

pequín

COASTAL COCINA

Dinner

5:30pm - 9:30pm

Small Plates

Baja Caesar \$14

Baby Romaine, Red Onion, Queso Fresco, Egg, Tortilla Strips, Baja Caesar Dressing

Papa Brava \$15

Chipotle Garlic Aioli, Spicy Tomato Sauce

Seared Panela \$14

Orange Curd, Citrus, Brioche

Smoked Beets \$18

Braised Beet Tops, Cabrales Espuma, Candied Walnuts, Pomegranate

Cauliflower Frita \$16

Cauliflower Hazelnut Romesco, Chimichurri

Frisee Citrus Salad \$14

Seasonal Citrus, Avocado, Pea Tendrils, Heirloom Tomato, Pepitas, Citrus Vinaigrette

Blistered Carrots \$16

Rosemary Carrot Purée, Harissa, Pepita Gremolata

Caviar \$78

Chicken Chicharon, Lemon, Crema

Baja Oysters

Dozen or ½ Dozen \$55/\$35
Leche Tigre

Shrimp & Grits \$28

Elote Street Corn Salad

Proteins

Central Coast Market Fish MP

Chive Cream Sauce

Roasted Half Hen \$33

Mary's Free-Range Chicken, Mole, Crema

Llano Seco Bone In Pork Loin \$48

Apple Mezcal Butter, Fennel Apple Slaw

Wagyu Picanha Steak \$48

Sirloin Cap, Black Garlic Agave Glaze

Grilled Lobster \$80

Citrus Brown Butter Vinaigrette, Citrus Segments

Braised Short Rib \$42

Ancho Demi-Glace

Desserts

Tres Leches Bread Pudding \$14

Old West Cinnamon Rolls, Cinnamon Ice Cream

Abuelita Chocolate Tart \$14

Spiced Mocha Espresso Tart

Pequin Cheesecake \$14

Market Fruit

Churros In A Cloud \$14

Chocolate, Dulce de Leche

pequín [peh-keen], noun

1. Chili pepper commonly used as a spice
2. 5-8 times hotter than a jalapeño



Ask your server about any dietary restrictions.