



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 | add ground beef 2.00
cheese dip with tomato, jalapeno, onion, cilantro served with house made chips

QUESADILLA
chicken 14.49 | steak 15.49 | shrimp 16.49
served Monterey jack cheese, jalapeno, pico de gallo and sour cream

AHI-MAZING TUNA TACOS | 13.49
yellow fin tuna, jicama, pickled red onion, guacamole & chipotle aioli with three crispy corn tortillas

MUSSELS Y CHORIZO | 14.49
succulent mussels tossed with white wine, butter, tomatoes, garlic, onions & cilantro mix with chorizo

TRES SALSA | 6.99
avocado tomatillo salsa, Benny's Habanero Salsa & la bandera salsa

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

NACHOS
Chorizo 13.49 | Chicken 13.49 | Steak 14.49 | Shrimp 15.49
topped with cheddar cheese, charra beans, jalapeno, pico de gallo and sour cream

CHICKEN FLAUTAS | 13.99
hand pulled chicken, three cheese blend, pineapple salsa, 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 Oaxaca cheese, jalapeno, pineapple salsa and diablo jelly sauce

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

IT'S COMPLICATED | 16.49
arugula, grilled pineapple, avocado, radish, tomato 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

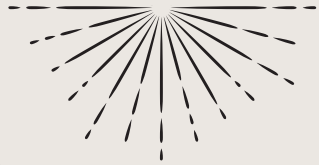
two corn tortillas rolled in sauce and baked with cheese served with rice and midnight or charra beans

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 wrapped over stuffed poblano pepper, shrimp, jack cheese, roasted corn, mushroom, onion, poblano drizzle, Mexican crema served with Mexican rice and calabacitas

SHRIMP BROCHETA | 23.49
grilled shrimp marinated with chile de arbol and garlic served with cilantro lime rice and calabacitas

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

CHICKEN & SPINACH ARTICHOKE | 18.99
grilled chicken breast, Viajero veggies, spinach, artichoke, mushroom with serrano pesto cream sauce served with Mexican rice

BURRITO
chicken 14.49 | steak 15.49 | carnitas 15.49
shrimp 16.49 | Impossible Meat 16.49
Mexican rice, charra beans, jack cheese, pico de gallo, chipotle aioli

SURF & TURF | 28.99
Grilled skirt steak with chimichurri sauce, bacon wrapped shrimp, with cilantro lime rice and calabacitas

CARNITAS | 18.99
skillet-braised pork marinated with garlic, onion, oranges, pineapple & lemons with salsa verde & served with Mexican rice and calabacitas

PESCADO ROJO | 24.99
pan seared red snapper with jalapeno beurre blanc sauce 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 | 16.49
two hand pulled chicken, corn masa, ancho & mulato chile pepper, poblano drizzle, Mexican crema, cotija cheese & cilantro with Mexican rice & broken mexican corn

CHIMICHANGA
chicken 15.49 | steak 16.49 | carnitas 16.49
shrimp 17.49 | Impossible Meat 17.49
Mexican rice, charra beans, jack cheese, pico de gallo, chipotle aioli smothered in queso

SWEET CHIPOTLE CHILI RIBS | 22.49
Pork ribs rubbed with chipotle, smoked paprika, cumin, garlic, onion, and brown sugar 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 onion, guajillo, ancho and arbol chiles, corn tortilla, Oaxaca cheese and beef 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, onion, oranges, pineapple, lemons, with chipotle aioli, onion & 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
Pacifico beer battered cod, chipotle aioli, grilled pineapple salsa, shredded cabbage, avocado, 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 | 9

Corozon Silver, grapefruit juice, fresh lime juice, agave nectar, sprite

TEXAS MULE | 10

Tito’s, mint, fresh lime juice, agave nectar, ginger beer

ANEJO SMOKED OLD FASHIONED | 14

Corralejo 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

JOSH CELLARS CABERNET SAUVIGNON | 10 | 36

NOBLE VINES MERLOT | 9 | 36

GNARLY HEAD PINOT NOIR | 9 | 28

SANTA MARGHERITA PINOT GRIGIO | 13 | 42

ANGELINE SAUVIGNON BLANC | 9 | 28

BREAD & BUTTER CHARDONNAY | 10 | 36

MARGARITAS

CASA MARGARITA | 10

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

CORONA-RITA | 14

best of both worlds with our Casa Margarita and Coronita

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

Conejos 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

Espolon Reposado, fresh lime juice, agave néctar, blood orange

HIBISCUS KISS | 13

Corozon 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

PACIFICO | 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	12

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	13

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	14

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