



## MEXICAN TIDBITS

### BEEF GORDITAS \$149

Handmade masa, beans, green salsa, sour cream

### CORN PUFFS WITH CHICKEN TINGA \$149

Chipotle chile, sour cream, aged Cotija cheese, lettuce, radishes, avocado

### CHILORIO-POTATO SOPE \$149

Pork, red chile, cream cheese, cilantro, onion

### HOMEMADE TAMALES \$149

Adobo shrimp tamal, buttered popcorn tamal, Yucatecan green tamal in a banana leaf

### LORETO-STYLE PICKLED VEGETABLE TOSTADA \$149

### LORETO-STYLE PICKLED VEGETABLE TOSTADA WITH SHRIMP AND SCALLOPS \$219

Flour tortilla, broccoli, cauliflower, carrots, zucchini, celery, jalapeño

## FROM THE FIELDS OF BAJA TO YOUR TABLE

### WATERMELON-ROASTED BEET SALAD \$159

Beet vinaigrette, seasonal greens, Cotija cheese

### PESCADERO GREEN SALAD \$159

Strawberries, seasonal greens, piconcillo dressing, pecans

### SEASONAL TOMATO SALAD \$159

Black mole, guava preserves, baby basil, Feta cheese

## SOUPS

### TORTILLA SOUP \$159

Tortilla strips, panela cheese, avocado, sour cream, guajillo chile

### RED POZOLE \$159

Pork, broth, hominy, lettuce, radishes

### BEEF CONSOMMÉ \$159

Beef tacos, lime, green salsa

## APPETIZERS

### MIRAFLORES CEVICHE \$149

Grilled bell peppers, chives, cilantro, carrots, cucumber, avocado, lime, chipotle, soy

### SEARED REGIONAL CHEESE \$159

Herb marinade, lettuce, grilled bread, tomato aioli

### LOCAL SASHIMI \$219

Lime, jalapeño, red onion, garlic oil, lemon purée, soy caviar, cilantro

## CHEF SALAS' BAJA SPECIALTIES

### BAJA SEAFOOD ENCHILADAS \$219

Flour tortilla, avocado, potato purée, arbol chile, cilantro

### GRILLED CATCH OF THE DAY \$279

Achiote butter sauce, potatoes, pickled zucchini

### YENEKAMU SURF & TURF \$389

Grilled skirt steak, shrimp, potato purée, mushroom-bean sauté with epazote

### EL PATRÓN LOBSTER TAIL \$729 (PREMIUM)

Chipotle butter, tomato relish, spicy Cotija cheese, potato purée, seasonal greens

## FROM THE HACIENDAS

### HOUSE-SMOKED PORK CHOP AL PASTOR \$329

Black mole, yam purée, pineapple salad, habanero salsa

### DOUBLE CHICKEN BREAST WITH POBLANO MOLE \$329

Sesame seeds, warm "street corn" salad

**FRIED RED SNAPPER \$349**

Seasonal greens, Caesar dressing

**VERACRUZ-STYLE SEA BASS \$349**

Potato soufflé, seasonal sprouts

**NORTHERN-STYLE QUESO FUNDIDO \$369**

Grilled skirt steak, spicy shrimp, chicken breast, beans, melted cheese, salsa, cilantro, corn tortillas

**BARBACOA-STYLE LOCAL SHORT RIBS \$499**

Guajillo chile, vegetables, potato purée

**EL PATRÓN JUMBO SHRIMP \$529 (PREMIUM)**

Crispy tortilla, black cocktail sauce, avocado mousse, garlic rice

**RIB EYE MOLE DE OLLA \$599**

Pasilla chile sauce, potatoes, corn, carrots, lima beans, squash, jalapeño, red onion, cilantro

**HOUSE-SMOKED PRIME BEEF TENDERLOIN \$699 (PREMIUM)**

Veal reduction, truffled pico de gallo with cactus, ricotta cheese gordita, horseradish

**DESSERTS****CHURROS \$199**

Rice Ice Cream and hot chocolate

**MILKY VOLCANO CAKE \$199**

Cinnamon ice cream, strawberries

**MILK & LIME CHARLOTTE \$199**

Veracruz vanilla, burnt caramel, fried banana

**ARTISANAL CORN CAKE \$199**

Berries, tamarind sauce

**ARTISANAL CHOCOLATE CHEESECAKE \$199**

Mango compote, pasilla chile, lemon curd

**TRIBUTE TO EK CHUAH \$299 (PREMIUM)**

Almond biscuit, coconut cream

**ARTISAN ICE CREAM AND SORBETS**

MADE FROM 100% MEXICAN PRODUCTS WITH NO PRESERVATIVES

**CHOCOLATE \$199****VERACRUZ VANILLA \$199****STRAWBERRY \$199****MANGO SORBET \$199****MANDARIN ORANGE SORBET \$199****GREEN APPLE SORBET \$199****SPECIALTY COFFEES****MEXICAN COFFEE \$249 (PREMIUM)**

Tequila, Kahlúa, whipped cream

**SPANISH COFFEE \$249 (PREMIUM)**

Brandy, Kahlúa, Controy, Amaretto, whipped cream

**IRISH COFFEE \$249 (PREMIUM)**

Bushmills Irish Whisky, brown sugar, whipped cream

**AFTER DINNER DRINKS****SAMBUCA \$169 • KAHLÚA LIQUEUR \$169****AMARETTO LIQUEUR \$169 • BAILEY'S IRISH CREAM \$169****DRAMBUIE LIQUEUR \$189 (PREMIUM)****GRAND MARNIER LIQUEUR \$199 (PREMIUM)****CARAJILLO \$199 (PREMIUM)**

Espresso &amp; Liqueur "43" On The Rocks