

Marinitas

128 Sir Francis Drake Blvd 94960-2539 · +14154548900 · Updated: Jan 14, 2026

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ANTOJITOS 7

Sopa del dia

Guacamole

\$11.00

made daily, house made salsa fresca

Brussels Sprouts

\$11.00

fried brussels sprouts, pumpkin seeds, cotija cheese, lemon jalapeño crema

Tostaditas

\$13.00

two crispy corn tortillas, grilled salmon, avocado sauce, nopales salad

Chile Relleno **has nuts

\$14.00

roasted poblano stuffed with squash, cebollitas, epazote, pumpkin seeds, almonds, queso Oaxaca

Camarones en Chipotle

\$13.00

sautéed gulf prawns, cilantro crema, chipotle chile, rajas, shallots, orange, served with grilled bread

Queso Fundido

\$13.00

three cheeses, chorizo, crushed potatoes, pumpkin seeds blended with smoky chili sauce, cilantro crema, warm tortillas

CEVICHE 1

Classic*

\$13.00

crab, shrimp, squid, scallops, avocado, tomato, lime

ENCHILADAS 4

Enchiladas (2 each)

\$3.50

add black beans and green rice

Enchiladas vegetarianas

\$16.00

seasonal vegetables with pipian verde

Enchiladas de pollo

chicken with ancho chile, roasted tomatoes, jack cheese

Enfrijoladas

\$15.00

black bean and cheese enchilada, avocado, salsa fresca, cilantro, chipotle crema

ENSALADAS 4

Mexicana **has nuts	\$12.00
chopped romaine and cabbage, radish, jicama, green onions, red onions, queso fresco, fresh oregano, crispy tortilla ribbons, almonds, cumin citrus vinaigrette	
Marinitas	\$12.00
little gem lettuce with avocado, pumpkin seeds, queso fresco, creamy cilantro lime vinaigrette	
Beet y Jicama	\$12.00
pomegranate, red onion, watercress, goat feta, chipotle-tahini vinaigrette	
Add to any Salad	
Chicken or Carnitas 6.95, Add Shrimp, Steak or Salmon 10.25	

ENTRADAS 5

Grilled Salmon Salad	\$26.00
quinoa, cucumber, yellow wax beans, scallions, tomato, avocado, lime dressing	
Pescado Grilado	\$27.00
grilled salmon, yellow and green zucchini, shallots, mashed potatoes, crispy chipotle glaze	
Bistec Argentino*	\$33.00
grilled wagyu steak, asparagus, roasted fingerling potatoes, mushrooms, chimichurri, shallot jus	
Carnitas	\$22.00
slow braised pork, black beans, house made tortillas, serrano chile salsa fresca, pickled onions, queso cotija	
Plato Vegetariano NOT AVAILABLE AFTER 5 PM	\$20.00
green rice-garbanzo pilaf, sautéed chard with poblano crema, chile relleno stuffed with seasonal vegetable and queso Oaxaca, mushrooms, asparagus, cherry tomato relish, chipotle, pumpkin and sesame seeds	

TACOS (2 EACH) ADD BLACK BEANS AND GREEN RICE 3.50 6

Tacos de verduras (vegan)	\$14.00
seasonal vegetables, guacamole, three seed cabbage slaw, served on house made corn tortillas	
Tacos dorados de verduras	\$16.00
crispy tacos with seasonal vegetable, potatoes, queso Oaxaca, cascabel sauce	
Tacos dorados de pollo	\$16.00
crispy tacos with chicken, potato, watercress, queso Oaxaca, cascabel sauce	
Tacos de pescado	\$17.00
grilled cod, guacamole, three seed cabbage slaw, tabasco crema, served on house made corn tortillas	
Tacos de carne asada	\$18.00
grilled wagyu steak, pickled onions, queso cotija, chipotle salsa, served on house made corn tortillas	
Tacos de shrimp al pastor	\$18.00
grilled achiote-spiced prawns, roasted garlic salsa, pineapple, watercress radish salad, house made corn tortillas	

ESPECIALES FIN DE SEMANA FRIDAY-SUNDAY 3

Sopa de Mariscos

\$24.00

in the style of vera cruz, wild gulf prawns, mussels, clams, cod, squid, roasted poblano lime aioli, served with grilled bread

Cochinita Pibil

\$22.00

yucatan style slow braised achiote spiced pork, adobo black bean purée, housemade tortillas

Enchiladas de Carne

\$20.00

mole rojo, nopales-watercress salad

AL LADO 5

Frijoles negros black beans

\$3.95

Frijoles pintos pinto beans

\$3.95

Fresh handmade corn tortillas (2)

\$1.50

Arroz verde green rice

\$3.95

Third basket of chips

\$1.95

DULCES 3

Churros

\$7.95

with canela sugar, warm chocolate and cajeta sauce

Tres Leches Cake

\$9.95

with seasonal fruit

Budino

\$9.95

warm chocolate cake with mocha-caramel sauce and vanilla ice cream

MARGARITAS 4

THE BIG THREE

AVAILABLE OPTIONS

GLASS/PITCHER: \$11.00

GLASS/PITCHER: \$49.00

CASA

Silver Tequila, Cointreau, house made sweet & sour

AVAILABLE OPTIONS

GLASS/PITCHER: \$11.00

GLASS/PITCHER: \$49.00

DELUXE

Monte Alban Reposado, Cointreau, house made sweet & sour

AVAILABLE OPTIONS

GLASS/PITCHER: \$12.00

GLASS/PITCHER: \$53.00

SUPREMO

Hornitos Anejo, Cointreau, house made sweet & sour

AVAILABLE OPTIONS

GLASS/PITCHER: \$13.00

GLASS/PITCHER: \$58.00

TOP SHELF 4

MIRACLE

Milagro Silver, Cointreau, house made sweet & sour

AVAILABLE OPTIONS

GLASS/PITCHER: \$13.00

GLASS/PITCHER: \$58.00

PLATA

Patron Silver, Cointreau, house made sweet & sour

AVAILABLE OPTIONS

GLASS/PITCHER: \$13.00

GLASS/PITCHER: \$58.00

ELEGANTE

Tres Generaciones Anejo, Cointreau, house made sweet & sour

AVAILABLE OPTIONS

GLASS/PITCHER: \$14.00

GLASS/PITCHER: \$63.00

ESPECIAL

Don Julio Reposado, Grand Marnier, house made sweet & sour

AVAILABLE OPTIONS

GLASS/PITCHER: \$15.00

GLASS/PITCHER: \$65.00

FRUIT & SPICE ²

FIERRO

Silver Tequila, Cointreau, house made sweet & sour, jalapeño

\$13.00

SEASONAL

Silver Tequila, Cointreau, house made sweet & sour, fruit puree

\$13.00

FLIGHTS ONCE AROUND ¹

MEZCAL

\$25.00

MEZCAL ³

Union or Mexcalena

\$10.00

Casamigos

\$13.00

Del Maguey or Ensemble

\$15.00

WHITE WINE ⁷

House Chardonnay

AVAILABLE OPTIONS

GLASS/BOTTLE: \$10.00

GLASS/BOTTLE: \$36.00

Morgan Albarino, Arroyo Seco '23

AVAILABLE OPTIONS

GLASS/BOTTLE: \$11.00

GLASS/BOTTLE: \$42.00

Preston Sauvignon Blanc, Dry Creek '23

AVAILABLE OPTIONS

GLASS/BOTTLE: \$12.00

GLASS/BOTTLE: \$46.00

Honig Sauvignon Blanc, Napa '23

AVAILABLE OPTIONS

GLASS/BOTTLE: \$13.00

GLASS/BOTTLE: \$50.00

Jermann Pinot Grigio, Friuli Italy '22

AVAILABLE OPTIONS

GLASS/BOTTLE: \$13.00

GLASS/BOTTLE: \$60.00

Duckhorn Chardonnay, Napa '22

AVAILABLE OPTIONS

GLASS/BOTTLE: \$16.00

GLASS/BOTTLE: \$60.00

Frank Family Chardonnay, Carneros '22

AVAILABLE OPTIONS

GLASS/BOTTLE: \$20.00

GLASS/BOTTLE: \$66.00

ROSE ¹

Domain de Cala, Provence '23

AVAILABLE OPTIONS

GLASS/BOTTLE: \$10.00

GLASS/BOTTLE: \$40.00

SPARKLING ²

La Marca Prosecco Rose, Tuscany NV

\$12.00

Bodegas Vinedas, Brut Reserva NV

AVAILABLE OPTIONS

187ml: \$10.00

750ml: \$36.00

RED WINE ⁸

House Cabernet

AVAILABLE OPTIONS

GLASS/BOTTLE: \$10.00

GLASS/BOTTLE: \$36.00

Calera Pinot Noir, Central Coast '22

AVAILABLE OPTIONS

GLASS/BOTTLE: \$14.00

GLASS/BOTTLE: \$55.00

Dutton Estate Pinot Noir, Russian River '22

AVAILABLE OPTIONS

GLASS/BOTTLE: \$-1.00

GLASS/BOTTLE: \$64.00

Susan Balbo Malbec, Mendoza '20

AVAILABLE OPTIONS

GLASS/BOTTLE: \$-1.00

GLASS/BOTTLE: \$50.00

Preston Zinfandel, Dry Creek '21

AVAILABLE OPTIONS

GLASS/BOTTLE: \$-1.00

GLASS/BOTTLE: \$55.00

Margerum M5, Santa Barbara '21

AVAILABLE OPTIONS

GLASS/BOTTLE: \$14.00

GLASS/BOTTLE: \$55.00

Fess Parker Syrah, Dry Creek '21

AVAILABLE OPTIONS

GLASS/BOTTLE: \$15.00

GLASS/BOTTLE: \$60.00

Decoy Limited Cabernet, Alexander '21

AVAILABLE OPTIONS

GLASS/BOTTLE: \$15.00

GLASS/BOTTLE: \$60.00

BEBIDAS LATIN SPECIALTIES \$14 6

CUCUMBER LEMONADE

Pearl Cucumber Vodka, St. Germain Elderflower liqueur, soda and fresh lemonade

GRAND MANHATTAN

Bulleit Bourbon, Grand Marnier, Carpano Antica Vermouth and a dash of bitters

MARIN MOJITO

Meyer's Silver Rum, mint, brown sugar, soda and lime

MARINITAS PALOMA

Tres Generaciones Silver, Grand Marnier, fresh grapefruit juice and lemon-lime soda

CAIPIRINHA

Cachaca, muddled sugar and lime

SANGRIA

Cabernet, brandy, Cointreau, fresh orange juice, simple syrup. By the Glass or pitcher

AVAILABLE OPTIONS

\$12.00

\$46.00

NON ALCOHOLIC 6

CITRUS-MINT COOLER

\$4.95

HOUSE MADE LEMONADE

\$3.95

JARRITOS LIME

\$3.95

JARRITOS FRUIT PUNCH

\$3.95

HENRY WEINHARD'S ROOTBEER

\$3.95

PELLIGRINO

\$5.50

BEER AND CIDER 3

16 oz Draft

\$8.00

Sequoia IPA

Modelo Especial, Negra Modelo, East Bros Pils, Lagunitas IPA **\$7.00**

Bottles **\$6.00**

Coors Light Corona, Corona Premier, Pacifico Clausthaler NA

TEQUILAS 3

BLANCO **\$12.00**

REPOSADO **\$15.00**

ANEJO **\$17.00**
