

Baja's Specialties

FRESH CATCH TACOS

Fresh fish tacos (ask your server what's in the net) served on corn or flour tortillas. Served with black beans, Mexican rice, salad, and a trio of fresh salsas...Market Price

CASTROVILLE HALIBUT TACOS

Fresh halibut tacos filled with sautéed asparagus, artichoke hearts, bell peppers, mushrooms, provolone cheese, red, yellow, and green onions, and a cilantro aioli. Served on flour tortillas. Accompanied by a small dinner salad, tropical rice, and a trio of fresh salsas...Market Price

HERBED CHICKEN TACOS

Two grilled chicken tacos, on flour tortillas with poblano green chilies, avocado, lettuce, pico de gallo, Jack cheese, baby green salad, trio of salsas...

TERESA'S HANDMADE TAMALES

Made with love each day, so ask your server what's cooking! Served in the corn husk with a spicy molé sauce, refried beans, and Mexican rice...

ORGANIC GARDEN TAMALES

Two handmade tamales filled with fresh poblano chili, carrots, yellow onion, zucchini, and queso fresco. Accompanied by a small salad and finished with a tomatillo-cream sauce...

PAT'S DECK BURGER

A whole wheat toasted bun with blue cheese, Gruyere cheese, smoked bacon, grilled onions, beef steak tomato, butter lettuce, and mayo. My favorite! No changes please. Yes, really...

SCOTT'S CARMEL VALLEY RD BURGER

Grilled ground sirloin on thick toasted sourdough, with 1000 island dressing, melted Swiss cheese, bacon, avocado, tomato and sautéed red onions. Served with your choice of French fries, coleslaw, or a small dinner salad... Doggy bag included.

DOUBLE CHEDDAR BACON BURGER

½ pound Angus with aged sharp Tillamook cheddar, white cheddar cheese, apple wood smoked bacon, lettuce, onions & tomato. Served with a choice of french fries, coleslaw, or a small dinner salad...

GUADALAJARA CARNITAS

Carnitas (pork) served with red tomatillo sauce, onions, cilantro, pico de gallo, chipotle salsa, refried beans, Mexican rice, guacamolito, sour cream, and your choice of flour or corn tortillas...

CHILI VERDE EN MOLCAJETE

Tender pork simmered in a spicy tomatillo sauce, served with black & refried beans, Mexican rice, pico de gallo, guacamolé, crema fresca and flour tortillas...

CHALAPAS CHIMICHANGA

Two crispy flour tortillas filled with your choice of chicken or steak. Covered in Ranchero salsa and cheese. Garnished with guacamolé & sour cream. Served with refried beans, salad and Mexican rice...

SOUTHWEST CHICKEN PASTA

Strips of grilled chicken breast tossed in a sundried tomato cream sauce served over fettuccine with shaved Parmesan cheese and garlic bread...

T. J. TAXI

Chicken, pico de gallo and sour cream folded in a flour tortilla and baked with jack cheese. Served with guacamolé, Mexican rice & refried beans...

SKIRT STEAK TACOS

Grilled skirt steak in two large flour tortillas with fresh avocado salsa and grilled onions. Served with ranchero beans, small side salad, and a trio of fresh salsas...

BLACKENED FISH OF THE DAY

An 8oz filet of fish covered in our special blackening rub and herbed butter, served with coconut rice and sautéed spinach...Market Price

From The Grill

LOS MARIACHIS CARNE ASADA

Tender pieces of New York strip marinated in Achiote chilies and cilantro, served with molé sauce, a small salad, grilled vegetables, and sweet potatoes...

STEAK FLAMINGO

New York steak stuffed with sundried tomatoes, pine nuts, spinach, and jack cheese, then wrapped in Pancetta bacon, sliced and topped with green peppercorn sauce. Served with garlic mashed potatoes and grilled vegetables...

CERTIFIED AGED ANGUS N.Y. STEAK

Choice, 16 oz. cut of New York steak grilled to order, served with garlic butter, sautéed vegetables and your choice of a chili relleno or a cheese enchilada....

SANTA FE RIBEYE

16 oz. bone-in ribeye grilled to perfection and served with seasoned vegetables and garlic mashed potatoes. Topped with a lemon-herb butter...

PLEASE TELL YOUR SERVER IF YOU ARE A VEGETARIAN, OR IF YOU HAVE FOOD ALLERGIES.

18% gratuity is added to parties of 8 or more. No separate checks for parties of 8 or more We accept VISA, Mastercard, American Express or Discover Card. Sorry no personal checks accepted. We reserve the right to refuse service.



Green Flag Starters

GUACAMOLÉ DIP

A blend of avocado, tomato, onion, jalapeño, cilantro, fresh squeezed lime juice, and spices.

½ order... Full order...

Add fresh sliced veggies for dipping

MAURO'S GOLDEN NACHOS

Freshly made tortilla chips piled high with black beans, melted cheese, pico de gallo & jalapeños, then finished with sour cream & guacamolé... Add chicken or beef...

COCONUT PRAWNS

Jumbo prawns rolled in coconut and served with a mango-peach-pineapple coconut-rum sauce...

COCHINITA QUESADILLA

Citrus marinated roasted pork and Jack cheese in a flour tortilla. Served with pico de gallo and guacamolito sauce...

MONTEREY BAY QUESADILLA

A large flour tortilla with melted Jack cheese, prawns and artichoke hearts. Served with guacamolé, pico de gallo and sour cream...

PRAWN SKILLET

Bacon wrapped BBQ or traditional scampi style, served in a cast iron skillet...

GUYMAS CAMARON MARTINI

A true coastal Mexican tradition. Tasty sweet bay shrimp with avocado and onion surrounded by large grilled prawns....

BIG SUR TOOTHPICKS

Sautéed chicken, onions, and cheese rolled in two large flour Tortilla, then fried and served with pico de gallo, guacamolé, sour cream, habanero sauce, and guacamolito...

FAJITA QUESADILLA

A flour tortilla filled with sautéed mushrooms, red onions, and bell peppers, pico de gallo, and melted Jack cheese. Served with ranchero sauce and sour cream. Choice of chicken or steak. 1-3 people... 4-6 people....

ROSEMARY CHICKEN QUESADILLA

Grilled chicken and melted Jack cheese in a large flour tortilla. Served with rosemary sauce, habanero sauce, pico de gallo, pico de gallo, sour cream & guacamolé...

COCHINITA PIBIL TAQUITOS

Slow roasted Yucatan pork taquitos served with guacamolito sauce, pipian verde salsa and Mexicali crema...

DIAMONDBACK FLAUTA

A crispy flour tortilla filled with grilled chicken, black beans, avocado, roasted poblano pepper, avocado, and sweet corn. Served with guacamolito and habanero sauces....

OAXACAN QUESO FUNDIDO

Traditional baked cheese with roasted chili poblano rajas and chorizo... Add mushrooms..

Tostadas

SPEEDWAY TOSTADAS

A flour tortilla bowl filled with refried beans, a mound of fresh lettuce, pico de gallo, grated Jack & cheddar cheeses, ranchero sauce, guacamolé and sour cream. Shredded beef, rosemary chicken, chili verde pork, or cochinita pibil.... Grilled Garlic Prawns...

SAUTEED VEGETABLE TOSTADA

A flour tortilla bowl filled with local vegetables, black beans, a mound of fresh lettuce, pico de gallo, grated Jack and cheddar cheeses, ranchero sauce, guacamolé and sour cream...

Ensaladas Y Sopas

SALINAS ICEBERG

A wedge of iceberg lettuce served with crumbled blue cheese and bay shrimp.

NAPA GOAT CHEESE SALAD

Mixed greens topped with warm goat cheese, sweet apples & pecans. Served with Baja's balsamic dressing.... Add herbed chicken... or grilled prawns....

GRILLED CHICKEN AND PAPAYA SALAD

Grilled chicken breast, papaya, cucumbers, avocado and cherry tomatoes. Served with a side of our original Poppy Seed dressing... Substitute grilled prawns...

GRILLED CHICKEN TORTILLA SOUP

Cup... Bowl...

BAJA DINNER SALAD

Mixed greens, guacamolé, pico de gallo, cheese, and your choice of dressing...

SOUTHWEST CAESAR SALAD

Classic with a Tijuana twist! ... Add chicken... Substitute prawns...

LOBSTER BISQUE

Served Friday through Sunday only. Garlic and cognac fired in our fresh herb cream base. SIMPLY the BEST! Kettle...

Flamin' Fajitas

FLAMIN' FAJITAS

Served on a sizzling platter with grilled onions, bell peppers, guacamolé, pico de gallo and topped with ranchero sauce. Caribbean black beans, Mexican rice and piping hot flour tortillas on the side.

YOUR CHOICE OF:

Grilled chicken or steak...
Wild mushroom and grilled vegetable...
Grilled garlic prawns...

Gourmet Enchiladas

CABO SAN LUCAS

Two flour tortillas filled with sautéed spinach and shrimp in a roasted garlic cream sauce. Topped with Jack cheese and served with refried beans and Mexican rice...

ENCHILADAS SUISSAS

Two flour tortillas filled with grilled chicken sautéed onions, bell peppers, and melted Jack cheeses. Then covered in fresh tomatillo sauce and finished with queso fresco, crema fresca, and avocado slices. Accompanied by Mexican rice and black beans....

MOLE PUERCO NEGRO YUCATAN

Two corn tortillas filled with tender slow roasted pork and Jack cheese, then topped with a molé negro and queso fresco. Served with refried beans and tropical rice...

WILD MUSHROOM, CHICKEN & SPINACH

Two corn tortillas filled with grilled chicken breast, sautéed spinach, and wild mushrooms. Accompanied by black beans and topped with a house-made tomatillo sauce and queso fresco...

TROPICAL MANGO

Two corn tortillas filled with grilled chicken and smothered in our fresh tropical mango sauce and cheese. Served with refried beans and tropical rice...

ROSEMARY CHICKEN

Two corn tortillas filled with grilled rosemary chicken, then topped with melted cheese and our rosemary sauce. Served with refried beans and Mexican rice...

COCHINITA PIBIL YUCATAN

Two corn tortillas filled with slow roasted Yucatan style pork, finished with queso fresco and guajillo molé rojo. Served with refried beans and Mexican rice...

OVEN ROASTED VEGETABLE ENCHILADAS

Oven roasted seasonal vegetables, onions, and jalapenos in two corn tortillas, topped with Jack cheese and a spicy tomatillo sauce. Served with a baby greens salad and black beans...

Baja Burritos

ROSEMARY CHICKEN

Our famous grilled rosemary chicken with refried beans and rice rolled in a flour tortilla, then covered with rosemary sauce and cheese. Served with a small dinner salad, guacamole, and sour cream...

BAJA'S BLACKENED BURRITO

A large flour tortilla stuffed with blackened chicken breast, prawns, tomatoes, spicy rice and Jack cheese. Served with black beans and finished with a light tomatillo-cream sauce, avocado and crema fresca...

CHILI VERDE

Tender pork slowly simmered in our fresh tomatillo salsa rolled in a jumbo tortilla with refried beans, Mexican rice, and pico de gallo, then covered with our chili verde sauce and baked with jack cheese. Served with a small dinner salad and guacamole...

THE CATTLEMAN'S

A large flour tortilla stuffed with marinated ancho steak, refried beans and rice, then baked with melted cheese and chili sauce. Garnished with a small dinner salad, guacamole and sour cream...

BRUCE'S VEGETABLE BURRITO

Grilled mixed organic vegetables, black beans, and pico de gallo rolled in a jumbo flour tortilla, then baked with cheese and our ranchero salsa. Accompanied by a small dinner salad, guacamole and sour cream...
Bruce says, "Extra broccoli OK!"

GREEN BURRITO

Your choice of carne asada or grilled chicken with jack cheese and tomatillo salsa. Served with rice, refried beans, guacamole, sour cream and pico de gallo...

Oaxacan Skillets

Served in a sizzling skillet, with a small fresh green salad, rice and refried pinto beans!

CHICKEN MOLE YUCATAN COMAL

Chicken breast baked in mole negro with red and green peppers, onion, and crema fresca. Served with handmade tortillas, black beans, Mexican rice and salad...

PRAWN SCAMPI

Sautéed jumbo prawns served traditional scampi style with flour tortillas...

BACON WRAPPED PRAWNS

Grilled Jumbo prawns wrapped in apple wood smoked bacon with tropical barbeque sauce...

CHICKEN ENSENADA

Grilled chicken in a spicy mustard-cream sauce, served with garlic baguettes and tortillas...

Classic Combinations

Served with your choice of two of the following sides: Mexican rice, and black or refried beans, or caesar salad.

TWO items... THREE items... FOUR items...

ENCHILADAS

Three cheese
Chili ancho (STEAK)
Carne asada... Add
Grilled chicken breast
Chili verde pork
Sautéed vegetable

TACOS (Soft or Crispy)

Chili ancho (STEAK)
Grilled chicken breast
Crispy carnitas
Carne asada... Add

CHILE RELLENO

With Monterey Jack cheese



Weekend and Nightly Specials

Monday: Carmel Valley Rancho Night

Chicken, ribs and more straight off the mesquite grill.



Tuesday: The Original Baja Cantina Lobster Night

Full 1 ¼ or 2 pound lobsters either steamed or BBQ'd, plus an assortment of dishes designed for lobster lovers.



Wednesday: CV Cattle Drive

Prime rib galore! From tacos, to sandwiches, to 16 oz. slabs.



Thursday: Hot Chili Nights

Enjoy the BBQ on the lawn or the Chef's specials in the dining room. Live music and fast cars all summer long. Bring your own Hot Rod or classic!



Weekend Specials

Every week from Thursday through Sunday the chef creates a special menu that takes advantage of seasonal items and the highest quality ingredients available.

First Class Finishers

BAJA CARMEL CARAMEL FLAN

Baja's own traditional Mexican favorite....

CONCOURS D' ELEGANCE

Old fashion sundae with vanilla bean or caramel-coconut-macadamia ice cream topped with hot fudge, whipped cream, and nuts...

CHURROS MEXICANO

Caramel filled, served with caramel sauce and a scoop of vanilla bean ice cream...

GRILLED BANANAS

A large banana grilled and topped with a sweet maple sauce, fresh whipped cream, and scoop of Lappert's vanilla bean ice cream..

MEXICAN HOT CHOCOLATE

Made from milk and Ibarra Mexican chocolate...

BELOW THE BORDER

A deep-fried caramel-coconut-macadamia ice cream ball in a cinnamon tortilla bowl with hot fudge topping....

CUP OF LAPPERT'S HAWAIIAN ICE CREAM

Choice of vanilla bean, chocolate, Kona coffee, or caramel-coconut-macadamia ice cream..

MUD PIE

Mocha-chocolate ice cream in a graham-cracker crust topped with fudge, nuts and whipped cream...

Get the Latest!

VISIT OUR WEBSITE FOR
OUR CALENDAR OF EVENTS!

www.bajacantina.com

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