Taco Platters

Choice of
TWO TACOS 13.99
Served with brown rice, black beans and topped with cotija cheese
Upgrade to fries or street corn for $1.00 more.

Choice of
THREE TACOS 17.99

Fish Tacos

BANGOR SHRIMP
Lightly fried shrimp, spicy bangin' sauce, shredded cabbage and drizzled with Mex 1 sweet heat sauce.

FRESH CATCH
Seasonal grilled fish, sriracha lime, shredded cabbage, pico de gallo.

SANTOS SHRIMP
Baja spiced grilled shrimp, shredded cabbage and corn and black bean salsa and pickled sweet peppers.

Classic Tacos

CRISPY BEEF
Sliced ground beef, lettuce, jalapeño slices, pico de gallo and cotija cheese.

PORK AND PINEAPPLE
Slow braised pork, pineapple salsa and pico de gallo.

RANCHERO CHICKEN
Crispy chicken tender dunked in ranchero sauce, lettuce, Mex 1 sweet heat sauce and pickled sweet peppers.

ROASTED CALI-FLOWER
Sliced cauliflower, ranchero sauce, lettuce and pita petals.

Salads

CABO 17.99
Spring mix, seared steak, corn & black bean salsa, pickled sweet peppers, jack cheese, tortilla strips. Served with chipotle ranch dressing.

SO-CAL CAESAR 17.99
Crisp romaine, santo shrimp, peptas, cotija, croutons, craked pepper. Served with avocado caesar dressing.

CANTINA 16.99
Spring mix, braised chickens, pico de gallo, guacamole, corn, cotija cheese, tortilla strips. Served with cilantro lime dressing.

CRISPY CHICKEN 16.99
Spring mix, crispy chicken tenders, bacon, cucumbers, pico de gallo and blue cheese crumbles. Served with chipotle ranch.

Sandwiches

MAHI-MAHI PLATOS 18.99
Mahi mahi skewers, guacamole, pineapple salsa, pico de gallo, tomatoes, and mixed garlic aioli. Served with fries.

RANCHERO CHICKEN SANDWICH 15.99
Crispy chicken tenders dunked in ranchero sauce, lettuce, pickled sweet pepper and Mex 1 sweet heat. Served with fries.

Baja Bowls

Made with brown rice, seasoned black beans, jack cheese, pico de gallo, guacamole, onion, tortilla strips, cotija cheese and topped with green onions, fresh lime and cilantro.

BRAISED CHICKEN 11.99
BANGL’ SHRIMP 6.99
SEARED STEAK 6.99
GRILLED SANTOS SHRIMP 6.99
SHRMOER 5

Quesadillas

Served with a side of guacamole, pico de gallo, sour cream, topped with green onions.

CANTINA CHICKEN 17.99
Braised chicken, melted jack cheese, ancho chile spread, corn & black bean salsa and chipotle crema.

CARNE ASADA 18.99
Seared steak, melted jack cheese, black bean spread, grilled onions, peppers and lime crema.

BANGL’ SHRIMP 18.99
Lightly fried shrimp, melted jack cheese, drizzled with spicy bangin' and Mex 1 sweet heat sauce.

PANCHOS SHRIMP 18.99
Baja spiced grilled shrimp, melted jack cheese, ancho-chile spread, corn & black bean salsa and chipotle crema. Add black beans 1

Sides

BAJA SEASONED FRIES
ROASTED STREET CORN
REFRID BLACK BEANS
BLACK BEANS & BROWN RICE

Desserts

CHURROS WITH CHOCOLATE AND CARAMEL DIPPING SAUCE 6.99

CHOCOLATE CAKE WITH CARAMEL SAUCE 8.99

Starters

QUESO 8.99
That good melty white cheese topped with jalapenos. Make it a Queso con Carne 4.50

STREET CORN QUESO 12.99
Creamy queso topped with roasted corn, cotija cheese, baja rub and jalapenos.

GUACAMOLE MARKET PRICE
Made fresh daily.

TRIPLE DIPPER 14.99
FRESH guacamole, black bean dip and queso topped with jalapenos.

Chips & Salsa

NACHO MAMAS 12.99
Tortilla chips, seasoned black beans, jalapenos, fresh guacamole, pico de gallo, queso and sour cream.

Add Braised Chicken
Ground Beef or Braised Pork: 6
Add Seared Steak or Grilled Shrimp: 6

CALI-QUESO BEAN DIP 9.75
Refried beans topped with queso and pickled sweet peppers.

Platos

MEX 1 BURGER 15.99
Mahi mahi skewers, guacamole, pineapple salsa, pico de gallo, tortillas. Served with rice and beans.

RANCHERO CHICKEN
SANDWICH 15.99
Crispy chicken tenders dunked in ranchero sauce, lettuce, pickled sweet pepper and Mex 1 sweet heat. Served with fries.

MEXICALI BURRITO 15.99
Stuffed burrito with seared steak, guacamole, french fries, pico de gallo and smoothed in sauce. Served with rice and beans.

Brunch served on
SUNDAYS FROM 11AM TO 3PM.

#MexCoastalCantina

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.

@MexCoastalCantina

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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 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!

**Drinks**

- **SWEET & UNSWEET TEA** $3.00
- **TOPO CHICO** $5.00
- **FOUNTAIN DRINKS** $3.00
- **COKE, DIET COKE, MI. PIZA, SPRITE, LEMONADE.**

**Shark Attack** $4.50
A fun, build-a-drink that turns your kids’ spook blood red. Get your camera ready.

**Mex 1 Margarita** $9.13
Limoncello Reposado Tequila, Mex 1 mix.

**Pineapple Habanero** $11.15
House infused pineapple habanero tequila, Mex 1 mix.

**Mex 1 Frozen** $9.13
Limoncello Reposado Tequila, Triple Sec, Mex 1 mix, swirled with sangria or passion fruit purée $1.

**Mezcal Margarita** $10.14
Vida Mezcal, Mex 1 margarita mix, Tajin Rim.

**Pineapple Margarita** $11.15
House infused pineapple tequila, Mex 1 mix. $1 from every margarita donated to Warrior Surf Foundation.

**El Jefe “The Boss” Margarita** $14.24
Mex 1 Herradura Double Barrel Reposado, Cointreau, Fresh Lime Juice. The Grande El Jefe is a true double!

**Jalapeno** $11.15
House infused jalapeno tequila, Cointreau, Mex 1 mix.

**Cocktails**

**Hydrator** $10.14
Tito’s Vodka, Passion Fruit Puree, Coconut Water.

**Painkiller** $12.16
Pusser’s Rum, Pineapple, Orange Juice, Creme De Coco, Cinnamon.

**Ocho Paloma** $14
Ocho Plata, grapefruit, lime, agave, soda.

**Hydrator Cero** 6
Passion Fruit Puree, Coconut Water.

**Pineapple No-Ranch Water 7**
Pineapple, Topo Chico, Citrus Salt.

**Pineapple Ranch Water 12**
Pineapple infused tequila, Topo Chico, Coconut Water.

**Mexican Ashtray 5**
Baja in a can! Tequila topped with Fresh Lime Juice, Hot Sauce & Rock Pepper. Loaded with a float of tequila for an extra kick! $4.

**Mexican DRAFTS**

**4 Tag-A-Long Shots**

**Tag-A-Long Shots**

**Pineapple Tequila 5**

**Lunazul Reposado 5**

**Fernet Branca 6**

**Grand Marnier 6**

**Fireball 6**

**Large Party Pickups & Delivery**

Our takeaway taco boxes are great for parties of 10 or more people. Scan the QR code to see the menu.

**Mocktails**

**Mex 1 Mock-A-Rita 6**
Lime, Agave, Sparkling Water.

**Mex 1 Pineapple Mock-A-Rita 6**
Pineapple, Lime, Agave Simple, Sparkling Water.

**The Hydrator Cero 6**
Passion Fruit Puree, Coconut Water.

**Pineapple No-Ranch Water 7**
Pineapple, Topo Chico, Citrus Salt.

**Pineapple Ski**
Pineapple infused tequila, soda water, splash of Mex 1 mix.

**Pineapple Coco** $11.15
Pineapple infused tequila, margarita mix, Creme de Coco.

**Hazy Day** $12.16
Berry Serrano Infused Tequila, Lunazul Humitas, Mex 1 mix.

**Cadillac Margarita** $12.18
El Jimador Reposado, Mex 1 Mix, Grand Marnier Float.

**Iceberg 10**
Dos XX Amber Draft with a Mex 1 Frozen Margarita Floator.

**Mex 1 Happy Hour**

**Monday to Friday 3-6PM**

- **6 Mex 1 Margaritas & Hydrators**
- **5 Queso & Chips**
- **5 Mexican DRAFTS**
- **4 Tag-A-Long Shots**

**MEX 1 Happy Hour**

**PITCHERS OF MARGARITAS**

Grab a pitcher of margaritas for 64 oz of fun. Serves 5 margaritas.

**Mex 1 Pitcher 39**

**Pineapple 49**

**Hyrdrator 49**

**Cadillac 57**

**Wine**

- **Bubbles**
  - **Bubbles 10**
  - **White 10**
  - **Red 10**

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**Mocktails**

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Lime, Agave, Sparkling Water.

**Mex 1 Pineapple Mock-A-Rita 6**
Pineapple, Lime, Agave Simple, Sparkling Water.

**The Hydrator Cero 6**
Passion Fruit Puree, Coconut Water.

**Pineapple No-Ranch Water 7**
Pineapple, Topo Chico, Citrus Salt.