

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 - puréed black bean & roasted kabocha pumpkin, black bean corn salsa, crema, 9.75 **V**

ORTEGA'S CLASSICS

CARNITAS TORTA - grilled telera bread, slow roasted pork, tomato, avocado, queso fresco, romaine, chipotle garlic aioli. side charro beans, 15.75

ENSENADA-STYLE FISH TACOS (2) - modelo especial beer battered snapper on flour tortillas, chipotle garlic aioli, cabbage, crema, roasted salsa. side refried beans, 16.75

CHICKEN TAMALES - roasted chicken, corn masa, verde sauce, cotija & queso fresco, black bean corn salsa, crema. side rice & refried beans, 15.75

CARNITAS - slow roasted pork, verde sauce, pico de gallo. side rice, charro beans & flour tortilla, 17.75

CHICKEN MOLE - chicken thighs, spicy-sweet mole sauce. side rice, refried beans, & flour tortilla (†), 17.75

CHILE RELLENO - poblano chile, jack & oaxaca cheese, tomato sauce. side refried beans, rice & flour tortilla, 17.75

BANANA CRUSTED HUACHINANGO - plantain crusted snapper, roasted tomato sauce. side refried beans, rice & flour tortilla, 20.75

TACOS

two corn tortilla soft tacos, avocado, crema, cabbage

ADOBO CARNITAS - slow roasted pork, adobo sauce. side charro beans, 15.75

CHICKEN BREAST - epazote-cilantro pesto. side charro beans (†), 15.75

POBLANO QUESO - oaxaca cheese, poblanos, caramelized onion, black bean corn salsa, cotija & queso fresco. side black beans, 15.75 **V**

BAJA SEASONED STEAK - angus steak, chipotle sauce. side charro beans, 16.75

BAJA-STYLE SHRIMP - shrimp sautéed in white wine, chipotle aioli. side charro beans, 17.75

MAHI MAHI - grilled mahi, chipotle garlic aioli. side black beans, 17.75

ENCHILADAS

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

CHICKEN VERDE - roasted chicken, verde sauce, 16.75

CHEESE - cotija, queso fresco & jack cheese, rojo sauce, 15.75

CHICKEN MOLE - roasted chicken, spicy-sweet mole sauce (†), 17.75

CHEESE MOLE - cotija, queso fresco & jack cheese, spicy-sweet mole sauce (†), 16.75

CHICKEN ROJO - roasted chicken, rojo sauce, 16.75

SHRIMP - mushroom, spinach, rojo sauce, 20.75

CRAB - mushroom, spinach, verde sauce, 21.75

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, 16

CASAMIGOS MARGARITA LIGHT (only 137 calories!)

casamigos blanco, agave nectar, 16

BURRITOS

wrapped in a flour tortilla

CARNITAS - slow roasted pork, verde sauce, avocado, charro beans, jack cheese, pico de gallo. side rice & charro beans, 16.75

STEAK - bistek, charro beans, jack cheese, avocado, huitlacoche-mushroom sauce. side rice & charro beans, 19.75

VEGETARIAN - black bean & pumpkin, potato, avocado, poblanos, caramelized onion, pico de gallo, jack cheese. side black beans, 15.75 **V**

SHRIMP - sautéed shrimp, avocado, cabbage, jack cheese, pico de gallo, roasted salsa, chipotle aioli. side rice & refried beans, 18.75

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

SIDES REFRIED, CHARRO OR BLACK BEANS, 3.75 | MEXICAN RICE, 3.75 | FLOUR TORTILLA, 1.5

CORN TORTILLA, .75 | CUP PICO DE GALLO, 2.75 | HALF AVOCADO, 4.5 | CREMA, .50

SIDE VEGETABLES, 4.75 | SIDE SALAD, 3.75 | CHILES TREADADOS (3), 3.5

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, 15.75 **V**

CARNITAS HASH & EGGS - slow roasted pork, potato, caramelized onion, verde sauce, pico de gallo. side scrambled eggs, charro beans & flour tortilla, 16.75

CHILAQUILES CON HUEVOS - corn tortilla chips, roasted tomato sauce, three cheese blend, pico de gallo, crema. side scrambled eggs & refried beans, 15.75 add: shredded chicken, +6.5 | carnitas, +7.5

BREAKFAST BURRITO - flour tortilla, eggs, potato, bacon, caramelized onions, poblanos, pico de gallo, avocado, jack cheese. side charro beans, 16.75

HUEVOS RANCHEROS - over easy eggs, poblanos, bell peppers, onion, pico de gallo roasted tomato sauce, corn tortillas, avocado. side rice & refried beans, 15.75

CHORIZO CON HUEVOS - scrambled eggs, chorizo, caramelized onions, poblanos. side rice, charro beans & flour tortilla, 16.75