

## STARTERS

GUACAMOLE MADE TABLESIDE - avocado, tomato, onion, cilantro, garlic, jalapeño, lime, 13.75 **V**

BAJA SHRIMP CEVICHE - shrimp, tomato, cilantro, jalapeño, onion, corn tostaditas (\*), 16.75

FISH CEVICHE - snapper, tomato, cilantro, jalapeño, onion, corn tostaditas (\*), 15.75

POBLANO PORTOBELLO QUESADILLA (2) - corn masa, poblanos, portobellos, caramelized onion, oaxaca cheese, tomato arbol sauce, cotija & queso fresco, crema, 15.75

QUESO FUNDIDO - oaxaca cheese, chorizo, poblanos, caramelized onion, cotija & queso fresco, crema, corn & flour tortillas, 17.75

## ENSALADAS

ADD: CHICKEN BREAST +11 | MAHI +13 | SHRIMP +13 | STEAK +14 | HALF LOBSTER +26.75

CAESAR & AVOCADO - romaine, avocado, croutons, parmesan, caesar dressing, 13.75 **V**

ORTEGA'S MIXED GREEN SALAD - mixed greens, grilled tomato, avocado, cucumber, carrot, garbanzos, cotija & queso fresco, black bean corn salsa, balsamic vinaigrette, 13.75 **V**

SANDIA SESAME SALAD - mixed greens, watermelon, avocado, cucumber, carrot, garbanzos, cotija & queso fresco, black bean corn salsa, sesame soy vinaigrette, 13.75 **V**

## SOUPS

ORTEGA'S CHICKEN & TORTILLA - roasted chicken, onion, chipotle, cilantro, garbanzos, tomato, rice, tortilla strips, avocado, 10.75

PUERTO NUEVO-STYLE TORTILLA - guajillo chiles, chicken stock, roasted tomato, cilantro, avocado, jack cheese, tortilla strips, 10.75

BLACK BEAN & PUMPKIN - puréed black bean & roasted kabocha pumpkin, black bean corn salsa, crema, 10.75 **V**

## ORTEGA'S CLASSICS

CARNITAS TORTA - grilled telera bread, slow roasted pork, tomato, avocado, queso fresco, romaine, chipotle garlic aioli. side charro beans, 16.75

ENSENADA-STYLE FISH TACOS (2) - modelo especial beer battered snapper on flour tortillas, chipotle garlic aioli, cabbage, crema, roasted salsa. side refried beans, 17.75

CHICKEN TAMALE - roasted chicken, corn masa, verde sauce, cotija & queso fresco, black bean corn salsa, crema. side rice & refried beans, 16.75

CARNITAS - slow roasted pork, verde sauce, pico de gallo. side rice, charro beans & flour tortilla, 18.75

CHICKEN MOLE - chicken thighs, spicy-sweet mole sauce. side rice, refried beans, & flour tortilla (†), 18.75

CHILE RELLENO - poblano chile, jack & oaxaca cheese, tomato sauce. side refried beans, rice & flour tortilla, 18.75

BANANA CRUSTED HUACHINANGO - plantain crusted snapper, roasted tomato sauce. side refried beans, rice & flour tortilla, 21.75

## TACOS

two corn tortilla soft tacos, avocado, crema, cabbage

ADOBO CARNITAS - slow roasted pork, adobo sauce. side charro beans, 16.75

CHICKEN BREAST - epazote-cilantro pesto. side charro beans (†), 16.75

POBLANO QUESO - oaxaca cheese, poblanos, caramelized onion, black bean corn salsa, cotija & queso fresco. side black beans, 16.75 **V**

BAJA SEASONED STEAK - angus steak, chipotle sauce. side charro beans, 17.75

BAJA-STYLE SHRIMP - shrimp sautéed in white wine, chipotle aioli. side charro beans, 18.75

MAHI MAHI - grilled mahi, chipotle garlic aioli. side black beans, 18.75

## ENCHILADAS

two corn tortilla enchiladas, cabbage, pico de gallo, crema, three cheese blend. side rice & refried beans

CHICKEN VERDE - roasted chicken, verde sauce, 17.75

CHEESE - cotija, queso fresco & jack cheese, rojo sauce, 16.75

CHICKEN MOLE - roasted chicken, spicy-sweet mole sauce (†), 18.75

CHEESE MOLE - cotija, queso fresco & jack cheese, spicy-sweet mole sauce (†), 17.75

CHICKEN ROJO - roasted chicken, rojo sauce, 17.75

SHRIMP - mushroom, spinach, rojo sauce, 21.75

CRAB - mushroom, spinach, verde sauce, 22.75

## MARGARITAS

prepared with homemade sour mix

### CABRILLO

silver tequila & triple sec, 11

### PRESIDIO

cuervo tradicional silver & grand marnier, 13

### POMEGRANATE

pomegranate, cuervo tradicional silver & grand marnier, sugar rim, 14

### SPICY CUCUMBER

cucumber, jalapeño, cuervo tradicional silver & grand marnier, chile rim, 14

### MANGO MINT

mango purée, mint & cuervo tradicional silver, sugar rim, 14

### TAMARIND

blended tamarind & cuervo tradicional silver, chile rim, 14

### FRESH JALAPEÑO

jalapeño, cuervo tradicional silver & grand marnier, chile rim, 14

### STRAWBERRY MINT

strawberry, mint & cuervo tradicional silver, sugar rim, 14

## PREMIUM MARGARITAS

hand crafted with fresh squeezed lime juice

### DON JULIO CLASSIC

grand marnier, fresh orange, 17

### ESPOLON PALOMA

fresh ruby red grapefruit, soda water, agave nectar, 14

### THE PATRON CLASSIC

grand marnier, fresh orange, pink salt rim, 17

### MEZCAL MARGARITA

agave nectar, sal de gusano (worm salt) rim, 16

### HIBISCUS MEZCAL MARGARITA

housemade jamaica, agave nectar, 16

### CASAMIGOS MARGARITA

grand marnier, agave nectar, fresh orange, 18

CASAMIGOS MARGARITA LIGHT (only 137 calories!)

casamigos blanco, agave nectar, 17

## BURRITOS

wrapped in a flour tortilla

CARNITAS - slow roasted pork, verde sauce, avocado, charro beans, jack cheese, pico de gallo. side rice & charro beans, 17.75

STEAK - bistek, charro beans, jack cheese, avocado, huitlacoche-mushroom sauce. side rice & charro beans, 20.75

VEGETARIAN - black bean & pumpkin, potato, avocado, poblanos, caramelized onion, pico de gallo, jack cheese. side black beans, 16.75 **V**

SHRIMP - sautéed shrimp, avocado, cabbage, jack cheese, pico de gallo, roasted salsa, chipotle aioli. side rice & refried beans, 19.75

## PUERTO NUEVO LOBSTER

INCLUDES CUP OF PUERTO NUEVO-STYLE TORTILLA SOUP

grilled lobster, rice, refried beans, drawn butter, grilled lime, flour tortilla

WHOLE LOBSTER SPECIAL - whole lobster tail, 48.75

add: shrimp skewer, +13 | grilled bistek, +14

HALF LOBSTER & STEAK SPECIAL - ortega's surf & turf. half lobster tail & fire grilled bistek, huitlacoche-portobello mushroom sauce, 37.75

HALF LOBSTER & SHRIMP SPECIAL - half lobster tail & four large shrimp on a skewer, epazote cilantro pesto, roasted tomato sauce (†), 36.75

**SIDES** REFRIED, CHARRO OR BLACK BEANS, 4.75 | MEXICAN RICE, 4.75 | FLOUR TORTILLA, 2.5  
CORN TORTILLA, 1.75 | CUP PICO DE GALLO, 3.75 | HALF AVOCADO, 5.5 | CREMA, 1.50  
SIDE VEGETABLES, 5.75 | SIDE SALAD, 4.75 | CHILES TREADOS (3), 4.5

**V** - vegetarian

(†) contains sesame seeds and may contain peanuts, almonds and pumpkin seeds

(\*) these items served raw or undercooked. written safety information available upon request



## LATE BREAKFAST

FRENCH TOAST - challah bread, butter, syrup, cinnamon, 16.75 **V**

CARNITAS HASH & EGGS - slow roasted pork, potato, caramelized onion, verde sauce, pico de gallo. side scrambled eggs, charro beans & flour tortilla, 17.75

CHILAQUILES CON HUEVOS - corn tortilla chips, roasted tomato sauce, three cheese blend, pico de gallo, crema. served on a bed of blended charro beans and topped with a fried egg, 16.75. add: shredded chicken, +7.5 | carnitas, +8.5

BREAKFAST BURRITO - flour tortilla, eggs, potato, bacon, caramelized onions, poblanos, pico de gallo, avocado, jack cheese. side charro beans, 17.75

HUEVOS RANCHEROS - over easy eggs, poblanos, bell peppers, onion, pico de gallo roasted tomato sauce, corn tortillas, avocado. side rice & refried beans, 16.75

CHORIZO CON HUEVOS - scrambled eggs, chorizo, caramelized onions, poblanos. side rice, charro beans & flour tortilla, 17.75