

Breakfast 7:00am - 11:00am

Entrees

California Breakfast Burrito \$17

Asada, Scrambled Eggs, Avocado Salsa, Sour Cream, French Fries. Wrapped in a Soft Flour Tortilla and Served with Roasted Salsa

Baja Omelet \$18

3 eggs, Roasted Bell Pepper, Onion, Tomato, Cheddar Cheese, Avocado, Pequín Salsa
Add Bacon or Sausage \$6

Avocado Toast \$22

Avocado, Poached Eggs, Shaved Radish and Sprouts, 805 Sourdough

Biscuits and Gravy \$20

Warm Biscuit, Sausage Gravy, Egg, Bacon, Jalapeño Jelly

Churro French Toast \$18

Brioche, Tres Leche Batter, Cinnamon, Sugar

Manchaca and Eggs \$20

Slow Roasted Pork, Potatoes, Pequín Salsa

Tres Huevos \$18

3 eggs any style, Potatoes
Served with your choice of Bacon or Chicken Sausage

Buttermilk Pancakes \$17

Powdered Sugar, Syrup, Served with Fresh Berries

Elite Continental Breakfast \$15

Choose Two Items: Steel Cut Oatmeal, Breakfast Pastry, Seasonal Fruit Plate,

Pequin Kids

must be 12 or under

Kids Pancakes \$12

Short Stack (2), Powdered Sugar, Syrup, Served with Fresh Berries

Kids Breakfast \$12

One egg, Bacon, Potatoes

Add a Side

Steel Cut Oatmeal \$10

Applewood Smoked Bacon \$8

Chicken Sausage \$8

Soyrizo \$8

Yogurt Parfait \$8

Breakfast Pastry \$6

Potatoes \$8

Toast \$4

Cereal \$6

Seasonal Fruit \$8

pequín [peh-keen], n.

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



Ask your server about any dietary restrictions.

Delivery fee \$5 plus 18% service charge

Quick Eats 11:00am - 9:30pm

Signature Plates

Boardwalk Fries \$16

French Fries smothered with Melted Cheddar, Cilantro, Onions, Sour Cream, Pequín Salsa. Choice of Chicken, Carnitas, or Carne Asada.

Baja Street Tacos (3) \$15

Pequín Salsa, Avocado Salsa, Onions, Cilantro. Choice of Carne Asada, Carnitas, or Pollo Ranchero

Fried Brussel Sprouts \$14

Whipped Queso Fresco, Bacon, Macha Shoyu. Hibiscus Tequila Glaze

Pequín Wings \$14

Pequín Sauce or Smoky Morita Pepper served with carrots & celery

Guacamole \$12

Strawberry Herb or Classico Served with Tortilla Chips

Kids Entrees

served with choice of fries or salad. Must be 12 or under

Kids Burger \$12

Smoked Bacon, Lettuce, Tomato, Cheddar Cheese,

Kids Baja Street Taco (2) \$12

Pequín Salsa, Avocado Salsa, Onions, Cilantro. Choice of Carne Asada, Carnitas, or Pollo Ranchero

Pequín Burger \$18

Pequín Sauce, Avocado, Applewood Smoked Bacon, Lettuce, Tomato, Cheddar Cheese, Side of Fries

Vespera Torta \$18

Slow Roasted Pork, Melted Panela, Lettuce, Tomato, Pickled Red Onion, Mayo, Pequín Salsa, Side of Fries

Quesadilla \$16

Pequín Salsa, Avocado Salsa, Soyrizo, Potato

Frisee Citrus Salad \$18

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

Baja Caesar \$16

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

Kids Quesadilla \$12

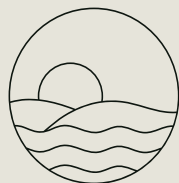
Pequín Salsa, Avocado Salsa, Soyrizo, Potato

Kids Chicken Tenders \$12

Breaded Chicken Tenders.

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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

Frisee Citrus Salad \$14

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

Blistered Carrots \$16

Rosemary Carrot Purée, Harissa, Pepita Gremolata

Shrimp & Grits \$28

Elote Street Corn Salad

Cauliflower Frita \$16

Cauliflower Hazelnut Romesco, Chimichurri

Proteins

Central Coast Market Fish \$44

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

Braised Short Rib \$42

Ancho Demi-Glaze

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

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Beverages

Signature Cocktails

Vespera Margarita \$16

Olmecca Altos Plata, Cointreau,
Fresh Lime, Light Agave, Black Salt.
Choice of Classic, Blood Orange,
Pomegranate, Watermelon

Make it a Cadillac +\$2

Tequila Sour \$16

Olmecca Altos Reposado, House Sour
Mix, Egg White

Mango Collins \$14

Vodka, Mango Puree, Fresh Lime, Fever
Tree Lime, Yuzu Soda

Kiwi Paloma \$16

Silver Tequila, Kiwi Reduction,
Grapefruit Bitters, Sparkling Water

Baja Mule \$16

Olmecca Altos Reposado Ginger Beer,
Lime

Hot Lips \$16

Silver Tequila, Mezcal, Pineapple, Fresh
Lemon, Vanilla
Spicy Serrano Tincture

Central Coast Fashion \$16

Elijah Craig Bourbon, Amaro Nonino

Moore Lemonade \$16

Elijah Craig Bourbon, Dry Orange
Curacao, Lemon Juice, Simple Syrup

SLO Life \$16

Goslings Dark Rum, Campari, Lime
Juice, Demerara Syrup, Pineapple
Juice

Wine By the Glass

Bubbles

LAETITIA CUVEE, Brut CA \$18

LA MARCA, Prosecco, IT \$14

White Wines

TALLEY, Chardonnay, CA \$16

TOLOSA, Chardonnay, CA \$17

WOLFF, Chardonnay, CA \$15

J DUSI, Pinot Grigio, CA \$12

BRANDER, Sauvignon Blanc, CA \$12

Rosé Wines

OPOLO, CA \$12

TOLOSA, CA \$14

Red Wines

ANCIENT PEAKS, Cab Sauv, CA \$13

DAOU, Cabernet Sauvignon, CA \$16

HAHN, Pinot Noir, CA \$14

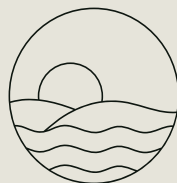
WOLFF, Pinot Noir, CA \$16

HEROE, Primitivo, CA \$13

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Draft Beer \$8

805 Blonde Ale

Firestone Walker, Paso Robles, CA 4.7% ABV

Modelo Especial

Mexican Pilsner style Lager, 4.4% ABV

Cali-Squeeze Hefeweizen

SLO brewing, San Luis Obispo, CA 5.4%ABV

Chief's Peak IPA

Topa Topa Brewing, Ventura, CA 7% ABV

Canned Beer \$9

M. Special

M. Special Brewing Co., CA 4.7% ABV

Allagash White

Allagash Brewing Co., ME 5.2% ABV

Non-Alcoholic

Mango Cooler \$8

Fever Tree Lime, Yuzu, Mango Puree, Fresh Lime

Piña Picante \$8

Fresh Pineapple, Lemon Juice, Vanilla, Spicy Serrano Tincture, Coconut Water

Soft Drinks \$5

Pepsi, Diet Pepsi, Sierra Mist, Root Beer

Juices \$6

Apple, Orange, Pineapple, Cranberry

Hot or Iced Tea \$5

Santa Barbara Citrus

Figueroa Mountain, Paso Robles, CA 5% ABV

Hopnosis

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

Mango IPA

Barrelhouse Brewing Co., CA 6.2% ABV

Dos Topas

TOPA TOPA Brewing Co., CA 4.5% ABV

Café Pequín \$6

Mexican single origin coffee

Café Latte/Cappuccino \$7

Mexican single origin coffee w/ steamed milk

Café Mocha \$7

Mexican single origin coffee w/ steamed milk and house made chocolate syrup

Americano \$7

Mexican single origin coffee

Mexican Hot Chocolate \$6

spiced chocolate w/ steamed milk

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