



-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...\$4.00

GUACAMOLE DIP: A blend of avocado, tomato, onion, jalapeno, cilantro, fresh squeezed lime juice and spices...\$11.00 ✓

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...\$16.98 Grilled Chicken...\$17.98 Ancho Marinated Beef or Carnitas...\$18.98 Asada...\$20.98

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...\$17.98

COCONUT PRAWNS: Jumbo prawns rolled in coconut shavings and served with mango-pineapple sauce...\$20.98

FAJITA QUESADILLA: A flour tortilla filled with sautéed mushrooms, onions, bell peppers, pico de gallo and melted jack cheese and served with habanero sauce, guacamolito sauce and sour cream on side. Chicken...\$18.98 Asada...\$19.98... **Make it spicy with grilled jalapenos...\$2.25**

MONTEREY BAY QUESADILLA: A flour tortilla filled with grilled prawns, artichoke hearts, and jack cheese with guacamole, pico de gallo, sour cream, tartar, and dill sauce on side...\$20.98

COCHINITA PIBIL QUESADILLA: A flour tortilla filled with slow roasted citrus marinated pork and jack cheese with pico de gallo, sour cream and guacamolito sauce on side...\$18.98

STEAK & PINEAPPLE QUESADILLA: A flour tortilla filled with carne asada, grilled pineapple, jack cheese and caramelized onions, served with sour cream, and warm mango sauce on the side...\$20.98

ROSEMARY CHICKEN QUESADILLA: A flour tortilla filled with marinated rosemary chicken breast and monterey jack cheese with sour cream, pico de gallo, guacamole, and rosemary sauce on side...\$18.98... **Make it spicy with grilled jalapenos...\$2.25**

COCHINITA PIBIL TAQUITOS: Three rolled corn taquitos with slow roasted Yucatan pork served with guacamolito sauce, habanero sauce, and mexicali crema...\$14.98

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...\$13.98

PRAWN SKILLET: Bacon wrapped style with BBQ sauce, Scampi style or Spicy Scampi El Diablo style, served in a cast iron skillet...\$20.98

OAXACAN TACOS: Two rolled corn tortilla tacos stuffed with chicken picadillo and fried. Covered with black bean puree, queso fresco, crema fresca, and shredded cabbage...\$15.98

ENSALADAS Y SOPAS DE LA CASA

NAPA GOAT CHEESE SALAD: Mixed greens topped with breaded, fried goat cheese medallions, sweet apples, pecans, cucumbers, tomatoes and our house made balsamic...\$19.98 Add Herbed Chicken...\$21.98 Grilled Prawns...\$23.98

GRILLED CHICKEN AND PAPAYA SALAD: Mixed greens topped with grilled chicken, fresh papaya, sliced cucumber, avocado, and cherry tomatoes served with poppy seed dressing...\$21.98 Substitute Grilled Prawns...\$24.98

BAJA DINNER SALAD: Mixed greens, guacamole, pico de gallo, cheddar cheese, and your choice of dressing...\$13.98

SOUTHWEST CAESAR SALAD: Crisp romaine lettuce with homemade croutons, roasted red peppers and parmesan cheese...\$14.98

Add chicken...\$18.98 Add prawns...\$23.98

CHICKEN TORTILLA SOUP: Broth-based soup made with pulled chicken breast and fresh vegetables, garnished with avocado, queso fresco and crispy tortilla strips. Cup...\$10.50 Bowl...\$14.50

TOSTADAS

SPEEDWAY TOSTADA: A fried flour tortilla bowl filled with refried beans, fresh lettuce, pico de gallo, grated jack and cheddar cheese, guacamole, sour cream, and paprika vinaigrette. Rosemary Chicken (ranchero sauce), Carnitas, Chile Verde, or Cochinita Pibil...\$21.98 Shredded Beef...\$22.98 Grilled Garlic Prawns...\$24.98

SAUTEED VEGETABLE TOSTADA: A fried flour tortilla bowl filled with local vegetables, black beans, fresh lettuce, pico de gallo, grated jack and cheddar cheeses, ranchero sauce, guacamole, sour cream and paprika vinaigrette...\$21.98 ✓ **Substitute baby greens for...\$3.25**

BAJA'S BURRITOS

The following items include a small dinner salad garnished with pico de gallo, sour cream, guacamole and paprika vinaigrette.

ROSEMARY CHICKEN: Our famous grilled rosemary chicken with refried beans and rice rolled in a flour tortilla covered in rosemary sauce and cheddar cheese...\$22.98

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...\$22.98

CATTLESMAN: Filled with ancho chile marinated beef, refried beans, and rice, then topped with chile sauce and cheddar cheese...\$21.98

BRUCE'S VEGETABLE BURRITO: Grilled mixed veggies, and black beans rolled in a jumbo flour tortilla then baked with cheddar cheese and our ranchero sauce...\$20.98 ✓

BAJA'S BURGERS

The following items are served with your choice of Beef or Grilled Chicken, includes your choice of side, French Fries, Salad, or Cole Slaw...

Sweet Potato Fries... Add\$1.00 Onion Rings... Add\$1.50

SCOTT'S CARMEL VALLEY RD BURGER: Grilled ground sirloin on thick sourdough with 1000 island dressing, melted swiss cheese, bacon, avocado, tomato, lettuce, and sautéed onions...\$21.98 🍷

DOUBLE CHEDDAR BACON BURGER: 1/2 lb. angus with aged sharp Tillamook cheddar, white cheddar, apple-wood smoked bacon, lettuce, onions, and tomato. ...\$21.98 🍷

GUACAMOLE BURGER: Ground angus patty, guacamole, tomato, applewood smoked bacon, mayo, and swiss cheese...\$22.98 🍷 **...Make it spicy with grilled jalapenos and grilled onions...\$2.25**

Please tell your server if you are a vegetarian, or if you have food allergies a 20% gratuity will be added to all parties of 8 or more. No separate checks for parties of 8 or more.

We accept VISA, MasterCard, American Express and Discover. Sorry no personal checks accepted. We reserve the right to refuse service.



BAJA'S FLAMIN FAJITAS

Served on a sizzling platter with grilled onions, peppers, tomato, jalapeño, guacamole, pico de gallo, topped with ranchero sauce, served with black beans, mexican rice and piping hot flour tortillas or corn on the side.

Your choice of:

Grilled Chicken Breast...\$24.98	Carne Asada...\$25.98
Sautéed Vegetables...\$23.98	Garlic Prawns or Blackened Prawns with tomatillo sauce...\$27.98

BAJA FAVORITES

BAJA'S BLACKENED BURRITO: A large flour tortilla stuffed with blackened chicken breast, blackened prawns, rice and jack cheese. Served with black beans and a tomatillo sauce, avocado, and crema fresca...\$26.98...**Make it spicy with grilled jalapenos and grilled onions...\$2.25**

GREEN BURRITO: Flour tortilla filled with grilled chicken and jack cheese. Smothered in tomatillo sauce and served with rice, refried beans, guacamole, sour cream and pico de gallo...\$21.98 Substitute Carne Asada...\$23.98

BLACKEND FISH OF THE DAY: An 6oz filet of fresh fish rubbed with special blackening spices and herbed butter, served with tropical rice and sautéed spinach...**Market Price**

FRESH CATCH TACOS: Sautéed fresh fish (ask your server what is in the net), topped with cabbage, avocado, and tropical mango salsa. 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 sauce, shredded cabbage, and pico de gallo with a baby greens salad on the side...\$24.98

THERESA'S HANDMADE TAMALES: Hand made fresh every day. Served in corn husk with your choice of Chile Verde Pork with Tomatillo sauce, Chicken Breast with Mole Negro Sauce, or Vegetable with Tomatillo Sauce. Served with refried beans and mexican rice, pico de gallo, sour cream, and guacamole...\$23.98

GUADALAJARA CARNITAS: An authentic Guadalaran dish with chunks of slow cooked pork drizzled in achote sauce and served in a cast iron skillet. Accompanied by chopped onions, cilantro, guacamolito, habanero sauce, queso fresco, pico de gallo, sour cream, and warm corn or flour tortillas...\$25.98

CHILE VERDE EN MOLCAJETE: Tender pork simmered in tomatillo sauce served with black and refried beans, mexican rice, pico de gallo, guacamole, sour cream and flour or corn tortillas...\$25.98

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 and refried beans...\$23.98

SOUTHWEST CHICKEN PASTA: Strips of grilled chicken breast and fettuccini tossed in a sundried-tomato cream sauce with shaved parmesan and garlic bread...\$24.98

LOS MARIACHIS CARNE ASADA: Tender sliced New York strip, marinated in achote chilies and cilantro, served with mole sauce, grilled vegetables and a chile relleno...\$39.98

GOURMET ENCHILADAS

ENCHILADAS SUISSAS: Two flour tortillas filled with grilled chicken, sautéed onions, bell peppers and melted jack cheese. Topped with tomatillo sauce and finished with queso fresco, crema fresca and avocado slices. Served with mexican rice and black beans...\$23.98

MOLE PUERCO NEGRO YUCATAN: Two corn tortillas filled with tender slow roasted pork in a mole negro sauce topped with jack cheese. Served with refried beans and tropical rice...\$23.98

TROPICAL MANGO: Two corn tortillas filled with grilled chicken and smothered in our fresh tropical mango sauce, mango salsa and jack cheese. Served with refried beans and tropical rice...\$24.98

ROSEMARY CHICKEN: Two corn tortillas filled with grilled rosemary chicken and topped with cheddar cheese and our rosemary sauce. Served with refried beans and mexican rice...\$23.98

COCHINITA PIBIL YUCATAN: Two corn tortillas filled with slow roasted citrus pork yucatan style, topped with jack cheese, and guajillo mole rojo. Served with refried beans and mexican rice...\$23.98

WILD MUSHROOM, SPINACH AND CHICKEN: Two corn tortillas filled with chicken breast, sautéed spinach and wild mushrooms. Topped with jack cheese, house-made tomatillo sauce, crema and queso fresco. Served with black beans...\$23.98

CABO SAN LUCAS: Two flour tortillas filled with sautéed spinach and shrimp in a roasted garlic cream sauce, topped with jack cheese. Served with refried beans and mexican rice...\$27.98

OAXACAN SKILLETS

Served in a sizzling skillet with mexican rice and refried beans!

PRAWN SCAMPI: Sautéed jumbo prawns, Baja Scampi Style or Spicy Scampi El Diablo Style, served with your choice of tortillas on side...\$26.98

BACON WRAPPED PRAWNS: Grilled jumbo prawns wrapped in applewood smoked bacon with a tropical BBQ sauce...\$26.98

CHICKEN MOLE YUCATAN COMAL: Chicken breast baked in mole negro with red and green peppers, onion, and crema fresca. Served with black beans, mexican rice and your choice of tortillas on side...\$25.98

CLASSIC COMBINATIONS

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

One item...\$18.98 Two items...\$22.98 Three items...\$24.98 Four items...\$26.98

ENCHILADAS

Three cheese
Chile ancho (marinated beef)
Grilled chicken breast
Sautéed vegetable
Chile verde

TACOS (soft or crispy)

Chile ancho (marinated beef)
Grilled chicken breast
Carne asada...**Up charge per item...\$2.25**
Crispy carnitas
CHILE RELLENO...Up charge per item...\$3.25

Many of our dishes are garnished with onions, tomatoes, cilantro, cheese, 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