

Tequila Cocktail

SMOKEY DIEGO 16
Xicaru Mezcal Reposado Private Barrel, Maestro Dobel Diamante Private Barrel, Honey Mango Puree, Ancho Reyes Liquor, Lime, Tajin rim

DESERT BLOSSOM 16
Maestro Dobel Diamante Private Barrel, Prickly Pear, Lime, Mezcal Rinse, Agave, Black Lava Salt Rim

MEXICAN OLD FASHIONED 16
Los Javis Mezcal, Herradura Anejo, Agave, Orange & Angostura Bitters, Orange Peel, Luxardo Cherry

GREAT BALLS OF FIRE 16
Tanteo Habanero Tequila, Guava, Lime, Yuzu, Kaffir, Lemongrass, Ice sphere, Tajin Rim

RANCH WATER 16
Casamigos Anejo, Topo Chico Sparkling Water, Lime

LA PALOMA FRESCA 17
Maestro Dobel Diamante Private Barrel, Grapefruit Juice, Grapefruit Soda, Lime, Agave

THE FRIDA 17
Maestro Dobel Diamante Private Barrel, Agave, "Verdita" (Pineapple, Cilantro, Mint, Cucumber Lime & Jalapeno)

THE COCO 19
Casamigos Anejo, Coconut, Lime, Simple Syrup

Margaritas

THE CLASSIC 16
Traditional Silver, Orange Liquor, Lime, Simple Syrup

MEXICANO 16
Xicaru Mezcal Private Barrel, Maestro Dobel Diamante Private Barrel, Honey, Lime, Grapefruit Bitter

LA FAMILIA 18
Dulce Vida Reposado, Orange Liquor, Lime, Simple Syrup

Draft Beer (Make it a Michelada +\$2)

PACIFICO Mexico	8
DOS EQUIS LAGER Mexico	8
MODELO ESPECIAL Mexico	8
NEGRA MODELO Mexico	8
BIKINI BLONDE LAGER Maui Brewing	9
BIG SWELL IPA Maui Brewing	9
TALK STORY PALE ALE KOHOLA, Maui	9
LOKAHI PILSNER KOHOLA, Maui	9

Bottle Beer & Can

Heineken	8
Pussy Grabs Back Extra Pale Ale	9
Corona Extra	8
Corona Light	8
Dos Equis Amber	8
Coors Light	8
Buckler N/A	8

Non-Alcohol

Fresh Lemonade	6
Arnold Palmer iced tea & lemonade	6
Arnold Palmer on the beach iced tea, Guava & lemonade	6
Mexican Bottled Coke 12oz	6
Root Beer 12oz	6
Jarritos 12oz Grape Fruit or Fruit Punch	6
Still Water 16oz	8
Sparkling Water 12oz	8
Coffee, Hot Tea & Ice Tea	5

Tequila

100% BLUE AGAVE

UPGRADE TO A MARGARITA

PREMIUM ADD \$7.00 ULTRA PREMIUM ADD \$10.00

	Repo	Anejo/Extra		Blanco
AVION	9		10	12
ANGELISCO			10	11
CASA DEL SOL BY EVA LONGORIA	12			
CASA NOBLE ORGANIC	9		11	12
CASAMIGOS BY CLOONEY & GERBER			10	11
CASA DRAGONES	13			35
CASA DRAGONES JOVEN "SIPPING TEQUILA"	75			
CINCORO BY MICHAEL JORDAN	16		35	60
CLASE AZUL ORGANIC	17		35	65
CODIGO	10			
CODIGO-ROSA			13	
CORRALEJO			10	11
CORRALEJO EXTRA ANEJO				16
CORZO	10		11	12
DON JULIO			10	11
DON JULIO 70 ANEJO CLARO				16
DON JULIO 1942				26
DULCE VIDA ORGANIC	10		11	
ESPOLON			9	
EL TESORO			9	11
FORTALEZA			11	13
GRAN PATRON PLATINUM	36			
GRAN PATRON PIEDRA EXTRA ANEJO	66			
HERRADURA			10	11
HERRADURA ULTRA			14	
KOMOS CRISTALINO				25
MAESTRO DOBEL DIAMANTE			12	
MAESTRO DOBEL	10		11	12
SIETE LEGUAS			11	12
SANTO BY HAGAR & FIERI			10	13
SOLENTO BY TAYLOR STEELE			14	16
PATRON	10		11	12
RIAZUL	12			
ROCA PATRON			14	16
Tanteo Habanero	10			19
Teremana BY THE ROCK	9		10	
Tradicional			9	
Tres Generaciones Organic	9		10	11
3 TRES	9		10	
VUELO	12			

*"I Drank To Drown My Sorrows,
But The Damned Things Learned To Swim"*
-Frida Kahlo

Mezcal

AGAVE DE CORTEZ	9	
ALIPUS SAN JUAN "ESPADIN"		9
BOZAL CUIXE "100% CUIXE MAGUEY CUISHE"	10	
BOZAL TOBASICHE		12
CASAMIGOS JOVEN "ESPADIN"	11	
CHAMUCOS BLANCO	9	
CODIGO		10
DELIRIO	SILVER 13	REPO 13
DEL MAGUEY VIDA		10
DEL MAGUEY MINERO		14
DEL MAGUEY TOBALA		22
Los Javis "Espadin"		9
Xicaru Repo		10
*SEÑOR SOTOL "100% SOTOL"		10

WINE BY THE GLASS

PROSECCO	12
SPARKLING BRUT	12
THE BEACH ROSE	12
HANAIALII WHITE	10
MANA CHARDONNAY	11
CHARDONNAY	12
SAUVIGNON BLANC	12
PINOT NOIR	12
HANAIALII SYRAH/ZINFANDEL	14
CABERNET	12

Each Basket of Chips & Salsa \$3.50

*Mezcal Oyster shooter \$6⁹⁵

Tomato, Cucumber, Cilantro, Mezcal (Contains Alcohol)

*FRESH CEVICHE TOSTADA \$25⁹⁵

Fresh Hawaiian Marinated Fish with Lime, Pico de Gallo, Avocado

*OYSTER COCTEL \$25⁹⁵

Tomato, Cucumber, Avocado, Cilantro, Lime

*MIXED SEAFOOD COCTEL- FISH, OCTOPUS, SHRIMP, OYSTER \$28⁹⁵

Tomato, Cucumber, Avocado, Cilantro, Lime

Shrimp Coctel \$25⁹⁵

Tomato, Cucumber, Avocado, Cilantro, Lime

Bean Dip \$14⁹⁵

Refried & Black Beans, Oaxaca Cheese, Pico de Gallo, Jalapeno

Guacamole & Chips \$18⁹⁵

Cotija Cheese, Pomegranate

CHICKEN TINGA FLAUTA \$17⁹⁵

Sour Cream, Pico de Gallo, Maui Gold Pineapple Salsa, Cheese

Nachos \$18⁹⁵ Add Protein \$9⁹⁵

Cheddar & Monterey Jack, Beans, Guacamole, Sour Cream, Pico de Gallo, Jalapeno

GRILLED PANELA CHEESE \$17⁹⁵

Roasted Plantain, Tomatillo Salsa, Corn Tortillas, Jalapeno, Pico de Gallo

Manchego Crusted Quesadilla \$16⁹⁵ Add Protein \$9⁹⁵

Goat Cheese, Oaxaca Cheese, Guacamole, Pico de Gallo, Sour Cream, Maui Gold Pineapple Salsa

AVOCADO TOST-ADA \$12⁹⁵

Lettuce, Cotija Cheese, Pico de Gallo, Crema

Ensalada Azteca \$18⁹⁵ Add Protein \$9⁹⁵

Romaine, Crispy Tortilla, Black Beans, Cactus, Corn, Avocado, Queso, Pico de Gallo, Chipotle Ranch

Original Tijuana Caesar salad \$12⁹⁵ Add Protein \$9⁹⁵

Parmesan, Pumpkin Seed, Crostini

CORN COTIJA \$13⁹⁵

Roasted Kernels, Crema Mexicana, Rajas

MIXED VEGETABLES \$12⁹⁵

Butternut Squash, Corn, Zucchini, Tomatoes

KALE & BUTTERNUT SQUASH Mojo de Ajo \$12⁹⁵

Roasted Garlic, Lime Sauce

Entrees

Ahi Sashimi Tostada **Our Signature Dish (When Available)** \$32⁹⁵

Fresh Hawaiian Tuna, Avocado, Cucumber, Ponzu

Cilantro, Cabbage, Lime, Chipotle Ranch, Fresno Pepper

Grilled Fish & Avocado Salad \$24⁹⁵

Pico de Gallo, Baby Romaine, Cabbage, Chipotle Ranch, Tartar Sauce

Taco Plate \$25⁹⁵

Two Proteins, Onion, Cilantro, Queso Fresco Cheese, Rice & Beans

Enchilada Plate \$25⁹⁵

One Protein, Crema, Pico de Gallo, Rice & Beans, Queso Fresco Cheese

Fresh Hawaiian Fish Zarandeado \$42⁹⁵

Grilled with Tomatillo & Citrus, Pico de Gallo, Avocado, Beans & Rice

*12 oz Rib Eye Steak Mojo de Ajo \$49⁹⁵

Roasted Garlic & Lime Sauce, Pickled Jalapeños, Pico de Gallo, Guacamole, Rice & Beans

Tiger Prawns Mojo De Ajo \$49⁹⁵

Roasted Garlic & Lime Sauce, Pickled Jalapeños, Pico de Gallo, Guacamole, Rice & Beans

Grilled Spanish octopus \$49⁹⁵

Beer Braised with Oranges & Lemon, Tomatillo Salsa, Pico de Gallo, Guacamole, Rice & Beans

Diego's Plate \$32⁹⁵

One Protein, Corn Tortilla, Pickled Jalapenos, Sour Cream, Guacamole, Pico de Gallo, Rice & Beans

House made Chile Relleno \$29⁹⁵

Roasted Poblano Stuffed with Oaxaca Cheese, Egg Battered & Fried, Salsa Ranchero, Pico de Gallo, Rice & Beans

HUEVOS RANCHEROS \$20⁹⁵ Add Protein \$9⁹⁵

Two Eggs, Beans, Pico de Gallo, Queso Fresco Cheese, Guacamole, Sour Cream, Tomatillo & Ranchero Sauce

Tostada \$26⁹⁵

One Protein, Romaine, Beans, Guacamole, Pico de Gallo, Queso Fresco, Sour Cream, Chipotle Ranch, Jalapenos

Mala Burrito \$27⁹⁵

One Protein, Rice & Beans, Lettuce, Pico, Sour Cream, Guacamole, Enchilada Sauce, Queso Fresco Cheese, Crema

Torta Ahogada (a Guadalajara Specialty) \$23⁹⁵

Carnitas, Chicken or Short Rib Salsa Soaked Crusty French Bread, Retried Beans, Pickled Red Onion, Avocado, Crema



EXECUTIVE CHEF SERGIO PEREZ

Protein Options:

Carnitas Confit Pork Shoulder

Chicken Tinga Braised, Chipotle & Tomato

Beef Short Rib Slow Braised & Shredded

Carne Asada Skirt Steak, Garlic

Grilled Fish Local Fresh Fish, Tartar Sauce

Baja Fish Beer Battered Fresh Fish, Tartar

Shrimp Sautéed with Lime, Tartar Sauce

Veggie Butternut, Corn, Zucchini, Tomato

KALE & BUTTERNUT SQUASH Garlic, Lime

Ahi Chorizo Guajillo, Chipotle, Ancho Chile*

CHILE Verde Pork Braised w/ Green Chile*

*When Available