

Fresco Cocina

2858 Carlsbad Blvd · +1 442-333-9321 · Updated: Jan 14, 2026

[View online menu](#)



CRUDO 3

Ceviche*	\$20.00
pacífico seabass lime avocado serrano jalapeno cilantro red onion	
Aguachile*	\$19.00
shrimp lime jalapeno serrano cilantro cucumber red onion	
Ahi Tuna Tostaditas*	\$20.00
ahi tuna ponzu-tamari marinade chipotle aioli pickled onion avocado sesame-lime vinaigrette cilantro	

PARA COMPARTIR 10

Guacamole	\$15.00
onion jalapeño queso fresco cilantro lime	
Esquites	\$12.00
grilled corn cotija chipotle aioli	
Queso Blanco	\$12.00
Queso Fundido	\$14.00
served with made in house corn tortillas; oaxaca monterey jack chorizo tomato-onion crudito	
Charred Octopus	\$21.00
roasted spiced potatoes cipollini chipotle aioli chipotle honey	
Taquitos Dorados	\$14.00
chicken tinga avocado salsa crema queso fresco cabbage	
Quesadillas de Tinga	\$20.00
served with made in house corn tortillas; chicken tinga cheese recaudo queso fresco	
Sopes de Birria	\$18.00
masa cakes beans birria recaudo crema queso fresco	
Black Bean Dip	\$18.00
braised short rib cured chorizo tomatoes queso fresco	
Crispy Brussels Sprouts	\$18.00
pork belly chipotle honey queso fresco	

SOPA Y ENSALADAS 3

Caesar Salad	\$16.00
romaine blue corn crisps cotija cheese poblano caesar dressing	
Chipotle Avocado Salad	\$16.00
romaine avocado black bean and corn salsa peppers cherry tomatoes cotija tortilla strips chipotle dressing	
Chicken Tortilla Soup	AVAILABLE OPTIONS
shredded chicken blue corn strips crema cilantro	Cup: \$9.00
	Bowl: \$15.00

TACO PLATES 6

Crispy Pork Belly Taco	\$22.00
avocado pickled onion aji verde	
Quesabirria Taco	\$22.00
birria oaxaca cilantro onion	
Carne Asada Taco	\$22.00
avocado salsa salsa verde cilantro onion	
Baja Shrimp Taco	\$22.00
bravas red cabbage avocado lime crema	
Fish Taco	\$22.00
local fish red cabbage tomato-onion crudito chipotle crema	
Portobello Mushroom Taco	\$22.00
roasted corn relish grilled chayote avocado sauce	

ESPECIALES DE LA CASA 7

Vegan Bowl	\$20.00
butternut squash sweet peppers grilled chayote red cabbage carrots corn relish avocado sauce	
Seared Ahi Salad	\$24.00
ahi tuna pickled onion avocado sesame-lime vinaigrette sesame seeds	
Sugar Spiced Salmon	\$34.00
corn butternut squash kale spicy cilantro yogurt	
Pacífico Bass	\$32.00
limited availability; tomatoes peppers forbidden rice celery root purée peruvian mint oil	
Maine Lobster Enchiladas	\$36.00
limited availability; chorizo butter white sauce jalapenos cotija citrus slaw lime zest	
Roasted Chilean Seabass	\$44.00
black rice chayote squash roasted corn salsa	
Sancho's Burger	\$22.00
7oz grassfed oaxaca cheese jalapeño bacon jam chipotle aioli side of yuca fries	

ENCHILADAS 4

Enchiladas Suizas	\$24.00
choice of cheese or chicken tinga; cheese salsa verde crema cotija green cabbage	
Enchiladas de Birria	\$26.00
birria cheese chipotle crema cotija red cabbage	
Enchiladas de Camaron	\$28.00
tiger shrimp cheese mole negro crema cotija green cabbage	
Enchilada Trio	\$30.00
cheese chicken tinga birria short rib with choice of suiza salsa birria consommé mole	

CLASSICOS 7

Fajitas de la Casa	AVAILABLE OPTIONS
served with made in house corn tortillas; roasted peppers roasted onions roasted tomatoes guacamole crema tomato-onion crudito rice and beans	Chicken: \$28.00
	Shrimp: \$32.00
	Carne Asada: \$38.00
Mole Negro	\$30.00
airline chicken breast oaxacan mole rice	
Pork Ribs en Salsa Verde	\$32.00
salsa de tomatillo rice	
Chile Relleno	\$18.00
poblano queso oaxaca recaudo rice and beans	
Carne Asada	\$39.00
australian grassfed steak marbled potatoes cipollini onion roasted baby carrots herb chimichurri	
Tampiquena	\$39.00
australian grassfed steak cheese enchilada chipotle crema rice and beans	
Quesabirria	\$22.00
birria queso oaxaca consommé pickled red onions	

SIDES 6

Maduros	\$12.00
Black Beans	\$6.00
Roasted Spiced Potatoes	\$10.00
Rice and Beans	\$6.00
Refill Chips and Salsa	\$5.00
Yucca Fries	\$12.00

COCKTAILS 12

Casa Margarita	\$14.00
tequila blanco with our house-made mix skinny	
Chile Mango	\$15.00
serrano infused tequila mango lime agave	
Dos Amantes	\$16.00
tequila blood orange lime juice chili fresno agave	
Good Vibes	\$15.00
tequila blanco grapefruit orgeat lemon aperol	
Tequila Sour	\$15.00
reposado tequila aztec chocolate bitters egg white simple lemon	
Mezcalita Fresco	\$15.00
mezcal orange juice cointreau orange bitters	
Old Fashioned	\$15.00
bourbon bitters simple orange peel; make it 'oaxacan	
Guava Mojito	\$15.00
white rum guava mint lime soda	
Summer Paradise	\$15.00
amaretto rum malibu peach schnapps passion fruit liqueur	
Koko Beach	\$15.00
white rum coconut lime strawberry pineapple	
Mai Tai	\$15.00
white rum orgeat lime curacao dark rum float	
Una Mas	\$15.00
gin mango basil cucumber agave	

DRAFTS 4

Fresco Cocina - Mexican Lager - 4.4%	\$7.00
Pacifico - Mexican Lager - 4.3%	\$8.00
Bay City Blonde - Blonde / Golden Ale - 4.6%	\$8.00
Cali Squeeze Blood Orange - Ale - 5.4%	\$8.00

ROTATING 4

Seltzer	
American & Mexican Style Lager	

IPAs

Hazy IPA

SPARKLING WINES 3

La Marca, Prosecco, Veneto, Italy	\$12.00
Vueve Clicquot, Champagne, France	\$125.00
Gloria Ferrer "Royal Cuvee", Brut, Carneros	\$75.00

WHITE WINES 7

Monte Xanic, Sauvignon Blanc, Baja California	AVAILABLE OPTIONS
	\$14.00
	\$60.00
Don Rodolfo, Pinot Grigio, Chile	AVAILABLE OPTIONS
	\$12.00
	\$46.00
Ethereo, Albariño, Spain	AVAILABLE OPTIONS
	\$14.00
	\$54.00
Sonoma-Cutrer, Chardonnay, Carneros	AVAILABLE OPTIONS
	\$16.00
	\$60.00
Pazo Barrontes "Gran Vino", Albarino, Spain	\$105.00
Booker "My Favorite Neighbor", Chardonnay, S.L. Obispo	\$70.00
Far Niente, Chardonnay, Napa	\$120.00

RED WINES 18

Angeline, Pinot Noir, California	AVAILABLE OPTIONS
	\$14.00
	\$50.00
Trefethen "Eshcol", Red Blend, Napa, CA	AVAILABLE OPTIONS
	\$15.00
	\$58.00
Belasco de Baquedano "Llama", Malbec, Argentina	AVAILABLE OPTIONS
	\$12.00
	\$46.00

Numanthia "Termes", Tempranillo, Spain	AVAILABLE OPTIONS
	\$14.00
	\$54.00
Daou, Cabernet Sauvignon, Paso Robles, CA	AVAILABLE OPTIONS
	\$16.00
	\$60.00
Red Sangria by the Glass Only	\$12.00
Belle Glos, "Clark & Telephone", Pinot Noir, Sta. Maria Valley	\$80.00
Mcintyre, Pinot Noir, Santa Lucia Highlands, CA	\$80.00
Twomey, Pinot Noir, Russian River	\$95.00
Simi, Pinot Noir, Russian River	\$80.00
Pahlmeyer, Merlot, Napa	\$150.00
Booker, "Harvey and Harriet", Red Blend, S.L. Obispo	\$70.00
San Simeon, "Stormwatch", Red Blend, Paso Robles	\$95.00
Pahlmeyer, Red Blend, Napa	\$250.00
Justin, "Isosceles", Red Blend, Paso Robles	\$135.00
Simi, Cabernet Sauvignon, Alexander Valley	\$90.00
"My Favorite Neighbor", Cabernet Sauvignon, San Luis Obispo	\$90.00
Pahlmeyer, "Jayson", Cabernet Sauvignon, Napa	\$95.00

TEQUILA 24

Casa Dragones	AVAILABLE OPTIONS
	Blanco: \$24.00
	Reposado: \$38.00
	Anejo: \$46.00
Casamigos	AVAILABLE OPTIONS
	Blanco: \$16.00
	Reposado: \$18.00
	Anejo: \$20.00
Casa Noble	AVAILABLE OPTIONS
	Blanco: \$14.00
	Reposado: \$16.00
	Anejo: \$18.00

Cazadores	AVAILABLE OPTIONS
	Blanco: \$12.00
	Reposado: \$14.00
	Anejo: \$16.00
Chamucos	AVAILABLE OPTIONS
	Blanco: \$12.00
	Reposado: \$14.00
	Anejo: \$16.00
Chinaco	AVAILABLE OPTIONS
	Blanco: \$14.00
	Reposado: \$16.00
	Anejo: \$18.00
Cierto	AVAILABLE OPTIONS
	Blanco: \$24.00
	Reposado: \$32.00
	Anejo: \$46.00
Clase Azul	AVAILABLE OPTIONS
	Blanco: \$34.00
	Reposado: \$44.00
	Anejo: \$106.00
Codigo	AVAILABLE OPTIONS
	Blanco: \$16.00
	Reposado: \$20.00
	Anejo: \$34.00
Comisario	AVAILABLE OPTIONS
	Blanco: \$15.00
	Reposado: \$16.00
	Anejo: \$18.00
Corralejo	AVAILABLE OPTIONS
	Blanco: \$12.00
	Reposado: \$14.00
	Anejo: \$16.00
Corzo	AVAILABLE OPTIONS
	Blanco: \$12.00
	Reposado: \$14.00
	Anejo: \$16.00
Don Fulano	AVAILABLE OPTIONS
	Blanco: \$14.00
	Reposado: \$16.00
	Anejo: \$22.00

Don Julio	AVAILABLE OPTIONS	
	Blanco:	\$16.00
	Reposado:	\$18.00
	Anejo:	\$22.00
El Tesoro	AVAILABLE OPTIONS	
	Blanco:	\$14.00
	Reposado:	\$18.00
	Anejo:	\$22.00
Fortaleza	AVAILABLE OPTIONS	
	Blanco:	\$14.00
	Reposado:	\$20.00
	Anejo:	\$22.00
Gran Centenario	AVAILABLE OPTIONS	
	Blanco:	\$12.00
	Reposado:	\$14.00
	Anejo:	\$16.00
Grand Mayan	AVAILABLE OPTIONS	
	Blanco:	\$20.00
	Reposado:	\$22.00
	Anejo:	\$32.00
Herradura	AVAILABLE OPTIONS	
	Blanco:	\$12.00
	Reposado:	\$14.00
	Anejo:	\$16.00
Lalo Blanco	\$16.00	
Siete Leguas	AVAILABLE OPTIONS	
	Blanco:	\$14.00
	Reposado:	\$16.00
	Anejo:	\$18.00
Solento	AVAILABLE OPTIONS	
	Blanco:	\$14.00
	Reposado:	\$16.00
	Anejo:	\$18.00
Tapatio	AVAILABLE OPTIONS	
	Blanco:	\$12.00
	Reposado:	\$14.00
	Anejo:	\$16.00
Tequila Ocho	AVAILABLE OPTIONS	
	Blanco:	\$14.00
	Reposado:	\$16.00
	Anejo:	\$18.00

MEZCAL 14

Bozal Ensamble	\$16.00
Bozal Tobasiche	\$20.00
Bozal Borrego	\$26.00
Clase Azul "Guerrero" Papalote	\$72.00
Codigo Ancestral Papalome	\$36.00
Del Maguey Vida Espadin	\$12.00
Dos Hombres Espadin	\$16.00
Dos Hombres Tobala	\$66.00
El Silencio Espadin	\$12.00
Los Vecinos Ensamble	\$14.00
Madre Espadin	\$12.00
Mezcal Union "Uno" Espadin	\$12.00
Nosotros Espadin & Tobala	\$16.00
Xicaru Espadin Reposado	\$12.00

EXTRA ANEJO/RESERVA 22

Casa Noble "Marques" Blend	\$32.00
Chamucos Extra Anejo	\$44.00
Clase Azul Gold	\$62.00
Clase Azul "Ultra" Extra Anejo	\$400.00
Codigo Extra Anejo	\$66.00
Cuervo Reserva De La Familia Anejo	\$38.00
Don Fulano "Imperial" Extra Anejo	\$32.00
Don Julio 1942	\$40.00
Herradura "Selección Suprema" Extra	\$72.00
Komos Reposado Rosa	\$28.00
Komos Anejo Reserva	\$36.00
Komos Anejo Cristalino	\$30.00

Komos Extra Anejo	\$74.00
Maestro Dobel 50 Extra Anejo	\$200.00
Patron "El Alto" Blend	\$44.00
Patron "Piedra" Extra Anejo	\$76.00
Patron "Gran Burdeos" Extra	\$98.00
San Matias "Rey Sol" Extra Anejo	\$58.00
Siete Leguas "De Antano" Extra	\$58.00
Tapatio 110 Proof Blanco	\$16.00
Tears Of Llorona Extra Anejo	\$56.00
Tequila Ocho "Widow Jane" Reposado	\$20.00

BOURBON/WHISKEY 7

Angel's Envy Rye	\$22.00
Booker's Bourbon	\$36.00
Jefferson's "Ocean" Bourbon	\$24.00
Nikka "Yoichi" Single Malt	\$24.00
Savage & Cooke "Guero" 17yr Bourbon	\$42.00
Whistlepig 12yr Rye	\$30.00
Widow Jane Vault's 14yr Bourbon	\$48.00

DRAFT 13

Local Rotating Tap

see server

Alesmith 394 - Pale Ale - 6%	\$8.00
Harbor Cruise Kolsch - Kolsch - 4.9%	\$8.00
New Belgium Voodoo Ranger - Hazy IPA - 7%	\$9.00
North Coast Laguna Baja - Dark Mexican Lager - 5%	\$8.00
North Coast Scrimshaw - German Style Lager - 4.5%	\$8.00
Pacifico - Mexican Lager - 4.4%	\$8.00
Alpine Duet IPA - IPA - 7%	\$9.00

Lagunitas IPA	\$9.00
Coors Light - American Lager - 4.2%	\$6.00
Corona - Mexican Lager - 4.0%	\$6.00
Topo Chico Seltzer	\$8.00
Heineken Zero - German Lager - 0.0%	\$6.00

WHITE WINE BY THE GLASS 5

Don Rodolfo, Pinot Grigio, Chile	AVAILABLE OPTIONS
	\$12.00
	\$40.00
Groth, Sauvignon Blanc, Napa	AVAILABLE OPTIONS
	\$14.00
	\$50.00
Ethereo, Albariño, Spain	AVAILABLE OPTIONS
	\$14.00
	\$50.00
Ferrari Carano, Chardonnay, Sonoma	AVAILABLE OPTIONS
	\$14.00
	\$50.00
Arinzano, Rose, Spain	AVAILABLE OPTIONS
	\$14.00
	\$50.00

RED WINE BY THE GLASS 6

"Llama", Malbec, Argentina	AVAILABLE OPTIONS
	\$12.00
	\$40.00
Numanthia "Termes", Tempranillo, Spain	AVAILABLE OPTIONS
	\$14.00
	\$50.00
Trefethen "Eshcol", Red Blend, Napa	AVAILABLE OPTIONS
	\$15.00
	\$54.00
Eberle, Cabernet Sauvignon, Paso Robles	AVAILABLE OPTIONS
	\$15.00
	\$54.00

Angeline Pinor Noir, California	AVAILABLE OPTIONS	
		\$14.00
		\$50.00
Red Sangria		\$12.00
SPARKLING BY THE GLASS 2		
Freixenet Carta Nevada, Cava, Spain		\$12.00
Segura Viudas, Cava, Spain		\$15.00
AFTER DINNER 4		
Iced Carrajillo		\$15.00
tequila reposado liquor 43 coffee liqueur cream		
Horchata Martini		\$15.00
spiced rum horchata liqueur kahlua cream		
La Noche Martini		\$15.00
vanilla vodka coffee kahlua frangelico		
Seasonal Rotating Martini		\$15.00
DESSERT 4		
Passion Fruit Crème Brulée		\$14.00
fresh berries		
Flan		\$14.00
caramel shards berries		
Sorbet of the Day		\$12.00
fresh berries		
Dulce de Leche Bread Pudding		\$15.00
whip chocolate; made in house		
ANEJO 5		
Don Fulano		\$22.00
Casa Noble		\$18.00
Corzo		\$16.00
Komos Cristalino		\$30.00
Solento Organic		\$20.00
WHITE WINE 13		

Groth, Sauvignon Blanc, Napa	\$65.00
Stags Leap "Aveta", Sauvignon Blanc, Napa	\$70.00
Banshee, Rose, Sonoma	\$60.00
Davis Bynum, Rose, Russian River	\$60.00
Pazo Barrontes "Gran Vino", Albarino, Spain	\$105.00
Ramon Bilbao, Albarino, Spain	\$60.00
Saldo, Chenin Blanc, California	\$60.00
Trefethen, Dry Riesling, Napa	\$60.00
Booker "My Favorite Neighbor", Chardonnay, San Luis Obispo	\$70.00
Far Niente, Chardonnay, Napa	\$120.00
Patz & Hall "Hyde Vineyard", Chardonnay, Carneros	\$100.00
Simi "Russian River", Chardonnay, Sonoma	\$75.00
Trefethen, Chardonnay, Napa	\$60.00

SPARKLING 4

Castillo Perelada Cava, Rose, Spain	\$60.00
Gloria Ferrer "Royal Cuvee", Brut, Carneros	\$75.00
Roederer Estate, Brut, Anderson Valley	\$65.00
Roederer Estate "L'ermitage", Brut, Anderson Valley	\$135.00

RED WINE 17

Belle Glos "Clark & Telephone", Pinot Noir, Santa Maria Valley	\$70.00
Patz & Hall "Hyde Vineyard", Pinot Noir, Carneros	\$120.00
Simi "Russian River", Pinot Noir, Sonoma	\$80.00
L.A. Cetto Nebbio, Mexico	\$70.00
Emilio Moro, Tempranillo, Spain	\$65.00
Lamadrid "Gran Reserva", Malbec, Argentina	\$70.00
Swinto "Old Vine Reserve", Malbec, Argentina	\$80.00
Saldo, Zinfandel, California	\$65.00
Pahlmeyer, Merlot, Napa	\$150.00

Ramsay "North Coast", Merlot, Napa	\$60.00
Booker "Harvey & Harriet", Red Blend, San Luis Obispo	\$70.00
Justin "Isocoles", Red Blend, Paso Robles	\$135.00
Pahlmeyer, Red Blend, Napa	\$250.00
Booker "My Favorite Neighbor", Cabernet Sauvignon, San Luis Obispo	\$90.00
Iconoclast, Cabernet Sauvignon, Napa	\$75.00
Nickel & Nickel "Quarry", Cabernet Sauvignon, Rutherford	\$240.00
Silver Oak, Cabernet Sauvignon, Napa	\$250.00

EXTRA ANEJO / RESERVA 19

Casa Noble "Marques" Blend	\$32.00
Chamucos Extra Anejo	\$44.00
Clase Azul Gold	\$62.00
Clase Azul "Ultra" Extra Anejo	\$400.00
Codigo Extra Anejo	\$66.00
Cuervo Reserva de la Familia Anejo	\$38.00
Don Fulano "Imperial" Extra Anejo	\$32.00
Don Julio 1942	\$40.00
Herradura "Selección Suprema" Extra	\$72.00
Komos Extra Anejo	\$74.00
Komos Anejo Cristalino	\$30.00
Maestro Dobel "Silver Oak" Extra	\$200.00
Patron "Gran Burdeos" Extra	\$98.00
Patron "Piedra" Extra Anejo	\$76.00
San Matias "Rey Sol" Extra Anejo	\$58.00
Siete Leguas "De Antano" Extra	\$58.00
Tapatio 110 Proof Blanco	\$16.00
Tears of Llorona Extra Anejo	\$56.00
Tequila Ocho "Widow Jane" Reposado	\$20.00

SCOTCH 9

Dewars	\$12.00
Glenlivet 12yr	\$14.00
Glenmorangie 10yr	\$16.00
Johnny Walker Black	\$14.00
Johnny Walker Blue	\$56.00
Lagavulin 16yr	\$32.00
Laphroig 10yr	\$16.00
Macallan 12yr	\$26.00
Oban 14yr	\$26.00

WHISKEY 28

Angels Envy Bourbon	\$14.00
Angels Envy "Cask Strength" Bourbon	\$42.00
Angels Envy Rye	\$22.00
Baker's 7yr Bourbon	\$16.00
Basil Hayden Bourbon	\$14.00
Basil Hayden Dark Rye	\$14.00
Blade & Bow Bourbon	\$14.00
Blantons Bourbon	\$30.00
Bookers Bourbon	\$24.00
Buffalo Trace Bourbon	\$12.00
Bulleit Bourbon	\$12.00
Bulleit Rye	\$12.00
Eagle Rare 10yr Bourbon	\$18.00
E.H. Taylor Small Batch Bourbon	\$20.00
George Dickel 17yr Reserve	\$46.00
Henry Mckenna 10yr Bourbon	\$20.00
High West "Campfire"	\$18.00

High West Double Rye	\$12.00
High West "Rendezvous Rye"	\$18.00
Jefferson's "Ocean" Bourbon	\$24.00
Makers Mark	\$12.00
Nikka "Yoichi" Single Malt	\$24.00
Redbreast 12yr Irish	\$18.00
Savage & Cooke "Guero" 17yr Bourbon	\$42.00
Whistlepig "Piggyback" 6yr Rye	\$14.00
Whistlepig 12yr Rye	\$30.00
Widow Jane 10yr Bourbon	\$20.00
Widow Jane "Vaults 14yr" Bourbon	\$48.00

PLATES 6

Cheese Quesadilla

flour tortilla with oaxaca cheese

Chicken Taquitos

side of lettuce lime crema & avocado sauce

Cheeseburger

Chicken Tenders

Kids Taco

choose: grilled chicken, pulled pork, or crispy fish

Bean and Cheese Burrito

DESSERTS 3

Fresh Berries

Vanilla Ice Cream

with chocolate sauce

Mango Sorbet

DRINKS 4

Shirely Temple

Soft Drinks

Milk

Juices

apple, orange, lemonade

FOOD 11

Acai & Fruit Cocktail \$16.00

banana | orange | fresh berries | greek yogurt | honey

Avocado Tostada \$16.00

blue corn tostada | smashed avocado | pickled onions | sunny side up eggs | cotija cheese | cilantro

Brioche French Toast \$16.00

berries | lemon curd | syrup

Mole Spiced Salmon Hash \$20.00

two poached eggs | carrots | roasted potatoes | chorizo | aji verde sauce

Shortrib Benedict \$22.00

sopes | peppers | two poached eggs | chipotle hollandaise | served with rice & beans

Cocina Breakfast Burrito \$22.00

carne asada | scrambled eggs | yuca fries | beans | chipotle aioli

Breakfast Taco \$6.00

egg | potato | cheese

Steak & Eggs \$28.00

carne asada | chimichurri | 3 sunny side eggs | potatoes | cippolini

Huevos Rancheros \$18.00

two over easy eggs | blue corn tostada | beans | charred jalapeño | cotija | recaudo

Chilaquiles \$20.00

salsa verde | sunnyside up egg | crema | avocado | onions | cotija

Omelet Baja \$17.00

avocado | bacon | oaxaca cheese | served with patatas bravas

TRAY PASSED APPETIZERS 5

Portobello Mushrooms \$2.50

avocado-cilantro emulsion

Carne Asada \$3.00

Australian grassfed carne, chimichurri garnish

Sugar Spiced Shrimp \$3.00

lime crema

Chipotle Chicken	\$2.50
cilantro yogurt sauce	
Lamb Lolipops	\$6.00
new zealand lamb, chipotle aioli	

SHARING / BITES FAMILY STYLE 22

Roasted Spiced Potatoes	\$50.00
marble potatoes, cippolini onions, patatas bravas spice, chipotle aioli	
Yuca Fries	\$50.00
chipotle aioli	
Fried Rolled Tacos	\$50.00
10 Chicken Rolled Tacos, cut in half with dipping sauces. Chipotle Aioli, Lime Crema, and Avocado Salsa	
Charred Octopus	\$100.00
patatas bravas, chipotle aioli	
Vegan Bowl	\$50.00
red cabbage, butternut squash, sweet peppers, grilled chayote, corn relish, avocado-cilantro emulsion	
Birria Fajitas	\$80.00
braised birria, sweet peppers, tomato, onion, beans, rice	
Chips N' Dips	
Corn Tortilla Chips with Salsa Roja	
Ceviche Verde	\$50.00
pacifico seabass, lime, serrano, jalapeno, cilantro, red onion	
Ahi Tostaditas	\$50.00
Mini tostadas, Ponzu-tamari marinated ahi, sesame lime vinaigrette, avocado, chipotle aioli, pickled onions. 2 per person	
Guacamole	\$50.00
Jalapeño, red onion, cilantro, lime	
Black Bean Dip	\$50.00
short rib, chorizo, onion, tomato, fresco, cilantro	
Frijoles Puerco	\$50.00
refried beans, chorizo, pork belly, oaxaca, cilantro, and queso fresco.	
Shrimp Aguachile	\$50.00
cucumber, red onion, lime, serrano, jalapenos, cilantro	
Crispy Brussel Sprouts	\$50.00
Pork Belly, Chipotle Honey, Queso Fresco	
Esquites	\$50.00
grilled corn, chipotle aioli, cotija	

Chiles Toreados	\$50.00
Fried Jalapenos and Serranos	
Quesadilla	\$50.00
Flour Tortillas, Oaxaca cheese, Monterey jack. Avocado Salsa, Chipotle Aioli	
Queso Blanco	\$50.00
Chips with queso dip	
Maduros	\$50.00
Fried plantains	
Albondigas	\$30.00
Mexican meatballs served with a Mexican tomato sauce	
Arancini	\$26.00
risotto, Mexican creamy cheese, choice of mexican tomato sauce or marinara	
Heirloom Caprese	\$50.00
Heirloom tomatoes, mozzarella, basil	

SALADS 4

Ceaser Salad	\$10.00
roasted poblano caesar dressing cotija cheese, crispy tortilla strips	
Chipotle Salad	\$12.00
chipotle dressing, corn bean salsa, peppers, tortilla chips, avocado, cherry tomatoes	
Sesame Lime Salad	\$10.00
red leaf lettuce, pickled onions, radish, avocado, sesame seeds	
Insalata di Noci	\$12.00
Apple, candied walnut, cranberry, gorgonzola, honey vinaigrette	

ENTREES 11

Mexican Risotto	AVAILABLE OPTIONS
corn, poblano, mushrooms, cheese, onions, garlic	per person: \$18.00
	with birria short rib: \$28.00
	with shrimp: \$28.00
Fideo Pasta	AVAILABLE OPTIONS
creamy spicy tomato sauce, spaghetti, lemon, garlic, basil	per person: \$16.00
	with chicken: \$20.00
	with shrimp: \$25.00
Mole Chicken	\$20.00
rice, beans, mole negro contains nuts, canola oil, sesame	

Sugar Spiced Salmon	\$28.00
butternut squash, corn, kale, cilantro yogurt sauce	
Fajitas	AVAILABLE OPTIONS
grassfed carne asada, onions, peppers, tomatoes, rice, beans, avocado salsa, tomato onion crudito, lime crema	Steak: \$28.00
	Shrimp: \$25.00
	Chicken: \$23.00
Filet 4 oz	\$30.00
brussels, carrots, cippolini	
Carne Asada	\$28.00
roasted potatoes, cipollini, carrots, herb chimichurri	
Chilean Seabass	\$35.00
achiote marinated seabass, black rice, chayote squash	
Enchilada Suizas	\$24.00
chicken or cheese rice, beans, Mexican cheese, lime crema, green cabbage.	
Enchilada Birria	\$26.00
short rib, rice, beans, Mexican cheese, chipotle crema, red cabbage	
Pork Ribs	\$25.00
pork ribs cooked in salsa verde. served with spanish rice.	

STREET TACOS - BUFFET 4

Ceaser Salad

roasted poblano caesar dressing cotija cheese, crispy tortilla strips

Proteins

Choice of two fillings. Grilled Fish, Crispy Fried Pork Belly, Carne Asada, Chipotle Chicken, Grilled Vegetables. Each Additional Filling Add \$5 Per Person

Sides

Fresh Corn Tortillas, Refried Beans, Spanish Rice, Cotija Cheese, Diced Onion, Cilantro, Lime Wedges, Roasted Guajillo Salsa, Avocado Salsa, Charred Lime Crema

Dessert

Bread Pudding

BRUNCH BUFFET 5

French Toast

100% Maple Syrup

Fruit Bowl

Fillings

Potatoes, Mushroom, Beef or Pork Chorizo, Scrambled Eggs

Sides	
Avocado Salsa, Salsa, Corn Relish, Cilantro	
Dessert	
Chefs Choice	

BRUNCH MENU 5

Steak And Eggs	\$24.00
potatoes chimichurri	
Chilaquiles	AVAILABLE OPTIONS
salsa verde, scrambled egg, crema, avocado, onions, cotija	
	\$18.00
	Chicken, pork, or short rib: \$23.00
	Carne Asada: \$25.00
Brioche French Toast	\$18.00
Lemon Curd, Berries, Maple Syrup	
Sugar Spiced Salmon Hash	\$24.00
carrots, potatoes, cured chorizo, scrambled eggs, aji verde	
Huevos Rancheros	AVAILABLE OPTIONS
chips, recaudo salsa, refried beans, scrambled eggs, roasted jalapenos	
	\$18.00
	Chicken, pork, or short rib: \$23.00
	Carne Asada: \$25.00

ITALIAN PASTA DINNER MENU 3

Ravioli Bolognese	\$18.00
bolognese, ricotta, parmesan	
Risotto	AVAILABLE OPTIONS
onions, garlic, mozzarella, parmesan, gremolata	
	\$18.00
	With Chicken: \$22.00
Rigatoni or Cheese Ravioli	AVAILABLE OPTIONS
	Alfredo: \$15.00
	Vodka: \$16.00
	Bolognese: \$18.00

ITALIAN DINNER MENU 3

Chicken Marsala	\$20.00
roasted mushroom, crispy potato, marsala cream	
Rib Eye	\$40.00
8oz, charred onion verde, crispy potato	
Chicken Picatta	\$20.00
Breaded and fried chicken, capers, lemon, butter	

CATERING APPS 7

Blue Corn Tortilla Chips and Guacamole	\$40.00
Blue Corn Tortilla Chips and Salsa Roja	\$40.00
Salsa Roja	\$20.00
Blue Corn Tortilla Chips	\$20.00
Rice	\$25.00
Beans with Cotija	\$25.00
Large Salad of Choice	\$90.00
Caesar: romaine, blue corn crisps, cotija cheese, poblano caesar dressing. Chipotle Avocado: romaine, avocado, corn black bean salsa, cherry tomatoes, peppers cotija, blue corn crisps, chipotle dressing	

TACO BAR 2

Grande Taco Bar	\$420.00
4 tacos per person. Comes with 48 tortillas, Arbol Cilantro Slaw, Diced Onions, Cilantro, Salsa Roja, Avocado Salsa, Cotija, Oaxaca, Choice of two Proteins (Mushrooms Chayote mix, Pork, Chipotle Chicken, Short Rib +\$25, Carne +\$60), Lime Rice, Beans. Chips and salsa	
Taco Bar	\$300.00
2 tacos per person. Comes with 24 tortillas, Arbol Cilantro Slaw, Diced Onions, Cilantro, Salsa Roja, Avocado Salsa, Cotija, Oaxaca, Choice of two Proteins (Mushrooms Chayote mix, Pork, Chipotle Chicken, Short Rib +\$25, Carne +\$60), Lime Rice, Beans. Chips and salsa	

GROUP BOWLS 3

Group Power Bowl	\$64.00
annatto rice, poblano sweet peppers, tomato-onion crudito	
Group Lomo Salado	\$124.00
beef tenderloin tips, onions, peppers, tomatoes, soy, yuca fries, rice	
Group Vegan Bowl	\$64.00
rice & beans, sweet peppers, grilled chayote, broccolini, corn relish, avocado sauce	

VALENTINE'S SPECIALS 2

Mole Lamb	\$48.00
spanish rice roasted carrots pickled onions	
Tempura Calamari	\$20.00
chipotle aioli chimichurri	

BOTTLED BEERS 4

Coors Light - American Lager - 4.2%	\$6.00
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Corona - Mexican Lager - 4.0%	\$6.00
Birra Moretti - Euro Pale Lager - 6%	\$6.00
Heineken Zero - German Lager - 0.0%	\$6.00

HOLIDAY BRUNCH 7

Brioche French Toast	\$16.00
berries lemon curd syrup	
Mole Spiced Salmon Hash	\$24.00
two sunny side up eggs carrots roasted potatoes chorizo aji verde	
Sopes de Birria	\$24.00
sopes peppers two sunny side up eggs recaudo salsa rice beans crema	
Cocina Breakfast Burrito	\$22.00
carne asada scrambled eggs yuca fries avocado beans chipotle aioli	
Steak & Eggs	\$32.00
carne asada chimichurri 3 sunny side eggs potatoes cippolini	
Chilaquiles	\$20.00
salsa verde two sunny side up egg crema avocado onions cotija	

HUEVOS RANCHEROS	AVAILABLE OPTIONS
two over easy eggs blue corn tostada beans charred jalapeño cotija recaudo	\$20.00
	add pork belly, birria, chicken: \$8.00
	add carne: \$12.00

BRUNCH 7

Brioche French Toast	\$16.00
berries lemon curd syrup	
Mole Spiced Salmon Hash	\$24.00
sunnyside up eggs carrots roasted potatoes chorizo aji verde sauce	
Birria Sopes	\$24.00
sopes peppers scrambled eggs short rib recaudo lime crema beans	
Cocina Breakfast Burrito	\$22.00
carne asada scrambled eggs yuca fries avocado beans chipotle aioli	
Steak & Eggs	\$32.00
carne asada chimichurri sunnyside up eggs potatoes cippolini	
Huevos Rancheros	\$18.00
two over easy eggs blue corn tostada beans charred jalapeño cotija recaudo	

Chilaquiles

\$20.00

salsa verde | sunnyside up egg | crema | avocado | onions | cotija