



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

- CARNE ASADA** | 23.99
grilled skirt steak with chimichurri sauce served with Mexican rice and calabacitas
- ASADA & SHRIMP POBLANO** | 28.99
grilled skirt steak over poblano stuffed shrimp and jack cheese with roasted smokey guajillo sauce served with Mexican rice and calabacitas
- CANTINA BURGER** | 15.49
smashed ground beef, bacon, grilled onion, pepper jack cheese and chipotle aioli with jalapeno fries
- COWBOY CHICKEN** | 22.99
chicken thighs with smokey guajillo sauce served with Mexican rice and calabacitas
- PESCADO ROJO** | 28.99
pan seared red snapper with jalapeno beurre blanc sauce served with cilantro lime rice and calabacitas
- CARNITAS** | 18.99
skillet-braised pork marinated with garlic, oranges, pineapple & lemons drizzled with salsa verde & served with Mexican rice and calabacitas
- SHRIMP BROCHETA** | 26.99
grilled shrimp marinated with chile de arbol and garlic served with cilantro lime rice and calabacitas
- 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** | 18.49
two 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
- 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
- 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

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** | 18.49
 - **CITRUS SKIRT STEAK** | 19.49
 - **SLOW - ROASTED CARNITAS** | 18.49
 - **CHILE DE ARBOL & GARLIC SHRIMP** | 20.49
 - **FARMER'S MARKET VEGETABLES** | 17.49
- 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

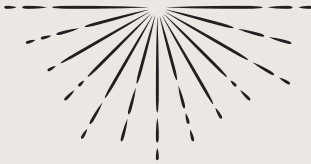
DOS XX AMBER | 6

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