



*A 20% GRATUITY IS AUTOMATICALLY ADDED TO PARTIES OF SIX OR MORE TO ENSURE FAIR COMPENSATION FOR OUR SERVICE STAFF. WE APPRECIATE YOUR UNDERSTANDING!

BOTANITAS

TOTOPOS Y SALSA
[HOMEMADE TOTOPOS & FRESH SALSA]
[9]

TOTOPOS Y GUACAMOLE
[HOMEMADE TOTOPOS SERVED WITH FRESHLY MADE GUACAMOLE]
[15]

SPICY TUNA NACHOS
[MADE WITH PICO DE GALLO / CABBAGE / AVOCADO / YUM-YUM SAUCE]
[19]

SEAWEED SALAD**
[WITH SESAME SEEDS]
[12]

AHI POKE CEVICHE
[PERUVIAN INSPIRED MADE WITH LECHE DE TIGRE* PONZU / PICO DE GALLO/ AVOCADO & TOTOPOS]
[19]

SPICY TUNA & AVOCADO TARTARE
[PICO DE GALLO / CABBAGE / AVOCADO / YUM-YUM SAUCE]
[20]

SHRIMP TEMPURA
[6 GOLDEN FRIED SHRIMP & CREAMY SALSA]
[20]

CHIPOTLE CALAMARI SALAD*
[ASIAN-INSPIRED STEAMED CALAMARI WITH SESAME SEED OIL & SPICY CHIPOTLE SAUCE]
[13]

EDAMAME CON CHILE Y LIMON
[STEAMED SOYBEAN PODS SPICY CHILI-GARLIC SAUCE & SQUEEZED LIME]
[10]

AGUACHILE CEVICHE
[SEAFOOD MARINATED IN LIME AND JALAPENO, WITH A ZESTY TANG AND A HINT OF HEAT. A REFRESHING COASTAL LATIN DISH]

[SHRIMP] [21] [OCTOPUS] [23]

MEX-ASIAN TACOS

SOFT CORN TORTILLA SLIGHTLY CRISPED UP ON THE GRILL, YUM-YUM SAUCE DRIZZLE, SHREDDED CABBAGE, CHILI-GARLIC PINEAPPLE, ONION-CILANTRO RELISH. SERVED WITH STICKY RICE, MOJO DRESSING, BLACK BEANS, JALAPENO SLICE, LIME WEDGE AND A PIECE OF SWEET FRIED PLANTAIN. ASK YOUR SERVER FOR A LA CARTE OPTIONS (NO SIDES).

FISH

SPICY TUNA*
[SASHIMI GRADE YELLOW-FIN TUNA / CHILI-GARLIC]
1 [14] 2 [22] 3 [26]

AHI POKE CEVICHE*
[PERUVIAN INSPIRED CEVICHE MADE WITH SASHIMI GRADE YELLOW-FIN TUNA & LECHE DE TIGRE* PONZU]
1 [15] 2 [24] 3 [28]

MAHI-MAHI AL PASTOR
[BLACKENED WILD CAUGHT MAHI-MAHI WITH PEPE'S PASTOR SEASONING]
1 [15] 2 [24] 3 [28]

GRILLED TILAPIA
[JUICY AND TENDER TILAPIA FILLET, GRILLED TO PERFECTION]
1 [13] 2 [21] 3 [25]

BAJA STYLE

[BEER BATTERED]

SHRIMP
1 [14] 2 [22] 3 [26]

TILAPIA
1 [14] 2 [22] 3 [26]

SOFT SHELL CRAB
2 [25]

LOBSTER
2 [43]

CRISPY SALMON CHICHARRON
[WILD CAUGHT FRIED SALMON WITH SKIN]
1 [15] 2 [24] 3 [28]

PULPO DIVORCIADO
[TENDER OCTOPUS WITH CILANTRO & OLIVE SAUCES]
2 [28]

LAND

STEAK TATAKI
[MARINATED STEAK WITH LECHE DE TIGRE* PONZU]
1 [17] 2 [23] 3 [26]

KURUGUTA PORK CARNITAS
1 [13] 2 [20] 3 [24]

THAI CHICKEN
[BEER BATTERED SPICY PEANUT SAUCE / SWEET SOY / CABBAGE / CARROTS / CILANTRO / ONION]
1 [17] 2 [23] 3 [28]

CHICKEN TERIYAKI
[BEER BATTERED CHICKEN BREAST]
1 [14] 2 [22] 3 [25]

OTHERS

PLANTAIN
1 [13] 2 [20] 3 [24]

AVOCADO
1 [13] 2 [22] 3 [25]

MIX & MATCH COMBO

[EXCEPT OCTOPUS, LOBSTER, SOFT SHELL CRAB]

2[24] 3[28]

ONE LOVE SANDWICHES

CARIBBEAN SPICES, CHEESE, JALAPENOS, PINEAPPLE, SPICY MAYO, ONION-CILANTRO RELISH. ADDITIONAL CHEESE OR MEAT AVAILABLE FOR AN ADDITIONAL CHARGE.

BLACKENED MAHI MAHI
[21]

CHEESE BURGER
[18]

CURRY PORK SANDWICH
[18]

ISLAND BURGER
[18]

SIDES: MEXICAN FRIES OR PLANTAINS [4 PCS]

SPECIALS

PEPE'S FAVORITE

SURF AND TURF TACOS

[TATAKI STEAK / TEMPURA LOBSTER]

2 [35]

SPICY STEAK TATAKI BOWL

[STICKY RICE / BLACK BEANS / TOGARASHI-ANCHO SEASONING / BLISTERED JALAPENOS / SPICY CHILI-GARLIC PINEAPPLE / CILANTRO-ONION RELISH / YUM-YUM SAUCE / GUACAMOLE / TORTILLA CHIPS]

[24]

*OUR FOOD IS PREPARED WITH CARE, QUALITY INGREDIENTS, AND TONS OF LOVE. TO HELP SUPPORT OUR HARDWORKING KITCHEN STAFF AS THEY FACE THE INCREASING COST OF LIVING IN OUR RURAL COMMUNITY, AN OPTIONAL 3.5% SURCHARGE WILL BE ADDED TO YOUR CHECK.

MARGARITAS

AWARD WINNING MARGARITAS, MADE WITH 100% BLUE WEBER AGAVE TEQUILA & HOMEMADE SOUR MIX. ADD ANY (UP TO 3) OF OUR HOUSE INFUSED TEQUILAS FOR NO EXTRA CHARGE:
PINEAPPLE / JALAPENO / CILANTRO / CINNAMON-ORANGE PEEL / GINGER
CUCUMBER / HIBISCUS / STRAWBERRY / PASSIONFRUIT.

ASK YOUR SERVER ABOUT OTHER AVAILABLE TEQUILA BRANDS TO ADD TO YOUR FAVORITE MARGARITA

HOUSE

[REPOSADO TEQUILA / TRIPLE SEC / HOMEMADE SOUR MIX / DOUBLE TALL]
[14]

AZUL

[SILVER TEQUILA / BLUE CURACAO / HOMEMADE SOUR MIX / DOUBLE TALL]
[14]

VAMPIRO

(BLOODY MARGARITA)

[SILVER TEQUILA / HOMEMADE SANGRITA SAUCE / HOMEMADE SOUR MIX / DOUBLE TALL]
[14]

DELEON CADILLAC

[SILVER TEQUILA / ORANGE COGNAC LIQUOR. HOMEMADE SOUR MIX / DOUBLE TALL]
[21]

AVION PALOMA

[SILVER TEQUILA / GRAPEFRUIT JUICE / SODA / SPLASH HOMEMADE SOUR MIX]
[17]

APPLE CIDER

[CINNAMON ORANGE INFUSED TEQUILA / APPLE CIDER / LIME JUICE / ORANGE COGNAC LIQUOR AGAVE NECTAR & CINNAMON]

SINGLE [16] / DOUBLE [20]

COCONUT SAKE-RITA

[COCONUT LEMONGRASS SAKE / SILVER TEQUILA / HOMEMADE SOUR MIX / DOUBLE TALL]
[16]

RUNNING WITH BULLS

[REPOSADO TEQUILA / RED BULL / HOMEMADE SOUR MIX DOUBLE TALL]
[15]

TEQUITINI

(MARGARITA COCKTAIL MARTINI)

[SILVER TEQUILA / FRESH LIME / AGAVE NECTAR / SERVED DOUBLE UP]
STARTING AT [14]

CHELA-RITA

[ADD A CORONITA TO YOUR FAVORITE MARGARITA]
[ADD 4]

VIRGIN

[WATER / SOUR MIX / SPLASH OF AGAVE] [NON-ALCOHOLIC]
[10]

MEZCAL COIN MARGARITA

[MEZCAL / ORANGE LIQUOR / SQUEEZED LIME / AGAVE NECTAR / TOGARASHI SALT]

SINGLE [16] / DOUBLE [20]

PATRON MULE

[SILVER TEQUILA / GINGER BEER / LIME WEDGE]

SINGLE [16] / DOUBLE [19]

CABO WABO BUBBLE

[SILVER TEQUILA / SODA / PASSION FRUIT SPLASH]

[15]

COCKTAILS

MEZ-GRONI

[MEZCAL / CAMPARI / SWEET VERMOUTH ORANGE WEDGE]

[16]

ALPENGLOW

[MEZCAL / APEROL / ELDERFLOWER LIQUOR / LIME JUICE MIX / SPLASH OF SODA]

[17]

SAKE-MOSA

[CHAMPAGNE / CITRUS FLAVOR SAKE]

[17]

NAKED IN THE DESERT

[SILVER SOTOL / APEROL / SAFFRON LIQUOR]

[17]

ONE LOVE PAINKILLER

[SPICED RUM / COCONUT CREAM / PINEAPPLE / JUICE / NUTMEG & ORANGE JUICE]

[14]

VIRGIN ONE LOVE PAINKILLER*

[COCONUT CREAM / PINEAPPLE / NUTMEG & ORANGE JUICE]

[NON-ALCOHOLIC]

[10]

CERVEZA

MEXICANAS [8]

CORONITA [4]

CORONA

CORONA LIGHT

CORONA NON-ALCOHOLIC

TECATE

DOS EQUIS LAGER

DOS EQUIS AMBER

PACIFICO

MODELO ESPECIAL

MODELO NEGRA

ADD ON

[MICHELADA] [2]

[LIME JUICE AND SPICES, SERVED OVER ICE]

[CABALLITO] [2]

[SHOT OF TEQUILA ALONGSIDE YOUR BEER FOR AN EXTRA KICK]

[BANDERA] [4]

[TRIO OF HOUSE TEQUILA, LIME JUICE, AND SANGRITA SHOTS]

ORIENTALES (BOMBERS 22oz)

SAPPORO [11]

KIRIN ICHIBAN [11]

OTHERS

HAZY BLUES IPA [8]

FACE DOWN BROWN ALE [8]

RED STRIPE [6]

COORS EDGE [NON ALCOHOLIC] [7]

SODAS

MEXICANAS

[TRADITIONAL OPTIONS MADE WITH MEXICAN CANE SUGAR]

COKE

[5]

SPRITE

[5]

JARRITOS

[5]

FANTA

[5]

OTHER

FEVER TREE GINGER BEER

[4]

SODA WATER

[4]

REDBULL

[4]

TONIC WATER

[4]

GINGER ALE

[4]

HOT TEA

ASK YOUR SERVER FOR AVAILABLE FLAVORS

[4]

DIET COKE

(CAN)

[4]

FRESCAS

A TRADITIONAL MEXICAN NON-ALCOHOLIC OPTION WITH FRESH FLAVORS, MADE WITH FRUIT PULP.

HORCHATA

[7]

STRAWBERRY

[6]

LIMEADE

[6]

PASSIONFRUIT

[6]

MANGO

[6]

HIBISCUS

[6]

*THESE MENU ITEMS CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS. CONSUMPTION OF RAW OR PARTIALLY COOKED FOODS MIGHT BE HARMFUL TO YOUR HEALTH. THOSE WITH EXTREME INTOLERANCES OR ALLERGIES SHOULD KNOW THAT OUR KITCHEN IS NOT SET UP TO BE FREE OF CROSS-CONTACT.