

• SALADS •

CAESAR SALAD \$20 🌱

Tijuana Caesar salad with a twist. Hearts of romaine served with a roasted garlic-jalapeño dressing, parmesan cheese and house-made dressing, parmesan cheese and house-made croutons.

ENSALADA MANZANILLO \$20 🌱 🌱 🌱

Heirloom tomatoes, creamy panela cheese, Michoacán Hass avocado and cucumber, champagne vinegar, extra virgin olive oil, black olives, pine nuts, guajillo crust and sea salt

• SOUPS •

CALDO TLALPEÑO \$19 🌱

Chicken and smoked chipotle broth with shredded chicken, rice and seasonal vegetables.

SOPA DE TORTILLA \$19 🌱

Traditional roasted tomato soup with crispy tortilla strips, queso fresco, avocado, Mexican cream, chicharrón and chile ancho powder.

SOPA DE FIDEO \$19 🌱

Traditional thin pasta in tomato and chipotle broth.

CALDO DE CAMARÓN \$19

Shrimp broth with shrimp, carrots and potato.

• APPETIZERS •

GUACAMOLE AND CHIPS \$18 🌱 🌱

Avocado, white onions, serrano peppers, tomatoes, cilantro and lime juice.

AGUACHILE DE RIBEYE \$27 🌱 🌱

Thinly sliced smoke ribeye marinated in chile chiltepin-citrus juice. Served with fried onion, avocado and macha sauce.

PORK BELLY & MOLE \$29 🌱

Pork belly confit served with mole Poblano: traditional nuts, chile and chocolate sauce and shishito peppers with truffle salt.

TOSTADAS DE ATÚN \$28 🌱

Tuna marinated in yellow peppers, lime and soy sauce. Served in a crispy wonton with guacamole and chipotle mayo.

ALASKAN KING CRAB AGUACHILE \$55

Alaskan king crab, lime juice, cilantro serrano pepper, cucumber, avocado sauce and truffle oil.

LOBSTER POBLANO DIP \$26

Maine lobster, with poblano pepper and chives, au gratin with Mexican cheese blend

RED SNAPPER CEVICHE \$28 🌱 🌱

Red snapper, pickled jicama, red onions, fresnos, leche de tigre, avocado and crispy quinoa.

AGUACHILE DE CAMARON \$31 🌱

Golfo de México shrimp, avocado, lime juice, cilantro, red onion, serrano pepper and sal de Colima.

CÓCTEL ACAPULCO

- Fish \$26
- Shrimp \$26
- Mixto (Fish, shrimp and octopus) \$29

Your choice of protein, onion, cilantro, tomato, avocado, Mexican cocktail sauce, served with crackers.

DOBLADITAS DE JAIBA SUAVE \$28

Crunchy soft shell crab served in flour tortillas with jalapeño sauce.

• ANTOJITOS TO SHARE •

CALAMARES FRITOS \$25

Fried calamari served with pickled carrots and escabeche mayo.

SHORT RIB FLAUTAS \$28 🌱

Crispy tortilla filled with short rib, spicy chile de árbol sauce, lettuce, cream and queso fresco.

ROASTED CAULIFLOWER \$25 🌱 🌱 🌱

Mexican peanuts sauce, lime zest, candied peanuts.

CARNITAS \$30 🌱

Michoacán style pork confit, served with chicharrón, salsa verde cruda.

SOPES DE POLLO \$25 (2 pzs) 🌱

Handmade corn masa topped with refried beans, shredded chicken, green and red sauce, Mexican cream and queso fresco.

SOPES DE WAGYU \$36 (2 pzs) 🌱

Wagyu served on handmade corn masa topped with chorizo refried beans, Mexican cream, red onions, queso fresco and salsa verde cruda.

CARNITAS DE PULPO \$31

Sautéed octopus in a lime-cilantro-serrano chile sauce, served with panela cheese and spring onions.

COCHINITA PIBIL \$30 🌱

Braised pork marinated in a traditional achiote-orange sauce and served with pickled red onions.

MOLCAJETE DE POLLO \$34

Sautéed chicken served with melted manchego cheese, bell pepper mix, caramelized onions and petrolera sauce.

ENCHILADAS DE PATO \$34

Enchiladas suizas in green sauce filled with duck confit, au gratin with Mexican cheese blend, and crema de rancho.

MOLCAJETE AL PASTOR \$34 🌱

Pork in a Guajillo adobo sauce, cilantro and red onions, served with pineapple and pico de gallo.

QUESO FUNDIDO \$28 🌱

Blend of melted Mexican cheese in a cast iron skillet. Served plain or with your choice of mushrooms, poblano pepper, zucchini flowers, chistorra or shredded chicken.

MOLCAJETE DE RIBEYE \$38

Sautéed ribeye served with melted manchego cheese, tostadas, panela cheese, fresh radish and petrolera sauce.

CHICHARRÓN DE RIBEYE \$38 🌱

Fried ribeye served with house-made guacamole.

• RICES •

ARROZ VERDE DE CILANTRO \$27  
Slow cooked rice in cilantro broth, served with grilled seasonal vegetables and chile güero.

ARROZ CALDOSO DE CAMARÓN \$35 
Slow cooked in a hot pot with shrimp broth, shrimp, cilantro and red onions.

SHORT RIB RISOTTO \$35
Served with mushrooms, chicharrón and chile ancho aioli.

• TACOS •

TACOS GOBERNADOR \$30 (3 pzs)
Flour tortillas filled with shrimp, Mexican cheese blend and citrus-tomatillo salsa. Served with spicy chile de arbol sauce.

TACODE LANGOSTA \$17 (1 pz)
Rosarito – style lobster taco served in flour tortillas with yellow rice, black beans and chipotle sauce.

TACOS CHECA \$27 (2 pzs) 
Thin cut ribeye with sesame sauce on flour tortilla and a side of chiles toreados in soy sauce.

TACOS DE FILETE CON MOLE POBLANO \$24 (2 Pzs) 
Filet mignon with mole poblano, rajas poblanas and sesame seeds on top.

TACOS DE FIDEO SECO \$23 (2 pzs)
Vermicelli pasta cooked in tomato-chipotle sauce with bone marrow, queso fresco, sour cream and avocado.

GAONERA DE RIBEYE \$28 (2 pzs)
Thinly sliced ribeye, avocado, green onions, cilantro, and Mexican cheese, served in a corn tortilla.

DEGUSTACIÓN DE TACOS \$75 Featuring our six signature tacos. (One piece of each)

• SEASONAL MENU •

TLACOYO \$27

Crispy handmade corn masa filled with chicharron prensado, mexican cheese blend, epazote and salsa morita topped with Mexican cream and queso fresco

TOSTADAS DE PESCADO \$28

Corvina marinated in Ensenada salsa, fresh avocado, chipotle mayo, cilantro and pickle onion

STEAK TARTARE \$30

Hand-cut Prime filet delicately marinated in a Dijon mustard emulsion, finely chopped shallots, briny capers, and pickled pearl onions. Served with crisp crostinis drizzled in olive oil.

TEQUILA FLIGHT \$80

A curated selection of Mexico's finest tequilas. 1.5 oz ea.

CASA DRAGONES • **Reserva DE LA FAMILIA** • **Don Julio 1942**
BLANCO REPOSADO Jefe Cuervo AREJO

HUACHINANGO \$47

Butterflied whole snapper served with white rice, marinated in your choice of:

Mojo: Garlic lime

Talla: Dried chili – mayo mix

Cilantro: Cilantro sauce with Serrano chile, Jalapeño and lime juice

Pastor: Ancho and Morita chiles sauce

Adobo: Chile Guajillo sauce

CAMARONES AL GUSTO \$44

Grilled shrimp served with rice and the sauce of your choice: Spicy / Cilantro / Garlic / Buttered.

HUACHINANGO FRITO \$47

Crispy whole red snapper with lime, chile de árbol and garlic chips. Served with crispy kale.

LANGOSTINOS \$54

Grilled giant prawns served with white rice, in your choice of: Mojo: Garlic-lime butter / Talla: Dried chili – mayo mix

PULPO A LAS BRASAS \$44

Grilled octopus with olive oil, confit potatoes, paprika and sea salt.

PAN SEARED SALMON \$40

Tamarind-mezcal sauce, crispy kale.

BRANZINO A LA TALLA \$67

Branzino served with white rice, mixed greens, and talla sauce.

SEAFOOD PLATTER \$215

Grilled Snapper, lobster tail, octopus, giant prawns, fried calamari and shrimp served with grilled vegetables.

• MEAT •

POLLO CON MOLE O CHIPOTLE SAUCE \$31

Chicken breast or leg and thigh served with white rice, in your choice of:

Mole: Traditional nuts, chile and chocolate sauce.

Chipotle Sauce: Smoked chipotle, garlic, onions and Mexican cream sauce.

SHORT RIB BRASEADA 8OZ \$47

Braised short rib in agave demi-glace. Served with guajillo-mashed potatoes.

RIBEYE CHAIRMAN RESERVE 18 OZ. \$74

Grilled Ribeye served with three-chiles garlic sautéed mushrooms.

WAGYU NEW YORK STRIP 18 OZ \$85

Grilled Wagyu New York served with three-chiles, garlic sautéed mushrooms.

VEAL MILANESA MANCHEGA \$44

Breaded veal chop, tatemada sauce, au gratin with Mexican cheese blend and french fries.

TAMPIQUEÑA 8 OZ \$44

Grilled skirt steak, served with red rice, rajas poblanas, refried beans and enmolada.

FILET MIGNON 8 OZ \$53

Served with choice of mashed potatoes or french fries, side of salad and agave demi-glace.

PRIME TOMAHAWK RIBEYE 32 OZ. \$140

Grilled prime Tomahawk with a side of mashed potatoes and mushrooms.

SURF AND TURF \$215

Grilled Prime Tomahawk, giant prawns and jumbo shrimp served with mashed potatoes and mushrooms.

• SIDE DISHES •

ARROZ CON PLÁTANO FRITO O HUEVO \$13 

MASHED POTATOES \$16

VERDURAS AL GRILL \$17  

CHARRED BROCCOLINI \$13  

RAJAS POBLANAS \$11 

SWEET PLANTAINS \$9  

SAUTÉED ASPARAGUS \$13  

ARROZ A LA MEXICANA \$9 

FRENCH FRIES \$10 / TRUFFLE \$16 

** PLEASE NOTE THAT A 20% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.