

SALADS AND PROVISIONES

BAJA CHOPPED SALAD \$16

shredded iceberg, cabbage, castelvetrano olives, jicama croutons, heirloom radish, avocado, pepitas, cucumber, pomegranate seeds with an epazote champagne vinaigrette

BAJA CHOPPED CEVICHE SALAD \$19

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

BAJA CAESAR \$13

chopped baby 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 veg \$12
chicken \$14 steak or shrimp \$17

FARMERS MARKET NACHOS \$13

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

CEVICHE MIXTO \$16

lobster, shrimp, calamari, onion, pomegranate

FLAUTAS \$14

hand rolled with chicken, mushroom, corn, queso fresco

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

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, cotija, truffle oil

TACO DEL DIA \$MP

seasonally rotating, see server

STEAK TACOS \$17

tomatillo salsa, pickled onion, cilantro

FISH TACOS \$16

a la plancha 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

CHICKEN TACOS \$16

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

SIZZLING FAJITAS

sautéed peppers, onions & poblanos, with salsa & guacamole

MARY'S CHICKEN \$24

STEAK \$25

SHRIMP \$25

FM VEGGIE \$16

COMBO: pick two \$27

SIDES

STREET STYLE ELOTE \$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

SALSAS \$3 EA

RANCHERA

PICO DE GALLO

TOMATILLO

HABANERO

SEASONAL FRUIT

MOJO DE AJO

GUAJILLO

MORITA

FLIGHT OF THREE \$6

PLATOS AZUL

CHICKEN ENCHILADAS \$18

with tomatillo, avocado, crema, queso fresco & lettuce

GARDEN ENCHILADAS \$16

mixed veggies, green chile, tomatillo, avocado, crema, queso fresco & lettuce

POLLO A LA PARILLA \$21

Mary's chicken breast, farmer's market veggies, house salad

CARNE ASADA \$26

grilled hanger steak, farmer's market veggies, house salad

DESSERT

BPT BAJA CHEESECAKE choice of gelato \$9

GRATEFUL SPOON GELATO custom crafted \$7 / \$11 pick 2

MANGO CHILE (VEGAN)

COCONUT

DULCE DE LECHE

MEXICAN CHOCOLATE

Please inform your server of any allergies or dietary restrictions



@BLUEPLATETACO

