



-DINNER-

Served after 4pm

GREEN FLAG STARTERS

CHIPS AND SALSA: House made corn chips with our secret seasoning and a cup of fire roasted salsa...**\$3.00**

GUACAMOLE DIP: A blend of avocado, tomato, onion, jalapeno, cilantro, fresh squeezed lime juice and spices.

Half or Full order...**\$6.00/\$9.50** ✓

MAURO'S GOLDEN NACHOS: Freshly made corn chips piled high with black beans, jalapenos, melted cheddar and jack cheeses, Pico de Gallo, sour cream and guacamole...**\$11.98** grilled chicken...**\$12.98** ancho steak, or carnitas...**\$13.98**

LAGUNA SECA TOOTHPICKS: Large flour tortillas rolled and stuffed with sautéed chicken, onions, and Jack cheese, then fried and served with crema fresca, Pico de Gallo, guacamole, tomatillo, and habanero sauces...**\$11.98**

COCONUT PRAWNS: Jumbo prawns rolled in coconut shavings and served with a mango-peach-pineapple and coconut sauce...**\$14.98**

FAJITA QUESADILLA: A flour tortilla filled with sautéed mushrooms, red onions, & bell peppers, Pico de Gallo & melted jack cheese and served with ranchero sauce and sour cream. Choice of chicken or steak. Half order...**\$8.50** Full order...**\$12.98**

MONTEREY BAY QUESADILLA: Grilled prawns, artichoke hearts, Jack cheese, guacamole, Pico de Gallo, and a trio of salsas...**\$14.98**

CONCHITA PIBIL QUESADILLA: Slow roasted citrus marinated pork with Jack cheese, Pico de Gallo, and guacamolito sauce...**\$11.98**

ROSEMARY CHICKEN QUESADILLA: Marinated rosemary chicken breast and Monterey Jack cheese with sour cream, Pico de Gallo, guacamole, and rosemary sauce...**\$12.98**

COCHINITA PIBIL TAQUITOS: slow roasted Yucatan pork taquitos served with guacamolito sauce, pipian Verde salsa and Mexicali crema...**\$9.00**

CHIPOTLE BEAN DIP: Black beans, refried beans, cheddar cheese, guacamole, sour cream, Pico de Gallo, and a spicy chipotle-guajillo sauce served in a cast-iron skillet...**\$9.98**

PRAWN SKILLET: Bacon wrapped or scampi style, served in a cast iron skillet...**\$14.98**

ENSALADAS Y SOPAS DE LA CASA

NAPA GOAT CHEESE SALAD: Mixed greens topped with warm goat cheese, sweet apples, pecans, and our house made balsamic...**\$14.98**

Add herbed chicken...**\$16.98** Grilled Prawns...**\$18.98**

GRILLED CHICKEN AND PAPAYA SALAD: grilled chicken, fresh papaya, sliced cucumber, avocado, and cherry tomatoes served with poppy seed dressing...**\$15.98** Substitute grilled prawns...**\$18.98**

CHICKEN TORTILLA SOUP: broth-based soup made with pulled chicken breast and fresh vegetables, garnished with avocado, queso fresco and crispy tortilla strips. Cup...**\$7.00** Bowl...**\$9.00**

BAJA DINNER SALAD: Mixed greens, guacamole, Pico de Gallo, cheese, and your choice of dressing...**\$8.98**

SOUTHWEST CAESAR SALAD: Classic with a Tijuana twist!...**\$9.98** Add chicken...**\$13.98** Add prawns...**\$16.98**

BAJA'S FLAMIN FAJITAS

Served on a sizzling platter with grilled onions, peppers, guacamole, Pico de Gallo, topped with ranchero sauce, and Caribbean black beans, Mexican rice and piping hot flour tortillas or corn on the side.

Your choice of:

Grilled chicken breast or steak...**\$18.98**

Garlic prawns or blackened prawns...**\$20.98**

Sautéed vegetables...**\$17.98**

GOURMET ENCHILADAS

ENCHILADAS SUISSAS: Two flour tortillas filled with grilled chicken, sautéed onions, bell peppers & melted Jack cheese. Topped with tomatillo sauce and finished with queso fresco & avocado slices. Served with Mexican rice and black beans...**\$18.98**

MOLE PUERCO NEGRO YUCATAN: Two corn tortillas filled with tender slow roasted pork in a mole negro sauce, served with refried beans & Tropical rice...**\$17.98**

TROPICAL MANGO: Two corn tortillas filled with grilled chicken and smothered in our fresh tropical mango sauce & cheese. Served with refried beans and tropical rice...**\$17.98**

ROSEMARY CHICKEN: Two corn tortillas filled with grilled rosemary chicken and topped with melted cheese and our rosemary sauce. Served with refried beans and Mexican rice...**\$17.98**

COCHINITA PIBIL YUCATAN: Two corn tortillas filled with slow roasted citrus pork Yucatan style & guajillo mole rojo. Served with refried beans and Mexican rice...**\$17.98**

WILD MUSHROOM & SPINACH ENCHILADAS: Two corn tortillas filled with chicken breast; sautéed spinach & wild mushrooms served with black beans & topped with a house-made tomatillo sauce and queso fresco...**\$17.98**

TOSTADAS

SPEEDWAY TOTADA: A flour tortilla filled with refried beans, a mound of fresh lettuce, Pico de Gallo, grated jack and cheddar cheeses, ranchero sauce, guacamole, and sour cream. Shredded beef, rosemary chicken, carnitas, chili Verde, or cochinita pibil...**\$16.98** grilled garlic prawns...**\$18.98**

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, guacamole, and sour cream...**\$16.98** ✓

Substitute baby greens for...**\$3.00**



BAJA'S BURRITOS

ROSEMARY CHICKEN: Our famous grilled rosemary chicken with refried beans and rice rolled in a flour tortilla covered in rosemary sauce and cheese served with a small dinner salad, guacamole & sour cream...**\$16.98**

BAJA'S BLACKENED BURRITO: A large flour tortilla stuffed with blackened chicken breast, prawns, spicy rice & Jack cheese. Served with black beans and a light tomatillo-cream sauce, avocado & crema fresca...**\$20.98**

CHILI VERDE: Tender pork simmered in our tomatillo sauce then rolled in a jumbo tortilla filled with refried beans, Mexican rice, Pico de Gallo & covered with tomatillo sauce and baked with jack cheese. Served with a small dinner salad and guacamole...**\$16.98**

THE CATTLEMAN'S: A large flour tortilla stuffed with marinated ancho steak, refried beans and rice then baked with melted cheese and chili sauce. Served with a small dinner salad, guacamole & sour cream...**\$17.98**

BRUCE'S VEGETABLE BURRITO: Grilled mixed organic veggies, black beans & Pico de Gallo rolled in a jumbo flour tortilla then baked with cheese & our ranchero salsa. Served with a small dinner salad, guacamole, and sour cream...**\$16.98** ✓

GREEN BURRITO: Your choice of carne asada or grilled chicken with jack cheese & tomatillo salsa served with rice, refried beans, guacamole, sour cream & Pico de Gallo...**\$16.98**

BAJA SPECIALTIES

BLACKEND FISH OF THE DAY: An 8oz filet of fish rubbed with special blackening spices and herbed butter, served with coconut rice and sautéed spinach...**Market Price**

FRESH CATCH TACOS: Fresh fish tacos (ask your server what is in the net) sautéed, served on corn or flour tortillas with black beans, Mexican rice, salad, house-made tartar, and dill sauce...**Market Price**

HERBED CHICKEN TACOS: Two grilled chicken tacos on flour tortillas with poblano chilies, avocado, jack cheese, tomatillo salsa, shredded cabbage and Pico de Gallo with a baby greens salad on the side...**\$18.98**

THERESA'S HANDMADE TAMALES: Made with love each day. Served in corn husk with your choice of chili Verde pork with tomatillo sauce or chicken with a spicy mole sauce. Served with refried beans & Mexican rice, Pico de Gallo, sour cream, and guacamole...**\$18.98**

SCOTT'S CARMEL VALLEY RD BURGER: Grilled ground sirloin on thick sourdough with 1000 island dressing, melted Swiss cheese, bacon, avocado, tomato & sautéed red onions. Served with your choice of French fries, Cole slaw, onion rings, or a small dinner salad...**\$14.98** 🍷

DOUBLE CHEDDAR BACON BURGER: 1/2 lb. Angus with aged sharp Tillamook cheddar, white cheddar, apple-wood smoked bacon, lettuce, onions, and tomato. Choice of French fries, coleslaw, or a dinner salad...**\$14.98** 🍷

GUACAMOLE BURGER: Ground Angus patty, sliced avocado, guacamole, tomato, applewood smoked bacon, mayo, and swiss cheese...**\$15.98** 🍷

GUADALAJARA CARNITAS: Carnitas (pork) served with red tomatillo sauce, onions, cilantro, Pico de Gallo, chipotle salsa, refried beans, guacamolito, sour cream & homemade corn or flour tortillas...**\$18.98**

CHILI VERDE EN MOLCAJETE: Tender pork simmered in a spicy tomatillo sauce served with black & refried beans, Mexican rice, Pico de Gallo, guacamole, sour cream & flour tortillas...**\$18.98**

CHALAPAS CHIMICHANGA: Two crispy flour tortillas filled with your choice of chicken or steak, then covered in ranchero salsa and cheese, garnished with guacamole & sour cream, served with refried beans, Mexican rice, and salad...**\$16.98**

T.J. TAXI: Chicken, Pico de Gallo and sour cream folded in a flour tortilla and baked with jack cheese. Served with guacamole, Mexican rice & refried beans...**\$17.98**

HEALTHY OPTION: Grilled herbed chicken breast over brown rice with sautéed asparagus and spinach...**\$16.98**

OAXACAN SKILLETS

Served in a sizzling skillet with rice & refried beans!

PRAWN SCAMPI: Sautéed jumbo prawns served Baja scampi style...**\$20.98**

BACON WRAPPED PRAWNS: Grilled jumbo prawns wrapped in apple-wood smoked bacon with a tropical BBQ sauce...**\$20.98**

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, and Mexican rice...**\$18.98**

CLASSIC COMBINATIONS

Served with your choice of two of the following sides: Mexican rice, brown rice, black beans, refried beans, or Caesar salad.
One item...**\$13.98** Two items...**\$15.98** Three items...**\$17.98** Four items...**\$19.98**

ENCHILADAS

Three cheese
Chili Ancho (STEAK)
Grilled chicken breast
Chili Verde
Sautéed Vegetable

TACOS (soft or crispy)

Chili ancho (STEAK) Crispy Carnitas
Grilled chicken breast Carne Asada

CHILE RELLENO

With Monterey Jack Cheese

(Carne asada is available for an additional \$2 per item)

Many of our dishes are garnished with onions, tomatoes, cilantro, cheese, kidney beans, guacamole, and sour cream. Please tell your server if you have any food allergies. Notice: consuming raw or undercooked meats, poultry, seafood, mollusks, shellfish, or eggs may increase the risk of foodborne illness. Calcode section 114093