



## SOUPS & SALADS

### TORTILLA SOUP AMERICANA

A variation on the Mexican classic. Grilled chicken breast with red, yellow, and orange bell peppers

### CHAMPAGNE CORN BISQUE

Medallions of local sea bass delicately float on a rich and creamy summer chowder with roasted corn

### CHICKEN CAESAR SALAD

Classic grilled chicken Caesar Salad on romaine lettuce with homemade focaccia bread croutons

### GRILLED CHICKEN SALAD

Citrus-Chipotle vinaigrette tossed mixed green salad, Panko crusted cherry tomatoes and mandarin orange

### PAN-SEARED FISH SALAD

Locally caught fish fillet pan-seared to flaky perfection served warm over a mixed green salad

### GRILLED ARRACHERA SALAD

Grilled, marinated flank steak with sesame coated goat cheese over baby spinach and red apple

### SEARED AHI TUNA SALAD

Guacamole topped fried plantain chips surround a spinach, carrot, and Serrano medley

## PUB FARE

### BASIL-BLUE CHEESE BURGER

Creamy blue cheese, cherry tomatoes, and a slice of green apple top this burger with tons of basil goodness

### CABO TERIYAKI BURGER

Grilled pineapple slice and cheddar cheese top this burger with a slightly spicy jalapeno glaze

### BAJA VEGGIE PANINI

Grilled portabello, zucchini, spinach and yellow bell peppers smothered by herbed goat cheese and pesto mixture on our homebaked focaccia bread

### PHILLY CHEESE STEAK

An American classic. Thinly shaved ribeye steak bell peppers, mushrooms, onions and provolone cheese. Enough said!

### ARRACHERA STEAK BURGER

Marinated flank steak grilled to perfection on our homebaked focaccia bread topped by a slightly sweet purple slaw with grated carrots and raisins

### SHEPHERD'S PIE

Classic pub fare from our brothers in Ireland. Ground beef, veggies and steak cubes slow cooked in our dark beer and topped with airy mashed potatoes

### FISH-N-CHIPS

Beer battered local grouper, fried to a crunchy outside and a flaky inside. Served with curly fries and tartar sauce (malt vinegar on request)

### BATTERED CHICKEN FINGERS

Strips of chicken breasts dipped in our famous Baja Blonde beer batter and fried to golden perfection, served with curly fries

## BAJA TACOS

### FISH (3)

Pan-seared fish fillets with pepper lime slaw

### CHICKEN (3)

Grilled chicken breast with pepper lime slaw

### SHRIMP (3)

Beer battered jumbo shrimp with pepper lime slaw

### GRILLED STEAK (3)

Marinated arrachera steak with pepper lime slaw

### ROASTED DUCK (3)

Slow cooked duck in a pineapple-ginger chutney infused with chipotle topped with purple radish



## MEXICAN SPECIALITIES



### CEVICHE PLATTER

Three different styles of fish and shrimp ceviches from different areas of Mexico, served with sweet potato and plantain chips

### CHICKEN ENCHILADAS

Four chicken enchiladas smothered in your choice of red or green sauce topped with Mexican cheese, accompanied with beans and rice

### MEXICAN COMBO

Grilled, marinated arrachera flank steak with chicken enchilada smothered in a green tomatillo sauce and a cheese quesadilla accompanied with guacamole, rice and beans

### PERSONAL PASTOR

Feast for 4 people  
(12 to 14 tacos)

Your personal street taco cart right at your table!

Comes with:  
Marinated arrachera steak & chicken breasts, grilled onions and pineapple, red and green salsas + rice & beans



## ENTREES

### PANKO CRUSTED SEA BASS

Pan seared sea bass crusted with Japanese Panko flake accompanied by sautéed asparagus tips and citrus, cherry tomato salad

### SAUTEED RED SNAPPER

Soy-jalapeno sauce spooned over flaky red snapper with creamy wild-rice risotto and sautéed green beans

### FOUR CHEESE FETTUCCINI

Blue cheese cream sauce on fettuccini with grilled chicken breast and fresh strawberries. A unique combination that is absolutely delicious!

### EMPANADA PLATTER

Three-tiered empanada platter served with accompanying salsas balanced by a mixed green salad with reduced balsamic vinaigrette

### GRILLED NEW YORK STRIP

Whiskey and Mushroom Marinated USDA "Choice" New York Strip with flash fried spinach over cheesy garlic mashed potatoes

### SIZZLING ARRACHERA SKEWERS

Honey-soy marinated arrachera steak skewers with local colorful vegetables centered by creamy garlic-mashed potatoes

### SIZZLING SHRIMP SKEWERS

Cumin, chili, pineapple juice marinated shrimp skewers with tomatillos, red onions and orange bell peppers with creamy garlic-mashed potatoes

### TOMATO CREAM SPAGHETTI

Roasted tomato and basil sauce, splashed with cream on al dente spaghetti pasta with shrimp, bacon and cherry tomatoes

### HERBED CHICKEN BREAST

Two grilled chicken breasts marinated in herbs and spices paired with roasted tomato cous-cous and sautéed spinach

### BRAISED SHORT RIB

4-hour braised short rib in our Black Scorpion beer with creamy garlic mashed potatoes and organic baby zucchini, carrots and squash



# BAJA BREWING CO

## BEER HOUSE

"WE USE ONLY FOUR INGREDIENTS IN OUR BEERS. WATER, YEAST, HOPS & BARLEY"



### Cabotella

Our flagship blonde Ale, light body and color with a delicate balance of hops and malt create a complex yet mild flavor.

Body - Light Color - Light Gold  
Hop Bitterness - Mild



### Escorpion Negro

A black Ale with no bitterness, this beer is brewed with special Carafo-roasted malt that provides a dark color and malty taste.

Body - Medium Color - Black  
Hop Bitterness - Mild



### Baja Razz

This refreshing smooth and fruity Ale has a hint of raspberries in the aroma. Perfect and refreshing on a hot Cabo day with friends and family.

Body - Light Color - Rose Gold  
Hop Bitterness - Mild



### La Surfa Pilsner

Crisp and clean. A good dose of Noble hops add a slight floral and spicy edge to this delicate pilsner. Straw colored with grainy undertones.

Body - Crisp Color - Light Gold  
Hop Bitterness - Mild



### Pelirrojo Red

A well balanced combination of malts and hops unite to create this full bodied amber Ale that has an alluring hue.

Body - Full Color - Amber  
Hop Bitterness - Medium



### Oatmeal Stout

Light roasted character, full creamy head and coffee notes in the aroma. Perfect to pair with dessert or be the dessert itself.

Body - Full Color - Dark Brown  
Hop Bitterness - Balanced



### Peyote IPA

This copper colored IPA has a mild malt feel, which barely buffers a sharp bitter edge, with five hop additions and a liberal amount of cascade.

Body - Medium Color - Copper  
Hop Bitterness - Aggressive



### Seasonal Brews

We are constantly creating new beer styles and putting our spin on some classics. Some beers are only available during certain times of the year. Make sure to check with the bartender or your server to see what we have new on tap.



### BBC's Homemade Rootbeer

This one is for the people who want to enjoy the brewery but don't want a beer. This homemade soda is both for the young and the young at heart.

Body - Creamy Color - Malty Brown  
Hop Bitterness - Delicious

CAN'T MAKE UP YOUR MIND? TRY THEM ALL IN A SAMPLER!

# STARTERS

### BBC KETTLE CHIPS

Basket of homemade potato chips, cut thick and extra crunchy, seasoned with black pepper and sea salt

### FRIED MAC & CHEESE

Two homemade mac-n-cheese discs, breaded and fried to crispy, golden, cheesy perfection! Served with dipping sauces

### MILE HIGH NACHOS

Our handmade corn tortilla chips piled high with melted cheddar cheese, beans, chopped tomatoes, sour cream, guacamole and jalapenos

### OUR INFAMOUS "DONKEY BALLS"

Eight lightly breaded chicken balls that are minced and marinated to be extra moist. Served with our signature Donkey Sauce garlic aioli

### ONION RINGS

Beer battered favorite! Thick-cut Baja California onions fried in our famous Baja Blonde beer batter

### AHI QUESADILLAS

An all time favorite! Seared sesame crusted Ahi tuna slices cover our Monterey Jack cheese quesadillas

### MARLIN EMPANADAS

Platter of five Smoked Marlin and Monterey Jack cheese filled flaky empanadas with side salad and dipping salsas

### APPETIZER SAMPLER

Loaded with all your favorites, half-order of wings of your choice, onion rings and a whole chicken quesadilla with chips and salsa

## HOT WINGS

### ORIGINAL CHIPOTLE

Smoky chipotle peppers flavor this crispy classic pub fare, served with celery

### MANGO JALAPENO

Sweet local mango glaze with a touch of jalapeno spice, served with Jicama

### KOREAN BBQ

A mix of sweet, spicy and smoky flavors power this sauce with hints of ginger and sesame, served with celery

### SAMPLER PLATTER

Half order of each type of our wings served with both celery and Jicama spears

## OUR FAMOUS BEER PIZZAS

DOUGH MADE FRESH EVERYDAY FROM SPENT BARLEY, YEAST AND BEER, & YOUR CHOICE OF SAUCE

### RED

Sweet tomato and basil

### WHITE

Twisted Alfredo sauce

### GREEN

Reggiano Parmigiano Pesto

### ORIGINAL CHEESE PIZZA

## ADDITIONAL TOPPINGS

\$1 USD / \$18 PESOS EACH:

Bacon, Basil, Black Olives, Garlic, Green Bell Peppers, Ground Beef, Ham, Jalapenos, Mushrooms, Onions, Pepperoni, Pineapple, Sausage

## PREMIUM TOPPINGS

\$1.5 USD / \$28 PESOS EACH:

Artichoke Hearts, Cheddar Cheese, Cherry Tomatoes, Grilled Chicken Breast, Spinach, Gulf Shrimp, Extra Cheese, Orange Bell Peppers.