

# MUSTANGS & BURROS

BAJA KITCHEN, BAR & PATIO

## HOT

- Shrimp Empanadas** *GF* 14  
spicy tomato sauce/crema/napa cabbage escabeche
- Chicken Tinga Tostada** *GF* 14  
refried black bean puree, crema, shredded romaine, cotija, pickled fresno peppers
- Chicharrones** *GF* 11  
crispy pork rinds, house bbq spice, hot sauce
- Totopos** *GF / VG* 12  
crisp corn tortilla chips, molcajete salsa
- Cauliflower Frito** *GF / VE* 14  
crispy cauliflower, tequila-soaked sultanas, spicy pepitas, lime crema
- Spanish Octopus** *GF* 24  
recado rojo, lemon confit potatoes, chorizo, cashews, fennel salad

## COLD

- Guacamole** *GF / VE* 16  
roasted corn, fresno chili, cotija cheese  
Add *chapulines* +4
- Albacore Tuna Aguachile** *GF* 17  
sweet red onion, charred pineapple, micro sea beans, strawberry, avocado mousse, hibiscus aguachile, serrano chile, blue corn tostada
- Market Local White Fish Ceviche** *GF* 22  
coco-lime marinade, avocado, serrano chile, cucumber, pickled shallots, chive oil, toasted coconut, mango-habanero mousse
- Vegetable Tostada** *GF / VG* 15  
heirloom baby tomato, roasted corn, palm hearts, pickled onions, lemon garlic hummus, manzanilla olives, baby wild arugula, extra virgin lemon olive oil, grilled corn tostada
- Ensalada Primavera** *GF / VE* 12  
arugula, radicchio, farro, vaquita beans, avocado, jicama, corn, cherry tomato, queso fresco, orange vinaigrette
- Burrata & Roasted Beets** *GF / VE* 16  
red & yellow beets, burrata cheese, frisée, red cabbage, toasted hemp seeds, agave dressing
- Tostada de Albacore** 17  
blue corn tortilla, avocado, guajillo shoyu, cucumber, asian pear, salsa macha, wasabi crema

## SIDE DISHES

- 8  
**Broccolini, Toasted Garlic, Chili Flake**  
**Frijoles Charros, Cured Bacon, Jalapeño**  
**Baja Rice Pilaf, Peas, Carrots, Corn**  
**Xec, Spicy Jicama, Cucumber, Citrus**

## KIDS (12 and under)

- Chicken Tenders & Fries** 15  
french fries
- Grilled Chicken** 19  
steamed broccolini/rice pilaf
- Cheese Quesadilla** 9  
add chicken \$15

## TACOS

- Baja Fish** *GF* 9  
market fish, chipotle aioli, pico, cotija cheese, cabbage, cilantro, salsa verde
- Chicharron Prensado** *GF* 9  
salsa molcajete, minced onion, cilantro, lime corn tortillas
- Vegetarian** *GF / VG* 9  
roasted wild mushrooms, corn, black bean, baby arugula, jicama

## SPECIALTY TACOS (2)

- Birria de Res** 19  
prime beef chuck, onion, cilantro, avocado salsa
- Lamb Barbacoa** 19  
mezcal barbacoa lamb shoulder, cebolla curdita, mint salsa verde cruda
- Tacos Gobernador de Camarones** 24  
griddled asadero cheese, salsa ranchera, tiger shrimp, lime, avocado

## MAIN ENTRÉES

- Seared Diver Scallops & Poblano Risotto** *GF* 46  
baby carrots, asparagus, pecorino romano
- Grilled Bone-In Pork Chop** *GF* 38  
pepitas, candied beets, roasted yams, mole verde
- M&B Burger** 21  
hook's aged cheddar, pretzel bun, lettuce, vine-ripe tomato, house sauce, fries
- Crispy Skin Salmon** *GF* 37  
yukon potatoes, street corn, arugula, chipotle aioli, charred lemon
- Organic Chicken Almond Mole** 34  
marble potatoes, lime crema, summer squash
- Prime Flat Iron Steak** *GF* 42  
wild mushrooms, pearl onion, shishito peppers, arugula, marrow butter, black garlic demi

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| <b>Baja Striped Bass Zarandeado</b> <i>GF</i> 62<br>cucumber & sweet onion curtido, street corn ribs, guajillo aioli, avocado, fresh tortillas |
| <b>Prime 32oz Tomahawk Chop</b> <i>GF</i> 130<br>roasted garlic, chimichurri, market vegetables, maldon sea salt                               |

## SWEETS

- 12  
**Pappalecco Gelato** *GF*  
select one flavor: agave vanilla, chili chocolate, lime sorbetto
- Cream-Filled Churros**  
cinnamon sugar, chocolate sauce
- Tres Leches Tiramisu** *GF*  
genoise, almond flour, mascarpone cremieux, strawberries, bitter cocoa, kahlua
- Queso-Guava Flan** *GF*  
cream cheese, caramel, pink guava

18% gratuity will be added to parties of six or more guests.

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Warning: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the state of California to cause cancer and birth defects or other reproductive harm.

For more information, go to [p65warnings.ca.gov/restaurant](http://p65warnings.ca.gov/restaurant). A 5% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members.

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## COCKTAILS

18

### Mustangs Margarita

herradura blanco, fresh lime, cointreau, jalapeño, tajin for a spicy version

### Pimm's Cup

pimm's, ginger ale, lemon juice, cucumber, mint

### Gin and Green

hendricks, chateau aloe liquor, cucumber, basil

### Hemingway Rose Daiquiri

silver rum, rosewater, grapefruit and lime juice, simple syrup, egg white

### Chamomile and Coconut Margarita

herradura blanco, cointreau, chamomille syrup, lime, coconut water

### Fresa Y Humo

mezcal, lime juice, strawberry purée, cherry herring

### Single Barrel Rosemary Old Fashioned

single barrel jack daniels, rosemary infused cherry syrup, bitters

### Egg White Whiskey Sour (Bartender's Favorite)

bulleit rye, lemon, simple syrup, egg white

### Guayaba Bellini

guava purée, sparkling wine

### Mustangs Michelada

local cerveza

## CAN/BOTTLE BEERS

Ask your server for the seasonal beer selection on draft

Blue Moon	9
Corona	9
Coors Lite	9
Heineken	9
Ballast Point Sculpin IPA	11
Maui Coconut	11
Modern Times Stout	11

## ZERO PROOF

13

### Strawberry Fields

strawberries, mint, lime, ginger beer, soda water

### Guava and Mint

guava puree, lemon juice, agave, kombucha

### Coco Loco

cream of coconut, fresh lemon juice, coconut water

## AGAVE BAR

### FLIGHTS

Reposado	30
Cristalino	35
Añejo	70
Mezcal	35
Something Special	90

### Blanco

azuñia blanco	13
casamigos blanco	15
codigo 1530 blanco	15
herradura silver	13
casa dragones joven	18
dobel humito	15

### Reposado

azuñia reposado	14
casamigos reposado	19
codigo 1530 rosa	16
milagro barrel select reposado	16
herradura reposado	14
clase azul reposado	27

### Cristalino

dobel diamante	15
volcan de mi tierra	16
dobel doble cristalino	40

### Añejo

casamigos añejo	20
fortaleza añejo	16
don julio añejo	21
milagro añejo	16
herradura legend	25
don julio 1942	28
asombroso extra añejo	150
tears of la llorona no. 3	99

### Mezcal

400 conejos joven	12
del maguey vida	38
del maguey chichicapa	25
del maguey wild jabali	38
el jolgorio tepeztate	40
ilegal reposado	20

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## BUBBLY, WHITES & ROSÉ

	GL / BT
Nicolas Feuillatte Brut, France	20 / 80
Veuve Cliquot Ponsardin, France	136
Moet Chandon Brut 187 Ml, France	32
Kim Crawford, Sauvignon Blanc, New Zealand	17 / 68
Cakebread, Sauvignon Blanc, Napa, California	59
Drumheller, Chardonnay, Washington	14 / 52
Chalk Hill, Chardonnay, California	60
Patz and Hall Dutton Ranch, Chardonnay, California	80
Chateau Montelena, Chardonnay, Napa, California	96
Erath, Pinot Gris, Oregon	15 / 56
Gerard Bertrand Cotes du Roses, Rosé, France	16 / 56

## REDS

	GL / BT
Boen, Pinot Noir, Russian River, California	17 / 68
Foley, Pinot Noir, Santa Rita Hills, California	86
Charles Krug Merlot, Napa, California	87
Terrazas, Malbec, Argentina	15 / 56
The Prisoner, Red Blend, California	100
Mondavi, Cabernet Sauvignon, Napa, California	20 / 80
Roth, Cabernet Sauvignon 375 Ml, Alexander Valley, California	40
Newton Skyside Cabernet Sauvignon, California	14 / 52
Chimney Rock, Cabernet Sauvignon, Napa, California	185
Merus, Cabernet Sauvignon, Napa, California	430
Orin Swift "Mercury Head" 2016, Cabernet Sauvignon, Napa, California	270
Silver Oak 2014, Cabernet Sauvignon, Napa, California	255
Opus One 2016, Napa, California	495

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