

Baja CANTINA



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SMALL BITES

SALSA TRIO 4 V GF

Made from scratch roasted arbol red salsa, green jalapeno salsa, and roasted tomatillo with a basket full of homemade crispy chips.

BAJA FIESTA BOARD 15 V GF

You don't need to choose - you get it all! Salsa trio (roasted arbol red salsa, green jalapeño salsa, and roasted tomatillo salsa), homemade guacamole, and creamy queso (plain or with chorizo) with fresh crispy chips.

NACHO TOWER 13 V GF

Layers upon layers of homemade chips, pinto beans, pico de gallo, melted cheese, fresh jalapenos, and crema. Keep it vegetarian or choose chorizo or chicken. ADD Beef Skirt +5 Filet +8

MINI TOSTADAS 11 GF

Three tostadas to try out...Ceviche, Chorizo, and Carnitas. Our ceviche includes fresh fish prepared traditional style with fresh lime juice, tomato, jalapeño, onion, and avocado. Our chorizo is paired with black beans, guacamole, lettuce, and pico de gallo topped with chili aioli. The carnitas are prepared with smashed pinto beans, avocado, lettuce, pico de gallo and jalapeño ranch.

SAN JUAN WINGS 12 GF

Eight (8) tender chicken wings tossed with homemade Puerto Rican salsa and a side of jalapeño ranch.

FLAUTAS DE LA CASA 7 V GF

Three (3) flautas with our house salsa, lettuce, crema, and jalapeño ranch. Choose cheese or chicken.

EMILIANO ZAPATA QUESADILLA 7

Two of our incredible homemade tortillas with cheese topped with Mexican crema and pico de gallo. Option to add chicken

ROSARITO TOSTADA 8 GF

Seared Ahi Tuna on a crispy tortilla with guacamole, mint pico de gallo, and smoked chili aioli.

TACOS

BAJA FISH TACO 4.5

Panko crusted fish topped with cabbage, pico de gallo, and homemade jalapeño ranch.

TACO VERACRUZ 4.5 GF

Chilli grilled Basa fish topped with cabbage, pico de gallo, and our homemade smoked aioli.

CARNE ASADA TACO 5

Fajita style grilled skirt steak topped with onion, cilantro and your choice of homemade jalapeño green salsa or roasted chili arbol red salsa.

BARBACOA TACO 5 GF

Traditional beef cheek braised to perfection and topped with onion, cilantro, and our homemade jalapeño green salsa on the side.

ROSARITO SHRIMP 5 GF (grilled)

Your choice of grilled or fried jumbo shrimp topped with elote corn salsa, smoked aioli, pico de gallo and Mexican cheese

GRILLED CHICKEN TACO 4 GF

Grilled chicken breast and sauteed onions topped with your choice of jalapeño green or roasted chili arbol red salsa.

MICHOACAN CARNITAS TACO 4 GF

House carnitas Michoacán style topped with avocado sauce, cilantro, and pickled red onion.

MAKE ALL TACOS A PLATE WITH 2 TACOS, RICE, AND BEANS FOR 13.5

ENSALADAS

MI BARRIO CAESAR

7.5

Fresh romaine lettuce, grilled corn, radish, fresh jalapeño, queso fresco, and crispy tortilla strips tossed with our homemade Caesar dressing.

*Protein Options Below.

STUFFED AVOCADO SALAD

15

Two avocado halves filled with your choice of grilled shrimp in a smoked chili aioli or house ceviche served on a bed of greens with cherry tomatoes.

CANTINA STEAK SALAD

16

Grilled skirt steak, fresh avocado, cherry tomatoes, mixed greens and queso fresco tossed with our homemade jalapeño ranch.

PUERTO RICAN CRISPY CHICKEN SALAD

11

Panko crusted chicken thigh fried to perfection and served on a bed of greens with cabbage, carrots, radicchio, and avocado tossed with our Puerto Rican vinaigrette and topped with a drizzle of smoked aioli

SALAD VERACRUZANA

15

Grilled shrimp, black beans, grilled corn, and pico de gallo served on a bed of mixed greens and tossed with our smoked lime vinaigrette

ADD PROTEIN

CHICKEN 4

BEEF SKIRT 6

SALMON 7

SHRIMP 6



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TORTAS

PUERTO RICAN CRISPY CHICKEN 10

Panko crusted chicken thigh fried to perfection with lettuce, tomato, and garlic aioli. Tossed in our homemade Puerto Rican salsa and served on a butter bun.

TORTA DE CARNITAS 10

Michoacán style carnitas sautéed with onion, tomato, jalapeno, and smashed pinto beans. Topped with creamy avocado sauce and red pickled onions and served on a Torta Bolillo roll.

CUBANA WITH MEXICAN TWIST 11

Pork filet Milanese, Texas smoked sausage, cured ham, grilled Mexican cheese, avocado, jalapeño, lettuce, tomato, pickle, mayo and yellow mustard served on our fresh Torta Bolillo roll.

BEEF FAJITA TORTA 12

Grilled marinated skirt steak, sautéed onions, melted Oaxacan cheese, mayo, tomato, lettuce, avocado, and jalapeño served on a Torta Bolillo roll.

MAKE IT A PLATE WITH FRIES FOR +3 (REG) OR +5 (SPECIALTY)

FRIES

CALI GARLIC FRIES 7 V

Crispy garlic fries tossed in our fresh garlic olive oil with a drizzle of garlic aioli and parmesan.

TRUFFLE FRIES 9 V

Crispy fries tossed with truffle oil, black pepper, and Parmesan cheese with a drizzle of garlic aioli

BAJA FRIES 9 V

Crispy fries tossed in our homemade red salsa and topped with Mexican cheese and pico de gallo with a drizzle of crema on top.

CAJUN FRIES 7 V

Crispy fries tossed in Cajun seasoning.

FIESTA MENU

A MODERN INTERPRETATION OF MEXICAN FOOD, INFUSED WITH BOLD, INTERNATIONAL FLAVORS.

BAJA BARRIO DOG 7

Mexican jumbo hot dog topped with grilled elote corn, smoked aioli, Mexican cheese, and pico de gallo. A customer favorite!

MAUI WOWIE 5.5

Sashimi grade Ahi tuna topped with a chunky avocado, guava salsa with fresh herbs green onions and yuzu aioli.

KOREAN BEEF TACO 6

Marinated and grilled beef served on a bed of cabbage with Gochujang BBQ sauce and sesame seeds and topped with Sriracha aioli, onion, and cilantro garnish.

BAJA FRIED AVOCADO TACO 4.5 V

Perfect fried avocado with smoked aioli cole slaw and fresh pico de gallo

THAI ONE ON 5.5 GF

Green papaya slaw topped with Thai chili grilled jumbo shrimp, fresh mint, basil with smoked chili aioli in a crispy taco shell.

MISSING YOU PIG TIME 5.5

Crispy pork belly served on top of mixed greens, mint pico de gallo, avocado and Asian miso sauce.

SHARE YOUR EXPERIENCE WITH US!

THANK YOU!

Thank you for joining us in this venture! Your input will help us refine and grow our passion. If you could please take a moment to complete a brief survey we would appreciate it! We hope you've had a great experience and will be joining us in the future!

SCAN THE CODE WITH YOUR
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RAW JUICES

AGUAFRESCAS 4

Our great selection of house made Mexican/Latin Agua Frescas (fresh juice waters). Ask us what we have today! (Spiked Option Available)

FRESH JUICE 4

Your choice of orange, grapefruit, pineapple, cranberry, tomato, or pomegranate.

BEVERAGES

FOUNTAIN SODA 2.5

Your choice of Coke, Diet Coke, Sprite, Ginger Ale, or Dr. Pepper.

BOTTLED SODAS VARIES

Please ask for available selection.

HOUSE BREWED COFFEE 3

Endless pot of fresh coffee.



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Baja COCKTAILS



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HAND CRAFTED MARGARTIAS

BAJA MARGARITA (FROZEN) 6

Campo Bravo Tequila, fresh lime juice, and agave nectar blended. Flavor option (+\$2) include: Hibiscus, Mango Chamoy, Strawberry, Peach, and Blackberry.

CANTINA MARGARITA 10

Mi Campo Tequila, fresh lime juice, and agave nectar served tall on the rocks with a float of Grand Gala Liqueur Flavor option (+\$2) include: Hibiscus, Mango Chamoy, Strawberry, Peach, and Blackberry.

FIESTA TOP SHELF MARGARITA 15

Herradura Reposado Tequila, fresh lime juice, splash of fresh orange juice and a float of Grand Marnier. Flavor option (+\$2) include: Hibiscus, Mango Chamoy, Strawberry, Peach, and Blackberry.

EL JEFE TOP SHELF BAJA MARGARITA 35

Don Julio 1942 Silver tequila, Triple Sec, fresh lime juice, and agave nectar topped with Grand Marnier.

MEZCAL (SMOKEY) MARGARITA 12

Del Maguey Vida Mezcal, fresh lime juice, and agave nectar served on the rocks with a Tajin chili rim.

PRIMA SPICY MARGARITA 12

Ghost pepper Tequila, habanero serrano tincture, and fresh jalapeño served on the rocks with a chilli salt rim (optional).

SPICY PINEAPPLE JALAPENO MARGARITA 12

Herradura Reposado Tequila, spicy jalapeño syrup, fresh pineapple juice, orange liqueur, fresh lime juice, and cilantro leaves shaken and served on the rocks.

THE ORGANIC SKINNY MARGARITA 12

Dulce Vida Silver Tequila, fresh lime juice and agave nectar. Add any flavor! Options for Repo, Anjeo, or Blanco too!

SPECIALTY

OAXACAN OLD FASHIONED 11

Dulce Vida Reposado Tequila, Del Maguey Vida Mezcal, Monin cinnamon syrup, and a dash of Bitter Truth chocolate bitters as well as aromatic bitters.

THE WORKING MAN (PALOMA) 11

Campo Bravo Tequila, fresh grapefruit, lime juice, and a splash of soda or Topochico served over ice with salt chilli powder rim. Make it spicy with jalapeño infused syrup!

HORCHATA COLADA 11

Plantation White Rum, horchata aqua fresca, pineapple syrup, coconut syrup, and lime juice.

MEXICAN COLLINS 11

Dripping Springs Gin, lemon juice, simple syrup and a splash of hibiscus agua fresca.

BAJA GIMLET 11

George Green Chile Vodka, lime juice and simple syrup.

VIVA VERDITA 12

Dripping Springs Vodka and our house Verdita (pineapple juice, jalapeño peppers, lime juice, simple syrup, cilantro, mint, and pineapple syrup).

MEDIAS DE CEDA 11

Frozen martini drink, gin or vodka, evaporated milk, Triple Sec, and grenadine.

MEXICAN COSMO 11

Gran Centenario Roseangel Hibiscus Tequila, Triple Sec, hibiscus agua fresca, and fresh lime juice served with an orange peel and sugar rim.

MOJITOS

CLASSIC MOJITO 11

Plantation White Rum, mint, lime, sugar and soda water

RASPBERRY MOJITO 11

Plantation White Rum, fresh raspberries, sugar, mint and soda water.

CUCUMBER AND ELDERFLOWER MOJITO 11

Plantation White Rum, elderflower liqueur, mint, lime, sugar and cucumber in soda water.

HAPPY HOUR 3-6:30PM

SMALL BITES

BAJA BARRIO DOG 5

Mexican jumbo hot dog topped with grilled elote corn, Mexican cheese, and pico de gallo.

SAN JUAN WINGS 8

A serving of eight (8) tender chicken wings tossed with our homemade Puerto Rican salsa with a side of jalapeño ranch.

FLAUTUS DE LA CASA 5

A serving of three (3) flautas with our house salsa, lettuce, crema, and jalapeño ranch. Your choice of cheese or chicken.

EMILIO ZAPATA QUESADILLAS 5

Two of our incredible homemade tortillas with cheese topped with Mexican crema and pico de gallo. Option to add chicken

DRINKS

CANTINA MARGARITA 8

Mi Campo Tequila, fresh lime juice, and agave nectar served tall on the rocks with a float of Grand Gala Liqueur Flavor option (+\$2) include: Hibiscus, Mango Chamoy, Strawberry, Peach, and Blackberry.

DOMESTIC DRAFT BEER 4

IMPORT CRAFT BEER 6

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Baja BRUNCH



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BRUNCH

FRESH FRUIT BOWL 9.5 GF

Mix of fresh fruits served with strawberry crème fraiche.

TRES LECHES PANCAKES 9

Fluffy pancakes drenched in a sweet milk mixture and served with Cajeta (Mexican caramel).

BRIOCHE STUFFED FRENCH TOAST 14.5

Your favorite French toast stuffed with mascarpone cheese, topped with strawberry compote, and served with syrup.

CHORIZO BENEDICT 13

Chorizo and eggs benedict with served on brioche toast with jalapeño hollandaise sauce and breakfast potatoes.

TACOS

ROASTED TOMATILLO, CHORIZO, AND POTATO TACO 3.5 GF

Scrambled eggs with chorizo and potatoes mixed with our homemade roasted tomatillo sauce and topped with Mexican cheese.

BANDERA TACO 3.5 GF

Scrambled eggs mixed with tomatoes, onions, and jalapeños topped with chipotle aioli and Mexican cheese.

MACHACO TACO 4.5 GF

Carnitas, onions, jalapeño and tomatoes on top of scrambled eggs with guacamole and pickled red onions

HUEVO CON CHORIZO TACO 3.5 GF

Scrambled eggs mixed with chorizo, Mexican cheese, and your choice of our house roasted arbol red salsa or green jalapeño salsa. Choice of soy chorizo or regular chorizo.

BACON AND EGG TACO 3.5 GF

Scrambled eggs mixed with our hickory smoked bacon topped with Chipotle Aioli, pico de gallo, and Mexican cheese.

BURRITOS

CALI BAJA BURRITO 7.5

Two eggs scrambled with crispy french fries, pinto beans, guacamole, cheese, and homemade green salsa topped with Mexican crema.

MEXICAN EGG BURRITO 7.5

Two Scrambled eggs, pinto beans, tomatoes, onions, jalapeños, chipotle aioli, and Mexican cheese.

CHORIZO & POTATO BURRITO 7.5

Mix of scrambled eggs with chorizo and potato topped with our homemade roasted tomatillo sauce and Mexican cheese. Choice of soy chorizo or regular chorizo.

TORTAS

MACHACA TORTA 8

Carnitas Michoacán style with onion, tomato, jalapeño peppers and scrambled eggs topped with our creamy avocado sauce and pickled red onion.

CHORIZO SANDWICH 8

Eggs any style with chorizo, pico de gallo, homemade aioli served on a pretzel bun.

POTATO, CHORIZO & EGG TORTA 8

Eggs any style with beans and cheese.

CALI BAJA EGG SANDWICH 8

Eggs any style with bacon, Mexican cheese, lettuce, tomato, homemade aioli sauce served on a pretzel bun.

SPECIALTY

DRINKS

MIMOSA 7

Bubbly champagne with your choice of fresh orange, grapefruit, cranberry, or elderflower juice.

BLOODY MARY

10.5

Our delicious bloody mary blend mixed with vodka and served with bacon,

Chela Michelada

9

Karbach Chela beer with fresh lime and hot sauce - your choice of lime or regular Karbach Chela.

MAMA'S SPECIAL

VOLCANO CHILAQUILES

11 GF

Traditional style crispy tortillas tossed in your choice of homemade guajillo red salsa or jalapeno green salsa topped with pico de gallo, Mexican cheese, crema and two eggs any style.

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