

STARTERS

NACHOS	\$170.00
Homemade tortilla chips, refried beans, tomato sauce, and melted jack cheese. Served with guacamole, sour cream and pico de gallo.	
Smoked chicken \$215.00— Carnitas \$215.00— Carne Asada \$250.00	
CALAMARI	\$150.00
Lightly breaded calamari strips served with cocktail and tartar sauce.	
GUACAMOLE & SALSA MARÍA CORONA	\$170.00
Prepared table-side.	
HOT OR BBQ WINGS	\$150.00
Crispy chicken wings with spicy or BBQ sauce, ranch dressing, and veggie sticks.	
ARTICHOKE AND SPINACH	\$170.00
Roasted garlic sautéed with spinach, artichoke hearts, a blend of aged cheeses, and cream cheese.	
CEVICHE (160 gr.)	\$230.00
Catch of the day marinated in lime juice, serrano chili, onion, cilantro, cucumber & topped with avocado.	
TUNA TARTAR (160 gr.)	\$210.00
Fresh Ahi tuna, capers, basil, a hint of lemon juice, extra virgin olive oil, and toast.	
SEAFOOD COCKTAIL (160 gr.)	\$245.00
Shrimp, octopus, scallops, pico de gallo, and cocktail sauce. Served with avocado and tortilla chips.	
MEXICAN SHRIMP COCKTAIL (160 gr.)	\$245.00
Traditional recipe of the Sinaloa coast with shrimp broth, pico de gallo, cucumber, and avocado.	
AMERICAN STYLE SHRIMP COCKTAIL (160 gr.)	\$245.00
Traditional steamed shrimp served with cocktail sauce.	
BAJA SAMPLER (serves 4)	\$350.00
Cheese quesadillas, calamari strips, chicken wings, mini nachos, fried taquitos, guacamole, and pico de gallo.	

SALADS AND SOUPS

We use Fresh local greens and/or organic greens when available.

WATERMELON FETA AND ARUGULA SALAD	\$140.00
Chilled watermelon, feta cheese, fresh arugula, sliced almonds, and a citrus vinaigrette.	
PEAR AND GORGONZOLA SALAD	\$129.00
Mixed greens, crumbled gorgonzola, caramelized pecans, orange supreme, sundried cranberries, and citrus vinaigrette.	
GREEK SALAD	\$160.00
Mixed Greens, cherry tomatoes, red onion, cucumber, bell pepper, feta cheese, Kalamata olives, oregano, extra virgin olive oil, and a red wine vinaigrette.	
CAESAR SALAD	\$129.00
Heart of romaine, aged parmesan cheese, garlic, croutons, and our traditional homemade dressing.	
Smoked Chicken \$185.00— Blackened Shrimp \$225.00	
BAJA CANTINA SALAD	\$129.00
Tossed Greens, cherry tomatoes, red onion, black olives, onion crisps, avocado, roasted bell pepper, croutons, and our house citrus vinaigrette.	
Smoked Chicken \$185.00— Blackened Shrimp \$225.00	
TORTILLA SOUP	\$105.00
Sweet tomato broth with dried chilies, avocado, cheese, fried tortilla strips, and sour cream.	
CLAM CHOWDER	\$165.00
Boston's creamy recipe with baby clams and bacon. Served in a bread bowl.	
MISO SOUP	\$ 110.00
Traditional recipe with nori, tofu, and chives.	

BAJA CANTINA FAVORITES

TODAY'S CATCH	\$400.00
BLACKENED: A New Orleans and House favorite for our anglers from the south.	
LEMON & PEPPER: Light and flakey with a hint of lemon and pepper.	
BREADED: Lightly breaded and golden fried, served with tartar sauce.	
GARLIC & BUTTER: Light fish drizzled with garlic and butter sauce.	
BAJA CANTINA SHRIMP (180 gr.)	\$455.00
Stuffed with cheese, wrapped in bacon, and served with a mango & ginger sauce.	
COCONUT SHRIMP	\$455.00
Breaded with shaved coconut and lightly fried. Served with mango & ginger sauce.	
MOJO DE AJO	\$455.00
Large butterfly cut shrimp, pan fried with garlic and drawn butter.	
BREADED	\$455.00
Lightly breaded and golden fried, served with tartar sauce.	
SEARED AHI TUNA	\$360.00
Seared ahi tuna with a sesame seed crust and a coconut & wasabi sauce.	
SHRIMP FESTIVAL	\$655.00
A shrimp lovers delight with our favorites; Blackened, Coconut, and Ajillo shrimp accompanied by their sauces.	
BOURBON BBQ RIBS	\$325.00
Tender smoked ribs with our homemade Bourbon BBQ sauce. Served with corn on the cob and your choice of French fries or double stuffed potato.	
LAS ENCHILADAS	
Corn tortillas stuffed with your favorite meat and topped with tomato sauce, melted cheese, and sour cream. Served with refried beans, rice, and guacamole.	
Carne asada \$220.00 — Chicken \$220.00 — Cheese \$195.00	
CARNITAS (220 grs.)	\$240.00
The traditional recipe served with refried beans, rice, guacamole, flour tortillas, and green sauce.	
COMBO BAJA CANTINA (220 grs.)	\$240.00
Flank steak, cheese stuffed chile relleno, and a chicken enchilada. Served with rice, refried beans, guacamole, and flour tortillas.	

LAS FAJITAS
Your favorite protein sautéed with bell pepper, onion, and tomatoes. Served in a hot stone "molcajete" with green sauce and fresh cheese. Served with rice, refried beans, guacamole, and tortillas.

Chicken \$285.00— Shrimp \$330.00— Beef \$330.00

TACOS (2)

Corn or flour tortillas stuffed with your favorite meat and served with guacamole, rice, and refried beans.

Chicken or carnitas \$185.00— Shrimp \$225.00— Beef \$195.00.00

FISH TACOS (130 gr.) \$225.00
Catch of the day beer batter with cabbage salad, guacamole, and salsa.

SHRIMP TACOS \$225.00

SHRIMP "GOBERNADOR" TACOS (3) \$240.00
Shrimp sautéed with garlic, onion, and poblano pepper. Served in corn tortillas with guacamole, salsa Mexicana, and a red spicy sauce.

BURRITOS
Large flour tortilla stuffed with the meat of your choice, sautéed bell pepper, onion, and tomato. Bathed in our famous red sauce and melted jack cheese. Served with rice and refried beans.

Carne asada \$270.00 — Shrimp \$295.00 — Chicken \$260.00

QUESADILLAS \$150.00
Flour tortilla stuffed with jack cheese and your choice of meat. Served with refried beans, rice, and guacamole.

Cheese \$ 150.00— Carne asada \$275.00— Shrimp \$285.00— Chicken \$225.00

BURGERS, SANDWICHES

Served with your choice of French fries or field greens with our citrus vinaigrette

BAJA CANTINA CHEESEBURGER	\$260.00
Freshly ground chuck with melted cheddar, smoked bacon, onion crisps, lettuce, tomato, and pickles on a house-made bun.	
CLASSIC CHEESEBURGER	\$215.00
Freshly ground chuck with melted cheddar, lettuce, tomato, onion, and pickles on a house-made bun.	
HAWAIIAN BURGER	\$245.00
Freshly ground chuck with ham, grilled teriyaki pineapple, melted cheddar, lettuce, tomato, onion, and pickles on a house-made bun.	
FISH SANDWICH	\$330.00
Fresh local white fish, breaded and fried, served with our homemade tartar sauce, lettuce, tomato, and onion on a house-made bun.	
TURKEY PANINI	\$240.00
Sliced turkey breast with smoked & melted mozzarella, onion crisps, and mango mayonnaise on a house made ciabatta. (Lettuce, tomato, and pickles served on the side.)	
SMOKED CHICKEN PANINI	\$260.00
Our tender smoked chicken breast, smoked mozzarella, basil pesto, onion crisps, and lettuce with sweet sundried tomato and roasted red bell pepper aioli on house made ciabatta.	
STEAK PANINI	\$285.00
Chargrilled tri-tip, smoked mozzarella, crumbled blue cheese, arugula, and onion crisps with a sweet sundried tomato and pepper aioli on house made ciabatta.	

SUSHI & RAW BAR

PALMITAS	\$210.00
Thin slices of fish wrapped around crab salad and avocado, served over a cilantro & orange sauce.	
TOSTADAS (3)	\$120.00
Crispy wonton topped with fresh fish, avocado, marinated onion, and sesame seeds.	
BAJA CANTINA ROLL	\$ 179.00
Sliced fish tempura, cream cheese, cucumber, avocado, nori, and rice. Topped with masago & served with cilantro sauce.	
COSMO SPECIAL ROLL	\$ 229.00
Steamed shrimp, cream cheese, cucumber, nori, avocado, and rice. Deep fried and topped with crab salad and eel sauce.	
CILANTRO ROLL	\$179.00
Steamed shrimp, cucumber, nori, avocado, and rice, rolled and topped with thin sliced fish, serrano & cilantro sauce.	
RAINBOW ROLL	\$ 199.00
Crab meat, cream cheese, cucumber, avocado, nori, and rice. Topped with avocado, fish, salmon, crab meat, masago and shrimp.	
SASHIMI SERRANITO (80 gr.)	\$210.00
Catch of the day with shaved toasted garlic, serrano pepper, and sesame seeds. Bathed in our yuzu soy sauce.	
SHRIMP AGUACHILE (160 gr.)	\$230.00
Shrimp, cucumber, red onion, lime juice, and a spicy serrano pepper sauce.	
CHILE GÜERITO	\$210.00
Tempura fried California chili, stuffed with crab salad and covered in our eel sauce.	

SEE SPECIALS BOARD FOR MORE SUSHI AND RAW DISHES
Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness.

VEGETARIAN

MUSHROOM TACOS (3)	\$160.00
Served with refried beans, rice, and guacamole.	
VEGETARIAN WRAP	\$160.00
Sautéed carrots, zucchini, red onion, spinach, mushroom, bell pepper, sesame oil & basil, rolled in a flour tortilla with lettuce, jack cheese, and feta cheese. Served with fries.	
CHILE RELLENO BURRITO	\$160.00
Stuffed poblano pepper with spinach, mushrooms, and jack cheese; wrapped in a flour tortilla and bathed with tomato sauce. Served with refried beans, rice, and guacamole.	
HOUSE-MADE VEGGIE BURGER	\$280.00
Our signature recipe with melted cheese, lettuce, tomato, onion crisps, and pickles on a house-made bun.	
VEGETARIAN FAJITAS	\$240.00
Sautéed bell pepper, onion, and tomato, served in hot stone "molcajete" with green sauce and fresh cheese. Served with rice, refried beans, guacamole and your choice of flour or corn tortillas.	

CHILDRENS MENU

CHICKEN FINGERS	\$99.00
With French fries.	
MINI PIZZA	\$64.00
Pepperoni or cheese.	
CHEESE QUESADILLAS	\$64.00
Served with refried pinto beans.	

PIZZAS

All pizzas made with our homemade Pomodoro sauce

Cheese Pizza: Cheese blend.	\$175.00
Margherita: Tomate, albahaca fresca y queso.	\$209.00
Pepperoni: Pepperoni y queso.	\$209.00
Hawaiian: Jamón, piña y queso.	\$209.00
Italian: Chorizo italiano, pepperoni, champiñones, pimientos, aceitunas y queso.	\$209.00
Smoked Fish: Con tomate, arugula, alcapparras, aceitunas y queso.	\$270.00

DRINKS

MARGARITAS

BAJA CACTUS MARGARITA	\$145.00
Tequila jimador blanco, aloe vera, agave syrup and lime juice.	
SUMMER MARGARITA	\$145.00
Tequila tres generaciones blanco, lime juice, controy, syrup and cucumber.	
WATERMELON MARGARITA	\$95.00
Tequila cazadores reposado, watermelon, grenadine and controy.	
CADILLAC MARGARITA	\$145.00
Tequila 1800, lime juice and grand marnier.	
PINK MARGARITA	\$145.00
Tequila Centenario reposado, pomegranate liquor, lime juice and grapefruit.	
CABO MARGARITA	\$145.00
Tequila cuervo, controy and lime juice.	
MARGARITA CLÁSICA	\$95.00
Tequila cuervo, controy , jugo de limón.	
GRAPEFRUIT MARGARITA	\$99.00
Tequila hornitos reposado, grapefruit, controy and lime juice.	

WHITE WINE BY THE GLASS

Dragani, Pinot Grigio, Italia.	\$125.00
Contexto, Sauvignon Blanc, Chile.	\$115.00
Tantehue Chardonnay, Chile.	\$115.00
Manteviña, Chardonnay-Semillon, México.	\$115.00

RED WINE BY THE GLASS

Omilen Malbec, Argentina.	\$115.00
Tantehue Cabernet sauvignon, Chile.	\$115.00
Manteviña, Cabernet-Merlot, México.	\$115.00
Contexto, Merlot, Chile.	\$115.00

WHITE WINE BY THE BOTTLE

Gabbiano, Pinot Grigio, Veneto, Italia.	\$650.00
Sierra Blanca, Sauvignon Blanc, Valle de Guadalupe, México.	\$510.00
Casa Madero, Chardonnay, Valle de Parras, México.	\$545.00
Finca Flichman Roble, Chardonnay, Mendoza, Argentina.	\$545.00
L.A. Cetto, Reserva Privada, Chardonnay, Valle de Guadalupe, México.	\$565.00

RED WINE BY THE BOTTLE

Fetzer Crimson, Pinot Noir, California U.S.	\$680.00
Carmen Merlot, Valle de Rapel, Chile.	\$622.00
Altos Las Hormigas, Malbec, Mendoza, Argentina.	\$638.00
Casa Madero, Shiraz, Valle de Parras, México.	\$658.00
Piccolo Blend, Valle San Vicente, México.	\$638.00
Casa Madero, Cabernet Sauvignon, Valle de Parras, México.	\$658.00
Menage de trois, Cabernet Sauvignon, North Coast, US.	\$680.00
Valdubon Crianza, Ribera del Duero, España.	\$638.00

CERVEZAS

PACÍFICO	\$40.00
PACÍFICO LIGHT	\$40.00
CORONA	\$40.00
CORONA LIGHT	\$40.00
MODELO ESPECIAL	\$45.00
NEGRA MODELO	\$46.00
BUDLIGHT	\$46.00
NEGRA MODELO DE BARRIL	\$75.00
MODELO ESPECIAL DE BARRIL	\$75.00

Dear Customer

* The consumption of raw food is at your own risk.

TAX INCLUDED, GRATUITY NOT INCLUDED.

