



ANTOJITOS

SMALL PLATES

GUACAMOLE (V) 26
chips and salsa

CLASSIC CAESAR TIJUANA STYLE (D)(G) 24
romaine lettuce, parmesan cheese, croutons
ADD-ONS: MAHI MAHI 23 | SHRIMP 23 | CHICKEN 19

SMOKED FISH EMPANADAS (G) 38
cod fish, Oaxaca cheese, lime

SNAKE RIVER WAGYU BEEF TARTARE TOSTADA (N) 38
macha chili, black garlic, radish, capers

CHORIZO NACHOS (P)(D) 32
Oaxaca cheese, guacamole, pico de gallo, jalapeño
ADD-ONS: CHICKEN 19 | HALF SPINY LOBSTER 24



LOS TACOS

TACOS

BUTTER POACHED SPINY LOBSTER (D)(G)(S) 53
herb sauce, black beans, avocado

CRISPY FISH "BAJA STYLE" (G) 40
chipotle mayo, coleslaw, lime

CRISPY CHICKEN (G)(N) 38
macha aioli, fennel and apple slaw

GOSTA



MI CASA ES TU CASA

COASTAL MEXICAN



ALMUERZO LUNCH MENU

mi casa es su casa



CRUDOS

RAW BAR

SHRIMP COCKTAIL (S) 39
homemade sauce, cilantro
serrano chili, avocado

MAHI MAHI TROPICAL CEVICHE 38
passionfruit, mango, red onions, mint, chili oil

SCORCH CONCH WHITE AGUACHILE (S) 33
coconut, lemon, cucumber, red onions

DULCES

SWEETS

TRADITIONAL MEXICAN
CHURROS (D)(G) 16
cinnamon sugar, cajeta

PASTEL DE COCOA (D)(G) 18
chocolate sponge, chocolate cream

CHOCOLATE FLAN (D) 15
orange syrup

TRES LECHEs (D)(G) 15
vanilla cream, fresh berries

COCONUT ICE CREAM (D)(N) 18
pecan caramel, coconut crumble

ICE CREAM & SORBET (D) 12
strawberry, chocolate, vanilla, mango
raspberry, passion fruit



PLATOS FUERTES

MAIN COURSE

ROASTED CAULIFLOWER (D)(G) 28
fried tomato sauce, fresh cheese, pickled onions

"BIRRIA" QUESADILLAS (D) 45
braised short ribs, Oaxaca cheese, sour cream

GRILLED PRAWNS(S) 48
mango habanero sauce, mango pico de gallo, mint, green oil

SWORDFISH MILANESE (D)(G) 40
watercress & fennel salad, gribiche sauce, lemon

PRIME ANGUS SKIRT STEAK "TAMPIQUEÑA" (D)(SOY) 45
arugula, green sauce, avocado



ACOMPÑAMIENTOS

SIDES

BLACK BEANS & JALAPEÑO CHILI (VG) 12

WHITE RICE & GREEN ONIONS (G) 12

MASH POTATO
GOAT CHEESE & PINE NUTS (D)(N) 14

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
TO SERVE YOU WELL, PLEASE COMMUNICATE WITH THE SERVICE STAFF IF YOU HAVE ANY FOOD INTOLERANCE OR ALLERGY. PRICES ARE SUBJECT TO 15% SERVICE CHARGE AND 10% VAT.

(L) Locally Sourced* | (V) Vegetarian | (VG) Vegan | (G) Contains Gluten
(D) Contains Dairy | (N) Contains Nuts | (P) Contains Pork | (S) Contains Seafood
*all micro greens used to garnish are locally sourced



ANTOJITOS

SMALL PLATES

GUACAMOLE (VG) 26
chips and salsa

CLASSIC CAESAR TIJUANA STYLE (D)(G) 24
romaine lettuce, parmesan cheese, croutons
ADD-ONS: MAHI MAHI 23 | SHRIMP 23 | CHICKEN 19

CHEESE FONDUE (D)(G)(P) 33
oaxaca & gruyere cheese, chorizo, jalapeño sourdough

OCTOPUS ZAREANDADO (S) 36
roasted sweet potato, charred pineapple, arugula salad
blue corn tortillas

SMOKED FISH EMPANADAS (D) 35
cod fish, Oaxaca cheese, lime

SNAKE RIVER WAGYU BEEF TARTARE TOSTADAS (N) 38
macha chili, black garlic, radish, capers



CRUDOS

RAW BAR

MAHI MAHI TROPICAL CEVICHE 38
passion fruit, mango, red onion, mint, chili oil

KING SALMON TARTARE (S) 36
morita chili & white miso vinaigrette
green apple, chives

HAMACHI "CRUDO" ASH & VANILLA OIL 39
avocado, arugula, radish, cilantro

SCORCH CONCH WHITE AGUACHILE (S) 33
coconut, lemon, cucumber, red onion

CENA DINNER MENU

mi casa es su casa

PLATOS FUERTES

MAIN COURSE

PLANTAIN MUSHROOMS
"MOLOTE" (D)(N) 28
fried tomato sauce, fresh cheese
pickled onions

CHILEAN SEABASS
A LA "VERACRUZANA" 48
veracruz sauce, parsley

GRILLED SCALLOPS (D)(G)(S) 36
corn puree, pickled carrots & corn
crispy corn, chili oil

"ARROZ A LA TUMBADA"
MEXICAN SEAFOOD PAELLA (S) 58
arborio rice, shrimp, octopus, calamari
scallops, crispy garlic

ENCHILADAS (D) 43
chicken tinga, roasted tomato sauce
smoked gouda, panela cheese

32OZ COWBOY STEAK (D) 150
chili ash crust, bone marrow butter
roasted chilies and onions
CHOICE OF TWO SIDES



DULCES

SWEETS

TRADITIONAL MEXICAN
CHURROS (D)(G) 16
cinnamon sugar, cajeta

PASTEL DE COCOA (D)(G) 18
chocolate sponge, chocolate cream

CHOCOLATE FLAN (D) 15
orange syrup

TRES LECHES (D)(G) 15
vanilla cream, fresh berries

COCONUT ICE CREAM (D)(N) 18
pecan caramel, coconut crumble

ICE CREAM & SORBET (D) 12
strawberry, chocolate, vanilla, mango
raspberry, passion fruit



LOS TACOS

TACOS

BUTTER POACHED SPINY LOBSTER (D)(G)(S) 53
herb sauce, black beans, avocado

CRISPY FISH "BAJA STYLE" (G)(N) 40
chipotle mayo, coleslaw, lime

CRISPY CHICKEN (G)(N) 37
macha aioli, fennel & apple slaw

DUCK CONFIT 43
pickled onions, three chili sauce, cilantro
ADD-ONS: CAVIAR 106 35

SNAKE RIVER WAGYU BEEF (D) 46
chimichurri, oaxaca cheese, pickled onions, avocado, lime



ACOMPÑAMIENTOS

SIDES

BLACK BEANS (VG) 12

WHITE RICE & GREEN ONIONS (G) 12

MASH POTATO

GOAT CHEESE & PINE NUTS (D)(N) 14

HANDMADE CORN TORTILLAS (D)(N) 10
5 PIECES

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TEQUILA

BLANCO		EXTRA AÑEJO	
Casamigos	28	Casa Noble Alta Belleza	166
Casa Dragones	40	Clase Azul Ultra	600
Don Julio	23	Herradura Seleccion Suprema	99
REPOSADO		Jose Cuervo Reserva De La Familia	
Casamigos	45	Komos Extra Añejo	120
Cazadores	20	Patron Burdeos	121
Clase azul	99		
Don Julio	26		
Gran Patron Platinum	60		
Patron	22	JOVEN	
Komos Reposado Rose	48	Casa Dragones	99
AÑEJO			
Casamigos	32		
Clase Azul	180		
Don Julio	28		
Don Julio 1942	99		
Don Julio 70	25		
Gran Patron	60		
Herradura	25		
Komos Añejo Reserva	60		



MEZCAL

BLANCO	
Campante, Espadin	23
Casamigos, Espadin	26
Don Amado	32
Don Amado Largo	25
Ilegal	20
Los 7 Misterios	25

COSTA



MI CASA ES TU CASA

COASTAL MEXICAN

BEBIDAS DRINKS

mi casa es su casa

MEXICAN COCKTAILS

MEDICINA ALTERNATIVA 20
silver tequila, cucumber infused
lemon juice agave syrup, St. Germain
soda water

SPICY LYCHEE MARGARITTA 28
mezcal añejo, pineapple, cloves, ginger
simple syrup, orange bitters

SAK'PAKAL 22
tequila reposado, soda, lime juice
simple syrup mint leaf, grapefruit
lemon bitters

MANGO PASION 20
mango rum, lime juice, passion fruit
pineapple juice

CARAJILLO 20
espresso, liquor 43

SMOKE MOCO 28
mezcal casamigos, chocolate syrup
simple syrup, lime juice

CHERRY MULE 22
ghost tequila, lime juice, simple syrup
cucumber cherry, gingerbeer

BAHA RITA 22
mezcal casamigos, pineapple liquor
cointreau liquor, lime juice, pineapple juice
coconut cream

MOCKTAILS

MANGO MULE 18
mango, lime, cucumber, ginger beer

BAHAMIAN SUNRISE 18
pineapple, strawberry, lime, soda



WINE BY THE GLASS

CHAMPAGNE / SPARKLING	
Providence, Cava, by Rimarts, Penedès, Spain NV	15
Bortolomiol «Miòl», Prosecco, Brut Rosé, Treviso, 2021	25
Perrier-Jouët « Grand Brut », Champagne, France NV	36

WHITE	
Riesling, Weingut Dr. Loosen, Mosel, Germany, 2020	22
Albariño, Pazo de San Mauro, Rías Bixas, Spain, 2021	25
Sauvignon Blanc, Providence by Vinotalie Toulouse, France, 2022	15
Pinot Grigio, Scarpetta, Friuli, Italy, 2022	18
Chardonnay, Grayson Cellars, California, USA, 2021	23

ROSÈ	
Château d'esclans Whispering Angel, Provence, France, 2021	22

RED	
Pinot Noir, Providence by Collovray et Terrier Bourgogne, 2020	15
Tempranillo, Marques de Vargas «Reserva», Rioja, Spain, 2021	30
Malbec Bodega Catena Zapata, 2021	18

CABERNET SAUVIGNON & BLENDS	
Foxglove, Paso Robles, USA, 2018	28
Clarendelle by Château Haut-Brion Pessac- Léognan, France, 2016	30
Providence by Château de Cérons 2020	20

CERVEZAS

MEXICAN BEER 13
negra modelo | corona light |
corona extra

**PREMIUM
MEXICAN BEER 16**
victoria

BAHAMIAN BEER 12
kalik | kalik light | kalik gold
kalik light platinum
sands | sands light

INTERNATIONAL BEER
coors light 12 | heineken zero 12

LITE BITES MENU

GUACAMOLE (VG) 26
chips and salsa

CLASSIC CAESAR "TIJUANA STYLE" (D)(P) 24
romaine lettuce, parmesan cheese, croutons
Add-Ons: Mahi Mahi 23 | Shrimp 23 | Chicken 19

SHRIMP COCKTAIL (S) 39
homemade sauce, cilantro, serrano chili, avocado

CRISPY FISH "BAJA STYLE" (G) 40
chipotle mayo, coleslaw, lime

SMOKED FISH EMPANADAS (S) 38
cod fish, oaxaca cheese, lime

"BIRRIA QUESADILLAS" (D) 45
braised short ribs, Oaxaca cheese, sour cream

ACOMPAÑAMIENTOS SIDES

BLACK BEANS & JALAPEÑO CHILI (VG) 12

WHITE RICE & GREEN ONIONS (G) 12

DULCES SWEETS

CHURROS (D)(G) 16
cinnamon sugar, dulce de leche