

## Tapas

<b>GF Street Corn</b> Roasted corn on the cob, beurre blanc sauce, queso fresco, cilantro & lime	\$8
<b>GF Guacamole</b> House made with avocados, tomato, onion, cilantro & lime	\$8
<b>GF Queso Blanco</b> House made cheese dip Large +\$2   Chorizo +\$2	\$4
<b>GF Snake Bites</b> Bacon wrapped jalapeños stuffed with steak & monterey jack cheese	\$12
<b>Mini Chimichangas</b> (3) stuffed with black beans & cheese, topped with queso blanco & pico de gallo	\$8
<b>GF Nachos</b> Queso blanco, lettuce, pico de gallo & sour cream. Choice of shredded chicken, ground beef or roasted carnitas	\$10
<b>Avocado Toast</b> Avocado puree, tomato, balsamic reduction & fresh basil mix	\$9
<b>Tuna Tacos</b> Crispy wonton shells, seared ahi tuna, jicama mango slaw & a poblano cream sauce	\$13
<b>GF Mussels Chorizo</b> Blue mussels sautéed in a butter, white wine & chorizo sauce	\$12
<b>GF Blackened Scallop Tostadas</b> Crispy corn tostada, guacamole spread, picante mix & a poblano cream sauce	\$15
<b>Carnitas Sliders</b> Roasted carnitas, salsa verde, picante mix & hot cherry mayo	\$9
<b>Tamale</b> (1) pork tamale served with salsa verde, queso fresco & cilantro	\$5
<b>Zucchini Fries</b> Fried golden brown served with jalapeño ranch	\$6

## Soups & Salads

<b>White Bean &amp; Chicken Tortilla Soup</b> Topped with poblano avocado cream, queso fresco, cilantro, crispy tortilla strips	\$7
<b>Taco Salad</b> Chicken or ground beef, lettuce, cheddar jack cheese, pico de gallo, sour cream & guacamole	\$13
<b>Gulf Shrimp Salad</b> Seared shrimp, mixed greens, avocado, pickled onions, cherry tomato & chile spiced croutons	\$15
<b>GF Tuna Salad</b> Seared tuna, mixed greens, crispy tortilla strips, roasted corn peppers, onion salad & pickled jalapeños	\$16
<b>House Salad</b> Locally grown mixed greens, cherry tomatoes, shredded mixed cheeses, chili spiced croutons & choice of dressing	\$7
Dressings: Ranch, Jalapeño Ranch, Poblano Avocado, Cilantro lime Vinaigrette	

Ask your server about daily food & drink specials. 18% gratuity added for parties 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. No substitutions please.

**GF** Gluten Free Dish | **\$M** Market Price

## Tacos

(3) Tacos per order choice of flour or soft corn tortillas <b>GF</b> (Go gluten free with corn tortillas)	
<b>Gulf Tacos</b> Blackened tuna, mahi, fresh catch or shrimp, cilantro lime slaw, pico de gallo & lime wedges	\$M
<b>Street Tacos</b> Grilled steak or carnitas, cilantro, lime & onion	\$13
<b>Chicken Tacos</b> Shredded chicken, lettuce, pico de gallo, cilantro lime sour cream.	\$10
<b>Beef Tacos</b> Ground beef, lettuce, pico de gallo, cilantro lime sour cream	\$10

## Fajitas

Half pound of protein served with tortillas, lettuce, pico de gallo, shredded cheese, sour cream, rice & black beans <b>GF</b> (Go gluten free with corn tortillas)	
Vegetable .....	\$15
Chicken .....	\$17
Steak .....	\$18
Shrimp .....	\$19

## Burritos

<b>Molida</b> Ground beef, cheese, rice, black beans, pico de gallo, lettuce & cilantro lime sour cream	\$11
<b>Pollo</b> Shredded chicken, cheese, rice, black beans, pico de gallo, lettuce & cilantro lime sour cream	\$11
<b>Vegetal</b> Grilled zucchini, squash, mushrooms, peppers, onions, rice, black bean & cilantro lime sour cream	\$9
Add queso blanco, chipotle sauce or salsa roja on top +\$1	

## Burgers

<b>Cocina Burger</b> Burger, lettuce, tomato, hot cherry mayo served with french fries	\$11
<b>Cocina Cheese Burger</b> Cheese, lettuce tomato & hot cherry mayo served with french fries	\$12
<b>Cocina Bacon Cheese Burger</b> Bacon, cheese, lettuce, tomato & hot cherry mayo served with french fries	\$13

## Sides & Salsas

<b>GF</b> Fresh house made mango salsa .....	\$2
<b>GF</b> Fresh, house made habanero hot sauce ....	\$2
<b>GF</b> Fresh, house made salsa verde .....	\$2
<b>GF</b> Rice .....	\$1
<b>GF</b> Black beans .....	\$2
<b>GF</b> Refried beans .....	\$2
<b>GF</b> Grilled zucchini & squash .....	\$3
<b>GF</b> Avocado .....	\$3
Tortillas .....	\$2
Guacamole .....	\$3
French fries .....	\$4

## Mains

<b>Quesadilla</b> 12 inch flour tortilla with Monterey jack cheese	
Cheese .....	\$9
Chicken .....	\$12
Steak .....	\$13
<b>Pork Tamales</b> Topped with salsa verde, queso fresco & cilantro. Served with rice & refried beans	\$14
<b>GF Enchiladas</b> House made red enchilada sauce & Monterey jack cheese served with rice & beans - Cheese   Chicken or Beef +\$4	\$8
<b>Seafood Enchiladas</b> Shrimp & lobster enchiladas served with jalapeño cream sauce, queso fresco & cilantro, served with rice & refried beans	\$23
<b>GF Pollo Asado</b> Grilled chicken breast, rice, & black beans, topped with queso blanco - Add fajita veggies +\$2	\$14
<b>Pescado Asado</b> - Grilled tuna, mahi or fresh catch of the day, served with grilled zucchini & squash. Choice of sauce; Veracruz or lemon caper beurre blanc	\$M
<b>GF Carne Asada</b> 8 oz grilled steak cooked to temp, served with grilled onions, cilantro, chiles toreados, served with rice & black beans	\$20
<b>GF Fajita Flatbread</b> Hot salsa, Monterey jack cheese, grilled chicken peppers & onions.	\$18
<b>GF Pork Belly Entrée</b> Seared thick cut pork belly, pickled jalapeños, pickled onions, cilantro, poblano cream sauce & served with black beans	\$18
<b>Mexican Lasagna</b> Baked layers of pasta, shredded chicken, cheddar jack cheese blend & our house made hot sauce	\$14
<b>Pasta Veracruz</b> Shrimp sautéed with tomato, onion, garlic, capers, lemon white wine and butter sauce	\$20

## Kids

All kids meals served with rice & refried beans or french fries	
Cheese or chicken quesadilla .....	\$7
Chicken nuggets .....	\$7
Mac-n-cheese .....	\$7
Tacos beef or chicken .....	\$7
Burger or cheese burger .....	\$7

## Desserts

<b>Tres Leche</b> Cake soaked in three milks topped with homemade whipped cream, & cinnamon	\$7
<b>GF Flan</b> Custard dessert with a layer of clear caramel sauce	\$5
<b>GF Chocolate Torte</b> Gluten free chocolate torte served with caramel rum sauce.	\$6
<b>Key Lime Pie</b> Lime custard pie with a graham cracker crust (contains nuts)	\$7

## Margaritas

<b>House Margarita</b> House Tequila, triple sec, fresh lime, simple syrup, salt rim .....	\$8
<b>Frozen Margarita</b> Frozen libation with House Tequila, triple sec, fresh lime, salt rim .....	\$8
<b>Classic</b> Sauza Blue, Cointreau, fresh lime, simple syrup, sweet n sour, salt rim .....	\$10
<b>Skinni</b> Tres Agaves Blanco, fresh lime, agave nectar, salt rim .....	\$12
<b>Perfecto</b> Patron Signature Reposado, Patrón Citrónge Liqueur, fresh lime, simple syrup, salt rim .....	\$14
<b>Chili-Rita</b> House Tequila, pineapple, diced jalapeños, fresh lime, simple syrup, salt rim .....	\$12
<b>Strawberry Margarita</b> Espolòn Blanco, triple sec, fresh lime, strawberry puree, sugar rim .....	\$10
<b>Frozen strawberry Margarita</b> House specialty frozen with House Tequila, triple sec, fresh lime, strawberry puree, sugar rim .....	\$10
<b>Top Shelf</b> Patron Signature Reposado, Patrón Citrónge Liqueur, fresh lime, simple syrup, splash of OJ, Grand Marnier, salt rim .....	\$16
<b>Mezcal Margarita</b> El Señorío Joven Con Gusano Mezcal, Cointreau, fresh lime, simple syrup .....	\$12
<b>Baja Margarita</b> Zignum Reposado Mezcal, fresh lime, agave, fresh grapefruit .....	\$13

## Speciality Cocktails

<b>Olé Old Fashioned</b> Zignum Reposado Mezcal, Patrón Citrónge Liqueur, orange & cherry bitters, simple syrup, bing cherry, orange twist garnish ....	\$14
<b>Paloma Mexicana</b> El Señorío Reposado Mezcal, fresh lime, fresh grapefruit juice, ginger beer, mint leaf garnish .....	\$13
<b>Bloody Maria</b> House Tequila, house made bloody mary mix, chipotle blackening rim seasoning, lemon, fresh lime, jalapeño spear garnish .....	\$10
<b>Cabo Lemonade</b> Cabo Wabo Blanco, agave nectar, mint, fresh lemon, fresh lime, cherry juice .....	\$10
<b>Mojito</b> Rum, fresh lime, mint, simple syrup .....	\$9
<b>Strawberry Mojito</b> Rum, fresh lime, mint & strawberry puree .....	\$10
<b>Watermelon Martini</b> Absolut Elyx, fresh lime & watermelon puree .....	\$14
<b>Hemingway Daiquiri</b> Bacardi, fresh grapefruit, maraschino liqueur, fresh lime, simple syrup .....	\$11
<b>Sangria</b> Gato Negro Pinot Noir, Peach Liqueur, Blackberry Brandy, mango puree, fresh fruit .....	\$8

## Beers 12 oz.

<b>Budweiser</b> .....	\$4.5
<b>Bud Light</b> .....	\$4.5
<b>Coors Light</b> .....	\$4.5
<b>Miller Lite</b> .....	\$4.5
<b>Yuengling</b> .....	\$4.5
<b>Bohemia</b> .....	\$6
<b>Corona</b> .....	\$6
<b>Corona Light</b> .....	\$6
<b>Dos Equis Lager</b> .....	\$6
<b>Modelo</b> .....	\$6
<b>Negra Modelo</b> .....	\$6
<b>Sol</b> .....	\$6
<b>Stella Artois</b> .....	\$6
<b>Tecate</b> .....	\$6
<b>Victoria</b> .....	\$6
<b>Jai Alai IPA (can)</b> .....	\$6
<b>Modelo Chelada</b> .....	\$7

## Draft Beers 16 oz.

<b>Bud Light</b> .....	\$5
<b>30A Blonde</b> .....	\$6
<b>Corona Light</b> .....	\$6
<b>Modelo</b> .....	\$6
<b>Negra Modelo</b> .....	\$6
<b>Dos Equis Amber</b> .....	\$6

## Wines

### By The Glass & Bottle

<b>Gato Negro Chardonnay</b> .....	\$7/\$30
<b>Gato Negro Sauvignon Blanc</b> .....	\$7/\$30
<b>Gato Negro Cabernet</b> .....	\$7/\$30
<b>Gato Negro Pinot Noir</b> .....	\$7/\$30
<b>Gato Negro Pinot Merlot</b> .....	\$7/\$30

### Whites

<b>Santa Cristina Pino Grigio</b> .....	\$10/\$42
<b>Haras Pirque Chardonnay</b> .....	\$10/\$42
<b>Menage a Trois Moscato</b> .....	\$8/\$32

### Reds

<b>Meiomi Pinot Noir</b> .....	\$13/\$54
<b>Tamara Reserve Cabernet</b> .....	\$10/\$42
<b>Dona Paula Malbec</b> .....	\$9/\$38

## Sparkling Wine

<b>Freixenet Brut</b> (by the glass only) .....	\$7
<b>Mimosa</b> (by the glass only) .....	\$8
<b>Wycliff Brut</b> (by the bottle only) .....	\$25

## Non Alcoholic Beverages

Coke | Diet Coke | Root Beer  
Mellow Yellow | Orange Fanta  
Sprite | Dr. Pepper

Pink Lemonade | Tea | Coffee | Milk



Want to make your own Mezcal specialty cocktails at home? Drink recipes and our featured spirits are right next door at Seascope Wine & Spirits.

Ask your server about daily food & drink specials. 18% gratuity added for parties 6 or more.

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