

SALADS AND PROVISIONES

BAJA CHOPPED SALAD \$16

shredded iceberg, castelvetrano olives, jicama, avocado, cucumber, pomegranate seeds, jack cheese, champagne vinegarette, tortilla strips

BAJA CHOPPED CEVICHE SALAD \$19

our fabulous Baja chopped with calamari, shrimp, lobster, mixto dressing with fried tortilla strips

BAJA CAESAR \$13

chopped little gem, housemade caesar dressing, corn, avocado, cotija, tortilla strips

GUACAMOLE & CHIPS \$13 / HALF \$7

housemade chips served with pico de gallo & house ranchero. *add salsa flight \$4*

QUESADILLAS

cheese \$10 farmers market veggie \$12 chicken \$14 steak or shrimp \$17

FARMERS MARKET NACHOS \$13

SM farmers market veggies, jack cheese, guacamole, pico, radish, fresco

CEVICHE MIXTO \$16

lobster, shrimp, calamari, pomegranate seeds

TAQUITOS DELICIOSOS \$14

3 crispy hand rolled tortillas with chicken, mushroom, corn, queso fresco

**Add grilled chicken breast \$6 steak, shrimp, salmon or pork \$7*

TACOS

THREE TACOS - FLOUR or CORN TORTILLAS, SERVED WITH RICE & BEANS (or sub slaw) | FLACO TACO — IN A LETTUCE CUP

VEGGIE TACOS \$15

roasted corn, mushrooms, leeks, kale, goat cheese, cotija, truffle oil

TACO DEL DIA \$MP

seasonally rotating, see server

STEAK TACOS \$17

tomatillo salsa, red onion, cilantro

FISH TACOS \$16

a la plancha or Baja style, cabbage & chipotle aioli

PORK BELLY TACOS \$17

pineapple, spicy escabeche, guajillo salsa, cilantro

SHRIMP TACOS \$17

pumpkin seed pesto, jicama & cilantro

LOBSTER TACOS \$24

Maine lobster, jack cheese, truffle oil, crispy shell

CHICKEN TACOS \$16

melted jack, guajillo salsa, avocado, queso fresco & lettuce

SIZZLING FAJITAS

SAUTÉED PEPPERS, ONIONS & POBLANOS, SERVED WITH SALSA & GUACAMOLE

MARY'S CHICKEN \$27 STEAK \$28 SHRIMP \$28

FARMERS MARKET VEGGIE \$19 COMBO: pick two \$30

SALSAS \$3 EA / FLIGHT OF THREE \$6

All of our salsas are made in house fresh daily and use a variety of chiles to reflect different regions in Mexico.

RANCHERA

roasted tomato salsa with a hint of garlic and serrano.

TOMATILLO

green, mild, creamy salsa with avocado, hints of lime and cilantro

PICO DE GALLO

classic medley of fresh tomatoes, onion and cilantro.

GUAJILLO

red salsa that is smoky and mild.

MOJO DE AJO

our secret weapon made of sweet roasted garlic and chili arbol

TROPICAL

roasted pineapple, garlic, chili de arbol

HABANERO

green and spicy!

SIDES

ELOTE \$7

grilled street style corn with cotija

BPT RICE \$4

brown rice with cilantro

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 CUSTOM CRAFTED \$7 / \$11 FOR 2 mango chile (vegan) or dulce de leche

Please inform your server of any allergies or dietary restrictions.



@BLUEPLATETACO

BLUE PLATE
TACO