak and lobster tails. Served with melted butter for dipping.

1 LOBSTER TAIL, 4 COLOSSAL SHRIMP TAILS 990
Grilled lobster tail. Colossal shrimp - choose from grilled, breaded, battered, or garlic buttered.

2 LOBSTER TAILS 990
Grilled lobster. Served with melted butter for dipping.

1 LOBSTER TAIL 590
Grilled lobster. Served with melted butter for dipping.

6 COLOSSAL SHRIMP TAILS 990
Colossal shrimp - choose from grilled, breaded, battered, or garlic buttered.

WHOLE RED SNAPPER 590
Whole Red Snapper (approx 20oz) Prepared Grilled or Fried.

Yes, we can add more LOBSTER or SHRIMP to any of the above combos.

Add 1 LOBSTER TAIL 400 Add 2 SHRIMP TAILS 340

We serve Baja California Spiny Lobster: 1 tail - app. 4.5oz. and Baja Blue Shrimp (colossal size): 1 shrimp tail - app. 1.75oz.

DESSERTS

TRES LECHES CAKE 140
A very light cake, soaked in evaporated, and condensed milk, along with heavy cream. Its' distinct texture soaks up the milks without getting soggy. Unbelievably delicious.

HOME MADE FLAN 120
Traditional Mexican custard-like dessert. Made with cheese, cream and vanilla.

BANANA FLAMBE 130
Ripe bananas sauteed in butter and cinnamon, then flamed with a delicious orange liqueur.

FRIED ICE CREAM 120
Breaded and battered vanilla ice cream, fried to a golden crisp and sprinkled with sugar and/or cinnamon.

CABO CANTINA BUÑUELO 120
Crispy flour tortilla sprinkled with sugar and cinnamon, topped with ice cream, chocolate syrup, whipped cream.

HOME MADE CHURROS 100
Mexican pastry, sprinkled with sugar and/or cinnamon. Served with strawberry, chocolate, and vanilla sauces.

ICE CREAM SUNDAE 110
Creamy vanilla ice cream, chocolate syrup, nuts, whipped cream and a cherry on top.

DESSERT DRINKS

ICE CREAM FLOAT 100
Root Beer or Coke with a scoop of vanilla ice cream.

MILKSHAKE 100
VANILLA ~ STRAWBERRY ~ CHOCOLATE

FLAMING MEXICAN COFFEE 180
Prepared tableside. Flaming reposado tequila, coffee liquer, fresh brewed coffee, With a scoop of vanilla ice cream. Served in a mug rimmed with caramelized sugar and cinnamon, topped with whipped cream and a cherry. You can also have it prepared as a: **SPANISH COFFEE (brandy) or IRISH COFFEE (whiskey)**

DRINKS

COCKTAILS

JAMAICA (HIBISCUS) MARGARITA	140
Tequila (rep), orange liquer, jamaica tea (made from hibiscus flower petals), orange juice, and lime juice.	
CADILLAC MARGARITA	190
1800 Reposado, Grand Marnier, orange liquer, lime juice.	
TRADITIONAL MARGARITA	110
Tequila (rep), orange liquer, orange juice and lime juice.	
CUCUMBER SERRANO MARGARITA	160
Tequila (rep), orange liquer, fresh cucumber, sliced serrano pepper, orange juice and lime juice.	
CURT'S MANLY MARGARITA	170
Tequila (rep), Damiana, orange liquer, lime and orange juice.	
"MADDIE" MARGARITA	120
Tequila, lime juice, grapefruit soda, cranberry juice.	
CANTINA-RITA	160
Traditional margarita served with an inverted bottle of beer.	
PALOMA	110
Simple, yet refreshing. Tequila and grapefruit soda.	
CANTINA RED	110
Coconut rum and jamaica (hibiscus tea).	
LONG ISLAND ICED TEA	160
Tequila, rum, vodka, gin, orange liquer, a splash of cola.	
RASPBERRY LIMEADE	140
Absolute raspberry vodka, lime juice, sugar, and soda.	

JERRY'S STRAWBERRY MOJITO	150
Rum, fresh strawberries, mint leaves, lime juice, sugar.	
PIÑA COLADA	120
White rum, coconut cream, and pineapple juice.	
CAPTAIN COLADA	140
Coconut rum, spiced rum, coconut creme, pineapple juice, and mint, blended to creamy deliciousness.	
DAIQUIRI	120
Rum, lime, sugar, and ice. STRAWBERRY, BANANA, or MANGO	
ROBERTO'S DIRTY MONKEY	160
Vodka, blended with coffee liquer, coconut cream, banana, and chocolate syrup.	
MUDSLIDE	150
Vodka, combined with Irish cream and coffee liqueurs.	
PAM'S BLUE SNAPPER MARTINI	180
Vodka, blue Hpnotiq, pineapple, lime, and blue curacao.	
CHOCOLATE MARTINI	140
Vodka, Kahlua, Bailey's, and chocolate liquer.	
LEMON DROP MARTINI	140
Vodka, lemon juice, and a dash of orange liquer.	
MARTIN'S CARAMEL APPLE MARTINI	140
Vodka, apple liqueur, and caramel.	
ANDY'S BACON BLOODY MARY	160
Vodka, tomato juice, and our own special seasonings, including horseradish, a slice of Billionaire Bacon.	

WINE

Ask your server for our full wine list (by the bottle)

CHAMBRULET BRUT	130
Sparkling wine (L.A. Cetto)	
CHARDONNAY	130
Linea Clasica 2014 (L.A. Cetto)	
SAUVIGNON BLANC	130
Puerto Nuevo 2014 (L.A. Cetto)	
PINOT GRIGIO	130
(ask your server about our current pinot grigio selection)	
MERLOT	130
Linea Clasica 2013 (L.A. Cetto)	
CARBENET SAUVIGNON	130
Linea Clasica 2013 (L.A. Cetto)	

CHAMPAGNE

VEUVE CLICQUOT (bottle)	2,100
Complex nose of apple, citrus and caramel is followed by full flavors with elegance, crispness and a slightly spicy finish	
MOET & CHANDON BRUT IMPERIAL (bottle)....	2,300
Bouquet - Green apple and citrus fruit, notes of fresh nuts, Palate - Pear, peach, citrus fruit and gooseberry.	

REFRESHMENTS

Non-Alcoholic Beverages

SOFT DRINKS	45
COKE ~ COKE LIGHT ~ FRESCA ~ SPRITE	
ROOTBEER ~ GINGERALE ~ FANTA ORANGE	
ICED TEA (BREWED)	45
LIMEADE (FRESH SQUEEZED)	45
ARNOLD PALMER	45
JAMAICA (HIBISCUS) TEA	45
ACAPULCOCO COCONUT WATER	55
BOTTLED WATER	35
TOPO CHICO (mineral water)	50
PELLEGRINO (mineral water)	110
SHIRLEY TEMPLE	50
CHERRY COLA	50
MULA DE 5's GINGER BEER	130
RED BULL (regular or sugar-free)	135

BEERS & SPIRITS



BAJA BREWING BEER



We are proud to serve this locally brewed artisanal draft beer.

PEYOTE IPA	100
A hoppy beer. This copper-colored pale ale has a mild malt feel. With five hop additions and a liberal amount of cascade.	
ESCORPION NEGRO BLACK ALE	100
A black beer with no bitterness. Brewed Schwarzbier style with special carafe-roasted malt. Dark color and a malty taste.	
CABOTELLA BLONDE ALE	100
Small batch crafted using 100% malted premium two-row barley. Refreshing Mexican ale with a rich, malty body and flavor.	
PELIRROJA AMBER ALE	100
A well-balanced combination of malts and hops. Full-bodied red ale that has an alluring hue. Smooth and hoppy finish.	

CORONA	55
CORONA LIGHT	55
PACIFICO	55
PACIFICO LIGHT	55
TECATE ROJA	65
TECATE LIGHT	65
DOS EQUIS	65
DOS EQUIS AMBER	65

BEER & SELTZERS

MICHELADA	15
Lime juice, on ice in a salt rimmed glass.	
CUBAN MICHELADA	15
Lime juice, worcestershire, tabasco, and maggi sauce served on ice in a salt rimmed glass.	
OJO ROJO (tomato juice) or VASO ROJO (clamato)	20
Tomato juice or Clamato, Lime juice worcestershire, tabasco, and maggi sauce, served on ice in a tatin / salt rimmed glass.	

NEGRA MODELO	65
MODELO ESPECIAL	65
BUD LIGHT	55
MICHELOB ULTRA	65
AMSTEL ULTRA	65
HEINEKEN LAGER	75
STELLA ARTOIS	75
HEINEKEN ZERO (non-alcohol)	65

TOPO CHICO SELTZER: <i>STRAWBERRY GUAVA * LEMON-LIME * TROPICAL MANGO * PINEAPPLE</i>	90
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SPIRITS & LIQUERS

* House pour is 1.5 oz. - Drink wisely *

TEQUILA - BLANCOS

CUERVO 1800	120
DON JULIO	140
PATRON	160

TEQUILA - REPOSADOS

CAZADORES	80
CLASE AZUL	520
CORRALEJO AZUL	110
CUERVO 1800	130
CUERVO TRADICIONAL	100
DON JULIO	150
EL CHARRO	90
HERRADURA	150
HORNITOS	100
JIMADOR	80
TRES GENERACIONES	150

TEQUILA - AÑEJOS

CUERVO 1800	160
DON JULIO	210
DON JULIO 1942	490
DON JULIO 70	220

TEQUILA - EXTRA AÑEJOS

CAVA DE ORO	360
DON CAYO	400
RESERVA FAMILIA	520

MEZCAL

400 CONEJOS (ESP. JOVEN) ...	130
UNION UNO (ESP. JOVEN)	140
MATRA (ESP. JOVEN)	135
MONTELOBOS (ESP. JOVEN) ...	150
AMARAS (ESP. REPOSADO)	180
AMARAS (CUPREATA. JOVEN) ..	190

VODKA

ABSOLUT AZUL	95
ABSOLUT CITRON	100
ABSOLUT MANDARIN	100
ABSOLUT MANGO	100
ABSOLUT RASPBERRY	100
GREY GOOSE	160
KETEL ONE	100
SMIRNOFF	80
STOLICHNAYA	100
TITO'S	160

GIN

BEEFEATER	120
BOMBAY	120
OSO NEGRO	90
TANQUERAY	110

WHISKY

CANADIAN CLUB	110
FIREBALL	110
JACK DANIEL'S	140
JAMESON	120
SEAGRAM'S 7	95
SEAGRAM'S VO	95

BOURBON

JIM BEAM	95
MAKER'S MARK	140
WOODFORD RESERVE	190

SCOTCH

BUCHANAN'S 12	220
CHIVAS REGAL	180
J & B	95
J. WALKER BLACK	220
J. WALKER RED	100
MACALLAN 12	280

RUM

BACARDI (añejo)	100
BACARDI (blanco)	100
BARAIMA (blanco)	90
CAPTAIN MORGAN	90
CAP. MORGAN (blanco)	90
HABANA CLUB 7	140
MALIBU RUM	95

BRANDY

PRESIDENTE	90
TORRES 10	120

COGNAC

HENNESSY VS	280
MARTELL	190

LIQUEURS

CHOCOLATE (dark or white)	80
DISARONNO	130
BAILEYS	90
DAMIANA	90
DRAMBUIE	140
FRANGELICO	85
GRAND MARNIER	150
HPNOTIQ BLUE	150
JAGERMEISTER	110
KAHLUA	90
RUMCHATA	120
LA PINTA	130
LICOR 43	130
MIDORI	110
SAMBUCA	90
SAMBUCA NEGRA	100