

CRUDOS

SHRIMP AGUACHILE 23 (s)
lime cured mexican white shrimp, spicy citrus broth,
farmers market tomato, cucumber, avocado, red onion, cilantro

ANTOJITOS

GUACAMOLE 14
avocado, spicy pepitas, pico de gallo, cotija cheese

QUESO FUNDIDO 15
queso fundido, chorizo, rajas poblanas, flour tortillas

PULPO 23
crispy octopus, jalapeño, mint, ai-oli, brussels sprouts,
piloncillo glaze, macadamia nuts, jalapeño & fresno pepper garnish

SALADS

PALENQUE SALAD 14
spring mix, cherry tomatoes, pepitas, cotija cheese, cucumber,
house chili balsamic vinaigrette add: chicken 6 steak 8 shrimp 9

ENTREES DEL MAR

SALMON AL PASTOR 33
al pastor marinated salmon filet, pineapple pico de gallo,
creamy polenta, pineapple glaze

ZARANDEADO 35
grilled branzino, chilaca ai-oli, fresh greens, lime, rice and beans

MARISCOS CHILE RELLENO 33
masa crusted chile, melted cheese, mexican shrimp, scallops,
lobster, aji amarillo sauce, tobiko

DE LA TIERRA / CORTES

MAR Y TIERRA 48
8oz New York strip, mashed potatoes, garlic shrimp,
sauteed mushrooms,charred broccolini, chipotle cream,
watercress salad

CARNE ASADA 43
achiote marinated prime steak, onion soubise,
shishito peppers, morita aioli, potatoes, warm tortillas

STEAK TAMPIQUEÑA 53
16 oz bone in ribeye, refried beans, cheese enchilada,
grilled mexican onions, pico de gallo, warm tortillas

PLATOS CASEROS

FAJITAS 28
sautéed poblano mixed peppers, onions, butter, sour cream,
mexican rice and beans, guacamole, flour or corn tortillas
choice of chicken or steak add: shrimp or combo 31

ENCHILADAS 22
salsa verde, monterey jack cheese, sour cream,
red onion arugula salad, cotija cheese

ENCHILADAS DE POLLO 26 (vg)
salsa verde, chicken tinga, monterey jack cheese, sour cream,
red onion arugula salad, cotija cheese, rice and beans

SIDES

mexican rice 5 refried beans 5 chile oil 2
avocado 5 habanero salsa 2 palenque side salad 7

DESSERT add: any dessert “a la mode” featured ice cream 5

TRES LECHES 14
white sponge soaked in three milk cake,
topped with fresh fruit, lemon zest

CHURROS CON CHOCOLATE 14
golden brown churro, cinnamon sugar,
chocolate dipping sauce, strawberry

TUNA TIRADITO 23
sashimi grade tuna thinly sliced, umami soy dressing, pickled chilies,
spicy peanuts, red onion, flower crisps

BAJA FRESH CEVICHE 22
local striped bass, cucumber, green mango, red onion, avocado,
fresh citrus, habanero, black lime, tostadas

CRISPY BEEF TACOS DORADOS 16
braised shredded beef, spicy guajillo sauce,
mexican cream, shredded aged cheddar, scallions
add: avocado 2

PUERTO NUEVO LOBSTER QUESADILLA 33
main lobster meat sauteed in butter, poblano peppers, onions,
melted monterey cheese, tzatziki, mix greens

HUARACHE DE CAMPO 16 (vg)
refried beans, sauteed vegetable, ricotta and cotija cheese,
fried onions, charred peppers
add: chorizo 4 oyster mushrooms 5

POBLANO CAESAR 18
poblano pepper caesar dressing, baby gems, parmesan,
lemon zest, tortilla strips add: chicken 6 steak 8 shrimp 9

CAMARONES A LA DIABLA 33
sautéed white shrimp, spicy habanero garlic butter sauce,
mexican rice, market vegetables

CALLOS DORADOS 35
pan seared scallops, roasted garlic habanero cream sauce, fideo,
parmesan cheese, grilled broccolini, crispy bacon, toasted bolillo

FISH TACOS 26
two fish tacos, beer battered, cole slaw,
chipotle ai-oli, pico de gallo, rice & beans

BEEF BARBACOA 31
braised beef, consommé, accouterments,
mexican rice, beans, warm tortillas

CARNITAS 29
confit natural pork, jalapeños, house pickles,
mexican rice, beans, salsa cruda,
rice and beans, warm tortillas

POLLO CON CREMA CHIPOTLE 26 (s)
confit mary’s chicken, crispy chicken skin,
chipotle cream, fried shallots, broccolini,
crema, mexican rice

ENCHILADAS MAZATLÁN 29
roasted bell pepper salsa, shrimp, monterey jack cheese,
sour cream, red onion arugula salad, cotija cheese,
rice and beans

ENCHILADAS PUERTO NUEVO 32
roasted bell pepper salsa, lobster, monterey jack cheese,
sour cream, red onion arugula salad,
cotija cheese, rice and beans

*the consumption of raw cooked meats, shellfish or eggs
may increase your risk of foodborne illness*

* (vg) vegetarian (s) spicy

SPECIALTY DRINKS

MAYAN PITAYA 16
el silencio mezcal, lemon, dragon fruit, aperol

FRIDA’S MAGGIE 16
patron silver pineapple chipotle infused, lime, agave, pineapple

ZONA ROSA 17
ketel one vodka, orgeat, lemon, grenadine, peychaud's bitters

SANDIA PEPINO 17
lunazul silver, watermelon & cucumber juice, house citrus,
agave, chile rim

SPICY DIABLO 17
don julio silver, cassis, lime, ginger, spicy bitters, soda

OAXACAN LOVER 17
union mezcal, lemon, pineapple, simple,
egg white, spicy bitters *has egg white

SUAVECITO 17
union mezcal, lime, pineapple, strawberry

LA PALOMA 18
don julio silver, lime, grapefruit soda

PALENQUE MARGARITA 15
lunazul silver, house citrus, agave
Strawberry, hibiscus or mango add 4

GUAVA-MENTE 17
patron silver, lime, guava, grapefruit soda

DEMOLEDOR OLD FASHION 17
elijah craig whiskey, demerara, chocolate mole bitter

HOUSE OAXACA OLD FASHIONED 18
casamigos reposado tequila, illegal mezcal, demerara,
angostura & orange bitters

CHILE PEPINO 17
lunazul, lime, simple, cucumber & jalapeno juice

TAMARINDO NEGRONI 17
don julio silver, tamarind infused sweet vermouth,
campari, orange peel

TORO BRAVO MOJITO 17
Bacardi white rum, lime, simple, mint, watermelon red bull

MARGARITA SAMPLER 35
enjoy a delicious sampler of our most popular margaritas
sandia pepino/ mango/ hibiscus

PATRON TREE 60
4 margaritas served on our mini patron bottles sampling our
classic margarita, strawberry, guava, & mango

BEER TAP / BOTTLED

Draft Modelo Especial 10
Modelo ? Modelo Negra ?
Corona 10 Pacífico 10 Blue Moon 10
Dos XX Lager 10
Offshoot Relax Hazy IPA 11
Scrimshaw Pilsner 10
Rotating non alcoholic 7
Michelada +2 Chelada +1

WINES

BUBBLES

Chandon Brut Split 15
Chandon Brut Rose Split 15
La Marca Prosecco 14 / 42
Veuve Clicquot Champagne Brut 160
Moet Chandon Nectar Imperial Rose 160
Moet Chandon Nectar Imperial Rose Split 22
Moet Chandon Imperial Brut 160

WHITES

Whitehaven Sauvignon Blanc Marlborough 58
Raeburn Chardonnay Russian River 14 / 56
Trefethen Chardonnay Napa Valley 60
Newton Chardonnay Napa Valley 120
Brancott Sauvignon Blanc 12 / 48

REDS

Borsao Garnacha Campo de Borja 42
Daou Cabernet Sauvignon 75
Numanthia Termes Red Wine, Spain 14 / 55
The Forager Pinot Noir Willamette Valley 15 / 60
LaPostolle Cabernet Sauvignon Valle de Rapel 46
Skyside Cabernet Sauvignon North Coast 14 / 55
Newton Cabernet Sauvignon Napa Valley 146
Papillon Orin Swift Red Wine California 150
Louis M. Martini Cabernet Sauvignon Napa Valley 80

REFRESHMENTS

Mexican Coca Cola Products 6
Jarritos and Flavors 6
House Brewed Coffee 4 Espresso Based Coffee 5
Featured Sparkling & Still Bottled Water 6
Agua Fresca 6 - ask our server about the featured flavor
Red Bull Energy drink and flavors 6

CORDIALS

Graham’s 10 yr old tawny 17
Licor 43
Orange 9
Fernet 9
Pajarote Ponche flavors 9
Ginger - Guayaba - Tamarind
Aperol 9
Campari 9
Chartreuse 9

SELTZER

White Claw flavors 10