



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



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 Espadin 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.



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