

**WELCOME TO**



**Baja Cantina**

**FAMILY MEXICAN GRILL**

*Baja Fiesta Platters*

**SMALL (3-4 people) \$60**

**GRANDE (4-7 people) \$70**

**MUY GRANDE (8-12 people) \$90**

**taquitos, chimichangas, quesadillas,  
flautas, street tacos, chicken wings,  
nachos, guacamole & sour cream**

***Gluten Free Options Available - Please Ask Your Server!***

**360.681.2822**

**825 West Washington Street • Sequim, WA**

**Open 11am-8pm Daily**

# LUNCH MENU

## Combinations

Served with Mexican rice & choice of refried beans, whole pinto beans or black beans.

**YOUR CHOICE OF MEAT** \$14

Chicken • Shredded Beef • Ground Beef • Cheese

- TWO ENCHILADAS
- TWO TACOS
- ENCHILADA & TACO
- ONE BURRITO
- ENCHILADA & TOSTADA
- CHILE RELLENO
- ENCHILADA & TAMAL

Make it **DELUXE**  
add sour cream  
& guacamole!  
\$5

### STREET TACOS

Two soft tacos with carne asada, garnished with pico de gallo, guacamole & Cotija cheese. \$15

### FLAUTAS

Crisp golden flour tortilla filled with shredded chicken or shredded beef with guacamole & sour cream. \$15

### CHALUPA

A crispy flour tortilla with choice of chicken, shredded beef or ground beef with lettuce, tomato & cheese. \$15

### CHIMICHANGA

A flour tortilla stuffed with beans, cheese & choice of chicken, shredded beef or ground beef. \$15

### BURRITO & ENCHILADA

Choice of chicken, shredded beef or ground beef, topped with melted cheese. \$15



Street Tacos



Chimichanga

## Seafood

Served with Mexican rice & choice of refried beans, whole pinto beans or black beans.

### SEAFOOD CHILE RELLENO

Egg batter stuffed with our seafood blend of shrimp & crab, diced celery, bell peppers & carrots smothered with salsa marina. \$15

### SEAFOOD BURRITO

Flour tortilla stuffed with our seafood blend of shrimp & crab, diced celery, bell peppers & carrots smothered with salsa marina. \$15

### ARROZ CON CAMARONES

Tiger shrimp sautéed with mushrooms, onion & bell peppers served over a bed of Mexican rice with melted cheese & our creamy sauce. Served with tortillas. (not served with beans) \$15

### SPICY CAMARONES

Mild or spicy prawns sautéed with onions & mushrooms in tomato sauce, served with sour cream. \$15

### CAMARONES AL MOJO DE AJO

Prawns & mushrooms sautéed in a garlic butter sauce, served with sour cream. \$15 or Scallops \$17



Camarones al Mojo de Ajo

## Burritos

### BAJA BURRITO

A soft flour tortilla stuffed with choice of chicken, shredded beef or ground beef, with rice & beans inside, smothered with burrito sauce & melted cheddar cheese, garnished with tomato, onion, guacamole & sour cream. **large** \$16 **small** \$13

### SKIRT STEAK BURRITO

A soft flour tortilla filled with carne asada & beans, smothered with ranchera sauce & melted cheese, garnished with sour cream. Served with rice & beans. \$15

### BURRITO COLORADO

A soft flour tortilla stuffed with cube steak in tomato salsa, with rice & beans smothered with melted cheese, garnished with pico de gallo, lettuce & sour cream. \$14

**PORK BURRITO** \$14



## Vegetarian

### VEGGIE QUESADILLA

Portobello mushrooms, spinach, onions, tomatoes & cheese, topped with guacamole & sour cream. (not served with rice & beans) \$13

### SPINACH PORTOBELLO ENCHILADA

Fresh baby spinach sautéed with Portobello mushrooms, onions & tomatoes, topped with tomatillo sauce, cheese & sour cream. Served with Mexican rice & Rancho beans. \$13

### VEGGIE BURRITO

A large soft flour tortilla filled with mushrooms, red & green bell peppers, carrots & onion, topped with ranchera sauce, melted cheese & lettuce. Served with Mexican rice & Rancho beans. \$13



**SERVED MONDAY - FRIDAY FROM 11AM - 2PM**

**Gluten Free Options Available - Ask Your Server!**

## Carnes

Served with Mexican rice & choice of refried beans, whole pinto beans or black beans & flour or corn tortillas

### CARNE ASADA

Fire-grilled skirt steak garnished with pico de gallo. \$17

### ARROZ CON POLLO

Tender chicken breast sautéed with mushrooms in creamy tomato sauce served over a bed of rice & melted cheese. (not served with beans) \$15

### CARNITAS MEXICANAS

Strip steak with bell peppers, onions & mushrooms. \$17

### POLLO A LA CREMA

Slices of chicken breast sautéed in a rich, creamy sauce with mushrooms, onions & bell peppers. \$15

### CARNITAS MICHOCANAS

Slow-braised pork carnitas in garlic, onion & spices, served with pico de gallo. \$15



Carne Asada

Your first basket of Chips & Salsa is on the house! Additional servings \$1.50 each

## Eusaladas

### SIDE GARDEN SALAD

\$5.50

### TACO SALAD

A crisp flour tortilla bowl with choice of chicken, ground beef or shredded beef, topped with lettuce, tomatoes, green onions, cheese, guacamole & sour cream. \$13 or Shrimp \$17

### TOSTADA

A crisp corn tortilla topped with refried beans. Choice of chicken, ground beef or shredded beef, topped with lettuce, tomatoes, green onions, cheese, guacamole & sour cream. \$13



Taco Salad

## Enchiladas

Served with Mexican rice & choice of refried beans, whole pinto beans or black beans.

### ENCHILADAS SUIZAS

Two corn tortillas in green tomatillo salsa filled with shredded chicken, bell peppers, onions & mushrooms, topped with melted cheese & sour cream. \$14

### ENCHILADAS MEXICANAS

Two corn tortillas in salsa ranchera filled with choice of chicken, shredded beef or ground beef, lettuce, tomatoes, green onions, topped with melted cheese, guacamole & sour cream. \$15

### ENCHILADAS POBLANAS

Two corn tortillas with shredded chicken & sweet/spicy mole topped with melted cheese & sour cream. \$14

### ENCHILADAS VERDES

Two corn tortillas with shredded pork in green tomatillo sauce, topped with melted cheese, sour cream & black olives. \$14

### ENCHILADAS COLORADAS

Two corn tortillas with chunks of tender sirloin beef cooked in our own Colorado (red) sauce topped with melted cheese & sour cream. \$14

### CARNE ASADA OR CARNITAS ENCHILADAS

Chopped carne asada or carnitas rolled into two corn tortillas, topped with salsa ranchera, melted cheese & sour cream. \$16



## Egg Dishes

Served with Mexican rice & choice of refried beans, whole pinto beans or black beans.

### HUEVOS RANCHEROS

Two eggs over-easy topped with mild salsa & Monterey Jack cheese. Served with flour or corn tortillas. \$12

### HUEVOS CON CHORIZO

Homemade chorizo with eggs, tomato & green onion. Served with flour or corn tortillas. \$13

### CHORIZO OMELET

Two egg omelet stuffed with homemade chorizo, spinach, mushrooms, onions & tomato. Garnished with sour cream, sliced avocado, black olives & queso fresco. \$13

### MEXICAN OMELET

Three egg omelet filled with shredded beef, bell peppers, onions, mushrooms & cheese, served with sour cream. \$12



Chorizo Omelet

# Appetizers



## QUESO DIP

Melted Mexican pepperjack cheese. *large* \$12 *small* \$10  
add \$4 for homemade chorizo



## CARNE ASADA NACHOS

Crispy corn tortilla chips with whole beans, carne asada, melted cheese, pico de gallo, guacamole & sour cream. *full* \$18 *half* \$16  
*or Carnitas Nachos*

## NACHOS CON CARNE

Crispy corn tortilla chips with choice of chicken, shredded beef or ground beef & melted cheese. *full* \$13 *half* \$11

## QUESADILLA

Two flour tortillas filled with melted cheese, topped with lettuce tomatoes, onions, guacamole & sour cream. \$15  
add \$4 for choice of chicken, shredded beef, or ground beef

## CARNE ASADA FRIES

Fries, carne asada, cheese, pico de gallo, guacamole & sour cream. \$19

## BAJA PLATE

Your favorite Baja Grill appetizers all on one platter: taquitos, quesadillas, flautas, nachos & bean dip garnished with onions, tomatoes, jalapeños, guacamole & sour cream. \$19

## CAMARONES AL AJO

Eight fresh shrimp sautéed with mushrooms, garlic butter & spices or make it diabla (spicy) with onions & mushrooms! \$17

## GUACAMOLE FRESCO

(mixed at your table!)

Fresh avocados, tomatoes, onions, cilantro & jalapeños. \$15

## NACHOS RANCHEROS

Crispy corn tortilla chips with melted cheese, refried beans, tomatoes, onions, jalapeños, guacamole & sour cream. *full* \$15 *half* \$13

## BAJA FLAUTAS OR TAQUITOS

Shredded chicken with cheese in crispy golden flour tortillas garnished with lettuce, tomato, onions, guacamole & sour cream. \$17

## MEXICAN PIZZA

A crispy flour tortilla topped with beans, melted cheese, chopped onions, tomato & jalapeños. Served with guacamole & sour cream. \$15 add \$4 choice of chicken, shredded beef, or ground beef

## BACON WRAPPED PRAWNS OR SCALLOPS

Six prawns or scallops wrapped in bacon & braised then topped with fresh lettuce, tomato, sour cream & green onion. \$20

## BAJA WINGS

Succulent chicken wings in spicy buffalo sauce, served with ranch or bleu cheese dip. *large (20 pieces)* \$25 *small (10 pieces)* \$15

## BACON WRAPPED JALAPEÑOS

Jalapeños stuffed with cream cheese, topped with fresh lettuce, tomato, sour cream & green onion. \$14

*Love Chips & Salsa?*

Your first basket is on the house!  
Additional servings \$1.50



CARNE ASADA FRIES



BAJA PLATE



BAJA WINGS

# Baja Fiesta Platters

**SMALL (3-4 people) \$60 GRANDE (4-7 people) \$70**  
**MUY GRANDE (8-12 people) \$90**

taquitos, chimichangas, quesadillas, flautas, street tacos, chicken wings, nachos, guacamole & sour cream



# Homemade Soups & Salads

## FAJITA SALAD

Your choice of top sirloin steak strips or chicken breast, with sauteed mushrooms, bell peppers & onions served over fresh spring mix, topped with tomatoes, green onions & cheese, garnished with guacamole & sour cream. Served in a crispy flour tortilla bowl. \$20  
*Prawn Fajita Salad* \$23

## AVOCADO SALAD

Your choice of meat served over fresh lettuce, sliced tomatoes & avocado, garnished with sour cream. *Grilled Chicken Breast* \$20  
*Carnitas or Carne Asada* \$22  
*Prawn Avocado Salad* \$23



## TOSTADA SUPREME

Crispy corn tortilla topped with refried beans & choice of chicken, shredded beef or ground beef, lettuce, tomatoes, onions, cheese, guacamole & sour cream. \$15  
*Carnitas or Carne Asada Tostada Supreme* \$18

## TACO SALAD

Crispy flour tortilla bowl with choice of chicken, shredded beef or ground beef, topped with lettuce, tomatoes, green onions, cheese, guacamole & sour cream. \$16  
*Baby Shrimp Taco Salad* \$19 *Carnitas or Carne Asada Salad* \$21

Side Garden Salad \$5.50

## SHRIMP COCKTAIL

Large shrimp served hot in own juices, served with tomatoes, cilantro, avocado & onions with crackers on the side. \$20  
(no rice or beans)



## MENUDO SOUP

Traditional homemade Mexican soup made with beef tripe slow-cooked in a red chili pepper broth, garnished with fresh onions, cilantro, crushed red chili peppers, oregano & fresh lime juice. Served with corn tortillas. *bowl* \$17

## BLACK BEAN SOUP

Homemade black bean soup topped with green onions, cilantro & cheese. *bowl* \$11 *cup* \$9

## TORTILLA SOUP

Our famous sopa de tortilla with true Mexican flavor. A delicious broth-based homemade soup with spices, shredded chicken & crisp corn tortilla strips, topped with avocado, cilantro & cheese. *bowl* \$14 *cup* \$12



Served with Mexican rice, choice of refried beans, whole pinto beans or black beans & choice of flour or corn tortillas.

# Carnes

**ADD PRAWNS!**  
\$7



**SURF & TURF**  
*Request this dish diablo spicy!*  
Over half a pound of top grade skirt steak paired with succulent garlic-style prawns & sautéed mushrooms served with guacamole. \$27



**MADERA GRILL (for two)**  
Prepare your own carne asada & chicken tacos, served on a wooden platter with all the fixings: rice, beans, guacamole, sour cream, pico de gallo, fried jalapeños & sautéed onions. \$46



**TRES AMIGOS**  
A chile Colorado, chile verde & chile relleno served with rice & beans, garnished with lettuce, tomato & sour cream. \$26

**CHEF'S SAMPLE PLATE**  
Carne asada, prawns & chicken breast served with rice & rancho beans, garnished with lettuce, tomato & guacamole. \$26

**CARNE ASADA**  
*Our famous asada!* Fire-grilled, top grade skirt steak seasoned with Mexican spices, served with guacamole & pico de gallo. \$25

**STEAK BAJA**  
*Request this dish spicy!* Skirt steak sliced thin & sautéed with onions, tomatoes & a mild red salsa, served with guacamole. \$26

**BAJA RIBEYE STEAK**  
A hand-cut 14 oz. certified Angus ribeye steak, flame broiled & topped with sautéed onions & mushrooms with your choice of rice & beans or fries or a side salad. \$35



**MAR Y TIERRA**  
Carne asada & 6 bacon-wrapped prawns braised with grilled onion, bell peppers & mushrooms, topped with cheese & served with guacamole. \$29

**CARNITAS MICHOCANAS**  
Slow-braised pork carnitas in garlic, onion & spices, served with pico de gallo & green tomatillo sauce. \$24

**CARNE ASADA QUESADILLA**  
Fire-grilled, top grade seasoned skirt steak, cheddar cheese & pico de gallo grilled between two large flour tortillas, garnished with lettuce, tomato, sour cream & guacamole. \$25

**CARNE ASADA Y MAS**  
*Our most popular items!* Fire-grilled carne asada or pollo a la parrilla with an authentic chile relleno, enchilada or tamal served with guacamole. \$27

**MOLCAJETE (for two)**  
A Mexican-style stew with grilled carne asada, grilled adobo chicken, garlic shrimp & chorizo (sausage) in a stone bowl with queso dip & served with Mexican rice & beans. \$50



# Fajitas

Served with Mexican rice, choice of refried beans, whole pinto beans or black beans, & choice of flour or corn tortillas.



**BAJA FAJITAS**  
Fajitas mixed with onions, peppers & mushrooms, served with rice, beans, guacamole, sour cream & cheese.

Chicken <u>or</u> Steak Baja Fajitas	for one	\$24	for two	\$42
Prawn Baja Fajitas	for one	\$25	for two	\$46
Bacon-Wrapped Prawn Baja Fajitas	for one	\$25	for two	\$46
Carne Asada Baja Fajitas	for one	\$25	for two	\$46
Carnitas Baja Fajitas	for one	\$24	for two	\$42

**FAJITA QUESADILLA**  
A large, soft flour tortilla filled with choice of chicken or steak, cheese, bell peppers, onions & mushrooms. \$22 or Prawns \$24

## TEQUILA FLAMING FAJITAS

Baja's signature fajitas with marinated steak, chicken & tiger shrimp, flambéed at your table with gold tequila. *for one* \$26 *for two* \$44



# Specialty Tacos

Served with Mexican rice & choice of refried beans, whole pinto beans or black beans.

**STREET TACOS**  
Four corn tortillas filled with carne asada, pico de gallo, Cotija cheese & guacamole. \$23



**MEXICO CITY TACOS**  
Three classic corn tortilla tacos topped with fresh cilantro & onion. Served with tangy tomatillo salsa. *carne asada* or *pork carnitas* \$23

**TACOS AL CARBON**  
Three corn tortillas dipped in our special sauce, grilled & stuffed with your choice of carne asada or chicken. Garnished with fresh tomato, onion, cilantro, queso fresco & guacamole. \$23

**CHORIZO (MEXICAN SAUSAGE) TACOS**  
Three corn tortillas filled with homemade chorizo, topped with onions, cilantro, and served with tangy tomatillo salsa. \$22

**BAJA FISH TACOS**  
Three soft flour tortillas filled with Dos Equis beer-battered Cod, cabbage, pico de gallo & garnished with a special Greek yogurt, lime juice & lemon zest sauce. \$24



**SHRIMP TACOS**  
Three soft flour tortillas filled with shrimp, sautéed in garlic & butter, topped with cabbage & pico de gallo, garnished with a special Greek yogurt, lime juice & lemon zest sauce. \$23

**HALIBUT TACOS**  
Three corn tortilla tacos filled with grilled Halibut, cabbage & pico de gallo, garnished with a special Greek yogurt, lime juice & lemon zest sauce. \$26

# Seafood Entrées

Served with Mexican rice & choice of refried beans, whole pinto beans or black beans.

## CAMARONES MEXICANOS

Succulent tiger prawns sautéed with mushrooms, onions, jalapeños & cilantro in a garlic butter sauce, served with sour cream & flour or corn tortillas. \$22



## CAMARONES AL MOJO DE AJO

Prawns & mushrooms sautéed in a garlic butter sauce, served with sour cream. \$22  
Scallops Al Mojo De Ajo \$25

## SEAFOOD BURRITO or ENCHILADA

A soft flour tortilla stuffed with our seafood blend of shrimp & crab, diced celery, bell peppers & carrots smothered with salsa marina & cheese, served with sour cream. \$19

## SPICY CAMARONES

Mild or spicy prawns sautéed with onions & mushrooms in tomato sauce, served with sour cream. \$23

## CAMARONES CON SCALLOPS

Prawns & scallops sautéed with mild peppers, onions & mushrooms in our salsa marina, served with sour cream. \$26

## SEAFOOD CHILE RELLENO

Chile relleno stuffed with our seafood blend of shrimp & crab, diced celery, bell peppers & carrots smothered with salsa marina & cheese, served with sour cream. \$20

## CAMARONES MONTEREY

Prawns wrapped in bacon & braised with grilled onions, bell peppers & mushrooms, topped with cheese & served with sour cream. \$24



## ARROZ CON CAMARONES

Succulent tiger prawns sautéed with mushrooms, onions & bell peppers, served over Mexican rice, melted cheese & our creamy sauce. (no beans) \$23

## SEAFOOD CHIMICHANGA

A crispy chimichanga filled with our seafood blend of shrimp & crab, cheese, carrots, bell peppers & celery, topped with our salsa marina & cheese, served with sour cream. \$21

## CAMARONES A LA CREMA

Succulent tiger prawns sautéed in a creamy sauce with mushrooms, onions & bell peppers. Served with sour cream & flour or corn tortillas. \$23

# Chicken Entrées

Served with Mexican rice, choice of refried beans, whole pinto beans or black beans & choice of flour or corn tortillas.

## MOLE POBLANO

Traditional dish from Puebla. Tender chicken breast simmered in a delicious sweet / spicy sauce made with dried chiles, cinnamon, chocolate & spices. \$21

## POLLO A LA PARRILLA

Fresh chicken breast marinated overnight with a secret blend of Mexican herbs & spices, then fire-grilled to perfection & served with sour cream & pico de gallo. \$24



## POLLO A LA DIABLA

Tender sliced chicken breast sautéed with onions & mushrooms in either a mild or diablo spicy sauce. Garnished with lettuce, tomatoes & sour cream \$22

## ARROZ CON POLLO

Tender sliced chicken breast sautéed with mushrooms in our creamy sauce, served over a bed of Mexican rice & melted cheese. (no beans) \$21

## POLLO A LA CREMA

Tender sliced chicken breast sautéed in a rich, creamy sauce with mushrooms, onions & bell peppers. \$21  
Prawns A La Crema \$23

## CHORI POLLO

Tender sliced chicken breast sautéed with homemade chorizo sausage, mushrooms, onions & bell peppers, served with sour cream. \$25



# Mexican Specialties



Served with Mexican rice & choice of refried beans, whole pinto beans or black beans.

## CASUELA

A delicious bowl of chicken, prawns & steak strips, tomatoes, onions & mushrooms sautéed in a Mexican herb & spice sauce, topped with cheese & garnished with slices of avocado. \$25



## FLAUTAS

Two crispy flour tortilla rolls filled with seasoned chicken or shredded beef, served with lettuce, tomatoes, green onions, guacamole & sour cream. \$19

## TAQUITOS

Corn tortillas filled with shredded beef or chicken rolled & fried until crispy, served with lettuce, tomatoes, green onions, parmesan cheese, guacamole & sour cream. \$20



## CHILE COLORADO

Cubed sirloin steak in roasted chili tomato salsa garnished with white onion & cilantro. \$22

## CHILE VERDE

Tender pieces of pork sirloin in salsa verde garnished with white onion & cilantro. \$23

# Burrito Specials

Served with Mexican rice & choice of refried beans, whole pinto beans or black beans.

## BAJA BURRITO

A soft flour tortilla stuffed with choice of chicken, shredded beef or ground beef, with rice & beans smothered with burrito sauce & melted cheese, garnished with tomato, onion, guacamole & sour cream. *large* \$18 *small* \$16

## CARNE ASADA BURRITO

A soft flour tortilla filled with carne asada & refried beans, smothered with ranchera sauce & cheese, garnished with sour cream. \$22

## BAJA FAJITA BURRITO

A large, soft flour tortilla stuffed with chicken or sirloin steak strips, sautéed bell peppers, onions & mushrooms topped with ranchera sauce & melted cheese, garnished with lettuce, tomato, guacamole & sour cream. \$23

*Prawn Fajita Burrito* \$24

## SEÑOR BURRITO

A soft flour tortilla stuffed with fire-grilled carne asada & prawns, mushrooms & onions sautéed in garlic butter. Topped with sour cream & pico de gallo.

Ask for your favorite - *spicy or mild!* \$25



## CALIFORNIA BURRITO

A soft flour tortilla stuffed with carne asada, French fries, pico de gallo & guacamole. Wrapped in parchment paper. (*no rice or beans on the side*) \$16

## MOLE BURRITO

A large soft flour tortilla stuffed with shredded chicken, shredded beef or ground beef, smothered with sweet & spicy mole sauce. Topped with onions, cilantro & sour cream. \$20



## BURRITO COLORADO

A soft flour tortilla stuffed with cube steak in a fire-roasted tomato salsa with rice & beans. Topped with sauce, melted cheese, pico de gallo, lettuce & sour cream. \$19

## PORK BURRITO

\$19

## CARNITAS BURRITO

\$20



# Enchiladas

Served with choice of Mexican rice & choice of refried beans, whole pinto beans or black beans.

## ENCHILADAS SUIZAS

Three corn tortillas in green tomatillo salsa filled with shredded chicken, bell peppers, onions & mushrooms, topped with melted cheese & sour cream. \$18

## ENCHILADAS RANCHERAS

Three corn tortillas in salsa ranchera filled with choice of chicken, shredded beef or ground beef & lettuce, tomatoes & green onions. Topped with melted cheese, guacamole & sour cream. \$20



## ENCHILADAS POBLANAS

Three corn tortillas with shredded chicken & sweet/spicy mole topped with sour cream. \$18

## ENCHILADAS VERDES

Three corn tortillas with shredded pork in green tomatillo sauce, melted cheese, sour cream & black olives. \$19

## ENCHILADAS COLORADAS

Three corn tortillas with chunks of tender sirloin beef cooked in our own Colorado (red) sauce, black olives & sour cream. \$18

## CARNE ASADA ENCHILADAS

Chopped carne asada rolled into three corn tortillas, topped with salsa ranchera, melted cheese & sour cream. \$22



Your choice of cheese, chicken, shredded beef or ground beef.

# Combination Platters

Served with Mexican rice & choice of refried beans, whole pinto beans or black beans.

## POCO UNO (choose any one item)

Enchilada, tamal, chimichanga, chalupa, burrito or chile relleno \$15

## GRANDE DOS (choose any two items)

Enchiladas, tacos, tamal or tostadas \$17  
Chimichangas, chalupas, burritos or chile rellenos \$18

## MUCHO TRES (choose any three items)

Enchiladas, tacos, tamal or tostadas \$17  
Chimichangas, chalupas, burritos or chile rellenos \$20



Make it **DELUXE** add sour cream & guacamole! \$5

Add \$5 for carne asada or pork carnitas.



# American Dishes

Served with French fries. Add bacon to any burger \$2

## ANGUS BAJA BURGER\*

½ lb. Angus burger patty with mild peppers, grilled onions, cheese, lettuce, tomato & avocado. \$18

## JALAPEÑO BURGER\*

½ lb. Angus burger patty with jalapeño, onions, cheese, lettuce, tomato & avocado. \$18



## ANGUS CHEESEBURGER\*

½ lb. Angus burger patty with cheese, lettuce & tomato. \$15

## CHICKEN BAJA BURGER

Grilled chicken breast with mild peppers, grilled onions, cheese, lettuce, tomato & avocado. \$17

**SIDE ORDER OF TORTILLAS \$3**

# Egg Dishes

Served with choice of Mexican rice & choice of refried beans, whole pinto beans or black beans.

**HUEVOS RANCHEROS\***  
Eggs over easy topped with a mild salsa & Monterey Jack cheese. \$17



**HUEVOS CON CHORIZO\***  
A traditional homemade chorizo blend with eggs, tomato & green onion. \$16

**HUEVOS CON MACHACA\***  
Shredded beef prepared with eggs, tomato, peppers & onion. \$16

**SPICY CHILAQUILES\***  
Crispy tortilla strips sautéed in a spicy chile de arbol sauce & topped with cheese, onions, cilantro & an over-easy egg. \$16  
Add \$4 for chicken, shredded beef or ground beef

**MEXICAN OMELET\***  
Three egg omelet filled with shredded beef, bell peppers, onions, mushrooms & cheese, served with sour cream. \$16

**CHORIZO OMELET\***  
Three egg omelet made with traditional homemade chorizo, spinach, mushrooms, onions & tomato, garnished with black olives, avocado & sour cream. \$18



**Our Mexican-inspired veggie dishes are diet-friendly, but more importantly... they taste delicious!**

All of our vegetables at Baja Cantina are always fresh & cooked to order.

# Veggie Specialties

Vegetarian bean options include whole pinto beans or black beans.

**SPINACH PORTOBELLO ENCHILADAS**  
Fresh baby spinach sautéed with Portobello mushrooms, bell peppers onions & tomatoes, topped with tomatillo sauce, cheese & sour cream. Served with rice & beans. \$19



**VEGETABLE FAJITAS**  
Portobello mushrooms, baby spinach, red & green bell peppers, carrots & onions served with flour or corn tortillas, guacamole & sour cream. \$19

**VEGGIE BURRITO ESPECIAL**  
A large flour tortilla filled with vegetables, rice & black beans, topped with ranchera sauce, melted cheese & lettuce. \$17

**BLACK BEAN TOSTADA**  
A crisp corn tortilla topped with black beans, lettuce, green onions, tomatoes, cheese, guacamole & sour cream. \$13

**VEGGIE QUESADILLA**  
Portobello mushrooms, fresh baby spinach, bell peppers, onions, tomatoes & cheese, topped with guacamole & sour cream. Served with rice & rancho beans. \$20



# Sides

- Fish Soft Taco *Beer Battered Cod* .....\$7
- Fish Soft Taco *Grilled Halibut* .....\$7
- Street Soft Taco .....\$6
- Shrimp Soft Taco .....\$7
- Carne Asada Soft Taco .....\$7
- Carnitas Soft Taco .....\$7
- Crispy Taco .....\$4
- Ceviche Tostada .....\$9
- Enchilada .....\$7
- Original Chile Relleno (*mild*) .....\$8
- Chimichanga .....\$9
- Burrito .....\$9
- Chalupa .....\$5
- Tamal (*shredded pork*) .....\$5
- Ceviche .....\$16
- Guacamole .....\$5
- Sour Cream .....\$4.50
- Deluxe (*sour cream & guacamole*) .....\$5
- Pico De Gallo ..... *small* \$5 *large* \$8
- Mexican Rice .....\$4
- Beans (*refried, whole pinto or black*) .....\$4.50
- Tortillas (*3*) (*corn or flour*) .....\$3
- French Fries .....\$6
- Tostada .....\$8
- Chips .....\$8
- Salsa (*16 oz*) .....\$9
- Side of Skirt Steak Asada .....\$15

# Drinks

**JARRITOS**  
"Little Jars" of glass bottled Mexican soda. Pineapple (piña), Mandarin Orange (mandarina), Strawberry (fresa), or Lime (limón) \$4.50



**MEXICAN COCA COLA**  
Glass bottled soda naturally sweetened with cane sugar \$4.50

**AGUA DE HORCHATA (no refills)** \$4.50

**BEDFORD'S NORTHWEST SODAS**  
Orange Creme, Root Beer, Ginger Ale or Ginger Beer \$4.50

**FOUNTAIN DRINKS (free refills)**  
Coke, Diet Coke, Dr. Pepper, Root Beer, Sprite, Seagram's Ginger Ale, Fanta or Tonic Water \$4

**GOLD PEAK TEA**  
Unsweetened \$4

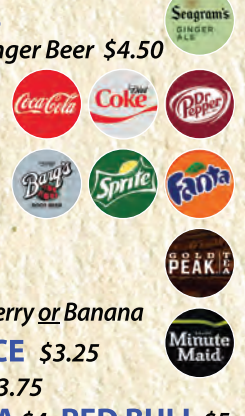
**MM LEMONADE (no refills)**  
*plain* \$4 *flavored* \$4.50  
Peach, Blackberry, Raspberry, Mango, Strawberry or Banana

**MM ORCHARDS BEST APPLE JUICE** \$3.25

**ORANGE or CRANBERRY JUICE** \$3.75

**MILK** \$3.25 **COFFEE** \$3 **HOT COCOA** \$4 **RED BULL** \$5

**ROY ROGERS or SHIRLEY TEMPLE** Just for the fun of it! \$3.50  
**VIRGIN MARGARITA or DAIQUIRI**  
Blackberry, Raspberry, Peach, Mango, Strawberry or Banana \$9  
**VIRGIN PIÑA COLADA** Classic! \$9



\*Consumer Advisory Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Rev. 7-26-2023