

Brandy
Torres 10

Cognac
Hennessy
Remy Martin
HQ Hipnotiq
Martell

Gin
Taaka

Rum
Captin Morgan
RumChata
Malibu
Malibu Black
Bacardi

Vodka
Absolute Vodka
Tito's
Deep Eddy Lemon
Smirnoff Tamarindo
Round Rock Vodka
Sky Vodka

Whiskey
Jack Daniel's No. 7
Jack Daniel's Honey
Jack Daniel's Apple
Makers Mark
Tx Whiskey
Crown Royal
Crown Royal Apple
Crown Royal Peach
Crown Royal Vanilla
Buchanan's 12
Buchanan's 18
Buchanan's Pineapple
Jhonie Walker Black Label
Jhonie Walker Red Label
Fireball
Jameson
Jimbean

Tequilas
Herradura Silver
Herradura Reposado
Herradura Legend
Espolon
Luna Azul Silver
Luna Azul Reposado
Hornitos Plata
Hornitos Reposado
Casa Amigos Blanco
Casa Amigos Reposado
Clase Azul Reposado
Clase Azul Plata
Maestro Dobel Añejo
Maestro Dobel Cristalino
Maestro Dobel Reposado
1800 Blanco
1800 Reposado
Centenario
Centenario Añejo
Verdadero Tequila Blanco
Verdadero Tequila Reposado
Don Julio Blanco
Don Julio Reposado
Don Julio 70
Don Julio 1942
Lalo
Patron Silver
7 Leguas Blanco
7 Leguas Reposado
Jose Cuervo Silver
Jose Cuervo Gold
Jose Cuervo Tradicional
El Jimador
El Milagro
Espolon
Campo Azul
Campo Azul Blanco
Campo Azul Reposado
Campo Azul Cafe
Campo Azul 1940
The Producer Mezcal
Mezcal House
Verdadero Blanco
Verdadero Reposado



BAR menu



Cocktails

Cantaritos

Tequila, Grapefruit Soda, Lime Juice, Sea Salt, Tajin

Virgin Cantarito

Squirr, Sangrita, Tajin

Piña Colada

Pineapple Juice, Coconut Cream, Malibu

Virgin Piña Colada

Pineapple Juice, Coconut Cream

Tito's Punch

Titos, Cranberry Juice, Pineapple Juice, Grenadine, Redbull

Vegas Bomb

Crown Royal, Redbull, Peachtree

Paloma

Tequila, Squirr, Mineral Water

Tequila Sunrise

Tequila, Orange Juice, Grenadine

Vampiro

Tequila, Squirr, Sangrita, Chamoy, Tajin

Mezcalita

Mezcal, Orange Juice, Lime, Agave Syrup, Chamoy, Tajin

Mojito

White Rum, Sugar, Lime Juice, Soda water, Mint

Mexican Martini

Mezcal, Orange Juice, Lime, Agave Syrup, Chamoy, Tajin

BLUE Hawaiian

Malibu, Coconut Cream, Blue Caracao, Pineapple

Red Lover

Vodka/ Bacardi, Strawberry Puree, Sprite, Strawberries

Medias de Seda

Rum, Grenadine, Cinnamon, Evaporated milk, Cherry

Margaritas

On the Rocks or Frozen

TEQUILA, TRIPLE SEC, FLAVOR

LIME

STRAWBERRY

PEACH

WATERMELON

TAMARINDO

MANGONADA



Micheladas

Michelada

Tomato Mix, Beer

Michelada Piña

Pineapple Juice Mix, Beer

Michelada Mango

Mango Juice Mix, Beer

Michelada Especial

Peanuts, Shrimp, Cucumber, Chamoy and Tajin

Michelada Topochico

Tomato Mix, Topochico



Cerveza

Caguama

Corona, Modelo Especial, Pacifico, Victoria

CUBETAS

IMPORTS

Modelo Especial

Modelo Negra

XX

Pacifico

Corona Extra

Corona Sunbrew

Corona Non-Alcoholic

Victoria

Tecate

Tecate Light

Estrella Jalisco

Indio

Heineken

Heineken 0.0

DOMESTIC

Bud Light

Miller Lite

Coors Light

Budweiser

Michelob Ultra



Non-Alcoholic

Sweet/Unsweet Tea

Can Sodas

Coke, Diet Coke, Sprite, Dr Pepper

Mexican Sodas

CocaCola Mexicana, Fanta, Jarritos

Agua Frescas (no refill)

Piña, Horchata, Limonada,

Jamalca, Pepino con Limon





APPETIZERS

CEVICHE*	12
SHRIMP OR FISH COOKED IN LIME JUICE WITH PICO DE GALLO	
GUAC AND CHIPS	10
AVOCADO, JALAPEÑO, ONION, TOMATO AND CILANTRO	
JALAPEÑO POPPERS	8
BREADED JALAPEÑO PEPPERS FILLED WITH CREAM CHEESE	
FRIED PICKLES	6
FRENCH FRIES	6
COCO SHRIMP	10
COCONUT BREADED SHRIMP	
CALLO DE HACHA*	16
SCALLOPS COOKED IN LIME WITH TOMATO, CUCUMBER ONION IN A RED SAUCE	
UNAS WINGS O QUÉ?	
SIX PIECES	10.00
TWELVE PIECES	17.00
MANGO HABANERO BBQ LEMON PEPPER BUFFALO HOT	
JALAPEÑOS TOREADOS	8
FOUR BACON WRAPPED JALAPEÑOS FILLED WITH CREAM CHEESE	
CHICHARRÓN DE PULPO	16
OCTOPUS FRIED UNTIL CRISPY PERFECTION SERVED WITH PICKLED ONIONS AND HOUSE SAUCE	
PLATE	20
CHICHARRÓN DE PESCADO	15
FRIED FISH WITH PICKLED RED ONIONS AND HOUSE SAUCE	
PLATE	18

UNOS TACOS O QUÉ? FLOUR TORTILLA +1

FISH TACOS	5
TORTILLA WITH GRILLED FISH, CABBAGE, PICO DE GALLO AND CHIPOTLE DRESSING	
SHRIMP TACOS	6
TORTILLA WITH GRILLED SHRIMP, CABBAGE, PICO DE GALLO AND CHIPOTLE DRESSING	
OCTOPUS TACOS	7
TORTILLA, MEXICAN STYLE OCTOPUS AND MOZZARELLA CHEESE	
STEAK TACOS	5
TORTILLA, CHEESE LAYER, STEAK, BELL PEPPERS AND AVOCADO	
GOBERNADOR	6
TORTILLA, CHEESE LAYER, RED AND GREEN BELL PEPPERS ONIONS, SHRIMP AND SAUSAGE	
DORADOS	
SERVED WITH A SIDE OF RICE, PICO DE GALLO AND A HOUSE SAUCE	
THREE PIECES	10
FIVE PIECES	15
BAJA STYLE FISH TACO	6
BATTERED FISH, PICKLED ONIONS, PICO DE GALLO AND HOUSE SAUCE	
BAJA STYLE SHRIMP TACO	7
BATTERED SHRIMP, PICKLED ONIONS, PICO DE GALLO AND HOUSE SAUCE	

UNOS CALDOS O QUÉ? SERVED WITH A SIDE OF BREAD

CALDO DE CAMARÓN	20
HEARTY AND FLAVORFUL BROTH INFUSED WITH SHRIMP FLAVOR AND FILLED WITH VEGETABLES AND SHRIMP	
CALDO DE PESCADO	18
HEARTY AND FLAVORFUL BROTH INFUSED WITH FISH FLAVOR AND FILLED WITH VEGETABLES AND FISH	
CALDO DE MARISCOS	24
FLAVORFUL BROTH INFUSED WITH HEARTY SEAFOOD INCLUDING FISH, SHRIMP, OCTOPUS AND MUSSELS	
CALDO DE MOJARRA	20
HEARTY AND FLAVORFUL BROTH INFUSED WITH TILAPIA AND FILLED WITH VEGETABLES AND A WHOLE TILAPIA	
CONSUMÉ DE CAMARÓN	16
FLAVORFUL SHRIMP BROTH FILLED WITH SHRIMP AND BLACK HOUSE SAUCE	

COLD BAR *

AGUACHILE*	20	
SHRIMP COOKED IN LIME JUICE, CUCUMBER, ONION, CILANTRO AND AVOCADO IN A SALSA OF YOUR CHOICE		
CHOICE OF HOUSE MADE SALSAS VERDE ROJO NEGRO MANGO HABANERO SPICY PIÑA		
TUNA AGUACHILE*^{NEW}	22	
TUNA COOKED IN LIME JUICE, CUCUMBER, ONION, CILANTRO AND AVOCADO IN A SALSA OF YOUR CHOICE		
CHOICE OF HOUSE MADE SALSAS VERDE ROJO NEGRO MANGO HABANERO SPICY PIÑA		
UNOS MARISCOS O QUÉ MIX*	24	
MIX OF SHRIMP, OCTOPUS, AGUACHILE AND SCALLOPS WITH RED ONIONS AND CUCUMBER IN A SPECIAL SAUCE		
TUNA CEVICHE*^{NEW}	20	
TUNA COOKED IN LIME JUICE, TOMATO, CUCUMBER, ONION, CILANTRO, AVOCADO AND SESAME SEEDS		
UN CEVICHE O QUÉ?*		
SHRIMP	20	
FISH	18	
MIX	19	
UN CEVICHE TROPICAL*		
CEVICHE WITH MANGO, PINEAPPLE AND ORANGE WITH KEYLIME AND TAJIN		
SHRIMP	20	
FISH	18	
MIX	19	
CEVICHE TOWER*	24	
SHRIMP CEVICHE, FISH CEVICHE, COOKED SHRIMP, OCTOPUS CUCUMBER, ONION AND AVOCADO IN A RED SAUCE		
MARISCOS TOWER*	25	
COOKED SHRIMP AND OCTOPUS, SCALLOPS, AGUACHILE SHRIMP, CUCUMBER, ONION, TOMATO, AVOCADO AND A HOUSE BLACK SAUCE		
TUNA TOWER*^{NEW}	24	
TUNA, COOKED SHRIMP, OCTOPUS, CUCUMBER, ONION, AVOCADO AND A HOUSE BLACK SAUCE AND SESAME SEEDS		
BOTANA PICOSITA*	16	
COOKED SHRIMP, OCTOPUS, SCALLOPS AND ONION IN A SPICY CHILTEPIN AND TAJIN SAUCE		
BOTANA MARISQUERA*	24	
COOKED SHRIMP, OCTOPUS AND SCALLOPS IN LIME JUICE WITH SAUCES		
BOTANA SINALOA*^{NEW}	24	
COOKED SHRIMP, OCTOPUS, TUNA, SHRIMP AND SCALLOPS COOKED IN LIME JUICE WITH SAUCES		
MOLCAJETE DE CALLO DE HACHA*	25	
COOKED SHRIMP, OCTOPUS AND SCALLOPS IN LIME JUICE WITH SAUCES		
TOSTADA CULICHI	16	
CRAB, COOKED SHRIMP, OCTOPUS, CUCUMBER AND ONION IN A RED SAUCE		
TUNA TOSTADA*^{NEW}	16	
TUNA, CUCUMBER, ONION, CILANTRO, AVOCADO, SALSA MACHA AND SESAME SEEDS		
TOSTADAS	8.00	
CEVICHE DE CAMARÓN*	7.00	
CEVICHE DE PESCADO*	8.00	
CEVICHE MIXTO*	8.00	
CAMARÓN COCIDO	9.00	
TOSTADA DE PULPO	9.00	
TOSTI-AGUACHILE	18	
TOSTITOS SALSA VERDE WITH SHRIMP COOKED IN LIME JUICE, CUCUMBER, ONION, CILANTRO AND PEANUTS IN A SALSA OF YOUR CHOICE		
TOSTI-CEVICHE	17	
TOSTITOS SALSA VERDE WITH CEVICHE OF YOUR CHOICE CUCUMBER, ONION, CILANTRO AND PEANUTS IN A SALSA OF YOUR CHOICE		
UNOS COCTELES O QUÉ?		
SHRIMP	SMALL LARGE	14.00 18.00
SHRIMP & OCTOPUS	SMALL LARGE	16.00 22.00
SHRIMP, OCTOPUS AND OYSTER*	SMALL LARGE	18.00 24.00
OCTOPUS	SMALL LARGE	18.00 22.00

OYSTERS *

OYSTER SHOTS*	
THREE SHOTS SIX SHOTS	10.00 16.00
OYSTERS*	
SIX OYSTERS TWELVE OYSTERS	14.00 24.00
CEVICHE OYSTERS*	
OYSTERS TOPPED WITH CEVICHE IN A RED SAUCE	
SIX OYSTERS TWELVE OYSTERS	18.00 30.00
PREPARED OYSTERS*	
OYSTERS TOPPED WITH PICO DE GALLO AND COOKED SHRIMP	
SIX OYSTERS TWELVE OYSTERS	18.00 30.00
PATAS DE MULA*^{NEW}	
SIX OYSTERS TWELVE OYSTERS	14.00 24.00

UNOS CAMARONES O QUÉ?

EACH DISH INCLUDES TWO SIDES: CHOICE OF RICE, SALAD OR FRIES

AL AJILLO SHRIMP	20		
GRILLED SHRIMP TOPPED WITH GARLIC SAUCE			
DEVIL SHRIMP	22		
SHRIMP TOPPED WITH SPICY CHIPOTLE RED SAUCE			
CHAMPIÑONES AND CREAM SHRIMP	20		
GRILLED SHRIMP COOKED WITH MUSHROOM AND CREAM SAUCE			
PANZONES SHRIMP	22		
SHRIMP WRAPPED IN BACON FILLED WITH CHEESE			
GRILLED SHRIMP	20		
GRILLED SHRIMP SERVED WITH A CHOICE OF RICE, SALAD OR FRIES			
MANTEQUILLA SHRIMP	20		
GRILLED SHRIMP COOKED IN A BUTTER AND WINE SAUCE			
RANCHEROS SHRIMP	22		
GRILLED SHRIMP SMOTHERED IN CHILI SPICES WITH ONIONS AND PEPPERS			
EMPANIZADO SHRIMP	21		
BREADED SHRIMP SERVED WITH A CHOICE OF RICE, SALAD OR FRIES			
CUCARACHAS	24		
WHOLE GRILLED SHRIMP TOSSED IN A SPECIAL SAUCE WITH RICE			
BROCHETAS DE CAMARÓN	20		
SHRIMP SKEWERS WITH BELL PEPPERS, ONIONS AND PINEAPPLE			
COCONUT SHRIMP	20		
COCONUT BREADED SHRIMP SERVED WITH MANGO PICO DE GALLO			
CREMA CHIPOTLE	19		
GRILLED SHRIMP IN CHIPOTLE CREAM SAUCE			
FRIED RICE O QUE*^{NEW}	10		
FRIED RICE, EGG, VEGETABLES, SPECIAL SAUCE AND SESAME SEEDS			
STEAK	12	CHICKEN	10
SHRIMP	14	MIXED	15

THE FISH GRILL EACH DISH INCLUDES TWO SIDES: CHOOSE FROM RICE, SALAD OR FRIES

GRILLED FISH FILLET	22		
MANTEQUILLA (BUTTERED) FISH FILLET	20		
AL AJILLO FISH FILLET	22		
DEVIL GRILLED FISH FILLET	22		
CHIPOTLE AND CREAM FISH FILLET	20		
EMPANIZADO FISH FILLET	22		
CHAMPIÑONES AND CREAM FISH FILLET	20		
MOJARRA FRITA	22		
WHOLE TILAPIA FRIED TO PERFECTION			
ZARANDEADO*^{NEW}	24		
GRILLED RED SNAPPER IN HOUSE SAUCE			
PULPO A LA PLANCHA	30		
GRILLED MANTEQUILLA AJILLO DEVIL CREAMY HOUSE SAUCE			
UNAS FAJITAS O QUÉ?			
FAJITAS SERVED WITH THREE COMPLEMENTARY TORTILLAS AND A SIDE OF RICE AND SALAD			
STEAK	18	SHRIMP	20
MIXED	22	CHICKEN	17

20% GRATUITY WILL BE AUTOMATICALLY ADDED TO YOUR CHECK IN PARTIES FROM 6 PEOPLE AND UP

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



KIDS' MENU

SERVED WITH A SIDE OF RICE AND SALAD

QUESADILLA

FLOUR TORTILLA FILLED WITH CHEESE AND SERVED WITH RICE AND FRIES

STEAK 12 SHRIMP 12
REGULAR 9

BREADED SHRIMP

12

THREE BREADED SHRIMP SERVED WITH RICE AND FRIES

CHICKEN TENDERS

12

THREE CHICKEN TENDERS SERVED WITH FRIES

GRILLED SHRIMP

14

THREE GRILLED SHRIMP SERVED WITH RICE AND FRIES

STEAK FAJITAS

14

STEAK FAJITAS SERVED WITH RICE AND FRIES

CHICKEN FAJITAS

14

CHICKEN FAJITAS SERVED WITH RICE AND FRIES

DESSERTS

FLAN 8.00

TRES LECHES 9.00

CHURROS 7.00

CHEESECAKE 7.00

CHAROLAS

CH/G

SERVED WITH TOSTADAS AND SALADITAS

CEVICHE DE PESCADO 140 - 240

CEVICHE DE CAMARON 150 - 250

CEVICHE MIXTO 140 - 240

AGUACHILE 150 - 250

UNOS MARISCOS O QUE MIX 160 - 260

APPETIZERS & TACOS



CALDOS



COLD BAR



CAMARONES AND THE GRILL



BAR

