

SAINT AÑEJO

POR LA MESA

QUESO naked /12.⁵⁰ chiles verdes /13. chorizo /14.⁵⁰

GUACAMOLE classico /14 mango + guava /15

TROPICAL CEVICHE shrimp, tomato, onion, mango, citrus 19.⁵⁰

EMPANADAS chicken, chorizo, peppers + onions, Mexi cheese 12.⁵⁰

QUESADILLA select: chicken tinga 18.⁵⁰ / carne asada 19.⁵⁰ / shrimp + mango 19.⁵⁰ / birria brisket 19.⁵⁰

NACHOS select: birria brisket 23.⁵⁰ / carne asada / chicken tinga / hot chicken / shrimp /22.⁵⁰

CORN RIBS crispy corn, cotija cheese, mexi mayo, cilantro 9.⁵⁰

TLAYUDA "OAXACAN PIZZA"

GRILLED SHRIMP chile-lime, mexi-cheese, fajita veggies, cilantro 19.⁵⁰

BIRRIA brisket, Mexi- cheese, yellow onion, cilantro 19.⁵⁰

CARNE ASADA Mexi-cheese, chimichurri, cherry tomatoes, avo, cilantro 19.⁵⁰

¡TACOS!

PORK BELLY rum glaze, chicharrones, cilantro, pickled red onions 5.⁷⁵

CHICKEN TINGA habanero crema, lime slaw, queso fresco, pickled onion, cilantro 5.⁷⁵

MAHI crispy Mahi Mahi, chipotle-lime crema, slaw, cilantro 5.⁷⁵

BAJA SHRIMP crispy butterflied shrimp, chipotle-lime crema, slaw, cilantro 5.⁷⁵

CARNE ASADA creamy poblano crema, cilantro, yellow onion 5.⁷⁵

BIRRIA corn tortilla, brisket, consomé, Cotija, onion, cilantro 5.⁷⁵

AL PASTOR charred pork + pineapple, cilantro, diced onion, salsa verde 5.⁷⁵

HOT CHICKEN habanero agave, Mexi-slaw, scallions 5.⁷⁵

ENSALADAS

BAJA KALE pepitas, currants, Cotija orange-guajillo vinaigrette 10.⁵⁰/ 16.⁵⁰

WEST COAST COBB romaine, bacon, pico, Parmesan, black bean, roasted corn, avo vin 10.⁵⁰/ 16.⁵⁰

TACO FRESCO tortilla bowl, romaine, Cotija, corn, black beans, pico, cilantro, jalapeño, chipotle ranch 14

➡ grilled chicken 6. carne asada 8. shrimp 8. mahi 8. salmon 8.

PLATOS

FAJITAS peppers + onions, pico, cilantro, rice + beans, side salad ... chicken 22.⁵⁰/ carne asada 24.⁵⁰/ shrimp 22

LONE STAR BURRITO pico, black beans, Mexi-cheese, cilantro, avo ... chicken tinga 18.⁵⁰/ shrimp 19 / carne asada /19.⁵⁰

CHIMICHANGA smoked chicken, chorizo, Cotija, roasted peppers + green onions, pico, queso 20.⁵⁰

ENCHILADA DE POLLO smoked chicken, Cotija, fresco, avo, lime crema ... roja/ verde/ mole 18.⁵⁰

ARROZ CON POLLO baked chicken, guajillo, cotija, chimichurri, cilantro-lime rice, black beans, pico 18.⁵⁰

SMOKED PEACH RED SNAPPER cilantro lime rice, smoked peach pico, roasted garlic compound 24.⁵⁰

CRUDITÉS 5.⁵⁰

ELOTES "STREET CORN" 7.⁵⁰

CILANTRO/LIME RICE 5.⁵⁰

MEXICALI RICE 5.⁵⁰

REFRIED CHARROS 5.⁵⁰

BLACK BEANS 5.⁵⁰

RICE + BEANS 5.⁵⁰

SALSA 3

TRES LECHES

coconut milk, dulce de leche, white chocolate
crèmeux 10.⁵⁰



CHURROS

cinnamon, sugar, vanilla
ice cream, spicy Mexican
chocolate sauce 9.⁵⁰

sides

postres

*THESE ITEMS MAY BE OFFERED UNDERCOOKED OR RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
20% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF 7 OR MORE.



margaritas

CASA PERFECTA 13

Lunazul blanco, Combier, agave, lime

GOLDEN COAST 13

'skinny', Lunazul blanco, agave, lime

PICANTE 13

jalapeño-infused reposado, Combier, lime

COCONUT 14

Lunazul blanco, coconut, lime

MANGO MAYHEM 14

Lunazul blanco, mango, jalapeño

signatures

HER NAME IS RIO 14

Lunazul blanco, Rio red grapefruit, pink grapefruit soda

MANGO-HIBISCUS RUM PUNCH 14

Planteray 3-Star rum, mango, hibiscus, Planteray OFTD float

'DIRTY' HORCHATA MARTINI 15

Wheatley vodka, horchata, orgeat, cold brew

APRICOT SMASH 16

Chattanooga 91, apricot, mint, soda

mezcal

SKINNY, SMOKY, SPICY 13

Lunazul blanco, Xicaru mezcal, ancho chile, lime

BLACK CHERRY WALNUT OF 15

Xicaru mezcal, cherry, black walnut

SMOKEY THE BEAR 16

coconut-infused mezcal, honey, ginger

NEGRONI DEL DOS 16

Dos Hombres mezcal, Campari, Cinzano, mole bitters

spritz

APPLE-CRANBERRY 14

Tanqueray, St Germain, apple, cranberry, Cava bubbly

SPICED KIWI 14

kiwi, allspice, lemon, Cava bubbly

BLOOD ORANGE 14

Xicaru mezcal, blood orange, rosé Cava bubbly

sangria

BLANCA 13

white wine, orange and peach liqueurs, lemon, lime, cava bubbly

ROJA 13

red wine, brandy, orange, cava bubbly

SAINT AÑEJO

vino blanco

POEMA Brut Cava, Spain **12/60.**

WOOLPACK Sauvignon Blanc, NZ **13/52.**

LOVE & EXILE DESEO Chardonnay, Chile **13/52.**

vino tinto

POEMA Brut Cava Rosé, Spain **12/60.**

VILLAVIVA Rosé, France **13/52.**

BLACK CABRA Malbec, Argentina **14/56.**

RICKSHAW Cabernet Sauvignon, California **15/60.**

cerveza + hard seltzer

TECATE /8.

TECATE LIGHT /8.

MODELO /8.

MODELO NEGRA /8.

DOS XX LAGER /8.

DOS XX AMBAR /8.

PACIFICO /8.

CORONA LIGHT /8.

BUD LIGHT /8.

STELLA ARTOIS /8.

MICH ULTRA /8.

MILLER LITE /8.

YAZOO PALE ALE /8.

DOS PERROS /8.

BLACKSTONE APA /8.

TOPO SELTZER /8.

non-alc

CERVEZA ATLETICA /8.

CORONA ZERO /8.

IPITCHERS!

CASA PERFECTA /48.

GOLDEN COAST /48.

PICANTE /48.

SANGRIA BLANCA /42.

SANGRIA ROJA /42.

zero proof | 14

CRANBERRY CANTINA COOLER

Seedlip Notas de Agave, cranberry, lime

COCO CABANA BY MORNING

strawberry, coconut water, Lyre's Prosecco

LADY IN RED

Seedlip Notas de Agave, blood orange, rosemary, lime

CHERI CHERI LADY

Seedlip 94, cherry, lemon, cinnamon

beverages

MEXICAN COCA-COLA 4.

JARRITOS MINERAGUA WATER 5.

FIJI 5.

JARRITOS SODA 5.

lime, pineapple, mandarin, grapefruit

AGUA FRESCA 11.

seasonal fruit