# Blue Plate Taco

1515 Ocean Ave Shore Hotel 90401-2118 · +13104582985 · Updated: Jan 14, 2026

View online menu

## SALADS AND PROVISIONES 8

### Baja Chopped Salad — $16.00

shredded iceberg, castelvetrano olives, jicama, avocado, cucumber, pomegranate seeds, jack cheese, champagne vinaigrette, tortilla strips

### Baja Chopped Ceviche Salad — $19.00

our fabulous Baja chopped with calamari, shrimp, lobster, mixto dressing with fried tortilla strips

### Baja Caesar — $13.00

chopped little gem, housemade caesar dressing, corn, avocado, cotija, tortilla strips

### Guacamole & Chips

housemade chips served with pico de gallo & house ranchero

**AVAILABLE OPTIONS**

$13.00

Half: $7.00

Add Salsa Flight: $4.00

### Quesadillas

**AVAILABLE OPTIONS**

Cheese: $10.00

Farmers Market Veggie: $12.00

Chicken: $14.00

Steak or Shrimp: $17.00

### Farmers Market Nachos — $13.00

SM farmers market veggies, jack cheese, guacamole, pico, radish, fresno

### Ceviche Mixto — $16.00

lobster, shrimp, calamari, pomegranate seeds

### Taquitos Deliciosos — $14.00

3 crispy hand rolled tortillas with chicken, mushroom, corn, queso fresco

## TACOS 8

### Veggie Tacos — $15.00

roasted corn, mushrooms, leeks, kale, goat cheese, cotija, truffle oil

### Taco del Dia

seasonally rotating, see server

### Steak Tacos — $17.00

tomatillo salsa, red onion, cilantro

**Fish Tacos** **$16.00**

a la plancha or Baja style, cabbage & chipotle aioli

**Pork Belly Tacos** **$17.00**

pineapple, spicy escabeche, guajillo salsa, cilantro

**Shrimp Tacos** **$17.00**

pumpkin seed pesto, jicama & cilantro

**Lobster Tacos** **$24.00**

Maine lobster, jack cheese, truffle oil, crispy shell

**Chicken Tacos** **$16.00**

melted jack, guajillo salsa, avocado, queso fresco & lettuce

## SIZZLING FAJITAS 5

**Mary's Chicken** **$27.00**

**Steak** **$28.00**

**Shrimp** **$28.00**

**Farmers Market Veggie** **$19.00**

**Combo** **$30.00**

pick two

## SALSAS 7

**Ranchera**

roasted tomato salsa with a hint of garlic and serrano

**Tomatillo**

green, mild, creamy salsa with avocado, hints of lime and cilantro

**Pico de Gallo**

classic medley of fresh tomatoes, onion and cilantro

**Guajillo**

red salsa that is smoky and mild

**Mojo de Ajo**

our secret weapon made of sweet roasted garlic and chili arbol

**Tropical**

roasted pineapple, garlic, chili de arbol

**Habanero**

Green and spicy!

## SIDES 5

**Elote** **$7.00**

grilled street style corn with cotija

**BPT Rice** **$4.00**

brown rice with cilantro

**Beans** **$4.00**

stewed pinto

**Mexican Slaw** **$5.00**

with vinaigrette

**Farmers Market Veggie** **$8.00**

SM farmers market

## DESSERT 2

**BPT Baja Cheesecake & Choice of Gelato** **$9.00**

**Grateful Spoon Gelato**

raspberry (vegan) or vanilla

AVAILABLE OPTIONS

Custom Crafted: $7.00

For 2: $11.00

## CATERING 1

**Catering**

We would love to cater your next event. Let us prepare a delicious Californian-inspired Mexican feast from start to finish - all you have to do is pick it up! Great for parties, office lunches, or a backyard get -together. You can't go wrong with our selection!

## BPT MARGARITAS 8

**Classic or Skinny**

tequila or mezcal, fresh squeezed lime, simple syrup, triple sec; try our fresh housemade originals

AVAILABLE OPTIONS

$13.00

Pitcher: $49.00

**Cadillac**

made with grand marnier; try our fresh housemade originals

AVAILABLE OPTIONS

$15.00

Pitcher: $57.00

**Hibiscus**

fresh hibiscus syrup, orange, mint

AVAILABLE OPTIONS

$13.00

Pitcher: $49.00

**La Piña**

charred fresh pineapple, cilantro

AVAILABLE OPTIONS

$13.00

Pitcher: $49.00

**Passion Smash**

passion fruit syrup, muddled raspberry

AVAILABLE OPTIONS

$13.00

Pitcher: $49.00

**La Sandia**

fresh watermelon juice

AVAILABLE OPTIONS

$13.00

Pitcher: $49.00

**El Matador**

blood orange, campari, rosemary, jalapeño

AVAILABLE OPTIONS

$13.00

Pitcher: $49.00

**Tap Out**

muddled slices of cucumber and jalapeño

AVAILABLE OPTIONS

$13.00

Pitcher: $49.00

## COCKTAILS 5

**El Azul Picante**

jalapeno infused tequila, mango, blue spirulina, damiana liqueur, lime, jalapeno salt rim

**Prickly Pearadiso**

tequila, mezcal, opuntia, prickly pear, sage

**Smoking Gun**

vida mezcal, lime, cucumber, chili salt rim

**Mezcal Mule**

vida mezcal, housemade ginger beer, lime

**Westside**

vodka, cucumber, mint, lime, simple syrup

## FROZEN 2

**Classic Margarita**

tequila, lime, simple syrup, triple sec

**Seasonal Slush**

Smoke on Water - mezcal, tequila, blood orange, orange twist

## BEER / KOMBUCHA 7

**Corona / Negra Modelo / Pacifico** **$7.00**

**Calidad - Mexican Lager**

AVAILABLE OPTIONS

$6.00

$8.00

$25.00

**Golden Road - Mango Cart Wheat Ale** **$7.00**

**Dustbowl - Hazy IPA**

AVAILABLE OPTIONS

$9.00

$36.00

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|---|---|
| **Buenaveza - Salt+Lime Lager** | **$6.00** |
| **Dos XX - Hard Lime Seltzer** | **$8.00** |
| **Juneshine - Hopical Citrus** | **$8.00** |

## SANGRIA 2

**Hibiscus Red**

**White Passion Fruit**

## WHITE WINE 2

**Sauv Blanc / Dashwood, Marlborough, NZ**

AVAILABLE OPTIONS

$13.00

$45.00

**Chardonnay / Bruma, San Vicente Valley, Mexico**

AVAILABLE OPTIONS

$14.00

$49.00

## RED WINE 2

**Barbera / Bruma, Ensenada Baja, Mexico (Chilled)**

AVAILABLE OPTIONS

$14.00

$49.00

**Pionero / Palafox, Valle de la Casa, Mexico**

AVAILABLE OPTIONS

$14.00

$49.00

## ROSE / SPARKLING 2

**Sabine Rosé / Aix-En-Province, France**

AVAILABLE OPTIONS

$12.00

$45.00

**Cava Brut Rosado / Naveran, Catalonia, ES**

AVAILABLE OPTIONS

$13.00

$52.00

## ANEJO 13

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|---|---|
| **Ocho** | **$17.00** |
| **Mico** | **$16.00** |
| **Siete Leguas** | **$17.00** |
| **Casamigos** | **$19.00** |

| | |
|---|---|
| **Don Julio** | **$18.00** |
| **Don Julio 1942** | **$30.00** |
| **Ocho Extra Anejo** | **$29.00** |
| **Don Fulano** | **$18.00** |
| **Don Fulano 5yr Extra** | **$28.00** |
| **Fortaleza** | **$19.00** |
| **Codigo** | **$25.00** |
| **Codigo Extra Anejo 6yr** | **$40.00** |
| **Casa Komos** | **$28.00** |

## REPOSADO 6

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|---|---|
| **Ocho** | **$15.00** |
| **Siete Leguas** | **$15.00** |
| **Casamigos** | **$17.00** |
| **Don Julio** | **$16.00** |
| **Fortaleza** | **$17.00** |
| **Codigo** | **$15.00** |

## BLANCO / PLATA 9

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|---|---|
| **Ocho** | **$13.00** |
| **Don Julio** | **$14.00** |
| **Siete Leguas** | **$13.00** |
| **Casamigos** | **$15.00** |
| **Fortaleza** | **$14.00** |
| **Fortaleza Still Strength** | **$15.00** |
| **Codigo** | **$13.00** |
| **El Pintor** | **$19.00** |
| **Casa Dragones** | **$38.00** |

## MEZCAL 13

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|---|---|
| **Nuestra Soledad Ejutla** | **$15.00** |
| **Nuestra Soledad SLDR** | **$15.00** |
| **Nuestra Sol. Baltazar** | **$15.00** |
| **Del Maguey Flights** | AVAILABLE OPTIONS<br>$35.00<br>$65.00 |
| **Del Maguey Pechuga** | **$35.00** |
| **Del Maguey Chichicapa** | **$17.00** |
| **Dos Hombres** | **$18.00** |
| **Acre Cenizo** | **$16.00** |
| **Acre Espadin** | **$16.00** |
| **El Mero Mero Espadin** | **$17.00** |
| **El Mero Mero Tepextate** | **$26.00** |
| **Madre Espadin** | **$15.00** |
| **Lunetta, Chino Cuerno Verde** | **$30.00** |

## AGUAS FRESCAS 5

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| **Pineapple, Watermelon, Hibiscus, or Limeaid** | **$5.00** |
| **Vegan Horchata - Oatmilk, Brown Rice, Cinnamon** | **$5.00** |
| **El Arnoldo (Iced Tea + Agua Fresca)** | **$5.00** |
| **Feature Fresca**<br>Ask Your Server | **$6.00** |
| **Boozy Frescas - Flight** | **$14.00** |

## BOTTLED SODA 1

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|---|---|
| **Jarritos**<br>Assorted Flavors Daily | **$4.00** |

## FOUNTAIN 5

**Coke**

**Diet Coke**

**Sprite**

**Ice Tea**

**Cranberry Juice**