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Garden fresh vegetables wrapped in rice paper and served with peanut sauce and ginger soy sauce Add chicken +\$40 / Shrimp +\$60	\$240	QUESADILLAS WITH RAJAS Order of three flour/corn tortillas, Monterey Jack cheese, poblano chile strips, onion, corn. Side of red or green salsa. Only cheese \$100 / With meat \$240 TORTILLA SOUP Tomato broth, chile guajillo, shredded chicken, crispy tortilla strips, sour cream, avocado, Monterey Jack cheese	\$140 \$180
AÇAI BOWL Frozen açai puree topped with fresh fruit, shredded coconut and granola	\$200	FRENCH FRIES Crispy fries served with ketchup or chipotle dressing	\$240
main plates			
ENSALADA MEXICANA Mixed lettuce, corn, black beans, cucumber, red onion, carrot, tomato, avocado. Choose chipotle dressing or mexicana vinaigrette Add chicken +\$40 / shrimp +\$60	\$300	TINGA TOSTADAS (2 per order) Shredded chicken stewed with chile guajillo on a crisp tortilla with refried beans, lettuce, radish, tomato, avocado, sour cream and cotija cheese	\$300
CLASSIC TACOS Baja-style fish: battered, cabbage, carrots, tomato and cream Arrachera: steak strips with onion, salsa mexicana and guacamole Order of three. Blue corn/flour tortillas Served with red or green salsa	\$300	CHICKEN / FISH SANDWICH Ciabatta bread with lettuce, tomato, avocado, red onion. Choose a side of wasabi mayo or chipotle dressing. Served with french fries and optional jalapeño peppers. With bacon +\$40	\$300
	\$240	BAJA BURGER Grilled ground beef patty, avocado, chipotle mayo, lettuce, tomato and melted Monterey Jack cheese. Served with french fries and optional poblano strips Add bacon + \$40	\$300
DESSERT			
LOCALLY-MADE ICE CREAM Daily selections	\$120	All salsas, bread and blue corn tortillas are made in-house Seasonal, fresh produce from the VSC farm	

USED WHEN AVAILABLE.