

pequín 
COASTAL COCINA

Lunch

Tostitos y Antojitos - Small Plates

Chef's Selection of Salsas (V*) 8

Seasonal Rotation | Fresh Tortilla Chips

Guacamole (V*) 10

Classico or Strawberry Herb

Bluefin Tuna Tostada 16

Chipotle Truffle Mayonesa | Shallot | Avocado | Citrus Oil | Cilantro

Pequin Wings 14

Alitas de Pollo | Pequin Sauce or Smoky Morita Pepper

Fried Brussels Sprouts 14

Whipped Queso Fresco | Bacon | Macha Shoyu | Hibiscus Tequila Glaze

Caldo y Ensaladas - Soup & Salads

Seafood Pozole Verde 14

Local Clam | Pacific Sea Bass | Baja Shrimp | Heirloom Hominy

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

Watermelon Tomatillo Salad (V) 16

Mint Dressing | Marinated Queso Fresco

Ceviches

Jumbo Lump Crab and Baja Shrimp Ceviche 18

Serrano Pepper | Onion | Tomato | Avocado | Cucumber | Cilantro | Aguachile Dressing

Coctel Rojo 18

Baja Shrimp | Local Clam | Crab | Octopus | Chilled Tomato Clam Broth | Avocado | Peanuts | Salsa Bruja

Dragonfruit Ceviche (V*) 16

Cucumber | Fresno Chili | Mango | Red Onion | Avocado | Leche de Tigre

Ceviche Flight 18

Sampling of All Three Ceviches

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 | Cilantro Lime Slaw

Veggie Taco of the Month (V) 14

Ask your server for this month's offering

Entrees

Pequin Burger 22

House Blend Beef Patty | Grilled Panela Cheese | LTO | Pequin Sauce

Bistec y Papas 42

Grilled Flank Steak | Chipotle Onions | French Fries | Cotija

Fried Chicken and Churros 32

Fried Egg | Mole Blanco | Fresh Churros

Sides

Frijoles de la Olla (V*) 8

Corn Esquites (V) 8

Grilled Seasonal Vegetables (V*) 8

Arroz Verde 8

Fries (V*) 8

Postres - Desserts

Churros in a Cloud (V) 14

Guava | Chocolate Rose | Dulce de Leche

Tres Leches Cinnamon Roll Bread Pudding (V) 12

Cinnamon Ice Cream | Salted Dulce de Leche

Cafe Ahogada (V) 10

Spiced Coffee | Mexican Chocolate Ice Cream | Piloncillo Syrup

Kahlúa Caramel Flan (V) 12

Sesame | Orange Zest

Plattos - Kid's Menu

Chips and Guac (V) 10

Classic Style

Bluefin Tostada 8

Chipotle Truffle Mayonesa | Shallot | Avocado | Citrus Oil | Cilantro

Chicken Tenders (4) and Fries 12

Avocado Citrus Salad (V) 10

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

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

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.

