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**-LUNCH-**

 **Served until 4pm**

**GREEN FLAG STARTERS** 

**CHIPS AND SALSA:** House made corn chips with our secret seasoning and a cup of fire roasted salsa**…$4.00**

**GUACAMOLE DIP**: A blend of avocado, tomato, onion, jalapeno, cilantro, fresh squeezed lime juice and spices**.** Half or Full order**…$7.00/$10.00**

**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**…$14.98** grilled chicken**…$15.98** ancho marinated beef, or carnitas**…$16.98** asada**…$18.98**

**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, sour cream, guacamolito, and habanero sauces**…$14.98**

**COCONUT PRAWNS:** Jumbo prawns rolled in coconut shavings and served with a mango-pineapple sauce**…$17.98**

**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**…$11.98**

**PRAWN SKILLET:** Bacon wrapped, scampi style or spicy scampi El Diablo style, served in a cast iron skillet**…$17.98**

**BASKET OF FRIES:** shoestring or sweet potato fries with a spicy chipotle sauce**…$8.00**

**OAXACAN TACOS:** Three rolled tacos stuffed with chicken picadillo. Covered with black bean puree, queso fresco, crema fresca and shredded cabbage**…$13.98**

**BLACK BEAN TAMALE:** Handmade tamale filled with black bean puree and chile guajillo. Topped with queso fresco, crema fresca, and sliced avocado**…$10.98**

**ENSALADAS Y SOPAS DE LA CASA**

**BAJA’S COBB SALAD**: Mixed greens, chunks of bleu cheese, smoked bacon, chopped egg, sliced avocado, tomatoes, grilled chicken, and Monterey jack cheese with your choice of ranch or blue cheese dressing**…$17.98**

**NAPA GOAT CHEESE SALAD:** Mixed greens topped with breaded warm goat cheese, sweet apples, pecans, and our house made balsamic**…$17.98**

Add herbed chicken**…$18.98** Grilled Prawns**…$21.98**

**GRILLED CHICKEN AND PAPAYA SALAD:** grilled chicken, fresh papaya, sliced cucumber, avocado, and cherry tomatoes served

 with poppy seeddressing**…$18.98** Substitute grilled prawns**…$21.98**

**BABY GREENS SALAD:** Mixed greens, guacamole, Pico de Gallo, cheese, and your choice of dressing**…$10.98**

Add herbed chicken**…$16.98** Add grilled garlic prawns**…$21.98** Add bleu cheese**…$2.00**

**SOUTHWEST CAESAR SALAD:** Crisp romaine lettuce with homemade croutons, roasted red peppers and parmesan cheese**...$12.98**

Add chicken**…$15.98** Add prawns**…$21.98**

**CHICKEN TORTILLA SOUP:** broth-based soup made with pulled chicken breast and fresh vegetables, garnished with avocado, queso fresco

and crispy tortilla strips. Cup**…$8.00** Bowl**…$11.00**

**TOSTADAS**

**SPEEDWAY TOSTADA:** A flour tortilla filled with refried beans, a mound of fresh lettuce, Pico de Gallo, grated jack and cheddar cheeses, guacamole, and sour cream. Your choice of shredded beef, rosemary chicken (ranchero sauce), carnitas, chile verde, or cochinita pibil**…$18.98**

Add grilled garlic prawns**…$21.98**

**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**

* **BURGERS, SANDWICHES & MORE**

The following items are served with your choice of French fries, sweet potato fries, onion rings, salad or cole slaw.

**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.**…$17.98** 

**DOUBLE CHEDDAR BACON BURGER**: 1/2 lb. Angus with aged sharp Tillamook cheddar, white cheddar, apple-wood smoked bacon, lettuce, onions, and tomato.**…$17.98** 

**GUACAMOLE BURGER:** Ground Angus patty, sliced avocado, guacamole, tomato, applewood smoked bacon, mayo, and swiss cheese**…$18.98… Make it spicy with grilled jalapenos and grilled onions…$1**

**GOOD OL’ BURGER:** All American classic with lettuce, tomato, onion, and your choice of monterey jack, chedder, or swiss cheese**…$15.98**

**GLENN’S PHILLY CHEESE STEAK:** A french roll filled with roasted thinly sliced rib eye steak, provalone cheese, carmelized onions, sauteed bell pepper, mushrooms, and our own special cheese sauce**…$18.98**

**COUNTRY BREAKFAST served till 3pm**

**BREAKFAST BURRITO:** A large flour tortilla filled with scrambled eggs, potato, tomato, onions, melted cheese, guacamole, sour cream, and your choice of meat: Chorizo, chicken breast, chile verde, carnitas, jimmy dean sausage, machaca, apple-wood smoked bacon, or chile ancho. Served with a side salad**…$15.98**

**HUEVOS RANCHEROS:** Three eggs cooked your way, then served on a corn tortilla and smothered in our special ranchero sauce and topped with guacamole, sour cream, and Pico de Gallo. Accompanied by black or refried beans with Mexican rice**…$15.98**

**Please tell your server if you are a vegetarian, or if you have food allergies** an 18% gratuity will be added to all parties of 8 or more. No separate checks for parties of 8 or more. 18% gratuity will be added to all tables requesting separate checks. We accept VISA, MasterCard, American Express and Discover. Sorry no personal checks accepted. We reserve the right to refuse service.

**BAJA’S FAVORITES**

**MAURO’S OAXACAN STREET TACOS:** Three homemade corn tortillas filled with your choice of carne asada, chicken, or carnitas with onions, cilantro, cabbage, and Pico de Gallo. Served with Mexican rice, salad, guacamolito and habanero sauce**…$17.98**

**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**

**ENCHILADAS OR TACOS YUCATAN:** Two soft corn or flour tortillas filled with cochinita pibil (roasted pork marinated in chili negro, achiote, orange, and lemon) served with Pico de Gallo, black beans, and Mexican rice**…$16.98**

**ROSEMARY CHICKEN ENCHILADAS:** Two corn tortillas filled with grilled rosemary chicken and topped with melted cheese and our rosemary sauce.

Served with refried beans and Mexican rice…**$16.98**

**TROPICAL MANGO ENCHILADAS:** Two corn tortillas filled with grilled chicken and smothered in our fresh tropical mango sauce & cheese. Served with

 refried beans and tropical rice**…$16.98**

**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 crema fresco**…$16.98**

**THERESA’S HANDMADE TAMALES**: Handmade fresh every day. Served in a corn husk with a side of Mexican rice and a small salad. Your choice of chile verde pork with tomatillo sauce, chicken breast with mole negro, or garden vegetable with creamy tomatillo.

One Tamale**…$13.98** Two tamales**…$17.98**

**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**…$16.98**

**CHALAPAS CHIMICHANGA:** A crispy flour tortilla filled with your choice of chicken or marinated beef, then covered in ranchero salsa and cheese, garnished with guacamole, pico de gallo & sour cream, served with refried beans, Mexican rice, and salad**…$15.98**

**FISH OF THE DAY:** Fresh fish of the day grilled or sautéed and served over coconut rice and grilled vegetables. Substitute the rice and veggies for a baby greens salad upon request**…$Market Price**

**GUADALAJARA CARNITAS**: An authentic Guadalajaran dish with chunks of slow cooked pork drizzled in achiote sauce and served in a cast iron skillet. Accompanied by chopped onions, cilantro, guacamolito, habanero sauce, queso fresco, Pico de Gallo, and warm corn or flour tortillas**…$20.98**

**SOUTHWEST CHICKEN PASTA:** Strips of grilled chicken breast and fettuccini tossed in a sundried-tomato cream sauce with shaved parmesan and garlic bread**…$20.98**

**QUESADILLAS**

**MONTEREY BAY QUESADILLA:** Grilled prawns, artichoke hearts, Jack cheese, guacamole, Pico de Gallo, sour cream, tartar and dill sauce**…$16.98**

**COCHINITA PIBIL QUESADILLA:** Slow roasted citrus marinated pork with Jack cheese, Pico de Gallo, sour cream and guacamolito sauce**…$15.98**

**ROSEMARY CHICKEN QUESADILLA:** Marinated rosemary chicken breast and Monterey Jack cheese with sour cream, Pico de Gallo,

 guacamole, and rosemary sauce**…$15.98… Make it spicy with grilled jalapenos…$1**

**BAJA’S BURRITOS ESPECIALES**

**MAUROS BURRITO WRAP:** A flour tortilla wrapped around carne asada, carnitas, or chicken, with rice, refried bean, Pico de Gallo, salsa fresca, and guacamole. Served with a green salad, guacamolito and habanero sauce**…$17.98**

**BAJA’S BLACKENED BURRITO:** A large flour tortilla stuffed with blackened chicken breast, prawns, rice & Jack cheese. Served with black beans and a light tomatillo-cream sauce, avocado & crema fresca**…$20.98…Make it spicy with grilled jalapenos and grilled onions…$1**

**GRILLED 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, Pico de Gallo, and sour cream**…$17.98**

**CHILE VERDE:** Tender pork simmered in our tomatillo sauce then rolled in a jumbo tortilla filled with refried beans, and mexican rice covered with tomatillo sauce and baked with jack cheese. Served with a small dinner salad, pico de gallo, sour cream, and guacamole**…$16.98**

**CHILE ANCHO:** Filled with ancho chile marinated beef, refried beans, and rice, then topped with chile sauce and melted cheese. **…$18.98**

**BRUCE’S VEGETABLE BURRITO**: Grilled mixed organic veggies, and black beans rolled in a jumbo flour tortilla then baked with cheese & our ranchero salsa. Served with a small dinner salad, guacamole, pico de gallo, and sour cream**…$17.98**

**THE CRUSIER SPECIAL:** Choose a taco or enchilada with your choice of chicken, marinated beef, carnitas, chile verde or cheese with a fresh green salad**…$13.50** (available Monday-Friday only)

**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**…$19.98**

Garlic prawns or blackened prawns**…$20.98**

Sautéed vegetables**…$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**…$15.98** Two items**…$17.98** Three items**…$20.98**

 **ENCHILADAS TACOS (soft or crispy)**

 Three cheese Chile Ancho (marinated beef)

 Chile Ancho (marinated beef) Grilled chicken breast

 Grilled chicken breast Crispy Carnitas

 Chile Verde Carne Asada… **Up charge per item…$2.00**

 Sautéed Vegetable **CHILE RELLENO… Up charge per item…$3.00**

 With Monterey Jack Cheese

**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**