



## Aperitivos Del Mar

- \*Ceviche de Pescado
- \*Ceviche de Camaron  
Ceviche de Pulpo
- \*Ceviche de Ahi
- \*Trio de Ceviche – *Your choice of Camaron, Pulpo, Pescado or Ahi*
- \*Tostadas de Ceviche de Pulpo – *three small tostadas*
- \*Tostadas de Ceviche de Camaron – *three small tostadas*

## Antojitos

**Sabor a Provincia** *Two Empanadas, two small Quesadillas, two Taquitos, two Sopos.*

- \* **Quesadilla del Mar** *Stuffed with Monterey Jack cheese served with guacamole, sour cream and your choice of:*  
**Shrimp                      Crab                      Lobster**
- \* **Quesadilla** *Stuffed with Monterey Jack cheese, served with guacamole, sour cream and your choice of:*  
**Grilled Chicken                      Carne Asada                      Carnitas**
- \* **Plato de Tacos de Camaron** *Four shrimp tacos on flour tortillas prepared Ensenada style.*
- Plato de Tacos Crispy** *Five Javier's crispy chicken, or beef tacos.*
- \* **Plato de Tacos Soft** *Five Javier's soft chicken, grilled steak or carnitas tacos.*  
**Grilled Chicken                      Carne Asada                      Carnitas**
- Totopos de la Casa** *with Monterey Jack cheese, refritos, guacamole and sour cream, with a choice of chicken, shredded beef or chorizo.*
- \* **Totopos de Mariscos** *with black refritos, Monterey Jack cheese, shrimp and fresh Dungeness crab, topped with chopped green onions.*
- Taquitos** *Your choice of chicken or shredded beef taquitos, served with avocado sauce, cotija cheese, sour cream and garnished with radish, onion and cilantro.*
- Queso Fundido** *Melted Monterey Jack cheese with sautéed onions, mushrooms, topped with chorizo and chipotle chile. Served with warm tortillas.*

## Guacamole

~ extra charge for substitutions ~

*\*Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shell stock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.*

## Single Malt Scotch Whiskey

### Auchentoshan "Three Wood"

*Lowlands Whiskey at least 10 years in Bourbon Wood*

### The Balvenie 17 Year "Double Wood"

*Pale golden with flavors of oak, heather lemon and orange peel.*

### Dalmore 18 Year

*Flavors of orange, chocolate, flowers and spice.*

### The Glenlivet 18 Year

*Sweet and bitter flavors of flowers, spices and oak.*

### Highland Park 12 Year

*Smokey "garden bonfire" sweetness, heathery, malty with a hint of Sherry.*

### Lagavulin 16 Year

*Full, smooth, firm and warming. An abundance of sea spray and peat smoke.*

### Oban 14 Year

*A faint hint of seaweed, aromatic, smooth and appetizing.*

### The Macallan 15 Year

*A rich straw color, a sublime full aroma with a hint of cinnamon and rose.*

### The Macallan 18 Year

*Amber with notes of honey, butter-scotch and rich sherry flavors.*

### The Macallan 25 Year

*Rich spice, cinnamon, wood smoke, dried fruits, citrus, full sherry.*

### The Macallan Rare Cask

*A tantalizing Single Malt, quiet vanilla deep notes, beautifully balanced ginger, cinnamon and clove with a warm finish*

### The Macallan Reflexion

*Bold and full bodied, Reflexion is a celebration of floral and vanilla notes, punctuated with fresh apples and apricots*

### Red Breast 21 Year Old (Irish Whiskey)

*Soft vanilla sherry nuttiness with a creamy mouth-feel*

### Talisker 10 Year

*Amber red, smokey, malty sweet with a spicy finish.*

### Glenmorangie Extremely Rare 18 Year

*Rich, rounded and sweet with a dried and complex floral finish.*

# Martinis

## Noche Azul

*Hpnotiq, Skyy Raspberry, Agave Nectar, a squeeze of lemon*

## Martini de Pera

*Grey Goose Pear, St. Germain, Agave Nectar, a squeeze of lemon and orange juice*

## Newport Sunset

*Malibu Rum, Patron Silver with orange, cranberry and pineapple juice*

## Bikini Martini

*Titos Vodka, Malibu Rum and pineapple juice*

## Banana Nut Martini

*Bailey's Irish Cream, Cream of Banana and Frangelico*

## Martini de Chocolate

*Stoli Vanilla, Frangelico, Kahlua and a splash of half and half*

## Martini de Café con Leche

*Patron XO Café and Tres Leches Cream with a hint of cinnamon*

## The Black Mamba

*Skyy Raspberry Vodka, Malibu Rum, Chambord, pineapple, and orange juice*

## Diamante Negro

*Maestro Dobel Tequila, Agave Nectar, fresh lime juice with a black salt rim*

## El Silencio

*El Silencio Mezcal, honey and fresh lime juice*

## Javier's Martini

*Stoli Elite Vodka shaken frosty with green olives*

# Margaritas

*Hand shaken and served on the rocks.*

## Javier's

*A blend of Patron Reposado Tequila, Grand Marnier, Triple Sec and sweet & sour.*

## Casa

*El Jimador Blanco Tequila, served on the rocks.*

## Fruit

*Jimador Blanco with your choice of mango or strawberry.*

## Marcos Mexican

*A blend of Casa Dragones Silver Tequila, Cointreau and freshly squeezed lime juice.*

## Flaca

*A blend of Patron Silver Tequila, Cointreau, lime juice and a splash of Soda water.*

## Guayaba

*A blend of DesMadre Reposado Tequila, lime juice, agave nectar and fresh guayaba*

## Aroma de Mujer

*A blend of Silver Tequila and Chambord.*

## Organica

*A Blend of Azuñia Reposado Tequila, Organic Agave Nectar and freshly squeezed lime juice.*

## Tamarindo

*A blend of Reposado Tequila, Tamarindo, Agave Nectar and freshly squeezed lime juice.*

## Jalapeño

*A Blend of Reposado Tequila, St. Germain, Agave Nectar, freshly squeezed lime juice and a splash of orange juice.*

## Pepino

*A Blend of Silver Tequila, Agave Nectar, freshly squeezed lime juice and cucumbers.*

## Granada

*A Blend of Corralejo Silver Tequila, Pomegranate Liqueur, sweet & sour, splash of orange juice.*

## Piña

*A Blend of Reposado Tequila, Agave Nectar, lime juice, St. Germain and fresh pineapple.*

## Paloma

*A blend of Casa Noble Reposado Tequila and Squirt*