

Appetizers

SALTED & SMASHED CUCUMBER <i>lime, tajin, serrano peppers</i>	8
GUACAMOLE CLASSICO <i>queso fresco, cilantro, fresh tostadas</i>	18
QUESO À LA POLVOS <i>roasted green chiles, pico de gallo, picadillo, guacamole, fresh tostadas</i>	21
TONY MONTAÑAS NACHOS <i>refried beans, jack cheese, sour cream, shredded cabbage, pico de gallo, pickled jalapeno</i>	23
	6
<i>add beef picadillo</i>	12
<i>add steak arrachera or fajita chicken</i>	
LOBSTER QUESADILLA <i>chipotle mayo, fresh tomato, pineapple pico</i>	48
BARBACOA QUESADILLA <i>pico de gallo, queso oxaca, charred tomatillo</i>	39

Ensaladas

CAESAR SALAD À LA TOMAS <i>with chile de arbol crunch & white anchovy</i>	24
<i>add steak arrachera or achiote chicken</i>	12
CRUNCHY ROOTS & GREENS <i>jicama, beets, baby lettuces, cumin-avocado dressing, tortilla crisps</i>	21

Ceviches & Mariscos

BAJA STYLE OYSTERS <i>serrano & cilantro mignonette, lime</i>	6 ea.
KOMO GWAY SHOOTER <i>west coast oyster, mezcal, rojo sangrita, aleppo salt</i>	13
SNAPPER & SHRIMP CEVICHE <i>avocado & buttered black lime saltines</i>	24
OCTOPUS AGUACHILE NEGRA <i>avocado, fried leeks, serrano</i>	23
YELLOWFIN TUNA TOSTADA <i>pickled onion, cabbage, avocado, chipotle mayo</i>	12 ea.
GULF SHRIMP & COCONUT CEVICHE <i>leche de tigre, fresno, perilla leaf, dried lime</i>	27

For the Table

BEANS <i>refried or veggie black</i>	4 ea.
CUMIN RICE	4 ea.
GUACAMOLE SALAD	9 ea.
CRISPY BEEF TACOS	8 ea.
CHICKEN CHALUPA	12 ea.

Specialties de la Casa

CHILAQUILES VERDES <i>sunny-side up eggs, cilantro, crema</i>	28
PALOMA'S OMELET IN SALSA VERDE <i>avocado, spinach, mushrooms, queso oxaca</i>	28
TRES LECHEs FRENCH TOAST <i>toasted coconut, berries</i>	28
GRILLED FISH TACOS <i>red snapper, chipotle slaw, veggie black beans, cumin rice, choice of tortillas</i>	39
CHEESE ENCHILADAS DE SAN ANTONE <i>chile con carne, white onion, shredded lettuce, pico de gallo, cumin rice & refried beans</i>	29
GREEN CHICKEN ENCHILADAS <i>braised chicken, jack cheese, sour cream, tomatillo sauce, pickled onions, cumin rice & refried beans</i>	34
PICADILLO ENCHILADAS <i>salsa ranchera, shredded lettuce, tomato, jack cheese, cumin rice & refried beans</i>	34
BARBACOA PLATE <i>braised beef cheeks, fried potatoes, refried beans, guacamole salad, choice of tortillas</i>	45
MARJORIE'S PLATE <i>green chicken enchilada, crispy beef taco, guacamole salad</i>	32
ADD FRIED EGGS TO ANY ENCHILADA	6

Fajitas

SERVED ON A TABLETOP GRILL

housemade tortillas, garlic jalapeño butter, sour cream, pico de gallo, rice & refried beans, queso fundido & chile toreado

No.1 10 oz. Prime Steak Arrachera al Carbon	55
No.2 Achiote-Marinated Chicken Breast	40
No.3 14 oz. Pineapple & Soya-Marinated Ribeye	85
No.4 8 oz. Bacon-Wrapped Filet Mignon	75
No.5 Seasonal Vegetables & Mushrooms	35
No.6 Whole Two Pound Maine Lobster	120
No.7 Jumbo Gulf Shrimp	45
No.8 Steak Arrachera & Achiote Chicken	95
No.9 Bacon-Wrapped Filet & Jumbo Gulf Shrimp	120

Fajita additions

<i>bacon-wrapped gulf shrimp</i>	12 ea.
<i>quail diablos</i>	13 ea.
<i>jalapeño & oxaca cheese rellenos</i>	6 ea.
<i>seasonal vegetable & mushroom brocheta</i>	12 ea.