



## Aperitivos Del Mar

Ceviche de Pescado	\$22
Ceviche de Camaron	\$22
Ceviche de Pulpo	\$22
Ceviche de Ahi	\$22
Trio de Ceviche - <i>Your choice of Camaron, Pulpo, Pescado or Ahi</i>	\$55
Tostadas de Ceviche de Pulpo - <i>Three small Tostadas</i>	\$24
Tostadas de Ceviche de Camaron - <i>Three small Tostadas</i>	\$24
Guacamole	\$10

## Antojitos

Sabor a Provincia - <i>Two Empanadas, two small seafood Quesadillas, two Taquitos, two Sopas</i>	\$38
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### Quesadilla del Mar

Shrimp \$22      Crab \$28      Lobster \$28

### Quesadilla

Grilled Chicken \$22      Angus Prime Skirt Steak \$24      Carnitas \$22

*Plato de Tacos de Camaron - <i>Four shrimp tacos on flour tortillas prepared Ensenada style</i>	\$32
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*Plato de Tacos Crispy - <i>Four Javier's crispy chicken, or beef</i>	\$28
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*Plato de Tacos Soft - <i>Four Javier's chicken, grilled steak or carnitas</i>	\$32
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Totopos de la Casa - <i>Melted cheese, refritos, guacamole and sour cream, with choice of chicken, shredded beef or chorizo</i>	\$18
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Totopos de Mariscos - <i>Melted cheese, black beans, shrimp &amp; Dungeness crab, topped with chopped green onions</i>	\$25
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Taquitos - <i>Chicken or shredded beef</i>	\$15
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Queso Fundido - <i>Melted cheese with sautéed onions, mushrooms, topped with chorizo and chipotle chile. Served with warm tortillas</i>	\$15
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\* Available In Bar Only

~ 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

<b>The Balvenie 17 Year "Double Wood"</b>	\$22
<i>Pale golden with flavors of oak, heather lemon and orange peel</i>	
<b>Dalmore 18 Year</b>	\$35
<i>Flavors of orange, chocolate, flowers and spice</i>	
<b>The Glenlivet 18 Year</b>	\$18
<i>Sweet and bitter flavors of flowers, spices and oak</i>	
<b>Highland Park 18 Year</b>	\$25
<i>Smokey "garden bonfire" sweetness, heathery, malty with a hint of Sherry</i>	
<b>Lagavulin 16 Year</b>	\$20
<i>Full, smooth, firm and warming. An abundance of sea spray and peat smoke</i>	
<b>Oban 14 Year</b>	\$18
<i>A faint hint of seaweed, aromatic, smooth and appetizing</i>	
<b>The Macallan 15 Year</b>	\$27
<i>A rich straw color, a sublime full aroma with a hint of cinnamon and rose</i>	
<b>The Macallan 18 Year</b>	\$45
<i>Amber with notes of honey, butter-scotch and rich sherry flavors</i>	
<b>The Macallan Rare Cask</b>	\$60
<i>A tantalizing single malt with quiet vanilla notes, beautifully balanced ginger cinnamon and clove with a warm finish</i>	
<b>The Macallan 25 Year</b>	\$250
<i>Rich and robust, this bright amber colored whiskey gives a flavour explosion of fruit, vanilla and wood smoke</i>	
<b>The Macallan Reflexion</b>	\$275
<i>Bold and full bodied, Reflexion is a celebration of floral and vanilla notes, punctuated with fresh apples and apricots</i>	
<b>Red Breast 21 Year Old (Irish Whiskey)</b>	\$35
<i>Soft vanilla sherry nuttiness with a creamy mouth-feel</i>	
<b>Glen Grant 18 Year</b>	\$22
<i>Deeply layered, rich and vibrant whiskey delivers intricate flavors of malted caramel, vanilla, and raisins with a long, sweet and spicy finish</i>	
<b>Talisker 10 Year</b>	\$14
<i>Amber red, smokey, malty sweet with a spicy finish</i>	
<b>Glenmorangie Extremely Rare 18 Year</b>	\$25
<i>Rich, rounded and sweet with a dried and complex floral finish</i>	
<b>Glen Scotia Victoriana</b>	\$20
<i>Sweet and concentrated start with jammy black currant fruitiness</i>	

## Martinis

<b>Noche Azul</b>	\$17
<i>HpnotiQ, Skyy Raspberry, Agave Nectar, a squeeze of lemon</i>	
<b>Martini de Pera</b>	\$17
<i>Grey Goose Pear, St. Germain, Agave Nectar, a squeeze of lemon and orange juice</i>	
<b>Newport Sunset</b>	\$17
<i>Malibu Rum, Don Julio Silver with orange, cranberry and pineapple juice</i>	
<b>Bikini Martini</b>	\$17
<i>Titos Vodka, Malibu Rum and pineapple juice</i>	
<b>Banana Nut Martini</b>	\$17
<i>Kerry Gold Irish Cream, Cream of Banana and Frangelico</i>	
<b>Martini de Chocolate</b>	\$17
<i>Stoli Vanilla, Frangelico, Kahlua and a splash of half and half</i>	
<b>Martini de Café con Leche</b>	\$17
<i>Patron XO Café and Kerry Gold Irish Cream with a hint of cinnamon</i>	
<b>Diamante Negro</b>	\$17
<i>Maestro Dobel Tequila, Agave Nectar, fresh lime juice with a black salt rim</i>	
<b>Javier's Martini</b>	\$18
<i>Elyx Vodka shaken frosty with green olives</i>	
<b>El Silencio</b>	\$17
<i>El Silencio Mezcal, honey and fresh lime juice</i>	
<b>Louis XIII De Rémy Martin</b>	
<i>ONE CENTURY IN A BOTTLE: Each decanter takes four generations of Cellar Masters over 100 years to craft.</i>	
<i>A fireworks of aromas. Floral, spice, fruit, wood and nut dimensions, this has unparalleled complexity and an extremely long finish of up to one hour</i>	
<i>One half ounce</i>	\$100
<i>One ounce</i>	\$200
<i>Two ounces</i>	\$400

## Margaritas

*Hand shaken and served on the rocks.*

	GLASS
<b>Javier's</b> <i>A blend of Patron Reposado Tequila, Grand Marnier</i>	\$17
<b>Casa</b> <i>El Jimador Blanco Tequila, Cointreau, served on the rocks</i>	\$14
<b>Fruit</b> <i>Jimador Blanco with your choice of mango or strawberry</i>	\$14
<b>Marcos Mexican</b> <i>A blend of Casa Dragonos Silver Tequila, Cointreau and freshly squeezed lime juice</i>	\$18
<b>Flaca</b> <i>A blend of Patron Silver Tequila, Cointreau, lime juice and a splash of Soda water</i>	\$16
<b>Guayaba</b> <i>A blend of DesMadre Reposado Tequila, lime juice, agave nectar and fresh guayaba</i>	\$16
<b>Aroma de Mujer</b> <i>A blend of Silver Tequila and Chambord</i>	\$16
<b>Organica</b> <i>A Blend of Azuñia Reposado Tequila, Organic Agave Nectar and freshly squeezed lime juice</i>	\$16
<b>Tamarindo</b> <i>A blend of Reposado Tequila, Tamarindo, Agave Nectar and freshly squeezed lime juice</i>	\$16
<b>Jalapeño</b> <i>A Blend of Reposado Tequila, St. Germain, Agave Nectar, freshly squeezed lime juice and a splash of orange juice</i>	\$16
<b>Pepino</b> <i>A Blend of Silver Tequila, Agave Nectar, freshly squeezed lime juice and cucumbers</i>	\$16
<b>Granada</b> <i>A Blend of Corralejo Silver Tequila, Pomegranate Liqueur, sweet &amp; sour, splash of orange juice</i>	\$16
<b>Piña</b> <i>A Blend of Reposado Tequila, Agave Nectar, lime juice, St. Germain and fresh pineapple</i>	\$16
<b>Paloma</b> <i>A blend of Casa Noble Reposado Tequila and Squirt</i>	\$16