



BOTANAS

GUACAMOLE | 11.99
avocado, lime juice, jalapeño, red onion, tomato, cilantro and cotija cheese made to order tableside served with house made chips

QUESO | 9.49
cheese dip with tomato, jalapeno, onion, cilantro served with house made chips

ELOTES | 8.99
street-style grilled corn with Mexican crema, cilantro, smoked paprika and cotija cheese

CHICKEN WINGS | 14.99
Viajero spice rubbed with chimichurri sauce & cotija cheese

CHICKEN FLAUTAS | 13.99
hand pulled chicken, three cheese blend, roasted corn in crispy flour tortillas with diablo jelly sauce

CEVICHE* | 15.99
red snapper and shrimp marinated in lemon and lime juice with tomato, red onion, cilantro, and capers

BACON WRAPPED SHRIMP | 14.49
with jalapeno, Oaxaca cheese and salsa verde

NACHOS | chicken 13.49 | steak 14.49 | shrimp 15.49
topped with cheddar cheese, beans, jalapeno, pico de gallo and sour cream

QUESADILLA | chicken 13.49 | steak 14.49 | shrimp 15.49
served Monterey jack cheese, jalapeno, pico de gallo and sour cream

ENSALADAS Y SOPA

MEXICAN COBB SALAD | 14.49
lettuce mix, grilled chicken, bacon, roasted corn, roasted bell pepper, tomato, red onion, avocado, cotija cheese with avocado ranch dressing

TIJUANA CAESAR SALAD
chicken 14.49 | steak 15.49 | shrimp 16.49
crisp romaine, jalapeno croutons, house smoked Caesar dressing

IT’S COMPLICATED | 16.49
arugula, grilled pineapple, avocado, radish, tomato, fresh basil with charred jalapeno lime vinaigrette and choice of shrimp or Impossible™ meat

SOPA DE AZTECA | 8.49
pulled chicken simmered with garlic, chipotle, onions, peppercorn, tomatoes and topped with avocado, crispy tortillas and cotija cheese

ENCHILADAS

two corn tortillas rolled in sauce and baked with cheese served with rice and midnight or charra beans

CHICKEN with chipotle cream sauce | 15.49

PICADILLO with ranchero salsa | 14.49

CARNITAS with salsa verde | 15.49

SHRIMP & BLUE CRAB with serrano pesto cream sauce | 18.49



Viajero ESPECIALIDADES

CANTINA BURGER | 15.49
smashed ground beef, bacon, grilled onion, pepper jack cheese and chipotle aioli with jalapeno fries

BURRITO
chicken 13.49 | steak 14.49 | carnitas 14.49
shrimp 15.49 | Impossible™ meat 15.49
Mexican rice, charra beans, jack cheese, pico de gallo, chipotle aioli

LUNCH BOWL
chicken 13.49 | steak 14.49 | carnitas 14.49
shrimp 15.49 | Impossible™ meat 15.49
cilantro lime rice, midnight beans, roasted corn, avocado, pico de gallo, cotija cheese, chipotle aioli, Mexican crema drizzle

CHIMICHANGA
chicken 13.49 | steak 14.49 | carnitas 14.49
shrimp 15.49 | Impossible™ meat 15.49
Mexican rice, charra beans, jack cheese, pico de gallo, chipotle aioli smothered in queso

CHILE RELLENO | 18.49
battered poblano pepper filled with picadillo and jack cheese smothered in ranchero salsa served with Mexican rice and broken Mexican corn

TAMALE | 14.49
hand pulled chicken, ancho & mulato chile pepper and corn masa in corn husk served with Mexican rice and broken Mexican corn

TAQUERIA

choice of 2 or 3 taco platter served with rice and midnight or charra beans

CHICKEN | 13.49 | 15.49
achiote marinated grilled chicken, chipotle aioli, onion & cilantro, radish, cotija cheese, flour tortilla

CARNITAS | 13.49 | 15.49
skillet-braised pork marinated with garlic, oranges, pineapple, lemons, with cilantro, cotija cheese & corn tortilla

OAXACA AL PASTOR | 14.49 | 16.49
achiote citrus marinated pork, grilled pineapple, onion & cilantro, corn tortilla

SHRIMP | 15.49 | 17.49
chile de arbol & garlic marinated shrimp, chipotle aioli, shredded cabbage, avocado, flour tortilla

BAJA FISH | 15.49 | 17.49
Pacífico beer battered cod, chipotle aioli, grilled pineapple salsa, shredded cabbage, flour tortilla

CARNE ASADA | 14.49 | 16.49
citrus marinated grilled skirt steak, chipotle aioli, onion & cilantro, radish, cotija cheese, flour tortilla

VAMPIRO BARBACOA | 14.49 | 16.49
tender beef cooked slow and low in banana leaves with guajillo, ancho and arbol chiles, corn tortilla, Oaxaca cheese and consommé

IMPOSSIBLE™ TACO | 15.49 | 17.49
with lettuce, tomato, cheddar cheese, crispy shell

Flame Grilled FAJITAS

on a sizzling skillet with tortillas, pico de gallo, crema and cheese served with rice and choice of charra or midnight beans

- **ACHIOTE CHICKEN** | 14.49
 - **CITRUS SKIRT STEAK** | 15.49
 - **SLOW-ROASTED CARNITAS** | 14.49
- **CHILE DE ARBOL & GARLIC SHRIMP** | 16.49
 - **FARMER’S MARKET VEGETABLES** | 13.49

VIAJERO GRILL | 29.99
ALL OUR FAVORITES - CHICKEN, STEAK, CARNITAS & SHRIMP

SIDES

**Mexican Rice • Cilantro Lime Rice
Midnight Beans • Charra Beans
Calabacitas • Broken Mexican Corn**

4.25

SWEET TREATS

DEEP FRIED ICE CREAM | 8.49
with Fruity Pebbles in tortilla bowl

BROWNIE SUNDAE | 8.49
with chocolate cookie crumbles, whipped cream and chocolate sauce

FLAN | 8.49
with caramel cage

CHURROS | 7.49
with vanilla ice cream, strawberries and dusts of cinnamon sugar

*PLEASE ALERT US OF ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



COCTELES

BROOKE’S ROSE SANGRIA | 10

Rose wine, Bacardi Dragonberry, elderflower, peach essence and fresh citrus

PALOMA | 10

Casa Noble Silver, grapefruit juice, fresh lime juice, agave nectar, sprite

GREY MULE | 11

Grey Goose, mint, fresh lime juice, agave nectar, ginger beer

ANEJO SMOKED OLD FASHIONED | 15

Casamigos Anejo, bitters, agave nectar and smoked in a dome

MOJITO | 10

Bacardi, fresh lime juice, and mint add raspberry, strawberry, or mango | 1

MICHELADA | 8

Pacifico, Mary mix and lime juice with tajin rim

VINO

JOEL GOTT CABERNET SAUVIGNON | 12 | 36

J LOHR MERLOT | 12 | 36

ROPITEAU PINOT NOIR | 9 | 28

SANTA MARGHERITA PINOT GRIGIO | 13 | 42

RODNEY STRONG CHALK HILL CHARDONNAY | 12 | 36

KIM CRAWFORD ROSE | 9 | 28

MARGARITAS

CASA MARGARITA | 10

tequila, fresh lime juice, orange juice, agave néctar add strawberry, mango, raspberry, pomegranate | 1

VIAJERO FROZEN STRAWBERRY | 15

tequila perfectly blended with strawberries served in a pineapple

SKINNY MARGARITA | 13

Patron Silver, fresh lime juice, agave néctar

WATERMELON MARGARITA | 13

Milagro Silver, Cointreau Noir and fresh watermelon puree

CUCUMBER JALAPENO MARGARITA | 14

Milagro Silver, muddled jalapeno and cucumber, fresh lime juice, agave néctar

SMOKEY PINEAPPLE MEZCAL | 14

Vida Mezcal, Ancho Reyes liqueur, fresh lime juice, pineapple juice, agave néctar

CADILLAC MARGARITA | 14

Patron Reposado, orange juice, and fresh lime juice with Grand Marinier float

GULF SUNSET | 13

Cabo Wabo Reposado, fresh lime juice, agave néctar, blood orange

HIBISCUS KISS | 13

Don Julio Silver, hibiscus, Cointreau Noir, fresh lime juice, agave néctar

CERVEZAS

BOTTLED BEER

CORONA | 6

CORONA LIGHT | 6

DOS XX AMBER | 6

DOS XX LAGER | 6

PACIFICO | 6

MODELO ESPECIAL | 6

NEGRA MODELO | 6

BUD LIGHT | 5

MICHELOB ULTRA | 5

BLUE MOON | 5

MILLER LITE | 5

LOCAL IPA | 6

HORNITOS TEQUILA LIME SELTZER | 5

TRULY WILD BERRY | 5

HEINEKEN 00 | 5

DRAFT BEER

DOS XX AMBER | 6

DOS XX LAGER | 6

BUD LIGHT | 5

MODELO | 6

THE OTHER WEST COAST IPA | 6

TEQUILA

BLANCO

Avion	13
Cabo Wabo	11
Casa Noble	12
Casamigos	15
Cazadores	8
Corazon	8
Corralejo	9
Corzo	14
Don Julio	15
El Jimador	7
Espolon	8
Herradura	13
Hornitos	8
Maestro Dobel	12
Milagro	9
Partida	12
Patrón	15

REPOSADO

Avion	15
Cabo Wabo	12
Casa Noble	14
Casamigos	17
Cazadores	9
Corazon	9
Corralejo	10
Corzo	15
Don Julio	18
El Jimador	8
Espolon	9
Herradura	14
Hornitos	9
Maestro Dobel	14
Milagro	10
Partida	13
Patrón	17

ANEJO

Avion	16
Cabo Wabo	14
Casa Noble	17
Casamigos	18
Cazadores	12
Corazon	12
Corralejo	13
Corzo	18
Don Julio	20
El Jimador	9
Espolon	11
Herradura	16
Hornitos	10
Maestro Dobel	16
Milagro	12
Partida	16
Patrón	18

HIGH SOCIETY

Herradura Selección Suprema	45
Tears of Llorona	40
Gran Patron Burdeos	50
Cuervo Reserva	25
Don Julio 1942	30
Casa Dragones Joven	35
Clase Azul Reposado	28

MEZCAL

Del Maguey Vida	12
Montelobos	13
Illegal	12