

SALADS

BPT HOUSE SALAD \$12
romaine, pepitas, parmesan,
housemade caesar

MEXICAN CHOPPED \$13
kale, arugula, corn, green beans,
cauliflower, cucumber, carrot,
cotija, quinoa, green goddess

ENSALADA GRANADA \$13
spinach, arugula, jicama, goat
cheese, pomegranate seeds,
pepita brittle with vinaigrette

*Add grilled chicken breast \$6 steak, shrimp or salmon \$9

**FARMERS MARKET
VEGGIE TOSTADA \$16**
guacamole, cotija, refried
beans, kale, red chard, collard
greens, cabbage & crema

SALMON QUINOA \$19
greens, corn, pinto beans,
avocado, almonds, tomatoes
& sherry vinaigrette

SMALL PLATES

**GUACAMOLE & CHIPS
\$13/HALF \$7**
housemade chips served with
pico de gallo & house ranchero

QUESADILLAS
cheese \$10 chicken \$14
steak or shrimp \$16

**FARMERS MARKET
NACHOS \$12**
SM farmers market veggies
& jack cheese

*Add chicken \$4 steak or shrimp \$5

CEVICHE MIXTO \$16
lobster, shrimp, calamari,
onion, pomegranate seeds

TUNA CEVICHE \$16
avocado, cucumber, onions,
jalapeño ponzu, radish,
sriracha mayo

FLAUTAS \$14
hand rolled with chicken,
mushroom, corn & queso fresco

TACOS

FLOUR, CORN TORTILLAS OR LETTUCE. SERVED WITH RICE & BEANS (or sub slaw) | FLACO TACO - ANY TACO IN A LETTUCE CUP

VEGGIE TACOS \$15
roasted corn, mushrooms, leeks,
kale, goat cheese, truffle oil

CHICKEN TACOS \$16
Guajillo salsa, avocado, queso
fresco & lettuce

STEAK TACOS \$17
tomatillo salsa,
pickled onion, cilantro

FISH TACOS \$16
grilled or Baja style, onion
escabeche, cabbage &
chipotle aioli

PORK BELLY TACOS \$17
pineapple, spicy escabeche,
morita salsa, cilantro

SHRIMP TACOS \$17
pumpkin seed pesto, cilantro
crema, jicama & cilantro

LOBSTER TACOS \$24
Maine lobster, jack cheese,
truffle oil, crispy shell

CALI LOBSTER TACOS \$24
mango jicama salsa,
habanero, avocado

PLATOS AZUL

CHICKEN ENCHILADAS \$17
tomatillo, avocado, crema,
queso fresco

GARDEN ENCHILADAS \$16
squash, sweet potato, corn,
mushroom, leek, green chile

POLLO A LA PARILLA \$20
1/2 Mary's chicken grilled
with mojo de ajo

PESCADO DEL DIA \$MP
see server

CARNE ASADA \$26
grilled hanger steak with
farmers market veggie

SIZZLING FAJITAS

sautéed peppers, onions &
poblanos served with salsa
& guacamole

MARY'S CHICKEN \$22

STEAK \$24

SHRIMP \$24

COMBO: pick two \$26

SALSAS EACH \$3

**HOUSE
RANCHERO
PICO DE GALLO
TOMATILLO**

**HABANERO
MANGO
MOJO DE AJO
GUAJILLO**

FLIGHT OF THREE \$6

SIDES

CORN ON THE COBB \$7
grilled with cotija

BPT RICE \$4
brown rice with corn & lime

BEANS \$4
stewed pinto

MEXICAN SLAW \$5
with vinaigrette

**FARMERS MARKET
VEGGIE \$8**
SM farmers market

DESSERT

BPT BAJA CHEESECAKE + CHOICE OF GELATO \$9

GRATEFUL SPOON GELATO \$7 / ANY TWO \$11

* custom crafted gelato for BP Taco
mango chile (vegan), coconut, dulce de leche, mexican chocolate

Please inform your server of any allergies or dietary restrictions



@BLUEPLATETACO