



LA COSTA

BAJA COASTAL KITCHEN

«HAPPY HOUR»

5PM - 6PM

SNACKS

CHICKEN TAQUITOS ^{GF} 12

spiced tomato braised chicken x cotija
salsa borracha x guacamole dressing

MOLE POBLANO WINGS ^{GF} 14

house brined x mole coloradito
cilantro x sesame x tomatillo ranch

CEVICHE * ^{GF} 9

white fish x leche de tigre x red onion
tomatillo x pickled serrano x tortilla chips

OAXACAN CAESAR ^{GF V} 8

pepitas x smoky masa breadcrumb
queso fresca x creamy avocado dressing

TACOS

SERVED WITH

white onion x cilantro x radish x choice of salsa

SERVED ON CHOICE OF TORTILLA

house blue corn ^{GF} x guerrero style flour

BATTERED WHITE FISH ^{GF} 5.50 EACH

PICADILLO CHICKEN ^{GF} 5.50 EACH

CÓCTELES

HOUSE MARGARITA 13

tequila x triple sec x agave x lime

MAKE IT **SpICY**

SUBSTITUTE HOUSE-INFUSED HABANERO TEQUILA

ZERO-PROOF 'RITA ALSO AVAILABLE!

MANGO MARIPOSA 13

vodka x mango liqueur x lemon x simple

VINO

HOUSE WHITE 12

HOUSE RED 12

CERVEZA

LA SURFA MEXICAN LAGER 6

baja brewing x los cabos x mexico

COORS LIGHT 5

golden x colorado

GF GLUTEN FREE x **V** VEGETARIAN

* these items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

your well-being is important to us, not all ingredients are listed on the menu. some items may contain milk, eggs, fish, crustacean, tree nuts, wheat, peanuts, soy or sesame. please inquire with your server for further details and notify us of any allergies.