

EL CAMINO

MON-THU 4-9PM / FRI 4-10PM / SAT 12PM-10PM / SUN 12PM- 7 PM

🌀 APPETIZERS 🌀

TOSTONES & GUACAMOLE 12.00 CRISPY PLANTAIN CHIPS, SALSA FRESCA, GUACAMOLE (GF) (VEG) ◊ EXTRA PLANTAIN CHIPS 6.00	QUESADILLA (GF) (VEG) 9.00 GRILLED, HAND MADE MASA TORTILLAS, FOUR MEXICAN CHEESES, CILANTRO, GUACAMOLE ◊ ADD SHRIMP* (GF) 4.00 ◊ ADD CARNE ASADA* (GF) 4.00 ◊ ADD SHREDDED CHICKEN (GF) 2.00 ◊ ADD MUSHROOMS & POBLANOS(GF)(VEG) 1.50
CEVICHE* (GF) 12.00 HALIBUT, SHRIMP, JALAPEÑO, MANGO, TOMATOES, RED ONIONS, GARLIC, CILANTRO SERVED WITH CORN TORTILLA CHIPS	DURAS Y SALSA (GF) (VEG) 6.00 HOUSE MADE CORN CHIPS AND SALSA MOLCAJETE
MEJILLONES EL CAMINO* 13.00 SAUTÉED PENN COVE MUSSELS, TOMATO, GARLIC, CREAM, ANCHO CHILE, TOASTED BREAD ◊ EXTRA BREAD 3.00	DURAS Y GUACAMOLE (GF) (VEG) 9.50 HOUSE MADE CORN CHIPS AND GUACAMOLE

🌀 SOUP & SALAD 🌀

ADD TO SALAD:

4 OZ. GRILLED WILD SOCKEYE SALMON* \$10 / GRILLED ALL NATURAL CHICKEN BREAST* \$6
4 OZ GRILLED HARRIS RANCH NATURAL SKIRT STEAK* \$8 / 5 GRILLED PRAWNS* \$8

ENSALADA VERDE (GF) (VEG) 10.00 ORGANIC FIELD GREENS, CREAMY LIME-CORIANDER DRESSING, PEPITAS, JICAMA, TORTILLA STRIPS	
BEET SALAD (GF) (VEG) 10.00 ORGANIC RED BEETS, POBLANO CHILES, AVOCADO, RED ONION, CILANTRO, QUESO FRESCO, ARUGULA,	
TORTILLA SOUP (GF) 12.00 CHICKEN STOCK, MEXICAN CHILES, GARLIC, TOMATO, TORTILLA STRIPS, QUESO FRESCO, AVOCADO, LIME, CREMA MEXICANA, ROASTED CHILE ANAHEIM, GRILLED BREAD ◊ ADD SHREDDED CHICKEN ALL NATURAL FREE RANGE CHICKEN 4.00	

🌀 HOUSE SPECIALTIES 🌀

BISTEC AL ESTILO CAPITALINO* 29.00

GRILLED HARRIS RANCH NATURAL SKIRT STEAK, CHEESE ENCHILADAS, MOLE COLORADITO

SALMÓN CON TAMARINDO* (GF) 26.00

GRILLED WILD SOCKEYE SALMON, TAMARIND GLAZE, MASHED SWEET POTATOES,
CIDER GREENS, TOMATO CALDILLO

CAMERONES A LA DIABLA* (GF) 17.00

SAUTÉED PRAWNS, CHAMPIÑÓN MUSHROOMS, SPICY TOMATO CHIPOTLE SAUCE,
SPANISH RICE, AVOCADO, TOSTADITAS

🌀 SANDWICHES/TORTAS 🌀

DE BISTEC* 17.00 GRILLED HARRIS RANCH NATURAL SKIRT STEAK, AVOCADO, TOMATO, ONION, ORGANIC GREENS, CHIPOTLE MAYO, CHIPS & SALSA	AHOGADA 12.00 CARLTON FARMS NATURAL PORK CARNITAS, REFRIED PERUANO BEANS, CREMA MEXICANA, SWIMMING IN A SPICY CHILE DE ÁRBOL SAUCE, RED ONION AND ESCABECHE
MOLE NEGRO 12.00 CARLTON FARMS NATURAL PORK CARNITAS, RED ONION, OAXACAN MOLE NEGRO, QUESO FRESCO, CREMA MEXICANA, REFRIED PURANO BEANS AND ESCABECHE	

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

🌀 BURRITOS GRANDE 🌀

<p>CARNE ASADA BURRITO* 17.00</p> <p>GRILLED HARRIS RANCH ALL NATURAL STEAK, LARGE FLOUR TORTILLA, REFRIED BEANS, RICE, PICO DE GALLO, FOUR MEXICAN CHEESES, SOUR CREAM AND MOLE COLORADITO</p>	<p>CARNITAS BURRITO 14.00</p> <p>CARLTON FARMS NATURAL PORK CARNITAS, LARGE FLOUR TORTILLA, REFRIED BEANS, RICE, PICO DE GALLO, FOUR MEXICAN CHEESES, SOUR CREAM AND SPICY CHILE DE ÁRBOL SAUCE</p>
<p>CHICKEN TINGA BURRITO 14.00</p> <p>ALL NATURAL FREE RANGE CHICKEN, LARGE FLOUR TORTILLA, REFRIED BEANS, RICE, PICO DE GALLO, FOUR MEXICAN CHEESES, SOUR CREAM AND TINGA SAUCE</p>	<p>VEGGIE BURRITO 14.00</p> <p>PORTABELLA MUSHROOMS, ROASTED POBLANO PEPPER, ONION, LARGE FLOUR TORTILLA, REFRIED BEANS, RICE, PICO DE GALLO, FOUR MEXICAN CHEESES, SOUR CREAM AND A CHIPOLTLE TOMATO SAUCE</p>

🌀 CHILE RELLENO BURRITO (VEG) 16.00 🌀

OUR FAMOUS CHILE RELLENO AS A BURRITO. BATTERED AND FRIED POBLANO CHILE STUFFED WITH QUESO FRESCO & ASADERO CHEESES WRAPPED IN A FLOUR TORTILLA WITH SALSA FRESCA, REFRIED BEANS AND SPANISH RICE WITH SPICY CHILE DE ARBOL SAUCE AND SOUR CREAM

🌀 ENCHILADAS EN MOLE 🌀

TWO ENCHILADAS, CHEESE, BLACK BEANS AND RICE

CHOICE OF HOUSE MADE SAUCE:

- ◇ **MOLE COLORADITO** A CLASSIC RED MOLE WITH A LITTLE KICK
- ◇ **MOLE NEGRO** RICH & AROMATIC, THE "BLACK" MOLE OF OAXACA. CONTAINS PEANUTS
- ◇ **PIPIAN VERDE** TOMATILLO CREAM SAUCE THICKENED WITH TOASTED PUMPKIN SEEDS (GF)
- ◇ **JITOMATE** CHIPOTLE~TOMATO SAUCE (GF) (VEG)

CHOICE FILLING:

- ◇ **SHREDDED CHICKEN** ALL NATURAL, FREE RANGE CHICKEN **16.00**
- ◇ **CARNITAS** CARLTON FARMS NATURAL PORK SIMMERED IN SPICES & BEER **16.00**
- ◇ **PORTABELLA MUSHROOMS** ROASTED POBLANO PEPPER, ONION, FOUR MEXICAN CHEESES (GF) (VEG) **16.00**

🌀 TACO PLATES 🌀

TWO TACOS WITH RICE AND BEANS (BLACK OR REFRIED)

<p>CARNITAS TACOS 12.50</p> <p>CARLTON FARMS NATURAL PORK SIMMERED IN SPICES & BEER, WHITE ONIONS, CILANTRO, SALSA DE AGUACATE. (ADDITIONAL TACO 4.25)</p>	<p>VEGETARIAN TACOS (GF) (VEG) 12.50</p> <p>PORTABELLA MUSHROOMS, ROASTED POBLANO PEPPER, ONION, QUESO FRESCO TOMATILLO SALSA (ADDITIONAL TACO 4.25)</p>
<p>CHICKEN TINGA TACOS 12.50</p> <p>ALL NATURAL, FREE RANGE CHICKEN, TOMATO-CHIPOTLE SAUCE, ONIONS, RADISH, QUESO FRESCO (ADDITIONAL TACO 4.25)</p>	<p>CARNE ASADA TACOS* (GF) 15.00</p> <p>GRILLED HARRIS RANCH NATURAL STEAK, WHITE ONION, CILANTRO, QUESO FRESCO, SALSA DE TOMATILLO (ADDITIONAL TACO 6.00)</p>
<p>SHRIMP TACOS* (GF) 14.50</p> <p>TWO PAN SEARED PRAWN TACOS, MARINATED IN ACHIOTE AND CHIPOTLE, WHITE CABBAGE CITRUS SLAW, SALSA FRESCA & CHIPOTLE MAYO</p>	<p>FISH TACOS (GF) 14.50</p> <p>TWO HALIBUT TACOS, WHITE CABBAGE CITRUS SLAW, SALSA FRESCA & CHIPOTLE MAYO</p>

🌀 SIDES 🌀

4 OZ GRILLED SKIRT STEAK	8.00	AVOCADO (GF) (VEG)	3.50
SAUTEED CIDER GREENS (GF) (VEG)	6.00	SPANISH RICE (GF) (VEG)	4.00
GRILLED ZUCCHINI (GF) (VEG)	3.00	REFRIED BEANS (GF) (VEG)	4.00
3 TORTILLAS	3.00	BLACK BEANS (GF) (VEG)	4.00
2 HAND MADE MASA TORTILLAS	4.00	RICE & BEANS (GF) (VEG)	6.00

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

NON-ALCOHOLIC TO GO

BOTTLES

JARRITOS DE TAMARINDO	4.00
JARRITOS DE MANDARIN	4.00
JARRITOS DE GRAPEFRUIT	4.00
MEXICAN COCA-COLA	4.00
SAN PELLEGRINO (500ML)	5.50

JUICES & MORE

FRESH ORANGE	4.50
FRESH GRAPEFRUIT	4.50
POMEGRANATE	4.50
HORCHATA (10 oz)	5.00
HORCHATA (32 oz)	15.00

WINE BY THE BOTTLE To Go

RED

BODEGAS ATALAYA LAYA GARNACHA BLEND (SP)	16.00
LA ALDEA MONASTRELL (SP)	14.00
GOULART CLASICO MALBEC (ARG)	18.00
MARK RYAN "THE VINCENT" CABERNET SAUVIGNON (WA)	20.00

WHITE

LES AUZINES ALBARIÑO (FR)	12.00
MARK RYAN "THE VINCENT" CHARDONNAY (WA)	14.00
COUR DE POCE SAUVIGNON BLANC (FR)	10.00
BODEGAS BORSAO ROSÉ (SP)	14.00

SPARKLING

VEGA MEDIEN CAVA BRUT (SP)	16.00
MONTPARNASSE SPARKLING ROSÉ (IT)	14.00

BEER TO GO

BOTTLES & CANS

MEXICAN

BOHEMIA	4.00
CORONA	4.00
DOS EQUIS LAGER	4.00
DOS EQUIS AMBER	4.00
MODELO ESPECIAL (16oz)	4.25
NEGRA MODELO	4.00
PACIFICO	4.00
TECATE	3.50
VICTORIA	4.00

DOMESTIC

COORS LIGHT	3.00
RAINIER TALLBOY	3.00
FREMONT LUSH IPA	5.00
SCHILLING DRY CIDER	6.50
LOCUST HIBISCUS CIDER	5.50

COCKTAILS TO GO

HOUSE MARGARITA 10.00

LUNAZUL REPOSADO TEQUILA,
TRIPLE SEC, HOUSE MIX

ADD FRESH FRUIT PUREE 2.00

(ASK ABOUT TODAY'S SELECTION)

CADILLAC MARGARITA 12.00

LUNAZUL REPOSADO, TRIPLE SEC,
HOUSE MIX, GRAND MARNIER

BARTENDER'S MARGARITA 13.00

PUEBLO VIEJO BLANCO, TRIPLE SEC,
HOUSE MIX, CRANBERRY JUICE,
GRAND MARNIER

ALL DAY BRUNCH COCKTAILS

BLOODY MARY 10.00

HOUSE MADE SPICY MIX, ESCABECHE GARNISH

MIMOSA 8.00

OJ, GRAPEFRUIT, OR POMEGRANATE

TO GO ONLY

"MARGARITAS ALL NIGHT" 39.00

FIVE SERVINGS OF OUR HOUSE MARGARITA
READY TO DRINK. JUST ADD ICE AND ENJOY!

ADD FRESH FRUIT PUREE \$7.00

COCKTAIL KITS TO GO

MARGARITA RAGER 65.00

1 LITER OF LUNAZUL REPOSADO TEQUILA, 32 OZ
HOUSE MADE MARGARITA MIX, LIMES & SALT

PEQUEÑO MEZCAL MARGARITAS 36.00

200 ML BOTTLE OF PELOTON DE LA MUERTE
MEZCAL, HOUSE MADE MARGARITA MIX,
LIMES & SALT

GRANDE MEZCAL MARGARITAS 70.00

1 LITER OF BANHEZ MEZCAL, HOUSE MADE
MARGARITA MIX, LIMES & SALT

BLOODY MARYS 30.00

375 ML BOTTLE OF TITO'S VODKA, HOUSE
MADE SPICY BLOODY MARY MIX, HOUSE MADE
PICKLED ESCABECHE, LIMES, SALT & TAJIN

MIMOSAS 25.00

1 BOTTLE OF EL CAMINO HOUSE CAVA, YOUR
CHOICE OF FRESH JUICES
(ASK ABOUT TODAY'S SELECTIONS)

MICHELADAS 18.00

YOUR CHOICE OF 6-PACK OF CORONA, TECATE
OR NEGRA MODELO, HOUSE MADE FIRE
ROASTED MICHELADA MIX, ESCABECHE,
LIME WEDGES & SALT



POSTRES (DESSERTS)



🌀 HOUSE MADE FROM SCRATCH! 🌀

8.75

PASTEL DE TRES LECHES

LIGHT AND MOIST SHAVED COCONUT, SALTED CARAMEL AND RUM CAKE WITH WHIPPED CREAM; CRÈME ANGLAISE AND MORE SALTED CARAMEL.

FLAN TRADICIONAL

TRADITIONAL CUSTARD FROM EL BAJÍO REGION OF CENTRAL MEXICO. SERVED IN ITS OWN CARAMEL.
PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOR.

PASTEL DE ZANAHORIA

DENSE AND MOIST CARROT CAKE, MADE WITH PINEAPPLE, COCONUT, WALNUTS AND COVERED IN A LEMON CREAM CHEESE FROSTING.

PASTEL DE CREMA Y CHOCOLATE

SEMI-SWEET CALLEBAUT DARK CHOCOLATE MOUSSE WITH A SPONGE CAKE CRUST SOAKED IN MEYER'S DARK RUM WITH WHIPPED CREAM, CRÈME ANGLAISE AND RASPBERRY SAUCE.



🌀 LIQUEURS 🌀

KAHLUA	8.00
METAXA 5 STAR GREECE	7.00
BAILEYS IRISH CREAM	8.00
FERNET - BRANCA	8.00
BRANCA MENTA	8.00
COURVOISIER VS	9.00
GRAND MARNIER	11.00
BOULARD CALVADOS PAYS D'AUGE	12.00