

pequín 
COASTAL COCINA

Brunch

Small Bites

Steel Cut Oatmeal (V*) 12

Chia & Flax Seed | Agave | Seasonal Fruit

Avocado Toast (V) 16

Chia & Flax Seed | Pea Shoot | Tomato | Radish | Chipotle Flakes | Poached Egg

Pequin Parfait Bionico (V) 12

Diced Seasonal Fruit | Coconut | Granola | Pecans | House Yogurt Blend | Hot Honey

Seasonal Fruit Plate (V*) 18

Tajin | Lime Agave

Seafood Pozole 18

Clam | Seabass | Shrimp | Heirloom Hominy

Huevos

Crab Benedict 32

Herb Crab Salad | Sliced Tomato | Poblano Hollandaise | Fresh Greens

Carne Asada con Huevos 38

Marinated Beef Flank | 2 Eggs Any Style | Charred Salsa | Potatoes

Huevos Rancheros (V) 28

Salsa Ranchera | Refried Beans | Queso Fresco | Red Onion | Crema | Tortillas

Smothered Omelet 24

Chihuahua Cheese | Salsa Verde | Linguica Sausage

Chilaquiles 28

Two Eggs Any Style | Totopos | Salsa Roja | Onion | Avocado | Crema | Queso Cotija

Tres Huevos 22

Three Eggs Any Style | Potatoes | Choice of Bacon or Sausage

Fried Chicken and Churros 32

Fried Egg | Mole Blanco | Fresh Churros

Ensaladas

Watermelon Tomatillo Salad (V) 16

Mint Dressing | Marinated Queso Fresco

Avocado Citrus Salad (V*) 18

Orange | Grapefruit | Avocado | Pea Tendrils | Heirloom Tomato | Pepitas | Citrus Vinaigrette

Baja Caesar (V) 16

Baby Romaine | Red Onion | Queso Fresco | Egg | Tortilla Strips | Cilantro Pepita Dressing

Tacos

Roasted Tri Tip Steak 14

Orange Pequin Salsa | Avocado Salsa | Pickled Onion | Cilantro

Marinated Baja Chicken 14

Guava Salsa | Jicama Slaw | Avocado

Swordfish al Pastor 16

Crispy Cheese | Gooseberry Salsa Boracha | Onion | Cilantro | Pineapple | Popping Candy

Local Pacific Shrimp 18

Poblano Sofrito | Melted Chihuahua Cheese | Brussels Slaw

Veggie Taco of the Month (V) 14

Ask your server about this month's offering

From the Conal

Churro Pancakes (V) 18

Cinnamon Sugar | Dulce de Leche Syrup

Tres Leches French Toast (V) 18

Salted Caramel | Whipped Cream

Torta Burger 22

House Blend Beef Patty | Pequin Sauce | Fried Egg | Bacon | Grilled Panela Cheese

Postres

Churros in a Cloud (V) 14

Guava | Chocolate Rose | Dulce de Leche

Cafe Ahogada (V) 10

Spiced Coffee | Mexican Chocolate Ice Cream | Piloncillo Syrup

V = Vegetarian, V* = Vegan

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.

An 18% gratuity charge will be added for parties of 6 or more.

Kid's Menu

Chips and Guac (V) 10
Classic Style

Steel Cut Oatmeal 12
Chia & Flax Seed | Agave | Seasonal Fruit

Cereal 8
Milk

Bluefin Tostada 8
Chipotle Truffle Mayonesa | Shallot | Avocado | Citrus Oil | Cilantro

Chicken Tenders (4) and Fries 12

Kid's Fruit Cup 10

Kid's Pancakes (2) 10
Buttermilk or Churro

Eggs and Bacon 12

Baja Caesar 10
Baby Romaine | Red Onion | Queso Fresco | Egg | Tortilla Strips | Cilantro Pepita Dressing

Dragonfruit Ceviche (V*) 16
Cucumber | Fresno Chili | Mango | Red Onion | Avocado | Leche de Tigre

Taco Pequeño (1) 10
Steak or Chicken | Choice of Beans, Rice, or Fries

Cheeseburger and Fries 14
Pickles | Cheddar Cheese

Mini Quesadillas (3) 14
Corn Tortilla | Cheese

