Mexi-cali Brunch

Starters

QUESO 6.95
That Good Melty White Cheese topped with jalapeños.
Make it a Street Corn Queso for 3
Make it a Queso con Carne for 4

GUACAMOLE MARKET PRICE
Made Fresh Daily.

TRIPLE DIPPER 12.95
Trio of our most popular: fresh guacamole, corn & black bean salsa and creamy queso topped with jalapeños.

NACHO MAMAS:
BIG MAMAS 15 LITTLE MAMAS 10
Tortilla chips, creamy queso, seasoned black beans, pico de gallo, jalapeños, fresh guacamole and sour cream.
Add Smoked Chicken, Ground Beef or Smoked Pork 4
Add Seared Steak or Santos Shrimp 5

CARNE ASADA FRIES 13.95
Seared Steak on top of French Fries smothered and covered in creamy queso, black beans, pico de gallo, jalapenos and topped with sour cream.

Mex 1 Classics

SO-CAL CAESAR 16
Grilled shrimp, cotija cheese, pepitas and crispy croutons. served with avocado caesar dressing.

FRESH CATCH SALAD 16
Grilled seasonal fish, pico de gallo, lemon caper aioli and sliced avocado. Served with sriracha lime dressing.

CANTINA CHICKEN QUESADILLA 14
Smoked chicken, jack cheese, ancho chile spread, corn & black bean salsa and chipotle crema.

CARNE ASADA QUESADILLA 15
Seared steak, melted jack cheese, black bean spread, grilled onions, peppers and lime crema.

CHEESE QUESADILLA 10
Melted jack cheese, cotija cheese and chipotle crema.

CHICKEN BAJA BOWL 14.95
Smoked chicken, brown rice, black beans, jack cheese, pico de gallo, cotija cheese, guacamole and tortilla strips.

BANGIN SHRIMP BAJA BOWL 15.95
Bangin' Shrimp, brown rice, black beans, jack cheese, pico de gallo, cotija cheese, guacamole and tortilla strips.

CARNITAS BAJA BOWL 14.95
Smoked pork carnitas, brown rice, black beans, jack cheese, pico de gallo, cotija cheese, guacamole and tortilla strips.

Breakfast Tacos

STEAK & EGG TACO 5.95
Scrambled eggs with seared steak, pico de gallo, cotija cheese and topped with guac sauce.

BACON & EGG TACO 4.95
Scrambled eggs with crispy bacon, jack cheese and drizzled with chipotle ranch.

SKINNY TACO 3.95
Egg Whites, pico de gallo and sliced avocado

CHORIZO & POTATO 5.95
Scrambled eggs with spicy chorizo, potatoes, salsa verde, pico de gallo, and cotija cheese.

SAUSAGE, EGG & CHEESE TACO 4.95
Scrambled eggs with turkey sausage, pico de gallo and jack cheese

Signature Huevos

HUEVOS RANCHEROS 10.95
A crisp tortilla over black beans and ranchero sauce. Topped with 2 fried eggs, sliced avocado, pico de gallo and green onions.

HUEVOS DIVORCIADOS 13.95
Spicy chorizo on top of a crisp tortilla with creamy queso, salsa verde and ranchero sauce, topped with 2 fried eggs, cotija cheese and green onions.

HUEVOS DIABLOS 14.95
Grilled Shrimp on top of a crisp tortilla with creamy queso, topped with 2 fried eggs, corn and black bean salsa, diablo sauce, cotija cheese and green onion.

BBQ PORK HUEVOS 13.95
Smoked BBQ Pork on top of a crisp tortilla with creamy queso, two fried eggs, pico de gallo and black beans.

Brunch Favorites

MEXICALI BURRITO 10.95
A warm flour tortilla stuffed with scrambled eggs, black beans, homefries, pico de gallo. topped with creamy queso, ranchero sauce, and sliced jalapenos.
Add bacon or turkey sausage for 3.
Add steak or chorizo for 4.

AMERICANO 9.95
Two eggs scrambled or fried, choice of bacon or sausage served with Homefries and two tortillas.

CALIFORNIA BURGER 13.95
Handmade 6 oz beef patty with cheese, lettuce, burger sauce, pico de gallo, and fresh guacamole. **Choose a side.**
Add an egg for $1.

AVOCADO TOAST 10.95
A mix of our homemade guacamole and fresh avocado atop a crispy telera roll finished with pico de gallo, sriracha lime and cotija cheese.
Add Bacon (2 strips) for $2.
Add an egg for $1.

FRENCH TOAST 9.95
Our take on the classic french toast. Sprinkled with cinnamon sugar and served with house made berry compote, and maple syrup.
1/2 order of French Toast for 5.95

CHURRO DOUGHNUTS 5.95
Fresh made doughnut holes sprinkled with cinnamon sugar and served with a caramel dipping sauce.

Tacos

BANGIN' SHRIMP 5.95
Lightly fried shrimp, spicy Bangin' Sauce, shredded cabbage and drizzled with Mex 1 Sweet Heat sauce.

BAJA FISH 5.95
Grilled or lightly fried Mahi-Mahi, shredded cabbage, lime crema and cilantro-onion relish.

THUNDERBOMB 6.95
Lightly fried seasonal fish in authentic Baja batter, shredded red cabbage, guacamole sauce and pineapple salsa.
$1 from every taco is donated to Warrior Surf Foundation!

FRESH CATCH 5.95
Seasonal grilled fish, lemon caper aioli, shredded cabbage, pico de gallo.

SANTOS SHRIMP 5.95
Baja spiced grilled shrimp, shredded cabbage, chipotle crema and corn & black bean salsa.

CARNE ASADA 5.95
Seared steak, lettuce, chipotle crema and pico de gallo.

CRISPY BEEF 4.95
Seasoned ground beef, lettuce, jalapeño aioli, pico de gallo and cotija cheese.

CARNITAS 4.95
Slow smoked pork carnitas, cilantro onion relish and cotija cheese.

CANTINA CHICKEN 4.95
Smoked chicken, lettuce, jalapeño aioli, pico de gallo and queso cotija.

CHARRED CALI-FLOWER 4.95
Roasted cauliflower, red pepper harissa, lettuce and pepitas.

Topped with cilantro and fresh lime.
Sub house made corn tortilla or lettuce wrap.

Add on / Sides

EGG (1) 1
SEARED STEAK 4
BACON (4 STRIPS) 4
TURKEY SAUSAGE (2 PATTIES) 4
SLICED AVOCADO 3
SPICY CHORIZO 4
BAJA SEASONED FRIES 4
BLACK BEANS OVER BROWN RICE 4
ROASTED STREET CORN 4
HARISSA CALI-FLOWER 4
SIDE SALAD 4
HOME FRIES 4

All Mex 1 salsa, sauces & dressings are made fresh in-house daily

@Mex1CoastalCantina

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if you or anyone in your party has a food allergy.

MEX 1

COASTAL CANTINA

The inspiration behind our restaurants is cruising down the Mex 1 Highway, veering off towards the ocean on a small dirt road and manifesting perfect surf in the cove it leads to. The entire experience fueled by the light, fresh flavors of the Baja peninsula served up in the little cantinas that dot the coastline (and maybe a just a bit of tequila)! Until your next big adventure, we hope to provide you with the perfect little escape everyone needs from the daily grind of life!

Coffee and Tea

KING BEAN COFFEE 3

SPICED VANILLA COLD BREW 4

COLD BREW 3

CHARLESTON TEA PLANTATION GREEN TEA 3

Drinks

SWEET & UNSWEET TEA 2.75

TOPO CHICO 3.50

SHARK ATTACK 4.95

FOUNTAIN DRINKS 2.75
Coke, Diet Coke, Mr Pibb, Sprite, Lemonade.

Wine

BUBBLES

VILLA SANDI 10
Prosseco Italy Split

BLANCO

BENVOLIO 8/30
Pinot Grigio , Italy

LA CREMA 10/38
Chardonnay, California

MATUA 10/38
Sauvignon Blanc, New Zealand

ROSÉ

ROSEHAVEN 9/34
California

ROJO

CARMEL ROAD 10/38
Pinot Noir, California

KAIKEN 9/34
Malbec, Argentina

LOUIS MARTINI 10/38
Cabernet Sauvignon, California

@Mex1CoastalCantina

Brunch Cocktails

MEX 1 HYDRATOR 8
Titos Vodka, Coconut Water and Passion Fruit.

MEX 1 BLOODY MARY 10
Svedka Vodka, Charleston Bold and Spicy Mix, finished with a Baja Spiced Salt, chilled shrimp and all the fixins.

BREAKFAST OF CHAMPIONS 10
Espresso infused tequila, Rumchata, and almond milk finished with a Cinnamon Sugar Rim.

DAWN PATROL 10
Espresso infused Tequila, Ancho Reyes, Spiced Vanilla Cold Brew.

MEX 1 MICHELADA 8
Dos XX Amber topped with Charleston Bold and Spicy Mix and finished with our house Baja Spiced Salt.

CALL ME BOND 9
007 Manmosa with house infused orange vodka, fresh orange juice, champagne, and splash of Sprite.

TROPICAL ICEBERG 9
Seasonal Tropical Beer topped with our famous frozen margarita.

HAZY DAY IN MALIBU 10
Berry Serrano Infused Tequila, Mezcal, Mex 1 Mix, Baja Spiced Salt.

SO-CAL SPRITZ 9
Cappelletti Aperitivo, champagne, soda water.

MIMOSAS 5
With your choice of fresh juice: Orange, Cranberry, Pineapple, PassionFruit.

SHAKA POP 10
Champagne served with a seasonal King of Pops popsicle.

Draft Beer

We have a rotating selection of local craft beers on draft. Ask your server or check the craft beer board for today's selection.

NEGRA MODELO 6

DOS XX AMBER 6

PACIFICO 6

SEASONAL CRAFT $

LOCAL CRAFT $

PROUDLY SERVING 3 LOCATIONS:

817 ST ANDREWS BLVD, WEST ASHLEY

2205 MIDDLE ST, SULLIVANS ISLAND

1109 PARK WEST BLVD, MT PLEASANT

GIFT CARDS AVAILABLE | MEX1CAN.COM

Cocktails

We only use fresh juices and 100% Blue Agave tequila in all of our Margaritas and Cocktails.

MEX 1 MARGARITA 7
Lunazul Reposado Tequila, Mex 1 Mix

PINEAPPLE HABANERO MARGARITA 9
House infused Pineapple Habanero Tequila, Mex 1 Mix

CADILLAC MARGARITA 10
El Jimador Reposado, Mex 1 Mix, Grand Marnier Float

EL JEFE "THE BOSS" MARGARITA 13
Mex 1 Herradura Double Barrel Reposado, Cointreau, Fresh Lime Juice
Try this as a Mezcal Margarita!

JALAPEÑO MARGARITA 10
House Infused Jalapeño Tequila, Cointreau, Mex 1 Mix

STRAWBERRY SKINNY MARGARITA 9
House Infused Strawberry Cucumber Tequila, Soda Water, Splash of Mex 1 Mix

CASA FUERTE MARGARITA 13
Mex 1 Barrel Select Tequila, Orange Curacao, Lime, Agave.

MEX 1 FROZEN MARGARITA 7
Lunazul Reposado Tequila, Triple Sec, Mex 1 Mix, **Swirl it with Sangria or Passion Fruit Puree 8**

PAINKILLER 9
Pusser's Rum, Pineapple, Orange Juice, Crème de Coco, Cinnamon

ICEBERG 8
Dos XX Amber Draft with a Mex 1 Frozen Margarita Floater

MARGARONA 11
Mex 1 Frozen Margarita + Coronita = Awesomeness!

PINEAPPLE RANCH WATER 10
Pineapple Infused Tequila, Topo Chico, Citrus Salt.

MAKE ANY COCKTAIL A **GRANDE**

Infusions

Our infusions are made in-house weekly with 100% Blue Agave Tequila and fresh produce. Try one in a Margarita!

ESPRESSO

BERRY SERRANO

HOT PEPPER

JALAPEÑO

PINEAPPLE HABANERO

PINEAPPLE

STRAWBERRY CUCUMBER

ORANGE VODKA