

All served with house-made tortilla chips.

DIPS

Try all 3 for 14

GUACAMOLE 12

Avocado, onion, cilantro, lime, sea salt

QUESO 8

Queso blanco, roasted poblano, house spice

SALSA 6

Fire roasted red peppers, house-made

TAPAS

SPANISH CHARCUTERIE BOARD 28

Cured meat, artisanal cheese, fruit preserves, house-pickled accoutrement, crostini

MUSSELS 15

Poblano-infused, basil, garlic crostini

TROPICAL CEVICHE 15

Cod, rotating tropical fruit, tostadas

SHRIMP COCKTAIL 16

Half-pound tail-on shrimp with house cocktail sauce, lemon

GRILLED PRAWNS 12

Chimichurri, citrus greens, lemon

CALAMARI 16

Pecorino, chives, tomato basil sauce

CAMARONES 12

Butter basted jumbo shrimp, garlic, guajillo oil, lime, Mexican rice

FRIED OYSTERS 14/24

Breading, sweet + spicy mango sauce; 4 or 8

RAW OYSTERS 20/38

Rotating selection, 6 or 12

EMPANADAS 10

Beef, chorizo, potatoes, onions, red peppers with ají verde sauce

FRIED PLANTAINS 10

With sweet + tangy cream sauce

FLAUTAS 10

Hand-rolled roasted chicken, pecans, white cheddar, with queso

TAJÍN FRUIT SALAD 6

Jicama, cucumber, mango, watermelon, pineapple, tajín, sweet lime dressing

COD FRITTERS 8

With chipotle aioli

MUSHROOM CEVICHE 8

Mushrooms, pico de gallo, serrano peppers, avocado, lime, tostadas

SANDWICHES

All sandwiches include your choice of side.

SMOKED BIRRIA BURGER 18

Hardwood-smoked local Angus beef finished on cast iron, queso fresco, cilantro, onion, on a King's Hawaiian bun, with birria au jus

CUBAN 16

Mojo braised pork, smoked ham, Swiss cheese, dill pickles, yellow mustard, mayo on La Segunda Bakery Cuban bread

ARGENTINIAN CHORIPAN 16

Chorizo, lime aioli, chimichurri, tomatoes, red onion on La Segunda Bakery Cuban bread

BABALU BURGER 16

Local Angus beef, white cheddar, grilled tomato, caramelized onion, guacamole, chipotle aioli on a King's Hawaiian bun

+ bacon 2

BLACK BEAN BURGER 14

House-made black bean patty, lettuce, tomato, avocado, chimichurri, tomato basil sauce on a King's Hawaiian bun

PERUVIAN CHICKEN 14

Seasoned grilled chicken breast, pickled onion, spring greens, ají verde sauce on a King's Hawaiian bun

MAINS

JERK RIBEYE 34

12oz Jerk marinated ribeye with brown butter, roasted Peruvian potatoes, lemon broccolini

MOLE CON POLLO 18

Our house specialty, with Mexican rice, warm corn tortillas

ROPA VIEJA 22

Shredded Cuban braised beef, cilantro lime rice, smoky black beans, fried plantains, olives

LAMB SHANK 30

Braised lamb, our signature mole sauce, Mexican rice

PAELLA 20

Saffron rice, chorizo, clams, mussels, shrimp

CARNE ASADA PLATE 26

8oz Marinated flank steak, guacamole, Mexican rice, smoky black beans, pico de gallo, warm corn tortillas

SEASONAL RISOTTO 12

Arborio rice, local mushrooms, carrots, peas, shallots, garlic

+ shrimp 8 + grilled chicken 6 + carne asada 10 + mushrooms 6

JERK CHICKEN 20

Cilantro lime rice, smoky black beans

COCONUT CURRY FISH 20

Pan-fried cod, coconut milk, red curry, carrots, peppers, cilantro lime rice

VEGETABLE SALTADO 14

Sautéed haricot verts, roasted corn, red bell peppers, carrots, peas, broccolini, soy sauce, cilantro lime rice, citrus

+ shrimp 8 + grilled chicken 6 + carne asada 10 + mushrooms 6

SIDES

All sides are 4

STREET CORN

BLACK BEANS & MEXICAN RICE

LEMON BROCCOLINI

ROASTED POTATOES

FRIES

CHIPS & DIP (salsa, queso, guacamole)

SALADS

ORCHARD SALAD 12

Field greens, oranges, jicama, apples, dried apricots, avocado, pistachios, lime vinaigrette

BEET SALAD 14

Spring mix, roasted beets, smoked queso fresco, oranges, pistachios, aleppo pepper flakes, lime vinaigrette

GRILLED CAESAR 12

Grilled romaine hearts, garlic oil crouton, shaved parmesan

CHOP SALAD 10

Romaine lettuce, black beans, roasted corn, red onions, tomatoes, toasted pepitas, queso fresco, chopped bacon, lime vinaigrette

ADD

ONS:

+ Mushrooms 6

+ Grilled Shrimp 8

+ Bacon 2

+ Carne Asada 10

+ Grilled Chicken 6

TACOS

All tacos are served on corn tortillas.

Flour tortillas are available upon request.

JARDINERO 5

Zucchini, refried black beans, caramelized onions, roasted peppers, pico de gallo

BIRRIA PORK 5

Mojo braised pork, onion, cilantro, birria au jus

SHRIMP 6

Grilled or crispy shrimp, red cabbage slaw, guacamole, soy honey aioli

POLLO EN SALSA VERDE 5


Roasted chicken thigh, green chile tomatillo sauce, queso fresco, cilantro

SHREDDED BEEF 6

Shredded Cuban braised beef, queso fresco, cilantro

COD 6

Beer-battered fried cod, red cabbage slaw, spring greens, soy honey aioli

 = Vegetarian

Please notify server of any allergies or dietary restrictions prior to ordering.

Items in this kitchen are prepared around nuts, shellfish, sesame, soy, gluten, and other allergens.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

B A B A L U

COCKTAILS

PINK FLAMINGO 8

Deep Eddy vodka, pineapple, strawberry, lime

PASSION FRUIT SWIZZLE 10

Monopolowa gin, Chinola passion fruit liqueur, lemon

CABANA BOY 12

Barbancourt 3 Star rum, coconut milk, pineapple, orange, tiki bitters, nutmeg, toasted coconut rim

MIDNIGHT ESPRESSO 12

Cazcabel coffee tequila, PostModern Cacao liqueur, orange, candied orange

XILA SPRITZ 14

Xila Licor de Agave, pineapple-ginger syrup, sparkling wine

SUNKISSED SOUR 12

Altos tequila, coconut, guava purée, lemon, agave, egg white

OAXACA OLD FASHIONED 18

Cazcabel añejo tequila, Fidencio mezcal, demerara, mole bitters, flamed orange peel

SAILOR'S TWIST 8

Sailor Jerry rum, Velvet Falernum, tiki bitters, lime

CAIPIRINHA 10

Leblon cachaça, lime, demerara

RANCH WATER 10

Altos blanco, lime, tajín, served in a Topo Chico bottle

FUEGO DEL SOL 12

Fidencio mezcal, Tanteo habanero tequila, Naranja orange liqueur, lime, agave

SANGRIA

PIÑA A LA PLANCHA 10

White wine, Howler Head banana bourbon, Fidencio mezcal, Velvet Falernum, grilled pineapple, lemon

ROTATING SANGRIA 10

PUNCH BOWLS

Five servings, minimum of two people to order.

ISLAND OF MISFITS 42

Gosling's Black Seal rum, The Street Pumas rum, Ron Colon Red Banana Oleo rum, pineapple, blood orange, tiki bitters, agave

ROSY PARADISE 38

Rosé, sparkling wine, peach liqueur, strawberry-basil syrup, lemon

COSTA COLADA 40

Calypso white rum, coconut cream, pineapple

MAMA GUAVA 44

Altos blanco, Aperol, guava purée, amaretto, lime

MARGARITAS

CLASSIC 8/32

Altos blanco tequila, Naranja orange liqueur, lime, agave

STRAWBERRY 10/36

Altos blanco tequila, Naranja orange liqueur, strawberry, lime, agave

BLOOD ORANGE 10/36

Altos blanco tequila, Naranja orange liqueur, blood orange juice, lime, agave

CADILLAC 16

La Gritona reposado, Cointreau, lime, agave

GUAVA HABANERO 12

Tanteo habanero tequila, Altos blanco tequila, guava purée, lime, agave

MOJITO 10

Altos blanco tequila, Naranja orange liqueur, mint, lime, agave

SHOTS & SHOOTERS

IN A HALF SHELL 10

Altos tequila, cucumber, jalapeño, lime, agave, served next to oyster in half shell

MANGO CHILITO 8

Stoli Chamoy vodka, Chinola mango, tajín rim

MEXICAN CANDY 8

Tanteo habanero tequila, Altos blanco tequila, watermelon syrup, lime, tajín rim

TIDAL WAVE 8

Barbancourt 3 Star rum, blue curaçao, coconut cream, pineapple, toasted coconut rim

RAID THE MINI BAR 16

Souvenir La Gritona Reposado bottle (50mL), served chilled with choice of orange and cinnamon, or lime and salt

ADDITIVE-FREE TEQUILA

CAZCABEL AÑEJO 14

INSOLITO AÑEJO 18

ALTOS BLANCO 8

CASA AZUL BLANCO 11

CORAZON BLANCO 6

DON FULANO BLANCO 14

INSOLITO BLANCO 12

MANDALA BLANCO 16

LA GRITONA REPOSADO 15

TEQUILA OCHO REPOSADO 15

ALMA DEL JAGUAR HIGH PROOF 20

MI CASA HIGH PROOF 14