

STARTERS

GUACAMOLE MADE TABLESIDE - avocado, tomato, onion, cilantro, garlic, jalapeño, lime, 12.75 **V**

BAJA SHRIMP CEVICHE - shrimp, tomato, cilantro, jalapeño, onion, corn tostaditas (*), 15.75

FISH CEVICHE - snapper, tomato, cilantro, jalapeño, onion, corn tostaditas (*), 14.75

POBLANO PORTOBELLO QUESADILLA (2) - corn masa, poblanos, portobellos, caramelized onion, oaxaca cheese, tomato arbol sauce, cotija & queso fresco, crema, 14.75

QUESO FUNDIDO - oaxaca cheese, chorizo, poblanos, caramelized onion, cotija & queso fresco, crema, corn & flour tortillas, 16.75

ENSALADAS

ADD: CHICKEN BREAST +10 | MAHI +12 | SHRIMP +12 | STEAK +13 | HALF LOBSTER +25.75

CAESAR & AVOCADO - romaine, avocado, croutons, parmesan, caesar dressing, 12.75 **V**

ORTEGA'S MIXED GREEN SALAD - mixed greens, grilled tomato, avocado, cucumber, carrot, garbanzos, cotija & queso fresco, black bean corn salsa, balsamic vinaigrette, 12.75 **V**

SANDIA SESAME SALAD - mixed greens, watermelon, avocado, cucumber, carrot, garbanzos, cotija & queso fresco, black bean corn salsa, sesame soy vinaigrette, 12.75 **V**

SOUPS

ORTEGA'S CHICKEN & TORTILLA - roasted chicken, onion, chipotle, cilantro, garbanzos, tomato, rice, tortilla strips, avocado, 9.75

PUERTO NUEVO-STYLE TORTILLA - guajillo chiles, chicken stock, roasted tomato, cilantro, avocado, jack cheese, tortilla strips, 9.75

BLACK BEAN & PUMPKIN - pureéd black bean & roasted kabocha pumpkin, black bean corn salsa, crema, 9.75 **V**

SEAFOOD

ENSENADA-STYLE FISH TACO TRIO - modelo especial beer battered snapper on flour tortillas, chipotle garlic aioli, cabbage, crema, roasted salsa. side refried beans, 21.75

BANANA CRUSTED HUACHINANGO - snapper with a plantain crust, roasted tomato sauce. side rice, refried beans & flour tortilla, 23.75

CRAB ENCHILADAS (2) - crab, mushroom, spinach, jack cheese, pico de gallo, corn tortillas, verde sauce, cotija & queso fresco, crema, cabbage. side rice & refried beans, 24.75

MAHI MAHI TACO TRIO - grilled mahi mahi on corn tortillas, chipotle garlic aioli, avocado, crema, cabbage. side black beans, 22.75

DORADO VERACRUZ - seared mahi mahi, roasted tomato sauce, bell pepper, onion, poblanos, white wine, capers & green olives. side rice, refried beans & flour tortilla, 23.75

SHRIMP TACO TRIO - shrimp sautéed in white wine on corn tortillas, chipotle garlic aioli, avocado, crema, cabbage. side charro beans, 21.75

SHRIMP ENCHILADAS (2) - sautéed shrimp, jack cheese, mushroom, spinach, pico de gallo, corn tortillas, rojo sauce, cotija & queso fresco, crema, cabbage. side rice & refried beans, 22.75

BEEF + PORK

CARNITAS - slow roasted pork, verde sauce, pico de gallo. side rice, charro beans & flour tortilla, 21.75

STEAK TACO TRIO - angus steak on corn tortillas, chipotle sauce, cabbage, crema, avocado. side charro beans, 21.75

STEAK BURRITO - grilled bistek, charro beans, jack cheese, huitlacoche-mushroom sauce, avocado, wrapped in a flour tortilla. side rice & charro beans, 21.75

GRILLED BISTEK - huitlacoche-mushroom sauce, pico de gallo. side vegetables, rice, refried beans & flour tortilla, 23.75

CHICKEN

CHICKEN MOLE - grilled chicken breast, spicy-sweet mole sauce, sesame seeds, crema. side vegetables, rice, refried beans, & flour tortilla (†), 21.75

CHICKEN MOLE ENCHILADAS (2) - roasted chicken, jack cheese, pico de gallo, corn tortillas, spicy-sweet mole sauce, cotija & queso fresco, crema, cabbage. side rice & refried beans (†), 21.75

CHICKEN PIPPIAN - grilled chicken breast, creamy pumpkin seed pippian sauce, crema, pumpkin seeds. side vegetables, rice, refried beans, & flour tortilla (†), 21.75

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, 47.75

add: shrimp skewer, +12 | grilled bistek, +13

HALF LOBSTER & STEAK SPECIAL - ortega's surf & turf. half lobster tail & fire grilled bistek, huitlacoche-portobello mushroom sauce, 36.75

HALF LOBSTER & SHRIMP SPECIAL - half lobster tail & four large shrimp on a skewer, epazote cilantro pesto, roasted tomato sauce (†), 35.75

VEGETARIAN **V**

POBLANO QUESO TACO TRIO - grilled oaxaca cheese on corn tortillas, poblanos, caramelized onion, cabbage, black bean corn salsa, cotija & queso fresco, crema. side black beans, 20.75

CHILE RELLENO - poblano chile, jack & oaxaca cheese, tomato sauce. side rice, refried beans & flour tortilla (contains chicken stock), 20.75

VEGETARIAN BURRITO - black bean & pumpkin purée, potato, avocado, poblanos, caramelized onion, pico de gallo, jack cheese, wrapped in a flour tortilla. side black beans, 18.75

CHEESE MOLE ENCHILADAS - cotija, queso fresco & jack cheese, spicy-sweet mole sauce. side rice & refried beans (contains chicken stock) (†), 20.75

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

housemade jamaica, agave nectar, 16

CASAMIGOS MARGARITA

grand marnier, agave nectar, fresh orange, 16

CASAMIGOS MARGARITA LIGHT (only 137 calories!) casamigos blanco, agave nectar, 16