

BRUNCH

AVAILABLE
SATURDAY & SUNDAY 11AM-3PM

TAPAS

SMALL PLATES



ALBACORE TWO WAYS / SEARED / TARTARE (2)

LIME SALSA VERDE / BURNT ONION CRÈME FRAICHE / CRISPY EGG-PLANT / JALAPEÑO PONZU \$12.95

HOUSE GUACAMOLE

CRISPY BELUGA LENTILS / CHICKPEAS / BLACKBEAN HUMMUS / ZA'ATAR & SEA SALT CHIPS \$12.45

SMOKED SALMON CARPACCIO

SERRANO CHILES / HEART OF PALM / FRIED CAPERS / LEMON / EXTRA VIRGIN OLIVE OIL \$7.95

BEEF FILET MIGNON CARPACCIO

SHAVED PARMIGIANO / FRIED CAPERS / EXTRA VIRGIN OLIVE OIL / BALSAMIC VINEGAR / BABY ARUGULA \$7.85

PIQUILLOS RELLENOS DE CANGREJO (2)

CRAB STUFFED SWEET PIQUILLO PEPPERS \$7.25

SESAME SEARED YELLOWFIN TUNA SASHIMI

JALAPEÑO / PONZU \$9.85

ROADSIDE AHI TUNA TOSTADA

AVOCADO CREAM / CREMA FRESCA / SLICED CUCUMBER / HABANERO / PONZU SALSA 11.95

GAMBAS AL ROMESCO

SHRIMP / ROMESCO SAUCE / FRENCH FRIES \$9.25

PULPO ASADO A LAS BRASAS

GRILLED OCTOPUS / HOUSE MARINADE \$9.25

ROMESCO

SIGNATURES



TIJUANA'S ORIGINAL CAESAR'S SALAD

HEARTS OF ROMAINE / CAESAR DRESSING / PARMESAN / CROUTON \$12.95 ADD CHICKEN OR SHRIMP \$6.50

ROMESCO TORTILLA SOUP

TOMATO BROTH / TORTILLA STRIPS / AVOCADO / FRESH CREAM / QUESO FRESCO / FRIED PASILLA CHILE / CILANTRO \$9.25

PORK BELLY CARNITAS TACOS (2)

PIPIÁN SAUCE / PICKLED RED ONIONS / SMOKED PEPITAS \$7.85

MEXITERRANEAN ADOBADA TACOS (2) (GYRO STYLE BEEF & LAMB)

FLOUR TORTILLA / JALAPEÑO TZATZIKI / OLLA BEANS / PINEAPPLE \$10.95

COSTILLA DE RES TACOS (2)

BEEF SHORT RIB / CILANTRO / ONION / FRESH SALSA \$7.85

FRUIT BOWL

SEASONAL FRUIT / BERRIES / GREEK YOGURT / HONEY \$10.95

MEX-TOAST

SEASONAL FRUIT / ALMOND CREME FRAICHE \$14.95

LOS MAÑANEROS

ALL PLATES INCLUDE REFRIED PORK CHORIZO BEANS & BREAKFAST POTATOES ADD CHICKEN BREAST FOR \$ 6.50

COMBO EL ESPECIAL

CHILAQUILES / HOUSE MADE MACHACA / TWO EGGS / FLOUR TORTILLAS \$15.95

CHILAQUILES EN SALSA VERDE

SUZIE'S FARM FRIED EGGS / TOMATILLO SALSA / CREMA / AGED QUESO COTIJA / RED ONION \$14.95

CHILAQUILES ROJOS

SUZIE'S FARM FRIED EGGS / CREMA / AGED QUESO COTIJA / NOPALES / AVOCADO / RED ONION \$14.95

HUEVOS RANCHEROS

OMATO CALDILLO / TWO FRIED EGGS OVER TWO TORTILLAS / QUESO FRESCO / AVOCADO \$14.95

MACHACA CON HUEVOS

CLASSIC HOUSE MADE MACHACA & EGGS / FLOUR TORTILLAS \$15.95

EL PODEROSO | RIB EYE STEAK & EGGS

CHILAQUILES / TWO EGGS / REFRIED CHORIZO BEANS \$18.95

CHICKEN ENCHILADAS EN MOLE

MOLE COLORADITO / AGED QUESO COTIJA / SESAME SEEDS / RED ONION / CREMA \$12.95

POZOLE ROJO

TRADITIONAL PORK STEW / CORN HOMINY / CABBAGE / RADISH / WHITE ONION / OREGANO / LIME \$12.95

DAY DRINKING!



MIMOSA GUEY

ALL YOU CAN DRINK MIMOSA WITH PURCHASE OF ENTREE \$14.00

JALISCO CHOKE-HOLD

TEQUILA / MEZCAL / CYNAR / CINNAMON / LIME / SPARKLING WINE FLOAT \$12.25

NOT YOUR ABUELITO'S CAFE

TEQUILA / CAFFE LOLITA / KALANI COCONUT / HOUSE COLD BREW COFFE \$12.25

EL GALLO NEGRO

VODKA / CAFÉ LOLITA / MOLE NEGRO / HALF & HALF / NUTMEG / CINNAMON \$10

BREAKFAST BEER

CHELADA LIME / SALT
MICHELADA TOMATO / LIME / WORCESTERSHIRE
CUBANA LIME / WORCESTERSHIRE / SALT

CHOICE OF TECATE, MODELO, VICTORIA, OR INDIO \$7.25



+CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD AND SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. + PLEASE NOTE THAT SOME ITEMS MAY CONTAIN OR HAVE TRACES OF NUTS AND NUT OILS OR MAY HAVE BEEN MADE ALONGSIDE OTHER PRODUCTS CONTAINING NUTS. PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES.