



## APPETIZERS

### Flautas de Pollo \$15

Flour tortilla lled with marinated shredded chicken, topped with crema fresca, guacamolito sauce, shredded lettuce, pico de gallo and queso cotija.

### Queso Fundido \$16

Three-cheese blend, chorizo mix with pasilla peppers and potatoes, topped with guacamolito sauce and crema fresca.

### Guacamole \$16

Avocado, guacamolito sauce, red onions, mild fresh jalapeños, lime, salt and pepper. Topped with queso fresco and cilantro. Served with chips.

### Aguachile Negro \$22

Spicy black aguachile with fresh shrimp, serranos, cucumber and avocado. Served with crispy tostadas.

## SALADS

### Los Cabos Salad \$22

Julienne-style chopped romaine lettuce tossed in Cabo San Lucas house made dressing, hass avocado, two-cheese blend, tortilla strips, pico de gallo. Choose either grilled blacken-chicken or sautéed blacken shrimp.

### Salmon Mexican Caesar Salad \$28

Chopped romaine lettuce, tossed in pepita dressing, topped with lemon pepper salmon, tortilla strips, pepita seeds and queso fresco.

## ENTREES

### Chef's Sizzling Fajitas \$28

Blacken chicken, marinated carne asada, on a bed of caramelized fajita vegetables. Topped with a chile toreado and fresh cilantro sprigs. Served with rice and black beans and guacamole.

Choice of our or corn tortillas.

### Ribeye Steak 14oz \$29

Served on a hot cast iron, bed of baked blacken potatoes with caramelized onions. Topped with a 14oz cooked to order ribeye steak and melted jalapeño butter. Garnished with cilantro sprigs. Served with guacamole and choice of our or corn tortilla.

### Silvia's Crema Chicken \$28

8oz grilled chicken, sautéed potatoes, corn purée, over habanero crema, cabbage, cilantro and queso fresco. Choice of corn or our tortillas.

### Seabass Tempura Chile Relleno \$29

Stuffed jack cheese seabass chile relleno, covered in tempura batter, deep fried on a bed of chipotle ancho mash potatoes and topped with mango habañoero crema, onions and queso fresco.

### Chipotle Salmon \$30

Grilled blacken salmon, topped with sweet-chipotle glazed, avocado fan, fresh pico de gallo on a bed of corn-mix and Spanish rice.

### El Tamal \$30

Sweet corn masa tamales, topped with marinated chicken, two-cheese blends topped with a creamy tomatillo sauce, queso fresco and cilantro sprigs. Served with rice and beans.



## ENCHILADAS

Hibiscus Mole Enchiladas \$24  
Three shreddd chicken enchiladas topped with mole sauce, crema resca, cabbage, cotija cheese, avocado and cilantro. Served with rice and beans.

Rojas Chicken Enchiladas \$22  
Three marinated chicken with two-cheese blend enchiladas topped with red sauce, crema fresca, radish, queso cotija and cilantro. Served with rice and beans.

Enchiladas de Camaron \$26  
Three shrimp- lled enchiladas topped with cilantro-serrano Alfredo sauce, corn mix, pineapple-serrano onion mix, cilantro and queso fresco. Served with rice and beans.

## TACOS

Seabass \$18  
Fresh, flaky seabass on handmade tortillas with Cabo San Lucas slaw and creamy pesto guacamole. Served with rice and beans.

Rolled Up Taquitos \$18  
Four crispy chicken taquitos topped with fresh guacamole and crumbled queso fresco. Served with rice, beans, and a side of crema.

BRUNCH AVAILABLE:  
SATURDAY 11AM - 1PM  
SUNDAY 10AM - 1PM

CHICKEN POSOLE \$12  
Red Guajillo posole, shredded chicken, hominy, cabbage and lime wedges.

REVOLUCION SLAM \$18  
Two eggs any style, breakfast potatoes, bacon and sausage. Served with two pancakes.

FRENCH TOAST \$16  
French toast, topped with powder sugar and served with two eggs any style, bacon and sausage.

CHILAQUILES \$16  
Guajillo and tomatillo sauce on crispy tortillas. Topped with crema, guacamolito sauce, queso cotija and scrambled eggs.  
Add Asada \$4.00  
Add Chicken \$2.00

## BEVERAGES

CAFE COLOMBIAN \$4  
HORCHATA \$8  
JAMAICA \$8  
BOTTOMLESS MIMOSAS 25

PEPSI \$4  
DIET PEPSI \$4  
SPRITE \$4  
VOSS WATER \$10



By *Fernando Romero*

## SANGRIAS

### Blanco Sangria \$12

White wine blend, agave wine, agave nectar, house made lime juice mix. Garnished with fresh fruit.

### Rosa Sangria \$12

Rose wine blend, grapefruit-mix, agave nectar and agave wine. Garnished with fresh fruit.

### Roja Sangria \$12

Red wine blend, lavender-syrup, in house lime juice-mix, agave wine and pomegranate syrup. Garnished with fresh fruit.

### Sangria Flight \$14

Blanco, Roja, and Rosa

## CERVESAS \$8

Modelo Especial, Negra Modelo, Dos XX Amber, Corona, Pacifico, 805, Ultra, Lagunitas IPA and Sapcedust IPA

## VINOS \$8

### Rose

Monte Xanic, Bodega Vinicola Sauvignon Blanc

Monte Xanic, Bodega Vinicola Cabernet - Syrah

Calixa

## COCKTAILS

### Mercadito \$15

Cucumbers, mint, fresh jalapeños with Rosemary sprigs. Blanco Tequila, elderflower liqueur, simple syrup and lime juice mix. Served on a tajin rim.

### La Casa Margarita \$14

Hand-shaken margarita with simple syrup, lime juice, Blanco Tequila and topped with Grand Marnier Liqueur on a salt rim and lime wheel.

### Paloma del Mercado \$15

Tequila Codigo Blanco, lime juice, simple syrup, pinch of kosher salt and topped with squirt soda. Served on a tajin rim, lime wheel and rosemary sprig.

### La Bandera Flight \$14

Cucumber, La Casa and Strawberry individual margaritas.

### Al-pastor Mezcal \$16

Firme Espandin Mezcal, muddled jalapenos, simple syrup, lime juice and pineapple juice. Served on a tajin rim and lime wheel.

### Azul con Mezcal \$16

Firme Espandin Mezcal, blue curacao, lime juice, pineapple and simple syrup. Served on a tajin rim and lime wheel.

### Old Fashioned \$15

Makers Mark, simple syrup and Angostura bitters. Maraschino cherry and orange peel.



By *Fernando Romero*

### HAPPY HOUR FOOD \$10

#### LAS WINGS

Buffalo Sauce with ranch dressing.

#### Mexico City Flatbread

Crispy flatbread, black beans, melted two cheese blends.

Topped with carne asada, grilled onions, cilantro and roasted salsa picante.

#### Al-Pastor Flatbread

Crispy flatbread, salsa de tomatillo, melted two-cheese blend. Topped with al-pastor meat, guacamolito and onions and cilantro

### Tacos a la Carta \$3

Carne Asada

Al-Pastor

Grilled Chicken

Chorizo con Papa

### HAPPY HOUR DRINKS

#### MARGARITAS \$10

Hand crafted margarita, Blanco tequila, lime juice, simple syrup. Choose kosher salt rim or tajin with a lime wheel.

House Margarita

Mango Margarita

Strawberry Margarita

Make it a Grande for \$18

#### Old Fashioned \$10

House bourbon, simple syrup, angostura bitters, maraschino cherry.

#### Raspados Mexicanos \$12

Papa's Pilar Rum, lime juice, simple syrup, shaved ice. Served with a tajin rim and black cherry. Choose one the following flavors.

Tamarindo

Strawberry

Mango