



DINNER MENU

➤ FROM THE SEA

OYSTERS ON THE HALF SHELL (6) • 19.95 gf
Baja oysters / cocktail sauce / lemon / tabasco

CEVICHE SURF & TURF • 19.95
shrimp / rockfish / grilled skirt steak / persian cucumber / pineapple / red onions / avocado / cilantro / tostadas

TUNA TOSTADAS (3) • 16.95
ahi / avocado / cucumber / sesame seeds / ginger ponzu / chipotle aioli / cilantro

AHI POKE NACHOS • 16.95
marinated ahi tuna/ crispy wontons / sriracha aioli / avocado purée / cucumber/ furikake / cilantro

CALAMARI FRITTO • 16.95
crispy calamari / shrimp / arrabiata sauce / lemon

BOOM BOOM SHRIMP • 16.95
sweet chili sauce / fried rice crispies / chives / sriracha aioli

OCTOPUS ZARANDEADO • 22.95 gf
grilled spanish octopus / avocado purée / chorizo potatoes / chipotle aioli / arugula / cherry

➤ S&M CLASSICS ➤

STEAK & FRITES
14oz Certified Angus Beef® - New York • 34.95 gf
10oz Certified Angus Beef® - skirt (arrachera) • 34.95 gf
herb fries / red wine demi glace
(SUB: truffle fries \$3.00)

CHICKEN PARMIGIANA PASTA • 28.95
breaded chicken breast / house marinara / mozzarella / pesto

SEAFOOD RISOTTO • 28.95 gf
calamari / shrimp / freshwater prawn / mussels / parmesan / mascarpone cheese

SPECIALTY FRIED CHICKEN • 28.95
butter milk chicken / beer cheese macaroni / signature cornbread / jalapeño ranch / pickles

WAGYU BURGER • 22.95
two 4 oz patties / brioche bun / American cheese / applewood smoked bacon / arugula / red onion / tomato / pickle / house sauce / herb fries

SUB: truffle fries 3
ADD: bacon jam 3

FUSILLI BAKED PASTA • 22.95
spicy pork sausage / ricotta pomodoro sauce / melted mozzarella

BIRRIA NACHOS • 22.95
corn tortilla chips / beef birria / cilantro / red onion / chihuahua cheese sauce / cilantro crema / radish / cotija

➤ TACOS • 18.95 gf

(3) street tacos, served with Mexican rice, refried beans & lime

ROASTED CHICKEN
pickled red onions / aji verde sauce / charred corn pico de gallo / cilantro

BAJA FISH
cabbage / pico de gallo / cilantro crema

BIRRIA
red onion / cilantro / birria broth / tomatillo salsa

➤ FROM THE FARM

CAESAR SALAD 14.50
artisan romaine / parmesan / focaccia croutons / lemon

POACHED PEAR SALAD • 14.50 veg, gf
artisanal mix greens / poached pear / strawberries / blue cheese / candy walnuts / champagne honey vinaigrette

TRUFFLE FRIES • 11.95 veg, gf
herbs / black truffle oil / parmesan

FOCACCIA SERVICE • 11.95
rosemary focaccia / seasonal butter (Please ask server)

SMOKED PORK BELLY NUGGETS • 14.95
house blend BBQ sauce / sesame seeds / green onion

ROASTED BONE MARROW • 16.95
bacon bourbon jam / thyme / green onions / grilled sourdough

HOUSE MEATBALLS • 16.95
beef & pork blend / arrabiata sauce / basil pesto / citrus whipped ricotta / focaccia bread

➤ BAJA STREET FOOD

STREET ESQUITES • 11.95 veg, gf
yellow sweet corn / cotija cheese / guajillo aioli / ancho chile powder / lime

SIGNATURE CORNBREAD • 11.95 veg
parmesan cheese / chives / serrano cream cheese

ENCHILADAS DIVORCIADAS (3) • 22.95 gf
queso fresco / creamy salsa verde / smokey red salsa / lime crema / red onion / cilantro

CARNE ASADA BOARD gf
Choice of:
14 oz of Certified Angus Beef New York • 44
10 oz Certified Angus Beef Skirt (arrachera) • 44
Mexican rice / refried beans / guacamole / chile toreado / corn tortilla / tomatillo salsa / lime

CHICKEN A LA BRASA • 28.95
marinated half chicken in citrus juices / aji verde sauce / Caesar salad / rice / lemon

COCHINITA PIBIL • 28.95
pork shank marinated and braised in achiote paste / habanero pickled onions / corn tortillas / chipotle beans / cilantro / tomatillo salsa / lime

➤ KIDS MEALS

KIDS CHEESEBURGER • 11.95
single wagyu patty / brioche bun / American cheese / fries

SPAGHETTI & MEATBALLS • 11.95
beef & pork blend meatball / parmesan

MAC N' CHEESE • 11.95
applewood smoked bacon / parmesan / toasted panko

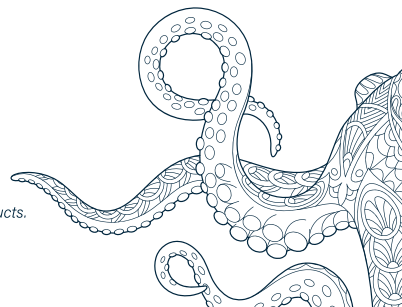
➤ DESSERTS

UBE CREME BRULEE • 10.95 gf
ube custard / caramelized sugar / fresh seasonal berries

BALSAMIC STRAWBERRIES • 10.95 gf
strawberries / vanilla bean ice cream / raspberry balsamic reduction

SHAKE & MUDDLE

*All gluten free, vegetarian, and vegan items are prepared in an environment where there is gluten, meats, and non-vegan products.
Please notify your server if you have any allergies or special dietary needs.
Warning: Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illnesses.



FROM THE BAR

Each cocktail is tasty, with surprisingly complex flavors – and would be a fine addition to any eatery item.

➤ SPECIALTY COCKTAILS • 14.50 each

BANG BANG MARTINI

Ketel One, Licor 43 / Mr Black & cold brew

BERRY THE RABBITS

El Silencio Mezcal / muddled berries / pineapple / lemon

BLACK CADILLAC

Altos Plata / Grand Marnier / chili agave / lime

CHULICAN CANDY

Altos Plata / fresh muddled watermelon

CODIGO MEZCAL MULE

Código Artesanal Mezcal / ginger syrup / lime

CORTEZ WAY

1800 Coconut / coconut / lime

GHOST OF JALISCO

Ghost Tequila / Orange Liqueur / lime / chili agave

HORCHATA WHITE RUSSIAN

Vanilla Vodka / Licor 43 Horchata / Mr Black

JUNGLE LOVE

Hibiscus Infused Rum / Chambord / pineapple / lime

THE MEZCALOMA

El Silencio Mezcal / grapefruit / splash of soda

PAALAM PUNCH

Especia Spiced Rum / pineapple / blue curacao / lime

PAPI PIERI'S MARTINI

Hendricks Gin / St Germain / grapefruit

PHILIPPINE BREEZE

Especia Spiced Rum / passion fruit syrup / ginger root syrup / lime

RASPBERRY LEMON DROP

Grey Goose Citron / Giffard Framboise / lemon

RING OF FIRE

Effen Cucumber Vodka / chili agave / muddled cucumber / jalapeño

PINCHE TITO'S

Tito's Vodka / raspberry purée / lemon / sugar rim

S&M MARGARITA

available in lychee / mango / passion fruit / pineapple / raspberry

S&M MOJITO

Tanduay Silver Rum / lime / muddled mint / berries

S&M BLOODY MARY

house bloody Mary mix / Tito's vodka

SWEET DREAMS

Wild Roots Gin / lychee purée

➤ WORLDLY OLD-FASHIONED

AMERICA - EL JEFE'S

Makers Mark / Licor 43 / orange bitters

IRELAND - CHANCELLOR

Jameson Black Barrel / Benedictine / orange bitters

JAPAN - WHISKEY WARRIOR

Suntory Toki Japanese Whiskey / ginger root syrup

MEXICO - VIVA MEZCAL

El Silencio Mezcal / chili agave / orange bitters

THE PHILIPPINES - MAKALUMA

Ron Zacapa Solero 23 Rum / Clement Coconut / angostura / orange bitters



➤ DRAFT BEERS

(MAKE IT A MICHELADA + \$3)

PACIFICO 8

MODELO - ESPECIAL 8

BALLAST POINT - SCULPIN IPA 9

STONE BREWING - TANGERINE EXPRESS HAZY IPA 8

CORONADO BREWING - SALTY CREW BLONDE ALE 8

MODERN TIMES - OATMEAL COFFEE STOUT 9

➤ TEQUILA FLIGHTS

CASA DEL SOL TEQUILA 29

CODIGO TEQUILA 49

CLASE AZUL TEQUILA 89

➤ HOUSE WINES \$10 GLASS / \$38 BTL

➤ SOFT DRINKS 3.50

Coke / Diet Coke / Sprite / Dr. Pepper / Lemonade / Shirley Temple / Mexican Coke + \$1.50

➤ AGUA FRESCA 3.50

JAMAICA

HORCHATA

➤ WATER

SPARKLING WATER 1L 6.50

BOTTLED WATER 1L 6

SHAKE & MUDDLE

All eatery and libations are made to order - we thank you for your patience.

*No split bills for parties of (6) or more + add service charge of 20% to parties of (6) or more

*10% Military Discount - Military ID required to receive discount

