



LUNCH MENU

12:00PM—4:00PM

SNACKS

ROASTED BAR NUTS \$8
 Rosemary | Brown Sugar | Chipotle

MARINATED OLIVES \$8
 Marinated Cheese | Roasted Grapes

CHIPS AND SALSAS \$8
 Chipotle | Tomatillo | Charred

STARTERS

SEASIDE CHOWDER \$15
 Baby Clam | Bay Shrimp | White Fish | Applewood
 Smoked Bacon | Chives

BAJA SEAFOOD COCKTAIL \$18
 Octopus | Crab | Clam | Shrimp | Avocado | Spicy
 Tomato Clam Sauce | Tortilla Chips

VESPERA WINGS \$10
 House made Buffalo Sauce | Blue Cheese Dressing

14" QUESADILLA \$14

STREET TACO (2) \$14

TORTA \$16

Served w/ Choice of Tajin Fries or Charro Beans

Choice of
 PORK CARNITAS
 Salsa Verde | Cilantro | Onion | Shaved Tomatillo | Mustard Greens | Lime

BIRRIA
 Grilled Cheese | Pickled Onion | Cilantro | Arbol Salsa |

CHICKEN TINGA
 Grilled Cheese | Sweet Morita Salsa | Shaved Onion | Cilantro | Avocado Salsa

BAJA FISH TACO
 Avocado Salsa | Mustard Greens | Salsa Macha | White Sauce | Tangy Corn Dust

VEGGIE TACO OF THE DAY **V**
 (See Server)

BURGER TORTA \$21

House Blend Beef Patty | Gem Lettuce | Avo Smash | Tomato | Shaved Onion | Cheddar Cheese
 Vespera Sauce | Telera Roll

SALADS

BABY GEM SALAD \$17 **V**
 Shaved Onion | Pepitas | Cotija | Tortilla Strips | Egg | Creamy Cilantro Dressing

(MAKE IT A CHICKEN WRAP \$21)

VESPERA CHOPPED SALAD 18 **V***
 Shredded Kale | Chopped Gem Lettuce | Mustard Greens | Diced Tomato | Onion
 Black Bean | Corn | Pumpkin Seed | Radish | Vegan Agave Chipotle Dressing

BAJA FRUIT CART

STREET FRUIT SALAD \$14 **V***
 Pineapple | Cucumber | Mango | Watermelon | Jicama | Chamoy | Tajin | Lime

BIONICO (Fruit Parfait) \$8
 Diced Seasonal Fruit | Mexican Yogurt | Coconut | Pecans | Raisin | Hot Honey

ESCAMOCHA (Fruit Cocktail) \$8
 Seasonal Diced Fruit | Sweetened Condensed Milk | Orange Juice

SIDES

STREET CORN CUP \$8 **V**
 Hot Sauce | Lime Mayo | Tajin | Queso Fresco | Pickled Onion | Tangy Corn Dust

CHARRO BEANS \$8
 Pinto Beans | Pickled Onion | Cotija

TAJIN FRIES \$8 **V***

Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server if you have food allergies or require special food preparation and we will be happy to accommodate your needs.

V - Vegetarian , V* - Vegan

An 18% gratuity charge may be added to parties of 6 people or more.



CRAFT COCKTAILS

CENTRAL COAST FASHION 16
Elijah Craig Bourbon, Amaro Nonino

HOTEL HOUND/ SALTY PUP 15
Re-Find Vodka, Grapefruit Juice

MOORE LEMONADE 15
*Elijah Craig Bourbon, Dry Orange Curacao,
Lemon Juice, Simple Syrup*

PALOMA 16
*Mezcal or Tequila, Lime Juice, Grapefruit Juice,
Agave, Grapefruit Sparkling Water*

SLO LIFE 16
*Goslings Dark Rum, Campari, Lime Juice,
Demerara Syrup, Pineapple Juice*

DRAFT CRAFT BEER 8

805 BLONDE ALE
Firestone Walker, Paso Robles, CA 4.7% ABV

CALI-SQUEEZE HEFEWEIZEN
SLO brewing, San Luis Obispo, CA 5.4%ABV

CHIEF'S PEAK IPA
Topa Topa Brewing, Ventura, CA 7% ABV

SANTA BARBARA CITRUS
Figueroa Mountain Brewing, Paso Robles, CA 5% ABV

LUPONIC DISTORTION
Firestone Walker, Paso Robles, CA 5.9% ABV

SCRIMSHAW PILSNER
North Coast Brewing, Fort Bragg, CA 4.5% ABV

MIND HAZE NEW ENGLAND STYLE IPA
Firestone Walker, Paso Robles, CA 6.2% ABV

PORTER
Founder's Brewing, Grand Rapids, MI 6.5% ABV

WINE BY THE GLASS

BUBBLES
LAETITIA CUVÉE, Brut CA 18
LA MARCA, Prosecco, IT 14

ROSE WINES
OPOLO, CA 12
TOLOSA, CA 14

WHITE WINES
TALLEY ESTATE, Chardonnay, CA 16
TOLOSA, Chardonnay, CA 17
WOLFF, Chardonnay, CA 15
J DUSI, Pinot Grigio, CA 12
BRANDER, Sauvignon Blanc, CA 12
NAUTILUS, Sauvignon Blanc, NZ 13

RED WINES
ANCIENT PEAKS, Cabernet Sauvignon, CA 13
DAOU VINEYARDS, Cabernet Sauvignon, CA 16
HAHN, Pinot Noir, CA 14
WOLFF, Pinot Noir, CA 16
HEROE, Primitivo, CA 13
ANDREW MURRY, Syrah, CA 13

CANNED CRAFT BEER 9

M. SPECIAL
M. Special Brewing Co., CA 4.7% ABV

ALLAGASH WHITE
Allagash Brewing Co., ME 5.2% ABV

MANGO IPA
Barrelhouse Brewing Co., CA 6.2% ABV

DOS TOPAS
TOPA TOPA Brewing Co., CA 4.5% ABV