







• SALADS •

<p><b>CAESAR SALAD</b>  <b>\$20</b></p> <p>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.</p>	<p><b>ENSALADA MANZANILLO</b>    <b>\$20</b></p> <p>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</p>
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• SOUPS •

<p><b>CALDO TLALPEÑO</b>  <b>\$19</b></p> <p>Chicken and smoked chipotle broth with shredded chicken, rice and seasonal vegetables.</p>	<p><b>SOPA DE TORTILLA</b>  <b>\$19</b></p> <p>Traditional roasted tomato soup with crispy tortilla strips, queso fresco, avocado, Mexican cream, chicharrón and chile ancho powder.</p>	<p><b>CALDO DE CAMARÓN</b> <b>\$19</b></p> <p>Shrimp broth with shrimp, carrots and potato.</p>
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• APPETIZERS •

<p><b>GUACAMOLE AND CHIPS</b>   <b>\$18</b></p> <p>Avocado, white onions, serrano peppers, tomatoes, cilantro and lime juice.</p>	<p><b>ALASKAN KING CRAB AGUACHILE</b>  <b>\$55</b></p> <p>Alaskan king crab, lime juice, cilantro, serrano pepper, cucumber, avocado sauce and truffle oil</p>	<p><b>PORK BELLY &amp; MOLE</b>  <b>\$29</b></p> <p>Pork belly confit served with mole Poblano: traditional nuts, chile and chocolate sauce and shishito peppers with truffle salt.</p>
<p><b>RED SNAPPER CEVICHE</b>   <b>\$28</b></p> <p>Red snapper, pickled jicama, red onions, fresnos, leche de tigre, avocado and crispy quinoa.</p>	<p><b>AGUACHILE DE CAMARÓN</b>  <b>\$31</b></p> <p>Golfo de México shrimp, avocado, lime juice, cilantro, red onion, serrano pepper and sal de Colima</p>	<p><b>LOBSTER POBLANO DIP</b> <b>\$26</b></p> <p>Maine lobster, with poblano pepper and chives, au gratin with Mexican cheese blend.</p>
<p><b>CÓCTEL ACAPULCO</b></p> <ul style="list-style-type: none"> <li>•Fish \$26</li> <li>•Shrimp \$26</li> <li>•Mixto (Fish, shrimp and octopus) \$29</li> </ul> <p>Your choice of protein, onion, cilantro, tomato, avocado, mexican cocktail sauce, served with crackers.</p>	<p><b>TOSTADAS DE ATÚN</b>  <b>\$28</b></p> <p>Tuna marinated in yellow peppers, lime and soy sauce. Served in a crispy wonton with guacamole and chipotle mayo.</p>	<p><b>QUESO FUNDIDO</b>  <b>\$28</b></p> <p>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.</p>

• ANTOJITOS TO SHARE •

<p><b>CALAMARES FRITOS</b> <b>\$25</b></p> <p>Fried calamari served with pickled carrots and escabeche mayo.</p>	<p><b>CHICHARRÓN DE RIBEYE</b>  <b>\$38</b></p> <p>Fried ribeye served with house-made guacamole.</p>
<p><b>SOPE DE POLLO</b>  <b>\$25 (2 pzs)</b></p> <p>Handmade corn masa topped with refried beans, shredded chicken, green and red sauce, Mexican cream and queso fresco.</p>	<p><b>SHORT RIB FLAUTAS</b>  <b>\$28</b></p> <p>Crispy tortilla filled with short rib, spicy chile de árbol sauce, lettuce, cream and queso fresco.</p>
<p><b>SOPE DE WAGYU</b>  <b>\$36 (2 pzs)</b></p> <p>Wagyu served on handmade corn masa topped with chorizo refried beans, Mexican cream, red onions, queso fresco and salsa verde cruda.</p>	<p><b>MOLCAJETE DE POLLO</b> <b>\$34</b></p> <p>Sautéed chicken served with melted manchego cheese, bell pepper mix, caramelized onions and petrolera sauce.</p>
<p><b>COCHINITA PIBIL</b>  <b>\$30</b></p> <p>Braised pork marinated in a traditional achiote-orange sauce and served with pickled red onions.</p>	<p><b>MOLCAJETE AL PASTOR</b>  <b>\$34</b></p> <p>Pork in a Guajillo adobo sauce, cilantro and red onions, served with pineapple and pico de gallo.</p>
<p><b>ENCHILADAS DE PATO</b> <b>\$34</b></p> <p>Enchiladas suizas in green sauce filled with duck confit, au gratin with Mexican cheese blend, and crema de rancho.</p>	<p><b>MOLCAJETE DE RIBEYE</b> <b>\$38</b></p> <p>Sautéed ribeye served with melted manchego cheese, tostadas, panela cheese, fresh radish and petrolera sauce.</p>

 **GLUTEN FREE**  **RAW FOOD**  **VEGETARIAN**  **VEGAN**  **NUTS**


\*\* 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.

• RICES •

<b>ARROZ VERDE DE CILANTRO</b>  	<b>\$27</b>	<b>ARROZ CALDOSO DE CAMARÓN</b> 	<b>\$35</b>	<b>SHORT RIB RISOTTO</b>	<b>\$35</b>
Slow cooked rice in cilantro broth, served with grilled seasonal vegetables and chile güero.		Slow cooked in a hot pot with shrimp broth, shrimp, cilantro and red onions.		Served with mushrooms, chicharrón and chile ancho aioli.	

• TACOS •


<b>TACOS GOBERNADOR</b>	<b>\$30</b> (5 pzs)	<b>TACOS CHECA</b> 	<b>\$27</b> (2 pzs)	<b>TACOS DE FIDEO SECO</b>	<b>\$25</b> (2 pzs)
Flour tortillas filled with shrimp, Mexican cheese blend and citrus-tomatillo salsa. Served with spicy chile de árbol sauce.		Thin cut ribeye with sesame sauce on flour tortilla and a side of chiles toreados in soy sauce.		Vermicelli pasta cooked in tomato-chipotle sauce with bone marrow, queso fresco, sour cream and avocado.	
<b>TACO DE LANGOSTA</b>	<b>\$17</b> (1 pzs)	<b>GAONERA DE RIBEYE</b>	<b>\$28</b> (2 pzs)	<b>DOBLADITAS DE JAIBA SUAVE</b>	<b>\$28</b>
Rosarito-style lobster taco served in flour tortillas with yellow rice, black beans and chipotle sauce.		Thinly sliced ribeye, avocado, green onions, cilantro, and Mexican cheese, served in a corn tortilla.		Crunchy soft shell crab served in flour tortillas with jalapeño sauce	

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

• SEASONAL MENU •

**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.













• FISH AND SEAFOOD •

<b>CAMARONES AL GUSTO</b> 	<b>\$44</b>	<b>LANGOSTINOS</b> 	<b>\$54</b>
Grilled shrimp served with rice and the sauce of your choice: <b>Spicy / Cilantro / Garlic / Buttered.</b>		Grilled giant prawns served with white rice, in your choice of: <b>Mojo: Garlic-lime butter / Talla: Dried chili – mayo mix</b>	
<b>HUACHINANGO FRITO</b>	<b>\$47</b>	<b>PULPO A LAS BRASAS</b> 	<b>\$44</b>
Crispy whole red snapper with lime, chile de árbol and garlic chips. Served with crispy kale.		Grilled octopus with olive oil, confit potatoes, paprika and sea salt.	
<b>HUACHINANGO</b>	<b>\$47</b>	<b>BRANZINO A LA TALLA</b>	<b>\$67</b>
Butterflied whole snapper served with white rice, marinated in your choice of: <b>Mojo:</b> Garlic lime <b>Talla:</b> Dried chili – mayo mix <b>Cilantro:</b> Cilantro sauce with Serrano chile, Jalapeño and lime juice <b>Pastor:</b> Ancho and Morita chiles sauce <b>Adobo:</b> Chile Guajillo sauce		Branzino served with white rice, mixed greens, and talla sauce.	
		<b>SEAFOOD PLATTER</b>	<b>\$215</b>
		Grilled Snapper, lobster tail, octopus, giant prawns, fried calamari and shrimp served with grilled vegetables.	

• MEAT •

<b>POLLO CON MOLE O CHIPOTLE SAUCE</b>  	<b>\$31</b>	<b>VEAL MILANESA MANCHEGA</b>	<b>\$44</b>
Chicken breast or leg and thigh served with red rice, in your choice of: <b>Mole:</b> Traditional nuts, chile and chocolate sauce. <b>Chipotle Sauce:</b> Smoked chipotle, garlic, onions and Mexican cream sauce.		Breaded veal chop, tatemada sauce, au gratin with Mexican cheese blend and french fries.	
<b>SHORT RIB BRASEADA 8OZ</b>  	<b>\$47</b>	<b>TAMPIQUEÑA 8 OZ</b>   	<b>\$44</b>
Braised short rib in agave demi-glace. Served with guajillo-mashed potatoes.		Grilled skirt steak, served with red rice, rajas poblanas, refried beans and enmolada.	
<b>WAGYU NEW YORK STRIP 16 OZ</b>  	<b>\$85</b>	<b>FILET MIGNON 8 OZ</b>  	<b>\$53</b>
Grilled Wagyu New York served with three-chiles, garlic sautéed mushrooms.		Served with choice of mashed potatoes or french fries, side of salad and agave demi-glace.	
<b>RIBEYE CHAIRMAN RESERVE 16 OZ</b>  	<b>\$74</b>	<b>PRIME TOMAHAWK RIBEYE 32 OZ</b>  	<b>\$140</b>
Grilled Ribeye served with three-chiles garlic sautéed mushrooms.		Grilled prime Tomahawk with a side of mashed potatoes and mushrooms.	
		<b>SURF AND TURF</b> 	<b>\$215</b>
		Grilled Prime Tomahawk, giant prawns and jumbo shrimp served with mashed potatoes and mushrooms.	

• SIDE DISHES •

 <b>ARROZ CON PLÁTANO FRITO O HUEVO MASHED POTATOES</b>	<b>\$13</b>	  <b>CHARRED BROCCOLINI</b>	<b>\$13</b>	  <b>SAUTÉED ASPARAGUS</b>	<b>\$13</b>
  <b>VERDURAS AL GRILL</b>	<b>\$16</b>	 <b>RAJAS POBLANAS</b>	<b>\$11</b>	 <b>ARROZ A LA MEXICANA</b>	<b>\$9</b>
	<b>\$17</b>	  <b>SWEET PLANTAINS</b>	<b>\$9</b>	 <b>FRENCH FRIES \$10 / TRUFFLE \$16</b>	<b>\$16</b>

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