

# pequín

COASTAL COCINA

## Dinner

5:30pm - 9:30pm

### Aperitivos

#### Red Pozole \$12

braised pork shoulder, guajillo broth, cabbage, oregano, served with a tostada topped with crema, watermelon radish, micro cilantro

#### Cauliflower Frita \$16

cauliflower hazelnut romesco, chimichurri

#### Papas Brava \$15

fingerling potatoes, garlic aioli, spicy harissa, queso cotija

#### Chicken Taquitos \$16

guacamole, al pastor salsa, pickled onion, queso cotija, micro cilantro

#### Black Cod Crudo \$15

aquachile, cured black cod, cucumber, roasted corn, pequin chili flakes, smoked salt, micro cilantro

#### Raw Oysters

served on the half shell, apple cucumber mignonette  
Dozen \$40/Half Dozen \$22

#### Ceviche de Pescado \$14

locally sourced fish, tomato pico de gallo, micro cilantro, choice of verde or rojo salsa

#### Baja Caesar \$14

baja caesar dressing, baby romaine, red onion, queso cotija, egg, tortilla strips

### Platos Principales

#### Wagyu Picanha Steak \$48

6 oz sirloin cap, black garlic agave glaze, mashed potato, roasted asparagus, smoked salt, micro greens

#### Central Coast Market Fish \$MP

locally sourced sustainable market fish from Harford Seafood Company, pasilla cream sauce, choice of two sides

#### Smoked Santa Maria Tri-Tip Steak \$42

8 oz CAB tri-tip, pinto style beans, charred roma salsa, horseradish cream sauce, micro greens

#### Shrimp & Grits \$32

3 head on prawns, elote corn salad, grits, parmesan cheese, micro greens

#### Pequin Pork Chop \$38

14 oz double cut pork chop, 24 hour brine, apple mezcal butter, fennel apple slaw, house apple sauce

#### Roasted Chicken & Mole \$31

Mary's Organic chicken leg quarter, pequin mole, crema queso cotija, cilantro rice, pico de gallo, micro cilantro

#### Barbarcoa Enchiladas \$27

braised lamb, salsa barbarcoa, queso oxaca, crema, queso cotija, micro cilantro, cilantro rice, black beans

#### Vegetarian Mushroom Enchiladas \$27

foraged mushroom medley, salsa roja, queso oxaca, crema, queso cotija, micro cilantro, cilantro rice, black beans

### Desserts \$14

Tres Leches Bread Pudding  
Abuelita Chocolate Tart  
Fresas con Crema Cheesecake  
Churros In A Cloud

### Sides \$8

Seasonal Vegetables  
Fingerling Potatoes  
Mashed Potatoes  
Cilantro Rice  
Pinto Beans  
Black Beans

### 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.

parties of 6 or more are subject to an 18% automatic gratuity