

WELCOME TO



Baja Fiesta Platters

SMALL (3-4 people) \$50

GRANDE (4-7 people) \$60

MUY GRANDE (8-12 people) \$80

***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



Appetizers



QUESO DIP

Melted Mexican pepperjack cheese. *large* \$10 *small* \$8
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* \$17 *half* \$15
or Carnitas Nachos

NACHOS CON CARNE

Crispy corn tortilla chips with choice of chicken, shredded beef or ground beef & melted cheese. *full* \$12 *half* \$10

QUESADILLA

Two flour tortillas filled with melted cheese, topped with lettuce tomatoes, onions, guacamole & sour cream. \$14
add \$4 for choice of chicken, shredded beef, or ground beef

CARNE ASADA FRIES

Fries, carne asada, cheese, pico de gallo, guacamole & sour cream. \$17

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. \$17

CAMARONES AL AJO

Eight fresh shrimp sautéed with mushrooms, garlic butter & spices or make it diablo (spicy) with onions & mushrooms! \$16

GUACAMOLE FRESCO

(mixed at your table!)

Fresh avocados, tomatoes, onions, cilantro & jalapeños. \$14

NACHOS RANCHEROS

Crispy corn tortilla chips with melted cheese, refried beans, tomatoes, onions, jalapeños, guacamole & sour cream. *full* \$14 *half* \$12

BAJA FLAUTAS OR TAQUITOS

Shredded chicken with cheese in crispy golden flour tortillas garnished with lettuce, tomato, onions, guacamole & sour cream. \$16

MEXICAN PIZZA

A crispy flour tortilla topped with beans, melted cheese, chopped onions, tomato & jalapeños. Served with guacamole & sour cream. \$14 add \$4 choice of chicken, shredded beef, or ground beef

BACON WRAPPED PRAWNS

Six prawns wrapped in bacon & braised then topped with fresh lettuce, tomato, sour cream & green onion. \$17

BAJA WINGS

Succulent chicken wings in spicy buffalo sauce, served with ranch or bleu cheese dip. *large (20 pieces)* \$23 *small (10 pieces)* \$14

BACON WRAPPED JALAPENOS

Jalapenos stuffed with cream cheese, topped with fresh lettuce, tomato, sour cream & green onion. \$13

Love Chips & Salsa?

Your first basket is on the house!
Additional servings \$2



CARNE ASADA FRIES



BAJA PLATE



BAJA WINGS

Baja Fiesta Platters

SMALL (3-4 people) \$50 GRANDE (4-7 people) \$60
MUY GRANDE (8-12 people) \$80

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 sautéed 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. \$14
Carnitas or Carne Asada Tostada Supreme \$17

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. \$14
Baby Shrimp Taco Salad \$17 *Carnitas or Carne Asada Salad* \$18

SHRIMP COCKTAIL

Large shrimp served hot in own juices, served with tomatoes, cilantro, avocado & onions with crackers on the side. \$19
(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* \$15

BLACK BEAN SOUP

Homemade black bean soup topped with green onions, cilantro & cheese. *bowl* \$10 *cup* \$8

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* \$13 *cup* \$11



*Consumer Advisory Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Rev. 5-3-2022

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

Carnes

ADD
PRAWNS!
\$5



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. \$25



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. \$43



TRES AMIGOS
A chile Colorado, chile verde & chile relleno served with rice & beans, garnished with lettuce, tomato & sour cream. \$23

CHEF'S SAMPLE PLATE
Carne asada, prawns & chicken breast served with rice & rancho beans, garnished with lettuce, tomato & guacamole. \$25

CARNE ASADA
Our famous asada! Fire-grilled, top grade skirt steak seasoned with Mexican spices, served with guacamole & pico de gallo. \$23

STEAK BAJA
Request this dish spicy! Skirt steak sliced thin & sautéed with onions, tomatoes & a mild red salsa, served with guacamole. \$22

BAJA T-BONE STEAK
A hand-cut 16 oz. certified Angus T-bone steak, flame broiled & topped with sautéed onions & mushrooms with your choice of rice & beans or fries or a side salad. \$33



MARY TIERRA
Carne asada & 6 bacon-wrapped prawns braised with grilled onion, bell peppers & mushrooms, topped with cheese & served with guacamole. \$27

CARNITAS MICHOACANAS
Slow-braised pork carnitas in garlic, onion & spices, served with pico de gallo & green tomatillo sauce. \$22

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. \$23

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. \$25

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. \$48



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 or Steak Baja Fajitas	for one	\$21	for two	\$38
Prawn Baja Fajitas	for one	\$22	for two	\$40
Bacon-Wrapped Prawn Baja Fajitas	for one	\$23	for two	\$42
Carne Asada Baja Fajitas	for one	\$22	for two	\$40
Carnitas Baja Fajitas	for one	\$21	for two	\$38

FAJITA QUESADILLA
A large, soft flour tortilla filled with choice of chicken or steak, cheese, bell peppers, onions & mushrooms. \$20 or Prawns \$23

TEQUILA FLAMING FAJITAS
Baja's signature fajitas with marinated steak, chicken & tiger shrimp, flambéed at your table with gold tequila. for one \$25 for two \$43



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. \$21

MEXICO CITY TACOS
Three classic corn tortilla tacos topped with fresh cilantro & onion. Served with tangy tomatillo salsa. carne asada or pork carnitas \$20



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. \$21

CHORIZO (MEXICAN SAUSAGE) TACOS
Three corn tortillas filled with homemade chorizo, topped with onions, cilantro, and served with tangy tomatillo salsa. \$21

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. \$21



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. \$22

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. \$25

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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. \$21



CAMARONES AL MOJO DE AJO

Prawns & mushrooms sautéed in a garlic butter sauce, served with sour cream. \$21
Scallops Al Mojo De Ajo \$24

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. \$18

SPICY CAMARONES

Mild or spicy prawns sautéed with onions & mushrooms in tomato sauce, served with sour cream. \$22

CAMARONES CON SCALLOPS

Prawns & scallops sautéed with mild peppers, onions & mushrooms in our salsa marina, served with sour cream. \$25

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. \$19

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) \$21

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. \$19

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. \$19

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. \$21



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 \$20

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) \$19

POLLO A LA CREMA

Tender sliced chicken breast sautéed in a rich, creamy sauce with mushrooms, onions & bell peppers. \$20
Prawns A La Crema \$23

CHORI POLLO

Tender sliced chicken breast sautéed with homemade chorizo sausage, mushrooms, onions & bell peppers, served with sour cream. \$24



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. \$23



FLAUTAS

Two crispy flour tortilla rolls filled with seasoned chicken or shredded beef, served with lettuce, tomatoes, green onions, guacamole & sour cream. \$18

TAQUITOS

Corn tortillas filled with shredded beef or chicken rolled & fried until crispy, served with lettuce, tomatoes, green onions, parmesan cheese, guacamole & sour cream. \$18

CHILE COLORADO

Cubed sirloin steak in roasted chili tomato salsa garnished with white onion & cilantro. \$20

CHILE VERDE

Tender pieces of pork sirloin in salsa verde garnished with white onion & cilantro. \$20



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* \$16 *small* \$14

CARNE ASADA BURRITO

A soft flour tortilla filled with carne asada & refried beans, smothered with ranchera sauce & cheese, garnished with sour cream. \$20

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. \$21

Prawn Fajita Burrito \$23

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! \$23



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)* \$15

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. \$19



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. \$18

PORK BURRITO \$18

CHORIZO 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. \$16

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. \$18



ENCHILADAS POBLANAS

Three corn tortillas with shredded chicken & sweet/spicy mole topped with sour cream. \$17

ENCHILADAS VERDES

Three corn tortillas with shredded pork in green tomatillo sauce, melted cheese, sour cream & black olives. \$17

ENCHILADAS COLORADAS

Three corn tortillas with chunks of tender sirloin beef cooked in our own Colorado (red) sauce, black olives & sour cream. \$17

CARNE ASADA ENCHILADAS

Chopped carne asada rolled into three corn tortillas, topped with salsa ranchera, melted cheese & sour cream. \$20



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 \$13

GRANDE DOS (choose any two items)

Enchiladas, tacos, tamal or tostadas \$14
Chimichangas, chalupas, burritos or chile rellenos \$16

MUCHO TRES (choose any three items)

Enchiladas, tacos, tamal or tostadas \$15
Chimichangas, chalupas, burritos or chile rellenos \$18



Make it **DELUXE**
add sour cream
& guacamole!
\$4.50

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. \$14

CHICKEN BAJA BURGER

Grilled chicken breast with mild peppers, grilled onions, cheese, lettuce, tomato & avocado. \$16

SIDE ORDER
OF TORTILLAS
\$2.75

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. \$15

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. \$14

CHORIZO OMELET*

Three egg omelet made
with traditional
homemade chorizo,
spinach, mushrooms,
onions & tomato,
garnished with black olives,
avocado & sour cream. \$16



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. \$17



VEGETABLE FAJITAS

Portobello mushrooms, baby spinach, red & green bell peppers,
carrots & onions served with flour or corn tortillas, guacamole
& sour cream. \$18

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. \$12

VEGGIE QUESADILLA

Portobello mushrooms,
fresh baby spinach, bell peppers,
onions, tomatoes & cheese,
topped with guacamole
& sour cream. Served with
rice & rancho beans. \$18



Sides

Fish Soft Taco <i>Beer Battered Cod</i>	\$7
Fish Soft Taco <i>Grilled Halibut</i>	\$7
Street Soft Taco	\$6
Shrimp Soft Taco	\$7
Carne Asada Soft Taco	\$7
Carnitas Soft Taco	\$7
Crispy Taco	\$4
Ceviche Tostada	\$8
Enchilada	\$6
Original Chile Relleno <i>(mild)</i>	\$7
Chimichanga	\$8
Burrito	\$8
Chalupa	\$5
Tamal <i>(shredded pork)</i>	\$5
Ceviche	\$15
Guacamole	\$4.50
Sour Cream	\$4
Deluxe <i>(sour cream & guacamole)</i>	\$4.50
Pico De Gallo	small \$4 large \$7
Mexican Rice	\$4
Beans <i>(refried, whole pinto or black)</i>	\$4.50
Tortillas <i>(3) (corn or flour)</i>	\$2.75
French Fries	\$6
Tostada	\$8
Chips	\$7
Salsa <i>(16 oz)</i>	\$8
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

MEXICAN COCA COLA

Glass bottled soda
naturally sweetened with cane sugar \$4

AGUA DE HORCHATA *(no refills)*

Orange Creme, Root Beer, Ginger Ale or Ginger Beer \$4

FOUNTAIN DRINKS *(free refills)*

Coke, Diet Coke, Dr. Pepper, Root Beer, Sprite,
Seagram's Ginger Ale, Fanta or Tonic Water \$3.50

GOLD PEAK TEA

Unsweetened \$3.50

MM LEMONADE *(no refills)*

plain \$3.50 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 \$4

ROY ROGERS or SHIRLEY TEMPLE Just for the fun of it! \$3.50

VIRGIN MARGARITA or DAIQUIRI

Blackberry, Raspberry, Peach, Mango, Strawberry or Banana \$8

VIRGIN PIÑA COLADA Classic! \$8

