



## Aperitivos Del Mar

Cocktail de Camaron	\$16
Campechana ( <i>Seafood Cocktail</i> )	\$18
Ceviche de Pescado	\$16
Ceviche de Camaron	\$16
Ceviche de Pulpo	\$16
Ceviche de Ahi	\$16
Trio de Ceviche – <i>Your choice of Camaron, Pulpo, Pescado or Ahi</i>	\$40
Tostadas de Ceviche de Pulpo – <i>three small tostadas</i>	\$18
Tostadas de Ceviche de Camaron – <i>three small tostadas</i>	\$18

## Antojitos

Sabor a Provincia <i>Two Empanadas, two small Quesadillas, two Taquitos, two Sopes.</i>	\$26
Quesadilla del Mar <i>Monterey Jack cheese spread over a flour tortilla, folded and melted. Served with guacamole and sour cream.</i> <b>Shrimp \$16      Crab \$20      Lobster \$22</b>	
Quesadilla <i>Monterey Jack cheese spread over a flour tortilla, folded and melted. Choice of grilled chicken, carne asada or carnitas. Served with guacamole and sour cream.</i>	\$14
*Plato de Tacos de Camaron <i>Four shrimp tacos on flour tortillas prepared Ensenada style.</i>	\$24
*Plato de Tacos Crispy <i>Five Javier's crispy chicken, or beef tacos.</i>	\$22
*Plato de Tacos Soft <i>Five Javier's soft chicken, grilled steak or carnitas tacos.</i>	\$22
Nachos de la Casa <i>Nachos with Monterey Jack cheese, refritos, guacamole and sour cream, with a choice of natural chicken, shredded beef or chorizo.</i>	\$12
Nachos de Mariscos <i>Nachos with black refritos, Monterey Jack cheese, shrimp and fresh Dungeness crab, topped with chopped green onions.</i>	\$20
Taquitos <i>Choice of natural chicken or shredded beef. Served with avocado sauce and sour cream.</i>	\$10
Queso Fundido <i>Melted Monterey Jack cheese with sautéed onions, mushrooms and pasilla chiles, topped with chorizo and chipotle chile. Served with warm tortillas.</i>	\$10
Trio de Enchiladas del Mar <i>Combination of a Shrimp Enchilada, a Crab Enchilada and a Lobster Enchilada.</i>	\$30

Guacamole    \$10

\* Available In Bar Only

~ extra charge for substitutions ~

*Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shell stock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.*

## Single Malt Scotch Whiskey

<b>Auchentoshan "Three Wood"</b> <i>Lowlands Whiskey at least 10 years in Bourbon Wood</i>	\$14
<b>The Balvenie 17 Year "Double Wood"</b> <i>Pale golden with flavors of oak, heather lemon and orange peel.</i>	\$22
<b>Bowmore 12 Year</b> <i>Smoky character of peated barley.</i>	\$11
<b>Dalmore 15 Year</b> <i>Flavors of orange, chocolate, flowers and spice.</i>	\$15
<b>The Glenlivet 18 Year</b> <i>Sweet and bitter flavors of flowers, spices and oak.</i>	\$15
<b>Highland Park 12 Year</b> <i>Smokey "garden bonfire" sweetness, heathery, malty with a hint of Sherry.</i>	\$11
<b>Lagavulin 16 Year</b> <i>Full, smooth, firm and warming. An abundance of sea spray and peat smoke.</i>	\$20
<b>Oban 14 Year</b> <i>A faint hint of seaweed, aromatic, smooth and appetizing.</i>	\$17
<b>The Macallan 15 Year</b> <i>A rich straw color, a sublime full aroma with a hint of cinnamon and rose.</i>	\$20
<b>The Macallan 18 Year</b> <i>Amber with notes of honey, butter-scotch and rich sherry flavors.</i>	\$35
<b>Springbank 15 Year</b> <i>Light amber color, tastes of cake, vanilla, new leather, pipe tobacco, dried apricot, peat and tea.</i>	\$17
<b>Talisker 10 Year</b> <i>Amber red, smokey, malty sweet with a spicy finish.</i>	\$14
<b>Glenmorangie Extremely Rare 18 Year</b> <i>Rich, rounded and sweet with a dried and complex floral finish.</i>	\$22

## Martinis

<b>Noche Azul</b>	<b>\$16</b>
<i>Hypnotiq, Sky Raspberry, Agave Nectar, a squeeze of lemon</i>	
<b>Martini de Pera</b>	<b>\$16</b>
<i>Grey Goose Pear, St. Germain, Agave Nectar, a squeeze of lemon and orange juice</i>	
<b>Newport Sunset</b>	<b>\$16</b>
<i>Malibu Rum, Don Julio Silver with orange, cranberry and pineapple juice</i>	
<b>Bikini Martini</b>	<b>\$16</b>
<i>Titos Vodka, Malibu Rum and pineapple juice</i>	
<b>Banana Nut Martini</b>	<b>\$16</b>
<i>Bailey's Irish Cream, Cream of Banana and Frangelico</i>	
<b>Martini de Chocolate</b>	<b>\$16</b>
<i>Stoli Vanilla, Frangelico, Kahlua and a splash of half and half</i>	
<b>Martini de Café con Leche</b>	<b>\$15</b>
<i>Patron XO Café and Tres Leches Cream with a hint of cinnamon</i>	
<b>The Black Mamba</b>	<b>\$16</b>
<i>Sky Raspberry Vodka, Malibu Rum, Chambord, pineapple and orange juice</i>	
<b>Diamante Negro</b>	<b>\$16</b>
<i>Maestro Dobel Tequila, Agave Nectar, fresh lime juice with a black salt rim</i>	
<b>Javier's Martini</b>	<b>\$18</b>
<i>Stoli Elite Vodka shaken frosty with green olives</i>	