



SMALL PLATES

CAESAR SALAD Romaine, Parmesan, Avocado Caesar, Breadcrumbs 12
Add Chicken 6 Add Shrimp 8 Add Steak 8

PASSIFLORA SALAD Mixed Greens, Avocado, Grilled Corn, Orange, Sunflower Seed, Cotija, Anasazi Beans, Passion Fruit Vinaigrette 12
Add Chicken 6 Add Shrimp 8 Add Steak 8

GRILLED SHRIMP Chimichurri & Grilled Ciabatta 12

EMPANADAS Black Tiger Shrimp, Charred Peach Salsa 14

GRILLED PINEAPPLE Sweet & Spicy Grape Tomatoes, Chimichurri 11
Add Braised Pork 4

STREET CORN Cotija, Garlic Aioli & Tajin 13

QUESADILLA Spicy Corn and Chorizo 11

NACHOS Pico de Gallo, Shredded Cheese, Avocado Crema, Fresh Jalapenos, Refried Black Beans, Toasted Pepitas 18

SIDES

RICE 6

REFRIED BLACK BEANS 6

QUESO DIP 9

GUACAMOLE 9

TACOS

CHICKEN, STEAK (+2), SHRIMP (+2), OR MUSHROOM
Lettuce, Pico de Gallo, Serrano Aioli, Scallions,
House Made Corn Tortillas 2 for 14

MAHI-MAHI FISH TACOS
Banana peppers, Tomatoes, Onions, Queso Fresco 2 for 15

LARGE PLATES

FAJITAS: CHICKEN, STEAK (+4), SHRIMP (+4), OR MUSHROOM
Pico de Gallo, Sour Cream, Shredded Cheese, Tortillas 21

ENCHILADAS
Braised Pork, Refried Black Beans, Salsa Verde, Ranchero Sauce, Cheese,
Pico de Gallo, Sour Cream 22

TUNA TOSTADA
Bronzed Ahi Tuni, Watermelon Radish, Avocado, Queso Fresco, Epazote, Chipotle Aioli 23

RIBEYE
Char Grilled with Smashed Rainbow Fingerling Potato,
Mango Mostarda, Mole Butter 29

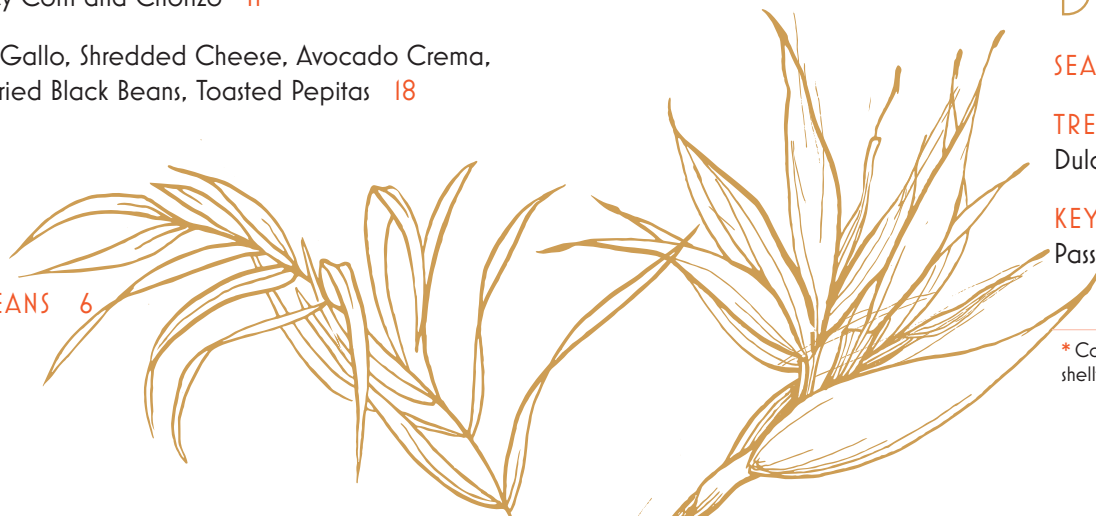
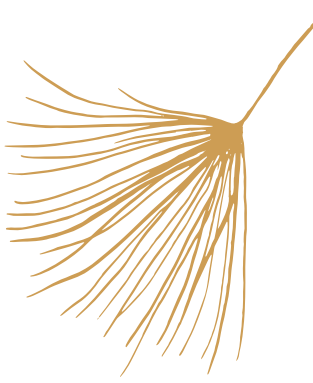
DESSERTS

SEASONAL SORBET 6

TRES LECHES PARFAIT
Dulce de Leche, Whipped Cream, Cinnamon 11

KEY LIME PIE
Passionfruit Whipped Cream 11

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



WHITES / SPARKLING

SPARKLING Gassac, "Folie", Languedoc, France 13/39

VINHO VERDE Raza, Basto, Portugal 2020 10/30

ALBARINO Viña Cartín, Rías Baixas, Spain 2020 12/36

SAUVIGNON BLANC Sébastien Treuillet, "Cuvée Magali", Loire Valley, France 2019 13/39

REDS / ROSÉ

ROSÉ Olivares, Jumilla, Spain 2021 11/33

PINOT NOIR Closerie des Lys, Roussillon, France 2020 12/36

CABERNET FRANC 40/40, Mendoza, Argentina 2017 13/39

MALBEC Bodega Santa Julia, "El Burro", Maipú, Argentina 2021 13/39

COCKTAILS

THE PASSIFLORA Gin, Passionfruit, Lime, Cocchi Rosa 11

MEZCAL MARTINI Mezcal, Dolin Blanc, Saline, Orange Bitters 12

CLASSIC DAIQUIRI Rum, Lime, Citrus Infused Demerara 11

RUM OLD FASHIONED Aged Rum, Demerara, Angostura, Orange 12

PASSIONFRUIT PINA COLADA White Rum, Coconut, Passionfruit, Earl Grey, Lime 12

PALOMA Tequila, Grapefruit, Lime 11

MOJITO Rum, Mint, Lime 12



HOUSE MARGARITAS

MARGARITA CLASSIC Tequila, Lime, Agave Nectar, Salt Rim 11

MARGARITA ROYAL Tequila, Lime, Dry Curacao, Agave, Saline, Orange 12

MARGARITA ANCHO Ancho Pepper-Infused Tequila, Lime, Agave, Smoked Pepper Rim 12

SURF & SAND

BEER/SHOT COMBO

PACIFICO With choice of Tequila, Mezcal or Rum 9

BOTTLES/CANS

PACIFICO 6

MISSILE IPA Champion Brewing 7

SHOWER BEER Chezch Pilsner: Champion Brewing 6

DUKE'S FAMILY RECIPE Vienna Lager: Champion Brewing 8 (16oz)

STRANGE CURRENCIES Porter: Reason Beer 8 (16oz)

GOLD CLOCKS Wild Ale: Reason Beer 12 (16oz)

PATTERN RECOGNITION IPA: Reason Beer 8 (16oz)

DRUNK FRUIT Hard Seltzer, Yuzu, or Lychee 7

POTTER'S CRAFT CIDER Petite Cider 7

