

Ceviches

OPEN WATER TUNA* (GF) ... 11.5
green apple, avocado, micro cilantro, agua chile rojo

THE BAJA* ... 11.5
scallops, mahi mahi, shrimp, avocado, jicama, tomatoes,
cucumber, cilantro, citrus juices, cholula sauce, served with tostadas

Bocaditos

WARM TORTILLA CHIPS & HOUSE SALSA (V)
tomato garlic salsa ... N/C
fire roasted tomato & pepper ... 1.5
spicy habaero & pineapple ... 2
enjoy all three salsas!!! ... 3

SMASHED GUACAMOLE WITH TOSTADAS (V) ... 8.5
pepitas, cotija cheese, shaved jalapeno, pomegranate seeds

BARBACOA FRIES ... 10
hand cut fries, braised beef, queso fondido, pickled jalapenos
add sour cream (+1) add guacamole (+3)

MEXICAN SHRIMP COCKTAIL ... 10.5
shrimp, tomato juice, cucumber, jicama, avocado, aji chile

FIRE GRILLED JUMBO PRAWNS (GF) ... 15
fresh avocado, grilled corn, grilled pineapple, peanut arbol mole

HOT QUESO DIP (V, GF) ... 8.5
oaxaca and asadero cheese, roasted anaheim peppers,
roasted corn, hand-pressed corn tortillas

NACHOS (V) ... 9.5
add steak, mexican chorizo or grilled chicken +5
asadero cheese sauce, grilled corn, crema, guacamole,
jalapenos, pico de gallo, avocado, beans

CHICKEN WINGS (GF) ... 9.5
seven wings tossed in spicy valentina sauce served with ranch

PORK SPARE RIBS (GF) ... 12.5
five ribs, spicy pineapple achiote glazed

GRILLED MEXICAN STREET CORN (V, GF) ... 4.5
crema, cotija cheese, cilantro, paprika, lime

FIRE GRILLED ARTICHOKE (V, GF) ... 9.5
served with pepita aioli

LAS PALMAS

CANTINA

Taco Boards

THREE PER ORDER ... 12

served on corn tortillas or jicama wraps

GRILLED VEGETABLE (V,GF)
house made corn tortilla, grilled yellow & zucchini squash,
roasted corn, charred tomatoes, queso fresco, arbol oil

GREEN CHILI CHICKEN
local flour tortilla, lettuce/purple cabbage, lime crema,
green onion, fresno peppers, cilantro

BARBACOA
house made corn tortilla, cabbage blend, braised beef,
tomatillo avocado salsa, pickled yellow onion, radish, cilantro

CARNITAS
house made corn tortilla, slow roasted pork, cabbage blend,
mango salsa, green onion, cilantro

FRIED OR PAN-SEARED MAHI MAHI ... +25¢
house made corn tortilla, aji crema, cabbage and pico de gallo

GRILLED SHRIMP ... +25¢
local flour tortilla, lettuce/purple cabbage,
aji aioli, pico de gallo, cilantro

GRILLED RIBEYE STEAK* ... +50¢
house made corn tortillas, roasted tomato salsa,
pickled onion, radish, avocado, cabbage

Ensaladas

add shrimp or grilled chicken +5

WATERMELON SALAD (V, GF) ... 6.5 | 11
watermelon, jalapeños, queso fresco cheese, citrus vinaigrette

ROASTED BEET SALAD (V, GF) ... 7 | 12
gold and red roasted beets, pistachios, pistachio yogurt,
arugula, citrus vinaigrette

Entrees & Burgers

GRILLED HANGER STEAK* (GF) ... 23
chimichurri, fire roasted vegetables, black beans, cotija cheese, cilantro

CARNITAS BURGER* ... 13.5
pork carnitas, pineapple & pasilla hot sauce, jicama & radish slaw,
pickled jalapenos, hand cut fries

GREEN CHILI BURGER* ... 13
specialty burger blend, green chili, queso, hand cut fries

BACKYARD BURGER* ... 13
specialty burger blend, shredded lettuce, tomato,
white onion, melted cheddar cheese, hand cut fries

Sides

SMOKEY BLACK BEANS, COTIJA CHEESE, CILANTRO (V) 4

FRIJOLE GIGANDES, CHARRED TOMATO (V, GF) 4

CREAMY ROAST CORN AND POBLANO RICE (V, GF) 4

FIRE ROASTED VEGETABLES (V, GF) 4

Dulce

SWEET CORN FLAN ... 7

cajeta kettle corn, fresh seasonal fruits

MEZCAL SOAKED TRES LECHES CAKE ... 7
coriander and lime cream and grilled pineapple