

GRAND SEAFOOD TOWER

GRAN TORRE DE MARISCOS

handpicked selection of raw bar and mariscos favorites.

195

RAW BAR & MARISCOS

OYSTERS ON THE HALF SHELL salsa negra, citrus minoñeta	22
KING CRAB salsa macha, yuzu kosho aioli	49
1/2 CHILLED LOBSTER salsa macha, yuzu kosho aioli	23
BAJA TUNA TOSTADA yellowfin tuna, chipotle aioli, avacado, salsa macha	17
CRAB TOSTADA maryland blue crab, kanikama, yuzu kosho aioli, wasabi guacamole, tobiko	14
MONSTER PRAWN mexican coctel sauce.....	22
PESCADO SALTINE whitefish ceviche, mayo, avacado, chile de árbol	14
CLASSIC CEVICHE east coast fluke, tomato, red onion, olives, capers, green chiles.....	24
HAMACHI AGUACHILE spicy cucumber-fennel-lime broth, serrano chiles, avacado.....	18
VUELVA LA VIDA "WAKE THE DEAD"	21
shrimp, lump crab, octopus, classic coctel sauce	
"Zombie" Style w/shot of house mezcal 13	

APPETIZERS

TORTILLA SOUP chicken, avacado, queso mixto, crema, crispy tortilla.....	11
CUCARACHAS crispy fried shrimp, hot sauce, cucumber	19
SALSAS & DIPS plantain & tortilla chips, baked tostadas.....	18
ROASTED OYSTERS "Senador" umami butter.....	24
QUESO FUNDIDO sauteed mushrooms, roasted poblano, queso mixto, flour tortillas, salsa huevona	15
TIJUANA CAESAR SALAD little gem lettuce, classic caesar dressing, parmesan, croutons.....	14
GRILLED CHAYOTE SALAD shaved veggies, pepita seed-lime dressing, pea shoots.....	16

GUACAMOLE

CLASSIC	14
lime, onion, tomato, cilantro, serrano chile	
EL PRESIDENTE	24
maryland blue crab, green chile, roasted tomatillo	

NACHOS

NACHO MAMA	17
melted queso mixto, black beans, ranchera salsa, sour cream, pickled red onions, jalapeño	
MACHO NACHO	19
house-made chorizo, melted queso mixto, black beans, ranchera salsa, sour cream, pickled red onions, jalapeño	

TLAYUDAS

GIANT OAXACAN TOSTADA

CHORIZO & CHEESE black beans, queso oxaca, house-made chorizo, poblano rajas	22
TOMATO & BURRATA smashed avacado, salsa macha, pickled red onions.....	24
ALMEJA BLANCA braised chopped clams, mojo de ajo, pecorino béchamel	26

EL PRESIDENTE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of Foodborne illness. There is risk Associated with consuming raw Oysters. If you have chronic illness of the liver, stomach or blood or have immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters Fully cooked. If unsure of your risk, Consult a physician.

TACOS

BIRRIA braised short rib, monterrey cheese, red chile consomé	16
CARNITAS confit pork, guacamole, spicy pickled onion	15
MAHI MAHI crispy battered mahi mahi, red cabbage, avacado, chipotle remoulade	17
BBQ BACON salsa negra glaze, black beans, red chile salsa, queso fresco	16
CHICKEN chihuahua cheese, avacado, tomatillo & tomato salsa, crema.....	15
CARNE ASADA grilled skirt steak, house-made flour tortilla, cherry tomato pico, chimichurri, avacado	19
SHRIMP chile de árbol butter, melted chihuahua cheese.....	16

ENCHILADAS & QUESADILLAS

ENCHILADAS SUIZAS shredded chicken, green chile-tomatillo cream sauce, chihuahua cheese	14
SHRIMP ENCHILDAS red chile-shrimp sauce, crema, shaved fennel, thai basil	18
ENFRIJOLADAS queso oxaca, black bean-chipotle sauce, fried plantains, crema, queso fresco. Add Chorizo \$\$\$	12
CHICKEN QUESADILLA jumbo flour tortilla, onion & poblano rajas, salsa verde.....	16
SQUASH BLOSSOM QUESADILLA roasted poblano, queso oxaca, charred corn, green chile-tomatillo salsa.....	22
MEXICO CITY STYLE QUESADILLA chihuahua cheese, caramelized onion, poblano rajas.....	13

ESPECIALIDADES

36 oz PRIME TOMAHAWK RIBEYE	120
red-chile marinade, guajillo demi-glaze, grilled bone marrow, salsa macha, salsa verde	
PESCADO A LA TALLA	48
grilled whole ensenada striped bass, red chile aioli, cabbage slaw, salsas	
WHOLE ROASTED CAULIFLOWER	23
ancho-pine nut pipian, pine nut crunch	
SNAPPER CHICHARRON	41
fried snapper bites, salsa verde italiano, chipotle aioli, lime pickled red onion, fresno chiles	

TACOS AL CARBON

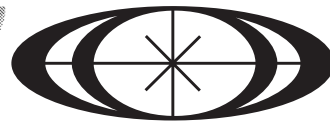
Build your own tacos.

Served with grilled shishito peppers & spring onions, charro beans, guacamole, salsas, crema and corn tortillas.

CARNE ASADA	39
GRILLED CHICKEN	27
PORTABELLO MUSHROOM	24
LOBSTER	35
SHRIMP	30

SIDES

REFRIED BLACK BEANS	5	ROASTED SWEET POTATO	8
avacado leaf, queso fresco, crispy plantain		goat cheese, pecans, salsa macha	
FRIED PLANTAINS	8	CHARRED BROCCOLI	7
queso fresco, crema		chipotle yogurt sauce, toasted almonds	
MEXICAN STREET STYLE CORN		6	
corn on the cob, chipotle mayo, queso añejo, tajin			



EL PRESIDENTE

DESSERT

GORDITA DULCE choux pastry, dulce de leche ice cream, pecans.....	12
PANNA COTTA passion fruit gelée, exotic fruits	12
TRES LECHES strawberries, whipped cream.....	12
EL PRESIDENTE SUNDAE	15
mexican chocolate ice cream, marshmallow, wet pecans, roasted peanuts, whipped cream	
CHURROS chocolate, cajeta, and raspberry sauces	12
MANGONADA PALETA mango & chamoy popsicle.....	5
ICE CREAM & SORBET daily selection	8

COFFEE

CAFÉ I DESCAFEINADO	4.5
CAFÉ EXPRÉS	4
DESCAFEINADO CAFÉ EXPRÉS	5
DOBLE CAFÉ EXPRÉS	6
CAPUCHINO	5.5
CAPUCHINO CHOCOLATE	6.5
LATTÉ	5.5

TEA

ORGANIC BREAKFAST	5
GREEN TEA TROPICAL	5
DECAF EARL GREY	5
WILD BERRY HIBISCUS	5
CHAMOMILE CITRUS	5

COCKTAILS

CARAJILLO	14
licor 43, mezcal barrel mr. black, espresso	
THE GREAT CORNHOLIO	16
abasolo mexican corn whisky, ojo de tigre mezcal, nixta corn liqueur, corn milk, smoked hot chocolate salt	

DESSERT SIPPERS

AMARGO VALLET	14	FERNET VALLET	14
CANtera NEGRA CAFÉ	13	NIXTA LICOR DE ELOTE	12
CASA 1921 TEQUILA CREAM	12	PAJAROTE CLAVO & CARDAMOMO	13
CASA D'ARISTI HUANA	14	PAJAROTE JENGIBRE	13
CASA D'ARISTI XTABENTÚN	12	PAJAROTE PONCHE TAMARINDO	13
COPA DE ORO	11	XILA LICOR DE AGAVE	14