

¡FELIZ PASCUA!

LAMB BARBACOA hildalgo-style slow cooked lamb shoulder, consommé, fresh salsas, avocado, house made blue corn tortillas **45**

GUACAMOLE

CLASSIC **16**
lime, onion, tomato, cilantro, jalapeño chile

EL PRESIDENTE **29**
fresh jumbo lump crab, green chile, roasted tomatillo

SPICY **17**
charred habanero, jicama, mint, basil

NACHOS & SALSA

NACHO MAMA **19**
melted queso mixto, black beans, ranchera salsa, lime crema, pickled red onions, jalapeño

MACHO NACHO **21**
nacho mama with chorizo

CHIPS & SALSA **11**

APPETIZERS

TORTILLA SOUP chicken, avocado, queso mixto, crema, crispy tortilla..... **12**

CUCARACHAS crispy shrimp, hot sauce..... **20**

QUESO FUNDIDO sautéed mushrooms, roasted poblano, queso mixto, salsa huevona, flour tortillas..... **16**

QUESO FUNDIDO DE CHORIZO house-made chorizo, queso mixto, salsa verde, flour tortillas **18**

TIJUANA CAESAR SALAD little gem lettuce, classic caesar dressing, parmesan, croutons..... **16**

CHOPPED KALE SALAD crispy garbanzo beans, tomato, cucumber, pickled onions, queso fresco, avocado-poblano dressing **15**

AGUACHILE VERDE* shrimp, hamachi, crab, tomatillo, melon, jalapeño..... **25**

COCTEL DE CAMARON* chilled seafood broth, jicama, avocado..... **16**

TUNA CEVICHE* yellowfin tuna, coconut sauce, habanero, cucumber **23**

ROASTED CHICKEN QUESADILLA chipotle, pickled onions, chihuahua and oaxaca cheese..... **16**

CARNITAS TAQUITOS black beans, roasted tomato sauce, crema, queso fresco, cabbage slaw **13**

TOSTADAS & TLAYUDAS

OAXACAN TLAYUDA **18**
crispy corn flatbread topped with refried black beans, oaxaca cheese, avocado, jalapeño, lettuce & salsa roja | Add chorizo 3

VERDE TOSTADA cucumbers, chipotle ponzu, charred avocado, herbs **14**

TLAYUDA DE CAMARON chipotle white bean puree, shrimp in mojo de ajo, queso mixto, queso fresco, grape tomatoes, chimichurri .. **20**

BAJA TUNA TOSTADA* yellowfin tuna, chipotle aioli, avocado, peanut salsa macha..... **18**

BLUE CRAB TOSTADA jalapeño yuzu aioli, house chili blend, avocado, cilantro, watermelon radish **21**

TACOS

BIRRIA braised short rib, queso monterrey, red chile consommé..... **18**

CARNITAS confit pork, guacamole, spicy pickled onion..... **16**

MAHI MAHI crispy mahi mahi, red cabbage, avocado, chipotle remoulade..... **18**

CHICKEN chihuahua cheese, avocado, tomatillo & tomato salsa, crema..... **16**

CARNE ASADA* grilled skirt steak, corn tortillas, cherry tomato pico, salsa taquera..... **20**

SHRIMP chile de árbol butter, melted chihuahua cheese..... **17**

BLACK COD AL PASTOR morita aioli, cabbage slaw, grilled pineapple **22**

SONORAN FILET* grilled beef filet, queso mixto, salsa verde, chimichurri, cherry tomato pico..... **19**

DIRTY VEGGIE mushrooms, epazote, kale, crispy quinoa, parmesan, queso oaxaca, blue corn tortilla..... **14**

ENCHILADAS

ENCHILADAS SUIZAS shredded chicken, green chile-tomatillo cream sauce, chihuahua cheese **16**

VEGETABLE ENCHILADAS summer squash, corn, epazote, squash blossoms, chihuahua cheese, verde pipian sauce..... **19**

CRAB ENCHILADAS lump crab, coconut, corn, guajillo chile sauce **21**

SHORT RIB ENCHILADAS tomato-guajillo sauce, chihuahua cheese, pickled red onion, cilantro..... **19**

ENTRÉE

BAJA DUCK CONFIT “peking” style crispy-skin duck confit, hoisin, fresh garnishes & flour tortillas for making tacos..... **28**

SNAPPER CHICHARRON fried snapper bites, salsa verde italiano, chipotle aioli, lime pickled red onion, fresno chiles..... **46**

TACOS AL CARBON
served with grilled peppers & spring onions, refried black beans, guacamole, salsas, crema & corn tortillas

CARNE ASADA* **43**

GRILLED CHICKEN **28**

PORTOBELLO MUSHROOM **24**

LOBSTER..... **40**

SHRIMP..... **34**

SIDES

REFRIED BLACK BEANS **6**
avocado leaf, queso fresco, crispy plantain

FRIED PLANTAINS..... **9**
queso fresco, crema

ROASTED SWEET POTATO **10**
goat cheese, pecans, peanut salsa macha

CHARRED BROCCOLI **8**
chipotle yogurt sauce, toasted almonds

MEXICAN STREET STYLE CORN..... **7**
corn on the cob, chipotle mayo, queso añejo, tajin

RED RICE..... **6**
garlic, tomatoes

EL PRESIDENTE

WINES

SPARKLING	
SPARKLING CAVA, BRUT Spain, Poema.....	15/63
WHITE	
ALBARINO, RIAS BAIXAS - Spain, Mar de Vinas, 2024.....	16/68
SAUVIGNON BLANC, 'VALLE DE GUADALUPE' Mexico, Monte Xanic, 2022.....	16/73
CHARDONNAY, CALIXA MEXICO, MONTE XANIC, 2022.....	17/73
ROSE & ORANGE	
HONDARRABI, BELTA, GETARIA Spain (Rose)- Txomin Etxaniz 2024.....	17/78
RED	
RED TEMPRANILLO, RIOJA Spain, Bordon, 2017.....	16/73
GARNACHA, 'TERNARIO NO. 2,' ALMANSA Spain, Bodegas Venta La Vega, 2018.....	17/78
PINOT NOIR, BLOOMHOUSE, Willamette Valley, Argyle Winery, 2024.....	18/83
CABERNET SAUVIGNON, VILAFRANCA DEL PENEDES Spain, Torres Gran Coronas, 2019.....	19/92

BEERS

DRAFTS	
MONOPOLIO CLARA.....	8
MONOPOLIO NEGRA.....	8
ATLAS PONZI IPA.....	9
GOLDEN ROAD MANGO CART WHEAT ALE.....	8
BOTTLES & CANS	
MONOPOLIO IPA (12oz. can).....	7
TECATE (12oz. can).....	6
ATHLETIC BREWING UPSIDE DOWN GOLDEN N/A (12oz. can).....	7
CORONA FAMILIAR (12oz. bottle).....	7
MODELO (12oz. bottle).....	7
MEZCAL CREAM ALE (750ml. bottle).....	42

ZERO PROOF

MOCKTAIL	
CUCUMBER MINT COOLER.....	8
cucumber, mint, lemon, sparkling water	
RED BELL PEPPER LEMONADE.....	8
red bell pepper, lemon, agave	
HORCHATA.....	8
coconut milk, cinnamon, nutmeg	
SODAS	
JARRITOS GRAPEFRUIT.....	6
JARRITOS MANDARIN.....	6
JARRITOS TAMARIND.....	6
MEXICAN COKE.....	6

CAFE

CAFÉ.....	4.5
COLD BREW ICED CAFÉ.....	6
ESPRESSO.....	4
DOUBLE ESPRESSO.....	6
CAPUCHINO.....	6
LATTÉ.....	6
ARTISANAL HOT TEA.....	6

PLEASE INQUIRE ABOUT SEASONAL SELECTIONS

FEATURED COCKTAILS

NOCHEBUENA MARGARITA tequila, orange cordial, lime cranberry, chipotle, cinnamon.....	16
ROJA SANGRIA red wine, fruit juice, cordial.....	16
BLUE LAGOON JELLY SHOT tequila, blue raspberry, gummy.....	7
YUZU-HONEY MARGARITA hornitos reposado, dry curaçao yuzu liqueur, yuzu, lime, honey, ginger.....	16

MARGARITAS

THE MARGARITA	14
tequila blanco, orange cordial, fresh lime	
FROZEN PINEAPPLE MARGARITA	15
tequila reposado, ancho reyes, chipotle, caramelized pineapple, lime	
BIG 🍷 MARGARITA	28
the margarita, but big AF	
SPICED STRAWBERRY	16
tequila blanco, orange cordial, spices	
PUT ME IN, COACH	14
tequila blanco, herbal liqueur, luxardo maraschino, blue glacier gatorade	
TRANQUILO, PAPI	15
tequila blanco, chateau aloe liqueur, cucumber juice, lemon	
THE 🍷 IN THE ROOM	15
tequila blanco, las californias native gin, campari, bitter guava, grapefruit	
SGT. PEPPER	16
banhez mezcal, ancho reyes, red bell pepper juice, chili salt	

¡PA' LA PACHANGA!

MARGARITA PITCHERS	
CLASSIC.....	52
SPICED STAWBERRY.....	62
CARAMELIZED PINEAPPLE.....	56
PRICKLY PEAR.....	56
BLOOD ORANGE.....	56
ROJA SANGRIA PITCHER	52
MIMOSA FLIGHT	68
Includes one bottle of Cinzano Prosecco & the following flavors:	
CARAMELIZED PINEAPPLE	
STRAWBERRY	
BLOOD ORANGE	

SPECIALTY COCKTAILS

PICANTE MAMI st. george chili vodka, lo-fi gentian aperitif, orange cordial, lemon, charred shishito.....	14
CARAJILLO licor 43, copa de oro coffee liqueur, espresso.....	15
COMO LA FLOR old overholt rye, pajarote jengibre, st. elizabeth allspice dram, hibiscus, lime.....	15
PIÑA PIÑA lots of rums, coconut, pineapple, lime.....	15
MEZCAL NEGRONI banhez mezcal, campari, sweet vermouth.....	16
WOLF SPRITZER aperol, montelobos mezcal, lemon, cava.....	15
OAXACAN OLD FASHIONED cazadores reposado, bahnez joven mezcal, agave, bitters.....	17
COCINA SINK shareable punch bowl of uruapan mexican rum, las californias citrico gin, hornitos blanco, pickly pear, pineapple, lime.....	42
MS. SHE-LA-LA michelada service 12oz. corona familiar, savory-spicy mix, salt, lime.....	12
MY-MY CHAMOY-MOY atlas blood orange gose, tart-plum chamoy, lime salt.....	12