

SOUPS & SALADS

TORTILLA SOUP \$8

add chicken \$3

FARMER'S MARKET VEGGIE TOSTADA \$16

guacamole, cotija, refried beans, kale, red chard, collard greens, cabbage & crema

MEXICAN CHOPPED \$12

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

SHRIMP COBB \$16

lettuce, avocado, pinto beans, corn, tomato, panela cheese with grilled pineapple vinaigrette

SALMON QUINOA \$19

greens, corn, black beans, avocado, almonds, tomatoes & sherry vinaigrette

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

SMALL PLATES

GUACAMOLE & CHIPS

\$12/HALF \$6

house made chips served with pico de gallo and house ranchero

QUESADILLAS

cheese \$10 chicken \$14

steak or shrimp \$16

FLAUTAS \$13

hand rolled with chicken, mushroom, corn & panela cheese

TUNA CEVICHE \$16

avocado, cucumber, onions, jalapeño ponzu, radish, sriracha mayo

CEVICHE MIXTO \$16

lobster, shrimp, calamari, onion, pomegranate seeds

LARGE PLATES

CHICKEN ENCHILADAS \$16

tomatillo, queso fresco, white onion & avocado

POLLO A LA PARILLA \$20

1/2 Mary's chicken grilled with mojo de ajo

CARNE ASADA \$26

grilled hanger steak, chipotle sweet potato gratin, hatch green chile stew

FAJITAS

sautéed peppers, onions, guacamole, salsa chicken \$17 steak \$19 shrimp \$21

SEAFOOD ENCHILADAS \$25

lobster, scallops, shrimp, poblano cream, mushroom, spinach, black beans

TACOS

FLOUR, CORN TORTILLAS OR LETTUCE. SERVED WITH RICE & BEANS (or sub slaw)

FLACO TACO - ANY TACO IN A LETTUCE CUP

VEGGIE TACOS \$14

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

CHICKEN TACOS \$15

crispy with Diablo salsa, avocado, queso fresco & lettuce

FISH TACOS \$16

grilled or Baja style, onion escabeche, cabbage & chipotle aioli

STEAK TACOS \$17

carne asada, peppers, onions, queso quesillo & borracha salsa

SHRIMP TACOS \$16

pumpkin seed pesto, cilantro crema, jicama & cilantro

PORK BELLY TACOS \$17

chile morita, cilantro, onion & agave crema

SHORT RIB TACOS \$17

avocado salsa, cilantro, onion & queso requeson

LOBSTER TACOS \$24

Maine lobster, jack cheese, truffle oil, crispy shell

PLATOS AZUL

RICE BOWL \$16

salmon, brown rice, zucchini, squash, eggplant, yellow tomato sauce

FARMER'S MARKET NACHOS \$12

rainbow baby carrots, cauliflower, watermelon radish, red jalapeño, melted jack cheese

*add steak or shrimp \$5, chicken \$4

CRAB GUACAMOLE \$16

jalapeño, pico de gallo, ancho chile purée and cilantro oil

BEEF ENCHILADAS \$18

brisket in guajillo sauce, topped with jack cheese, sautéed corn, baby arugula

SIDES

CORN ON THE COBB \$6

grilled with queso fresco

ROASTED CAULIFLOWER \$8

with mojo de ajo & cotija

RAINBOW CARROTS \$8

agave glazed

BPT RICE \$4

brown rice with corn & lime

BEANS \$4

stewed pinto

MEXICAN SLAW \$5

with vinaigrette

SWEET POTATO GRATIN \$8

with chipotle

SALSAS

PICO DE GALLO ALL \$3

TOMATILLO

HOUSE RANCHERO

HABANERO

MANGO

MOJO DE AJO

DESSERT

ICE CREAM OR SORBET \$7

CHURROS \$8

DULCE DE LECHE MILKSHAKE \$8

DULCE DE LECHE FLAN \$8

BLUE PLATE
TACO

California clean coastal Mexican food inspired by the beaches of Baja. Serving sustainable meats, organic chicken, local produce and the freshest seafood.



@BLUEPLATETACO