

CHIPS & SALSA

Cantina Queso – 11

Queso Fundido con Chorizo – 16

Salsa Trio & Chips *salsa verde, molcajete, roja* – 13

GUACAMOLE

Traditional Guacamole – 14

Blue Crab Guacamole *jumbo lump crab meat, yuzu-kosho aioli, pickled onion, apple, cherry tomato, cilantro* – 22

Queso de Cabra *guacamole, habanero salsa, goat cheese, goldenberry, chimichurri* – 18

APPETIZERS

Oysters on the Half Shell *lime, habanero & mango mignonette* – HALF DOZ • 21 | DOZ • 42

Elote “Ribs” *aioli, queso fresco & cotija, chile pequin* – 12

Tuna Tostada *avocado, chile aioli, blueberry salsa macha, red onion, cilantro* – 22

Ceviche Aguachile Verde *seasonal fish, jalapeño-tomatillo broth, red onion, cucumber, grilled pineapple, jicama, avocado, cilantro, salsa negra* – 18

Shrimp Cóctel *poached shrimp, mango, avocado, cucumber, red onion, cilantro, chile pequin* – 19

Blue Crab Taquitos *jumbo lump, avocado-tomatillo sauce, mango-cabbage slaw, lime crema* – 18

Chicken Tinga Flautas *chicken tinga taquitos, chihuahua cheese, salsa verde, chile morita, crema, queso fresco* – 12

SOUPS & SALADS

Chicken Tortilla Soup *guajillo-ancho broth, avocado, chihuahua cheese, tortilla strips, lime crema* – 12

Mango & Citrus Salad *jicama, apple, tomato, cucumber, mint, pea shoots, candied pecan, orange-chile vinaigrette* – 16

Caesar Salad *baby gem, kale, jalapeño-caesar dressing, shaved parmesan, tortilla dust* – 16

GRATUITY. CUSTOMARY GRATUITY OF 20% WILL BE ADDED TO CHECKS FOR PARTIES OF 6 OR MORE.

ENCHILADAS

SERVED WITH BLACK BEANS & RED RICE

Seafood Enchilada – 26
blue crab, shrimp, whitefish, corn, epazote, poblano pepper, creamy poblano-corn sauce, pickled red onion

Braised Short Rib Enchilada – 26
braised beef barbacoa, salsa roja, queso fresco

Chicken Suiza – 24
chipotle, chihuahua cheese, tomatillo cream sauce, onion, cilantro

Carnitas Enchilada – 24
mole negro, pickled red onion, crema, queso fresco

Vegetable Enchilada – 19
black bean crema, oaxaca cheese, onion, crema

FAJITAS

SERVED WITH BLACK BEANS & RED RICE

MUSHROOM • 28 | CHICKEN • 28 | STEAK • 34 | SHRIMP • 32

flour or corn tortillas, oaxaca & chihuahua cheeses, poblano pepper, red pepper, onion, pico de gallo, salsa verde, crema

QUESADILLAS

SERVED WITH BLACK BEANS & RED RICE

MUSHROOM • 19 | CHICKEN • 22 | STEAK • 26 | SHRIMP • 24

flour tortilla, oaxaca & chihuahua cheeses, caramelized onion, crema

Blue Crab Quesadilla – 32
edamame, epazote, oaxaca cheese, avocado-black garlic aioli

TACOS

THREE TACOS PER ORDER

Chicken – 18
pickled onion, oaxaca cheese, cilantro, salsa chipotle

Shrimp – 22
chihuahua cheese, shrimp, poblano, sun-dried tomato, salsa chipotle

Mushroom – 16
portobello, shiitake, pickled onion, salsa avocado verde

Carne Asada – 22
chihuahua cheese, tomato molcajete

Maine Lobster – 39
guajillo-butter, green apple fennel slaw, creamy avocado, crispy onions, chipotle aioli

Carnitas – 18
michoacán style, guacamole, pickled onion, cilantro, salsa verde cruda

Baja Fish – 19
masa-crust ed whitefish, morita aioli, salsa avocado, pickled cabbage, pickled jalapeño

Birria – 22
braised beef barbacoa, cilantro, onion, chihuahua cheese guajillo broth

ARMADA NACHOS

+CHICKEN • 6 | +STEAK • 12 | +CHORIZO • 8 | +CRAB • 16

chihuahua cheese, black beans, tomato, pickled jalapeño & red onion, lime crema, avocado cream, cilantro – 16

ENTRÉES

El Capitan's Smash Burger *american cheese, roasted poblano pepper, caramelized onion, pickle, special sauce, sweet potato fries*... 19

Adobo-Rubbed Half Chicken *chile-adobo, salsa verde, cilantro crema, pickled cabbage, black beans* 32

Heritage Pork Shank *braised pork, avocado leaf, ancho chile, pickled red onion, salsa verde* 36

Carne Asada *grilled herb-marinated skirt steak, shishito pepper, chimichurri, avocado mash, salsa especial*..... 42

Whole Branzino *flame-grilled, green tomatillo salsa, red chile adobo, green cabbage-tomato slaw* 47

Chile Relleno *ancho chile-queso qsadero, mushroom, kale, salsa roja, crema cotija* 26

SIDES • Mexican Rice • 6 | Spiced Brussels Sprouts • 14 | Slow-Cooked Black Beans • 8 | Grilled Avocado • 8 | Sweet Potato Fries • 10

RAW FACTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS. ALLERGIES. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES.

MARGARITAS

STEP ONE: CHOOSE YOUR MARGARITA

CLASSIC • CLEAN, CRISP, CITRUS

SPICY • A HINT OF HEAT

SEASONAL • ROTATING FRUIT

STEP TWO: CHOOSE YOUR RIM

NAKED • SALT • SUGAR • TAJÍN

ALL MARGARITAS • 14

+ MAKE IT A FLOAT • 4

COCKTAILS

AGUA RANCHERO • 14
PAPELITO BLANCO, LIME, SPARKLING MINERAL WATER

EL TORO • 15
VIDA MEZCAL, APEROL, PINEAPPLE, LEMON, AGAVE

EL MATADOR • 15
BIRDIE & BUCK VODKA, LIME, AGAVE, HIBISCUS

EL BUCANERO • 15
WILD ROAN BOURBON, VELVET FALERNUM, LEMON, AGAVE, MINT

¡AY, CHIHUAHUA! • 16
(FROZEN PAINKILLER) PUSSEY'S NAVY STRENGTH RUM, PINEAPPLE, ORANGE, CREAM OF COCONUT, NUTMEG

+ MAKE IT A FLOAT • 4

AGUA FRESCAS (NA) • 8

SEASONAL SELECTION

• CERVEZA •

TECATE • 5 PACIFICO • 6 ULTRA • 6

CORONA • 6 MODELO • 6 IPA • 7

MILLER LITE • 6

• SELTZER •

STATESIDE • 7 | SURFSIDE • 7

• WINE •

SANTA JULIA BRUT 12 | 48

SO FRESH 'LOVE YOU BUNCHES' ROSÉ 15 | 60

MAYU PEDRO XIMENEZ, WHITE 12 | 48

PRESQU'ILE CHARDONNAY 15 | 60

MASON SAUVIGNON BLANC 16 | 64

J. BOUCHON 'PAÍS VIEJO,' RED 13 | 52

BEZEL CABERNET SAUVIGNON 17 | 68

CAMBRIA PINOT NOIR 17 | 68