All of the dishes on our menu are prepared to be passed and shared inviting you to experience the diverse flavors of modern Baja cuisine.

**salsa & guacamole**
served with organic white corn tortilla chips
wood-fired salsa | roasted farm tomato | spring onion | serrano chile
dxt traditional | avocado | cilantro | jalapeño | tomato
pineapple chipotle | avocado | smoked chile | egave | lime
poblano pepita | avocado | roasted pumpkin seed | pepita oil | aged cheese
lobster guac | sweet pea | cotija | sweet & sour pickle
tres amigas guac flight | dxt traditional | poblano pepita | pineapple chipotle

**ceviche & crudo**
shrimp & white fish ceviche | meyer lemon | tomato | serrano | cucumber | pineapple
albacore aguaclilo | cucumber | mint | jicama | serrano chile
hawaiianahi crudo | coconut | kaffir lime broth | jicama | chile oil | cilantro | dill
ceviche flight | I a tasting of the above dishes

**ensalada**
garden greens | baja chili vinaigrette | pomegranate | aged cheese | pepitas
dxt caesar | baby romaine | manchego | spring onion | radish | dill

**baja street tostadas**
eelote | I sweet corn | aged cheese | chile flake | jalapeño | garlic mayo
ahi tuna | avocado | aged cheese | pomegranate | fresh herbs

**platos pequeños**
market fish vera cruz | tomato | pineapple | olive | herb vinaigrette
sirloin | aschbrenner farm vegetables | baja chimichurri | basil
baja hot wings | tamarind mole | blood orange | cilantro
spanish octopus | house chorizo | castelvertrano olive | grape tomato
bomba chicken | sugar snap pea & celery salad | blood orange vinaigrette | fresno chile
red inca quinoa | tomato | cucumber | meyer lemon | fresh herbs
farmer's vegetables | chef's selection of aschbrenner farms vegetables

**baja street tacos**
three tacos per order, add on fourth taco
spicy mole | purple potato | guac | queso fresco | cilantro
carnitas | duroc pork | chipotle pineapple | pickled onion | aged cheese
market fish | guacamole | coriander | mustard aioli | pickled onion | kaffir salt
barbacoa | beef cheek | dill | charred chile
tres tacos | spicy mole | carnitas | market fish

**sides**
spicy mole potatoes | chimichurri | pickled onions
snap peas | meyer lemon | fresno chile
rice & beans | turmeric | canela cinnamon

**dulce**
tequila flan | caramel | manchego | lime
dxt churros | canela sugar | pistachio | smoked chocolate
corn cake | house crema | kaffir lime | coconut | farm fresh fruit

tuesday - friday bar 4pm | dinner menu 5pm
saturday - sunday bar 1pm | dinner menu 4pm

We use organic, local, and sustainably sourced ingredients whenever possible.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Dinner menu 9.6